



## cutting-edge

foodservice design

for leaders in the hospitality industry.

**anywhere.**



balancing  
**form, function,** and **budget**  
from concept through  
construction.



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# get to know us

## history

1897 - that is where our corporate roots begin. Seriously. [Innovative Foodservice Design Team](#), a full-service foodservice design consulting firm was born out of Louis Wohl & Sons, Inc., one of the industry's leading foodservice equipment and smallwares providers. Over the last 115+ years, we have seen it all. Innovation and progress has kept us at the forefront of our industry. Sound decisions and a keen ability to distinguish trend from fad has helped us avoid the pitfalls which have gobbled up our competition over the years. Our track record of success is also based on a client-focused approach. As you page through our credentials you will note some very prestigious clients who have trusted us with their operations. You will also note that many of these clients rewarded us with repeat business, which we view as the ultimate confirmation of our performance.



## locations+spheres of influence



Our main office is located in [Tampa, FL](#). Additional offices have been established in [Colorado](#), [Washington, DC](#) and [Texas](#). While our physical presence is rooted in the United States, our global reach is far greater. A glance at our project list will reveal satisfied clients throughout North America, Central America, South America, the Caribbean, Africa, Asia, Europe, and the Middle East. Our international work continues to grow as a result of our client relationships and repeated successful performances.

## awards+accomplishments

We put the needs and interests of our clients before our own. We work towards the best solution, no matter who generated the idea. It is not in our nature to spend time tooting our horns. That makes it even more gratifying when our efforts are recognized by our colleagues. We are also appreciative of the opportunities provided based on our industry experience and performance. In the pages that follow, you can further explore our credentials, capabilities, and the philosophies and approach that has led to the accomplishments and opportunities.

- [Design Project of the Year, FE&S](#)
- [Design Project of the Month, FE&S \(Multiple\)](#)
- [Internationally syndicated columns published](#)
- [Guest lectures](#)
- [Development of university curriculum for hospitality and foodservice design](#)

## industry leadership

With a strong track record of creativity and innovation, combined with our long-standing reputation for fiscal responsibility and ethical business practices, our position of leadership within the industry has been fortified over many decades. Clients have returned to us with new project opportunities based on past successful efforts. Manufacturers have sought our input and partnership, recognizing our capabilities and consistent contributions. We are regularly scouting the industry for new, creative technology. When our research yields positive findings, we move fast to incorporate these enhancements into our designs. When the required solutions are not available, we work tirelessly to define, identify, and develop answers that will suit the needs of our clients.



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# unparalleled iNnovation

Innovation is not merely a goal within our firm, it is at the core of our approach. The word “innovative” was consciously selected as the very first in our name. Our icon - the lightbulb and fork - let's the world know that we are always thinking from a foodservice perspective. We see the world a little differently than most everyone else, and we view this unique perspective as one of our greatest assets.

## Our innovation track record:

- Creation of countless customized design solutions
- Development of design standards used by industry leaders, domestically and internationally
- Multiple projects featured in industry publications
- FE&S Magazine Project of the Year, FE&S Project of the Month (multiple)
- Multiple patent applications in process
- Recipient of patent application approval for newly conceived foodservice equipment
- Collaboration with operators and manufacturers for new equipment development
  - One product received the National Restaurant Association's **Kitchen Innovations Award**
- Among the industry's first to shift to the REVIT (BIM) platform for design development
- Development of our own **green practices** guidelines in the absence of industry standards
- Exploration and adaptation of concepts, domestically and internationally

**INNOVATION IS NO ACCIDENT.** Perhaps the most critical step is the very first step - starting fresh every time. To embrace the concept of innovation, absolutely nothing can be taken for granted.

Just because something was done in the past doesn't mean it has to be done that way in the future. Nor does it preclude past approaches from being carried forward - if they will meet future goals and objectives. The fact that something has not been done before does not mean that it cannot be done. If there is a will, there is a way.

**WHEELS AND LUGGAGE.** Let's be honest, innovation within the commercial foodservice industry has been relatively limited for many years. This poor innovation track record has led many to the incorrect conclusion that opportunities for new products, methods, and concepts are limited. To this we site one well-known product innovation: the roll-a-board suitcase.

If you travel with any regularity, you own a roll-a-board suitcase. But think about this for a moment. How long have we had the wheel? How long have we had luggage? How long have we been traveling? Yet it is only in very recent history that we finally realized wheels and luggage could be combined for an entirely different experience.

**INNOVATION IS NOT PERFECT.** Even with wheels and luggage, there was a steep learning curve. First we had separate rolling racks we carried for our standard carry-ons. The next generation had tiny little casters on standard luggage; if you pulled the suitcase five feet, it toppled over. Over time, functionality has improved and, most importantly, *continues to improve*.

Many steer clear from innovation and its ever-present risk of failure. We, however, embrace the creative space. We KNOW that there are “wheels and luggage” opportunities out there. Let us help you explore the possibilities.



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# what we do

Commercial hospitality and foodservice is all that we know. From the very first moment of inspiration through opening day, we have the ability to support you in your development or renovation efforts every step of the way. Below is an overview of the services we offer, which can be combined for comprehensive support or selected individually to support a specific need. If you don't see what you need, let us know - if we can't help, perhaps one of our partners can.

- **Masterplanning**
- **Programming**
- **Concept Design**
- **Schematic Design**
- **Design Development**
- **Preliminary Utility Loads**
- **Utility Requirements Drawings**
- **Detail Drawings**
- **Specifications for Bid**
- **Bid Analysis**
- **Shop Drawing Review**
- **Construction Administration**
- **Cost Estimates**
- **Procurement**
- **Set-In-Place**
- **Custom Fabrication**
- **Smallwares Procurement**
- **Laundry Design**

## Detailed Services Descriptions

### MASTERPLANNING

A review of past and present operations is combined with a comprehensive exploration of future business objectives. A variety of techniques are used including focus groups, field observations, interviews, and other similar methods for extracting vital information. The results are analyzed by our team and translated into a long-term plan of action. Concepts such as phasing and future procurement may be utilized to develop a thoughtful, cost effective, flexible plan for the future.

### PROGRAMMING

Our historical project data and experience are combined with the client's specific objectives to determine space allocation for the required foodservice functions. Areas necessary to support the foodservice operation are identified and reviewed with the operator, owner, and development team members. Estimates of square footage (or meters) required for each foodservice area are developed, presented, and reviewed. Relationships and adjacencies between areas internal and external to the foodservice space are identified.

### CONCEPT DESIGN

With the Programming information in hand, drawings and diagrams are developed to indicate general flow and space relationships for all of the foodservice-related areas, including support areas. This will typically include the proposed configuration of flow patterns through and around the foodservice spaces, with the architectural infrastructure being modified as required. These diagrams are proportional to the architectural plans provided. Adjustments are made, as required.

### SCHEMATIC DESIGN

Once the Conceptual Design phase has been completed and approved, designs for each area within the foodservice space are further developed to indicate key

elements of the foodservice infrastructure, including but not limited to table or counter locations, exhaust hood extraction units, walk-in coolers and freezers, production equipment, cooking equipment, storage systems, and other comparable elements of the equipment package. The overall layout is refined and adjustments are made.

### DESIGN DEVELOPMENT

Once the Schematic Design phase has been completed and approved, the foodservice equipment layout is finalized. Plans are produced to scale, typically 1/4"=1'-0" (or 1:50), with all equipment tagged and identified by an equipment schedule.

### PRELIMINARY UTILITY LOADS

Following the completion of an equipment floor plan in the Design Development phase, a schedule is provided outlining estimated utility requirements for the individual pieces of equipment within the foodservice scope of work. This schedule is produced to assist the project engineers with their initial planning efforts.

### UTILITY REQUIREMENTS

Once the Design Development phase has been completed, utility requirements plans are developed indicating the electrical, plumbing, ventilation, and building conditions requirements for the foodservice equipment. These plans indicate the size and height for each utility required to support the specified equipment. Our utility requirements plans are used by the MEP engineers as a guide for developing their documentation.

### DETAIL DRAWINGS

Elevations, sections, and/or isometric drawings are developed where necessary to provide clarification and information to all bidders and contractors. Where possible, shop drawings are obtained from manufacturers of engineered and custom fabricated systems.

Detailed Services Descriptions Continued Next Page



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# what we do

## Detailed Services Descriptions Continued

### **SPECIFICATIONS FOR BID**

Manufacturer's equipment specification sheets are provided along with written specifications identifying options, accessories, and required coordination. Similarly, specifications and guidelines for custom fabricated equipment are provided. The specification format used ensures that critical coordination information related to the equipment and construction of the facility is easily referenced in the field.

### **BID ANALYSIS**

Bids submitted by qualified kitchen equipment contractors are compiled, verified for compliance with the tender documents, analyzed, and compared. Inconsistencies are identified. A summary of findings from the bid review process will then be shared with appropriate members of the development team and the preferred contractor is identified.

### **SHOP DRAWING REVIEW**

Shop drawings for engineered systems and custom fabricated equipment are carefully scrutinized for compliance with the tender documents and job site conditions. Discrepancies and potential conflicts are identified, and the drawings are returned for coordination.

### **CONSTRUCTION ADMINISTRATION**

Support services are provided throughout the duration of the construction process. We strive to proactively prevent conflicts from arising in the field. Where conflicts are not able to be prevented in advance, we rely on the vast field experience possessed by our team and personal relationships with manufacturers to recognize creative solutions others might not typically identify. We remain available to provide clarifications and answer questions, whether informally or through a more formalized Request for Information (RFI) process.

### **COST ESTIMATES**

Estimates of probable cost are prepared at various stages in the design and development process. Such estimates will typically include the cost of the equipment as well as services required to receive, store, uncrate and set-in-place all items included as part of the foodservice contract. During the Concept Design and Schematic Design phases historical data and current market conditions are utilized to develop anticipated equipment costs. Once equipment schedules and specifications are developed during the later phases of the design process, more accurate pricing methods are utilized to develop a list of projected costs for the foodservice equipment package, which may also be updated as the design evolves. Because of our design/build status, our cost estimates are uniquely accurate and reflect "buildable" figures which the ownership team can accurately rely upon. This often saves money and streamlines the

process, preventing unnecessary re-design when a project comes in over budget.

### **PROCUREMENT**

All equipment specified as part of the foodservice equipment package is purchased on behalf of the owner. Efforts during this phase include, but are not limited to, the following activities:

- Confirmation of model numbers and accessories
- Competitive costing of alternatives, where applicable
- Identification of Value Engineering options, as desired
- Shop drawing coordination and review for specialty equipment
- Verification of delivery times and location
- Consolidation, staging, and storage of equipment
- Inspection and confirmation of goods received
- Submission of freight claims, as required
- Delivery of equipment to the job site

### **SET-IN-PLACE**

All foodservice equipment purchased is set in place, ready for final utility connections by others. This process includes coordination with key contractors in the field throughout the construction process. Any conflicts involving the foodservice equipment that may arise at the job site are evaluated and the best available solution is identified and executed.

