

PURGATORY RESORT AND CONFERENCE CENTER

HOTEL

PREFACE

This volume is the submission of James Thomas Clark, Jr. as the first half of the documents required to obtain the Master's Degree in Architectural Design from Oklahoma State University. The second half will consist of the documents and drawings that are required to describe the design which is created from the information contained within this volume.

DEDICATIONS

This is dedicated to those people who have given the support and encouragement that has helped me endure the hard times, and appreciate the good.

Foremost, this is dedicated to my loving parents, James and Bette Clark, and to the rest of my family; who, through their patience, confidence, and advice, have enabled me to persue my interests, and to advance in my educational endeavors.

Secondly, this is dedicated to my friends, colleagues, and educators, who have helped me grow intellectually and emotionally through the sharing of their time, wisdom, and concern.

Finally, this is dedicated to snow skiers who brave the elements of man and nature to enjoy the great challenge that lies ahead of them.

ACKNOWLEDGEMENTS

I want to take this opportunity to express my sincere gratitude to those individuals and groups who have given so generously of their time, talents, and effort.

Professor George Chamberlain, Professional advisor; Professor of Architecture; Oklahoma State University; Stillwater, Oklahoma.

Professor G. Baker Bokorney; Professor and Director of Hotel, Restaurant Administration; Oklahoma State University; Stillwater, Oklahoma.

Professor Don Rose; Professor of Hotel, Restaurant Administration; Oklahoma State University; Stillwater, Oklahoma.

Mr Jon Pomeroy; Architect, Pomeroy and Associates; Durango, Colorado.

Amy Mullen; Food and Beverage secretary, Williams Center Westin Hotel; Tulsa, Oklahoma.

Richard Thorn; Architect, Barry Berkus and Associates; Santa Barbara, California.

John Olberg; Director, Westin Hotel Design Department; Seattle, Washington.

And to the many others who have given help and support in so many different ways.

Thanks to Reverend Dennis C. Dorney and the staff of St. Pius X Church for the use of their offices, equipment, and personnel.

Special thanks to Tim Buzzard of Durango Ski Corporation who helped initiate this project with his time and interest.

Finally, I would like to express endless appreciation to Brad Pace of Durango Ski Corporation who has given untold amounts of time, effort, support, and information towards this endeavor. Brad has enabled this project to materialize far beyond what it would have without his help.



PURGATORY RESORT AND CONFERENCE CENTER

HOTEL

TABLE OF CONTENTS

OVERVIEW	1
PROJECT SUMMARY	2
STATEMENT OF THE PROBLEM	3
STATEMENT OF GOALS	8
STATEMENT OF CONCEPTS	14
SITE DATA	29
UNITED STATES MAP	30
REGION MAP	31
AREA MAP	32
MASTER PLAN	33
SITE PLAN	34
SITE SUMMARY	35
PHOTOGRAPHS	36
KEY TO PHOTOGRAPHS	37
Existing	38
Proposed	49
CLIMATE DATA	53
SOLAR ANGLES	54
SOLAR AZIMUTH	57
MEAN MINIMUM AND MAXIMUM TEMPERATURES	58
PERCENT OF THE MONTH WITH MAXIMUM	50
TEMPERATURES LESS THAN 32°F.	59
PERCENT OF THE MONTH WITH MINIMUM TEMPERATURES LESS THAN 32 ^O F.	60
PERCENT OF THE MONTH WITH MINIMUM	00
TEMPERATURES LESS THAN OF.	61
MONTHLY PRECIPITATION IN INCHES	62
PERCENT OF THE MONTH WITH PRECIPITATION	
GREATER THAN OR EQUAL TO 0.1 INCHES	63
MONTHLY SNOWFALL IN INCHES	64

TABLE OF CONTENTS

F	PERCENT OF THE MONTH WITH SNOW ON	65
G	THE GROUND GREATEST SNOW DEPTH IN INCHES	66
TUE /	COMPLEX	67
	COMPLEX FLOW DIAGRAM	68
	PACES BY DEPARTMENT	69
	LOWS	72
0	SLOSSARY OF USERS	77
NEED:	S	82
ļ	NTRODUCTION - LOBBY	83
F	FLOW DIAGRAM - LOBBY	84
	Data sheets	85
	NTRODUCTION - GUEST FACILITIES	90
F	FLOW DIAGRAM - GUEST FACILITIES	91
	Data sheets	92
İ	NTRODUCTION - PUBLIC FACILITIES	98
i	FLOW DIAGRAM - PUBLIC FACILITIES	99
	Data sheets	100
	NTRODUCTION - CONFERENCE FACILITIES	107
l	FLOW DIAGRAM - CONFERENCE FACILITIES	108
	Data sheets	109
	NTRODUCTION - DURANGO SKI CORPORATION OFFICES	111
i	FLOW DIAGRAM - DURANGO SKI CORPORATION OFFICES	114
	Data sheets	115
	INTRODUCTION - MANAGEMENT OFFICES	120
i	FLOW DIAGRAM - MANAGEMENT OFFICES	12 ⁻ 12 ⁻
	Data sheets	122
	INTRODUCTION - KITCHEN	132
l	FLOW DIAGRAM - KITCHEN	13 <u>:</u> 136
	Data sheets	1 31

