University of Salahaddin College of engineering Department of architecture

Hotel Public Facilities

Supervised by Dr. Muhannad G. Rassam M.Sc. Nazik Jamal 2022-2023

Variations

The range and scale of public facilities in a hotel are determined by three main factors:-

- Type of hotel and market emphasis.
- Size (number of rooms), location, extent of competition.
- Non-residential use of hotel facilities.

Hotel grading or company requirements usually specify minimum standards for particular categories of hotels.

In some situations, such as isolated tourist resorts, the markets for inclusive packaged holidays will require extensive food, beverage, entertainment and leisure facilities.

Specific provisions will apply in accommodating conventions and business meetings and hotels may market their facilities for local banquets and other functions.



Public areas per room, by hotel type

Hotel type	Seats and net areas per room (a)					
	Restaurants, cafes		Bars, lounges		Function, meeting rooms(b)	
	Seats	m2	Seats	m2	Seats	m2
City centre hotel (d)	0.8	1.5	0.8	1.4	3.0	4. 5
High-grade resort hotel (C)	1.5	2.8	0.8	1.6	2.0	3.0
Suburban hotel (e)	0.9	1.6	0.6	1.0	2.0	2.8
Airport hotel (d)	0.8	1.4	0.6	1.0	2.5	3.5

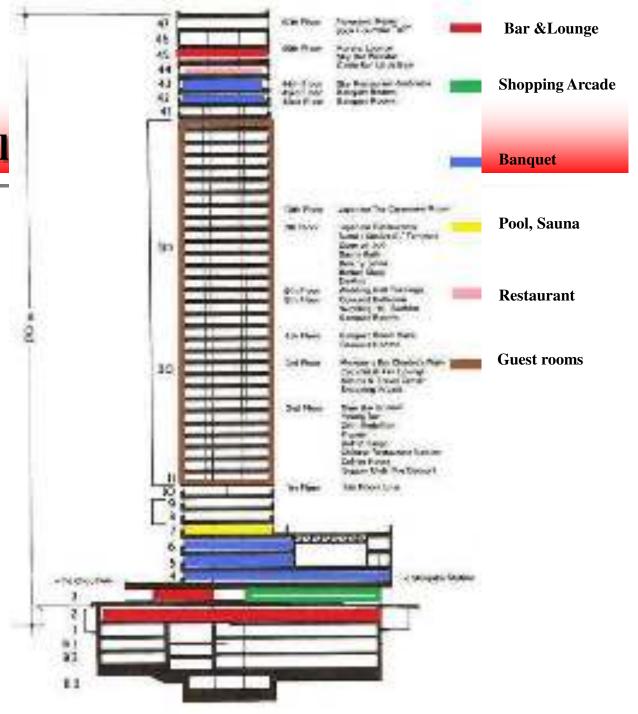
Note:

- (a) Depends on particular location and marketing. For gross areas (access, cloaks) add 20-25%. With kitchens and stores (gross) add 40-50%
- (b) Including foyer reception area.
- (c) Several lounges and meeting/function rooms.
- (d) Attracting conferences and banquets.
- (e) Also provincial towns.



Keio Plaza, Inter-Continental Hotel, Tokyo The Keio Plaza hotel is part of a vast skyscraper redevelopment of West side Tokyo.

Occupying a land area of 14500 m2 the hotel accommodates 200 guests with multiple dining and convention facilities.