### **CUSTOM FABRICATION**

Equipment with critical dimensions, unusual conditions, aesthetic complexities, and/or special requirements can be custom fabricated to fit the unique needs of the operation. With extensive custom fabrication work over the years, there are few challenges we have not yet faced or been able to overcome. We have utilized custom fabrication to meet the needs of our clients when the equipment available simply would not suffice.

### **SMALLWARES PROCUREMENT**

We view the selection of china, flatware, glassware, tabletop accessories, linens, kitchen utensils, and other essential items within a dining establishment as an extension of the design effort. The smallwares package, as it is often referred to, helps to define the ambiance within a dining establishment, as many of these items are amongst the limited number of objects guests will actually touch during their dining experience. With worldwide reach for both standard and customized solutions, we have helped many of our clients select products which meet both their aesthetic and financial objectives.

### **LAUNDRY**

For the convenience of our clients wishing to combine foodservice and laundry design under one contract, we are pleased to provide laundry design services consistent with the phases listed above.



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# green initiatives



## WHY

Per square foot or meter, commercial kitchens and laundries are among the most energy intensive spaces of any building. The equipment within these facilities requires a significant amount of energy, water, and supporting utilities (input) while also producing waste and heat (output). Awareness and management of these resources will not only help protect our environment, but also help to reduce operational and maintenance costs. Our **green** approach is equally focused on daisies and dollars.



## HOW

In the absence of clear and concise guidelines related to our discipline, several years ago we carefully evaluated the USGBC materials and developed our own list of roughly **75 Green Practices** focused on the foodservice scope of work. These techniques seek to enhance the environmental consciousness of our designs and they are based on our intimate knowledge of foodservice establishments. Given our ongoing commitment to this movement, these best practices are always evolving.

**Innovative Foodservice Design Team** is uniquely positioned to conceptualize, develop and implement cutting edge practices designed to reduce the environmental footprint of our projects. Doing so requires more than a passion and desire to support the cause, but also the means to coordinate new ideas with manufacturers, fabricators, and other members of the design and development team. Our focus on innovation and new product development has proven to be a tremendous asset in this arena, enabling us to see our concepts through to fruition. With an eye towards the future, we are constantly re-evaluating our designs, our processes, and our partners to help our clients achieve their **green initiatives**.



# our differentiated approach

**INNOVATIVE FOODSERVICE DESIGN TEAM** is an award-winning foodservice design consultancy with a track record of projects on five continents for some of the industry's leading operators. Our sister company, **LOUIS WOHL & SONS, INC.** is a leading foodservice equipment and smallwares provider with strong financial stability and long-standing relationships with manufacturers worldwide.

We are a designer. We are an equipment provider. We are a smallwares procurement specialist. We fill these roles independently or together, depending on the needs of our client.

## debunking the myths

We have heard the arguments before. A *true* consultant is *independent*. You cannot trust a designer who also sells equipment - they will sell you what is in their best interest, not yours. For many "designing dealers" this may in fact be the case, but these criticisms simply fall short in our case.

We are designers first. Period. Our firm was built on satisfying the needs of our clients, not our own. We focus on solutions first, and then explore the best ways to execute the answers we derive. We are innovative, creative, and original. We embrace the challenges that others avoid.

As designers, we produce a quality set of construction documents that convey our concepts accurately and efficiently to the construction team. These documents are biddable documents.

What our competition view as our greatest weakness - our capacity for acting as both designer and equipment provider - our clients view as one of our greatest strengths. We can be with you from start to finish. Our experience in concept meetings is utilized in the field. Our field experience is shared in the concept meetings.

Whether you choose us as a designer, equipment provider, or both, you will benefit from our experience on both sides of the equation.

## the true advantages

Advantages stemming from our role as design and equipment provider include:

- Single point of responsibility, eliminating the finger pointing between designer and equipment dealer
- More accurate costing during design
- Latest field and code experience incorporated into our designs
- Intimate knowledge of the design objectives present in the field
- Streamlined process, eliminating duplication of efforts
- Up-front coordination with fabricators and manufacturers
- Advantageous pricing from factories through functional discounts, passed on to our clients

*we are with most of our clients from concept through opening day, which places increased importance and responsibility on every decision that we make*

## INNOVATIVE FOODSERVICE

FULL SERVICE DESIGN

BIDDABLE DOCUMENTS

FACTORY NEGOTIATIONS

PROCUREMENT

FIELD INSTALL/SUPPORT

### TYPICAL FOODSERVICE DESIGN CONSULTANT

FULL SERVICE DESIGN

BIDDABLE DOCUMENTS

FACTORY NEGOTIATIONS

PROCUREMENT

FIELD INSTALL/SUPPORT

### TYPICAL FOODSERVICE EQUIPMENT DEALER

FULL SERVICE DESIGN

BIDDABLE DOCUMENTS

FACTORY NEGOTIATIONS

PROCUREMENT

FIELD INSTALL/SUPPORT



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# SAMPLE PROJECTS

CREATIVE + THOUGHTFUL SOLUTIONS

EVERY **QUESTION** HAS AN **ANSWER**

**CHALLENGES** INVITE **RESPONSE**

in the pages that follow, we invite you to explore a selection of our past projects. actions speak louder than words. as our clients will attest - we provide results.



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# HOTELS+RESORTS

Aloft Atlanta	Cayo Largo Resort	Gaylord Opryland Hotel
Aloft Tampa	Clarion Hotel	Grand Bay Hotel
Aloft Tapestry Park	Club Med (Bahamas)	Grand Cypress Resort
Amanyara (Turks and Caicos)	Coconut Grove Hotel	Grand Cypress Pool Bar+Grill
Andaz Mayakoba (Mexico)	Colony Beach and Tennis Club	Grand Falls Casino Resort
Andaz Papagayo (Costa Rica)	Crown Plaza Anaheim	Grand Hyatt DFW
Andaz West Hollywood	Delano Hotel	Grand Hyatt Tampa Bay
Atlantic Hotel	Don Shula's Inn and Racquet Club	Grand Lido Hotel (Jamaica)
Atlantis Paradise Island (Bahamas)	Doral Golf Club and Spa	Grand Palisades
Bahia Mar Resort	Doral Resort at Palmas Del Mar (Puerto Rico)	Greystone Hotel
Birchwood Inn	Doral Resort Ballroom Addition	Gulfstream Hotel
Boca Beach Club	Doubletree Berkley	Hampton Inn Tampa
Boca Raton Resort and Club	Doubletree Boise	Harley Hotels
Bonaventure Hotel and Spa	Doubletree Key West	Hawks Cay
Bristol - Washington, DC	Doubletree New Orleans	Heywoods Village (Barbados)
Buena Vista Palace Hotel	Doubletree Portland	Hilton Arlington
Camino Real (Guatemala)	Doubletree Sacramento	Hilton Curio Candler Building
Campbell House Hilton Curio	Eastern Wharf Hotel	Hilton Dallas Southwest Freeway
Cap Julia Hotel	Eden Roc Resort	Hilton Del Mar
Canyon Ranch Bethesda	Edgewater Beach Hotel	Hilton Garden Inn Philadelphia
Canyon Ranch Cabo San Lucas (Mexico)	Embassy Suites - Multiple	Hilton Garden Inn Ft. Lauderdale
Canyon Ranch Chicago	Embassy Suites Lexington	Hilton Garden Inn Winter Park
Canyon Ranch Costa Rica	Epicurean Hotel	Hilton James River Inn
Canyon Ranch Kaplankaya (Turkey)	Fairmont Barbados (Barbados)	Hilton Natick
Canyon Ranch Las Vegas	Fairmont Mayakoba (Mexico)	Hilton Phoenix Airport
Canyon Ranch Lenox	Fairmont New Orleans	Hilton Pompano Beach
Canyon Ranch Miami Beach	Fairmont Oceanside	Hilton Suites at Lake Buena Vista
Canyon Ranch Tucson - UU Cafe'	Fairmont Palm Island (UAE)	Hilton West Palm Beach
Canyon Ranch Tucson - Grille	Fairmont Scottsdale	Holiday Inn and Suites Tampa
Cardozo Hotel	Fairmont Turnberry Isle	Holiday Inn Express Sea World
Caribe Royale Resort	Fairmont Zimbali (South Africa)	Holiday Inn Merritt Island
		Holiday Inn Oceanfront