TABLE OF CONTENTS

INTRODUCTION - HOUSEKEEPING FACILITIES FLOW DIAGRAM - HOUSEKEEPING FACILITIES Data sheets	158 159 160
INTRODUCTION - MAINTENANCE FACILITIES FLOW DIAGRAM - MAINTENANCE FACILITIES Data sheets	164 165 166
INTRODUCTION - SERVICE AREAS Data sheets	173 174
DESIGN CONSIDERATIONS	183

OVERVIEW

There is a corner of America, where four states merge and the rugged land rises to form the snow-capped Rocky Mountains. This is known as the Four Corners Region. It is an area of dramatic and diverse beauty, and home of Purgatory resort, nestled 8800 feet above sea level, deep in the San Jaun forest of Southwestern Colorado.

Purgatory arrived on the ski scene in 1965. Since then, plans for growth and development have carefully been established. Nearly a decade has gone into the meticulous planning of what will ultimately be a \$250 million expansion.

When complete, condominiums, lodges, hotel, meeting and conference rooms, and intimate shops, restaurants, and bars, will nestle into the valley at the base of the ski slopes. These functions will all be connected by the creation of a pedestrian-oriented village center that will allow resort owners, guests, and visitors to recreate and relax in the beautiful Rocky Mountain atmosphere. The community will ultimately include a racquet club, exercise facility, tennis courts, swimming pools, and an 18-hole Alpine golf course.

By January 1, 1985, two of the condominium buildings will be completed. The Village Center, which opened last year, is a twenty-eight unit complex that defines one edge of the pedestrian mall, and is a major image setter for the whole resort. Eolus condominiums are presently under construction, nestled between the Village Center and the mountain. The proposed hotel will define another edge of the mall, and like the Village Center, will face the ski slopes and become another image setter for the Purgatory Resort.

PROJECT SUMMARY

The Purgatory Resort Hotel and Conference Center is an integral part of an overall master plan for the development of Purgatory, Colorado. This development is geared towards making Purgatory a year-round resort community with the capability of hosting conventions also. The hotel needs to relate to the rest of the development in image and in function, so that it compliments and not distracts from the existing facilities. To fulfill this requirement, this complex needs to contain the following amenities.

The hotel is to contain two hundred rooms and suites that function as a condominium-hotel. The rooms will be sold in several variable combinations to individuals and corporations, and when the owner is not using them, the hotel will rent each unit separately. There will also be a recreational facility reserved for the exclusive use of the hotel guests and owners.

Public facilities such as restaurants, bars, and shops will be included to cater to a wide range of users, beyond just hotel guests. These will provide services and goods that are required and desired by those users.

A separate conference center will contain a variety of meeting facilities to accommodate groups of ten to three hundred people. These facilities will be flexible enough to cater to any function, including guest and visitor activities also.

A small office complex for the Durango Ski Corporation is required to replace the facilities that are presently located on the hotel site. These offices work to keep Purgatory operating smoothly as a resort.

Finally, a helipad will be provided for the arrival of important guests who will fly in from Durango by helicopter.

PURGATORY RESORT AND CONFERENCE CENTER

HOTEL

FUNCTION

Since this project is to function as a first-class resort and convention facility, the design should make this evident by the image of the meeting facilities and public facilities, their flexibility and versatility, and the inclusion of state of the art equipment and furniture.

Since this project caters to the visitors to the Village Center, its shops, restaurants, and bars should closely relate to the Village Center, but not compete with existing facilities, and be of an inviting pedestrian nature.

Since this project is to provide excellent accommodations for vacationeers, skiers, owners, and conventioneers, it must provide every service that one of these users could need, and some that would not be expected. These services must function and relate to each other in a clear, concise, and efficent manner, so as not to cause the guest any undue inconveniences.

FORM

Since this project is to be an integral part of the overall master plan development for Purgatory, it must relate to the existing buildings by the use of similar materials, forms, and landscaping. This facility must not compete with any part of the master plan whether existing or proposed.

Since this project is nestled in the mountains, it should be sympathetic to its surroundings and not try to be a monument onto itself.

Since this is located in such an unique location, and is part of an exclusive development, this project should deviate from the usual flat and repetitous facades found on most hotels built today.

ECONOMY

Since this project is on a fairly liberal budget, it should be of high quality and contain extras that are not usually found in hotels of this size. It should not, however, be extremely wasteful, especially in the amount of space required for some of these extras.

Since this hotel is located in a harsh winter environment, it should be planned to minimize operating costs from heating and snow removal. However, good views cannot be sacrificed for savings in energy. Operating costs should also be reduced by minimizing outside costs for laundry, fixture repair, and furniture replacement.

TIME

Since this project has no need for phasing and has little expectations for expansion or change, it should be designed with possibilities for expansion or change as an added bonus, but in no way distracting from, or controlling the design.

PURGATORY RESORT AND CONFERENCE CENTER

HOTEL

FUNCTION

PURPOSE

The Purgatory Resort Hotel and Conference Center will establish a medium-sized conference center that will draw conventions due to the unique and picturesque location, the amenities offered, and the efficent and pleasant layout of the facilities.