Furama hotel, Singapore

The Furama shows a typical

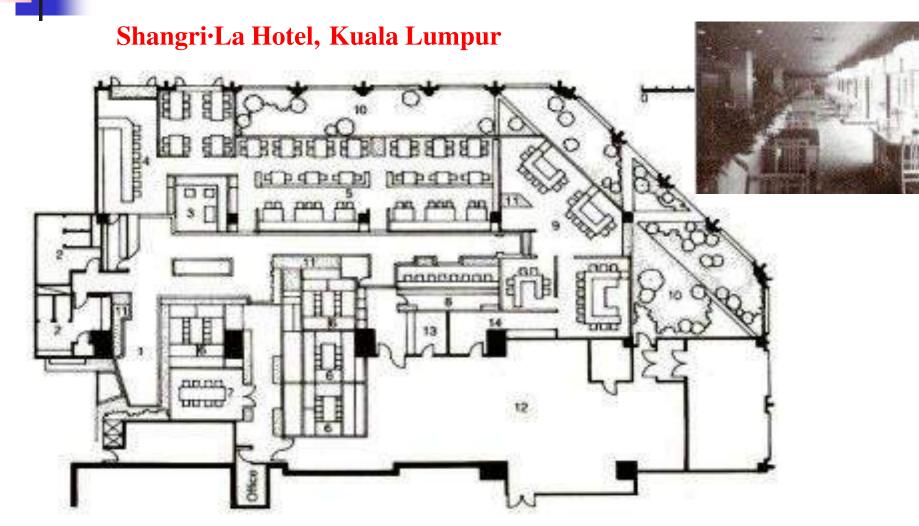
Japanese restaurant

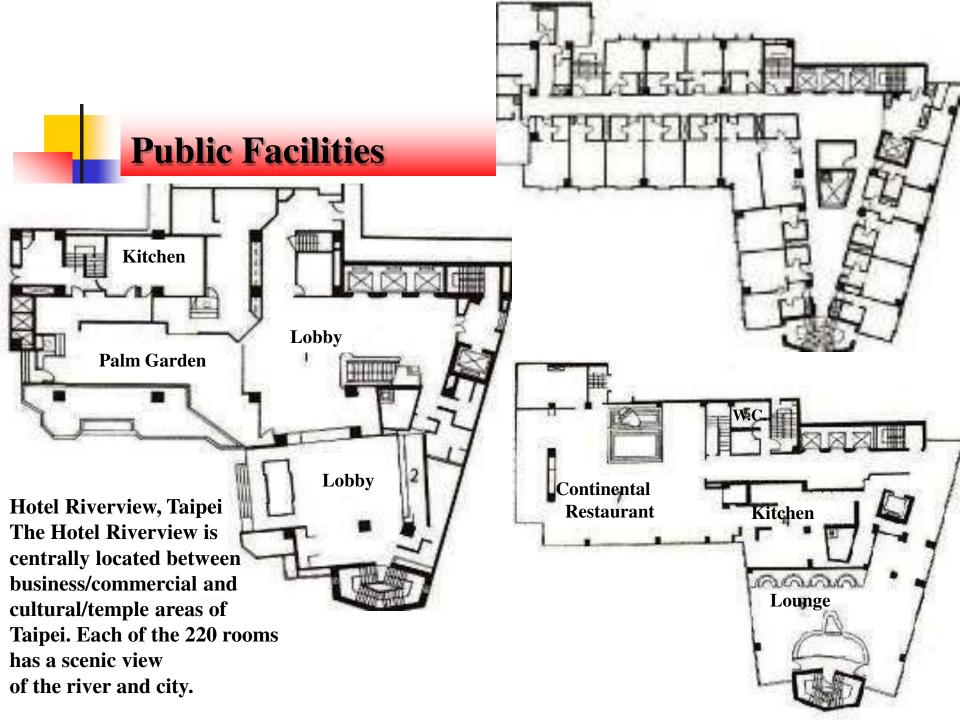
arrangement











Food and Beverage services

Food and beverage services	Net area/seat [Average (m2)]	Notes
Main restaurant	1.8	Mainly tables for two people
Special restaurant	2.0	Also themed restaurant
Cafe	1.5	
Coffee shop, grill bar	1.6	Including counter
Nightclub	2.1	Including dance square
Staff dining room	1.4	Cafeteria services
Public bar, lobby bar	1.5	Themed or pub style
Cocktail lounge	1.6	
Lobby lounge seating	2.0	Settee style seats
Entertainment lounge	1.6	Close seating, includes stage



Function areas

Ballroom	Net area/seat [Average (m2)]	Notes	
banquet seating	1.2	1.0 - 1.4 depending on layout	
buffet	0.8	0.7-1.0 depending on display	
reception	0.6	Standing	
Foyer	0.3	Perfection or breakout space	
Functions			
party seating	1.6	Round tables	
Conferences			
theatre style	0.9	Close seating in rows	
classroom style	1.6	Individual desks/writing pallets	
boardroom style	2.0	10-20 seated round table	



Support areas

Toilets	Net area/seat [Average (m2)]	Notes
men's	0.04	
women's	0.06	
Cloakroom	0.04	
Circulation	0.2	20% - depending on layout
Furniture and equipment stores	0.14	
Main kitchen	0.8	0.5 min preparation - 1.0 full service
Satellite kitchen	0.3	Supplied from main kitchen
Banquet kitchen or pantry	0.2	Additional to main kitchen
Room service pantry	0.2	Per room served 1:30 rooms
Food and beverage stores	0.2	Based on total seating



Style of restaurant and range of choice

Hotel size (rooms)	Coffee shop, café (a), (seats)	Main or special Restaurant (seats)	Ethnic or gourmet Restaurant (seats)
50	50-75	-	-
150	80	60	-
250	100	60	50
Space provision/ Seat (b)	1.6 m2	2.0 m2	2.0 m2

Note:

- (a) Excluding poolside, cafe-bar and other club facilities. This area is also used for breakfast meals with buffet or table service.
- (b) The area required per seat is dictated mainly by the size and spacing of the furniture, proportion of tables seating two persons and arrangements for food service (buffet, table service, etc.).

1- Relationship to kitchens

In planning restaurant requirements, the need for adjacent kitchens or service pantries must be considered:-

Adjacent to main kitchen: Savings in kitchen space, equipment and staff. Higher operational efficiency with detailed planning.

Remote or on another floor:- Requiring separate satellite or service kitchen with 25-35% duplication of space, equipment and work, individuality suites room service.



