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Cover: The stately lobby of the Bangkok Regent is a popular gathering place for residents and a "must" for Bangkok visitors for afternoon tea. Photo by David Franzen. Courtesy of Wimberly Whisenand Allison Tong & Goo Associates, Ltd.

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RESTAURANT DESIGN

Talking Tea

by Sidney C. L. Char, AIA
Wimberly Whisenand Allison Tong & Goo Associates, Ltd.

Maybe you think that tea is for two. Period. Or, perhaps that it’s something of interest only to those of British persuasion. Not so at all. It has been our observation of late, that tea is in. Definitely in. It’s where the action is. I wouldn’t want to go so far as to say that the sun has set on the cocktail hour. But the old-fashioned—British, if you will—afternoon tea and talk has become a realistic—and fashionable—alternative.

This surprisingly pleasant diversion fits right in with a growing bent—or readiness—that we notice nowadays in many of our hotel clients. It’s a renewed interest in the classical. A lean toward elegance. And a degree of formality not prevalent for a long time.

(continued)

Gregory M.B. Tong, AIA reports that High Tea in the Sheraton Brisbane lobby lounge is so popular that by mid-afternoon it’s often difficult to get a seat. David Franzen Photography.
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Tea service is exotically presented in the elegant lobby of the Bangkok Regent. David Franzen Photography.
The Halekulani Hotel had recently reopened with much fanfare, and there was a big spread in the Honolulu Advertiser. An in-depth look at the Halekulani tea ritual, the tea varieties available, the tempting calorie-laden delicacies proffered with the tea, and information about the many conventions of tea drinking. I was soon to have a much closer relationship to this new/old food and beverage option than I had any reason to suspect at the time.

Our firm has now designed four hotels that make a big deal over afternoon tea.

In Australia, where you might expect it, the daily gathering of people for high tea, complete with chamber music, turns the Sheraton Brisbane lobby lounge into the place to meet people and to be seen.

The exotically presented tea service in the Bangkok Regent's stately lobby has become a favorite rendezvous for residents and a "must" for all Bangkok visitors. An integral attraction here is the monumental Thai artwork that is the focal point of the enormous lobby.

On the U.S. mainland the Ritz-Carlton Hotels Company serves tea with real panache from coast-to-coast. At the Ritz-Carlton Laguna Niguel, the first world-class hotel to be built in Southern California in more than 30 years, guests may take tea in a variety of luxurious places, all of them distinctly residential in feeling. The lobby conversation groups are near ceiling-to-floor louvered shutters that open up to wide views of the blue Pacific. By contrast, high tea in the wood-paneled library evokes a masculine mood: a lot of dark wood, Persian carpet, antique navigational instruments, an important 19th century marine portrait and a glowing hearth.

The Ritz-Carlton Naples, which opened last December on Florida's Gulf Coast, offers afternoon tea in a two-level lobby lounge that harks back to the grandeur of Florida's classic Grand Hotel of the 1920s:

(continued)
The artwork is a focal point of the large and elegant lobby of the Bangkok Regent, a favorite meeting place for afternoon tea. David Franzen Photography

the tradition of residential elegance with antiques, tapestries, fine furniture and fabrics, a crystal chandelier, and—very 1920s Florida—potted palms. All with a view of the ocean sunset.

All of this—the deliberate leisure, the gentleness of afternoon tea—signifies a return to a time when people routinely slowed down to “smell the flowers.” And for us, in Hawaii, it offers an opportunity to savor the charms of our Islands and enjoy friendly conversation with people we care for.

Yes, I’m about ready to say that tea is here to stay. What we need now is a six-hour day so that we can all enjoy it.

The writer is vice president and secretary of Wimberly Whisenand Allison Tong & Goo Architects, Ltd., a Honolulu, Hawaii and Newport Beach, California firm that designs many hotels. He is Managing Partner of the Honolulu office.

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Designing for Profitability

by Ted Garduque, AIA
Wudtke, Watson, Garduque Associates, Inc.

The success of a restaurant is dependent on a balance of many factors. These fundamentals include the appropriate operational and service concept (which is indirectly influenced by location), the right market with supporting demographics, a solid business proforma including sufficient capitalization. Additional factors include experienced owners and staff, quality product and service, visual and physical accessibility, and good design.

It is likely that if each of these fundamentals are well achieved, the outcome will result in a pleasurable dining experience for the patron. A positive perception of value for the money, coupled with delight, directly affects profitability.

Due to space limits of this article, we cannot itemize and detail each fundamental of Planning and Design for restaurants. Our objective is to point out that good Planning and Design is a vital ingredient for a successful restaurant.

The Importance of Planning Prior to Design

All too often, the novice jumps directly to designing a restaurant without gathering pertinent data and identifying major issues. This is the stage to challenge and test ideas.

For example, the total cost of a restaurant is often underestimated by both corporate and individual entrepreneurs. This can lead to under-capitalized projects, a sure sign of failure.

Early planning will bring out issues such as spatial and functional needs, equipment and systems, furnishings, fixtures, circulation, regulatory requirements, landlord or tenant covenants, timetables, schedules, liquor license criteria affecting

Offering a special seating area (foreground) for 6 to 8 people, Orson's Restaurant at the Ward Warehouse also features a loft dining area above. Photo by Augie Salbosa
design, and preliminary costs, to mention a few. The essential question at this stage is the viability of the business plan in concert with design.

Another purpose of planning is to identify and prioritize issues, so that these issues may be resolved by design. Potentials and obstacles are thereby uncovered in the planning process. Skillful ingenuity with control of potentials can yield dramatic design results and eliminate obstacles.

