DESIGN DEVELOPMENT

The design development stage involved a reassessment of the design through a technical point of view. Here, ideas were either directly detailed or taken through an adjustment process. The integration of mechanical systems into the architecture instead of mere mechanical space was attempted. The stair towers serve as structural support and mechanical supply to the atrium in addition to fire safety. The building facade contains the HVAC of each guest room with the introduction of induction units in each wall. The distribution of pipes occur between the rooms where there is not a structural column. The added depth of the walls gives the possibility for shading. An attempt was made to distinguish the guest rooms of the tower from the spaces in the function areas of the base through articulation of the facade.

The building enclosure is intended to reflect the distribution of services and circulation patterns. This layout also facilitates the separation of the front of the house from the back of the house. The angle most fully facilitates every room to a view giving the balconied and atrium rooms the more choice views.

The building as a whole came to be a reality during this stage and ideas of elasticity of structure, playfulness in the exterior and symbolism in form were hard to steer away from. The lag I experienced in the programming stage prohibited me from delving too deep into philosophical aspects of the building. I intended to work with precast panels for the facade in a manner similar to the Bohemian
Cubists. This façade type aptly expresses individual flats or rooms as should be done in a hotel. The articulation, which I have given the façade accomplishes this same task but without any historical allusion.

The building form and orientation may work to help convention goers to orient themselves in a city which is not so strictly mapped according to a north-south grid. Its proximity to the new convention center and arena and the central business district gives the hotel an equation for success.
SUMMARY

The following pages describe in detail the processes and necessary information for the design of a 300 unit luxury urban hotel in Charleston, West Virginia. No one program for design will answer a problem in more than one site. The site data in conjunction with a study of similar building types will lead to ideas which will aid a given design problem. Stated as above this particular program features a 300 room on a prominent site along the Kanawha River in Charleston. The space summary describes 192,040 square feet of space included in this is a sternwheeler museum, a ballroom, six private dining and meeting rooms and three restaurants along the lines of entertainment are four bar/lounges and a dance nightclub.
INTRODUCTION

HOTEL: A building where lodging and usually meals, entertainment and various personal services are provided for the public.

By definition a hotel is a simply organized structure for the mere operation of bed and board. Just as in the earliest times the main function of a hotel is to provide pleasant accommodations for the previously mentioned activities. The design of such a facility however, does not reflect the simplicity of the definition. Here a most complex problem of spatial organization and circulation must be resolved. The placement of a new hotel in an existing urban center requires an indepth study of circulation patterns and site characteristics in order to successfully integrate the buildings into the existing fabric of the community. The current building boom and economic conditions in Charleston are conducive to such a facility.

REGION: West Virginia is located in a mountainous region and much of the state's terrain is unspoiled scenic land. Residents of the five bordering states are taking advantage of West Virginia's "Wild, Wonderful," reputation more and more. The rising cost of travel expenses
are keeping tourists closer to home as opposed to traveling further away. West Virginia is developing a year-round vacation reputation. Throughout the spring, summer and fall there are many parks open for camping, whitewater rafting, backpacking and hunting. There are many mountains state arts and crafts festivals which attract more and more tourists each year. In the winter there are several ski resorts in the more mountainous regions. The state is becoming well known for avidly celebrating its natural features. A current modernization of the West Virginia Turnpike and the recent completion of interstate highways 77, 79 and 64, make the prospect of traveling the state's rugged terrain more desirable.

CITY: Charleston, being the capitol city of the state, attracts many of these tourists. The city is not only the government seat of the state, but also the economic and industrial center. Charleston is not untouched by the natural beauty of the rest of the state. Basically a linear plan, the city winds along the Kanawha River Valley with the hills serving as a natural border for the capitol city. Due to the rugged terrain and the demand for adequate space for housing, the suburban mall has not been developed. This has also been aided by a very strong downtown merchants association. Consequently, the central business district, (CBD), is a thriving commercial
entity. Growth within the city is at a peak. The university of Charleston is growing rapidly and a graduate facility for the West Virginia University School of Medicine has just doubled in size. A new Civic Center is currently under construction and the original arena is under renovation to house a new convention facility. In the design stage is a large scale urban mall which will be connected to the CBD and the convention center by a series of second level walkways. These new facilities plus the existing amenities add to the already swelling room occupancy rate within the city of Charleston. The downtown merchants association more than welcomes the addition of any facilities which aid in meeting these increasing demands. Presently, state secondary and collegiate athletic tournaments and several conventions, both regional and national are held in the city each year. The current hotel market within the city is made up of four Holiday Inns, the older more established Hotel Daniel Boone, several inner city hotels falling into disrepair serving as rooming houses for those without homes, and a new Marriott Hotel having just broken ground. There is a definite need for a new luxury hotel within the city.

SITE: Open for development is a parcel of land left clear by urban renewal. This particular site shares an urban renewal. This particular site shares an urban block with the Appalachian Electric Company office building. The block is
bound by the county courts are to the southeast, an open parcel of land to the southwest, proposed to become a new parking facility. Directly across the boulevard, the southwest is the Great Kanawha River, and beyond the power company structure are banking facilities and the Charleston Municipal Auditorium. The proposed urban mall is located only two blocks to the north. The sites relation to the river merits a strong tie to the annual Sternwheel Regatta Festival held at the end of August. The city levee, only one block from the site, is the center of activities for the river festival. The levee also serves as the boarding area for the P. A. Denny, a river boat with entertainment made available to the public for private and non-private excursions, receptions and other events. The site is located only several blocks from the new conventional center and the CBD.
SCOPE

The location of Hotel Charleston within the confines of Charleston's growing commercial and business district qualifies this structure to be a new and different luxury hotel for the city. This facility will not only entail the typical hotel facilities, but also the following amenities:

- A specialty rooftop resuaurant and lounge to offer an excellent view of the city for the diners.
- A specialty river level restaurant and lounge to reinforce the local interest in the river as an asset to the city.
- An eating establishment for the workers at the courthouse and city hall next door.
- Meeting facilities ranging from a ballroom to several private dining and meeting areas.
- A space providing adequate area for a link to the cities mass transit system.
PARTICIPANTS & CREDITS

Mr. David E. Alvis
Zoning Administrator
City of Charleston

Mr. Raymond J. Zando
Zando, Martian & Milstead Inc.
Architects and Engineers.
Charleston, West Virginia

The Citizens Committee to Revise the Comprehensive Plan, Homer W. Hanna Jr. Chairman.

Mr. Jack Miles
Charleston Urban Renewal Authority

Ms. Carolyn Layne
Charleston Urban Renewal Authority
Kelley, Gidley, Blair & Wolfe, Inc.
Consulting Engineers
Charleston, West Virginia.