HYATT REGENCY SAN ANTONIO

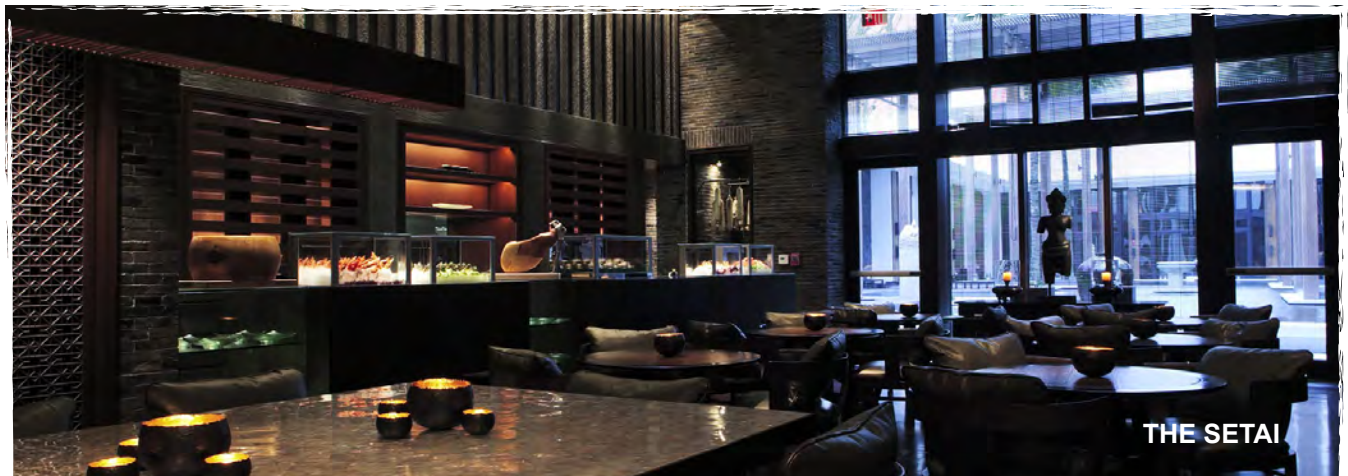


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# HOTELS+RESORTS

Home2 Suites Tampa	Hyatt Regency Santa Clara	Marriott Galvez
Hotel Franca (Nicaragua)	Hyatt Regency Scottsdale Resort and Spa	Marriott Greenspoint
Hotel Hacienda (Dominican Republic)	Hyatt Regency Vina del Mar (Chile)	Marriott Harbor Beach
Hotel Sofitel Houston	Hyatt Regency Waikiki	Marriott Heathrow Plaza
Hotel Sofitel Miami	Hyatt Wild Oak Ranch	Marriott Huntsville Redstone Arsenal
Hotel Turquesa (Mexico)	Intercontinental Hotel Miami	Marriott La Jolla
Hyatt Centric Las Olas	J.W. Marriott Coco Beach (Puerto Rico)	Marriott Lexington
Hyatt Centric Park City	J.W. Marriott Miami	Marriott Long Island
Hyatt Clearwater Beach	J.W. Marriott Tampa	Marriott Marco Island
Hyatt House White Plains	Jimmy Buffet's Margaritaville Hotel	Marriott North San Antonio
Hyatt Kansas City	Kiran Grand Resort	Marriott Palm Beach Gardens
Hyatt Key West Resort and Spa	La Cantera Hill Country Resort	Marriott Reach Resort
Hyatt Place Washington DC	Lake Arrowhead Resort	Marriott Riverwalk San Antonio
Hyatt Playa del Carmen (Mexico)	Lakeland Terrace Hotel	Marriott Sawgrass Mills
Hyatt Regency Aruba	Largo Mar Hotel	Marriott South Bend
Hyatt Regency Atlanta	Las Cruces Hilton Hotel	Marriott Tampa Waterside
Hyatt Regency Bogota (Colombia)	Le Meridien Houston	Marriott Vacation Club Coco Beach (Puerto Rico)
Hyatt Regency Cincinnati	Le Meridien Miami Beach	Marriott Waikiki
Hyatt Regency Coconut Point	Le Meridien Tampa Courthouse	Marriott World Center
Hyatt Regency Grand Cayman (Grand Cayman)	Lodge at the Inlet	Miami International Airport Hotel
Hyatt Regency Grand Cypress	Marriott Austin	Mohegan Sun
Hyatt Regency Guadalajara (Mexico)	Marriott Brookhollow	Mount Kenya Safari Club (Kenya)
Hyatt Regency Lake Tahoe	Marriott Casa Marina	Naples Grand
Hyatt Regency Lost Pines	Marriott Charleston	Novotel
Hyatt Regency McCormick Place	Marriott Courtyard Arlington	Old Homestead
Hyatt Regency New Orleans	Marriott Courtyard Key West	Park Hyatt Chicago
Hyatt Regency Orlando Airport	Marriott Courtyard Portland	Park Hyatt Mexico City (Mexico)
Hyatt Regency San Antonio	Marriott Dadeland	PGA Hotel and Resort
	Marriott Fort Lauderdale	Pier 66 Hotel & Convention Center
		Pier House Hotel



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Raffles Resort Phang Nga (Thailand)	Sheraton Steamboat Springs	Westin Puerto Vallarta (Mexico)
Raffles Resort Praslin (Seychelles)	Sheraton Suites Tampa Airport	Westin Sarasota
Ramada Inn Madarin	Sheraton World Center	Westin Westminster
Renaissance Atlanta Waverly Hotel	Spice Island Hotel (Grenada)	Wyndham Austin
Renaissance Hotel at Quayside	St. Regis Fort Lauderdale	Wyndham Grand Clearwater Beach
Renaissance World of Golf Village	Suriname Airways Hotel (Suriname)	Wyndham Palm Springs Hotel & Convention Center
Rex Halcyon Cove (Antigua)	Tempus Resort (Puerto Rico)	Wyndham San Antonio
Rex St. Lucia (St. Lucia)	The Adolphus	Wyndham Travis Centre
Ritz Carlton Buckhead	The Breakers Palm Beach	Wyndham Westshore - Shula's
Ritz Carlton Coconut Grove	The Current	
Ritz Carlton Dilido	The Norfolk Hotel (Kenya)	
Ritz Carlton Grande Lakes	Townplace Suites Sea World	
Ritz Carlton Hotel and Casino (Puerto Rico)	Tradewinds Resort	
Ritz Carlton Napa Valley	Tudor Hotel	
Ritz Carlton Orlando Grande Lakes	Vacation Villas at Fantasy World	
Rocky Gap Lodge and Golf Resort	Vista Club	
Rosen Center, formerly Omni Rosen	Vista International Hotel	
Rosen Plaza, formerly Clarion	W Fort Lauderdale	
Rosen Shingle Creek Resort	W Portland	
Saba Rock	W San Francisco	
Sandpiper Resort	W South Beach	
Sandy Lane (Barbados)	Westgate Branson Woods	
Setai	Westgate Park City	
Shephard's Resort	Westgate River Ranch	
Sheraton Bal Harbor	Westgate Smoky Mountain	
Sheraton Curacao Casino (Curacao)	Westgate Town Center Plaza	
Sheraton Gatlinburg	Westin Cancun (Mexico)	
Sheraton Miami Airport	Westin Diplomat Resort & Convention Center	
	Westin Los Cabos (Mexico)	
	Westin Phoenix	



ANDAZ PAPAGAYO



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# RESTAURANTS

## MULTI-UNIT RESTAURANTS

Alodia's Cucina Italiana  
Argo Cafe'  
Bardenay  
Beef O' Brady's  
Beverly Hills Café  
Caliburger  
Caviar&Bananas  
Clock Restaurants  
Courtside Grill  
Crabby Bills  
Desano's  
Earl of Sandwich  
Fuddruckers  
Gaetano's Italian Restaurants  
Hooters (Argentina, Bahamas, Buenos Aires)  
Hurricane Grill and Wings  
JM Family Restaurants  
Johnny Leverock's  
Kenny Rogers Roasters  
Marlin Darlin  
Marlins Brewhouse  
Neighbors  
Oak & Stone  
Outback Steakhouse  
Pei Wei  
Pizzeria Valdiano  
Pollo Tropical  
Power Pizza  
Roadhouse Grill  
Ruth's Chris

Seasons  
Sloppy Joes  
Sonny's Bar-B-Q  
Taco Bell  
Tony Roma's  
TR Fire Grill  
Vapiano  
Wolfgang Puck Kitchen  
World of Beer

## INDEPENDENT RESTAURANTS

595 Grill  
Adena Gourmet Grill  
Agave Grill (Puerto Rico)  
Alexander Brown Restaurant  
Ava  
Bacco and Venere  
Badfin's  
Bavarian Inn  
Bay Beans Coffee  
Belgian Bistro  
Bella Mozzarella  
Ben's Deli and Take-Out  
Big Sky Mountain Mall  
Blue Grotto Trattoria  
Boca Chica Spa and Café  
Bon Appétit  
Brasserie Max  
Brickell Emporium  
Brothers Two  
Bucanero Restaurant (Santo Domingo)

Café d'Artistas  
Carmine's Deli  
Caribbean Jack's  
Cheese Villa  
Club Coconut  
Club Continental  
Cobbler's Cove (Barbados)  
Corners of the World  
Crusoe's  
Dan Marino's  
Dixie Crossroads  
Dominick's  
Dustin's BBQ  
E&E Steakout Grill  
Ego's  
Este Café (Grand Cayman)  
Evie's Tavern  
EVOO Market and Bistro  
Favorites Bakery  
Ferrari's Pizza  
Galangal  
Giovanni's Restaurant (Puerto Rico)  
Gold Rush  
Goosby's Bar and Grill  
Green Exchange Arbor  
Grill 66  
Grill Marks  
Guy Harvey Outpost  
Havana Madrid Café  
Herco's Grill  
Hog Fish Grill  
Honeymoon Island Pavilion



CAVIAR&BANANS



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# RESTAURANTS

Island Way Grill	Oxford Exchange	Sosta Pizzeria and Carpaccio Bar
Jasmine	Oyster House Restaurant+Bar	Spherion Café
Jersey Boardwalk	Pasta Faire	Spoto's Grill 131
Jimmy Johnson's Three Rings Bar and Grill	Pastry Passions	Steak-Out
Just Thai	Paul's Sandwich Shop	Stevens Pass - Bull's Tooth Pub
Kona Kai Restaurant	Peabody's Sports Grill	Stevens Pass - Cascadian Kitchen
Konrad's	Peking Gardens	Stevens Pass - Foggy Goggle
L'Baguette (Jamaica)	St. Petersburg Pier - Driftwood	Stevens Pass - Taco Stop
La Cubanita Café	St. Petersburg Pier - Teak	Stevens Pass - Iron Goat Pizza
Latin American Café	St. Petersburg Pier - Teaki Bar	Stevens Pass - Tye Creek Deli
Le Café Riviera	Pizza Pizza (Turks and Caicos)	Suzanne's in the Grove
LeGrand Bistro	Pomodoro Café	Tekayama
Lemont	Power Pizza	The Tavern
Libby's Cafe' and Bar Hillview	Raintree	The Venue
Libby's Cafe' and Bar University	Reef Club (Guyana)	Tiger Tiger
Lighthouse Landing and Bistro	Restaurant Medure	Timoti's Seafood Shak
Longitudes	Rhumba Island Bar and Grill	Toastissimo
Loons on a Limb	Ripples on the Water	Tomatoes
Marty's Italian Restaurant	Rise Cafe' at Canyon Ranch	Totti McGregor's
Max's Bar and Grill	Rivals Sports Bar and Grill	Tower 41
Max's Place North	Roberto's	Trianon Steakhouse
Maxianni's	Roll	Tuttles at the Charter Club
Mojo's Winghouse	Roof Garden	Valenti's
Mugs n' Jugs	Salt Rock Grill	Villa Regina
Mystic Fish	Sam's Knob 2.0	Waterfront
Neon Leon's South	Scrambles Café	Watermark Grill
New Tampa Oyster Bar	Sea Room	Waterside Park Beer Garden
Oak & Stone Bradenton	Shantilly SA (Antigua, Guatemala)	Wiseguy's Italian Brick Oven & Bar
Oak & Stone Naples	Shephard's	'Za-Bistro!
Oak & Stone Sarasota	Ship's Shore	
	Shooters	