The struggle through the design stage is reduced, hopefully, leaving

Orson’s Restaurant at the Ward Warehouse has a striking feature wall (left) enhanced with redwood paneling, koa trim, copper verdigris, red alicante marble side panels and brass appointments. The main dining area (below) with its raised platform allows a view for every seat. Photos by Augie Salbosa
more energy for creative endeavors. The necessity of redesign due to new criteria input is lessened.

Attacking the issues head-on can reduce scheduling and cost contingencies, as well as eliminate the unknowns. Perhaps, in time, it may change course, if the concept is not right.

The Influence of Design on Profitability

The single most important aesthetic goal of restaurant design is to enhance the dining experience. This goes far beyond the over-used phrase “ambiance,” One must consider the totality of the dining experience, including the perception of value and quality, and satisfied expectations.

The dining experience begins outside the restaurant, perhaps at home or the office. Therefore, the sequence of arrival to signing the check, should be considered so as not to diminish these expectations.

As the design theme expresses the character of the restaurant, it is important that design notions be compatible with the mode of service. The design must also be in sync with current trends for appeal and marketability. Lasting visual impressions magnifies the pleasure experience.

Design also influences the outcome of return on investment. A restaurant may be over-designed if the hard costs in relation to average ticket count, volume-turnover, food and beverage production costs show a low or zero return.

A decision to retrench may be in order to change the picture. Increasing seat count, encouraging turnover (when appropriate), reducing furniture, fixture and equipment costs are some considerations.

Additional decisions would be labor costs, juggling operations and service styles, rethinking of the menu (therefore food production costs) are some items which can be manipulated to increase return on investment. Obviously, such decisions require the participation

(continued)

Orson’s Restaurant is a select example of the detailed use of booth, banquette and deuce combination for dining level changes. “Fours” are seen in the background.

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Flexible lighting systems at Orson's Restaurant at the Ward Warehouse allows for "tuning" of light levels. The overhead trellis gives scale and intimacy to the dining area.

of the owner and a knowledgeable architect.

Consider making every seat a good seat. This increases sales as the customer is truly made special by his spatial environment.

The focus of the restaurant, whether it be an ocean view, a fountain, or courtyard, should be the center of visual impact. This focus can serve to organize and give design consistency.

However, this is not to say that variety is not needed with the proper mixes of deuces, fours, eights, booths, private dining, etc. This is somewhat dependent on business decisions and volume requirements. The formula for the seating mix is critical for efficiency and turnover, and therefore profitability.

In summary, planning and design is an integral part toward the total success of a restaurant. It is not an exclusive process, and should not be made independent of business decisions.

Alternatives should be explored early in the planning process to identify potentials and eliminate the unknowns. Understanding the market target affects design decisions relating to customer appeal. Design can support a high return on investment. Good design enhances the value and pleasure perception and, therefore, profitability.

Ted Garduque, AIA, is vice president of Wudtke Watson/Garduque Associates, Inc. in Honolulu and San Francisco. The firm focuses on Interior Architecture, particularly in the Hospitality Industry. He has received degrees from University of Oregon, Cornell University, and has completed advanced graduate work at Harvard University.
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The weather had been marginal and inclement during the entire week. For two successive days the rains had come, first peltingly, then in torrents. The day of the golf tournament dawned the same as previous days, with grey, ominous clouds, laden with more rain, which soon began to fall heavily.

Around nine that morning, as I drove up the Pali Highway toward the Olomana Golf Links, the rain was pouring down in sheets. My blades were hard-pressed to maintain minimum visibility.

At Olomana, members of the golf committee had gathered at the golf course restaurant to down numerous cups of coffee. They commiserated with one another, gloomily offered feeble jokes and unconvincing forecasts of the weather.

As the group waited (and waited) and hoped for the best, a slender crack in the leaky grey sky opened; a faint streak of blue appeared. The air, heavy with moisture, began to stir the tops of the palms and before too long the winds changed direction becoming weak, unmistakable trades. Our silent, collective prayers had been answered.

Not one drop of rain fell after we began the first HS/AIA Golf Tournament around noon. The only things that got soaked were shoes and socks, and golf balls, which splash-landed everywhere on the saturated fairways.

Wayward golf balls were sliced, hooked and topped into nearby murky ponds and canals.

Considering the liquid condition of the golf course, play was
completed by the 123 participating golfers in, surprisingly, good time. Everyone congregated at the “19th Hole” for plentiful platters of pupus followed by an excellent dinner.

A few excited souls were bragging to whomever would listen about their birdie putts, which became longer and longer upon retelling. Others lamented the short ones they missed; the trauma of recall requiring more mugs of beer.

Good-natured hisses and catcalls accompanied winners as they smugly trotted up to receive their prizes. The hollering got louder as top awards were made, not so much because these stalwarts were viewed as “baggers,” but probably because of the cumulative effects of lubricating libations on the vocal chords of the “Have-Not-s.”

All in all, a day which began so unpromisingly ended positively, with everyone looking forward to next year’s 2nd annual event with eager anticipation.

Of course, golf tournaments, especially inaugural ones, do not occur without a lot of planning and hard work by dedicated people and through the generosity of donors and sponsors, both of which the HS/AIA was privileged to have had.

Ten sponsors, as well as individual donors, along with 41 architects and architectural firms (continued on page 16)
Parade of Homes - Tile Awards

The Hawaii Ceramic Tile, Marble & Terrazzo Promotion Program recently presented their annual Hawaii Ceramic Tile Awards to the 1986 Parade of Homes winners. According to R. Tony Richards, chairman of the Hawaii Ceramic Tile, Marble & Terrazzo Promotion Program, "Awards were given to those entries which implemented the best use of ceramic tile in both creative and utilitarian ways."

