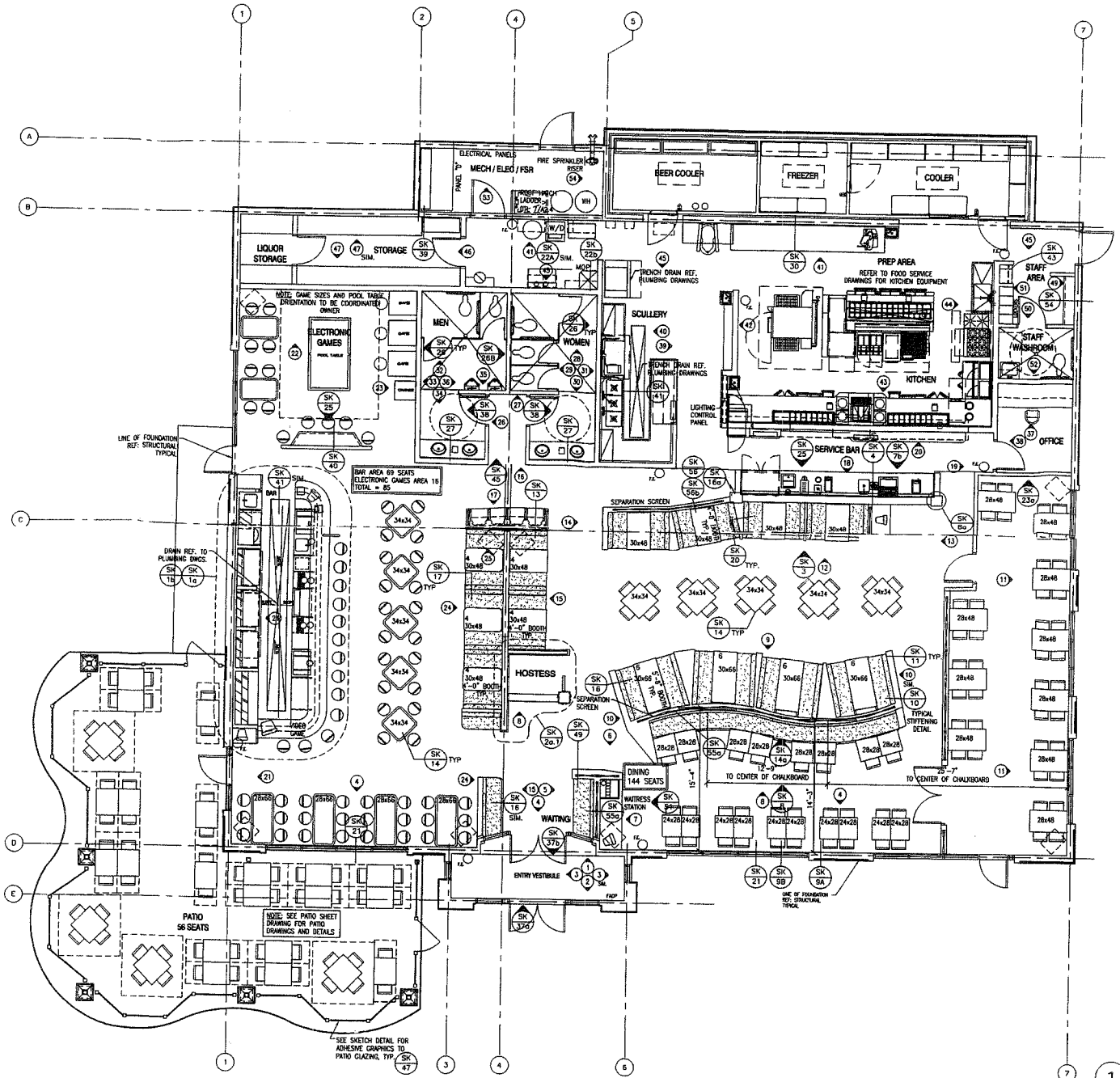


SEATING	
144 SEATS	RESTAURANT
69 SEATS	LOUNGE
16 SEATS	ELECTRONIC GAMES
231 SEATS	TOTAL

NOTE: CONTRACTOR TO VERIFY ALL DIMENSIONS ON SITE AND NOTIFY ARCHITECT OF ANY DISCREPANCIES PRIOR TO PROCEEDING

NOTE: CONTRACTOR SHALL COORDINATE ALL PLANS WITH KITCHEN SUPPLIERS DRAWINGS AND NOTIFY ARCHITECT OF ANY DISCREPANCIES PRIOR TO PROCEEDING

GENERAL NOTES:

1. PROVIDE SOLID WOOD BLOCKING IN ALL WALLS AS REQUIRED TO SECURELY FASTEN ALL WOOD TRIMS, MILLWORK, WASHROOM ACCESSORIES, EQUIPMENT, T.V'S, & FIXTURES ETC.

2. OWNER'S SS SUPPLIER SHALL INSTALL STAINLESS STEEL CORNER GAURDS TO ALL OUTSIDE CORNERS AT ALL KITCHEN AND SERVICE AREAS FROM TOP OF FLOOR BASE TO 5'-6" HEIGHT. SILICONE AND SCREW INTO PLACE. TYPICAL THROUGHOUT. N.I.C.

3. COLUMN GRID ARE CENTERLINE OF 5 1/2" EXTERIOR STUD WALL.

4. TYPE 2A10BC FIRE EXTINGUISHER ARE REQUIRED IN THE LOUGE, ADJACENT TO THE FRONT DOOR IN THE SERVICE AREA. A TYPE "K" FIRE EXTINGUISHER IS REQUIRED ADJACENT TO THE COOKING AREA AND A 3A40BC TYPE FIRE EXTINGUISHER IN THE PREP AREA. VERIFY LOCATIONS WITH LOCAL FIRE CODE.

(XX) INTERIOR ELEVATION – REFERENCE SHEETS A5.0 & A5.1

(SK XX) SKETCH DETAIL – REFERENCE PROJECT MANUAL

PLAN NORTH

TRUE NORTH

1 DESIGN FLOOR PLAN

SCALE: 3/16" = 1'-0"