It is to provide lodging for conventioneers and vacationers in such a manner that it is suitably standardized for conventions, and is flexible enough to suit the tastes of someone who is interested in purchasing a group of units.

This facility will provide more activities at Purgatory to enhance those presently available in order to promote tourism and to increase the amenities available to condominium owners.

IDENTITY

This project must become an integral part of the Purgatory development, and within this framework, it should have its own identity that denotes the various functions that take place within.

It must be evident that the hotel was planned around the mountain environment, making good use of all the views of the surrounding mountains and valleys.

SECURITY

The hotel needs to provide a minimal amount of visible security, just enough to make the guests feel safe and know that their belongings are safe also.

The hotel must have strict control on what comes in and out, so that supplies and food are not removed without being paid for by quests, employees, or visitors.

FUNCTION

EFFICENCY

A smooth, efficent flow for the hotel guests and owners is required in order to prevent frustrations which might cause a loss of return business, especially from guests and convention hosts.

An efficent flow for service personnel is also required to reduce the amount of unnecessary personnel, improve working conditions, eliminate an overabundance of service areas, and in general keep the hotel running smoother.

Clear, concise, and efficent circulation patterns for each of the different users is needed to minimize confusion and frustration which causes bad feelings toward the hotel.

PRIVACY

Service areas are to be kept very private. They are not to be noticed by the public.

Guest facilities need to be very private so that the resident has the feeling of security and that he has his own private space.

FORM

IMAGE

The hotel and conference center must fit into the image of the Purgatory master plan development through the use of similar forms, materials, landscaping, and philosophical concepts.

It must also be compatible and sensitive to its setting in the Rocky Mountains, and to the character associated with Colorado in general.

It should have an interesting and exciting character, expressed in the use of materials, the use of positive and negative spaces, and the use of angles. It should constrast the general trend in hotel design.

QUALITY

The complex must be of high quality as expressed in the design, the selection of materials, and the amenitities it offers.

The hotel and conference center must function as a high quality organization. This is to be accomplished by efficent service that is hidden from the public view, by the use of state of the art audio and visual equipment, and by employing a staff of professionals and providing them with the best equipment and layout for their specific duties.

ENVIRONMENT

The hotel must not only respond to the rest of the Purgatory development, but also to the forested mountain location it occupies. It should accomplish this by materials and massing.

This environment should also be incorporated into the interior of the complex. Therefore, views of the surroundings are very important along with the introduction of some aspects of the surroundings into the hotel.

ECONOMY

FIRST COST

In order to insure high quality equipment, materials, and work-manship, first costs are assumed to be high.

Wasteful costs must be avoided, such as minimizing piping and duct work, standardizing the structure, and minimizing finishes where they are not needed.

OPERATING COST

Excessive and wasteful operating costs should be avoided by an efficent design that eliminates the need for excessive personnel, that minimizes the amount of wasted space, and that does not waste a large amount of energy.

It is more important, however, that excellent views are not sacrificed in order to be more energy efficient. Items such as poor orientations should be handled as well as possible in the design, but should not infringe upon the views.

Operating costs will be lowered since laundry and repairs will be done right at the hotel instead of sending the laundry out or replacing broken or worn items.

LIFE CYCLE COST

Due to the increased first cost, most items should have a lower life cycle cost to offset the high initial cost.

TIME

CHANGE

There are no foreseeable changes in function due to the stability of snow skiing as a popular winter sport, and due to the stability and control of the community that has been established. All condominiums in this development are sold before they are built.

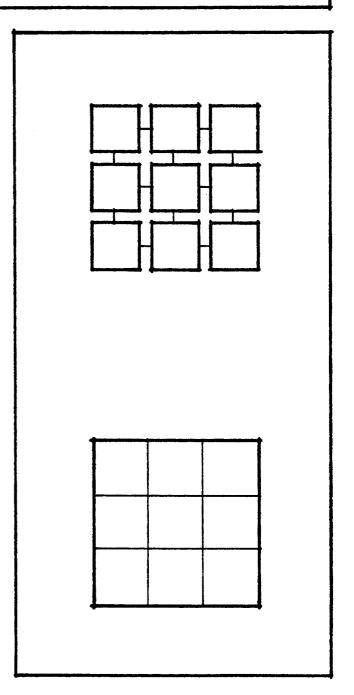
GROWTH

There appears to be very little need for expansion. Therefore, any allowances for expansion must not distract from the overall concept and design.

DEPARTMENT GROUPING

As a whole, the different departments within the hotel will be separate entities that are connected in various manners to accommodate the need for interaction between departments.

Within departments, all functions will be centralized. This will help bring unity and identity to each department by not being scattered around the complex. This will also help eliminate excess circulation and service areas.

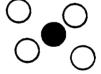


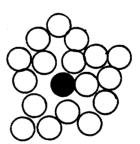
PEOPLE GROUPING

In the guest rooms, office areas, and service facilities, people will be characterized as individuals, and the needs of the individual within these spaces should be considered.

Small group activities are to be anticipated in the public facilities and the recreational facilities, but these spaces should also anticipate large groups at times, and be able to deal with both sets of conditions equally well.