Winners in each division were: Single Family Division I, Kohala Joint Venture, Kohala Ranch (Hawaii); Single Family Division III, Lusk Hawaii, The Heights at Wailuna (Plan 5); Single Family Division IV, Waitec Development, Inc., Village Park; Multi-Family Division I, Wailea Point Development, Inc., Wailea Point (Maui); Multi-Family Division IV, Swire Properties (Hawaii), Ltd., Pohakea Point (Puu Alii III); Multi-Family Division V, The Gentry Companies, Crosspointe (Leeward); Rental Units, The Gentry Companies, SunPoint.

Golf Tournament

(continued from page 15)

made this maiden event an unqualified success.

Chairman Maurice Yamasato, principal of Maurice H. Yamasato, AIA & Associates, along with his committee people, including HS/AIA Executive Vice President Lee Mason, deserve accolades of appreciation from all members of the Hawaii Society.

Their hard work and success (read as net dollar earnings) of the tournament will allow the society to add needed office equipment such as a word processing station. Additionally, the tournament earnings will help amortize the newly installed telephone system and purchase an audio-visual system. This latter system will expand our capabilities of presenting noontime brown-bag seminars for our members with the use of video cassette tapes.

A first success has been achieved; now, we'll put that behind us and look forward to an equally successful event next year, when more of our members can participate and enjoy a round of camaraderie while supporting the HS/AIA.

Incidentally, the committee has already received several commitments of repeat sponsorships and voluntary offers of prizes and donations for next year's tournament. I sincerely hope to see all of you again at our 2nd annual golf tournament in 1987.

Thank you very much. HA
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Dining out has become a favorite activity for today’s lifestyle. As a result, restaurants have become “big business” in a highly competitive marketplace. Restaurants that survive the competition generally do so because of the quality of food, service and dining environment. But, there are always very “special” restaurants which create a unique dining experience through a combination of food, service and the ambiance created by good design.

What is good design? It is design targeted to a particular market, and making effective use of the dollar in creating an environment which is unique and appealing—whether in fast-food restaurants or fine dining establishments.

We have designed for both markets and the money spent on the environment is not as (continued)
important as recognition of the factors important to each type of market. Both fast-food and fine dining establishments seek the creation of an image, one that is recognizable so that when one is deciding where to eat, that image immediately comes to mind.

In fast-food restaurants, the danger is that they all look alike. In The Haven, a downtown lunch restaurant, we tried to create a comfortable, upbeat atmosphere geared to the lunch-time crowd. Although the restaurant will primarily serve sandwiches and salads, we succeeded in creating an atmosphere with a touch of elegance on a modest budget, one that will appeal to the downtown professional accustomed to upscale interiors.

For fine dining restaurants, image is even more important. Dining out is no longer relegated to special occasions since a new market of two-income couples has arisen. After a long day at the office, they feel entitled to treat themselves to a good meal in a comfortable environment. The restaurant serves as a retreat, a place to unwind and relax over drinks and a wonderful meal. An environment offering elements of fantasy, romance, even excitement, takes the diner into another world unlike that of home or office.

Nicholas Nickolas was designed with this in mind. The owner wanted to create "the best restaurant in Honolulu," cultivating a market of people who are accustomed to the best and who want to dine in "the restaurant."

We designed an environment with the goal of making each diner feel pampered and special within a memorable environment. Orchestration of a diner's experience begins the moment he/she enters the lobby. The mood created at the entry hints of fantasy and romance. Curved forms accented with tivoli lights create a festive and welcoming feeling and set the tone for the experience that will be found within.

The dining area was designed to capture a sense of elegance and sophistication—reflective of the market we were seeking to serve. The space had to be both intimate, yet responsive to the importance of "people-watching" in such an environment. Because the social context in which people could see and be seen was important, the interior was kept as open as possible.

Dining level changes created nooks of privacy for the banquette seating placed against the interior walls and, at the same time, gave these areas access to the spectacular city views available from this top floor restaurant.

The social aspect of the restaurant was emphasized by creating a setting that would enhance and complement the diners themselves. People should feel good and look good as well. Flattering lighting, independently controlled according to mood, and lush rose-colored finishes and furnishings were selected to create an aura of romance and glamour for diners.

The ultimate goal in restaurant design is to encourage repeat clientele; it is the combination of food, service and that special ambiance that determines if diners return.

As architects, we have no control over food and service, but we can determine the quality of an environment. Through good design, we can help ensure the economic viability of a restaurant in an increasingly competitive market.
Kakaako’s New Restaurant Row

by George Johnson

Johnson Tsushima Luersen Lowrey, Inc.

Two years ago, Bruce Stark selected our firm to work with project architect, Bechtel International, to modify the design character of the ground level of One Waterfront Plaza (OWP), a project he is developing in Kakaako. Stark, in partnership with Alan Beall, is planning Hawaii’s largest restaurant and retail complex, Restaurant Row, in the space which was originally designated for mixed retail use.

The entire building complex, as originally designed by Media Five Architects, contains Hawaii’s largest private parking garage with 1,150 stalls, 418,000 sq. ft. of offices, 90,000 sq. ft. of ground floor retail space, and an 850-foot-long mall. A decision to feature retail/restaurant space at the ground level resulted from the desire to create a more people-oriented public area than typically (continued)

Outdoor dining areas are designed for around the perimeter of the ground floor of Restaurant Row. The concept of retail/restaurant pace will make the surroundings a more people-oriented public area.
At Restaurant Row, glass prism kiosks have been designed consistent with the character of the outdoor bar. Flags and awning will add elements of color to the design.

much of our attention on creating a complementary ambiance for the varied restaurants while retaining a clear statement of corporate identity to the individual office building entries on the mall. We have added fountains to the atriums to provide cool gathering places.