Harold W. Field
Field Engineering Co.
Charleston West Virginia

Prof. A. E. Palmer
Program Critic
Ball State University
Prof. E. F. Kochler
Studio Critic
Ball State University
Julie Wark
Typist
Linda Dan
Typist
GOALS

- To fit the hotel sympathetically into the townscape/landscape of the city.
- To reflect the existing character of the region.
- To provide a new and different luxury hotel for Charleston and in doing so, escape from the now present examples so rigidly defined by standards and minimums.
- To reflect and amplify the current trend in Charlestown of celebrating the river instead of ignoring it as a planned obstacle.
ORGANIZATIONAL DATA

As described within the book, *Principles of Hotel Design*, edited by the Architects Journal, "The nerve centre of any hotel is the management area. This is connected to most departments for issuing instructions and receiving feedback information." The management area can be grouped into several different office banks. These office areas will involve much overlap, yet do not necessarily need direct physical proximity to each other. Basically there are three departments:

Front of the House: Cashier, reception, reservation and housekeeper dept.

Back of the House: Food and beverage, steward dept., mechanical.

Control: Accountancy.

Atop all of these departments is the hotel manager as indicated in the following organogram.
Charleston River Plaza

ORGANIZATION CHART

Hotel Executive Manager
Convention Coordinator
Executive Assistant Managers

RECREATION
- Director of Commercial Shops
- Director of Pool Facilities
  - Commercial rentable shops maintenance supervision

ROOM DIVISION
- Director of Personnel
  - Front Office
  - Cashiers
  - Reservations
  - Telephone Service
  - Services
  - Hostesses

HOTEL CONTROLLER
- Director of Security
- Director of Laundry
  - Housekeeping

FOOD & BEVERAGE
- Director of Sales
  - Group business sales
  - Convention services
  - Catering
  - Public relations
  - Hotel corporate accounts program

CONVENTIONS

ENGINEERING
- Director of Engineering
  - Maintenance
  - Garbage

FOOD & BEVERAGE CONTROL
- Director of Purchasing
  - Receiving
  - Storage
  - Issuing
  - Food & beverage control

DIRECTOR OF PURCHASING

DIRECTOR OF RESTAURANTS
- Restaurant staff
  - Food & beverage cashiers

EXECUTIVE CHEF
- Assistant chef
  - Kitchen staff
  - Room service
  - Stewarding

DIRECTOR OF BANQUETS

DIRECTOR OF BANQUETS
ASSUMPTIONS

Charleston will receive full senate approval on the matter of a 22 million dollar program as part of a national urban initiatives program totalling 80 million dollars. Charleston, as of November 1, 1979 was one of three cities under consideration for this program along with Boston and Indianapolis. Under the Urban Mass Transportation Administration, the program is designed to help cities better incorporate mass transit facilities into their overall downtown framework. This proposal includes:

- construction of two major parking garages near the newly expanded civic center.
- provision of bus and shuttle service from those areas to downtown and the capitol.
- relocation of the Greyhound Bus facility to the basement of one of the new parking garages.
- construction of a new bus transit center near the federal building.
- construction of a second level pedestrian walkway to connect the downtown shopping areas.

The newly constructed civic center will be able to land a hockey team for professional competition.
The existing proposals for the vacant urban renewal land will in face be carried out. These include:
- A mid-town mall with four anchor stores and 130 smaller stores and shops.
- Garage parking for 5200 cars.
- A new Marriott Hotel
- Three new office towers (clients already committed).
The following is a breakdown of areas summerizing the hotel spaces and their necessary sizes in square footage. All figures have been determined through the Time Saver Standards, Building Type Study. *Denotes most flexible areas + Denotes further study needed on the existing restaurants of Charleston.

### PUBLIC SPACES

- Lobby and front offices: 2400*  
- Lounge: 1200*  
- Men's Toilets: 250  
- Women's toilet's: 225  
- Women's restrooms: 175  
  
Subtotal: 4250

### CONCESSION

- Barber: 150  
- Valet: 150  
- Beautician: 200  
  
Subtotal: 500

### RENTED SPACE

- 5 stores @ 800: 4000*  
- 5 storage rooms @ 200: 1000*  
  
Subtotal: 5000

### SERVICE SPACE

- Copy Center: 80  
- Linen: 300  
- Laundry: 360  
- Men's Toilet and locker room: 360  
- Furniture Storage: 500  
  
Subtotal: 1600

### FOOD AND BEVERAGE SERVICE

- Main dining room: 3000*  
- Main kitchen: 2000*  
- Bake shop: 400  
- Coffee shop: 400  
- Bar cocktail lounge: 200  
- Private dining rooms (3): 1800  
- Banquet ballroom: 2600  
- Ballroom foyer: 450  
- Ballroom storage: 250  
- Serving pantry: 600  
- Employee dining: 500  
- Steward storeroom: 650  
- Beverage storeroom: 650  
- China, glass and silver (3@ 300): 900  
- Receiving: 320  
- Garbage: 200  
  
Subtotal: 15070

### GUEST ROOMS

- 300 rooms @ 250 each: 750000  
  - % studio rooms  
  - % suites  
  
Subtotal: 750000

### ADMINISTRATIVE

- Manager: 530  
- Executive assistant manager: 360  
- Director analysis: 240  
- Secretary pfoces (4 @ 265): 1060  
- Sales and Catering: 550  
- Purchasing: 550  
- Personal Manager/hiring assistant: 240  
- General office: 240  
  
Subtotal: 4890

### FOOD AND BEVERAGE OFFICES

- Food and beverage manager: 360  
- Chief Steward: 360  
- Banquet manager/head waiter: 240  
- Room Service: 240
Housekeeping ................................. 240
Receiving clerk ................................. 240
Engineer ........................................ 240
Subtotal 1920

SPECIALTY RESTAURANTS & KITCHENS
Approximation (2 @ 4500 each) ........... 9000†

BREAKDOWN OF UNASSIGNABLE SPACE
Circulation ..................................... 22.0% .......................... 41151.00
Mechanical ..................................... 7.5% .......................... 14028.75
Public toilets ................................... 1.5% .......................... 2795.75
Janitors closets ................................. 0.5% .......................... 935.25
Unassigned ..................................... 0.5% .......................... 935.25
Walls and partitions ........................... 8.0% .......................... 14964.00
Subtotal 74810.00

Total 192040.00
SPACE REQUIREMENTS

PUBLIC SPACES

The public spaces are those most accessible to the building users whether they be hotel guests or not. The typical user will be persons seeking a room for the night. The presence of the specialty restaurants and the commercial establishments will bring non-guest users into these areas. Also, during the Sternwheel Regatta Festival, tourists will enter the hotel lobby whether registered as guests or not. Requirements of these spaces will be that they give pleasant, comfortable surroundings as this area will be the creator of the hotel image. The lobby and lounge areas will have a tendency to overlap to a great extent as both serve as waiting areas which need some contact with the reception desk.

