

TÊTE

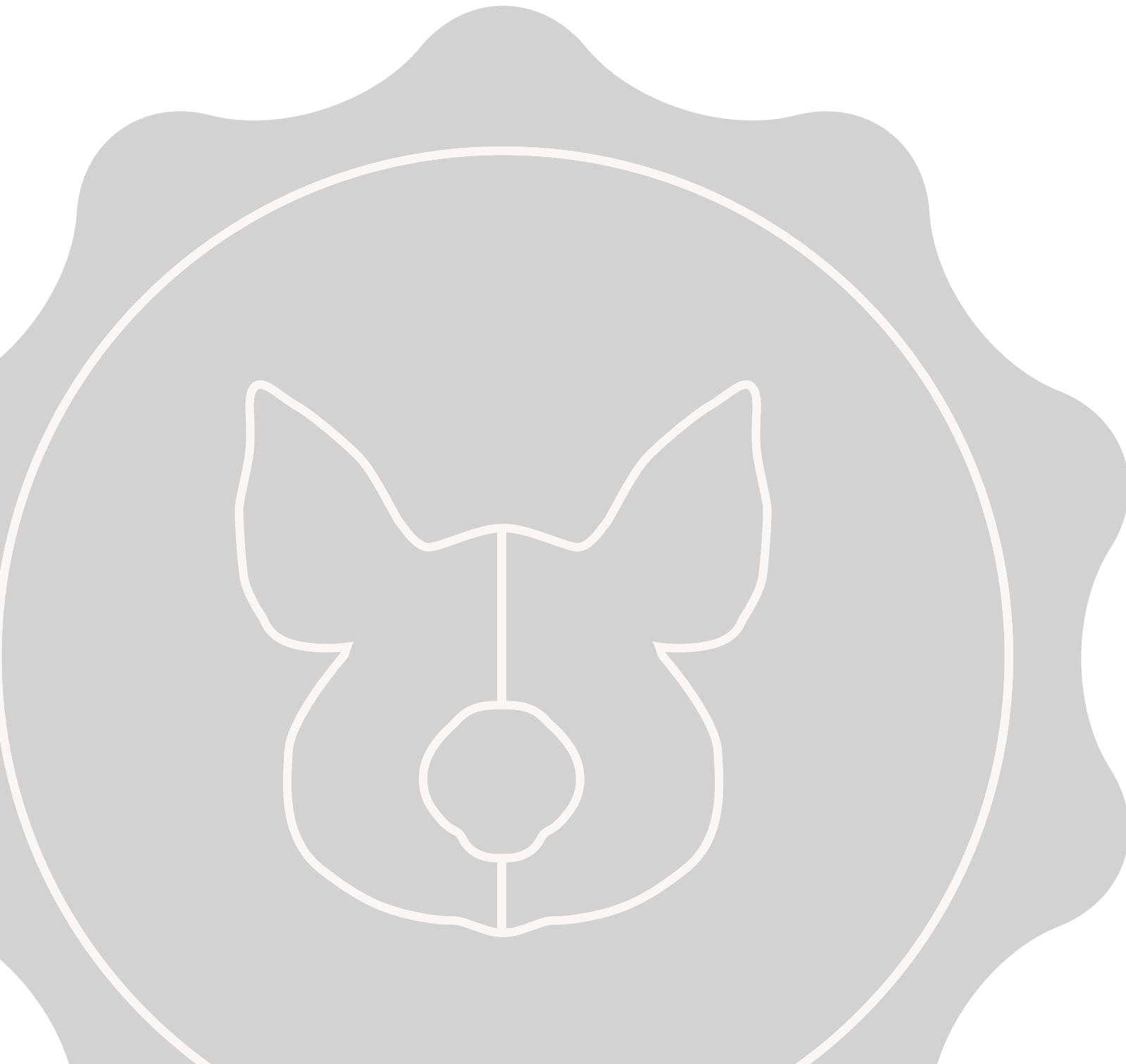
CHARCUTERIE

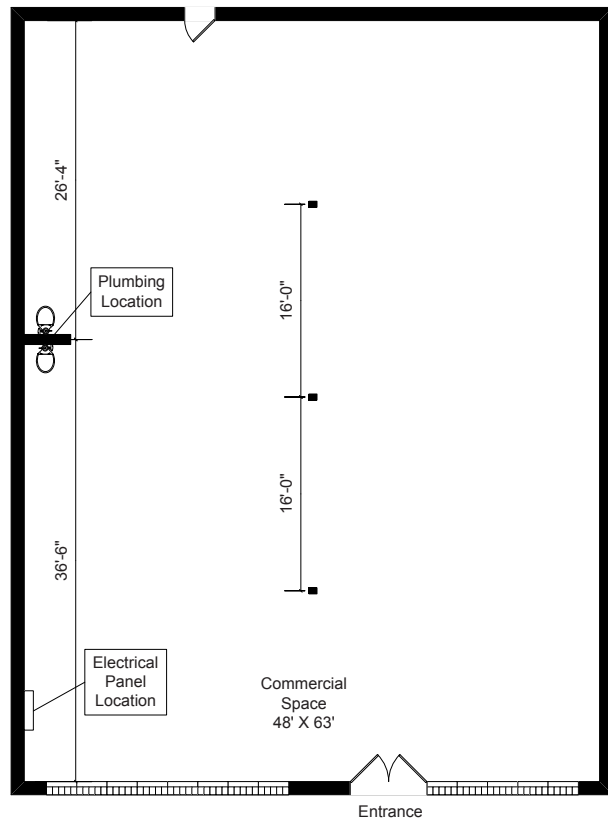
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1114 W RANDOLPH ST.
CHICAGO, IL 60607

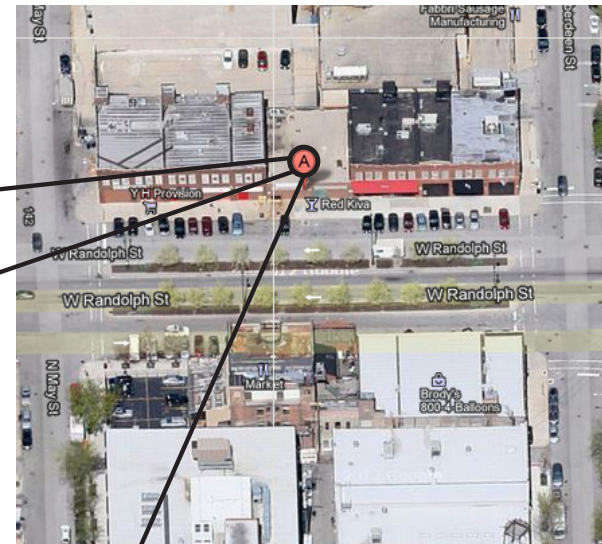


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FIRST FLOOR PLAN
APPROX. 3,000 SQ. FT.



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EXISTING SPACE

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CHARCUTERIE

Tête's design finds balance between light and airy contemporary style while subtly capturing an origin of the French delicatessen through the use of earth tones and rustic materials. A Charcuterie bar will be a focal point of the restaurant which will serve to showcase the preparation of terrines, pates and other prepared meat dishes.



INDUSTRIAL MEATPACKING

The design of this space will also integrate the raw materials of this meatpacking district building that was previously used for cold storage space. The preexisting steel structure adds to the industrial aesthetic of the design as well.



