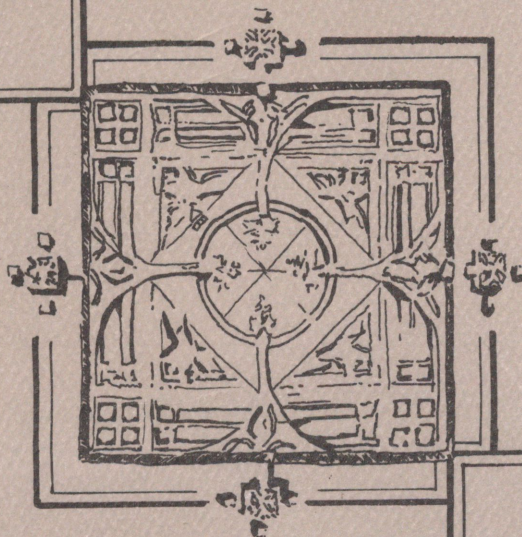
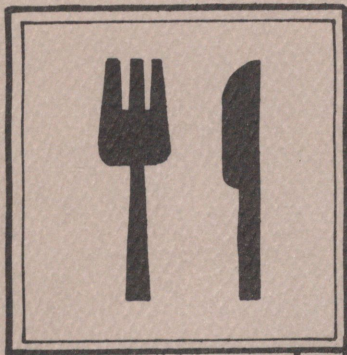




GRANITE GARDEN
Restaurant
&
Recreational Park

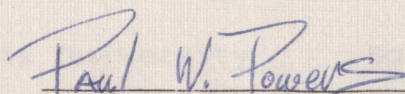
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Montana State University
Bozeman

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Paul W. Powers

A RESTAURANT AND RECREATIONAL PARK

in

BUTTE, MONTANA

by

Paul W. Powers

A thesis submitted in partial fulfillment
of the requirements for the degree
of

BACHELOR OF ARCHITECTURE

Peter Kommers
Thesis Advisor

Robert C. Utzinger
Director, School of
Architecture

Montana State University

**Bozeman, Montana
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TABLE OF CONTENTS

PROBLEM STATEMENT.....	1
SCOPE/FOCUS.....	3
GOALS & OBJECTIVES.....	5
PROGRAMMING OUTLINE.....	6
METHODOLOGY.....	13
SIMILAR PROJECTS.....	15
SITE ANALYSIS.....	19
CLIMATE ANALYSIS.....	22
PHYSICAL ENVIRONMENT.....	25
FUNCTION.....	28
SPACE INVENTORY.....	30
IMAGE.....	49
CODES.....	52
ZONING.....	55
MOVEMENT SYSTEMS.....	58
PARKING.....	62
EXHIBITS/DRAWINGS	
APPENDIX	

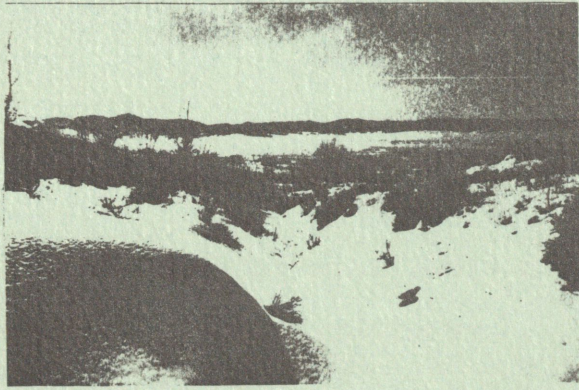


PROBLEM STATEMENT

This design problem concerns a recreational park and restaurant complex in the foothills of the Rocky Mountains overlooking Butte, Montana. The recreational park will include both summer and winter recreational opportunities. During the summer months, within the recreational park, the main activity will be a variety of waterslides and pools. Other activities offered by the park will be as follows: Individual and group picnic areas, landscaped areas, and nature trails leading into the upper portions of the continental. Areas for resting and reflection will be provided along each natural terrain trail. During the winter months sledding and tubing will replace waterslide activities.

The main focus of this design problem is the restaurant. The restaurant will include two types of dining, the first being traditional dining and the second entertainment dining. In a traditional dining restaurant, meals are served from dishes at the table by a waiter. The range of choice offered on the menu is extensive and the prices reasonable. Hours of operation will be from 6am to 10pm. Two hundred seats will be available within this dining area, fifty of these seats outdoors. This dining area will attract clients seeking quick service, good food, moderate

prices and a comfortable atmosphere. On the other hand, entertainment restaurants are sought for social and leisure dining, with emphasis in interior design usually placed on creating the correct atmosphere using a combination of seating arrangements, colors, lighting, surface effects and decorative features to provide the desired impression. The choice of menu is often extensive but is usually based on meals which are easily and quickly prepared. Cloakroom, bar and lounge facilities are essential. Open from 10am to 2pm and 5pm to 1am, this dining area will seat fifty people and the lounge will seat an additional thirty.



SCOPE / FOCUS

The scope of this project includes design of a restaurant and waterslide park. The restaurant will be studied in depth. The waterslide park will be studied to the level of plan organization, section and imagery. Supporting areas such as; park, vehicular access, parking, pedestrian movement, and nature trails will be studied in less detail and presented in master planning. The atmosphere and mood expressed in the interior and exterior, the ease of service performance and the personality conveyed by the restaurant will be the focus of its design.

AREAS TO BE DESIGNED

RESTAURANT

SITE PLAN (Location, Landscaping)

FLOOR PLAN (Organization, Circulation)

ELEVATIONS (Image, Form)

SECTIONS (Height, Layering)

PERSPECTIVE

INTERIOR (Structure, Atmosphere)

WATERSLIDES

SITE PLAN (Circulation, Location, Landscape)

SECTIONS (Slope, Character)

POOLS

SITE PLAN (Circulation, Location, Size)

WATERSLIDE ACTIVITY CENTER

SITE PLAN (Circulation, Size, Location)

PARK AREAS

SITE PLAN (Circulation, Landscape, Grass, Picnic,
Non-picnic)

VEHICULAR ACCESS

SITE PLAN (Circulation, Location, Size)

PARKING

SITE PLAN (Circulation, Location, Size, Non-Access
Periods)

SERVICE ACCESS

SITE PLAN (Circulation, Location, Size,)

PEDESTRIAN MOVEMENT

SITE PLAN (Circulation, Rest & Reflection)

NATURE TRAILS

SITE PLAN (Circulation, Rest & Reflection)

GOALS & OBJECTIVES



GOALS & OBJECTIVES

RESTAURANT**DINING 1**

VIEWS (Outward Focus Determines Position, Design,
and Layout of Tables)

FUNCTIONAL EFFICIENCY

EXTERIOR REFLECTS INTERIOR

INTERIOR CONNECTION WITH NATURE

EFFICIENT CIRCULATION

INDIVIDUAL IDENTITY (Seating Arrangements)

UNSEEN SERVICE (Kitchen)

COMFORT

CLEAN APPEARANCE

EXCELLENT FOOD & SERVICE

DINING 2

NIGHT VIEWS

COMFORT

CLEAN APPEARANCE

DECORATIVE

PAMPER SERVICE

EXCELLENT FOOD

WATERSLIDE PARK

NATURAL ENVIRONMENT

GREEN AREAS (Shade)