Characteristics of food and beverage outlets

Type	Operation	Characteristics
Coffee shop Cafe Brasserie	Open 18+hours/day . Limited menu of broad appeal. Informal atmosphere. Quick service	Individual stylized design. Bright and lively ambience. Fitted bar for counter or buffet-style services may include counter seating. Combination of booth, banquet and loose furniture. Usually closely grouped, with seat areas screened by planters, etc.
		May spill out into atrium or terrace
Main restaurant	Main meal periods. Cyclical table d'hôte menu with a la carte 'option'. Formal atmosphere. Waited/buffet service	Traditional design reflecting character and sophistication of hotel. Entered through foyer space with host station. Seating plans arranged around external views or internal focuses of interest. Tables and chairs, mainly for two, in small groups with some separation and privacy. High quality linen and tableware



Characteristics of food and beverage outlets

Туре	Operation	Characteristics
Special restaurant	May be limited to midday and evening. Specific a lacarte menu and style of service	Theme-based design with emphasis on food special, ethnic or local character, display and presentation. Furniture, tableware, furnishings and equipment specifically designed. Authentic features incorporated. Styled uniforms and graphic design.
Entertainment restaurant Night club	May be separate, purposely designed room or provided by rearrangement of furniture in restaurant and/or lounge	Loose furniture - although raised balcony or alcove seating may be provided round perimeter. Equipped with dance square, special lighting and sound systems. Service entry from performers changing rooms and equipment store. Acoustic separation from other areas.

Public Facilities [Lounges and bars]

Location

Lounges and associated bars or refreshment service are often provided:-

- in or near the lobby for waiting and meetings between guests and visitors.
- for entertainment, social relaxation, including piano or cocktail bars.
- in association with high class restaurants and other services.
- for conference groups and functions as informal breakout areas.

In city centers the lobby tends to be a popular meeting place for visitors and guests.

Kuusamon Hotel, Kuulama, Lapland

Located on the edge of the Artie Circle, the Kuusamon Hotel providing 44 guestrooms with restaurants, a dance hall, small casino and swimming pool. The design reflects the character of the area and features an octagonal tent-like roof as well as exposed hewn stonework in the facades.





Public Facilities [Lounges and bars]

Features [Lobby lounge and bar]

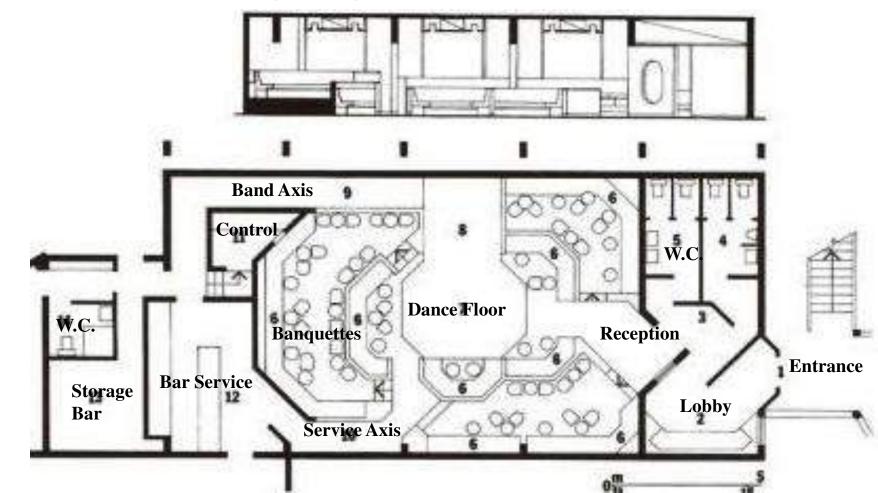
Lounge seating is required in or adjacent to the lobby usually taking up some 10% of this space.

The lounge must be clearly visible but separated from desk areas and circulation. Service of beverages and light refreshments is provided through a small dispense bar with access to the kitchen or local pantry. A piano may be provided for quiet entertainment.

Design

In restaurant design emphasis is usually given to the views out of windows (of scenery or recreational activities). Lounges are normally orientated around the bar and entertainment areas.

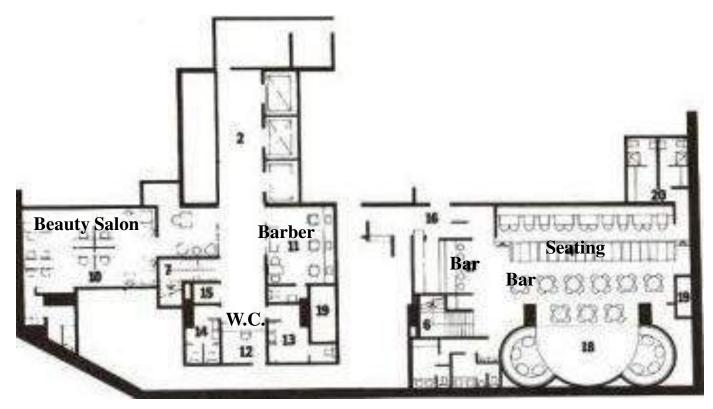
Othon Palace Hotel, Bahia, Brazil



Public Facilities Othon Palace Hotel, Rio de Janeiro, Brazil **Front Desk** Lounge Seating Night club entrance **Bather** entrance

Street Level

Othon Palace Hotel, Rio de Janeiro, Brazil



First Basement Level

Public Facilities [Conference, banqueting and function rooms]

Marketing benefits

The provision of facilities for group functions offers a number of advantages:-

- Association conventions, large conferences and exhibitions mainly occur outside peak tourist seasons. Convention expenditure is typically 2 to 2.5 times that of transient users.
- Facilities for meetings often with food service are regularly used by business visitors and local companies. Social functions and banquets generate demands at weekends, and high food and beverage revenues.
- The rooms can be hired for exhibitions, product launches, receptions, parties and other events.