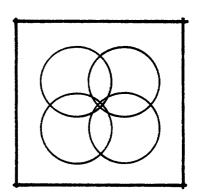
Large groups will occur mainly in the conference center, with this activity filtering out into the lobby and into the public areas. The Banquet/Ballroom Foyer should anticipate these large groups.



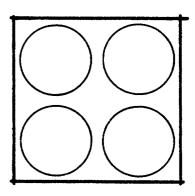


ACTIVITY GROUPING

The activities in each department will be integrated to create centralized nodes of different activities within the complex.



Each grouping of activities will be compartmentalized and separated due to the variety of users and functions associated with each group or department.



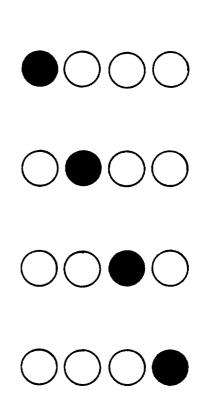
PRIORITY

Main priority is given to the lobby areas and meeting facilities due to their importance to the operation of this hotel and due to their impact caused by the image they portray to the users.

Second priority is given to the public facilities of the hotel since these cater to more than just guests. They must have a special quality that attracts other users.

Third priority is given to the guest and office facilities. While these are important functions, they do not require the attention that the above areas do, due to the smaller crowd that they would impact.

Final priority is given to the service areas. The layout of these areas is very important, and they should not be treated as afterthoughts. Besides that, they do not require any special considerations.



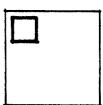
SECURITY The least secure areas are the lobby areas, conference center, and public facilities. Moderately secure areas are the Durango Ski Corporation offices and the service areas. The most secure areas of the hotel are the guest facilities and the hotel management offices.

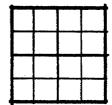
FLEXIBILITY

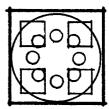
Expansion is not necessary and should be addressed only if it enhances the concept and design.

Convertibility is extremely important in the conference center in order to be marketable to a wide variety of conventions. Convertibility is also important in the guest rooms, to allow for standardization for renting and for flexibility for selling.

Versatility is also a factor in the guest facilities, and throughout the entire project. It is extremely important in the retail area since the tenants change often.

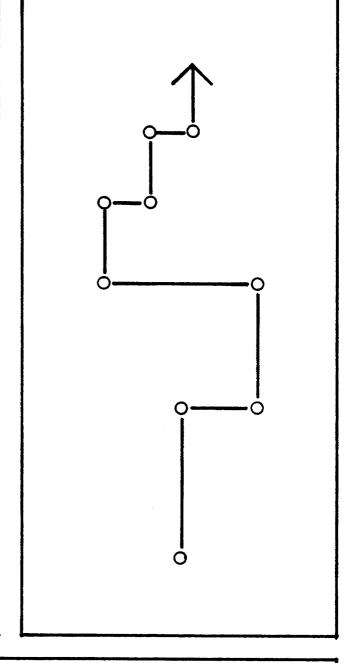






SEQUENTIAL FLOW

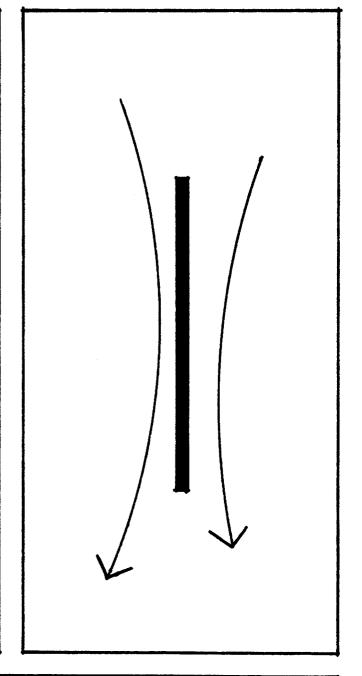
The circulation of all users must be planned so that there is no confusion, conflicts, distractions, or waste in the movement of these different people in their flow to and through their respective areas.



SEPARATED FLOW

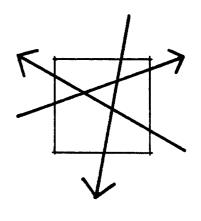
Major separation is required between service and the public and between offices and the general public.

Minor separation is required between the car and the pedestrian. It is also needed to some degree for the different users of the hotel and conference center.



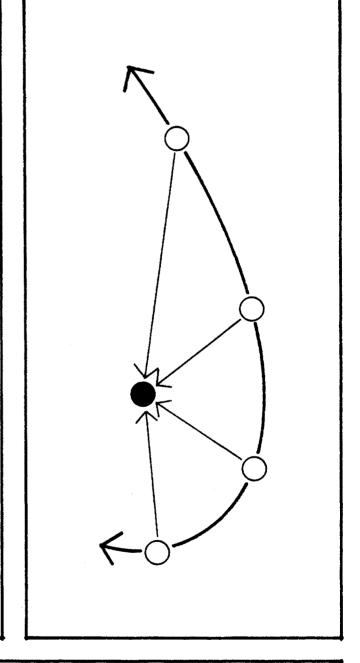
MIXED FLOW

The major mixed flow will occur in the lobby area. This area needs to be designed to handle these different flows with minimal amounts of confusion and conflicts. Minor mixed flow might occur in the public and guest facilities, but by design it should be minimized as much as possible.