MODERN INTERPRETATION

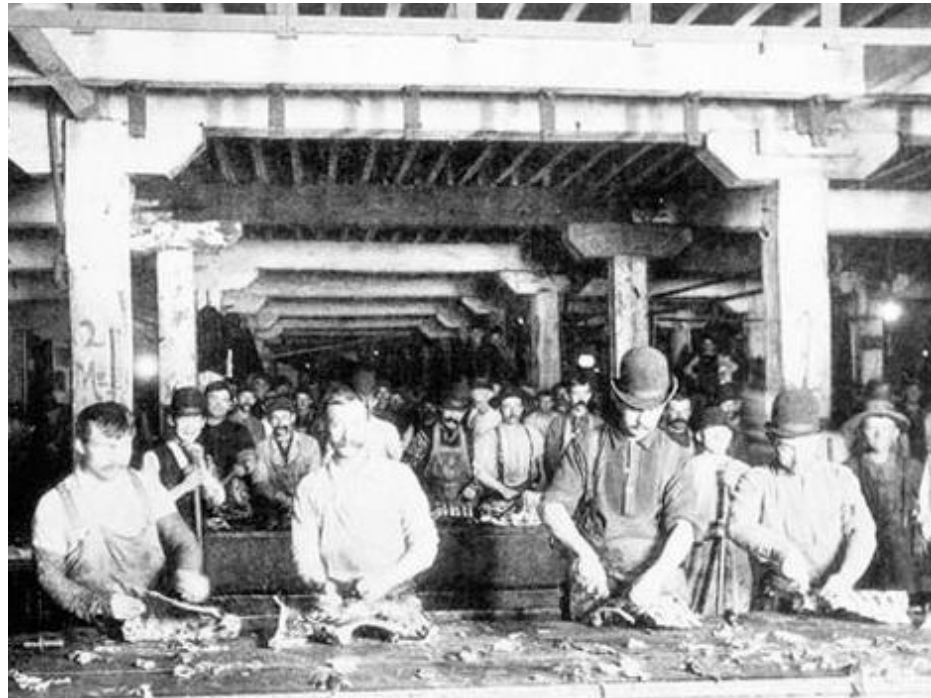
With the rustic and industrial background of the existing space, a modern design aesthetic will be juxtaposed against it. The use of more finished materials will polish off the raw space and create a comfortable environment for Tête's guests.





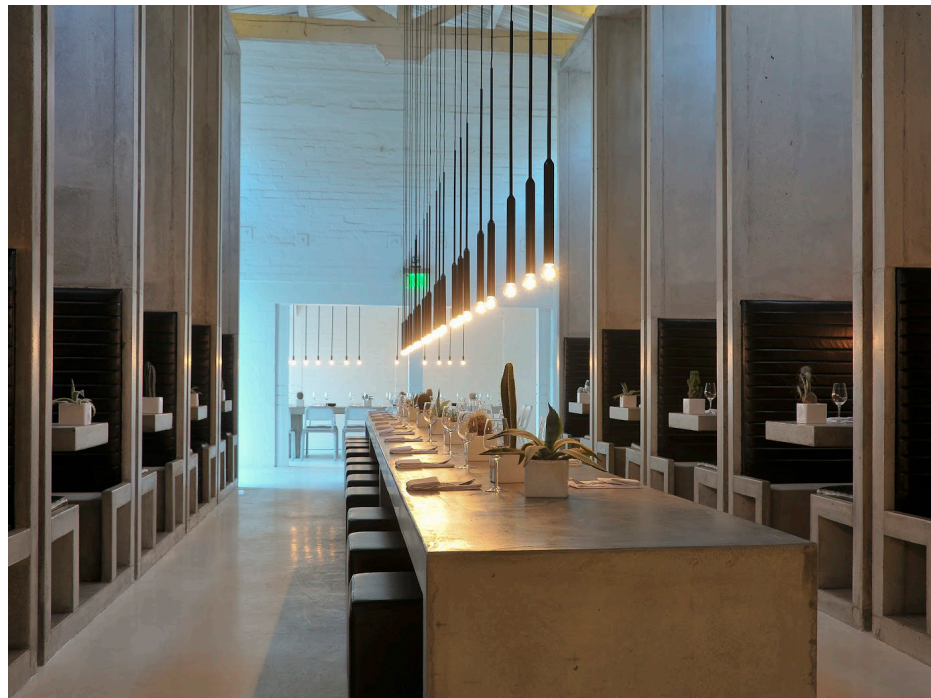
The building's existing brick walls, wood framed ceiling as well as the use of natural materials and textures suggest an influence rooted in the French countryside and Charcuterie's culinary traditions. The design will capture the feel of a French neighborhood deli while making it a place that people will love to gather.





The location of Tete in Chicago's meat packing district as well as the former use of this space as cold storage recalls the Union Stockyards dating back to the Industrial Revolution and the influence this time period still has on the city of Chicago and the West Loop. Use of exposed I-beams and HVAC Ducts with addition of fixtures and hardware maintain an industrial feel reminiscent of the heyday of the Chicago meatpacking industry.





A stainless steel open kitchen and Charcuterie bar brings the preparation and cooking experience into the main dining area. Sleek wood finishes, ceramic tiles and a refined space plan compliment the rustic tradition of French Charcuterie and tastefully juxtapose the rich industrial history of Chicago's West Loop.





The use of dramatic lighting can accent rustic and industrial materials to set a modern tone. The marriage of modern and industrial forms create a contrast that intrigues the viewer. This modern interpretation within Tete's design can range from place settings, furniture pieces, the material of the bar, or to the structure itself.



Tête Program

General Notes: Minimum 75 person seating capacity

I. Aesthetic

- A. Light Airy
- B. Use existing exposed brick
- C. Exposed ceiling; I-Beams
- D. Rustic/ Modern Balance?

II. Entrance *Notes: Little Space devoted to this; no Coat Closet*

- A. Vestibule
- B. Host Station (Podium)
 - 1. Reservation System
 - 2. Phone access

III. Dining Room *Notes: Host semi private events/reservations*

- A. Banquet seating
- B. Window seating
- C. Main floor seating
- D. Communal/ Bar seating

IV. Bar

A. Charcuterie Bar *Notes: focal point; 6-8 persons*

- CB1. Glass display case
- CB2. Prep Fridge/ Work Surface
- CB3. Back bar work surface
- CB4. Front display case
- CB5. POS System

B. Bar *Notes - Does not want people sit at bar to solely drink person service bar; max 3 feet of linear work space; Draft beer?*

- B1. Pass through Ice Bin
- B2. Drain Boards
- B3. Cocktail Station

B4. 3 Compartment Sink

B5. Hand Sink

B6. Trash Receptacles

B7. Back Bar Coolers

B7A. Back Bar Condenser

B8. Liquor Storage

B9. Wine Storage

B10. POS System

V. Kitchen *Notes: approx 1,000 FT²; Open kitchen visible to FOH*

A. Dish Room *Notes: Circulation for receiving of dishes, cleaning and storing?*

- 1. Dishwasher (low temp or high temp; HVAC, Chemicals)
- 2. 3-Compartment sink
- 3. Salad sink
- 4. Hand sink
- 5. Soiled Dish Table
- 6. Clean Dish Storage/ Drying Racks
- 7. Trash Can
- 8. Grease Trap

B. Food Preparation *Notes: to be visible to FOH*

- 1. Size of space?
- 2. Activities Visible and NOT visible to FOH?

C. Cooking

- 1. Hot Line Equipment
 - a. French Top- 36"
 - b. Standard Modular base , X2 – 36"
 - c. plancha – 18"
 - d. combination top – 36"
 - e. sealed burner range – 36"



- f. charbroiler – 18”
- g. fryer – 18”
- h. Ventilation – 16’ Hot Line
- i. Pass

D. Storage

- 1. Food Cold Storage
 - a. Walk in Fridge/Freezer (200Ft²)
 - b. Min 5’X5’ Fermenting Cooler
- 2. Food Dry Storage
- 3. Food/ beverage related Storage
 - a. Containers
 - b. Mixing bowls
 - c. Utensils
 - d. Liquor/ Beer
 - e. Glassware

E. Service *Notes: location, circulation*

- 1. Food Drop off area
- 2. POS System
- 3. Linen storage
- 4. Utensil storage
- 5. Glass storage
- 6. Tray storage
- 7. To-Go container

- 4. Calendar Display surface
- 5. Office Supply storage
- 6. Safe/ Drop Box
- 7. Trash Can

VI. Bathrooms *Notes: Employee Bathroom?*

A. Single person bathrooms: 1 Men’s, 1 Women’s

- 1. Lavatory
- 2. Mirror
- 3. Dryer/ Paper dispenser
- 4. Toilet
- 5. Toilet paper dispenser
- 6. Hand Rails
- 7. Trash Can

B. Employee Bathroom?

VII. Mechanical Room *Notes: Adequate size?*

- A. Mop sink approx. 27” X 27” X 10”
- B. Hot Water Heater -Tankless stored on wall above mop sink?
- C. Cleanser/ chemical storage/ maintenance supplies etc.
- D. Extra Tables/ Chairs
- E. Patio Furniture