Public Facilities [Conference, banqueting and function rooms]

Areas

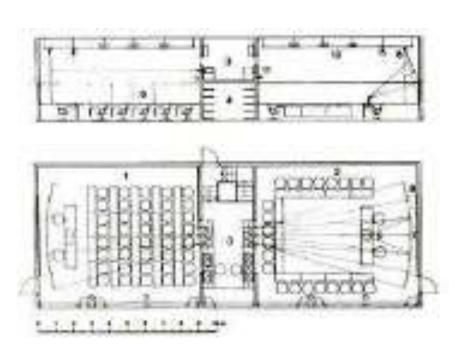
In most city centre hotels of high grade, the function areas account for 2.0-3.0 m² per guestroom:

in resort and suburban hotels this reduces to 1.0--2.0 m² per guestroom, Depending on market emphasis .

Luxury hotels and other hotels of mid-grade generally omit large ballrooms but usually include a suite of rooms for business meetings and Social functions.

Public Facilities [Conference]

Sandpiper Hotel, Hyvinkaa, Finland



Plan of conference room



Auditorium

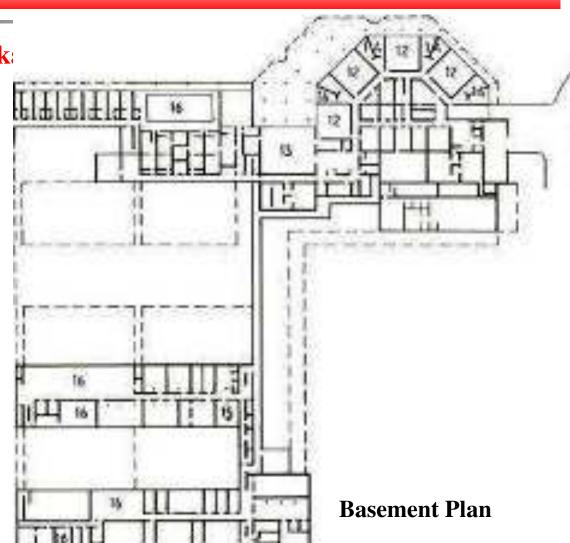


Team working room

Key

Sandpiper Hotel, Hyvink

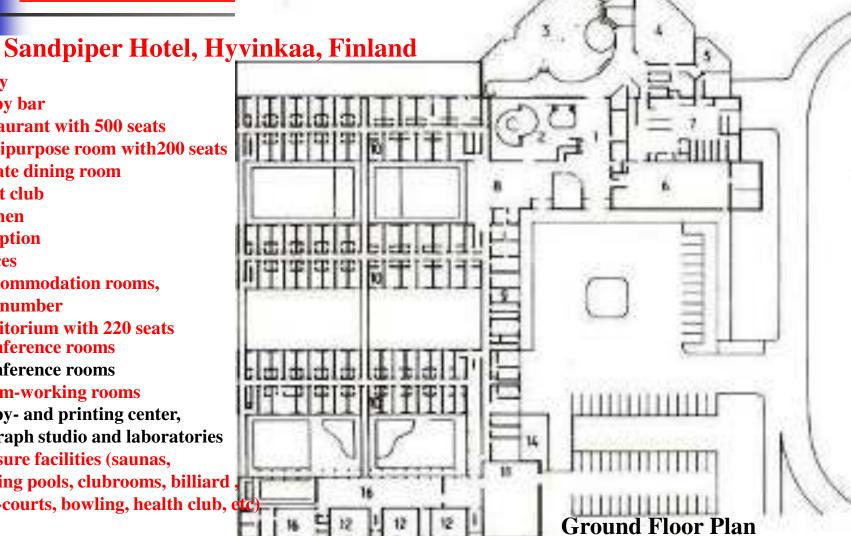
- 1-Lobby
- 2 -Lobby bar
- 3- Restaurant with 500 seats
- 4- Multipurpose room with 200 seats
- 5- Private dining room
- 6- Night club
- 7- Kitchen
- 8- Reception
- 9- Offices
- 10 -Accommodation rooms,
- 19-1 in number
- 11-Auditorium with 220 seats
- 12 -Conference rooms
- 13- Conference rooms
- 14 -Team-working rooms
- 15 -Copy- and printing center, photograph studio and laboratories
- 16- Leisure facilities (saunas, swimming pools, clubrooms, billiard, squash-courts, bowling, health club, etc)