An outdoor bar, defined only by planting and a playful “high-tech” canopy will be centrally located in the mall as a convenient meeting place. Glass prism kiosks have been designed consistent with the character of the outdoor bar. Ceilings and overhangs will be coffered to receive banners. Flags and awnings have been selected to add elements of color.

A variety of planting areas and granite-covered benches have been introduced to give a park-like setting and respite for both brown

found in office buildings. The fact that parking could share daytime office use and evening entertainment use contributed to featuring restaurants.

At the time Johnson Tsushima Luersen Lowrey became involved with the project, Bechtel International had already begun the construction documents, thereby necessitating a “fast track” design approach. Our team, composed of Dwight Lowrey, Bill Chang, Michel Furusho, Ron Sutton and myself, working together with the OWP development team, provided approximately 60 design development drawings for the project’s public areas.

Our effort has been to produce the aesthetic and functional blending of a sophisticated office complex with an active entertainment center.

The first phase of our involvement was to enlarge the ground floor to accommodate the 20-plus restaurants that Restaurant Row has planned.

Model studies were made to develop a scheme that would complement rather than compromise the existing design. Outdoor dining areas have been added around the perimeter, not only to provide additional dining space but, just as importantly, to establish a daytime image from the streets that says, “These are restaurants,” without resorting to large signs or gimmicks that would conflict with the business atmosphere.

In the mall area we have focused

An open bar, defined by planting and “high tech” canopy, will be located in the mall.

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baggars and shoppers.

One of our major design challenges was to create a transformation from the daytime business look to a nighttime entertainment atmosphere through the use of imaginative lighting. We will add a neon band to the soffit ringing street sides of the restaurants and have proposed a large, lighted sculpture on Ala Moana Boulevard to attract the eyes of tourists traveling to Waikiki. Mall lighting will be subdued, filtering out from under benches and pools and indirectly reflecting off soffit banners.

Flags will be highlighted by pole lights, while plants and trees will be softly lighted from below. This background lighting will complement the lively evening festivities.

We feel confident that Restaurant Row will be a good neighbor with its business counterpart and will be one of Honolulu’s “in places” for dining for many years to come.

The Diamond Head Atrium is part of the design concept at Restaurant Row. The Restaurant Row complex is proposed to be Hawaii’s largest restaurant and retail complex.

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RASCALS - A Stage Set

by Norman Lacayo, AIA

RASCALS, a Waikiki dinner restaurant and disco, captures the essence of the client's vision of creating a "dynamite place"—upbeat...elegant...and memorable.

Inspired by his client's goals, architect Norman Lacayo, AIA, of the architecture, interiors and planning firm of Norman Lacayo, AIA, Inc., succeeded in designing a place where romantic dinners can be served during the early evening hours, and later be transformed into a nocturnal wonderland of fun, music and dancing for the young and "young at heart."

Located on the second floor of the Kuhio Mall complex in Waikiki, the 200-seat restaurant/disco, was designed as a stage set, where people are the actors—creating the fun, fantasy and dynamics.

To create this effect, Lacayo developed an open plan based on the arena concept using the dance floor as the focus. The result is a social context for "people watching" and socializing.

The spatial concept for RASCALS evolved from an existing "barn-like" loft space with a multi-sloped roof structure—ranging in height between eight-feet and 26-feet.

Dining areas are located at perimeter spaces with lower ceilings for a more intimate quality. Cocktail areas are located adjacent to the dance floor and at the new 1,800 square foot mezzanine. A DJ's booth is also located there, in full view of the dance floor below.

Level changes are used to lead people through a series of spatial experiences, as well as to define smaller activity areas.

The design for RASCALS, a Waikiki dinner restaurant and disco, was based on an arena concept with the dance area as the focus. Pictured here is a view of the dance floor from the bar and lounge area. Photos by Augie Salbosa

The fluid spatial qualities are enhanced through the use of curved plaster forms. Existing columns and beams were encased in plaster and developed into large "pipe-like" design elements within the space.

In addition, strategically located sculptural elements such as a "special performance" pedestal were designed to create visual
impact. The pedestal incorporates a smoke device and special lighting to create an ethereal effect.

Illumination was given special consideration in the design of RASCALS. Lighting is used to orchestrate changing moods, to accentuate design elements and to dramatize unique spatial qualities. Special-effects lighting and lasers are hung from the ceiling, which is painted a midnight blue to create the perception of a dark void.

The overall impact is captivating!

Creating a stage set, where people are the actors, RASCALS is a nocturnal wonderland. (Above) The dramatic design of the bar and lounge areas. (Left) The cocktail areas viewed from the dance floor.

Client/Developer: Paul Bowskill
Architect: Norman Lacayo, AIA, Inc.
Structural Consultant: James Adams International
Mechanical Consultant: Prepose Engineering Systems
Electrical Consultant: Toft, Moss, Farrow Associates
Food Service Consultant: Yasutake, Mizo & Associates, Inc.
General Contractor: Construction Plus
Photographer: Augie Salbosa Photography
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Our style of dining out has changed along with our lifestyle. With people eating out so often today, there is more and more of a demand for a variety of dining experiences. People now want to be entertained while dining out, and are looking for new, stimulating environments—a sense of theater. The demand is for innovation in design, creating a perfect climate for designers to shine, and explore new vistas in restaurant design.

Styles reflect an appropriateness to locale. New York and Los Angeles, for example, represent a “high-energy” market where styles can range from punk and freaky to ultra-chic and sophisticated.

In Hawaii, design for design’s sake has not yet become prevalent, and solutions are not as outrageous. In general, the international market is still a little more sophisticated, and in this context, solutions still have to work in terms of taste.