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# HEALTHCARE+SENIOR LIVING

Allegheny Regional Hospital  
Biscayne Methodist Home  
Brazos Valley Psychiatric Center  
Cape Coral Hospital  
Cape Coral Wellness Center  
Carroll Manor Retirement Center  
Claude Pepper Towers  
Cleveland Clinic of Florida  
Columbia Psychiatric Center  
Coral Gables Convalescent Home  
Council Tower I and II  
Cresthaven Retirement Center  
Delray Community Hospital  
Doctor's Hospital  
Federation Gardens  
Florida Hospital Carrollwood  
Florida Oceanside Hospital  
George Ford Hospital  
Glenmoor Lifecare Facility  
Golden Glades Nursing Home  
Greynolds Park Manor  
H. Lee Moffitt Caner Center  
Howard Hughes Medical Center  
Jewish Home for the Aged  
Kingston Public Hospital (Jamaica)  
La Posada Retirement Center  
Lawerence + Memorial

Lutheran Haven  
Maple Avenue Housing  
Maypen Hospital (Jamaica)  
McLean Hospital  
Mease Manor Wellness Center  
Memorial Park West  
Miami Childrens Hospital  
Moosehaven Retirement Home  
Mount Ascutney Hospital  
National Jewish Hospital Louisville  
Newton Wellesley Hospital  
NSCS Housing  
On Top of the World Retirement  
Communities  
Osteopathic General Hospital  
Parkinson's Research Institute  
Poet's Walk Cedar Park  
Poet's Walk Frederick  
Poet's Walk Henderson  
Poet's Walk Lansdowne  
Poet's Walk Leesburg  
Poet's Walk Noblesville  
Poet's Walk North Palm Beach  
Poet's Walk Round Rock  
Poet's Walk San Antonio  
Poet's Walk Sarasota  
Poet's Walk Summerlin

Poet's Walk Warrenton  
Preserve at Palm Aire  
Providence Living Atlantic  
Providence Living Osceola  
Providence Living at Stuart  
Providence Living Wildwood  
Richmond Metropolitan Hospital  
Robert Sharpe Tower  
Seminole Wellness Village  
Sonata Grandview Melbourne  
Sonata Serenades Longwood  
Sonata Serenades The Villages  
Sonata Serenades Winter Garden  
St. Ann's Bat Hospital (Jamaica)  
Sunrise Medical Center  
Tampa General Hospital  
The Point ACLF  
The Vista  
UMASS Memorial Medical Center  
Westminster Bradenton Manor  
Westminster Oaks  
Westminster Palms  
Westminster Shores  
Westminster Suncoast  
Westminster Towers



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# AIRPORTS

ATL American Stillhouse	AUS Mockingbird Distillery	CHS Desano's
ATL Argo Tea Cafe'	AUS Peached Tortilla	CHS Golden Bear Grill
ATL Grindhouse	AUS Rainey Street Market	CHS Harvest & Grounds (Pre-Security)
ATL Harvest & Grounds	AUS Ray Benson's	CHS Harvest & Grounds (Post-Security)
ATL Mustard Seed	AUS Ruta Maya	CHS Sam Adams Brewhouse
ATL Terrapin Brewery	AUS Rita Maya 2	Cross Grains Prototype
ATL Uncle Maddio's	AUS Salt Lick BBQ	DFW Hickory
AUS Annie's	AUS Second Bar and Kitchen	DFW Shinsei
AUS Berry Austin	AUS TacoDeli	DTW Harvest & Grounds
AUS Barton Springs	AUS Thundercloud	DTW Robert Mondavi Experience
AUS Coffee&Bagels (by EBB)	BNA Swett's	DTW Subway
AUS Departure Lounge	BOI Bardenay	FLL Casa Noble
AUS East Side Pies	BOI Big City Coffee	FLL Harvest & Grounds
AUS FlyRite Chicken	BOI Cross Grains	MSP Twins Bar and Grill
AUS Hat Creek Burger	BOI Parilla	SFO Limon Rotisserie
AUS Haymaker	BOS Monica's Mercato	TPA Auntie Anne's
AUS Hut's Hamburgers	BOS North End Bar	TPA Four Green Fields
AUS I Vini Market	BOS Pei Wei	TPA NYNY Pizza
AUS Jo's Coffee	BOS Wolfgang Puck	TPA RumFish
AUS Juiceland	BUF Queen City Kitchen	YYC Wolfgang Puck Kitchen
AUS Mad Greens	CHS Caviar&Bananas	
AUS Mandola's Pizza	CHS Charleston Beer Works	



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# CLUBS

Admirals Cove Country Club  
Aquarina Beach Club  
Bal Harbor Club  
Bath Club  
Belair Country Club  
Biltmore Beach Club  
Boca Lago Country Club  
Boca Raton Resort Beach Club  
Boca West Clubhouse  
Bonaventure Country Club  
Bradenton Country Club  
Breakers Golf and Country Club  
Broken Sound Country Club  
Captiva Yacht Club  
Caymanas Country Club (Jamaica)  
Club at Pelican Bay  
Coral Gables Country Club  
Country Club of Orlando  
Country Creek Clubhouse  
Creek Course Golf Clubhouse  
Crystal Lakes Country Club  
Cypress Run Country Club  
Debordieu Beach Club  
Deer Creek Country Club  
Dunedin Country Club  
Diplomat Country Club  
Doral Country Club  
Eagle Creek Country Club  
Fiddlesticks Country Club  
Foxfires Country Club  
Forrest Country Club  
Hawk's Nest Country Club

Hideaway Beach Club  
Hollybrook Country Club  
Homestead AFB - NCO Club  
Hunters Run Country Club  
Huntington Hills Country Club  
Imperial Golf Club  
Indian Springs Country Club  
Inverrary Racquet Club  
Isla Del Sol Country Club  
Isles Yacht Club  
Isleworth Country Club  
Jacksonville Golf and Country Club  
John's Island  
Jonathan's Landing Clubhouse  
Kensington Golf Clubhouse  
Key Biscayne Yacht Club  
Kiawah Island Marsh House  
Lake Nona Grill  
Little Harbor Beach Club  
Mar-A-Lago  
Marriott Grande Vista  
Marsh Landings Country Club  
Mystic Dunes Country Club  
Naples Yacht Club  
Ocean Club Amelia Island  
Ocean Reef Club  
Olde Town Athletic Club  
Palm Beach Polo Club  
Pasadena Yacht Club  
Pelican's Nest Country Club  
PGA Membership Club  
PGA National Sports Club

Pond Bay (St. John)  
Ponte Vedra Inn and Club  
Port Malabar Country Club  
Providence Community Golf  
Clubhouse  
Reunion West Clubhouse  
Rio Mar Bay Yacht Club  
Rivertowne Country Club  
Riviera Country Club  
Rolling Hills Country Club  
Rolling Stone Ranch  
Royal Palm Country Club  
Royal Westmoreland (Barbados)  
San Jose Country Club  
Sea Oaks Beach Club  
Sea Palms Beach Club  
Serenata Beach Club  
Solara  
St. Andrews Club  
Sun-n-Lakes Country Club  
Suntree Country Club  
The Sporting Club  
Timuquana Country Club  
Trump Beach Club Coco Beach  
(Puerto Rico)  
University Club  
Vero Beach Yacht Club  
Village at Quail Creek  
Welleby Lyons Racquet Club  
Weston Hills Country Club  
Windstar on Naples Bay



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# CORPORATE DINING

Aetna Café Bistro	Flagler Federal Savings	National Insurance (Bahamas)
Alfred I DuPont Building	Florida Power and Light	Northern Telecom
American Express	Gate Riverplace	OCE Printing
American Heritage Life Insurance	Grumman Aerospace	Pfizer (Puerto Rico)
American Postal Workers' Union	Guinness Worldwide (UK)	QVC
Anheuser Busch Breweries	Harborview Plaza Café	Redstone Army Complex
AT&T	Highwoods Landmark Café	Sterling-Rice Group Test Kitchen
Bacardi International (Bahamas)	IITM Chennai (India)	Stryker
Barnett Bank	J. Byrons	Stryker JRDF
Bell South	Jabil Campus Headquarters	Sun Trust
Blue Cross Blue Shield Jacksonville	Jacksonville Armory	Sunbeam
Blue Cross Blue Shield Miami	Johnson+Johnson	Tampa Maid Foods
Burger King Headquarters	KLX Aerospace Solutions	The Breakers Cafe'
Carnival Cruise Lines	Lockheed Martin	US Post Office
City Furniture	Marina Bay Café at MacDill AFB	Volkswagen Training Facility
Cordis Corporation	Merrill Lynch	W.R. Grace Corporation
Dade County Materials Control	Met Life	Washington Mutual
Building	Miami Modern Police Headquarters	Watson's Clinic
EA Sports	Microsoft	
First Data	Motorola	



# EDUCATION

## HIGHER EDUCATION

Brandeis University  
College of Coastal Georgia  
Florida International University  
Florida International University Graham Center  
Indian River Community College  
Miami-Dade College  
Southeastern Louisiana University  
Southeastern University  
Southern New Hampshire University  
University of Central Florida College of Medicine  
University of Central Florida Rosen College of Hospitality  
Management  
University of Florida  
University of New Hampshire

## K-12 EDUCATION

Duval County Schools  
Miami-Dade County Schools  
Hillsborough County Schools  
Foundation Vincent (Haiti)  
Marana Unified School District  
Northfield Mount Hermon School  
St. Johns County Schools  
St. Lucie County Schools  
US Virgin Islands School District



UNIVERSITY OF CENTRAL FLORIDA ROSEN COLLEGE OF HOSPITALITY MANAGEMENT



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# ADDITIONAL EXPERIENCE

## CONVENTION CENTERS

Chadwick's Convention Center -  
South Seas Plantation  
Diplomat Resort Convention Center  
Grand Cypress Meeting Center  
Infomart  
James L. Duncan Center  
Jekyll Island Convention Center  
Kehoe Smithy  
Kravis Center  
Little Harbor Banquet Facility  
Okaloosa Convention Center  
Palm Springs Convention Center

## CATERING

Epting Events  
Gene's Catering Commissary  
Glorified Caterers  
Nine Islands Commissary  
Ocean Reef Club Commissary  
Warehouse  
Puff n Stuff (Multiple Locations)  
Simply Sweet Central Commissary  
Starr Events Commissary

## SPORTS FACILITIES

Daytona Speedway  
EverBank Field (Jacksonville)  
Hollywood Sportatorium  
Kansas City Chiefs Player Dining  
Lake Nona USTA Tennis Center  
Progressive Field  
Soldier Field