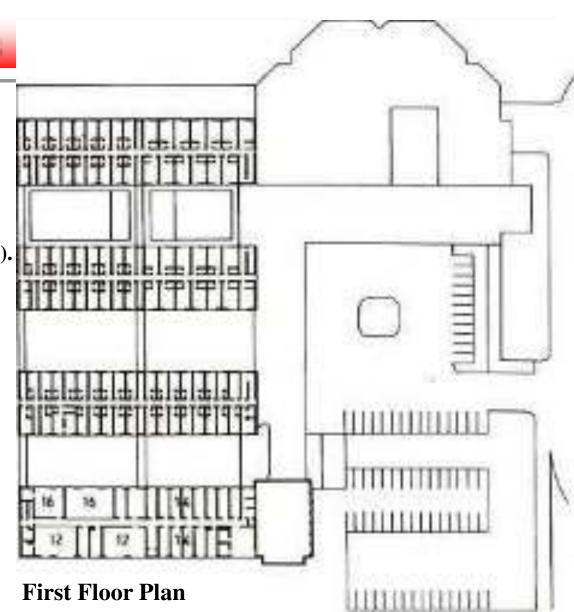
Key

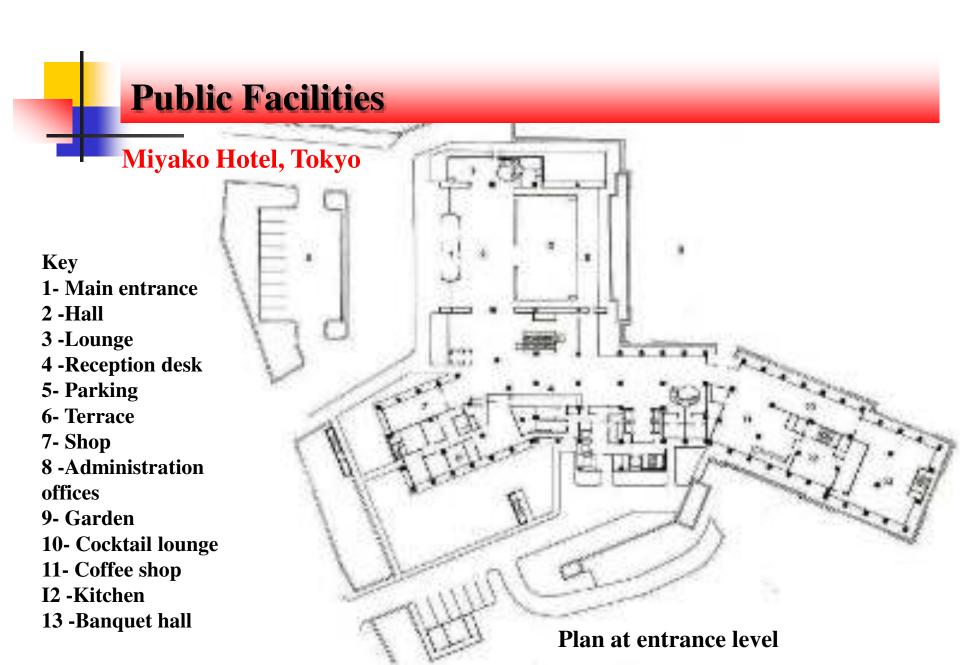
- 1-Lobby
- 2 -Lobby bar
- 3- Restaurant with 500 seats
- 4- Multipurpose room with 200 seats
- 5- Private dining room
- 6- Night club
- 7- Kitchen
- 8- Reception
- 9- Offices
- 10 -Accommodation rooms,
- 19-1 in number
- 11-Auditorium with 220 seats
- 12 -Conference rooms
- 13- Conference rooms
- 14 -Team-working rooms
- 15 -Copy- and printing center, photograph studio and laboratories
- 16- Leisure facilities (saunas, swimming pools, clubrooms, billiard squash-courts, bowling, health club, e





- 12- Conference rooms.
- 14- Team-working rooms.
- 16- Leisure facilities (saunas, swimming pools, clubrooms, billiard squash-courts, bowling, health club, etc).