At the Ginza Hotel in Tokyo, for instance, our client desired something that was on the leading edge of design. At first we thought this meant something “far-out” and outrageous. We then came to see it meant, instead, something with a uniqueness in design, but which was extremely well done and sensitively executed.

As we continue to grow in our familiarity with the rest of the world and its culinary contributions, the popularity of various kinds of foods, and the context in which they are served, provide us with further design challenges and new applications.

Within one restaurant there may be several types of menus, styles of service, and divisions of space for which to design. At Chez Sushi in the Ward Centre, French and Japanese cuisine come together in a contemporary environment. We incorporated two contrasting types of spaces—a sushi counter seating in a very open public mall, and a separate enclosed, intimate dining space.
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In a commercial establishment with heavy traffic, such as this, ceramic tile combines the newest in fashionable colors with durability and easy maintenance. Architect Leland Onoke & Partners, AIA

RoxSan's Cabaret—Materials, forms and colors are used to create the transitions where the patisserie area (foreground) meets both the bar (a level above) and the nightclub dining area (beyond the entry). Photos by Augie Salbosa

function—an open bar; a casual, terrace dining area; and an interior dining space with a formal and private ambiance.

Theme restaurants remain popular today, and to these we like to add new twists. Rather than design the Kobe Steakhouse in Lahaina, Maui in the more traditional Japanese style, we took dolls, swords and other Japanese artifacts and art, and placed them in an out-of-the-ordinary context. Such "disorder," unheard of in Japan, is most intriguing to the restaurant's Japanese clientele.

A restaurant today may also have a number of markets. The program for RoxSan's Cabaret in Waikiki, for example, called for a patisserie area for pastries and coffee service, a full cocktail bar, and a dinner club with a performing stage and nightclub atmosphere. In answer to the challenge to relate all styles with one design theme, we created design transitions that repeated materials, colors and forms with varying emphasis.

Representing another kind of change in restaurant styles, Big Ed's and Il Fresco at the Ward Centre combine dining and takeout functions. For these restaurants, we created separate zones for each function as well as identities, so that the services and traffic in one area do not interfere with the other.

Specialty restaurants can also have several parameters. At the Regent Okinawa in Naha, Japan, a high style of service is offered at the Garden Terrace, but the desired atmosphere was one in which patrons would feel comfortable, and not intimidated by interior design. Here, we created a special place to be seen, while providing areas of semi-privacy to enhance even further the desired feeling of exclusivity at the restaurant.
RoxSan's Cabaret from the bar area, with the patisserie beyond, further shows how materials, forms and colors, repeated but with changes in emphasis, create design relations among distinct areas with different functions and services.

Additionally, the restaurant was designed to be as open as possible to the garden, while providing some privacy and quietness. This has proven to be very popular with Japanese businessmen, who wish to entertain at very “in” spots, but need to also discuss business matters.

In the area of hotel restaurants, the challenge is to create a variety of dining environments which are responsive to the varied and changing moods of guests and their quest for different dining experiences.

At the Sheraton Fiji, now under construction in Nadi, we provided a large, open terrace space for those who wish to spend time outdoors and enjoy a more relaxed and informal style of dining. There is a cafe in the lively, open lobby environment, for those who wish to eat lightly, as well as quickly. There is a specialty restaurant with a totally unique ambiance—an intimate, quiet space with the emphasis on service and exclusive menus. Finally, there are separate cocktail areas—The Pub, for a more informal, “rowdy” atmosphere, and an open-air lanai lounge for sunset cocktails.

All in all, the changes we see in restaurant styles today call upon us to be more knowledgeable, more responsive in our understanding of people, and more imaginative in our solutions for programming and design.

As interior designers engage in interior architecture, treating space and volume, they must know architectural elements to be able to create solutions. At the same time, architects must be sensitive to materials, color and lighting, and their psychological effects on people in interior spaces. Restaurant design offers both the opportunity to work their creative magic together.

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The architectural firm of Chapman Desai Sakata, Inc.; Franklin Gray and Associates Architects; and landscape architect James C. Hubbard recently received the City and County of Honolulu’s first “Project of the Year Award” for their design of downtown Honolulu’s Tamarind Park/Bishop Square.

The award singles out projects that fulfill basic community needs as expressed in the City’s policies, the General Plan and the Development Plan.

The award program was initiated to help recognize that land development is a joint public-private enterprise which ideally provides a desirable physical environment for residents and visitors as well as for generations to come.

Tamarind Park/Bishop Square was chosen from 22 entries as the project which best exemplifies the values of good planning and design.

Nominated by the Downtown Improvement Association, Tamarind Park/Bishop Square was cited as an example of good urban design which encourages the development of quality open space in a high-rise area.

The park has become a favorite lunch-hour retreat for downtown Honolulu’s office workers, and a stage for private, as well as, City and County entertainment programs.

A nine-member selection committee jointly appointed by the mayor and the City Council made the 1986 Project of the Year selections.

With almost an acre of quality downtown open space, Tamarind Park is an oasis amid downtown Honolulu’s high-rises. Although controversial to some because it replaced the historic landmark Alexander Young Building, Tamarind Park/Bishop Square has become a landmark in its own right.

The park’s special character derives from its waterfall system, multi-level course of walkways, and thoughtful arrangement of lawns, shrubs and trees. In addition, a sculpture by the late Henry Moore adds a touch of elegance to the property.

Tamarind Park was judged to be an excellent example of good urban design which encourages the provision of usable open space for high-rise office development in exchange for the floor area bonus allowed in the City and County of Honolulu’s Comprehensive Zoning Code.

Tamarind Park/Bishop Square was chosen as the 1986 project which best exemplifies the values of good planning and design.

