

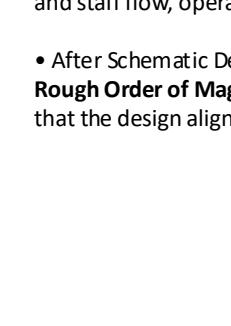
Food & Beverage

Our Design Process

We have designed over 150 restaurants, bars, cafes and other food-related projects. Here's our step-by-step breakdown of how we take your project from hand-sketched floor plans to three-dimensional design, permits and construction.

Pre - Design

- We visit your project site together, review your **program** requirements and review **your budget** together.
- We review your project **vision, branding and design goals**



BRAND MISSION

(IN THE WORKS)

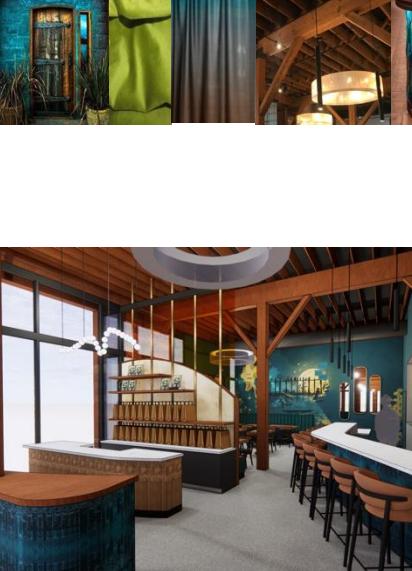
Across the world there are countless differences that set out to divide cultures, and people. However there is one language that is universal across all cultures, food.

Food is a powerful storyteller, it acts as a symbol of connection, self expression, life experiences, cultural influences... It pushes boundaries, geographical differences, generations, and bridges cultures.

Here at Teakwood, we are adventurers driven by curiosity, and firm believers that there is beauty in discovery. Let us take you on a journey of culinary discovery as we set out to bridge cultures through food, together.

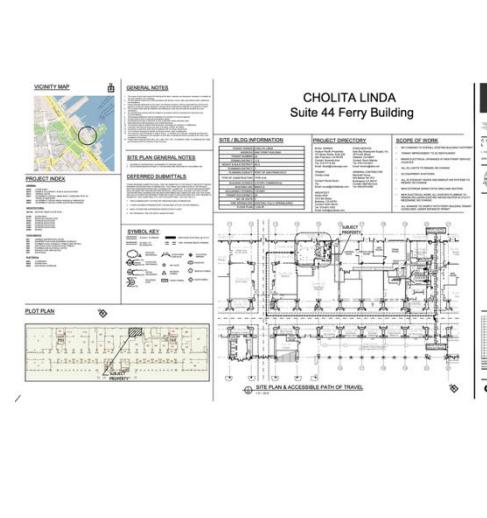
Take a seat at our table.

Teakwood



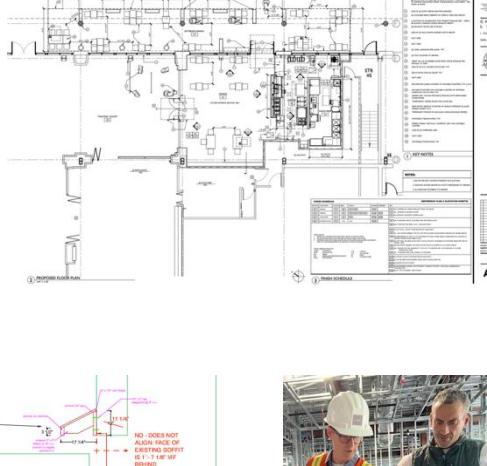
Schematic Design / ROM Pricing

- We create your Test Fit Plan with keen attention to customer and staff flow, operations and Food Service equipment layout.
- After Schematic Design, we reach out to our trusted GC's to get **Rough Order of Magnitude (ROM) ballpark pricing** to ensure that the design align with your budget.



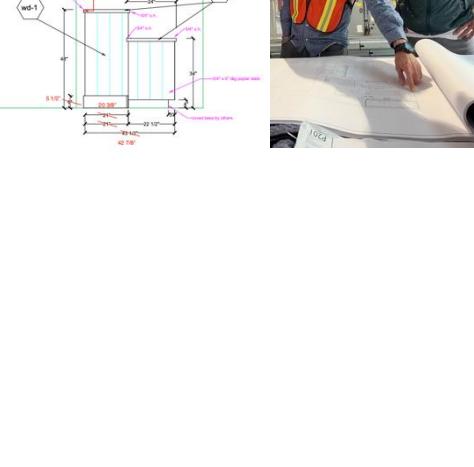
Interior Design

- We collect **Inspiration Images** and create a Project Mood Board
- We create a **3D Model**
 - Identify Key Design Elements
 - Review options for Materials and Color
 - Review the spatial experience from the customer viewpoint



Design Development

- Together we refine Food Service Equipment choices and we coordinate with our Food Service Consultant
- We coordinate with Structural, Mechanical, Electrical and Plumbing (MEP) Consultants
- We create details for Permit review and Construction



Permit Drawings

- We create the Permit Set. Our experience designing 150+ built restaurant projects means we can anticipate the delays in planning/zoning issues, building code, ADA or health department issues and work around them.
- We submit to the corresponding Health and Building Departments. We have strong relationships with building officials in almost all jurisdictions and are able to manage unforeseen circumstances.

Pricing Drawings and Bid Review

- We help to Negotiate the Bid Price with the selected General Contractor
 - Make final FF&E Selections based on cost and availability
 - Review any Cost Saving Strategies (Value Engineering or VE)
 - Review final bid prior to contract signing

Construction Administration

- Stay involved during the construction phase
 - Regular Owner-Architect-Contractor meetings (OAC)
 - Review Shop Drawings and Submittals
 - Respond to RFIs
 - Finalize FF&E and Procurement
 - Final Punch Walk