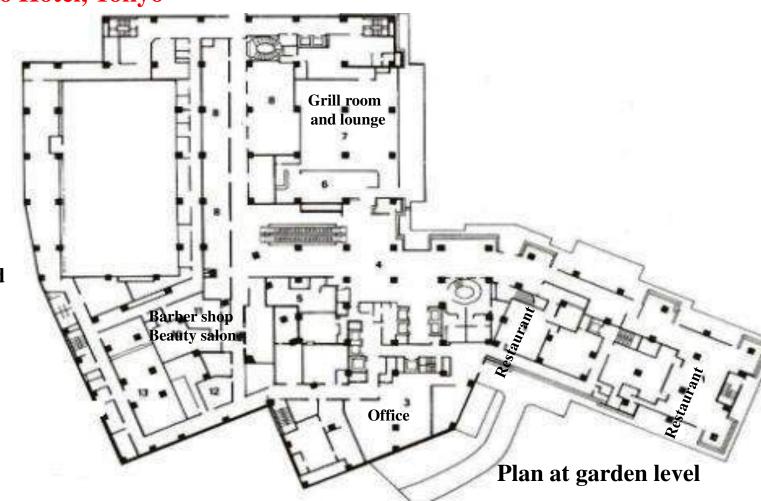




Miyako Hotel, Tokyo

Key

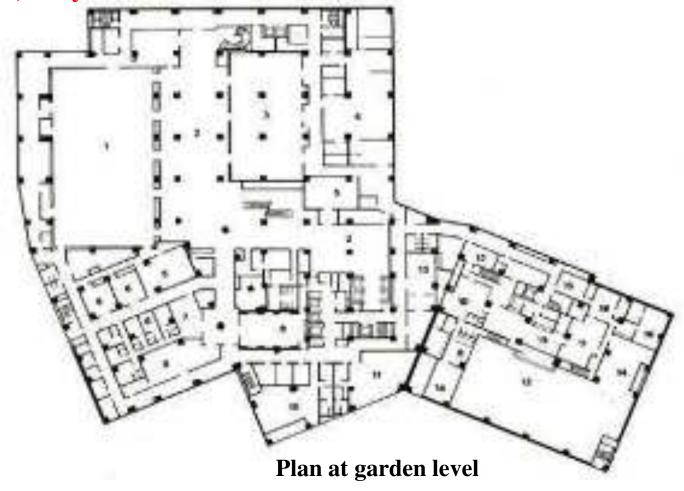
- 1- Restaurant
- 2 -Kitchen
- 3 -Office
- 4 -Lobby
- 5- Main bar
- 6- Members bar
- 7- Grill room and lounge
- 8 -Shop
- 9- Garden
- 10- Beauty salon
- 11- Barber shop
- I2 -Clinic
- 13 –Staff room



Miyako Hotel, Tokyo

Key

- 1- Ballroom
- 2- Lobby
- 3- Banquet hall
- 4 –Kitchen
- **5** -Meeting room
- 6 -Dressing room
- 7 -Clothes rental
- 8 -Photo studio
- 9 -Marriage hall
- 10 Ladies' changing room
- 11- Men's changing room
- 12 -Swimming pool
- 13-Laundry 18 Rest room
- 14 Gymnasium
- 15 Massage
- 16 -Bathroom
- 17 Masseuse
- 18 -Rest room
- 19 -Lounge