## ENTERTAINMENT/PARKS

Clearwater Aquarium  
Coco Cay Island (for RCCL)  
Explore&More Children's Museum  
Fairlanes Bowling Center  
Horizon Water Park  
Jack Nicklaus Sports Play  
Jacksonville Zoo  
Kee Wee Entertainment  
Lowry Park Zoo Garden Grill  
Lowry Park Zoo Swazi Village  
Reunion West Aqua Park  
Road Atlanta  
Tampa Children's Museum  
Talladega Super Speedway  
Tenaya Lodge Jackalopes Bar+Grill  
Tenaya Lodge Sierra Restaurant  
Tenaya Lodge Timberloft Pizzeria

## CORRECTIONS

Female Inmate Housing  
Hardee County Jail  
Minimum Security Jail  
Palm Beach County Stockade  
Pinellas County Jail

## GROCERY

Whole Foods Market

## RELIGIOUS

Archdiocese of Miami  
Beth David Synagogue  
Central Baptist Church  
Chabad Dining  
Christ Church  
First Baptist Church of Temple  
Terrace  
First Church of Christ  
First Presbyterian Church  
Greater Miami Hillel  
Jewish Community Center  
Key Biscayne Presbyterian Church  
McClenney Baptist Church  
Mooring Presbyterian Church  
Parkridge Baptist Church  
Salvation Army  
San Jose Church  
St. Stephens Church  
Temple Bet Shira  
University of Florida Hillel Dining  
University of Miami Hillel Dining



PUFF N STUFF CENTRAL COMMISSARY



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# HOTEL

## ANDAZ WEST HOLLYWOOD

### PROJECT DATA

**Scope:** Complete restaurant and kitchen renovation, studio pantries for meeting space

**Objectives:** Develop an iconic farm to table exhibition theater where guests can experience their food during all phases of its preparation, engage the guest, offer warm and inviting spaces for guests to interact socially with enticing food and beverage as the central focus

inspiration



imagination



## From Dream to RHeality, ANdAZ is a Riot

RH - the main restaurant at the ANdAZ West Hollywood - hails its name from the rock n' roll 1970's when the hotel's halls were graced by such iconic bands as The Doors and Led Zeppelin. The "Riot Hyatt," as it was called then, hosted some wild parties back in the day. Stories about motorcycles in the hallways are true!

While paying homage to its past, conversion of this property located right on the famous Sunset Strip to an ANdAZ brought a new level of class and sophistication to the bones of this historic hotel -

and the restaurant serves as a key centerpiece.

RH redefines the concept of an open kitchen. The center cooking suite was turned 90 degrees offering guests a full view of the a la minute kitchen and leaving nothing to the imagination. The combination of stainless, wood, and marble support both form and function.

A forty foot long all-glass walk-in cooler serves as a backdrop for the restaurant. The walk-in is fully transparent, symbolizing the transparency of the farm-to-table

menu diners can enjoy at RH. From customized food bins to integrated lighting, every detail was carefully considered.

Continuing on with it's 1970's heritage, the hotel is still serving as a central social gathering place with food and beverage at its core. Guests are able wine, dine, and feel oh so fine at within the restaurant, the bar, or a selection of community gathering spaces juts outside the kitchen or on the famed rooftop (featured in *Spinal Tap*) overlooking the LA skyline.



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# RESORT

## RAFFLES SEYCHELLES

### PROJECT DATA

**Scope:** Ground up construction of luxury resort on the remote island of Praslin in the Seychelles

**Objectives:** Create a luxury experience consistent with the surroundings of this exclusive Indian Ocean paradise island, balancing flexibility, functionality, efficiency, and cost



sophistication



LUXURY

## Luxurious Island Retreat Sure to Treat

The waters surrounding the island of Praslin in the Seychelles are a color blue that is almost indescribable. It is so deep, so brilliant that it almost seems artificial. It would be our task to help develop a resort environment capable of helping its patrons appreciate and enjoy their surroundings.

From the initial arrival through the final departure, we considered all points where the food and beverage offerings could enhance the guest experience. From the 3Meal Restaurant to the Beach

Club, from the Gourmet Market to the Rooftop Bar, guests have numerous ways to experience the resort.

Given the remote location and projected high repeat usage of the food and beverage outlets during the average guest stay, we worked with the design and ownership teams to ensure that the experience would not become stagnant.

The main 3Meal Restaurant was designed to operate as both a buffet restaurant and an a la carte restaurant. The center table

(featured in the photo above) was conceived as a buffet counter that extends into the dining room, inviting guests into the theater kitchen and buffet servery.

During non-buffet hours, the featured glass doors slide into the feature table, creating a brasserie style kitchen and allowing the center table to be utilized as a community dining table.

With the simplicity of sliding doors, we were able to create a flexible space capable of transforming in look, feel, and function.



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# RESORT

## ANDAZ PAPAGAYO

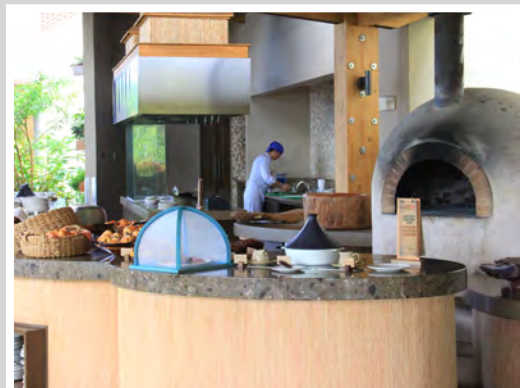
### PROJECT DATA

**Scope:** Luxury resort in Costa Rica. Project consisted of a central back-of-house building (foodservice and laundry) and multiple restaurants and bars including a beach-side venue and a marina venue.

**Objectives:** Develop indigenous food and beverage concepts aligned with the resort's inspiration from local flora and fauna. Create environments capable of flexing throughout various day parts to support a variety of guest experiences.



## LOCAL FLAVOR



## Living And Dining, Tico Style: Pura Vida!

Those who have visited Costa Rica know that it is a rare gem. The local culture is not only warm and welcoming, but life in this tropical country revolves around adventurous outdoor explorations, a diverse ecological landscape, and a strong connection with locally grown produce.

Costa Ricans, locally referred to as "Ticos," were well ahead of the curve in the development and use of sustainable and organic farming. Understanding the country's connection to food and beverage, our award-winning

design team was anxious and honored to assist with the design of this seminal resort.

The three-meal restaurant offers a memorable open air environment while overlooking the adjacent bay. Active food and beverage preparation is scattered amongst the seating to better integrate guests into the dining experience. These stations were designed to adapt for additional uses throughout the day, ranging from buffets to bars.

A coffee and chocolate bar highlights the best that Costa Rica

has to offer for two of its most well-known indigenous products.

The specialty restaurant features three active food and beverage stations in the entry, carefully designed to support the most delectable regional food and beverage pairings.

At the marina, guests can engage with the bartenders to learn about the preparation of local libations, all while gazing upon the bay and noting the delivery of fresh seafood. An open tappas style kitchen confirms that the food is both fresh and unforgettable.



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# HOTEL

## LE MERIDIEN TAMPA

### PROJECT DATA

**Scope:** Adaptive reuse of a historic courthouse building, converting the property into a full service hotel. Features include multiple bars and foodservice offerings, from formal dining to fast casual dining.

**Objectives:** Coordinate with existing conditions and regulations for adaptive reuse of a historic landmark to provide full service offerings. Develop food and beverage concepts that exceed the expectations of today's guests while also preserving a connection to the building's history as a functioning courthouse.



Uncompromising

## All Rise, The (Food) Court Is In Session

Adaptations of historic landmarks into fully functioning foodservice operations requires additional investigation, care, and creativity. In the case of our Le Meridien project in Tampa, an old courthouse was repurposed as a luxury hotel.

The development team was adeptly tuned in to preserving the building's character and history while also utilizing genuine elements from the courthouse throughout the new design. Examples include the the host station in Bizou Brasserie, which

was the actual witness stand from the courthouse. The concierge desk lived its previous life as the judge's bench. History permeates the facility at every turn.

Our team worked closely with the project and historic building architects to determine the best possible solutions for both back-of-house foodservice production and the front-of-house dining experience.

Bars were provided on multiple levels of the hotel to support guest needs during various portions of their stay. A fast casual barista and

baked goods station was incorporated outside of the restaurant to support guests seeking a speedy morning breakfast or looking to satisfy their sweet tooth in later day parts.

The compact kitchen takes advantage of every available square inch to support the a la carte restaurant, dining within the bar concepts, coffee and baked goods station, room service, and meeting spaces. Coordination with existing building elements was extensive, all in support of achieving the project's objectives.



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# HOTEL

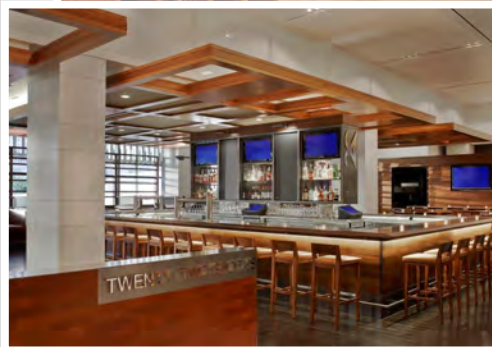
## HYATT REGENCY ATLANTA

### PROJECT DATA

**Scope:** Renovation of 3Meal Restaurant, Market, Lobby Bar

**Objectives:** Modernize the food and beverage experience within the atrium lobby of this iconic hotel, John Portman's first modern atrium hotel originally opened in 1967.

## ICONIC



## Lobby Renovation Is Peaches And Dreams

When the Hyatt Regency Atlanta first opened its doors in 1967, this first modern atrium hotel was awesome. John Portman, a true visionary of his time, designed an entry sequence to control the guest's sense of arrival through the hotel's front entry until the full impact of the 27-story atrium could wow his guests once they were fully immersed within the space.

The atrium has always been an essential element of this iconic property. When Innovative Foodservice Design Team was called upon to assist with the lobby

renovation, we understood the importance of the task at hand.

The three-meal restaurant was designed to support both the high volumes at breakfast as well as the more intimate experiences during other day parts. Our solution featured a buffet that can "disappear" when needed and convertible space utilized for both buffet service and dining. The oven, a centerpiece of the display kitchen was imported from England for a truly authentic experience.

Our lobby bar design worked to equally balance form and function

in order to handle the peak volumes of this convention hotel. The service station blends into the front-of-house despite its location in plain sight.

A gourmet market is a critical component of any modern hotel concept, offering convenience and service while controlling labor. Our solution offered opportunities for both pre-made and a la carte food and beverage offerings, including a full barista station. A stone hearth oven and custom doors were incorporated into the marble and wood finishes.