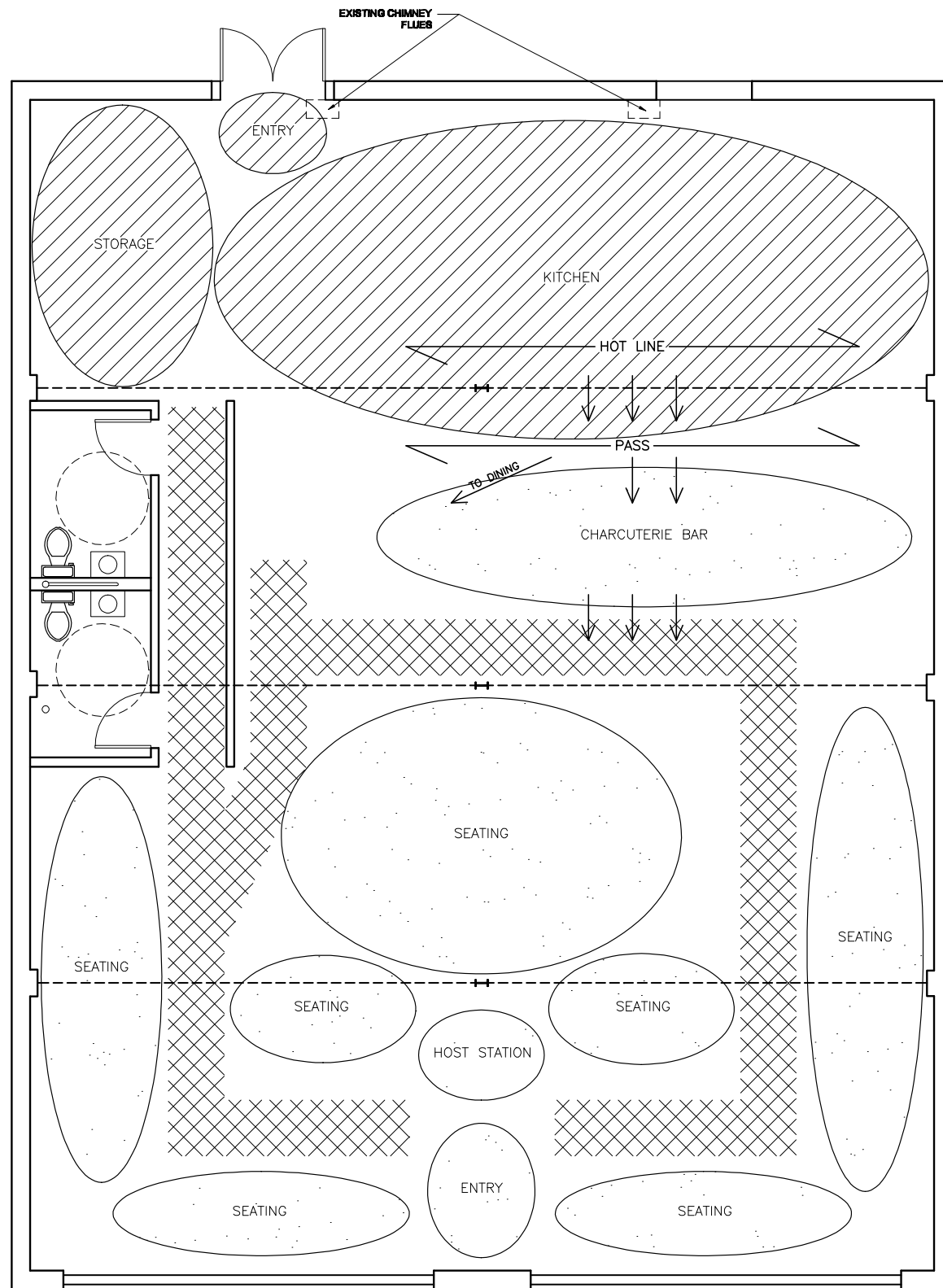
VIII. Waste Removal

- Dumpster – In alley off site (East of Red Kiva)

