

**PROJECT ANALYSIS**

FOR

"The American Grille"

BY

Jake Reifenberg

**Statement of Problem:**

The Lettuce Entertain You Corporation has requested a 5 star restaurant be built from a closed down Mercedes-Benz Dealership located at 2020 Northwest Highway, Arlington Heights, IL. The current floor space is 58,000 square feet. The building has a 1980's style exterior, and is white/grey all over. New exterior style will be necessary. Stone, brick, and other masonry items will be needed. Cost will be kept under \$3 million. The project will be completed by 12/31/2010.

**I. CLIENT DATA**

- A. Company Name: The American Grille
- B. Owner or Contact Person: Luttuce Entertain You
- C. Street Address: 2020 Northwest Highway
- D. City: Arlington Heights State: IL Zip Code: 60004
- E. Product or Services: American Resaraunt

**II. BUILDING SITE DATA**

- A. Lot Dimensions 770' X 220' Area: 169,400 sq. ft.
- B. Existing Contours: Flat land
- C. Existing Landscape: A few trees, some grass
- D. Existing Easements: per city ordinance
- E. Location of Lot (Address): 2020 Northwest Highway, Arlington Heights, IL.
- F. Utilities Available:

1. Water Service: Arlington Heights Water Dept.
2. Sewer Service: Arlington Heights Public Works Dept.
3. Electrical Service: Argon Electric Co.
4. Natural Gas: IGS Energy
5. Telephone: AT&T
6. Internet Access: AT&T

### III. PERSONNEL DATA & NEEDS

#### A. Number of Occupants

1. Salaried Employees: 6
2. Hourly Employees: 10
3. Part-time Employees: 35

#### B. List of Personnel by Position

1. Job Title: Owner                      Qty: 1
  - a. Responsibilities of Job: Make business decisions, approve budgets, etc.
  - b. Equipment Needed for Job: Desk, computer, filing cabinets, Shelves
2. Job Title: Host/Hostess and Managers                      Qty: 8
  - a. Responsibilities of Job: Seat tables, take customer checks, manage cash register, manage money.
  - b. Equipment Needed for Job: menus, register, safe, seating/waiting area.
3. Job Title: Cooks                      Qty: 12
  - a. Responsibilities of Job: Cook food, stock storage, clean kitchen
  - b. Equipment Needed for Job: Ovens, refrigerators, stoves, grills, miscellaneous cooking utensils, various other baking appliances.
4. Job Title: Servers                      Qty: 17
  - a. Responsibilities of Job: Serve food, stock kitchen/storage, keep workstations clean
  - b. Equipment Needed for Job: Rags, Guest checks, computers (input orders)
5. Job Title: Bus boys                      Qty: 5
  - a. Responsibilities of Job: Clean tables, remove dishes, cups, etc. wash dishes
  - b. Equipment Needed for Job: Dishwasher, bins, rags, sinks
6. Job Title: Accountants                      Qty: 2
  - a. Responsibilities of Job: Manage buget, buy/sell supplies, manage payroll, etc.
  - b. Equipment Needed for Job: Computers, desks, offices

### IV. CUSTOMER NEEDS

A. Outside of Building: Outdoor sitting, waiting area, ATM

B. Inside of Building: Waiting area, Bar, restrooms, seating area/dining area

V. BUILDING DESIGN DATA

A. Approximate Shape Desired: "L" shape or rectangle

B. Maximum Length & Width Allowed: 134 ft X 57 ft

C. Number of Levels Desired: 2

D. Square Footage Desired: 15276 sq ft

E. Style of Building Desired: Post-Modern with Prairie influences

VI. BUILDING MATERIALS DESIRED

A. Exterior Walls: Stone, stucco steel

B. Roofing: green roof over existing roof

C. Soffit or Trim: wood (walnut or cherry)

D. Windows: Walnut or cherry

E. Glazing of Windows: tinting/ low E

F. Exterior Doors: Stainless Steel

G. Roof Drainage System: PVC piping

H. Interior Walls: gypsum board

I. Interior Doors: Wood doors

J. Interior Trim: Walnut or cherry

K. Cabinetry: stainless steel, wood

L. Hardware: stainless steel

M. Floor Coverings: tile (kitchen), wood flooring (dining area)

N. Wall Coverings: paint

O. Ceilings: open

P. Lighting: hanging lamps, spotlighting, overhead lighting

VII. SPACE NEEDS

A. Public Areas (Type & Sq.Ft.)

1. Waiting/entrance area: 81' X 51'
  2. Seating/Dining area: 153' X 60'
  3. Bar: 54' X 28'
- B. Employee Areas (Type & Sq.Ft.)
1. Manager's office/ accounting offices: 48' X 65'
  2. Employee Break Room: 10' X 8'
- C. Mechanical Areas (Type & Sq.Ft.)
1. Kitchen: 44' X 68'
  2. Utility Room: 7' X 7'
- D. Storage Areas (Type & Sq.Ft.)
1. Cold storage/ dry storage: 70' X 64'

#### VIII. MECHANICAL EQUIPMENT & SPECIAL FEATURES

- A. Heating System: Industrial Furnace
- B. Cooling System: Air Conditioning
- C. Electronic Air Cleaner: Filters in circulation system
- D. Water Heater: Industrial sized heater
- E. Humidifier: Industrial humidifier
- F. Dehumidifier: Industrial dehumidifier
- G. Central Vacuum Cleaner: None
- H. Intercom System: Through phone system
- I. Security System: Cameras, alarm system
- J. Skylights: Some on roof
- K. Atriums: Above entrance

#### IX. MISCELANEOUS INFORMATION & NOTES

Notes: Need safety railings or something like on roof seating area.