

## Restaurant Design and Interior Layout – The Project Guide

The way we design the inside and how we place all elements is a very important part of how well a restaurant operates. It does not matter how innovative a design theme is, how good the location is, how exciting the menu looks; if the interior space and layout aren't just as functional, there are high chances that you will have difficulty in attracting and retaining customers.

There are many factors to juggle — What will the restaurant style and atmosphere be like? How can the interior be beautified but still prove functional? Will the safety regulations allow for the design to take form? How are you going to attract patrons and give them an unforgettable experience?... As an aspiring or new restaurant owner, this complete guide will surely be the inspiration you need to design the ultimate restaurant.

### Types of restaurants

The range in the different types of restaurants continues to expand — varying from your executive fine dining establishment featuring a three-page wine menu to hip downtown burger eatery that serves a variety of hot sauces and cocktails.



You have probably eaten at a restaurant and felt confused? Like an instance where the menu didn't fit the overall ambience (too costly for a casual restaurant or too casual for a high-end restaurant). Usually, when this occurs, customers aren't always looking forward to a repeat visit.

To help avoid new restaurant growing pains, the initial stages of planning should involve coming up with an overall concept. Below are some basic restaurant types to decide from:

- casual dining
- family style
- fine dining or high-end
- fast casual
- fast food or quick serve restaurant
- café or bistro
- buffet
- pop-up restaurant

## Restaurant regulations

- The laws affecting restaurant businesses are diverse; mostly ranging from local building codes to health department regulations for foodservice operations.
- It's a requirement to submit your floor plan for approval so that appropriate departments can sign off on operational elements that relate to your business; such as maximum occupancy, fire hazards, ventilation, food surface types, sink placement, ventilation, restroom regulations, and more.

## Restaurant floor plan

A successful floor plan is based on how it directs movement — or foot traffic. Make sure to consider all possible routes: where deliveries will be shipped in and how they shall be taken to storage, how chefs move from pantry to food prep, how servers pick up orders and bring them to the tables, and varying levels of comfort and privacy. Keep an eye out for areas where crowding could possibly occur.



Essentially, the planning and design of a restaurant should dedicate 60% area in a floor plan to the dining area while the other 40% goes to the kitchen, storage, freezer, etc.

The floor plan is commonly comprised of specific furniture elements such as dining booths, moveable tables and chairs, and bars/countertops. The dining area of a restaurant should also be flexible enough to adapt to unexpected demands.

## Ceiling design

Above is where one looks when they enter a space for the first time. Why? It is a subconscious reaction ordered by the brain. From the beginning of human life, people tended to look up when they entered an unknown territory for safety reasons.

Today, people look up when they step into a new place out of curiosity. In fact, this is the reason why it's very significant to have a unique

ceiling design that would captivate customers when they visit an establishment.

## **Entrance**

The entranceway represents a key element — it can emphasise the hospitality the staff will deliver or it can bring forth the theme of the restaurant. A good entrance contributes to the natural flow of the interior layout. Signage, entrance lighting and waiting area ambience and decorations are just a few areas to consider when designing a new restaurant.

## **Storage**

There should be enough room for food storage. This may include a walk-in refrigerator, a walk-in freezer and a dry storage area with plenty of shelf space. A new, spacious walk-in refrigerator is a must have for a new restaurant, since refrigeration failures are common and can result in serious losses. Store area is traditionally designed adjacent to the kitchen. This serves as a storage facility for the kitchen and cutlery of the restaurant.

## **Restrooms**

The most revealing moment guest experiences in a restaurant may not be at the table but in the bathroom. A well maintained bathroom reflects a clean establishment and reinforces that you genuinely care for your guests. Having the restroom as an afterthought should be a thing of the past as a number of surveys suggest that more than 80% of consumers would avoid a restaurant with a dirty restroom.