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# RESORT

## CANYON RANCH MIAMI

### PROJECT DATA

**Scope:** Conversion of existing, iconic Carillon Hotel into Canyon Ranch Miami Resort and Spa including all food and beverage venues

**Objectives:** Develop a full service foodservice preparation and production infrastructure capable of supporting the fresh, healthful, customized menu typically offered to the Canyon Ranch guest



fresh and thoughtful



## A Different Kind of Ranch Hits Miami Beach

As you enter through the front doors of what used to be the iconic Carillon Hotel on Miami Beach, one cannot help but pause for a brief minute. Despite what the sign says, you see no canyon. You see no ranch. Instead what you see are the clear and inviting blueish green waters of the Atlantic Ocean and Miami's famous beach.

Those in the know understand just what Canyon Ranch brings to this sandy patch of earth. World renowned for their focus on the wellbeing of their patrons, Canyon Ranch has long set the standard for healthful cooking and

culinary offerings. The ingredients are fresh, whole foods that are combined in a thoughtful manner. These culinary offerings consider seasonality, healthful benefits, and most importantly - good taste.

From a technical perspective, something as simple as offering healthful cuisine can present some logistical challenges. At Canyon Ranch, the internal fat content of the food is so low that the food has a tendency to cool much quicker than normal restaurant fare. Aware of this challenge, IFDT worked with the Canyon Ranch culinary team and their

corporate executive chef to address the concern. A plating system was custom designed to maintain food temperature throughout the plating, staging, and food delivery process.

The theater kitchen was designed to support the a la carte production of the restaurant while simultaneously supporting the lounge, room service, and some of the preparation needs of the hotel. This design efficiency has yielded tremendous labor savings in a tough labor market.



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# RESORT

## THE SETAI

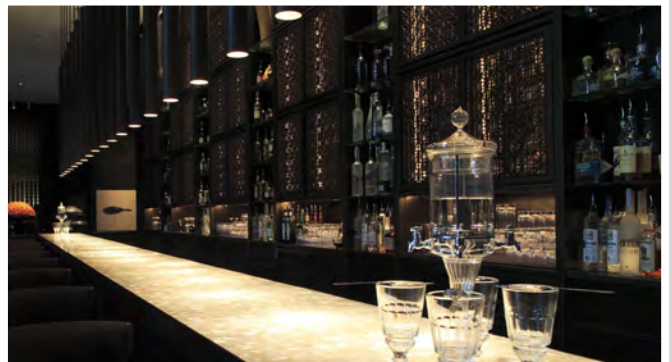
### PROJECT DATA

**Scope:** Full service hotel with multiple restaurants and bars.

**Objectives:** Provide first-class, Asian-inspired food and beverage experience in a hotel setting. Differentiate the dining experience from adjacent luxury resorts in one of the world's most iconic beach destinations



e l e g a n c e



## Bar Set High At Miami Beach's The Setai

Originally constructed in the 1930's, the building now occupied by The Setai is a historic landmark on Miami's South Beach. The Asian-inspired concept sought to differentiate itself from other resorts in the area through a variety of strategies - including the food and beverage offerings.

Our award-winning design team was called in to assist with the development of this iconic resort due in large part to our reputation for successfully blending form and function. All of the key food and beverage areas are highly

visible to the guest and ownership spared no expense to ensure that the integration of foodservice equipment within the public spaces was seamless.

Beginning with the bar, seven custom refrigeration towers, roughly fifteen feet in height, were designed, fabricated, and supplied. Coordination with the interior design team and millwork fabricators was extensive to ensure that the intricate inlays were properly integrated. The resulting wall of refrigerated wine storage is truly unique.

Charcuterie is aged on site in a specially designed curing room. The oven, grill, garde manger, and pastry stations all incorporate custom design solutions to ensure that the interior design vision was maintained consistently throughout the visible spaces - including the food and beverage preparation areas.

The impact of these luxurious food and beverage venues is not limited to the indoors and instead flows effortlessly to the adjacent exterior gardens, pools, and promenades.



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# HOTEL

## HYATT REGENCY SAN ANTONIO

### PROJECT DATA

**Scope:** 3Meal restaurant renovation

**Objectives:** Integrate cooking and serving with residential look, maximize day-art flexibility, maximize cooking formats within space available



every challenge  
has an **ANSWER**



## Q Restaurant + Bar Provides the Answers

With a diverse menu offering international barbecue cuisine, Q Restaurant and Bar at the Hyatt Regency San Antonio tempts its guests eyes and taste buds.

An open display kitchen anchored by a custom fabricated *vertical cooking wall* including a rotisserie, churrasco, broiler, and oven, has a residential feel with the muscle to meet the needs of a commercial foodservice facility.

The stainless steel typically seen in most commercial kitchens will be hard to find in Q. The powder coated finishes and

integrated tile help guests feel right at home - literally.

The hot buffet counter was designed with flexibility in mind, serving as a buffet counter for breakfast and an a la carte pick-up counter for lunch and dinner service. This seamless conversion is made possible by a combination of carefully selected equipment and design detailing.

The standard cold food display was simply unacceptable for a project of this magnitude. To offer a unique yet practical solution, IFDT developed a jewelry style

refrigerated case that could function either in a full service or self service manner. The glass case doubled as the food guard, allowing guests a clear view of their culinary options.

With barbecue as the focus, IFDT proposed a glass "beer wall" centerpiece that could feature beers from around the world. The bar - visible from the atrium lobby - integrated the interior designer's finishes *within* the bar. Rather than bar equipment, IFDT provided the client with "bar furniture."



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# RESORT

## FAIRMONT PALM JUMEIRAH

### PROJECT DATA

**Scope:** Full scale, ground up construction of a premier luxury resort on the trunk of the Palm Jumeirah, UAE

**Objectives:** Create a memorable culinary experience within each venue of the resort, explore new concepts and design solutions to enhance the role of food and beverage



CUTTING EDGE

e l e g a n c e



## Resort Rises from the Palm of Many Hands

The sand. The roads. The collection of elaborate structures. The opulence and elegance at every turn. Welcome to the Palm Jumeirah, UAE. This island is a testament to man's capabilities and the boundaries that can be pushed. Upon this man made island are numerous luxury residences and hotels. One of those hotels is the Fairmont Palm Jumeirah.

IFDT was selected as lead designer for the project during the peak of the building boom in Dubai. Our international expertise was sought for development of a full

scale resort with food and beverage offerings capable of matching the property's awesome surroundings.

The food and beverage venues were scattered throughout the resort, and included numerous restaurants and lounges. From the lobby to the rooftop to the end of the jetty, food and beverage options were presented at every turn.

The expansive back-of-house kitchen was thoughtfully designed to support the demands of the resort and the residences that

would be located next door. Additionally, the resort's food preparation areas were designed to accommodate the dietary customs (Halal and Haram) of its patrons as well as the strict local sanitation regulations which would help ensure safe food handling practices.

Produce, Meat, Seafood, Poultry, and Pork all had dedicated preparation and storage areas. The full scale Bakery also includes dedicated Chocolate, Pastry, and Ice Cream preparation rooms.



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# HOTEL

## WESTIN PHOENIX DOWNTOWN

### PROJECT DATA

**Scope:** Conversion of existing office building into a fully functioning full service business hotel

**Objectives:** Carefully examine all current conditions and develop a full service hotel that considers existing structure and MEP-related limitations



exploration

adaptation

resolution



## Hotel Rises from Office Building in Phoenix

Each and every project has its own set of unique challenges, and that is just how we like it. In the case of the Westin Phoenix Downtown, the design team was tasked with taking an existing office building - clearly not originally designed with the infrastructure in mind that a typical hotel requires - and turning it into a fully functional 4-star hotel. And just to up the ante on this challenge, the entire design and construction process was allotted less than a year.

Where to begin? On a project like this, IFDT worked to quickly

identify the key “design drivers” that were non-negotiable. Columns. Structural slabs. Limitations on the potential locations for MEP infrastructure and slab penetrations.

We identified the most critical elements within the first floor main kitchen such as the walk-in cooler/freezer, the central cooking lines, and the ware washing areas, and then located these essential components to ensure proper flow within the production areas.

With banquet space on the 11th floor and limited means for

vertical communication between the main kitchen on the ground floor and meeting rooms and staff dining venues on the upper floors, careful planning of these remote spaces was required to ensure that all functions could occur without negatively impacting the guest or operation.

Food and beverage support areas were design with connection and cross-utilization in mind.



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# HOTEL

## HYATT CENTRIC PARK CITY

### PROJECT DATA

**Scope:** Full service hotel offering formal dining, fast casual options, and a gourmet market to support guests looking for a meal “to go.” Foodservice facilities for room service and meeting support were also provided

**Objectives:** Develop a centralized foodservice operation that could easily adapt to fluctuations in occupancy between peak and shoulder seasons. Ensure efficient use of the food and beverage infrastructure provided, maximizing guest offerings while minimizing labor and food costs.



designed to support the business



## No ‘Bug Juice’ At This Luxury Basecamp

Successful design supports the owner’s business model, and does not force the operator to adapt to the design. Carefully curated finishes and striking design features can have limited benefit if they negatively impact the operation or guest experience.

Nestled in the Wasatch Mountains of Utah, the Hyatt Centric Park City is a ski in/out or hike in/out, depending on the season, luxury “basecamp” for the adventurous. The hotel’s guests are typically active throughout the day, exploring and experiencing all

of the outdoor wonders this region has to offer.

With a full day of activities on the docket, guests are looking for wholesome fuel before, during, and after their outings. As with any resort town, however, occupancy varies greatly from one season to another.

Our design solution was specifically tailored to the needs of this property. A centralized display kitchen would simultaneously support formal dining, buffet service, fast casual service, and a gourmet market. A chef’s table in

front of the open kitchen easily converts between buffet service and community dining.

A dedicated fast casual counter was provided to service guests at peak periods looking for quick service. During shoulder seasons, the main dining room can be deactivated and the fast casual offerings can support guest needs.

The central kitchen element also contains a full barista coffee station that abuts the gourmet market. Daypacks filled with food and beverage are also available to support mid-day meals.



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# GOURMET MARKET

## CAVIAR&BANANAS

### PROJECT DATA

**Scope:** Gourmet food market featuring a mix of pre-prepared and a la carte food offerings, deli, charcuterie, packaged products, and a full complement of beverage options ranging from custom coffee drinks to curated wines

**Objectives:** Build upon an existing concept to refine presentation and efficiency in an effort to “raise the bar” for this local favorite. Work closely with ownership to challenge current practices in an effort to ensure an experience that exceeds guest expectations.

MODERN



CLEAN

FOOD-CENTRIC



## Slip On In ... And Go Bananas!

Our favorite clients are those who truly understand the intricacies of their own business. The more our clients know about their own operation, the better we can dig into the details and find true opportunities for improvement.