PARKING IMPACT

PEDESTRIAN MOVEMENT

SECURITY



PROGRAMMING OUTLINE

METHODOLOGY

RESEARCH

ANALYSIS

SYNTHESIS

JUDGEMENT

COMMUNICATION

SIMILAR PROJECTS

SIMILAR PROJECTS

Function, Scope, Circumstance

CRITICAL ISSUES

SITE ANALYSIS

VICINITY LAND USE

SITE LOCATION

SITE DESCRIPTION

UTILITIES

ACCESS

SENSORY

VIEWS (GOOD/POOR; CONTINUAL; BLOCKED; FOCAL)

NOISE (DIRECTION; INTENSITY; PATTERN; FREQUENCY)

ZONES (PUBLIC/PRIVATE)

SITE FEATURES

SITE DESCRIPTION

CONTOURS (FLAT AREAS, ENCLOSURE)

ROCK OUTCROPPING

DITCHES (WATER DRAINAGE PATTERN)

VEGETATION (HEIGHT, TYPE, GROUND COVER)

WILDLIFE (KIND, FREQUENCY)

SOIL CONDITION (TYPE, BEARING, DENSITY)

POTENTIAL NATURAL CATASTROPHES

CLIMATE ANALYSIS

SLOPE ORIENTATION

SUNLIGHT (ANGLES/TIMES; SHADE/SHADOW)

WIND (VELOCITY/DIRECTION/FREQUENCY)

TEMPERATURE (AVERAGE, EXTREMES, HUMIDITY)

SNOW (SEASONAL, VOLUME)

RAIN (SEASONAL, VOLUME)

PHYSICAL ENVIRONMENT

IMAGE

SCALE

FORMS

MATERIALS

LANDSCAPE FORMS

SKYLINE PROFILE

SHADES/SHADOWS

ORIENTATION

SURROUNDING AREA

FUTURE DEVELOPMENT

FUNCTION

USER GROUPS

SITE USE

USER

NUMBER OF USERS

INTEREST AREAS

STAFF REQUIREMENTS

NUMBER

QUALITY OF SERVICE

SPACE INVENTORY

REQUIRED SPACES (RESTAURANT)

AREA REQUIRED

ACTIVITY DESCRIPTION

USER

RELATIONSHIPS

EQUIPMENT & FURNISHINGS

NOTES/IMPORTANT REQUIREMENTS

OTHER

REQUIRED SPACES (RECREATIONAL PARK)

IMAGE

SPACES

RESTAURANT EXTERIOR

DINING 1

DINING 2

WATERSLIDE PARK

ATMOSPHERE

FOOD

SERVICE

QUALITY

TYPE

STRUCTURE

MATERIALS

WALLS

FLOORS

CEILINGS

COLOR

LIGHTING

ARTIFICIAL

NATURAL

VIEWS

TABLES AND CHAIRS

TYPE

ARRANGEMENT

SETTINGS

DETAILS

PLANTS

CONNECTIONS

OTHER

CODES

DESCRIPTION OF OCCUPANCY
TYPE OF CONSTRUCTION
MAXIMUM HEIGHT
MAXIMUM STORIES
STRUCTURAL FRAMEWORK
SQUARE FEET/OCCUPANT
EGRESS AND ACCESS REQUIREMENTS
EXITS REQUIRED
HANDICAPPED ACCESS
ARRANGEMENT OF EXITS
DISTANCE TO EXITS
EXIT SIZE
MEZZANINE
SIZE
ACCESS REQUIRED
STAIRS
WIDTH
HEADROOM
LANDINGS
HANDRAILS
LIGHT, VENTILATION AND SANITATION
NATURAL LIGHT OPENINGS
NATURAL VENTILATION REQUIRED
WATER CLOSETS
MINIMUM DIMENSIONS

HANDICAPPED
WATER FOUNTAINS

ZONING

ALLOWABLE USE
ACCESS
SETBACKS
PARKING REQUIREMENTS
HEIGHTS ALLOWED
DENSITY

MOVEMENT SYSTEMS

VEHICULAR
PEDESTRIAN
MATERIAL (SERVICE)
 INTENT
 ROLE
 CRITICAL PATH
 ORIGIN & DESTINATION
 NATURE OF MOVEMENT
 DEGREE OF URGENCY
 FREQUENCY/PATTERN
 VOLUME
 CONDITION/CAPACITY

PARKING

PRESENT NEEDS

AREA REQUIRED

ACCESS/EGRESS

ON SITE CIRCULATION

VOLUME & PATTERNS

EXISTING ROADS

DROPOFFS

LIGHTING



METHODOLOGY

RESEARCH

SITE VISITS/OBSERVATION
SITE INFORMATION RESEARCH
SIMILAR PROJECT RESEARCH
CRITICAL ISSUES OF PROJECT RESEARCH

ANALYSIS

INFORMATION ANALYSIS
SITE ANALYSIS
PROBLEM DEFINITION
FUNCTIONAL ANALYSIS
SIMILAR PROJECT ANALYSIS

SYNTHESIS

SITE DESIGN ALTERNATIVES
SPATIAL RELATIONSHIPS
IMAGERY

JUDGEMENT

CRITICAL ISSUES OF PROJECT
INTUITIVE JUDGEMENT

COMMUNICATION

WRITTEN

GRAPHIC

ORAL

Programming Report, Area
Study, Site, Study, Site
Photos, Similar Projects,
Imagery, Space Inventory,
Plans, Drawings, Models
And Oral Presentation

SIMILAR PROJECTS



SIMILAR PROJECTS

SIMILAR PROJECTS

FUNCTION, SCOPE, CIRCUMSTANCE

TROLLEY RESTAURANT (TORONTO, ONTARIO)

Trolley moves on all sides, outward focus, two levels, structural attractions, 10,000 sq ft, 160 seats, kitchen located in a space carved out of a parking garage, unseen service.

STENKAELDEREN, SKOLEGADE (ARHUS)

Stone cellar restaurant, simple rustic elements, surfaces of rough stone painted white, stairs and floors rough hand made tiles, daylighting through openings of various size and design.

LECYGNE (NEW YORK)

Two story interior, post modern design, winding progression, elegant table settings.

OLD BEAR MOUNTAIN INN (NEW YORK)

Renovated inn, introduction of additional exterior light, easy circulation, rustic exterior and interior, hard surfaces, patio dining.

RUSTY SCUPPER (SUNNYVALE, CALIFORNIA)

Plants main form of decoration, interior landscape of trees, bushes, flowers, and ivy, landscaping carried through to exterior, main materials natural wood and ceramics.

JOHN DOMINIS (HONOLULU, HAWAII)

Three level dining area, water major element in interior design, facade open to sea, levels reaching out to harbor, open terrace.

CRITICAL ISSUES**ESSENTIAL ELEMENTS**

Quality of food

Quality of service

Prices

Location

ATTRACTION AS A MEETING PLACE

Image

Tradition

Relation to locality or general environment

TYPE OF IMAGE

Name

Type of food

Style of meal

SPACE ALLOWANCE

12 to 15 square feet per diner

DINING AREA

A dining area must be a unified whole and not a collection of different ideas.

