

# 1. Architecture And Design

The architecture and design are the essential aspects of restaurant interior design. The way you **design the inside of your restaurant and place all your elements plays an integral role** in defining the look and the feel of your restaurant. It also has a significant influence on customer experience because it includes planning the layout of your restaurant.

How spacious your restaurant will feel, how claustrophobic it will get during rush hours, and how comfortable it will be to walk around without bumping into people or crashing into tables, all of this is dependent on the restaurant layout. It makes no sense for your joint to be beautiful if your servers cannot serve well, and customers cannot feel comfortable in their own space.

The floor plan of your restaurant must be such that there is individual space for every person seated. **If you are a fine dining restaurant, 20 sq feet area per seat is ideal; however, for a QSR 10 sq feet area is considered perfect.**

Service stations though not in vogue these days, are best located where the customer footfall will be minimum, like the exact center of the restaurant. Install a service station or a reservation desk at the entrance only if it is big enough; otherwise, it will crown the door.

Make sure that your servers can see the customers, and your customers can see the servers at all times. The floor plan of the dining area must include space for operations. Leave enough aisle gaps between your seats for proper service.

[Restrooms must be located away from the kitchen but be visible still in your restaurant interior design.](#) If it is behind a wall or somewhere towards the outside, make sure you put a direction board as not everyone is comfortable asking for directions. Play around with padded interiors, quirky wall hangings, or any other ideas you may have around this basic skeleton.