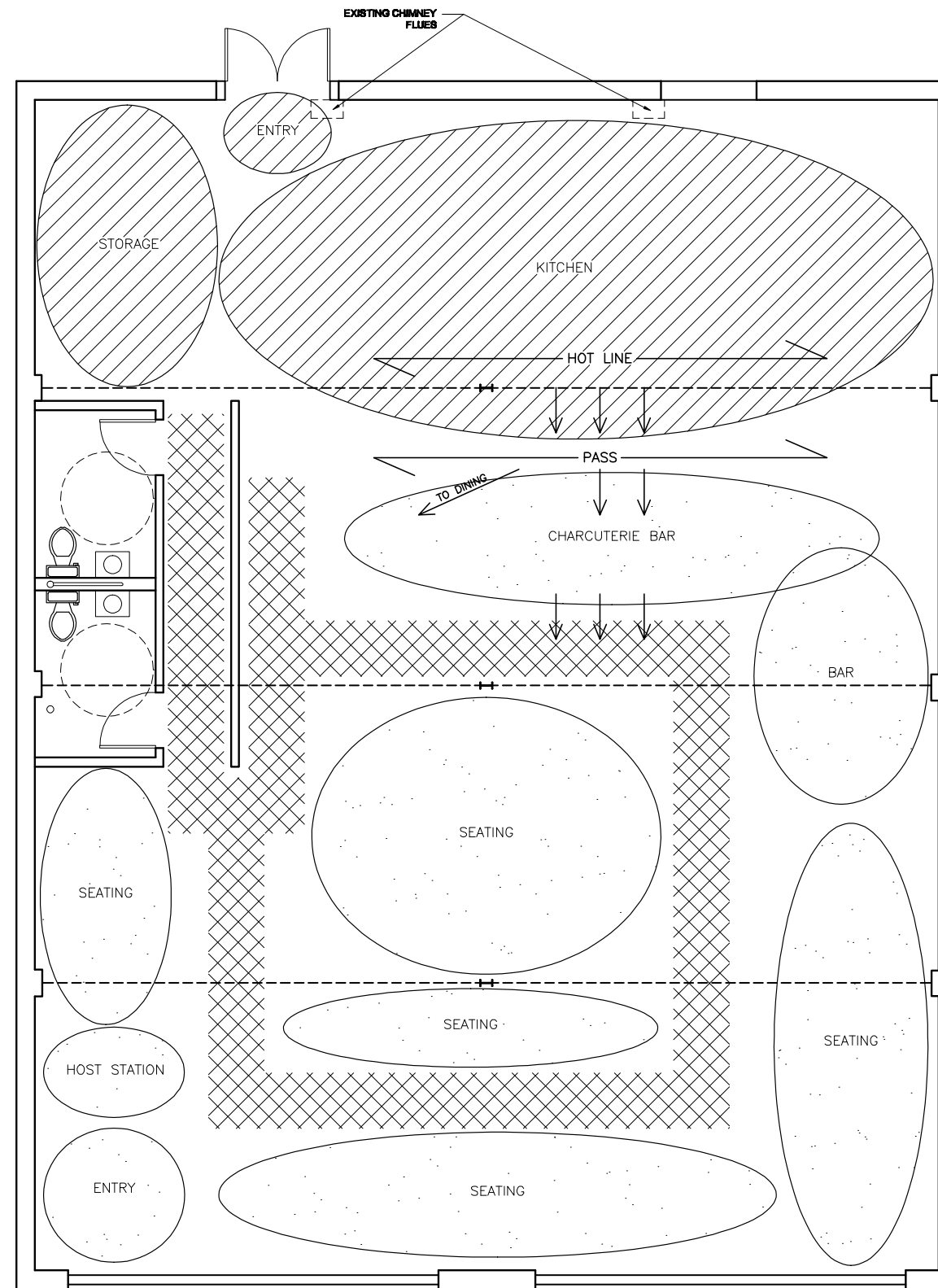
IV. Other

- A. Locker’s for employees
- B. Coat Hangers
- C. Employee Schedule Posting





LAYOUT A



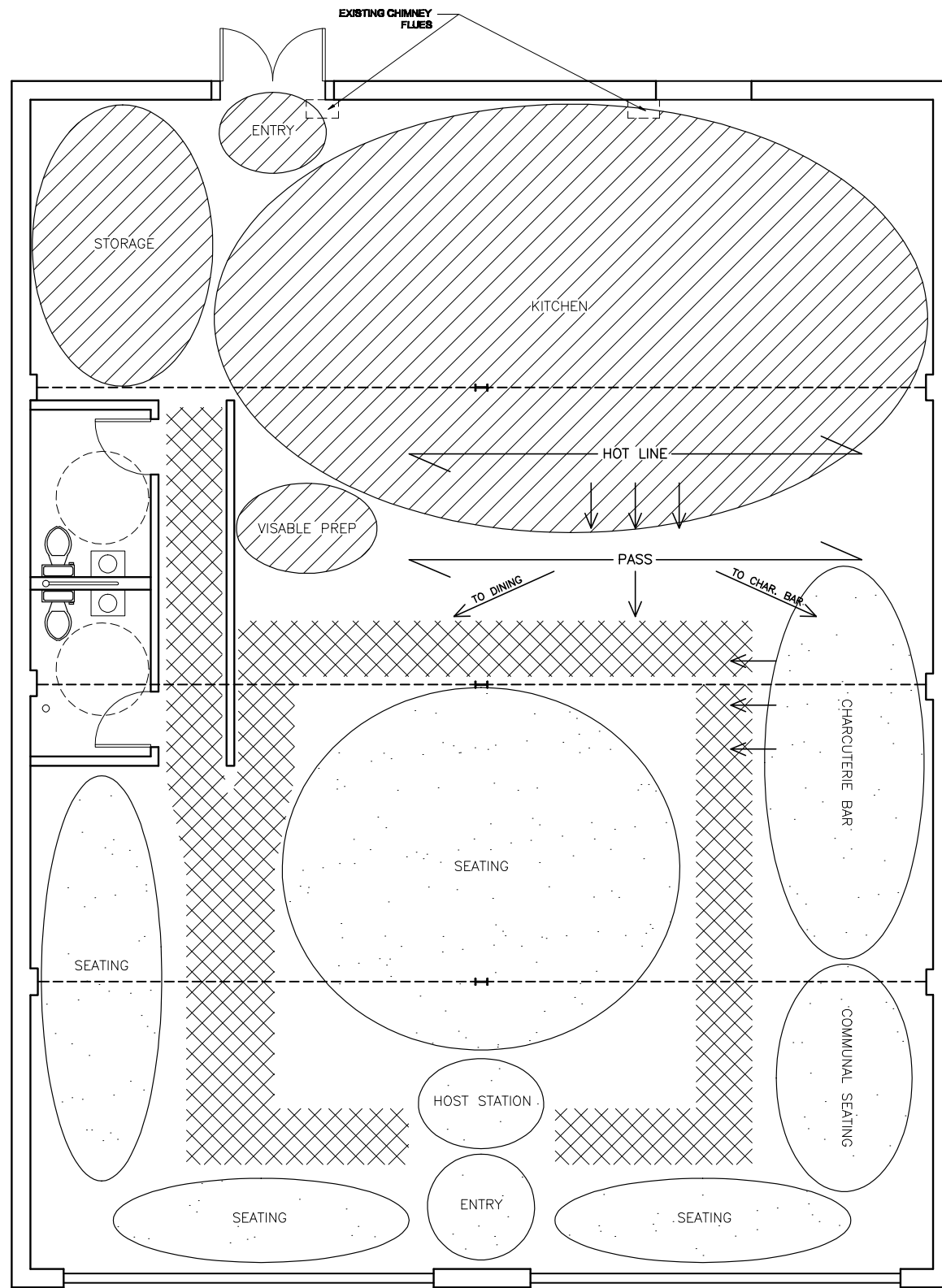
LAYOUT B

KEY	
BACK OF THE HOUSE	
FRONT OF THE HOUSE	
CIRCULATION	
FOOD TRAVEL	
ZONES	
COLUMN LINE	

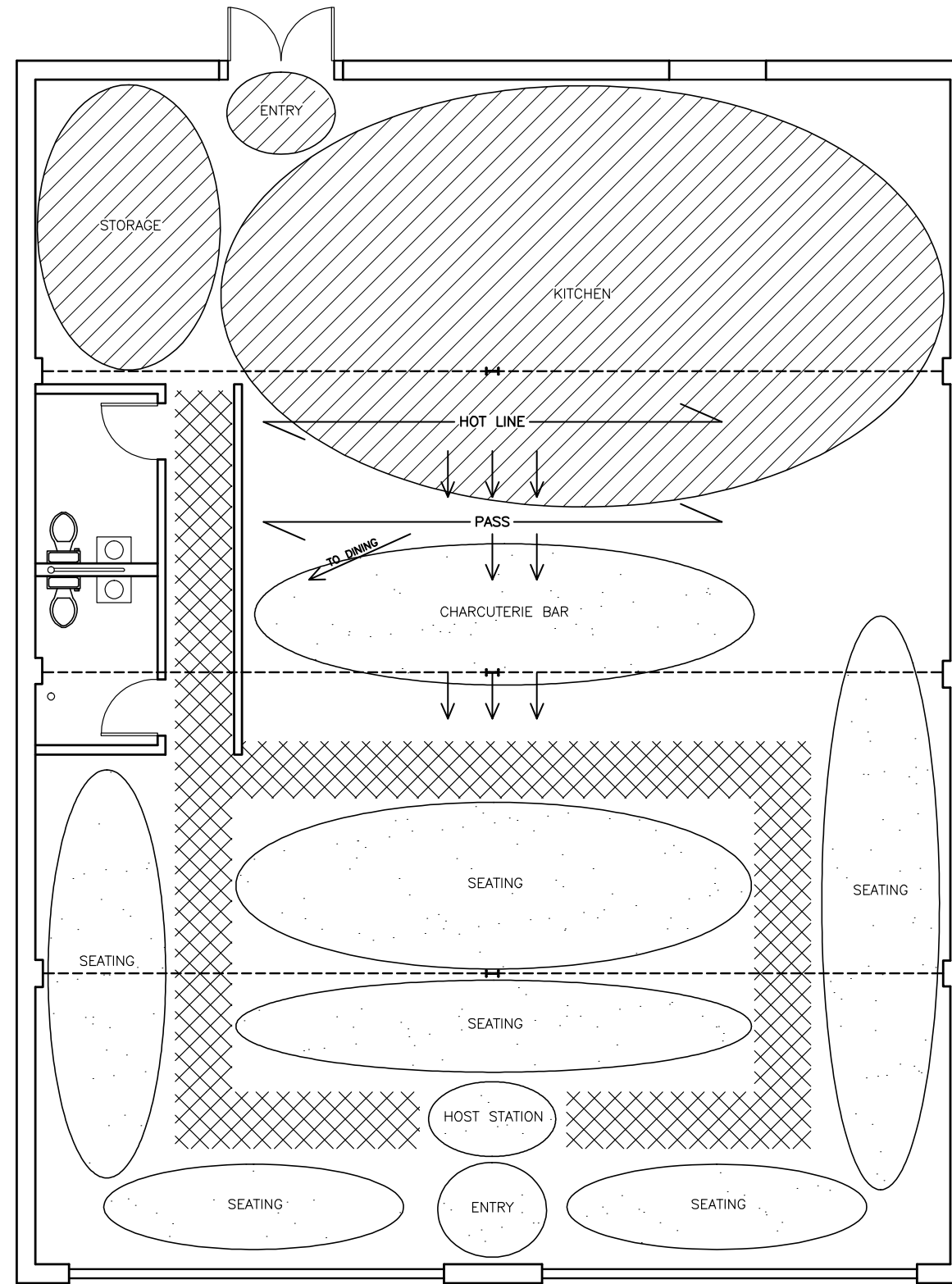


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LAYOUT C



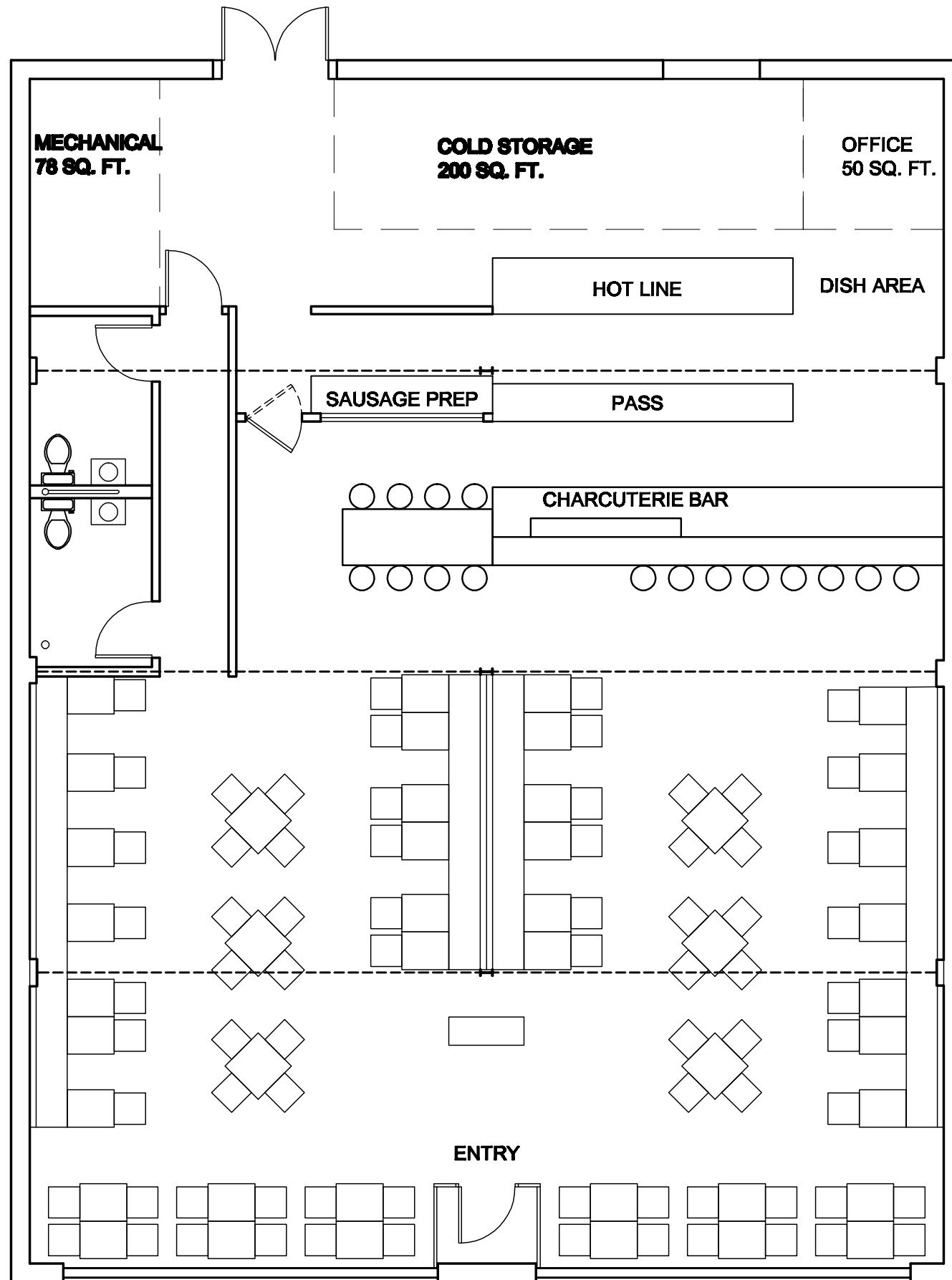
LAYOUT D

KEY	
BACK OF THE HOUSE	
FRONT OF THE HOUSE	
CIRCULATION	
FOOD TRAVEL	
ZONES	
COLUMN LINE	