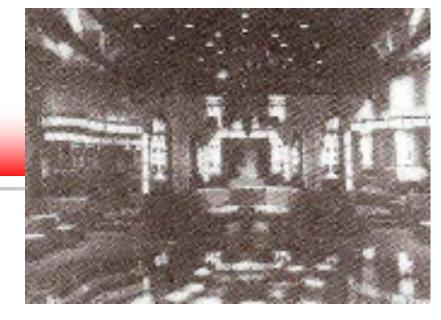
(a) AI Bustan Palace Hotel



(b) AI Maha lounge



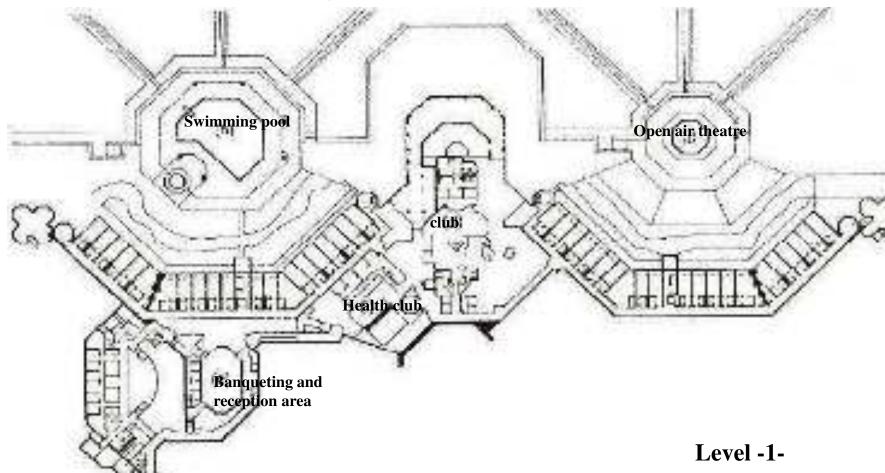
(c) AI Bustan cafe

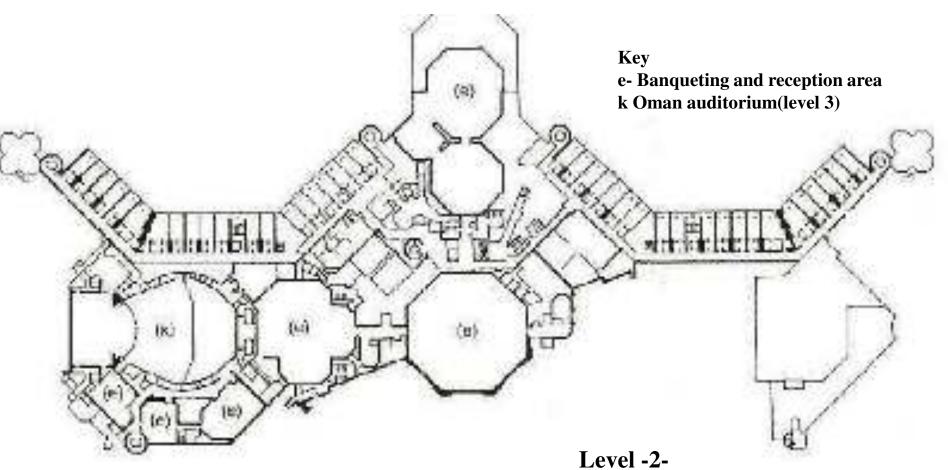


(d) AI Sindbad club



(e) Banqueting room





Public Facilities [Ballroom]

Ballroom and convention halls

Ballrooms provide a large flexible space which can be used for conventions, exhibitions, social activities, banquets or dances. These areas are usually divisible by movable partitions to create a range of smaller rooms social functions.

Ballroom divisibility

Halls area	Length :width	Length division
250 m ₂ and over	2:1	into 3
Less than 250 m2	3:2	into 2



Public Facilities [Ballroom]

Ceiling heights are related to the size of the hall

	m	Notes
Large ballrooms	3.6-4.2	4.6 m for exhibitions
Medium capacity/conference halls	3.0-3.1	
Minimum for function rooms	2.7	

Doors and windows

As a rule, doors should open outwards and be recessed to avoid obstruction. Main entrance doors should be central, in proportion with the room, at least 2.4 m and usually 3.0 m high.



Requirements

include attractive durable facings and furnishings, silent easy opening and closure, fire resistance and sound insulation.

Exit doors must open outwards, and locking release mechanism, approved signs and emergency illumination.

Windows may not be necessary in larger ballrooms but natural light is beneficial in smaller function and meeting rooms. Mechanized blackout blinds with automatic lighting should be provided.

Public Facilities [Other Facilities]

Meeting rooms

Smaller meeting and function rooms often have a high utilization. They are usually grouped together and are of various sizes, designed and fitted out for alternative seating plans.

Partitioning may be used to increase flexibility.

If no other banquet rooms are provided, some of the rooms may have service access.

Lecture theatres, cinemas

Executive conference centers and hotels with a specialized requirement for executive training and conferences may also include purpose designed lecture theatres and/or cinemas. These areas have raked floors with permanent stepped seating and fixed equipment ensuring better viewing and communication.

Public Facilities [Leisure and Recreation]

Range of provision

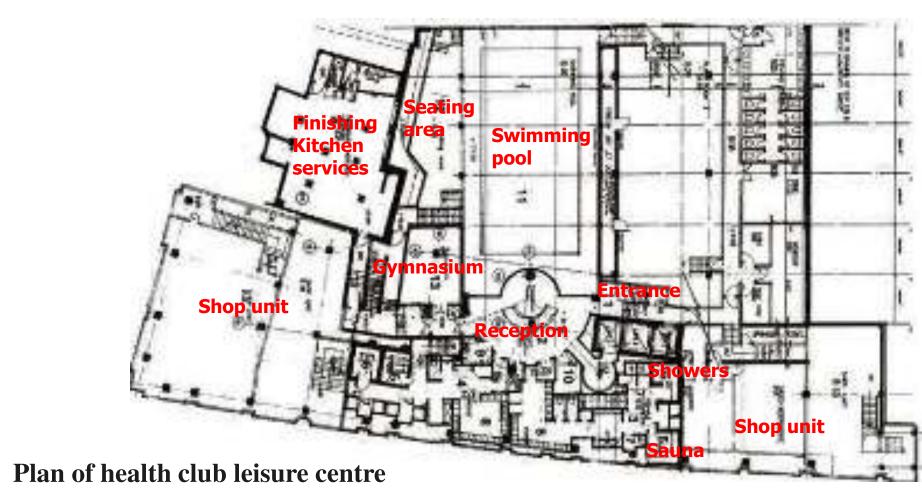
The extent and types of facilities provided in hotels varies widely, depending on:-

- location and marketing emphasis, including local club membership.
- number of rooms, grading and level of charges.
- availability and cost of land.

Budget hotels	Games room, outdoor pool, children's play area
Mid-grade urban hotel	Health club: gymnasium/exercise room, aerobics room, squash courts. Swimming pool, spray/whirl pools, sauna, rest area, beautician/ hairdressing salon. Massage rooms('I. Changing facilities, club bar and lounge. Billiard room.
High-grade resort	Health club: indoor facilities.
hotels and resort complexes	Outdoor: swimming pool, tennis courts, handball/volleyball, putting green, boules ,children's play area, changing rooms.