ORIENTATION

The lobby will function as the main orientation point. From here all other activities and departments can be reached.

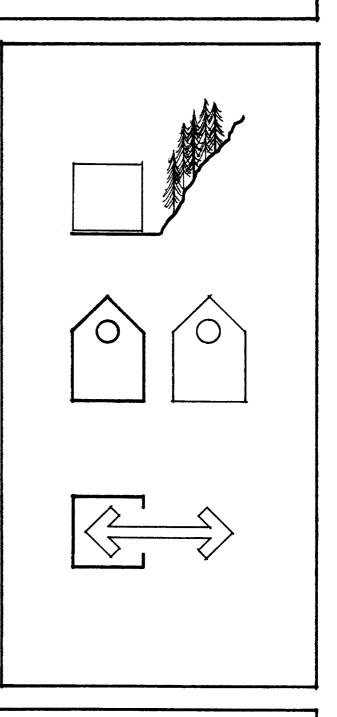


ENVIRONMENT

The hotel must be designed to respond to the mountains and forests that surround it. This can be achieved by the massing, materials, color, and landscaping of the overall project.

The hotel must also relate to the surrounding buildings in the master plan, existing and proposed.

The hotel should take full advantage of the surroundings by allowing views from all public areas, guest areas, and lobby areas, even if the exposure would generally not be acceptable due to solar gain or heat loss.



PHASING All components of the hotel and conference center will be completed at the same time. Within the whole master plan, the hotel is one of the first five buildings to be completed. Due to this early completion,

PURGATORY RESORT HOTEL AND CONFERENCE CENTER

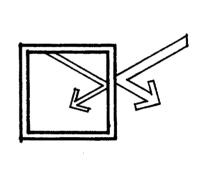
it could become a trend setter

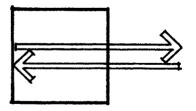
for future development.

ENERGY CONSERVATION

Due to the harsh winter environment at Purgatory, it is advised that the hotel and conference center be designed to help reduce energy usuage.

Due to the mountain location of this facility, exposure to and views of the outside should take precedence over strict energy conservation measures.





STATEMENT OF CONCEPTS

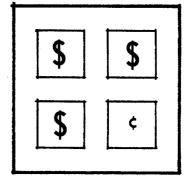
COST CONTROL

All hotel rooms are to be sold in various combinations to individuals and corporations. When these people are not using their rooms, each room will be rented individually by the hotel.

Furniture and fixtures will be repared at the hotel to eliminate the costs of replacing these items. Laundry will also be done at the hotel to avoid the costs of having it done elsewhere.

By keeping a close watch on employees, guests, and visitors, it may be possible to greatly reduce the amount of materials that are removed from the hotel without being paid for.

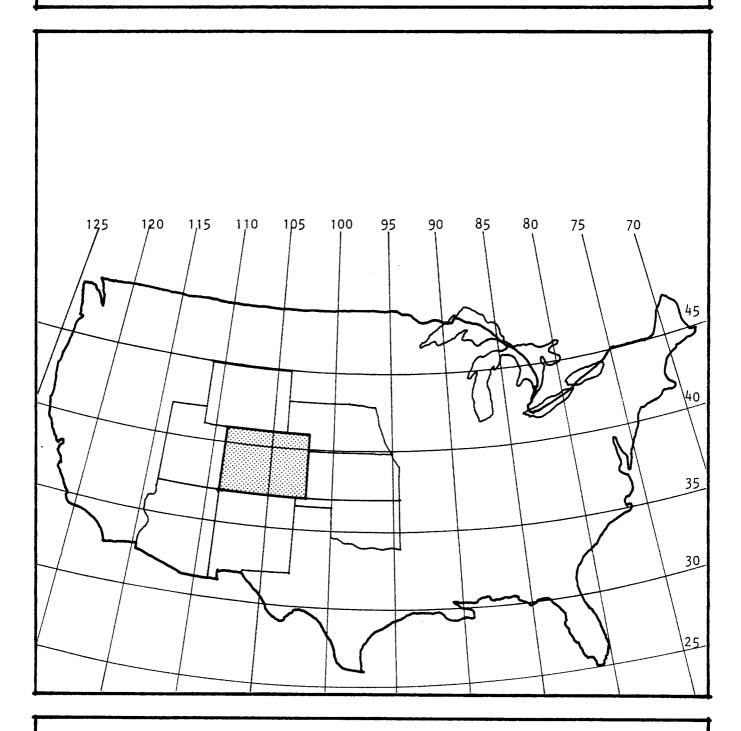
Efficent planning and layout of spaces will help minimize wasted space, and will help reduce the total number of employees required due to greater efficency.