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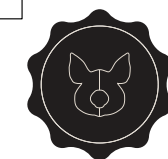
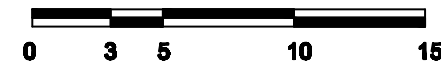


LAYOUT FEATURES

- CENTRAL ENTRY
- SMALLER KITCHEN
- EXISTING PLUMBING FOR RESTROOMS RELOCATED
- SEATING CAPACITY 116 (INCLUDES 8 BAR STOOLS)
- VISIBLE PREP AREA
- LOTS OF BANQUETTE SEATING
- MORE FRONT WINDOW SEATING
- COMMUNAL SEATING AT CHARCUTERIE BAR
- HOT LINE, PASS & CHARCUTERIE BAR PARALLEL
- ANGLED 4 TOPS

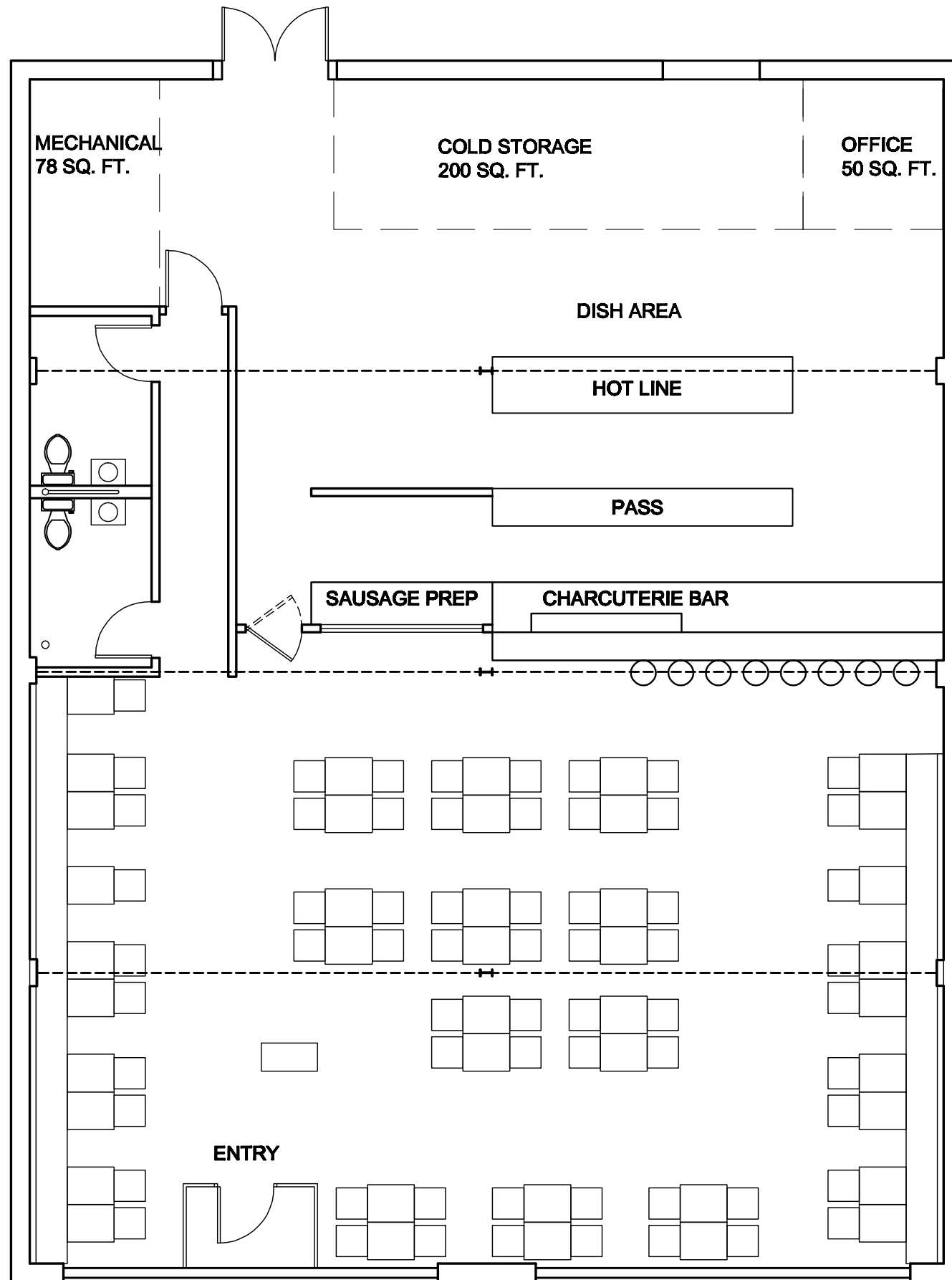
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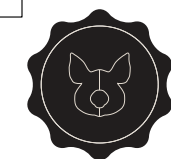
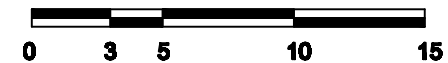