Public Facilities [Leisure and Recreation]

The Leeds Marriott



Leisure Club, Stoke on Trent Moathouse

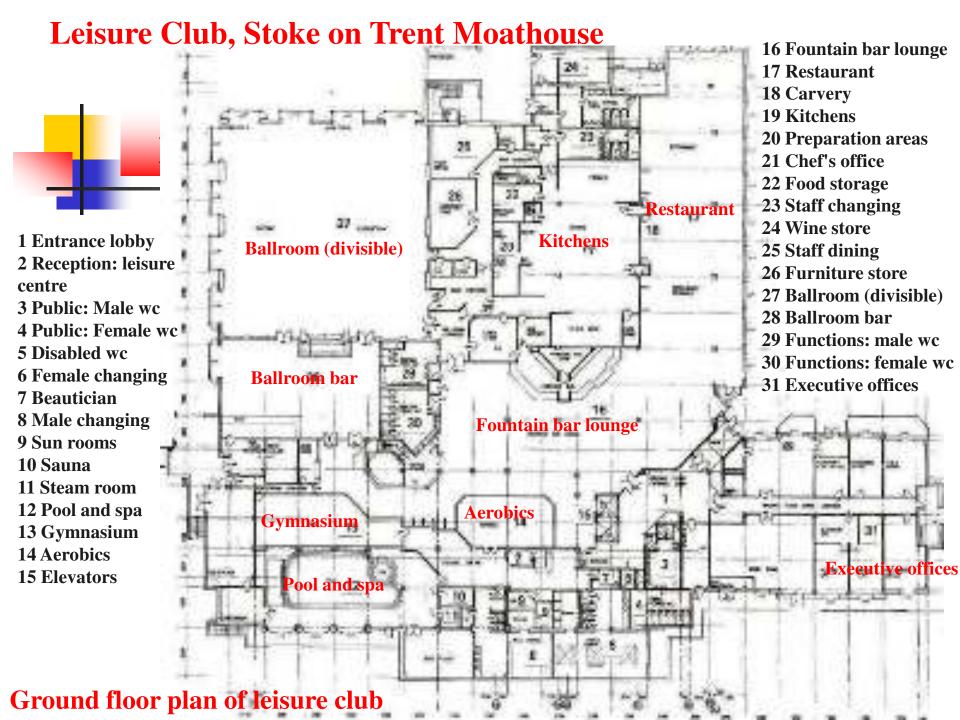


Front elevation and Porte cochere



11m swimming pool

Gymnasium



Public Facilities [Leisure and Recreation-Dry Area]

Changing areas

Includes towel issue, separated areas each with lockers, cubicles, water closets, showers, wash basins, dryers.

Hotel	m 2
150 rooms	50-60
250 rooms	65-75

Area and height of dry areas

Hotel	m 2	Notes
Fitness room	25-50	5 to 10 stations
Gymnasium/ aerobics studio	65-75	12 to 28 persons

Height: 3.5 m small fitness rooms

Height: 4.0 m larger gymnasia, dance studios

Public Facilities [Leisure and Recreation-Wet Area]

Changing areas

Cubicles are usually $920 \times 1070 \text{ mm}$ fitted with mirrors, seats, clothes hooks and door locks. A disabled cubicle $2000 \times 2000 \text{ mm}$ may be provided with ramped or level access through the area.

The changing area should provide full-size lockers, hairdryers, mirrors and seats. Toilets (separate for sexes), shower and foot sprays/baths are sited between the changing and pool areas.

Swimming pool

Indoor pools are usually rectangular and relatively small: $4.6 \times 9.1 \text{ m}$ to $7.6 \times 15.2 \text{ m}$. Most of the area may be a uniform depth of 1.2 m reducing to 0.9 m at the shallow end. Deeper pools – usually 1.8 m deep - should have a resting ledge at a depth of 1.2 m. The deck area is mainly 2.0 m wide increasing to 2.8 m for a rest area with loungers. The deck area may also extend to include circular jet and surge pools. Saunas usually form part of this area and are provided with associated showers or plunge pools

Public Facilities [Leisure and Recreation-Wet Area]

Planning standards for wet areas

Hotel	Unit space(a) m 2	Notes
Swimming pool	8.0	Water area only (b)
Whirlpool, Jacuzzi	2.0	Total including 0.5 m surround
Sauna, steam bath	2.0	Cabinet space only (b)
Shower and foot baths	1.0	12 to 28 persons

Notes: (a)Unit space per person based on average high occupancy.

(b)Not including surround or access.

Public Facilities [External Recreation Area]

Swimming Pools

Size

25.0 X 12.5 m – larger hotels and resorts 15.0 X 8.0 m – large hotels 9.0 X 4.5 m – small hotels (usually with free-form outline).

Deck

Minimum 1.2 m clear for access to pool. 3.2 m width including sunbathing increasing to 6.2 m for larger pools. Smooth, non-slip, resistance materials with drainage away from pool.

Depth

Indicated by markings. May be gradual slope 0.9- 1.8 m deepening to 2.4 m or uniform level 1.2 m. (The depth must be increased for diving.)