<table>
<thead>
<tr>
<th>SPACE</th>
<th>USER</th>
<th>ACTIVITY</th>
<th>PERFORMANCE STANDARDS</th>
<th>STD</th>
<th>FURNITURE &amp; EQUIPMENT</th>
<th>ENVIRONMENT REQUIREMENTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lobby</td>
<td>hotel overnight guest, travellers, tourists, &amp; businessmen.</td>
<td>orientation, waiting &amp;</td>
<td>openness, ease of access to the elevators and reception desk, comfortable seating areas.</td>
<td>2200</td>
<td>comfortable seating, tables, information.</td>
<td>good lighting, adequate protection from the elements due to the proximity to the entry.</td>
</tr>
<tr>
<td>SPACE</td>
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</tr>
<tr>
<td>Front Offices</td>
<td>cashier, hold clerk, bellboy, guest.</td>
<td>guest checking in or out, asking for information, key pickup and return, mail center.</td>
<td>visual access to elevators and entrance. Adequate lighting for writing surfaces.</td>
<td>200</td>
<td>luggage and package rack, counter surface for writing, cash register, stool, keylock, postbox, stamp machine.</td>
<td>provide acoustic separation from lobby activity, lighting for registration.</td>
</tr>
<tr>
<td>Lounge</td>
<td>hotel guests, consumers, diners and shoppers.</td>
<td>relaxing, waiting, assembly drinking.</td>
<td></td>
<td>1200</td>
<td>comfortable seating.</td>
<td>accoustical treatment, subdued lighting.</td>
</tr>
<tr>
<td>Men's Toilets</td>
<td>male guests</td>
<td></td>
<td>privacy</td>
<td>250</td>
<td>sinks, urinals, water closets, mirrors, and waste receptacle</td>
<td>lighting, ventilation, exhaust.</td>
</tr>
<tr>
<td></td>
<td>female guests</td>
<td></td>
<td>privacy</td>
<td>225</td>
<td>sinks, water closets, mirror waste receptacle</td>
<td>lighting, ventilation &amp; exhaust.</td>
</tr>
<tr>
<td>Women's Restroom</td>
<td>female guests</td>
<td>resting, make-up, refreshing</td>
<td>privacy</td>
<td>175</td>
<td>mirrors, sinks vanity, lounge furniture.</td>
<td>lighting for makeup, ventilation &amp; exhaust.</td>
</tr>
</tbody>
</table>
CONCESSION

The concession areas are required for the guest on long trips or enjoying an extended stay. Typically, the guest will not wish to wander an unknown town looking for services of this type. The quality of these areas will be directly related to the character of the hotel.

<table>
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<tr>
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</tr>
</thead>
<tbody>
<tr>
<td>Barber</td>
<td>barber, male guests</td>
<td>washing and cutting of hair, shaving and shoeshine.</td>
<td>professional image.</td>
<td>150</td>
<td>lavatory, barber chair, waiting chairs, mirrors</td>
<td>hot and cold water, lighting.</td>
</tr>
<tr>
<td>Valet</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Beautician</td>
<td>stylists, female guests.</td>
<td>washing, styling and setting of hair, manicuring.</td>
<td>professional image.</td>
<td>200</td>
<td>lavatory, beautician chair, dryers, waiting chairs, mirror</td>
<td>hot and cold water, lighting.</td>
</tr>
</tbody>
</table>
FOOD & BEVERAGE SERVICE

The food and beverage service area is of major importance in determining the success of a hotel. Next to the guest room themselves, this area brings in much of the hotels capitol. Of utmost importance is efficiency of service and the image set forth by the dining room. Users of these areas will be mostly hotel guests and staff. The ballroom and meeting areas will be used by not only guests but local groups for one night events.

<table>
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</tr>
</thead>
<tbody>
<tr>
<td>Private Dining</td>
<td>small business groups, clubs</td>
<td>meetings, awards conferences, receptions and private dinners.</td>
<td>flexibility of use, from eating to slide talks and display.</td>
<td>600</td>
<td>tables, chairs, audio visual aids, boards, lectern.</td>
<td>acoustically sound, HVA/C controls, lighting.</td>
</tr>
<tr>
<td>Rooms</td>
<td>and organization</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Banquet Ballroom</td>
<td>service staff, convention</td>
<td>meals, programs awards, dances, presentations.</td>
<td>flexibility of space, with adequate storage to provide for talks and or dinners.</td>
<td>2600</td>
<td>lectern, sound system, tables chairs, stage.</td>
<td>accoustical treatment, ventilation &amp; exhaust.</td>
</tr>
<tr>
<td></td>
<td>members, businessmen</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Employee Dining</td>
<td>service staff</td>
<td>meals and break for employees.</td>
<td></td>
<td>500</td>
<td>tables, chairs</td>
<td>ventilation &amp; exhaust.</td>
</tr>
<tr>
<td></td>
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<td></td>
<td></td>
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</tr>
<tr>
<td>Main Dining</td>
<td>hotel guests, service staff, cashier.</td>
<td>provision of breakfast, lunch and dinner.</td>
<td>flexibility of atmosphere between morning noon and evening meals. The degree of formality will change and possibly even size by means of movable partitions</td>
<td>3000</td>
<td>salad bar, table chairs, coat racks, cashier</td>
<td>flexibility in levels of lighting accoustical control, heating ventilating and air conditioning</td>
</tr>
<tr>
<td>Main Kitchen</td>
<td>chef, assistant waitresses &amp; dishwashers.</td>
<td>preparation of food, cleaning storing of dishes</td>
<td>easy flow of activity and cleaning</td>
<td>2000</td>
<td></td>
<td>sanitary conditions a must ventilation &amp; exhaust, hot &amp; cold water and floor drains.</td>
</tr>
<tr>
<td>Coffee Shoppe</td>
<td>hotel guest, waitress and short order cook.</td>
<td>light snacks and breakfast served</td>
<td>bright atmosphere for early morning snacks.</td>
<td>150</td>
<td>counter bar, booths, coat rack and grill.</td>
<td>ventilation &amp; exhaust.</td>
</tr>
<tr>
<td>Bar &amp; Cocktail Lounge</td>
<td>bartender, guest and waitress.</td>
<td>casual drinking and waiting.</td>
<td></td>
<td>200</td>
<td>bar, stools, small tables with chairs, sink, liquor storage, refrigerator &amp; freezer</td>
<td>flexibility in lighting and HVA/C</td>
</tr>
</tbody>
</table>
ADMINISTRATIVE

The administrative office area should reflect a professional attitude of a luxury hotel. In designing this area the efficiency of work flow should be kept in mind. This area should in some way reflect the hierarchy structure set forth in the organization of the hotel. The pffices need direct communication with all areas of the hotel, however, they need not be directly accessible to any one portion. The manager's office should be located somewhere near the lobby or reception desk, with direct communication to all other departments.