LAYOUT FEATURES

- SIDE ENTRY
- LARGER KITCHEN
- EXISTING RESTROOMS RELOCATED
- SEATING CAPACITY 90 (INCLUDES 8 BAR STOOLS)
- VISIBLE PREP AREA
- MORE BANQUETTE SEATING
- MOVEABLE 2 TOPS
- DIRECT CIRCULATION FROM RESTROOMS TO EXIT
- HOT LINE, PASS & CHARCUTERIE BAR PARALLEL
- PASS NOT PRIMARILY ADJACENT TO DINING

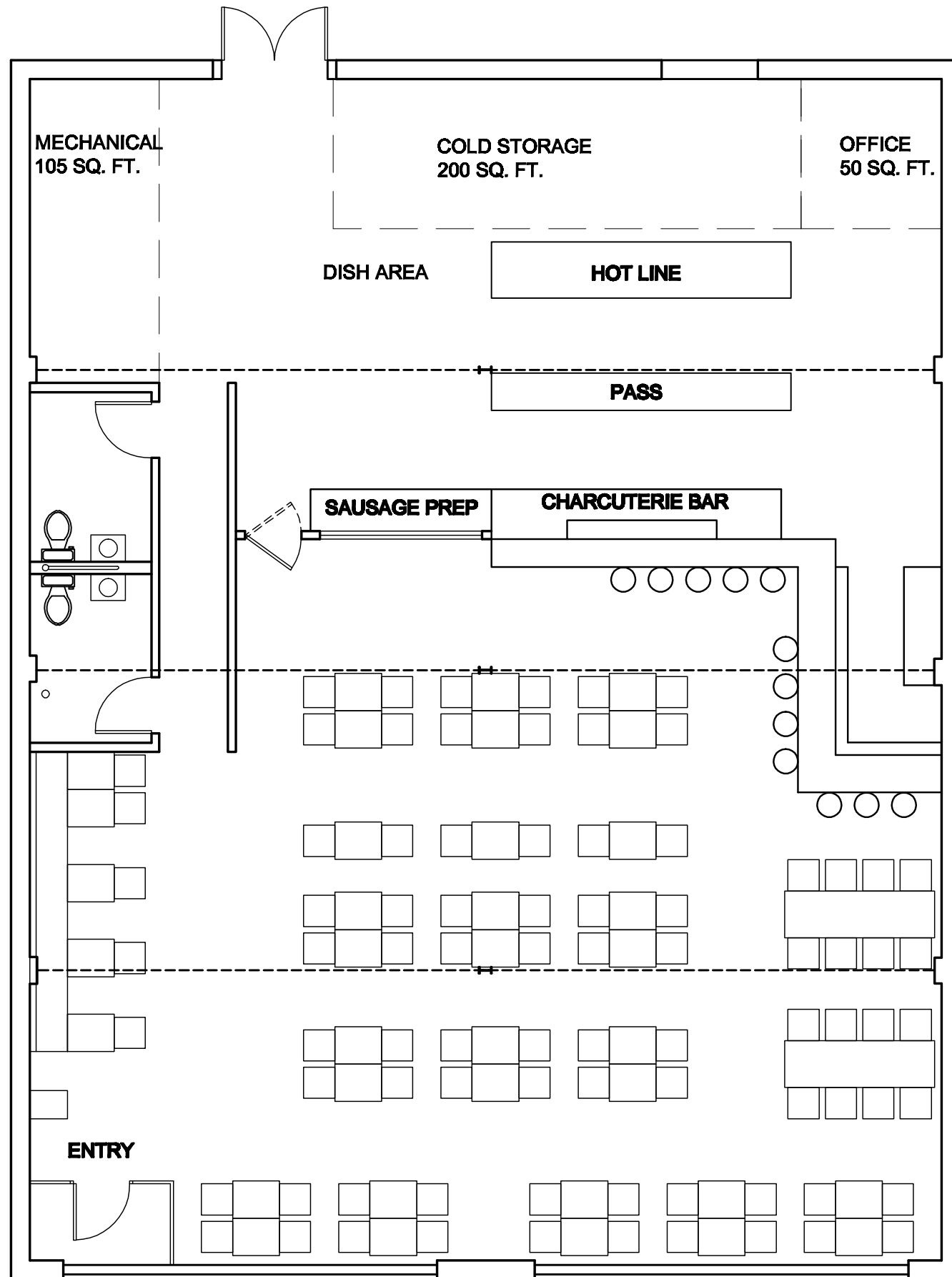
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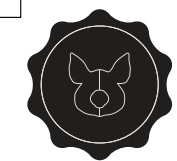
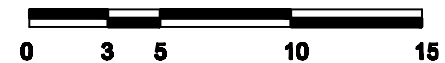


LAYOUT FEATURES

- SIDE ENTRY
- SMALLER KITCHEN
- EXISTING PLUMBING FOR RESTROOMS REMAIN
- SEATING CAPACITY 100 (INCLUDES 12 BAR STOOLS)
- SEPERATE BAR AREA
- LARGER AMOUNT OF COMMUNAL SEATING
- HOT LINE, PASS & CHARCUTERIE BAR PARALLEL
- VISIBLE PREP AREA
- FLEXIBLE 2 TOP ARRANGEMENTS
- LIMITED BANQUETTE SEATING
- DIRECT CIRCULATION FROM RESTROOMS TO EXIT

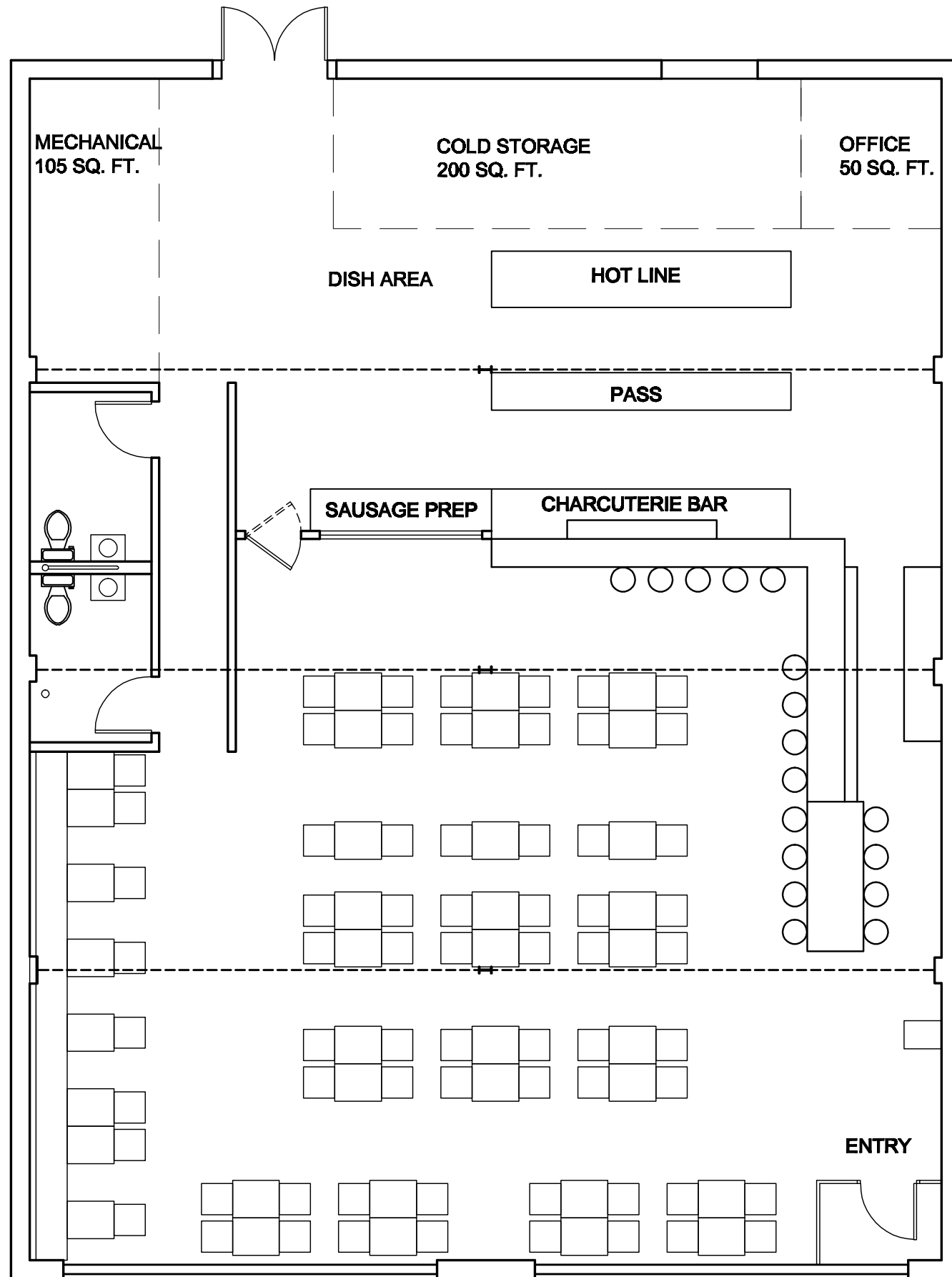
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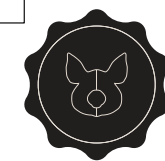
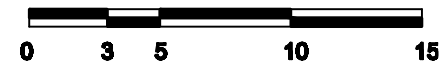