The husband and wife proprietors of Caviar&Bananas were looking to expand and grow their existing concept to new locations and geographical regions. Having experienced some of our award-winning design team's past work, the couple reached out to us

in an effort to help them take their concept to “the next level.”

We spent hours working with the ownership team to explore strategies that would enhance both the operational efficiency and guest experience.

The a la carte beverage and pastry station was designed to support made-to-order breakfast sandwiches and coffee beverages in the morning, and then convert to a beer, wine, and charcuterie station during the afternoon and evening day parts.

With all of the concept's baked goods prepared on site, we worked to ensure that bakery production was fully visible by the guest.

The prepared foods area was revisited to streamline preparation, production, and service of everything from a la carte sandwiches to composed salads to deli offerings sliced to order on a manual Berkel slicer.

Given ownership's focus on quality and presentation, this project required a true balance in design between form and function.



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# CASINO

## MOHEGAN SUN - SEASONS BUFFET

### PROJECT DATA

**Scope:** Complete renovation of existing buffet restaurant

**Objectives:** Modernize the buffet offering, incorporate methods for expansion and contraction of food displays based on projected guest counts, enhance presentation, improve quality of display cooking

### FORM + FUNCTION



## Seasons Offers Greetings All Year Long

Simply uttering the word “casino” invokes a variety of mental images. Some may think of blackjack. Others may think of roulette or craps. But everyone thinks of the food - specifically the featured all-you-can-eat buffet restaurant.

Mohegan Sun in Uncasville, Connecticut, has established a reputation for quality, class, and unparalleled guest experiences. When it came time to renovate their signature buffet restaurant, the culinary and development team turned to IFDT.

Working closely with the operations and design teams, collaboration efforts yielded a design featuring roughly 300 linear feet of serving counter. A custom built cooking suite and neighboring wok station brought fresh a la minute cooking into the heart of the guest experience.

It was clear that the buffet would have to be built for volume, as one of the most popular and most frequented restaurants within the casino. Our design, however, would also have to consider the slower periods. To address the

need for the buffet’s expansion and contraction, IFDT utilized a mix of serving equipment that would allow the culinary team to vary quantities within each station while avoiding a perception of “emptiness” by the guest.

Functionally, we know that the counter would have to stand up to many years of high volume. To meet this functional need, IFDT conceptualized, designed, constructed, and delivered a stainless steel counter that integrated the structure, tops, food guards, and drop-in equipment.



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# CASINO

## GRAND FALLS CASINO RESORT

### PROJECT DATA

**Scope:** New construction, all food and beverage venues required to support free standing casino and 200+ room hotel

**Objectives:** Design food and beverage facilities capable of supporting the casino's 24-hour per day activities, including formal, casual, fast-casual, and buffet dining as well as a wide variety of drinking establishments in both typical guest and VIP areas



pure  
ENTERTAINMENT

## Iowa Casino Grand, Plays Strong Hand

With a successful casino already up and running in Riverside, Iowa, developers of the Grand Falls Casino Resort placed a safe bet with the expansion of their model to another free-standing resort in Larchwood, Iowa.

Designed to accommodate both day visitors and those wishing for an extended stay, the casino complex offers a wide variety of entertainment options for guests coming from near and far. A hotel is connected to the casino. Amenities include shopping, golf,

swimming pools, and a spa. Top notch headliners from the worlds of comedy and music cycle through the on-premise theater and events center.

When it comes to dining, there is something for everyone, starting with the staple casino buffet located just off of the gaming floor. This venue includes a wide variety of culinary options, most of which are prepared in full view of the guest. Support for the buffet restaurant and meeting rooms is provided via the back-of-house central production kitchen, centrally

located behind the buffet and adjacent to the meeting rooms.

Other food and beverage outlets include a fine dining steakhouse, numerous bars, a VIP lounge, and a multi-functioning fast-casual restaurant option that is open 24 hours a day, 7 days a week. This hybrid venue offers everything from coffee and bagels to burgers, sandwiches, and salads. There is also a grab-and-go component included within this restaurant, making it easy for those just arriving or leaving to grab a quick bite to eat.



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# SPORTS SERVICES

## KANSAS CITY CHIEFS PLAYER DINING

### PROJECT DATA

**Scope:** Full renovation of the player dining facility, including foodservice, interior design, architectural design, and MEP engineering services

**Objectives:** Update and expand player dining facility to include additional food and beverage options and more interactive food preparation in view of the guest, consider separation of offerings when staff dining venue is utilized for administrative staff



## First and Food, That's the Goal

The NFL is an incredibly competitive league. What most fans don't realize is that the competition off the field is often as intense as the competition on the field.

When it comes to attracting new players and retaining existing ones, the amenities a team is able to offer can play a big role in a player's decision. With this in mind, the Kansas City Chiefs Football Club targeted their player dining facility as a potential point of differentiation. This dining room, directly connected to the primary practice facility, would

be the primary food and beverage establishment utilized by the players.

The new dining establishment would feature a la minute cooking in front of the guest. Eggs, pancakes, panini sandwiches, cook-to-order pasta dishes, and smoothies would all be made fresh in front of the guest. A comprehensive snack area with round-the-clock access was to be incorporated. To promote better, more personal service, the front-of-house cooking line was designed to have the culinary staff facing the guest, the servery, and the dining room. A low height wall would

conceal the cooking equipment, but the rest of the preparation process would be fully visible.

The client was looking for a turnkey solution - one team to handle all planning and design. With this objective in mind, IFDT assembled a complete design team and handled full coordination of the foodservice, architectural, interior design, and engineering scopes of work. From concept to completion, IFDT's project team led this renovation effort with a compressed timeline.



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# HIGHER EDUCATION

## UCF ROSEN COLLEGE OF HOSPITALITY MANAGEMENT

### PROJECT DATA

**Scope:** Development of a new, ground-up, free-standing hospitality school requiring commercial foodservice facilities for support of daily meal service as well as food laboratories for student education.

**Objectives:** Create culinary learning environments uniquely designed to support education of skills, at every level, across the entire food and beverage spectrum. Consider flexibility in the design of each space to proactively consider integration of equipment and technology changes that will inevitably be developed at some point in the future.

flexibility  
+  
longevity



thinking

BOX

## Practice What You Teach, Culinary Version

In the world of hospitality, it is often taught that the three most important criteria for success are: location, location, location. That lesson was taken to heart with the establishment of the University of Central Florida Rosen College of Hospitality Management.

Located just miles from some of the world's most notable resorts, theme parks, and multi-unit restaurant operators, the UCF hospitality school offers students unprecedented opportunities to combine theoretical and practical learning.

The free standing campus of roughly 180,000 square feet would feature over 22,000 square feet of foodservice-related facilities. Both commercial foodservice and educational spaces would be required.

A wide variety of laboratory environments were conceptualized to ensure that the academic staff would have venues properly suited for instruction in all aspects of the food and beverage spectrum. Lab environments suited for basic culinary skills, advanced culinary skills, service, bar/beverage, and

wine and sensory evaluation were developed and implemented.

Perhaps the greatest challenge was developing a design solution that would allow for future flexibility within the stated budget. IFDT, welcoming such a challenge, crafted numerous semi-custom solutions. Standard equipment was incorporated utilizing creative installation and fabrication techniques.

Best practices such as safe food handling, proper receiving, and utility planning were also integrated.



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# HIGHER EDUCATION

## SOUTHEASTERN UNIVERSITY

### PROJECT DATA

**Scope:** Design and construction of a new, ground-up primary dining venue designed to serve the entire campus.

**Objectives:** Create a warm restaurant-style environment capable of accommodating 1700 students within a 90-minute time period. Gear the design for efficiency and accommodation of the unique community attributes prevalent on campus.



balanced



tailored

## Restaurant Ambiance, Dining Hall Capacity

Evaluating the success of a design can be subjective. At IFDT, we have a simplistic and objective way to measure design success - have we met or exceeded our client's initial expectations?

In the case of Southeastern University, the administration was very clear in their objectives for the newly planned main dining venue. First, the "restaurant" (NOT a dining hall) should exhibit a warm, residential feel and help promote the unique culture and group dynamics found on campus.

Second, the facility would have to accommodate the entire student body - 1700 students - within a 90 minute period. It was clear that our approach would have to balance aspects of form and function.

The stations were menu-driven, with adjacencies based upon labor efficiency and cross-utilization of equipment. Several flow patterns were established in the servery to avoid congestion in critical areas. Stations with longer lines were positioned along the perimeters to ensure ease and speed of movement.

The student body is a close-knit community, often sharing many activities in large groups - including dining. Seating layouts were conceptualized to provide an intimate dining experience while accommodating the large average group size. In some instances, seating was incorporated directly into the food stations.

Student satisfaction soared with the restaurant's opening and university officials confirmed that capacity targets were being met without concerns or complications. Mission accomplished.



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# CONVENTION

## JEKYLL ISLAND CONVENTION CENTER

### PROJECT DATA

**Scope:** Complete demolition of outdated meeting facility on Jekyll Island, GA and development of a new, ground up convention center

**Objectives:** Develop a full service convention center capable of supporting the meeting and function needs of the island's varied clientele as part of an island-wide revitalization effort

flexible



functional

## All Jekyll, No Hyde for GA Conventioneers

It is the ultimate competitive advantage - location. For convention planners and attendees looking for a differentiated experience, one that suits both personal and professional growth, Jekyll Island, Georgia has much to offer.

The old convention center was demolished and replaced with a new, modern convention center designed to cater to the needs of today's guests. As part of an island-wide revitalization effort, the newly constructed convention center will serve as an economic anchor, helping to draw visitors and their dollars to the island.

The 128,000 square foot convention center features 78,000 square feet of function space and nearly 6,000 square feet of additional outdoor lawns and terraces which are ideal for meetings. The interior meeting spaces were designed with maximum flexibility and divisibility inside to better accommodate a wide variety of convention needs.

The main kitchen, like the meeting space it supports, was designed with flexibility in mind. Whether it is one large event or multiple smaller events intended to run simultaneously, the kitchen layout can accommodate the

needs of the operations team. With limited budgets, several design strategies were used to maximize performance while limiting cost.

The island's remote location was a factor in determining the size and configuration of the storage areas. Provisions for emergency back-up power were also included during the design phase in case of a hurricane or natural disaster.

The new facility will be sure to adequately serve its guests for decades to come.



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# CATERING

PUFF N STUFF

## PROJECT DATA

**Scope:** Conversion of existing office building into a central commissary

**Objectives:** maximize efficiency, flexibility, and long-term growth potential by designing a central food production and catering commissary that would support current and future needs



capacity

profitability



## Plenty of Capacity to Stuff and Puff

How much is your house worth? Until you actually sell your home, any answer is purely subjective. Facts speak for themselves - a house is worth what you can sell it for.