CIRCULATION

Within the dining area the circulation of customers must be regulated to avoid unnecessary disturbances of others.

BAR

It should not be necessary to pass through the bar area in order to reach the dining room. The bar should have easy access for the serving of drinks.

SUPPORT

Cloakroom and toilet facilities should be available ideally between the entrance and dining room and positioned adjacent to the main circulation route.



SITE ANALYSIS

VICINITY LAND USE

Low residential housing

SITE LOCATION

The site is located in the foothills of the Continental Divide east of Butte, Montana. This area is known as Reese Canyon (East Ridge). It is approximately (2.2) miles north of the Continental Drive interchange of Interstate 90. The site elevation is approximately 300' above the city of Butte.

SITE DESCRIPTION

Marking - NE 1/4 sec 23 T3NR7W

Montana Principal Meridian

The site is approximately 20 to 25 acres.

UTILITIES

Electricity - Available

Gas - Not Available (Propane)

Water - (Wells)

Sanitary Sewer - (Handle on site)

ACCESS

Local Access from Continental Drive (1.2) miles.
Access from Interstates 90 & 15 at Continental Interchange (2.2) miles Access road - East Ridge drive paved - poor condition, transition to dirt road on site.

SENSORY**VIEWS**

Site has excellent views both into natural setting and city. Views from interstates and city to site are also good.

NOISE

Noise from city low drone. Noise from highways continual.

ZONES

North of the site a natural edge exists as the hill slopes towards the sky. East of the site is a private valley area. South of the site a sparse residential area can be viewed, and west of the site Interstate 15 creates a foreground to the city of Butte.

SITE FEATURES**SITE DESCRIPTION**

The site has a very rough character due to the large granite rock formations and natural erosion. In the spring, summer and fall the character is softened by the vegetation. The vegetation provides a changing of character for the site during the change of seasons. This site is similar to other sites along the East Ridge with the exception of a more gentle slope.

CONTOURS (REFER TO MAPS)

ROCK OUTCROPPING

Throughout the site vertical granite rock outcroppings add texture. On ridge areas, erosion has swept away sand and left rocks exposed.

DITCHES

The drainage from this site and the surrounding area form the headwaters of the Clark Fork of the Columbia River.

VEGETATION (REFER TO MAPS)

Aspens, Pine trees

During the growing seasons the vegetation around this site grows quite thick compared to the wintertime sparse appearance.

WILDLIFE

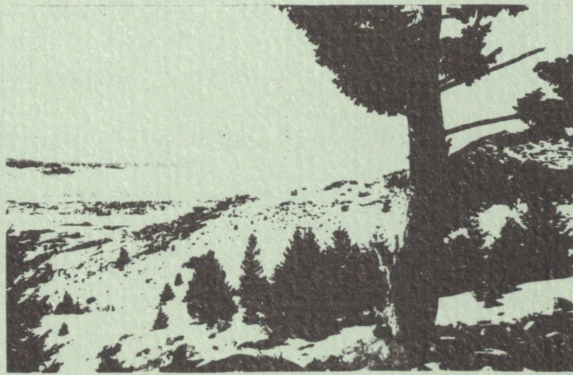
Deer and elk inhabit this site and surrounding area along with other smaller animals.

SOIL CONDITION

Soil moderately coarsed, textured sand, normal conditions 24" of sand loam over coarse textured sand, bearing high, low water holding capacity.

POTENTIAL NATURAL CATASTROPHES

Earthquake Potential



CLIMATE ANALYSIS

SLOPE ORIENTATION

Site slopes towards south and southwest.

SUNLIGHT

Sun Angles Dec. 21: 21° (noon)

 June 21: 68° (noon)

<u>MONTH</u>	<u>SUNRISE</u>	<u>SUNSET</u>
JAN 15TH	8:07 AM	5:11 PM
FEB 15TH	7:32 AM	5:55 PM
MARCH 15TH	6:43 AM	6:35 PM
APRIL 15TH	6:44 AM	8:16 PM
MAY 15TH	5:58 AM	8:54 PM
JUNE 15TH	4:38 AM	9:21 PM
JULY 15TH	5:53 AM	9:17 PM
AUG 15TH	6:29 AM	8:38 PM
SEPT 15TH	7:07 AM	7:41 PM
OCT 15TH	6:46 AM	5:44 PM
NOV 15TH	7:29 AM	4:58 PM
DEC 15TH	8:04 AM	4:45 PM

WIND

Wind predominantly comes from the west and southwest. High winds may be expected at any time, mostly in the winter and spring, these winds generally last only a short period of time.

TEMPERATURE

HUMIDITY: Dry

Temperatures at site expected to be 15-25 degrees higher than city.

TEMPERATURES

Temperatures based on 1985 recordings

MONTH	AVE. MAX	AVE MIN	AVE MONTHLY	DEPART. FROM NORM
JAN	21.5°	-5.1°	8.2°	-7.3°
FEB	21.5°	-3.8°	11.5°	-10°
MARCH	41.2°	10.4°	26.4°	+1°
APRIL	51.0°	25.7°	44.2°	+6.8°
MAY	65.9°	33.9°	49.9°	+2.6°
JUNE	73.5°	40.2°	56.9°	+1.6°
JULY	85.7°	47.7°	66.7°	+3.7°
AUG	74.4°	41.0°	57.7°	-3.1°
SEPT	59.6°	33.8°	45.2°	-5.9°
OCT	51.4°	24.0°	37.3°	-3.3°
NOV	40.5°	15.0°	27.8°	-5.3°
DEC	25.1°	-1.2°	12°	-7.6°

SNOW/RAIN

May and June are the wettest months with more than one third of the year's annual precipitation falling in the two month period. Snowfall is light, averaging about (46) inches per year. Blizzard conditions with sharp temperature drops,

northerly winds, and snow can occur during the winter months. These storms usually last for a short period of only one to three days. Thunderstorms, sometimes accompanied by sharp cloud to ground lightning, strong gusty winds and some hail, occur, on an average, about 40 times during the April-Sept, six month period.

PRECIPITATION

Precipitation based on 1985 recordings

<u>MONTH</u>	<u>TOTAL</u>	<u>DEPART. FROM NORMAL</u>	<u>SNOW</u>	<u>GREATEST DEPTH</u>
JAN	.17in	-.32	3.6in	5in
FEB	.34in	-.04	1.3	12
MARCH	.69in	+.04	9.7	9
APRIL	.12in	+.08	Trace	Trace
MAY	1.66in	-.07	.2	Trace
JUNE	1.22in	-1.15	Trace	Trace
JULY	.33in	-1.8	---	---
AUG	1.52in	+.25	Trace	---
SEPT	1.68in	+.56	---	---
OCT	.76in	+.08	5.0	---
NOV	.49in	-.12	6.3	4
DEC	.21in	-.23	7.4	13



PHYSICAL ENVIRONMENT

IMAGE

The image of the site presents itself as deceiving in scale. Located at the foothills of a mountain, the site appears to be much smaller and less vast. When explored, the site reveals interesting vertical rock formations, earth tone colors, and an ever changing landscape form.

SCALE

Deceiving scale. What appears to be a small area from a distance when explored becomes a vast sloped open space.