<table>
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</tr>
</thead>
<tbody>
<tr>
<td>Manager's Office</td>
<td>manager, secretary, hotel staff, visitor.</td>
<td>oversee and coordinate the running of the hotel, general office tasks.</td>
<td>portray the image of the hotel, provide adequate space for conference and other activities.</td>
<td>500</td>
<td>Desk, chair, storage unit for files, two chairs guests, couch, end tables, table</td>
<td>accoustical separation, adequate lighting</td>
</tr>
<tr>
<td>Assistant Manager</td>
<td>assistant manager, hotel staff, secretary visitor.</td>
<td>general office activity.</td>
<td>same</td>
<td>360</td>
<td>desk, chair, storage files, table, two chairs.</td>
<td>same</td>
</tr>
<tr>
<td>SPACE</td>
<td>USER</td>
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<td>-------------------------------------------</td>
<td>--------------------------</td>
</tr>
<tr>
<td>Purchasing</td>
<td>salesman, purchaser.</td>
<td>buying of hotel needs.</td>
<td>same.</td>
<td>530</td>
<td>same</td>
<td>same</td>
</tr>
<tr>
<td>Director / Analyst/</td>
<td>director, department</td>
<td>same with additional file</td>
<td>same</td>
<td>240</td>
<td>desk, chair, file storage, one extra</td>
<td>same</td>
</tr>
<tr>
<td>Budget</td>
<td>officers, bank officers,</td>
<td>storage.</td>
<td></td>
<td></td>
<td>chair</td>
<td></td>
</tr>
<tr>
<td></td>
<td>secretary.</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Secretary's</td>
<td>secretary, visitors.</td>
<td>typing, reception and screening of</td>
<td>work flow is</td>
<td>265</td>
<td>work station [desk, typewriter return,</td>
<td>accoustical control for</td>
</tr>
<tr>
<td>Offices</td>
<td></td>
<td>visitors, mail and officials clerical</td>
<td>important, files</td>
<td></td>
<td>chair, files and storage.]</td>
<td>typing noise, task</td>
</tr>
<tr>
<td></td>
<td></td>
<td>work must be accessible.</td>
<td></td>
<td></td>
<td></td>
<td>lighting.</td>
</tr>
<tr>
<td>Sales and Catering</td>
<td>prospective customers</td>
<td>promotion of the hotel and facilities.</td>
<td>project the image of</td>
<td>530</td>
<td>desk, chair, storage, lounge</td>
<td>accoustical separation.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>the hotel.</td>
<td></td>
<td>furniture for client interaction</td>
<td></td>
</tr>
</tbody>
</table>
GUEST ROOMS

The guest rooms are the single largest revenue producing feature of a hotel. The comfort and quietness of the guest rooms and efficiency of room service determine the success. The shape and size of the guest rooms may be finalized by the placement of the bathroom. The bedrooms require a high degree of flexibility. One room size and shape should accommodate several different variations. These rooms must be given the opportunity to connect in order to form suites of two to three rooms. There should be several permanent studio rooms available when needed.

<table>
<thead>
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</tr>
</thead>
<tbody>
<tr>
<td>Single</td>
<td>lone traveller or couple.</td>
<td>sleeping, grooming, dressing and studying.</td>
<td>provide comforts of home.</td>
<td>300</td>
<td>as indicated</td>
<td>occupant control of HVA/C, heat or smoke sensor.</td>
</tr>
<tr>
<td>Double</td>
<td>couple, small family, two business persons.</td>
<td>partying, meetings, grooming, sleeping.</td>
<td>same</td>
<td>300</td>
<td>as indicated</td>
<td>same</td>
</tr>
<tr>
<td>SPACE</td>
<td>USER</td>
<td>ACTIVITY</td>
<td>PERFORMANCE STANDARDS</td>
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<td>FURNITURE &amp; EQUIPMENT</td>
<td>ENVIRONMENT REQUIREMENTS</td>
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<tr>
<td>Suite</td>
<td>same, or larger families</td>
<td>same</td>
<td>connection provided between rooms, flexibility to serve as living room or bedroom</td>
<td>x2</td>
<td>same</td>
<td>same</td>
</tr>
<tr>
<td>Studio</td>
<td>extravagant traveller, honeymooners, businessperson, performers.</td>
<td>same</td>
<td>more ornate atmosphere, with possibility of separate space eating, sleeping and living.</td>
<td>500</td>
<td>as indicated</td>
<td>same</td>
</tr>
</tbody>
</table>
SERVICE SPACES

These areas are of the utmost importance in the proper running of a hotel, but in so far as charting the requirements, not much is needed outside of the square footage given in the space summary. Most of these areas entail only the storage of items or activities not requiring observation. Below are those spaces with diverse enough needs to be listed separately.

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<th>SPACE</th>
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<th>ACTIVITY</th>
<th>PERFORMANCE STANDARDS</th>
<th>STD</th>
<th>FURNITURE &amp; EQUIPMENT</th>
<th>ENVIRONMENT REQUIREMENTS</th>
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</thead>
<tbody>
<tr>
<td>Men's Toilets &amp; Lockers.</td>
<td>male employees on service staff</td>
<td>changing into uniforms, storing of supplies, cleaning prior to leaving.</td>
<td>privacy &amp; security.</td>
<td>360</td>
<td>lockers, benches, water closets, urinals, showers, and mirrors.</td>
<td>ventilation &amp; exhaust, hot &amp; cold water, lighting.</td>
</tr>
<tr>
<td>Women's Toilets &amp; Lockers.</td>
<td>female employee on service staff</td>
<td>changing into uniforms, storing of supplies, cleaning prior to leaving.</td>
<td>privacy &amp; security.</td>
<td>360</td>
<td>lockers, benches, water closets, changing stalls, mirrors.</td>
<td>ventilation &amp; exhaust, hot &amp; cold water, lighting.</td>
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</tbody>
</table>
RENTED SPACES

The facilities occupying the rented spaces of a hotel must be thoroughly flexible. Those tenants will typically be chosen by the hotel operator or the parent company. Shops suited to the needs of the travellers or those catering to the neighbors of the hotel are best. The shops should be accessible from the lobby and also have some contact with the street outside.

