

Project Meeting 02: University of Victoria – GSC Grad House Reno

Date: 08 July 2014 Time: 13.00pm
 Proj. Number: 13-01157
 Place: Grad House Restaurant – University of Victoria
 Subject: Client Meeting

Attendance:		Phone	Email
Cathie Storey	University of Victoria (UVIC)	250.472.5421	cathies@uvic.ca
Stacey Chappel	GSC Executive Director	250.472.4543	gssmgr@uvic.ca
Kendra MacFarlane	Director of Finance		gssfinan@uvic.ca
Robin Rothschild	University of Victoria (UVIC)	250-721-7619	raubynr@uvic.ca
Peter Johannknecht	Cascadia Architects Inc. (CAS)	778.679.8739	peter@cascadiaarchitects.ca
Ben Cotter	Cascadia Architects Inc. (CAS)	778.433.6789	ben@cascadiaarchitects.ca

Distribution: All present

Brandy Sistili	Operations and Services Manager	250.472.5597	bsistili@uvic.ca
Greg Damant	Cascadia Architects Inc. (CAS)	250.881.4841	greg@cascadiaarchitects.ca

ITEM	Construction Items	ACTION
2.1	Two schemes were reviewed by all present.	INFO
2.2	Large group table with overhead trellis to be included in future scheme. Table should be able to be reconfigured as required.	INFO
2.3	Staff require an area disconnected from public. Area to include Point of Sale machine, glass disposal, food delivery, etc. Should be next to bar and existing kitchen entry. Will also buffer kitchen and could eliminate direct sightlines into kitchen from public area.	INFO
2.4	Point of Sale machine location to be identified in future plans. Currently four, including two portables. Could be reduced to two locations.	INFO
2.5	Entry to David Clode Café needs to have different connection/visibility than currently shown in schemes. Should have presence in Lobby, as this will be open while restaurant is closed.	INFO



2.6	Consider a feature wall upon entry into restaurant. Could divert people to David Clode café, provide signage, and include doors to close off restaurant/bar when not in operation. Could be a curtain, glass, wood. CAS to explore further.	CAS
2.7	Consider restaurant tables sized for two and able to be reconfigured according to needs.	CAS
2.8	Future plans should maintain existing accessibility standards.	CAS
2.9	Informal lounge seating to be included in restaurant.	CAS
2.10	Consideration given to bookings up to 25 people.	CAS
2.11	Existing washrooms adjacent to lobby should be shielded from public view.	CAS
2.12	Current door to kitchen is blocked, and shown incorrectly on plan. Could reopen if necessary, but works well for kitchen in current blocked state.	CAS
2.13	Consider centre island in bar/café area with wall containing pocket doors for ability to close off space if necessary. Island to include beer storage. Visibility through this area and openness of this area is preferable.	CAS
2.14	Shutter closures for the bar/café area are not desirable and shouldn't be considered.	CAS
2.15	Need to consider location for glass collection and washing at bar area. Is currently problematic and need to increase efficiency. Consider automatic washer option.	CAS
2.16	Ensure exit door requirements are maintained.	CAS
2.17	Review existing stools and banquetts for inclusion in future renovation.	CAS
2.18	Doors to David Clode Café could be large pivoting doors, or ones that recess into wall. Increased transparency and access when café is open to be considered.	CAS
2.19	Bar should be 42 inches high [bar height]. Group table should be 36 inches high [counter height].	CAS
2.20	Areas to for public to wait for their party around entry area could be included in design.	CAS
2.21	CAS to update scheme for next meeting.	CAS
2.22	Forward drawing set to UVIC for records.	CAS
	NEXT MEETING: 1:00pm on Tuesday July 17th at UVIC GSC Bar/Restaurant	INFO