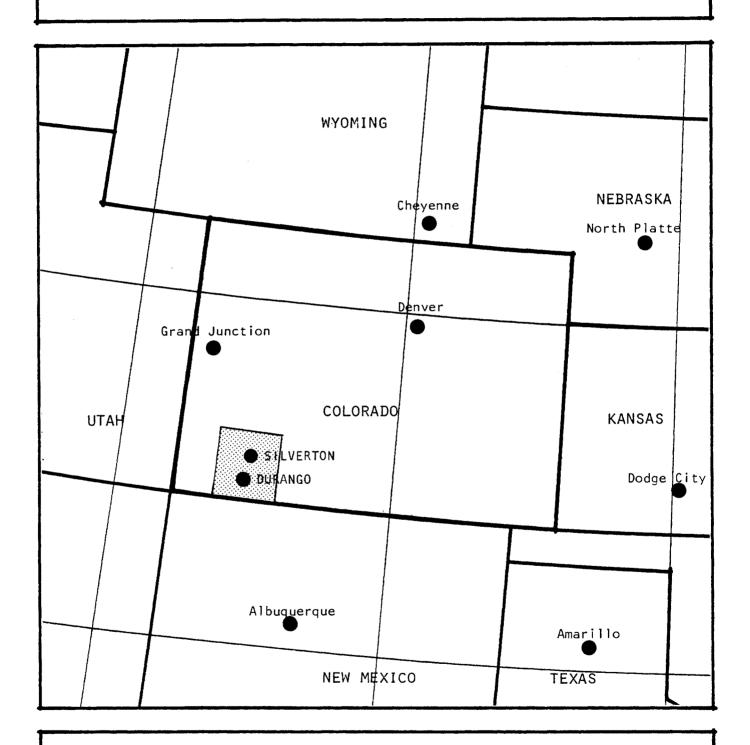
SITE DATA

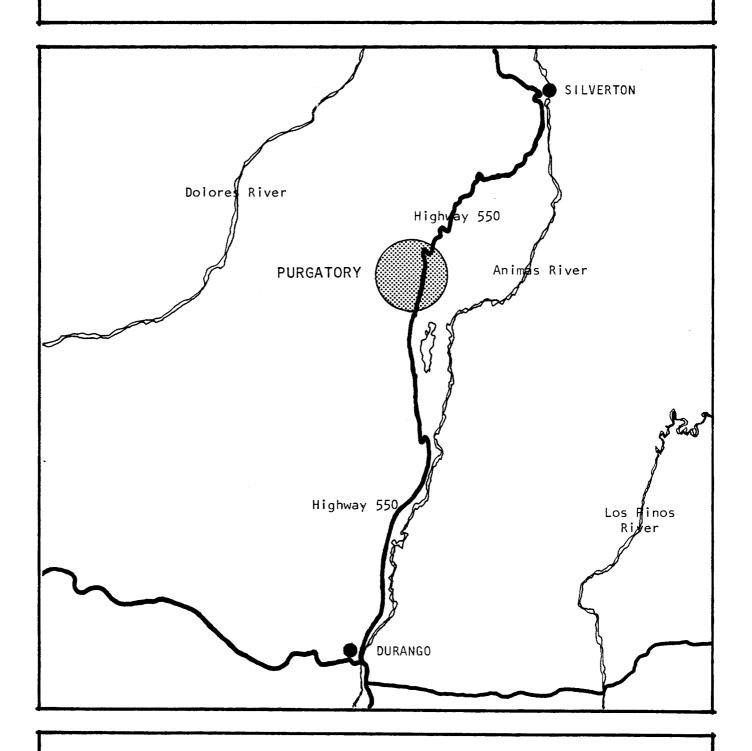
PURGATORY RESORT AND CONFERENCE CENTER

HOTEL

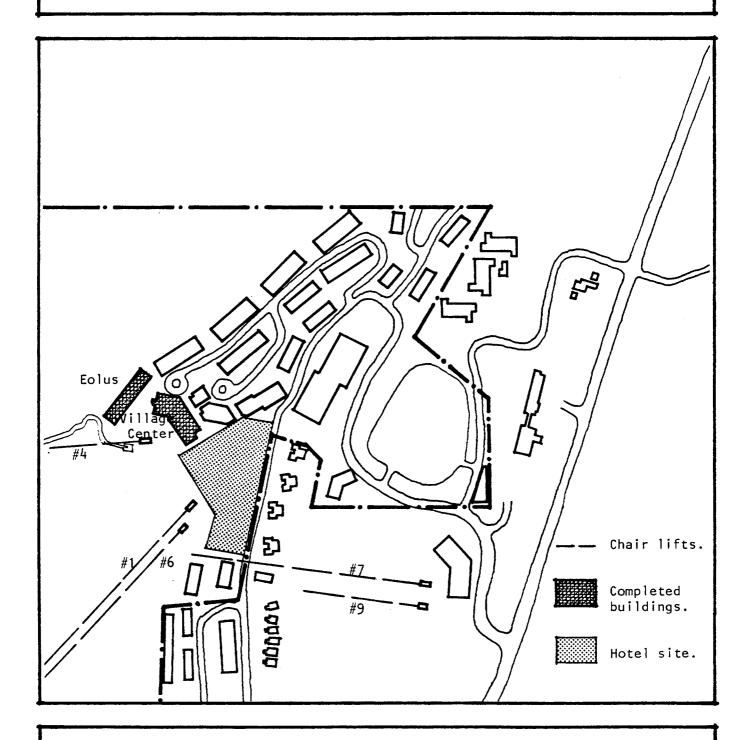


REGION MAP

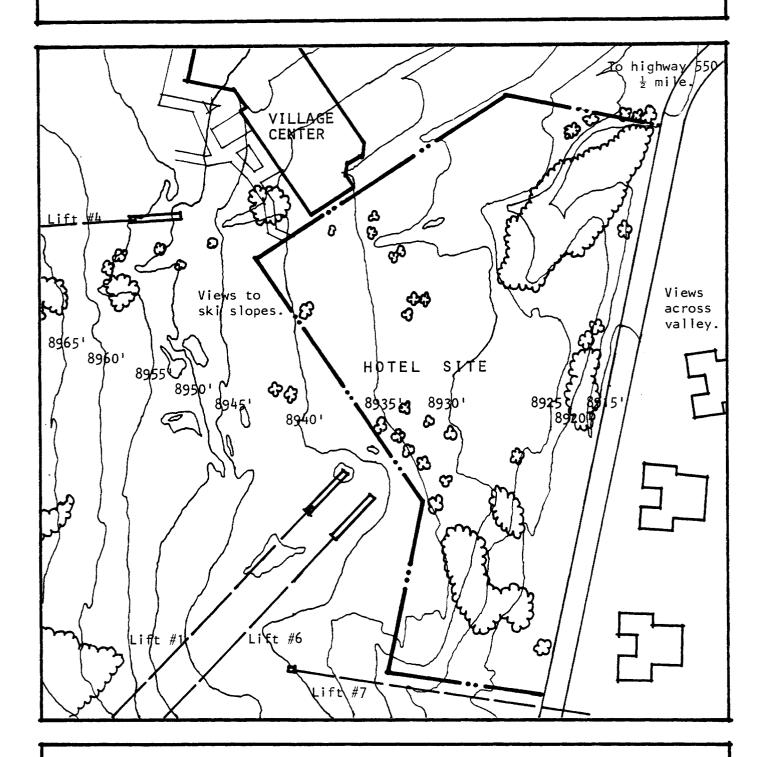




MASTER PLAN



SITE PLAN



PURGATORY RESORT CONFERENCE CENTER

HOTEL

SITE SUMMARY

Purgatory has become popular within the last few years due to its good snow skiing. There is no town, in the formal sense of the word, named Purgatory, it was simply the name given to the ski area. Within the past couple of years, an effort has been undertaken to develop Purgatory into a small, exclusive resort village.

Purgatory sits approximately one half of a mile west of highway 550, twenty-six miles north of Durango. Highway 550 is a three lane highway that travels from Durango to Silverton and then continues north. Purgatory can be accessed from this highway.

Purgatory sits at the base of several ridges, most of which are ski slopes. This base is approximately two hundred feet above the level of highway 550. Upon reaching Purgatory, one can look back over the valley and see endless mountain ranges in the distance. Views are breathtaking in every direction, with the views of the slopes taking precedence due to their proximity and their activity during the winter months.

The development site slopes up about forty feet to the west and to the north-west. The hotel site slopes about twenty feet from the ski slopes down to the road.

There are a few scattered trees on the site along with two masses of dense evergreens. Most of these trees will be removed, especially those near the village center due to the construction of the pedestrian mall.