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<th>SPACE</th>
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<th>ACTIVITY</th>
<th>PERFORMANCE STANDARDS</th>
<th>STD</th>
<th>FURNITURE &amp; EQUIPMENT</th>
<th>ENVIRONMENT REQUIREMENTS</th>
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</thead>
<tbody>
<tr>
<td>Stores</td>
<td>hotel guests, passers by, store clerks.</td>
<td>marketing and display of merchandise</td>
<td>dependent on the type of store.</td>
<td>500</td>
<td>dependent on the type of store.</td>
<td>dependent on the type of store.</td>
</tr>
<tr>
<td>Lunch Restaurant</td>
<td>hotel guest, city and court employees, restaurant employees, shoppers &amp; cashier.</td>
<td>serving of lunch and spirits to patrons.</td>
<td>needs to accept peak loads at the lunch hour.</td>
<td></td>
<td>counter, tables, chairs, booths, salad bar, cashier's desk.</td>
<td>exhaust &amp; ventilation, hot and cold water.</td>
</tr>
</tbody>
</table>
SPACE RELATIONSHIPS

The organization of a hotel is fairly standardized in so far as which spaces are dependent upon each other. Service cores and management areas act as the nerve center for a hotel. Restaurants and meeting rooms should be easily accessible and the reception desk should be situated in a way to provide quick orientation for a guest entering the hotel. The following is a very generalized diagram of the relationships necessary between the major spaces.
BUILDING CRITERIA

FUNCTION

Though the purpose of any hotel may be the same and despite the similarity of each hotel’s functions, no one design will be repeated in any location. Each different hotel will have its own obvious character. The designer must work to satisfy the needs of the selected client group with the ability to offer suitable prices. Through proper operation of the right building in the right location, the hotel should be a success in all respects. Depending on what portion of the hotel is to be the main event for the guest, the organization of each function relative to the other may vary. The most rigid area in terms of internal function would be the kitchen serving the main dining area. At the right is a flow diagram of the functioning of this area, taken from Hotel and Restaurant Design by Douglas Smith.

INTERIOR FLEXIBILITY

Flexibility within a hotel facility is mandatory for success. The user patterns, though easily defined, can not be predicted in sequence or numbers in advance. A degree of flexibility is required in the event of future expansion of the number of rooms. Public spaces must be able to
handle such an increase. Meeting facilities should be able to handle a wide range of groups, but to provide several rooms for each group size would be a waste of space. The meeting areas should be flexible enough to accommodate small or large groups. The guest rooms must also be adaptable to change. The typical single and double rooms are certainly in most demand. Suites and studio rooms are less seldom, yet invariable needed. The suites should be formed from the typical rooms instead of serving as suites only. The option of connecting two or more rooms for one suite should be explored. Several studio rooms should be available where there is a permanent sleeping room and a living area for either business, pleasure or entertainment. The commercial entities within a hotel are perhaps the most unstable of all the structure spaces. In the event of one business leaving, the space must be easily adaptable to a new commercial facility perhaps totally different from the previous one. Room layout as related to structure and vertical circulation must not interfere with the larger moreopen activities on the lower floors.
INTERIOR CIRCULATION

The problem of interior circulation must be resolved early and in the case of hotel design should be conceptualized in order to carry out the building design. Of utmost importance in dealing with circulation is the efficiency and segregation of the different paths. The circulation can be broken down into four basic categories: service, guests, staff and deliveries. Though these paths are often parallel, they must often be separated. The designer's goal is to shorten and simplify the paths making them especially clear to the guests. The guest should not be able to exit the hotel with luggage without passing the front desk. For security reasons, vertical circulation to the specialty restaurants should be somewhat controlled and separated from the access to the guest rooms.

BUILDING CORES

The heating, ventilating and air conditioning (HVAC) system, the fire stairs and communication systems are all parts within the building core. The number of fire stairs is determined by one in regard to the number of rooms per floor. In developing the HVAC system there are many considerations to be reviewed. Heating: involves 4 major questions. The energy supply must be chosen, typically between oil, gas, electricity.
or solid fuel. Placement of the central plant must be considered. Typical spots are the top of the building or in the basement or sub-basement. If placed on the roof, the basement is left free for other uses, however if placed in the basement, there is no worry about the added load to the structure and access is not such a problem. Wherever the heating central plant is placed, there should be two boilers in case of breakdown. The heat transfer medium has several options: steam, with a high initial and operating costs; hot water at high pressure, appropriate for larger hotels; hot water at low pressure, which is most common in hotels providing economy and simplicity; and air, which only drawback would be the requirement for larger ducts. The terminal units must also be considered. One may choose between radiative or convective, keeping in mind that it is wise to allow the guest to have individual control within the rooms.

**Ventilating:** Ventilation is required in several internal lavatories, water closets, and bathrooms and areas producing heavy dust or oily fumes. Plenum systems are not recommended in hotel buildings, with the exception of foyer spaces.

**Air Conditioning:** Most high class hotels provide full air conditioning. Preferred placement for air intake is upon the roof. Systems which may be recommended for distribution are as follows: induction systems, dual duct systems and self-contained or fan coil units. Water, electricity,
and sanitary systems are usually supplied to and removed from rooms through vertical ducts between or joined to the bathrooms. Water is needed in large quantities for hotels, and at least two storage tanks should be supplied in order to insure constant supply. Drinking water is handled with separate provisions.

ECONOMIC EFFICIENCY

One of the determinants of economic success in a hotel is the location. Placing the right hotel in the right location is the key. The site and the initial building cost are the two largest debts incurred in early financing. The economic efficiency is insured through careful and complete study of the market in the area the new hotel is to be constructed. The room occupancy rate plays a key role here. Adequate occupancy is somewhat around 65%; however, higher is the goal. Every empty room is a loss for the chance of profit. Behing the room occupancy in determining the economic success in hotels is the food and beverage sales.

ENERGY CONSERVATION

An important feature of any design is that of energy conservation. The climate of the Charleston area is not the most suitable for active solar systems. The implementation of passive
features should be incorporated, wherever possible. The hotel management can aid in the success of any passive systems during operation by training the service staff in the conservation ideas employed. The use of natural lighting and a heat return system should be investigated.