FORMS

The jagged vertical forms of the granite rock formations and the rough texture of the mountains surface are the major forms of this site. The strong topographic character of this site will tend to dictate the basic organization of the site plan.

MATERIALS

The basic natural materials of this site are earth, rock, water and plant cover.

LANDSCAPE FORMS

The forms of the site change with the seasons. The plant cover changes from a dense form in the summer to a form of less dense structure in the winter months. The ground form also changes, the rough

textured ground changes to a much smoother appearance as the snow builds in the winter.

SKYLINE PROFILE

This site contains a vast amount of different skyline profiles. East of the site, the Continental Divide quickly ascends into the air providing a wall like appearance. To the south and north, the foothills of the mountain gradually descend to the valley floor and provide a foreground of other distant mountains. To the west, the city of Butte provides an array of city life and forms shadowed by distant mountains.

SHADES/SHADOWS

The mountain to the east and foothills to the south of the site will partly shadow the site in the early morning hours providing a dramatic change of mood throughout the morning.

ORIENTATION

The site is orientated towards south/southwest and west. This orientation provides optimum use of the sun. Located 300' above Butte the site can be viewed previous to arrival and from many different points, the intersection of Interstates 15 and 90 being one of these.

SURROUNDING AREA

The area adjacent to this site is similar in character and offers many natural experiences. A hike around the area is full of experience. A natural spring, which once was an old mine, flows from the mountain. The views of the Butte area and distant mountains become more clear higher up the mountain and the details of the Lady of the Rockies becomes more clear as one approaches.

FUTURE DEVELOPMENT

There is a possibility that west of the site a new city park may be constructed with a tram leading to the Lady of the Rockies.



FUNCTION

USER GROUPS**SITE USE**

The restaurant will be in use year round. During the winter months a decrease of 50% in use will be expected during the week and a decrease of 25% on weekends. This due to less tourism, weather conditions, and outlook upon dining out. The waterslide will be closed eight out of twelve months. Also during months when weather does not permit, the use of exterior spaces will decrease.

USER

The primary users of the project throughout the year will be persons seeking dining. This will include families, tourists, couples and individuals. Supplementing this event, a waterslide park will attract persons seeking summer outdoor recreational activities. The other users of this project will include the management and staff required for operation.

NUMBER OF USERS

Restaurant - (200)

Waterslide (500);

Recreational Park - (Unlimited)

INTEREST AREAS

The restaurant is the intended focus of this project. The waterslide and pool area will be

highly used by many people throughout the summertime days. The natural area surrounding the site will provide additional options of activities such as, picnic, hiking/walking, or reflection. These systems will be linked by pedestrian paths and parking will be integrated to provide easy access to the areas.

STAFF REQUIREMENTS

NUMBER

The restaurant will require approximately 40 employees, 10 cooks, 4 to a shift at peak loads, 20 waiters 7 to a shift at peak loads and additional staff such as dishwashers, bus persons and cashiers.

QUALITY OF SERVICE

The quality of service will relate to the quality of the dining area. In the family dining area waiters will be waiting on more customers compared to the entertainment dining area where the customer will receive much more personal service.



SPACE INVENTORY

REQUIRED SPACES

(RESTAURANT)

<u>SPACE</u>	<u>REQUIREMENTS</u>
DINING 1	3000 S.F.
DINING 2	1225 S.F.
KITCHEN	3300 S.F.
MAIN LINE	350 S.F.
SUB LINE	300 S.F.
WAITER	500 S.F.
PREP AREA	800 S.F.
COOLER	350 S.F.
FREEZER	150 S.F.
FOOD STORAGE	250 S.F.
CLEANING STORAGE	50 S.F.
DISHWASHING	300 S.F.
DISH STORAGE	30 S.F.
GARBAGE	NA
RECEIVING/SERVICE	80 S.F.
OUTDOOR DINING	700 S.F.
ENTRY	250 S.F.
BATHROOM 1	350 S.F.
BATHROOM 2	350 S.F.
BAR/LOUNGE	800 S.F.
OFFICE	120 S.F.
WAITING	60 S.F.
CASHIER	80 S.F.

CLOAKROOM	90 S.F.
EMPLOYEE LOUNGE	350 S.F.
MECHANICAL	350 S.F.
CIRCULATION	3500 S.F.
RESTAURANT AREA	14000 S.F.

DINING

AREA REQUIRED:	3000 S.F.
ACTIVITY DESCRIPTION:	INDOOR TRADITIONAL DINING AREA; 150 SEATS
USER:	FAMILIES, TOURISTS, SEEKING QUICK SERVICE, GOOD FOOD, MODERATE PRICES, COMFORT
RELATIONSHIPS:	ENTRY, CASHIER, WAITER STATION, RESTROOMS, BAR/LOUNGE, KITCHEN
EQUIPMENT & FURNISHINGS:	TABLES, CHAIRS, SALAD BAR, PLANTS TABLE SETTINGS
NOTES/IMPORTANT REQUIREMENTS:	EXTERIOR VIEWS, ATMOSPHERE - UNIFIED WHOLE, 40% TO 50% REDUCTION IN USE DURING WINTER
OTHER:	EASILY CLEANED, FLEXIBLE DAY - NIGHT ATMOSPHERE

DINING 2

AREA REQUIRED:	1225 S.F.
ACTIVITY DESCRIPTION:	ENTERTAINMENT DINING AREA; 50 SEATS
USER:	INDIVIDUALS, FAMILIES, COUPLES, GROUPS, SOCIAL AND LEISURE DINING
RELATIONSHIPS:	ENTRY, CASHIER, WAITER STATION, RESTROOMS, BAR/LOUNGE, KITCHEN
EQUIPMENT & FURNISHINGS:	TABLES, CHAIRS, PLANTS, COOKING STATION, TABLE SETTINGS
NOTES/IMPORTANT REQUIREMENTS:	REDUCTION OF USE IN WINTER, EXTERIOR VIEWS, EXCELLENT FOOD AND SERVICE
OTHER:	ELEGANT, REFINED, HARMONIOUS ATMOSPHERE, POLISHED SURFACES, CLEAN

KITCHEN

AREA REQUIRED:	3300 S.F.
ACTIVITY DESCRIPTION:	PREPARATION OF MEALS, STORAGE CLEANING
USER:	MANAGEMENT, COOKS, WAITERS, DISHWASHERS, SERVICE PERSONS CLEAN, SAFE WORK ENVIRONMENT
RELATIONSHIPS:	WAITERS, OFFICE, SERVICE, EMPLOYEE LOUNGE, OUTSIDE, BAR DISPOSAL
EQUIPMENT & FURNISHINGS:	TABLES, GRILLS, STOVES, OVENS, DRAINS, CARTS, SHELVES, SINKS, HOODS, MATS
NOTES/IMPORTANT REQUIREMENTS:	SUPERVISION WITH MINIMUM MOVEMENT, EASILY CLEANED, TRAFFIC PATTERNS
OTHER:	PRIVATE, ODORS, NOISE, FUNCTIONAL, NON-SLIP