LAYOUT FEATURES

- SIDE ENTRY (ON BAR SIDE)
- SMALLER KITCHEN
- EXISTING PLUMBING FOR RESTROOMS REMAIN
- SEATING CAPACITY 91 (INCLUDES 9 BAR STOOLS)
- COMMUNAL BAR HEIGHT TABLE
- HOT LINE, PASS & CHARCUTERIE BAR PARALLEL
- SEPERATE BAR AREA
- COMMUNAL TABLE NOT ADJACENT TO CHARCUTERIE BAR

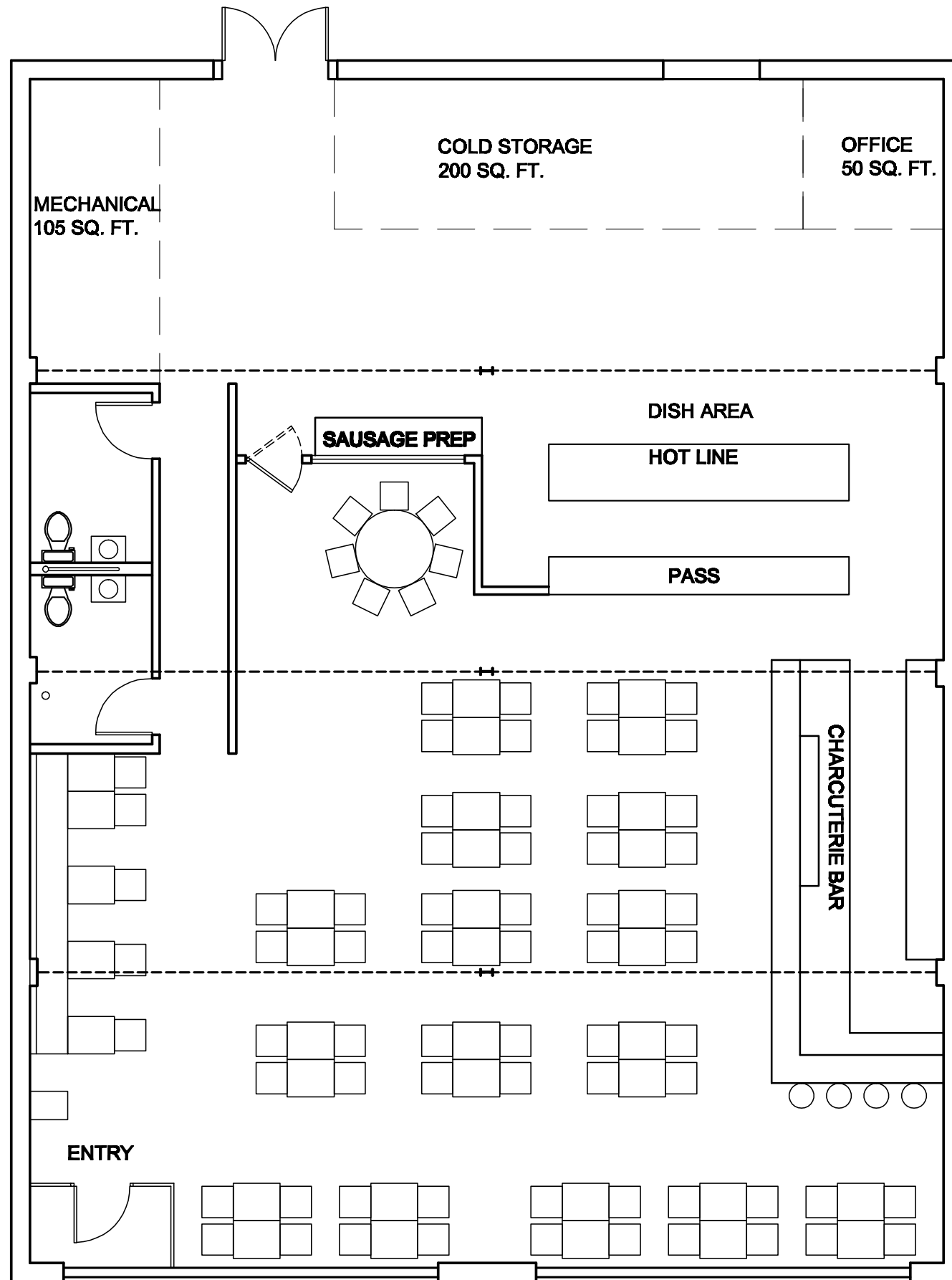
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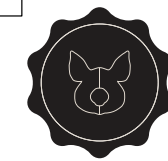
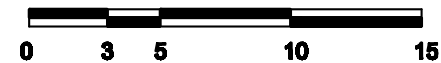


LAYOUT FEATURES

- SIDE ENTRY
- LARGER KITCHEN
- EXISTING PLUMBING FOR RESTROOMS REMAIN
- SEATING CAPACITY 81 (INCLUDES 4 BAR STOOLS)
- LIMITED BANQUETTE & BAR SEATING
- CHEF TABLE ADJACENT TO VISIBLE PREP AREA
- CHARCUTERIE BAR VISIBLE TO MOST DINING
- CHARCUTERIE BAR AND PASS BOTH ADJACENT TO DINING
- PREP AREA NOT ADJACENT TO CHARCUTERIE BAR
- SERVICE CIRCULATION BETWEEN BAR & PASS