**SPECIAL CODE REQUIREMENTS**

The design of a hotel requires no actual special codes. In designing the structure one must follow the codes followed in the local area. In Charleston, provisions set fourth in the United Building Code must be followed. Items to consider would be an automatic sprinkler system, automatic smoke and heat detection systems, an adequate number of fire extinguishers and the use of fire rated doors. As hotels are considered high risk in lieu of fires, any and all fire safety measures must be investigated. In the event an atrium space is incorporated into the design, a sprinkler system is required. All provisions under the Fire Life Safety Act should be followed.
SECURITY

Security within a hotel is very important. The plan itself can be an excellent security system. With the proper placement of the reception desk, no-one guest or staff can leave unobserved. Also with the reception desk so visible, the chance of attempt of theft on the cashier is reduced. The reception desk must also be able to supply adequate security for the room keys. Guests often wish to store personal valuables while staying at the hotel. In this case, the designer may go as far as placing a safety deposit box behind the desk, depending upon the clientele's needs. A security system must be implemented at the storage and receiving area for goods such as liquors and supplies.
EXTERIOR CRITERIA

ACCESS\EGRESS

The main entry of a hotel determines the image. This small element of the total sample serves to create an impression of the hotel to whomever should pass through. The entry should always be clearly defined and provide direct access to reception desk. Protection from the elements is needed for the loading and unloading of baggage, and for waiting on transportation to points of interest. A canopy would be the minimal degree of protection and is not recommended. A porte-cochere should be provided, large enough to handle more than one automobile at a time and possible high enough to accommodate a bus. The entrance should be enriched by the use of special lighting. The extra width to allow for porter plus baggage must be considered for entrance doors. The hotel should be accessible by the handicapped. Secondary entrances are required for the entrance of employees, deliveries of goods and for service truck access. Around these entrances, adequate room must be given for trucks. An area should be provided for storage of refuse until picked up.
PARKING

The storage of cars has no direct requirement to be immediately available to any one element of the hotel. A retrieval system should be established through the front desk, valet, and doorman. Parking for this hotel will be off site, the only requirement on site is temporary parking for loading and unloading, cabs, and delivery vehicles.

SERVICE

As previously mentioned, adequate space is required for arrival and departure of service trucks. This will occur at the service entrance of the hotel. A drain system would be advisable at the refuse storage for hosing down after pickup. The entry used for delivery of goods should be situated as to be monitored by an official of the hotel.

LANDSCAPING

As the site is one in a dense urban setting and is not all that large, exterior landscaping is not particularly a heavy priority item. The site itself is located on the river and its proximity to the future developments and the government square, merit setting an example in exterior treatment in order to develop a more unified and comfortable environment. A planting scheme could be introduced in response to the river.
SITE DATA

Charleston West Virginia

Latitude  38°-20.9'N  Longitude  81°-37.9' W
Population: 80,000 (approximately)
Site area: 40,000 (approximately)

The hotel will be located on Kanawha Boulevard which winds along the city and river edge. The local garden clubs keep the river banks supplied with upkept foliage making this an aesthetic element throughout the year. The river is used for recreation throughout the summer by boaters and skiers and the local college rowing teams. From the upper floors of the hotel, a pleasing view will be offered from all sides.

Charleston is very accessible to most all major urban centers within a 500 mile radius. Three Interstate Highways come together within the city as opposed to a ringed bypass. Interstate 79 comes from the north from Pittsburg. Interstate 64, west from Lexington and east to Richmond. Interstate 77 to the north connects the city to Cleveland and along with the West Virginia turnpike goes south to Columbia, South Carolina. Smtrack rail serves the capital city and Kanawha International Airport has commercial jet service and serves as a part of entry for the state.
CLIMATIC STATISTICS

Average Monthly Temperature:

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Average Winter Temperature: 44.0°F
Days above 90°F: 20
Days below 32°F: 100
Degree days: 4,476 hrs.

Precipitation: mean monthly average.

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Mean Annual Total Rainfall: 39" 
Mean Annual Total Snowfall: 24"

Relative Humidity %:

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Wind:
Mean Annual Speed: 7 mph
Prevailing Summer Winds: SW
Prevailing Winter Winds: NW

High Air Pollution Potential Forecast: 55 Days.

Sun:

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COSTS

An approximation of the cost per square foot for a luxury hotel—$80. A breakdown of such an estimate is as follows:

Building Cost (192,040 sq. ft. @ $80/sq. ft.)

= 15,363,200

Fixed Equipment (12% of *)... = 1,843,584
Site Development (8% pf *). ... = 1,229,056

Total Construction Cost 18,435,840

Site Acquisition. . . . . . . . . . . . . . . 550,000
Movable Equipment (15% of*) . . = 2,304,480
Professional Fee (7% of *). . . . . = 1,075,424
Contingencies (10% of*). . . . . = 1,536,320
Administration Costs (2% of *0. = 307,264

Total Budget $5,773,488
BUILDING TYPE ANALYSIS

San Francisco Regency

John Portman, FAIA, Atlanta, Georgia
San Francisco, California
May 8, 1973
20 Stories, 840 Rooms
$50,000,000

Site

Through the San Francisco redevelopment agency, a parcel of the Embarcadero Center (a business and entertainment complex) is the site for this hotel. This particular site is triangular in shape. The hotel's massing takes on a commanding air on the site. The shear vertical wall of the south facade maintains the integrity of the urban wall of Market Street. The north facade, in relation to the immediate park, the waterfront and a proposed office tower slopes away from the building base.

Architectural Description

The building shape is triangular in response to the irregular site. The exterior materials are sand blasted concrete and bronze solar glass set in dark bronze frames. The great open sky-lit lobby is 300 feet long, 170 feet high and 170 feet wide. Two walls of the grand atrium space are vertical walls of guest rooms. The
third side of the space is a zig-zagged wall of
guest rooms sloping in towards the top. The
atrium itself is enhanced with the generous
planting of trees, flower beds, and plants. One
end of the lobby houses a group of glass cylinder
elevators, decorated with hundreds of circular
lights. The elevator shaft itself, extends through
the roof to the revolving glass walled restaurant
atop the structure.
Movement through the hotel both provides an
exciting experience for the guest and at the
same time breaks a long standing rule of thumb
in hotel design. The guest begins the experience
at a street level through a carved stone entrance.
Once inside, the guest has the choice of escalators or the futuristic glass lit elevators to
reach the third level atrium space, rising 17
stories high. After experiencing the atrium
space, the guest goes through the registration
process and takes the elevators to the appro-
priate level. To reach the room, the guest
travels the long balconied hallway around the
perimeter of the atrium. The size of the atrium
and the fact that there is only one bank of
elevators, produces a problem according to the
standards of hotel design. Long standing
minimums have been set stating the most desired
length to be traveled from elevator to guest
room. The walk around the atrium perimeter to
the rooms furthest from the elevator is non-
what longer than this optimum design standards. The event of the atrium space being one of the major aspects of Portman's design is the architects own defense of breaching the rule. His theory being that the balconies above the atrium space provide a dramatic enough walk to justify the distance.