MAIN LINE

AREA REQUIRED:	350 S.F.
ACTIVITY DESCRIPTION:	FINAL PREPARATION OF MEALS SERVED FOR DINING 1 AND OUTDOOR DINING
USER:	MAIN COOK, ASS'T COOK, PREP COOKS, WAITERS
RELATIONSHIPS:	PREP COOK, COOLERS, FREEZER, STORAGE, WAITERS, DISHWASHER, OFFICE
EQUIPMENT & FURNISHINGS:	GRILLS, STOVE, OVEN, COOLERS, HOOD, UTENSILS, WORK AREA, STEAM TABLE, FRYER, MICROWAVE, FOOD STORAGE
NOTES/IMPORTANT REQUIREMENTS:	FUNCTIONAL EFFICIENCY
OTHER:	NO TRAFFIC SHOULD PASS THROUGH, HEAT GREASE, NOISE

SUB LINE

AREA REQUIRED:	300 S.F.
ACTIVITY DESCRIPTION:	FINAL PREPARATION OF MEALS SERVED IN DINING 2
USER:	MAIN COOK, ASS'T COOK, PREP COOK, WAITERS, PATRONS DINING 2
RELATIONSHIPS:	PREP COOK, WAITERS, KITCHEN, VIEWED FROM DINING 2
EQUIPMENT & FURNISHINGS:	GRILLS, STOVE, OVEN, HOODS, FRYER, WORK AREA, COOLERS, FOOD STORAGE
NOTES/IMPORTANT REQUIREMENTS:	NEED TO ALWAYS APPEAR CLEAN
OTHER:	PUBLIC AREA, NOISE, ODORS

WAITER

AREA REQUIRED: 500 S.F.

ACTIVITY DESCRIPTION: STATION WITHIN KITCHEN,
FOOD PICK-UP, ORDER,
DISH, STORAGE,
PREPARATION

USER: WAITER, COOK

RELATIONSHIPS: MAIN LINE, WAITERS,
DINING 1, REFRESHMENTS

EQUIPMENT & FURNISHINGS: WORK AREA, TOASTER,
TABLE SETTINGS,
CONDIMENTS

NOTES/IMPORTANT REQUIREMENTS: STORAGE REQUIREMENTS

OTHER: ADAPT TO MEAL CHANGES

PREP AREA

AREA REQUIRED: 800 S.F.

ACTIVITY DESCRIPTION: FOOD PRE-PREPARATION
SUCH AS SALADS, SOUPS,
MEATS. BACK-UP FOR
MAIN LINE

USER: ASS'T COOK, PREP COOK,
WAITERS

RELATIONSHIPS: MAIN LINE, WORK AREA,
COOLER, FREEZER,
STORAGE, DISHWASHER,
SUB-LINE, OUTSIDE

EQUIPMENT & FURNISHINGS: CUTTING TABLE, SINK,
WORK TABLES, STOVE,
OVEN, GRILL UTENSILS,
CONTAINERS

NOTES/IMPORTANT REQUIREMENTS: HIGH FLEXIBILITY

OTHER: CLEANABLE, DURABLE
SURFACES

COOLER

AREA REQUIRED:	350 S.F.
ACTIVITY DESCRIPTION:	STORAGE OF REFRIGERATED FOOD ITEMS
USER:	COOKS, MANAGEMENT, DISHWASHER, WAITERS, SERVICE
RELATIONSHIPS:	COOKS, WAITERS, SERVICE ENTRY, FREEZER, MAIN LINE
EQUIPMENT & FURNISHINGS:	SHELVES, REFRIGERATION, MECHANICAL SYSTEMS, REFRIGERATION ACCESS
NOTES/IMPORTANT REQUIREMENTS:	REQUIRES MECHANICAL SYSTEM, HIGH USE, FLEXIBILITY
OTHER:	SOLAR PROTECTION, MECHANICAL NOISE

FREEZER

AREA REQUIRED:	150 S.F.
ACTIVITY DESCRIPTION:	STORAGE OF FROZEN FOOD ITEMS
USER:	COOKS, MANAGEMENT, DISHWASHERS, WAITERS, SERVICE
RELATIONSHIPS:	COOKS, WAITERS, SERVICE ENTRY, COOLER
EQUIPMENT & FURNISHINGS:	SHELVES, FREEZER, MECHANICAL SYSTEM
NOTES/IMPORTANT REQUIREMENTS:	REQUIRES MECHANICAL SYSTEM, FLEXIBILITY
OTHER:	SOLAR PROTECTION, MECHANICAL NOISE

FOOD STORAGE

AREA REQUIRED:	250 S.F.
ACTIVITY DESCRIPTION:	STORAGE OF ALL DRY GOODS
USER:	COOKS, MANAGEMENT, DISHWASHERS, WAITERS, SERVICE
RELATIONSHIPS:	COOKS, WAITERS, MANAGEMENT, SERVICE ENTRY
EQUIPMENT & FURNISHINGS:	SHELVES, CARTS, BINS, FLOOR AREA,
NOTES/IMPORTANT REQUIREMENTS:	DRY AREAS, DIFFERENT SIZE ITEMS
OTHER:	DUST FREE, HIGH LOADS

CLEANING STORAGE

AREA REQUIRED:	50 S.F.
ACTIVITY DESCRIPTION:	STORAGE OF CLEANING ITEMS
USER:	DISHWASHERS, COOKS, WAITERS
RELATIONSHIPS:	DISHWASHERS, COOKS, WAITERS
EQUIPMENT & FURNISHINGS:	WORK AREA, SINK, MOP SINK, SHELVES, CLEANING EQUIPMENT
NOTES/IMPORTANT REQUIREMENTS:	EASILY CLEANED AREAS
OTHER:	CLEANING ODORS, MESS, CHEMICALS

DISHWASHING

AREA REQUIRED:	300 S.F.
ACTIVITY DESCRIPTION:	AREA FOR WASHING OF DISHES, POTS, PANS
USER:	DISHWASHERS, COOKS, WAITERS
RELATIONSHIPS:	DISH STORAGE, WAITERS, DROP OFF
EQUIPMENT & FURNISHINGS:	WORK AREA, SINKS, MACHINE, GARBAGE, SPRAY, STORAGE
NOTES/IMPORTANT REQUIREMENTS:	LONG COUNTER LENGTH REQUIRED
OTHER:	EASILY CLEANED, NO THROUGH TRAFFIC, HIGH NOISE

DISH STORAGE

AREA REQUIRED:	30 S.F.
ACTIVITY DESCRIPTION:	STORAGE OF CLEANED DISHES
USER:	DISHWASHERS, COOKS, WAITERS
RELATIONSHIPS:	DISHWASHERS, COOKS, WAITERS
EQUIPMENT & FURNISHINGS:	STORAGE SHELVES, HANGING RACKS, DRAWERS
NOTES/IMPORTANT REQUIREMENTS:	PLATES, GLASSES, CUPS, SILVERWARE, POTS & PANS, UTENSILS, MISC
OTHER:	CLEAN, DUST FREE, STORAGE AREAS

GARBAGE

AREA REQUIRED:	N.A.
ACTIVITY DESCRIPTION:	DISPOSAL OF GARBAGE, DISPERSED AREAS
USER:	COOKS, DISHWASHERS, WAITERS, SERVICE
RELATIONSHIPS:	KITCHEN EXIT, HIGH DISPOSAL AREAS
EQUIPMENT & FURNISHINGS:	CONTAINERS, BAGS, WASH AREA, DISPOSAL AREA
NOTES/IMPORTANT REQUIREMENTS:	VARIOUS AREAS EASILY ACCESSIBLE AND CLEANABLE
OTHER:	CONTAMINATION, HIGHEST ODORS, DIRTY