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Oahu Development Conference Retires

Board chairman of the Oahu Development Conference (ODC), C. Dudley Pratt, Jr., announced recently that the volunteer planning group will “sunset” its activities at the end of this year due to the retirement of Aaron Levine, president of the ODC since its formation 25 years ago, and the fact that so many of the organization’s goals have been accomplished.

According to its charter, the ODC was formed to encourage sound planning, assist public agencies, help preserve the state’s natural beauty and traditional character, undertake research and conduct educational programs on planning issues.

The non-profit, non-partisan group was established in 1962 by the business leadership in Hawaii. Forty-five chief business executives and professional leaders serve on its board. Former Governor William F. Quinn, Herbert C. Cornuelle and Malcolm MacNaughton are among those who served as past board chairmen.

The ODC maintained committees on comprehensive planning, transportation, zoning, urban renewal and special projects. The committees consisted of one hundred persons from business, civic, educational, professional, labor, service and women’s organizations on Oahu. Their recommendations reflected the broad community viewpoint that furnished the basis for ODC board policy and action. Action which often resulted in objective testimony furnished to City and State legislators at their request.

The organization has been supported by business contributions, grants from foundations and trusts, and associate membership payments from the general public.

“Conditions have changed greatly since the ODC was formed a quarter century ago,” Pratt noted. “At that time, there was little interest in long-range plans or public policies for planning. City and state agencies had few trained planners. Newspapers did not assign reporters to the ‘planning beat.’ ” Professional training for planners was not available at the University of Hawaii.

“The situation is far different now,” Pratt continued. “The importance of sound planning is recognized throughout the community. The planning consciousness of everyone has been raised. The ODC takes pride in helping bring that about.

“Groups interested in planning, now range from neighborhood associations to statewide organizations. The daily newspapers and weekly periodicals employ planning writers. Public agencies retain technically trained personnel, some of them graduates in urban and regional planning from the
University of Hawaii. In large measure, that is the result of the program formulated by Aaron Levine for the late Dr. Thomas Hamilton when he was president of the University, Pratt said.

"Citizen committees now review governmental planning proposals on a regular basis. Frequent publication of planning articles and editorials by the mass media and organizational newsletters has become popular. Volunteer service on public agency advisory groups is widespread. Discussion of major planning issues by local, national and even international planning specialists at public forums has become a popular City Council event attended by hundreds of people. All of these activities have been advanced by the ODC program."

Pratt noted, "The ODC and its president, Aaron Levine, have demonstrated repeatedly how citizens and government can work together. The private sector-public agency cooperative approach practiced so effectively by the ODC is being emulated by many groups."

"From 1964, when the late Governor John A. Burns and Mayor Neal S. Blaisdell appointed Mr. Levine chairman of the master plan advisory committee which conceived and helped bring to reality the 'great park' concept of the Hawaii Capital District, to as recently as this spring, when the Honolulu City Council requested Levine to chair a special committee which resolved successfully the community confrontation over one aspect of the proposed new zoning regulations, we have seen how a concerned volunteer organization and dedicated staff can assist the city and the state."

Pratt also commended Levine for his dedicated service since 1962. "In addition to his extensive work in Hawaii, Mr. Levine received national recognition for his planning skill. He holds the distinction of being the only person from this state to be selected as a national Honorary Member of the American Institute of Architects or serve as
the national president of the American Society of Planning Officials."

Before coming to Honolulu to head the ODC staff, Levine was senior planner for the Philadelphia City Planning Commission and was executive director of the Philadelphia Citizens' Planning Council. He was instrumental in replanning the Independence Hall area and downtown Philadelphia. Levine has served as planning consultant to several cities, including Boston and San Francisco.

AIA Offers Gift Ideas for Holidays

Whether your taste runs to Beaux-Arts or Bauhaus, a new line of holiday gift items from The American Institute of Architects Press gives an architectural flavor to the season's gift buying.

Several of the gift items feature designs by noted 19th-century American architect Richard Morris Hunt and are drawn from works in the AIA archives and the AIA Foundation's prints and drawings collection. The two 23" x 38" full-color Hunt posters feature a blue line print of his World's Columbian Exposition Administration Building (order R585) and a pencil and wash drawing of his New York Tribune Building (R586). They are available for $14.95 ($10.50 for AIA members) each, plus $3 shipping.

An 8-card (4 different views) set of Hunt's pen and wash drawings depicting New York City's Fifth Avenue houses (R587) and a 5-card set of his ink and watercolor elevation of a theatre (R588) are available for $12.95 ($8.95 for AIA members) and $9.95 ($6.95 for AIA members), respectively, plus $3 shipping.

Hunt's best known works include the pedestal of the Statue of Liberty and palatial residences designed for the Vanderbilt family. A comprehensive selection of his drawings, watercolors and photographs are featured in the exhibition "The Architecture of Richard Morris Hunt," currently on view at the AIA Foundation's Octagon Museum.

Also available is the AIA's 1987 engagement calendar (R340-87) featuring award-winning entries from the AIA photo contest. The desktop calendar offers 26 dramatic and colorful images of the international built environment and costs $9.95 ($6.95 for AIA members), plus $3 shipping.

As part of its ongoing goal of expanding public awareness of quality design, the AIA Press will soon publish a limited edition Richard Morris Hunt sketchbook and giftwrap featuring a 19th-century geometric pattern.

All of the gift items are available from the AIA bookstore (1735 New York Avenue, NW, Washington, DC 20006) and from selected national retail outlets. For more information, call Marianne Bohr, AIA marketing, (202) 626-7585.
ALLIED TEAMWORK conquers space and time

Building the Straub Family Health Center at Windward Mall shopping center took a combination of teamwork, precision and professionalism only Allied could provide.