**Meeting Facilities**

The hotel provides a total of 52,000 square feet of meeting space including full convention facilities. The ballroom has a capacity of 1200 persons for banquets, and provides 5,350 square feet for receptions, registrations, or coffee breaks. There is an exhibit hall which may accommodate up to 100 booths. Included in these facilities is space for up to 23 separate eating rooms.

**Restaurants**

The San Francisco Hyatt holds five restaurants. The most exciting of which is a rooftop revolving circular restaurant and lounge on two levels. This restaurant, called the Equinox, located 20 stories above the ground, provides the patrons with an excellent view of the city and the bay area, revolving 360 degrees every hour. Seating 225, the restaurant serves lunch by day and cocktails by night. The remaining four eating establishments are located at the base of the atrium. Those include the Ponte D'Oro, an Italian gourmets
Italian gourmet dining room seating 150 persons, decorated with trees and a marble fountain; 13 views, a sidewalk cafe-type establishment grouping 60 patrons around 13 bay windows; Mrs. Candy's, an old-fashioned lunch space with capacity for 175; and finally, the Trellis, with garden dining located in the center lobby. The hotel also provides two lounges and a nightclub called the Happenstance, featuring a dance floor, bar and entertainment with a capacity of 200.

**Guest Rooms**

Of the total 840 rooms, all typical rooms feature contemporary interiors with custom designed decor. The top three floors feature 4 executive suites each. These suites all have a design theme ranging from different continental suites to an authentically decorated captain's suite. Some rooms have balconies.

**Summary**

The San Francisco Hyatt Regency serves as an excellent illustration of the nodal concept of design. Portman successfully employed the grand atrium as the major space and wrapped all other functions either around or within the central area. In context, the structure is well integrated into the site, responding well to the amenities on any given side. The complex offers an excellent cross section of restaurants, also featuring two lounges and a nightclub to enter-
tain both guest and non-guest user. The atrium space itself has become one of the Francisco's tourist attractions enjoyed by many for dining, bousing or simply people watching.
Portland Hilton Hotel

Skidmore, Owings & Merrill
Portland, Oregon
Date unknown
22 Stories, 500 Rooms
Cost unknown

Site

This hotel is located on an entirely urban site. The architect has the problem of integrating the structure into an existing stable fabric without disturbing the scene dramatically. Portland lies in a rolling terrain and the site itself is sloping. The architect solved the problem of the incline by placing the hotel tower on a raised plaza. The Plaza level itself is a unique feature. Upon the plaza are a roof garden, swimming pool, and a free standing junior ballroom, glazed on all sides. The plaza gives the hotel guests and occupants of adjacent buildings, a pleasant view from the upper stories. This plaza though, has some negative aspects also. On street level the walls have few openings taking away from the human scale of the sidewalk. Service access is through this street wall as is the entrance to the hotel. In context, though the structure is new, the facade reflects the organization of the existing fabric of a grid pattern with a clearly expressed structural system.
Architectural Description

This hotel is a 22 story building, consisting of a tower of large bands of windows, resting on a solid-looking podium with few openings. Beyond the walls of the podium exists a complex of lounges, bars, restaurants, banqueting facilities, exhibition areas, services and the hotel garage. The exterior facade clearly expresses the structure. The column protrude from the wall and as they approach the base, increase in cross-sectional area. Besides carrying part of the increasing lateral loads, the columns help to visually connect the tower to the base. The concrete of the columns has been bush-hammered to resemble the precast panels of the podium.

Circulation

Here the idea of circulation has almost entirely structured the complex. As part of the Hilton policy, the hotel is designed with efficiency of service to the guest as the key factor. Four elevators centrally located, are provided for services which open into a separate area for service personnel including lounge, storage, space and a lavatory. The main lobby and reception desk are easily accessible and provide easy access to all other areas.
Meeting Facilities
As previously mentioned, the hotel complex provides a free standing junior ballroom on the plaza with a dinner capacity of 340 and 480 for lectures. Aside from the junior ballroom is a grand ballroom on a lower level of approximately 9700 square feet, several smaller conference rooms, and private meeting rooms and dining areas. Outside the grand ballroom is a reception foyer of approximately 3500 square feet. The hotel provides a darkroom as needed.

Restaurants
The Hilton offers a specialty restaurant which looks out to the reflecting pool on the lower plaza level. The main dining room is located off the main plaza. Also present are several cocktail lounges, and a cafe near the specialty restaurant. Other amenities include a drug store, pool, and florist shop.

Guest Rooms
There are nearly 500 guest rooms within the hotel, each floor having around 23, depending upon the presence of suites. Each room is anywhere from 170 to 252 square feet in area, not including bathroom facilities and closet space. On all typical floors, the end rooms have the option of forming two to three room suites. On the 12th floor, the corner rooms are much larger, offering permanent executive suites. The structural system leaves the corners
free of columns, leaving excellent opportunity for views of the Portland landscape in all directions.

Summary
Typical of the Hilton design philosophy, this hotel is an excellent example of the tower/podium archetypal concept. The two basic functions are clearly defined by this concept displayed clearly in the building form. This design philosophy would see the atrium concept of the San Francisco example as purely gimmick design. Though the architect has carried the tower/podium concept out successfully, the wall forming the plaza rises from several steps to just over a single story in height which creates a very cold non-human scale and atmosphere on the sidewalk.
DOUBLE LOADED SLAB W/ GOOD SERVICE ACCESS TO ALL ROOMS

TYPICAL GUEST ROOM LEVEL

HILTON HOTEL PORTLAND, OREGON
Cambridge Hyatt Regency

Urban Land Associates, Inc.
Cambridge, Massachusetts
1971
16 Stories, 423 Rooms
Cost unknown

Site

Located just outside of Boston in Cambridge, this hotel is set in a somewhat suburban context. The hotel is located very close to the M.I.T. campus. The impact of such a large structure in this context becomes a main design feature. The building itself is stepped back in response to the site. The hotel is situated on the north shore of the Charles River with the surrounding site suitably landscaped in response to the natural setting.