RECEIVING/SERVICE

AREA REQUIRED:	80 S.F.
ACTIVITY DESCRIPTION:	RECEIVING OF GOODS AND MECHANICAL SERVICE
USER:	SERVICE PERSONNEL, DISHWASHERS, MANAGEMENT, COOKS
RELATIONSHIPS:	STORAGE, FREEZER, COOLER
EQUIPMENT & FURNISHINGS:	DELIVERY FLOOR AREA, RECEIPTS
NOTES/IMPORTANT REQUIREMENTS:	HIDDEN FROM DINERS VIEW
OTHER:	HIGH LOADS

OUTDOOR DINING

AREA REQUIRED: 700 S.F.
ACTIVITY DESCRIPTION: OUTDOOR TRADITIONAL
DINING AREA; 50 SEATS
USER: WAITERS, PATRONS
RELATIONSHIPS: DINING 1, RESTROOMS,
CASHIER, ENTRY
EQUIPMENT & FURNISHINGS: TABLES, CHAIRS, WEATHER
PROTECTION, PLANTS,
WAITER STATION
NOTES/IMPORTANT REQUIREMENTS: WEATHER AND INSECT
CONTROL
OTHER: NON USE DURING WINTER,
WIND PROTECTION

ENTRY

AREA REQUIRED: 250 S.F.
ACTIVITY DESCRIPTION: MAIN ACCESS TO BUILDING
AND DINING AREAS
USER: PATRONS, STAFF
MANAGEMENT
RELATIONSHIPS: CASHIER, DINING 1 & 2,
BAR/LOUNGE, WAITING,
RESTROOMS, COATS,
OFFICE, PARKING
EQUIPMENT & FURNISHINGS: FLOOR MATS, LIGHTS,
ASHTRAY, GARBAGE,
PHONE, PLANTS
NOTES/IMPORTANT REQUIREMENTS: INITIAL INTERIOR SPACE
EXPERIENCED
OTHER: WIND PROTECTION, ICE,
SLIP, INVITING,
TRANSITION SPACE,
MIXTURE OF CIRCULATION
PATTERNS

BATHROOM 1

AREA REQUIRED: 350 S.F.

ACTIVITY DESCRIPTION: MEN AND WOMEN RESTROOMS
FOR USERS DINING 1

USER: PATRONS DINING 1

RELATIONSHIPS: ENTRY, DINING 1,
OUTDOOR DINING, CLEANING

EQUIPMENT & FURNISHINGS: FIXTURES, DISPENSERS,
MIRRORS, GARBAGE

NOTES/IMPORTANT REQUIREMENTS: FUNCTIONAL REQUIREMENTS,
HANDICAPPED

OTHER: CLEAN APPEARANCE

BATHROOM 2

AREA REQUIRED: 350 S.F.

ACTIVITY DESCRIPTION: MEN AND WOMEN RESTROOMS
FOR USERS DINING 2,
BAR/LOUNGE

USER: PATRONS DINING 2,
BAR/LOUNGE

RELATIONSHIPS: DINING 2, BAR/LOUNGE,
CLEANING

EQUIPMENT & FURNISHINGS: FIXTURES, GARBAGE,
DISPENSERS, MIRRORS,
SEATING

NOTES/IMPORTANT REQUIREMENTS: ELEGANT ATMOSPHERE,
SMALL LOUNGE AREAS
WITHIN

OTHER: CLEAN APPEARANCE

BAR/LOUNGE

AREA REQUIRED: 800 S.F.

ACTIVITY DESCRIPTION: ADDITIONAL ENTERTAINMENT AREA FOR DINERS

USER: DINING 2, PATRONS, STAFF, WAITERS, SERVICE, ADDITIONAL PATRONS

RELATIONSHIPS: ENTRY, KITCHEN, DINING 2, SERVICE

EQUIPMENT & FURNISHINGS: BAR, SINK, STORAGE, GLASSES, TABLES, COUCHES, CHAIRS, PLANTS, GARBAGE, SERVICE

NOTES/IMPORTANT REQUIREMENTS: CASHIER FOR DINING 2

OTHER:

OFFICE

AREA REQUIRED: 120 S.F.

ACTIVITY DESCRIPTION: MANAGEMENT OF RESTAURANT ACTIVITIES

USER: MANAGEMENT, STAFF, SERVICE PERSONS, PATRONS

RELATIONSHIPS: KITCHEN, CASHIER, DINING 1 AND 2

EQUIPMENT & FURNISHINGS: DESK, CHAIR, LAMP, FILES, SHELVES, SAFE, STORAGE, VISITOR SEATING

NOTES/IMPORTANT REQUIREMENTS:

OTHER: EASY ACCESS TO ALL AREAS, SUPERVISION

WAITING

AREA REQUIRED:	60 S.F.
ACTIVITY DESCRIPTION:	WAITING AREA FOR PATRONS DINING 1
USER:	PATRONS, CASHIER, HOSTESS
RELATIONSHIPS:	ENTRY, DINING 1, RESTROOMS, COATS
EQUIPMENT & FURNISHINGS:	CHAIRS, END TABLES, ASHTRAY, GARBAGE, LIGHTS
NOTES/IMPORTANT REQUIREMENTS:	
OTHER:	COMFORTABLE, OUTWARD FOCUS

CASHIER

AREA REQUIRED: 80 S.F.

ACTIVITY DESCRIPTION: CASHIER, HOSTESS AREA
FOR DINING 1

USER: CASHIER, HOSTESS,
MANAGEMENT, WAITERS,
DINERS

RELATIONSHIPS: ENTRY, DINING 1, HOSTESS

EQUIPMENT & FURNISHINGS: COUNTER, CHAIR,
DISPLAY, CASH, HOSTESS
STATION

NOTES/IMPORTANT REQUIREMENTS:

OTHER: SECURITY POINT

CLOAKROOM

AREA REQUIRED: 90 S.F.

ACTIVITY DESCRIPTION: CHECK-IN AREA OF COATS
AND HATS FOR PATRONS
DINING 2

USER: PATRONS, HOSTESS

RELATIONSHIPS: ENTRY, DINING 2,
BAR/LOUNGE

EQUIPMENT & FURNISHINGS: COAT AND HAT RACK,
EMPLOYEE STATION

NOTES/IMPORTANT REQUIREMENTS: SECURITY

OTHER:

EMPLOYEE LOUNGE

AREA REQUIRED: 350 S.F.

ACTIVITY DESCRIPTION: EMPLOYEE CHECK-IN,
DINING, RESTING, STORAGE

USER: STAFF, MANAGEMENT

RELATIONSHIPS: KITCHEN, WORK STATIONS

EQUIPMENT & FURNISHINGS: TABLES, CHAIRS,
LOCKERS, STORAGE,
BULLETIN BOARD

NOTES/IMPORTANT REQUIREMENTS:

OTHER:

MECHANICAL

AREA REQUIRED: 350 S.F.