"Giving the center a comfortable, homelike atmosphere required the skills of a perfectionist," said architect Dennis Osato. "Allied's fine detailing work did an excellent job in translating a complex design into reality."

Timing was crucial, especially when substantial changes were made to the original plans. According to Straub's Nathan Mau, "Allied's cooperation and flexibility made this one of our smoothest projects."

The Team: Dennis Osato, A.I.A., Architect, Media Five, Ltd.
Nathan Mau, Project Developer, Straub Family Health Center
Stanford Chur, Project Manager, Allied Builders System

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Whaler’s Village Expands Parking

Whaler’s Village, West Maui’s most popular and successful dining and shopping center located in the Kaanapali Resort, held a groundbreaking ceremony on Oct. 3 for a low-level parking structure. The landscaped two-story facility will add 215 parking stalls for a total of 635 stalls available to customers announced Steve MacMillan, manager of commercial/office properties, Estate of James Campbell. The Estate is owner of Whaler’s Village.

The ceremonies were conducted by The Reverend Solomon Lee Sr. and attended by Maui Mayor Hannibal Tavares; Campbell Estate trustees Wade McVay, Paul Cassidy and Herb Cornuelle; Oswald Stender, Estate chief executive officer; Clint Churchill, Estate chief operating officer; Curt Mitchell, architect, Charles Kober & Associates; Ron Knoll, construction consultant; James Perry, Hawaiian Dredging; Steve MacMillan; and Mel Kitagawa, Whaler’s Village general manager.

“Due to the tremendous success of Whaler’s Village, the Estate of James Campbell saw a real need to make the total experience at Whaler’s Village even more pleasant and convenient for customers of some 50 shops and restaurants,” explained MacMillan. “Parking in the area is at a premium and we targeted that as a priority in our ongoing improvement program to ensure that Whaler’s Village continues to be the place to shop and dine in the West Maui area for both visitors and residents alike,” he added.

Mel Kitagawa, general manager of Whaler’s Village, said, “To further accommodate the heavy customer demand for parking, employee parking has been relocated to the old Kaanapali Airstrip on a temporary basis. Shop and restaurant employees will then be transported to and from Whaler’s Village by shuttle bus.”

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MacMillan explained that the estate’s latest commitment to the complex will cost approximately $3 million. The general contractor is Hawaiian Dredging and Construction Company, and the project is expected to be completed in early February. “The parking structure will feature extensive landscaping with wooden trellises and flowing vines to soften its appearance,” noted MacMillan. “The Estate of James Campbell also decided to keep the building at about tree-top height to further blend into the existing surroundings—it will be harmonious to its environment.”

Whalers Village has more than 50 shops and restaurants according to Kitagawa. It is located in the Kaanapali Resort destination area between The Whaler condominium and Westin Maui (formerly The Maui Surf), now under construction. Besides its interest in Whalers Village, the Estate of James Campbell also owns the fee interest in the land under the Sheraton Maui and Westin Maui.

The Estate of James Campbell is a trust established in 1900 for the heirs of James Campbell.

### Outrigger Opens Service Center

In a move designed to further strengthen its position in Hawaii’s growing business travel market, Outrigger Hotels Hawaii has recently announced the opening of a business service center in its Outrigger Prince Kuhio Hotel.

The Outrigger Business Center, which opened on Oct. 1, offers a range of business services and facilities for use by the guests of all 21 Outrigger Hotels and other business travelers in Waikiki. The center features private work areas and a conference room, plus the assistance of a full-time secretary.

For more information on the Outrigger Business Center, including service rates and rental charges, call 922-0811, extension 5210.

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Earthgate 1, 1984, by Sean Browne
Cast bronze/brass pedestal, 8’6” x 4’ x 10”
Collection of Bank of Hawaii

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39
Kaiser Center Nears Completion

Kaiser Development Company’s new $6 million Kaiser Center in Hawaii Kai is 50 percent underway, with completion anticipated in mid-February.

Designed by the Honolulu-based architectural firm of Chapman Desai Sakata, Inc., the 52,000-square foot Kaiser Center was designed as a low-rise commercial complex to blend into the residential character of Hawaii Kai.

Kaiser Center will be comprised of a two-story building and a three-story building connected by walkways. The project includes 205 uncovered parking stalls.

Under construction near the corner of Kalanianaole Highway and Keahole Street, the new Center will have 47,170-square feet of gross leasable space.

Kaiser Center will feature an interior courtyard with lush landscaping and a waterfall incorporating natural Hawaiian rock, designed by John Groark & Associates, Inc.

Kaiser Development Company will be the building’s anchor tenant, with approximately 13,300-square feet of office space. The company expects to move into Kaiser Center in May.

Kaiser also anticipates leasing space for a fine dining restaurant on the second floor, an upscale coffee shop on the ground floor, a financial institution, a real estate company and perhaps a secretarial or printing company.


Glass Exhibition Opens Nov. 26

The Artloft will be presenting an “Invitational Glass Exhibition,” opening Wednesday, Nov. 26. This exhibition will continue through Wednesday, Dec. 24. Exhibit hours are from 4:30 - 7 p.m.

The theme of the glass exhibition will center around the concepts of “glowing light and emanating light.” The works portray the results of the artist’s concern for that special light or glow that a work of glass can create through its own form, shape or colour.

Over twelve artists will be participating from Hawaii, the mainland and Australia. Some of the local artists included in this exhibition will be Mark Abildgaard, Wilfred Yamazawa, Joline Miller, Hanea Uechi, Rick Mills, Babs Miyano and Kim Holl.
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1987 Edition of Publicity Directory

The 1987 (fourth) edition of the Design and Building Industry Publicity Directory was recently scheduled for publication.