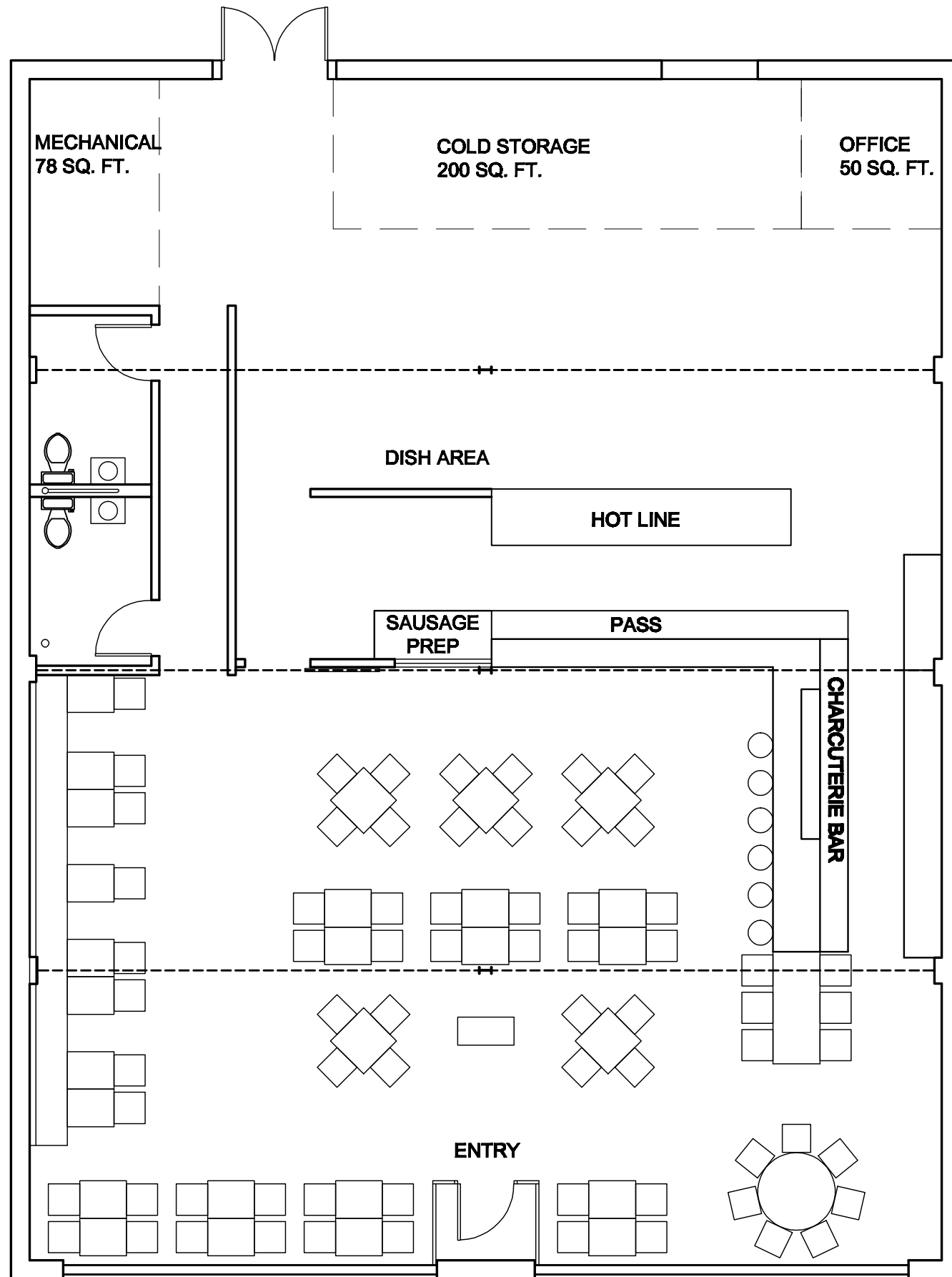
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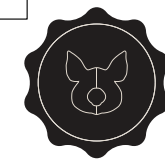
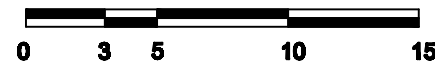


LAYOUT FEATURES

- CENTRAL ENTRY
- LARGER KITCHEN
- EXISTING PLUMBING FOR RESTROOMS RELOCATED
- SEATING CAPACITY 83 (INCLUDES 6 BAR STOOLS)
- COMMUNAL TABLE AT CHARCUTERIE BAR
- PASS ADJACENT TO DINING AREA
- PREP AREA NOT ADJACENT TO CHARCUTERIE BAR
- VERSITILE SEATING ARRANGEMENT
- CHARCUTERIE BAR AND PASS BOTH ADJACENT TO DINING
- NO BREAK BETWEEN PASS & CHARCUTERIE BAR

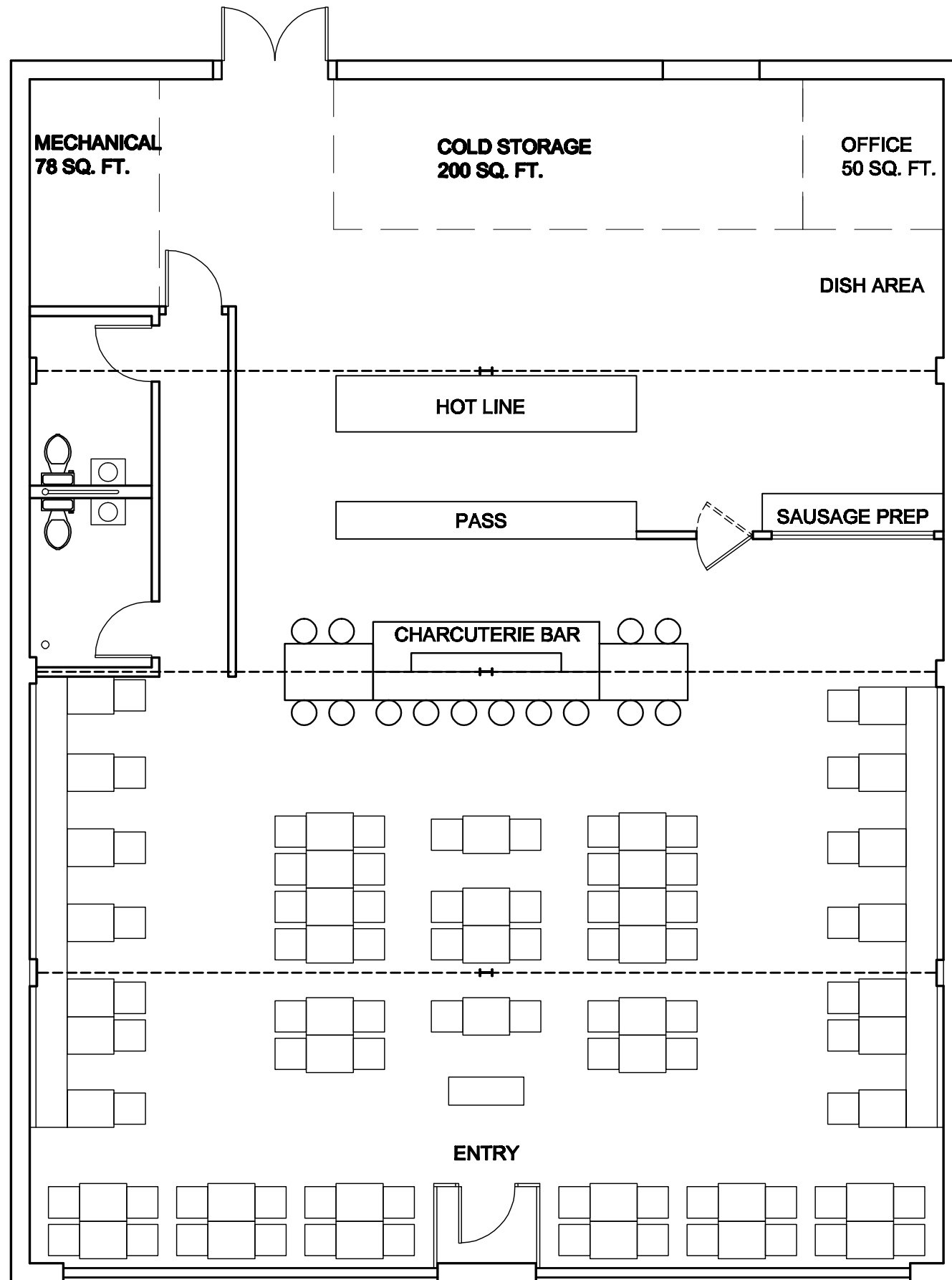
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LAYOUT FEATURES

- CENTRAL ENTRY
- LARGER KITCHEN
- EXISTING PLUMBING FOR RESTROOMS RELOCATED
- SEATING CAPACITY 98 (INCLUDES 6 BAR STOOLS)
- VISIBLE PREP AREA
- LOTS OF BANQUETTE SEATING
- MORE FRONT WINDOW SEATING
- COMMUNAL SEATING AT CHARCUTERIE BAR
- HOT LINE, PASS & CHARCUTERIE BAR PARALLEL
- MULTIPLE CENTRAL SEATING ARRANGEMENT OPTIONS

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