So, what is the real capacity of a particular kitchen? Once again, we must rely on facts. What we can tell you is that the kitchen at Puff n Stuff, Central Florida's leading catering company, has a kitchen that is capable of supporting 10,000 meals in a single day - on over 40 different menus!

This commissary kitchen located in Orlando is roughly 8,000 square feet in total size. The refrigerated, frozen, and dry storage areas were sized to support peak demand. A separate cooler, accessed from both interior and exterior, allows catering teams to load and unload at any hour of the day or night.

Cold preparation areas are large, flexible, and conveniently located adjacent to refrigerated storage areas and point-of-use refrigeration to help ensure food safety compliance.

The central cooking flank a utility distribution system that allows for easy connection, relocation, and long-term modification to equipment combinations and locations. An on-premise bakery allows for ownership to produce many of their own baked goods from scratch, increasing quality and control while simultaneously lowering cost.

After receiving the call confirming the kitchen's true capacity, we asked if the operations team experienced any bottlenecks. The response - No!



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# RESTAURANT

## EARL OF SANDWICH

### PROJECT DATA

**Scope:** Conversion of existing marketplace concept to the initial Earl of Sandwich Restaurant

**Objectives:** Develop a design solution that would serve the high volume anticipated for the initial Disney location but which could also be downsized and replicated for future stores throughout the USA and internationally



VOLUME

VALUE



## 11th Earl Returns to “Colonies” Hungry

Picture this if you can - it is 1762 and you are sailing across the ocean (blue). Dedicated as you are to your gambling habit and in the midst of hand that holds a heavy wager, you simply do not have the time or patience to stop and eat. Then it hits you! You order a trusty servant to fetch you your meat, thrown between two pieces of bread, so that you can eat with one hand and continue gambling with another.

If this scene seems familiar, you might just be John Montagu, the 4th Earl of Sandwich and

inventor of the world's most popular - and original - fast food. Though the former First Sea Lord and commander of the British navy is no longer with us, his legacy lives on.

Fast forward to modern day, and America (none other than the former colonies) was the launching ground for a new restaurant concept - Earl of Sandwich - in conjunction with the 11th Earl of Sandwich and his family, who remain passionate about their heritage.

IFDT was involved with the very first store, overseeing the creation and early expansion of this sandwich chain throughout the USA and abroad.

With a proprietary bread recipe, unique combination of fillings, and made-on-site side dishes, the concept proved successful from its initial launch at the Walt Disney World Resort in Orlando, Florida. Efficiency inherent in the initial design allowed the Disney location to generate revenues between \$6-\$7 million per year from the start.



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# RESTAURANT

## TR FIRE GRILL

### PROJECT DATA

**Scope:** Development of a brand new restaurant concept from an established chain. Coordinate with the operations team to develop a new “ground up” open kitchen based concept aligned with the planned service and menu offerings.

**Objectives:** Work with the owner and operator to develop an open kitchen and bar concept that offers “humble, yet powerful” food and beverage selections in a casual but sophisticated environment.

brand evolution



## Fire Spreads, No Extinguisher Required

When Tony Roma's, an established barbecue-themed casual dining restaurant with over 150 locations, was looking to develop and grow a new concept, they reached out to our award-winning design team.

The brand set out to create a sophisticated, but comfortable and accessible, casual dining experience centered around an open kitchen, hand crafted cocktails and an unpretentious environment for patrons to enjoy libations and the culinary creations of the brand's dedicated chef.

Beginning with the back-of-house design, we worked to ensure that the kitchen layout would follow the flow of food from receiving to storage to prep to cooking. This approach helps to ensure efficiency and reduces crossing flow patterns of both staff and product.

The cold prep station, often referred to by industry veterans as the “garde manger” station, is fully visible to the guest so that they can observe salads, desserts, and other cold items being prepared before their eyes. A dining counter connected to the display kitchen

encourages interaction between the culinary staff and patrons.

TR Fire Grill is centered around freshly prepared cuisine, with a heavy focus on grilled and baked offerings. From the salmon and zucchini noodles to the signature wood grilled filet mignon, the new menu offers extensive options.

The bar was designed to support an emphasis on handcrafted beverages, including TR Fire Grill's own take on classics such as the Moscow Mule and Old Fashioned.



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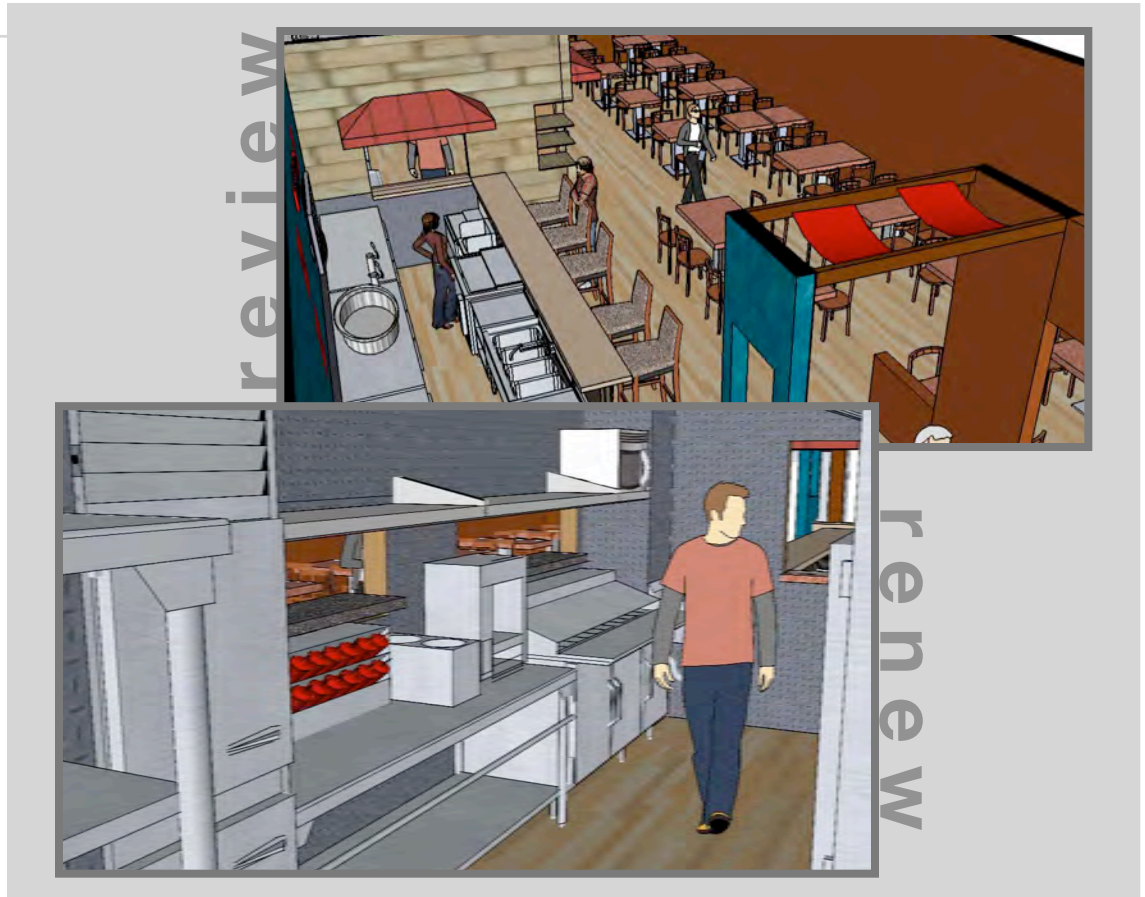
# RESTAURANT

## HURRICANE GRILL AND WINGS

### PROJECT DATA

**Scope:** Complete prototype re-design

**Objectives:** Improve efficiency, lower development costs, enhance guest experience



## Hurricane Watch, Smoother Sailing Ahead

These are the kinds of calls that we love - when a client reaches out knowing that they have something good, but they also know that it can be even better. In the case of Hurricane Grill and Wings, IFDT was contacted to lead a prototype re-design effort.

But before we could chart a path forward, we needed to fully understand the current operation - what was working, what wasn't, and what needed to be improved. For an accurate evaluation, we set out on a fact finding mission that

included site visits to half a dozen stores and strategy sessions with the executive team, the operations team, the construction team, and even the chain's purveyors. Our goal was to obtain a full picture and evaluate feedback from a number of different angles.

When the data was collected and evaluated, it began to tell a clear and consistent story. With freshly acquired data in hand, we set out to develop a new floor plan. Through our design solutions, we found ways to maintain better contact between the servers and

the guests. We re-aligned their physical plant to better match the sales mix that most stores were experiencing between dine-in and take-out business. We improved the efficiency of the production area, eliminating crossing flow patterns and improving ergonomics within the individual stations.

To more easily present the impact of our design modifications, the new prototype was modeled in three dimensions and a fly-through movie was developed, enabling the customer to fully appreciate the impact of our improvements.



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# RESTAURANT

'ZA-BISTRO!

## PROJECT DATA

**Scope:** Conversion of existing restaurant to a European bistro featuring display cooking, handled all aspects of design  
+coordination+construction  
+smallwares selections

**Objectives:** Minimize development costs while adapting the existing facility to support an oven-based European menu, focus on efficiency and limit equipment and utilities required for daily operation

SINCERITY



simplicity

## Bistro Offers Big Menu, Small Footprint

At 'Za-Bistro! it was all about the oven. The entire concept revolved around this centerpiece, a cooking device with methodology that dated back thousands of years. *The Hearth*, the counter dining just in front of the oven, was a gathering place where local residents could interact with the chef while watching their food being prepared before their eyes.

But this rather elegant experience had a very reasonable price tag. Like the tag line from Target, 'Za-Bistro! wanted their customers to expect more but pay

less. The menu featured gourmet pizzas with exotic toppings, salads, sandwiches, and entrees such as cedar roasted salmon and beef bourguignon. The culinary team combined fresh ingredients to create sophisticated yet simple dishes.

With efficiency and its environmental footprint in mind, perhaps the most remarkable aspect of this restaurant was its simplistic operation. The entire restaurant was capable of running with only three pieces of cooking equipment - a six burner range with

oven base, a steamer, and the stone hearth oven. That's it. Just think of the monthly savings in utility bills.

The workhorse that made this uber-efficient design possible was a blast chiller. Working with the head chef, a system was created whereby many of the entrees would be prepared ahead of time, chilled down to temperature, and then rethermalized in the stone hearth oven. Meanwhile, pizzas and sandwiches were prepared fresh to order.



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