Designed as a handy reference for architects, engineers, interior designers, landscape architects and other design professionals, as well as contractors and product and materials vendors, the new edition of the Publicity Directory lists some 400 professional trade and business publications which design and construction firms can select as targets for their publicity efforts.

Buyers of the Publicity Directory receive these benefits:

- A simple and easy-to-use route to recognition for their firm, projects and people.
- Ability to zero in on those publications most likely to advance their marketing objectives.
- Targeted access to magazines read mainly by clients, ranging from school and hospital administrators to developers and corporate facility planners.
- Learn the unique slant of each magazine so firms can select their promotional material for greatest impact.

Design and construction firms can use this directory to focus their publicity plan and to update their media records, and to monitor their marketing effort.

They may order copies of the Publicity Directory for $95 prepaid, plus $3 for shipping and handling, from Practice Management Associates, Ltd., Ten Midland Avenue, Newton, MA 02158.

Annual Celebrity Auction Set Nov. 22

The third annual Celebrity Auction is slated for Nov. 22 at the Hyatt Regency Waikiki. Sponsored by the Exchange Club of Downtown Honolulu and the Hawaii Family Stress Center (HFSC), the auction supports (continued)
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Since the first of the GracePacific companies began serving Hawaii in 1921, our roads and highways have been the arteries through which our progress flows. Hawaii enjoys the skilled application of native materials to this basic system, up-to-the-minute equipment, economical methods of construction, and GracePacific's dedication to serving the industry and the public with the best.
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We've provided them and many other Hawaii businesses with telephone systems, copiers, word processors, drafting equipment and furniture. For them, our competitive rates, flexible terms and professional service made Bancorp Leasing the clear choice. And, as a subsidiary of Bancorp Hawaii and an affiliate of Bank of Hawaii, we are part of the largest financial organization in the state.

So, when equipment leasing is the way to growth, grow with Bancorp Leasing. Call us at 537-8812.
HFSC's efforts to prevent child abuse and neglect throughout Hawaii.

The gala event begins at 5:30 p.m. with registration, cocktails and a silent auction. Lavish pupus will be served at 6:30 p.m., to be followed by the Celebrity Auction from 7:30 to 11 p.m.

The Exchange Club of Downtown Honolulu is a service organization, founded in 1972, as part of the 50,000 member National Exchange Club. Comprised of professional and business men and women, the Exchange Club is based on the principles of service to the community, to the nation, to humanity and to one's self.

Since 1983, the Exchange Club has sponsored the annual celebrity auction as the major fundraising effort for this cause. Last year, over $70,000 was raised in support of the Hawaii Family Stress Center.

A host of tempting items will be on the auction block including round trip tickets to a variety of cities around the world. Additionally, there will be dinner cruises, gift certificates, season tickets to the opera and the Honolulu Community Theater, jewelry and much, much more.

Tax deductible tickets are $50. For reservations, call Earl Goldstein at 924-4009.

AIA Magazines Merge

The recent merger of The American Institute of Architects' two magazines—Architecture and Architectural Technology—was realized with the October issue of Architecture, which focused almost entirely on residential design.

The premier issue, incorporating Architectural Technology's content into the expanded Architecture, illustrated housing design characteristics that "will mark the magazine's continued coverage of built works at scales ranging from urban design to interiors," explained Donald Canty, Hon. AIA, editor-in-chief.

Karen St. John

Editing Hawaii Architect for the past three years has given me the opportunity to work with many outstanding individuals. As a team, we've worked to expand and improve our publication. There is still much to be done.

Anita Painter, Hawaii Architect's new editor, has been working with me to ensure a smooth transition. We have often worked together on other publications and I know that she will be a valuable addition to the Hawaii Architect team.

I would like to say "thank you" to those who have done so much to provide me with guidance and assistance. Mahalo to the members of the steering committee—Mike Chu, Tom Culbertson, Lee Davis, Chuck Ehrhorn, Bob Fox, Jeff Nishi, Al Rowland, Pat Shimazu and Ed Sullam. A special mahalo to Bev McKeague, executive secretary, and Vicky Wong, receptionist, of the Hawaii Society/AIA office for providing support and assistance in so many ways. I knew I could always count on Bev's comprehensive knowledge of the Hawaii Society/AIA and its history.

The generous contribution of articles and photographs has made our magazine possible. Thanks to
those who have contributed their time and talent in providing interesting articles and beautiful photographs for the *Hawaii Architect*.

Mahalo to all of you.

**Young Heads Sales/Marketing for HBI**

William C. Young has become a principal and vice president/sales and marketing for Hawaii Business Interiors (HBI), a five-year-old office furnishings dealership in Honolulu.

Formerly of San Francisco, Young brings to the Islands 27 years of experience with the nation's leading manufacturers of quality executive furniture. He was previously Western Division manager for Modern Mode, Inc.; vice president of sales/Western Division for IIL, Inc.; and capped a 19-year career with Knoll International as National Accounts manager/Western Division, servicing a clientele that included TransAmerica Corp., Crocker Bank and Atlantic Richfield Corp.

At HBI, Young will direct the firm's product marketing and related specification services to the local architecture/design community, institutional buyers and mainland professionals working on Pacific Basin projects.

HBI, headed since 1981 by Kenneth "Putter" Meinken, is a service-oriented, to-the-trade dealership specializing in designer-quality panel systems and seating. The firm has its showroom and office in Kalihi Kai.

"Bill brings a high level of experience and an unusually broad network of factory contacts to Hawaii's design community," said Meinken. "He understands specifications, knows the sources and has been in the national forefront in keeping designers and architects abreast of state-of-the-art solutions that inspire award-winning design while increasing productivity."

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