



Public Facilities [Extent of provisions]

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



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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



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Support areas

Toilets	Net area/seat [Average (m ²)]	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



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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 m ²	2.0 m ²	2.0 m ²

- 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.) .