Architectural Description

As in all Hyatt Regency Hotels, the one in Cambridge is also designed in order to incorporate all innovations to improve comfort and convenience to the guest. Innovation here is the key word differentiating the Hyatt's from the Hilton's. In response to the suburban site, the hotel is stepped back from the east and west to diminish the effect of the large massing of the hotel on the community. The stepping back of these two facades also provides balconies for rooms in this portion of the hotel. The north and south elevations are virtually shear walls of glass. Basically a linear pattern
The central portion consists of a main atrium space flanked by 3 wings of guest rooms. The basic materials on the interior of the atrium and the exterior, aside from glass, are brick and concrete. The lobby area is slightly softened by the brick and many plants, especially befitting to Frank Lloyd Wright's steel and glass building with the open interior.

**Circulation**

The circulation problems found in the San Francisco example, are somewhat resolved in Cambridge. More attention is given to the separation of service and guest circulation to the rooms. Only on the lower and longer floors are the walks to and from the elevators anywhere near, as long as in San Francisco. As no plans are available, the circulation in the lobby area will be assumed to be well organized. Similar to San Francisco vertical circulation to the rooms is via glass elevators, this time more sedately designed as capsules to view the atrium area instead of lit showcases as in San Francisco.

**Meeting Facilities**

The majority of the meeting facilities are to be found on the main floor of the hotel. In this area are the seven separate rooms with the capability of being partitioned off into thirteen smaller areas. On the second and thirteenth floors are to be found four other...
smaller conference rooms. Each of these areas have separate heating, ventilating and air conditioning controls for the users discretion. Also available for large meetings, conventions, exhibitions or banquets, is the grand ballroom. This area is directly accessible by truck.

Restaurants
Included in the Cambridge Hyatt for dining are several eating facilities. The main dining room for the hotel is a luxurious restaurant featuring a gourmet menu. Also available are a specialty seafood restaurant, a revolving rooftop bar and lounge, and an atrium bar. The hotel features full service room service, from all restaurant menus.

Guest Rooms
There are 488 guest rooms including 57 suites with special accommodation plus fifteen rooms equipped for the handicapped. All units are soundproofed and 93 of the rooms have full glass walls and/or balconies. A number of the rooms have a wet bar, bath room, phone and hi-fi radio. The designer focused much attention to the rooms in this example. This is not only shown by the previously mentioned details, but also demonstrated by the floor plans. A unique feature is incorporated into the design of the dressing room area. When the occupant is dressing for an event, the mere opening of the closet...
door closes the entire dressing and bath area off from the rest of the room as demonstrated in the plan to the right. All rooms have been designed with efficiency and quality of service to the guest in mind. More than half of the rooms are afforded a striking view of the Boston skyline in the distance.

Summary

Here the atrium hotel has shown a successful transition from the urban to a semi-suburban site. The designer has responded well to the basics of hotel design supplying comfortable, stimulating, convenient, and luxurious accommodations for the user. The building is in a way a hybrid example of a Hilton and a Hyatt. The innovation, being a basic theme for the Hyatt hotels, is offered in the presence of the winged atrium concept. At the same time the need for efficiency of service and convenience of circulation has not been lost in search for a gimmick in the design. The atrium space again serves as a major mode for this structure, but not with the intensity found in the San Francisco example.
When the closet door in the standard bedroom is open, it closes the dressing room adjacent to the bathroom as shown in the plan (above) and the photo (below). At right is the living room and terrace of a typical suite.
United Nations Plaza Hotel

Kevin Roche John Dinkeloo and Associates
New York City
October 1976
38 Floors (total)
26-37 hotel floors, 438 Rooms

Site

The U.N. Plaza is located at the corner of 1st Avenue and 44th Street. The buildings neighbors are the Secretariat and the General Assembly across the street and the U.S. Mission next door. Within the zoning regulations of the district, the Plaza is 3 feet shorter than the Secretariat, reaching a total of 505 feet. In order to maintain an identity in densely populated New York City, a structure must either excel in height or in uniqueness of facade. By code, the Plaza reached its ultimate height, so the architect treated the facade to stand out. This was achieved through extreme dematerialization. The total facade is wrapped in glass, giving absolutely no hint as to the functions within.

Architectural Description

The Plaza is the first example of housing both a hotel and an office building under one roof in the city of New York. Floors three through 26 all house offices. This set of floors are wrapped by 4 bands of glass, 2 being clear and 2 being insulated panels. The 27th floor houses a health club. Above the club, from 28 to 38, are the hotel rooms. In this area the
facade is broken into 3 bands, one of which is clear, the other 2 insulated. Above all this on the 39th floor is the 24 hour tennis courts. The ground floor houses both the hotel and office lobby along with the hotel managed Ambassador Grill. Commercial entities on the ground floor, are a Branch of the Chemical Bank, and Bernies International News Corporation. Throughout the hotel, the interiors are very posh, quite indicative of the clientele expected. Being so close to the UN Buildings in N.Y., the guest roster will undoubtedly hold names of international leaders. Studio rooms range from 37 dollars to 300. The total hotel was designed by the architects all the way from furniture to the chef's hat.

Restaurants & Other Amenities

On the first floor, the two separate lobbies are marked clearly to distinguish the office access from that of the hotel. Of the four elevators within the lobby of the hotel, only two lead all the way up to the health club. On the typical floor the service staff is given a storage room and separate elevator. The door to each guest room is within a setback for a clear definition of the entrance. The lobby itself is of minimum size to discourage the presence of unwanted guests. The feature restaurant in...
aurant in the UN Plaza is the Ambassador Grill on the ground floor. This restaurant entails the slick crisp design present throughout the structure. The use of mirrors is very prevalent. The ceiling is marked by a threaded trellis above which are arranged a tunnel of small mirrored surfaces to give the effect of a brightly lit starry night. On the second floor is the Coffee Mill, a European style restaurant, and 3 divisible meeting rooms.

**Guest Rooms**

The hotel guest rooms are the highlight of this example. The rooms are all either designed or specified by the architect. The interiors of even the standard rooms are treated with a warmth in furniture and colors which sets them apart from typical hotel rooms though no different in size. The suites are quite different. They include on one level a living, dining, and kitchen with some having their own grand pianos. Also within the suite is a spiral staircase raising to a 2nd level loft sleeping area. Each of these suites are custom furnished.

**Summary**

One United Nations Plaza is a hotel managed by the Hyatt Corporation, like other Hyatt hotels discussed, this structure definitely holds a unique feature standard in this chain. The archetypal concept would be that of a
tower/podium-removed. The design of this structure definitely reflects the importance of the site. Of highest interest in this structure are the rooms themselves, and the care taken in designing them.
APPENDIX

BIBLIOGRAPHY & ACKNOWLEDGEMENTS


* A special Note of thanks to Professor Uwe F. Koehler for making available his own personal file stemming from his research in hotel design.

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