ACTIVITY DESCRIPTION: PLUMBING, ELECTRICAL,
HVAC FOR RESTAURANT

USER: MANAGEMENT, STAFF,
SERVICE

RELATIONSHIPS: KITCHEN, DINING AREAS

EQUIPMENT & FURNISHINGS: ELECTRICAL, HVAC
SYSTEMS, HOT WATER,
FIRE SUPPRESSION,
STORAGE

NOTES/IMPORTANT REQUIREMENTS: MECHANICAL NOISE

OTHER:

REQUIRED SPACES
(RECREATIONAL PARK)

<u>SPACE</u>	<u>REQUIREMENTS</u>
WATERSLIDES	250' - 400'
POOLS	- - - - -
CIRCULATION SYSTEMS	- - - - -
WATER MOVEMENT SYSTEMS	- - - - -
SLEIGH HILL	- - - - -
TICKETS / RENTAL	150 S.F.
SHOWERS/LOCKERS/RESTROOMS	2000 S.F.
OFFICE	200 S.F.
FIRST AID	200 S.F.
WARMING HOUSE	2000 S.F.
WINTER STORAGE	1000 S.F.
REFRESHMENTS	350 S.F.
OUTDOOR SEATINGS	- - - - -
PICNIC AREAS	- - - - -
LANDSCAPED AREAS	- - - - -
NATURE TRAILS	- - - - -
BUILDING AREA	4000 S.F.



IMAGE

SPACES**RESTAURANT EXTERIOR**

ROCK FACED RANDOM COURSES GRANITE BASE

GLASS CURTAIN WALLS

CANTILEVERED CORNICE

ASPHALT SHINGLE ROOF

CLAPBOARD SIDING

EXTERIOR DINING AREAS

EXTENDED GRANITE RETAINING WALLS

EXTERIOR LANDSCAPING

BUILT-IN RAIN GUTTER

HIDDEN MECHANICAL SYSTEMS

UNSEEN SERVICE

COVERED ENTRY

CLERESTORY

PEDESTRIAN APPROACH LIGHTING

DINING 1 AND DINING 2

TYPICAL FAMILY STYLE DINING SERVICE (DINING 1)

TOP QUALITY DINING SERVICE (DINING 2)

EXCELLENT FOOD QUALITY

FRESH GARDEN SPECIALTY ITEMS

MANAGEMENT DETERMINED MENU

OVER STRUCTURED EXPOSED GLU-LAM PRATT TRUSSES

WOVEN WALL COVERINGS WITH WOOD TRIM

POLISHED GRANITE WALLS

CARPET FLOORS WITH PERIMETER CERAMIC TILE
 WOOD TONGUE AND GROOVE CEILING
 GRAY AND GREEN COLORS
 BELL SHAPED ARTIFICIAL LIGHTING COMBINED WITH
 INTERIOR PLANTSCAPE LIGHTING
 NATURAL CLERESTORY AND WINDOW WALL LIGHTING
 EXTERIOR FOCUS
 INTERIOR PLANTSCAPING FOCUS
 INTERIOR COOKING FOCUS (DINING 2)
 MOVABLE TABLES AND CHAIRS
 GENEROUS SPACING BETWEEN TABLES
 CERAMIC AND GLASS TABLE SETTINGS
 OPTIONAL LINEN
 LARGE QUANTITIES OF INTERIOR PLANTSCAPING TO
 BREAK TABLE GROUPINGS INTO MORE INDIVIDUAL
 SPACES AND TO SOFTEN INTERIOR ATMOSPHERE
 BRASS CONNECTIONS
 BRASS RAILINGS

WATERSLIDE PARK

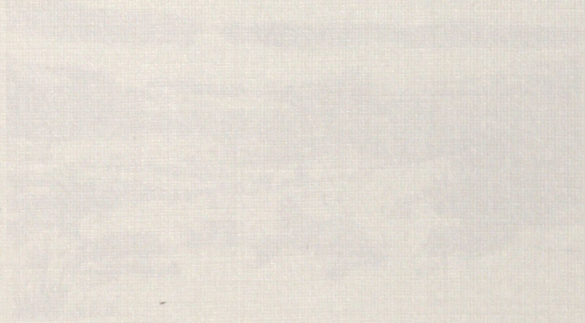
SIMILAR FORM AND STRUCTURE AS RESTAURANT
 SIMILAR FINISHES
 FLOWER GARDEN BETWEEN SLIDES
 FIBERGLASS SLIDES
 PEDESTRIAN PATHS WITH CHANGING PATTERNS AND
 MATERIALS (Asphalt, Concrete, Granite,
 Ceramic)

GREEN SPACES WITH SHADED AREAS

PICNIC AREAS

GRANITE RETAINING WALLS

PEDESTRIAN SCALE



SEDES
CODES



CODES

DESCRIPTION OF OCCUPANCY**TYPE OF CONSTRUCTION**

TYPE IV BUILDINGS - (HEAVY TIMBER)

SQ FT/FLOOR - 13,500 S.F.

MAX HEIGHT

TYPE IV - 65 FT

MAX STORIES

TYPE IV - 2 STORIES

STRUCTURAL FRAMEWORK

TYPE IV BUILDINGS - (HEAVY TIMBER CONSTRUCTION)

SQ FT/OCCUPANT

Restaurant - 15 sq ft

Kitchen - 200 sq ft

Locker room - 50 sq ft

EGRESS AND ACCESS REQUIREMENTS**EXITS REQUIRED**

Minimum of the two exits / load

Restaurant	50 people
------------	-----------

Kitchen	30 people
---------	-----------

Locker room	30 people
-------------	-----------

HANDICAPPED ACCESS

* Restaurant	Yes
--------------	-----

Locker room	Yes
-------------	-----

Kitchen	No
---------	----

* Access to secondary areas or balconies or

mezzanines may be by stairs only, except when such

secondary areas contain the only available toilet facilities.

ARRANGEMENT OF EXITS

If only two exits are required they shall be placed a distance apart equal to not less than one-half of the length of the maximum overall diagonal dimension of the building or area to be served measured in a straight line between exits.

DISTANCE TO EXITS

Max. - 150 feet w/sprinkler

Max. - 200 feet w/sprinkler

EXIT SIZE

Min.: 3'-0" x 6'-8"

MEZZANINES

SIZE

No mezzanine floor shall cover more than $33 \frac{1}{3}\%$ of area of any room.

ACCESS REQUIRED

Mezzanines greater than 2000 sq ft or 60 feet in dimension shall have not less than two stairways

STAIRS

WIDTH

44 inch min. or if private and servicing less than ten 30 inch min.

HEADROOM

Min - 6'-6"

LANDINGS

Min-4'0" and 12' vertical between landings.

HANDRAILS

30" to 34" above tread, extend 6" beyond top & bottom riser. 1 1/2" between wall & handrail 1 1/4" to 2" handrail diameter.

LIGHT, VENTILATION AND SANITATION

NATURAL LIGHT OPENINGS

Not less than one tenth total floor area.

NATURAL VENTILATION OPENINGS

Not less than one twentieth total floor area.

5 cubic feet/minute outside air.

Total circulated 15 cubic outside air feet/minute/occupant.

WATER CLOSETS

One lavatory for each two water closets for each sex.

MIN DIMENSIONS

30" clear width

24" clear in front of stool

HANDICAPPED

42' x 48" clear space

Grab bars to be provided

WATER FOUNTAINS

One per each floor level



ZONING

ALLOWABLE USE**R1-S ONE FAMILY SUBURBAN****RESIDENCE ZONE**

The R1-S zone is intended primarily to provide for the transition of large, sparsely settled areas from rural or agricultural characteristics to urban one family residence use and to provide certain areas wherein a partial agricultural atmosphere is retained.

"SINCE THIS PROJECT DOES NOT CONFORM IN USE TO THAT PERMITTED WITHIN THE R1-S ZONE A CONDITIONAL USE PERMIT WILL BE REQUIRED"

SPECIAL OR CONDITIONAL USE

INTENT: Special or conditional use permits for uses other than those specifically allowed in each district, are intended to provide more flexibility for the use of land in each zone where appropriate, but specific safeguards are provided to protect other permitted uses from possible adverse effects.

CRITERIA FOR REVIEW

1. The location, character and natural features of the property.
2. The location, character and design of adjacent buildings.

3. Substantial changes that have occurred in the surrounding land uses since the original adoption of this ordinance.
4. Proposed fencing, screening and landscaping.
5. Proposed vegetation, topography and natural drainage.
6. Proposed vehicular access, circulation, and parking, including that relating to bicycles and other unpowered vehicles and provisions for handicapped persons.
7. Proposed pedestrian circulation, including provisions for handicapped persons.
8. Proposed signs and lighting.
9. Public safety and health.
10. The availability of public utilities and service.
11. Situations which prevent the utilization of the property for the full range of uses allowed in the district.
12. The use or zone classification conforms generally to the objectives of the adopted comprehensive plan and to the purpose of this ordinance.
13. That the use or classification sought would enhance and promote the comprehensive development of the immediate neighborhood, and community.
14. That the use will promote or not substantially impede the conservation of resources and energy, and the conservation policy of Butte - Silver Bow, State of Montana.
15. That the use meets the overall density, yard, height, and other requirements of the zone in which it is located.
16. That the use or classification will not adversely affect nearby properties or their occupants.

17. Conformity of proposed use with the neighborhood plan, if one has been adopted.
18. Compatibility of proposed project with existing adjacent buildings, structures, neighborhood, topography or other consideration.
19. Expressed public opinion relating to the criteria enumerated above, including the views of neighborhood associations.



MOVEMENT SYSTEMS

VEHICULAR**INTENT**

"A typical contemporary puzzle of this kind is how best to enter a building when arriving by car. There are functional problems of deceleration and of entry and storage capacity. There are esthetic problems of a change of scale and danger of isolating the entrance behind a forecourt of parked cars. There must be a clear orientation and a visual transition between velocity and response. It may be desirable for the car to pass close to the entrance before parking after which its passengers approach the same entrance a second time on foot. Parking may be dispersed in separate levels, with lines of activity or landscaping that affords an inviting pedestrian access"¹

ROLE

Movement of vehicles to and from site.

CRITICAL PATH

From Continental Drive (Local access) and continental interchange (Highway access) along East Ridge Drive to Reese Canyon site.

¹Kevin Lynch, Site Planning (Cambridge: M.I.T. Press, 1971), p. 129.

NATURE OF MOVEMENT

Entrance and arrival, access to parking areas, access from parking to access roads, drop offs at waterslide/restaurant and picnic areas.

FREQUENCY/PATTERN

Peak hours of movement during lunch and dinner hours (12am - 2pm and 5pm - 8pm).

VOLUME

Approximately 250 to 300 cars will be able to park on site at one time.

CONDITION/CAPACITY

Current condition: Narrow and unpaved roads on site. East ridge drive paved and in poor condition.

PEDESTRIAN**INTENT**

"Pathways are the focus of points from which the development will be seen. They therefore have a profound effect on the visual character of the whole. They should have a clear order of their own and build up a basic image that is expressive of the function and nature of the site. The pathways

should seem to go to there destination and changes in direction should seem to be reasonable."²

ROLE

Movement of people to and from parking areas and in and around site.

CRITICAL PATH

Path between parking area and restaurant.

ORIGIN & DESTINATION

Paths from site features such as parking, waterslide, picnic, and restaurant all should have a clear order and destination.

NATURE OF MOVEMENT

These paths are for the movement of people from one area to another and from these paths people will experience the site and its relationships.

DEGREE OF URGENCY

During the winter months and under severe climatological conditions the distance traveled between points of origin and destination should be minimized.

²Kevin Lynch, Site Planning (Cambridge: M.I.T. Press, 1971), p. 132.

VOLUME

The number of persons using these paths will vary from season to season and vary throughout the day. Average flows during peak periods may be 2 to 4 times the overall average flow.

MATERIAL**INTENT**

This development requires a large quantity of service and delivery of goods for its operation. A clear distinction must be made between service access and user access. Service and delivery should make as small as impact on the site as possible and its activities should be unobtrusive to the users of the site. Daily deliveries are expected.



PARKING

PRESENT NEEDS

RESTAURANT - 1 SPACE/200 SQ FT OF FLOOR AREA

Approximately 70 spaces

WATERSLIDE PARK - 1 SPACE/2.5 USERS

Approximately 200 spaces

AREA REQUIRED

270 cars

300 sq ft/car is approximately 81,000 sq ft

ACCESS/EGRESS

Parking may be dispersed, placed in separate levels, or threaded with lines of activity or landscaping that afford an inviting pedestrian access. Vehicular access to parking areas will be from improved roads adjacent to the site area.

ON SITE CIRCULATION

Change in paving patterns where pedestrians cross vehicular paths continuous on site circulation.

VOLUME & PATTERNS

Parking areas adjacent to waterslide activities will require the most area and will be the most frequently used during the summer months. Parking areas adjacent to the restaurant will be the most frequently used on a year round basis.

EXISTING ROADS

Two dirt roads presently surround the site area. Both of these roads presently serve the residents

of this area and will need a great amount of improvement for use in this project.

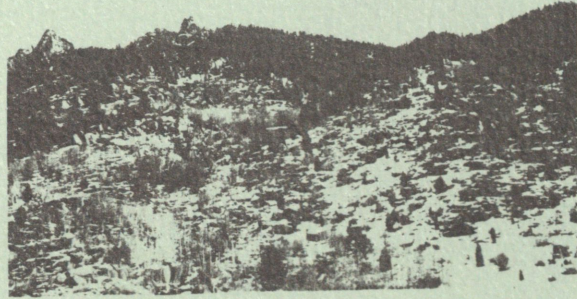
DROPOFFS

Dropoffs adjacent to activities such as waterslide, restaurant and park will be required and will be provided.

LIGHTING

"Light poles are an obvious part of the daytime visual scene. These poles should be as handsome as the other features of the landscape. Carefully sited and designed. This lighting will also have a predominant effect on the night landscape. Outdoor light should be concentrated where people are and where they want the light to see by."³

³Kevin Lynch, Site Planning (Cambridge: M.I.T. Press, 1971), p. 187.



EXHIBITS / DRAWINGS



APPENDIX

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