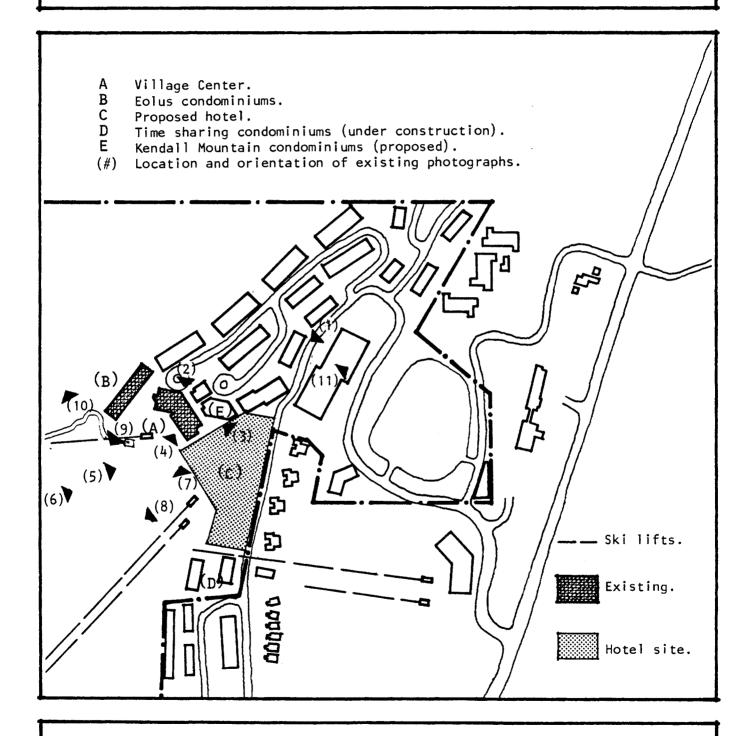
PHOTOGRAPHS



PURGATORY RESORT AND CONFERENCE CENTER

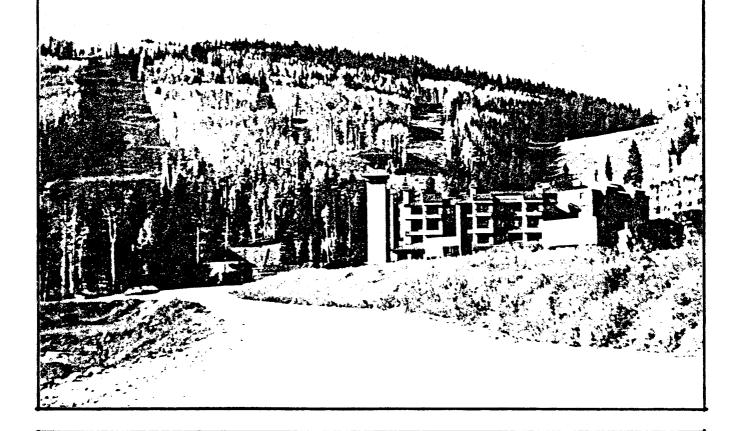
HOTEL

KEY TO PHOTOGRAPHS



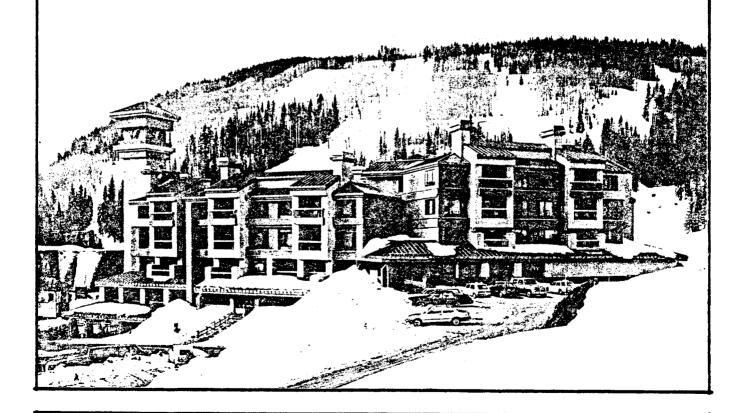
APPROACH TO SITE

1. Below is the view as one climbs the hill to the Purgatory development. The Village Center, (A), is visible right of center, with the construction of Eolus condominiums in the background on the far right. Several ski slopes are apparent on the background mountain. Below the slope on the left side of the photograph is the approximate location of one of the corners of the proposed hotel and conference center.



VILLAGE CENTER

2. This photograph shows the recently completed Village Center. In the background are visible the ski slopes and several chair lifts. The small building on the far left edge will be replaced by the hotel. That is the area that is being developed into the pedestrian mall.



VILLAGE CENTER

3. This view is a close-up of the Village Center as seen from the area that will be developed into the pedestrian mall. Retail and other commercial activities occur on the lower two floors, with condominiums above.



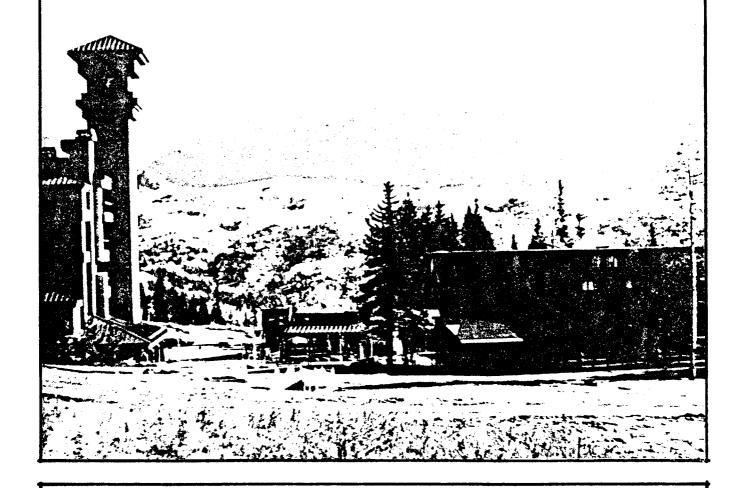
VILLAGE CENTER

4. This is a view of the Village Center from the ski slope side. At the lower left corner of the picture is a large set of stairs. These lead to the upper level of commercial activities and to the condominiums. These stairs deal with the differing depths of snow since at no time could the snow be deep enough to block the entry. At the lower right corner is visible a small portion of the lower level commercial area. This relates to the pedestrian mall, which will be cleared of snow so that no change of level is necessitated.



VILLAGE CENTER AND SITE

5. This photograph shows the Village Center on the left, the "avenue" that will be maintained by the pedestrian mall, and a portion of the proposed hotel facade where the building on the right sits. In the distance is a spectacular mountain range across the Animas River valley. This picture is taken at the base of the ski slopes. The small building left of center is a temporary building that will be removed during the development of the pedestrian mall.



VILLAGE CENTER AND SITE

This view is similar to number 5, but taken from farther away. At the right of this picture is the base of chairlifts 1 and 6, which the proposed hotel will have to bend around. Off of the left side of this picture is the base of chairlift 4.

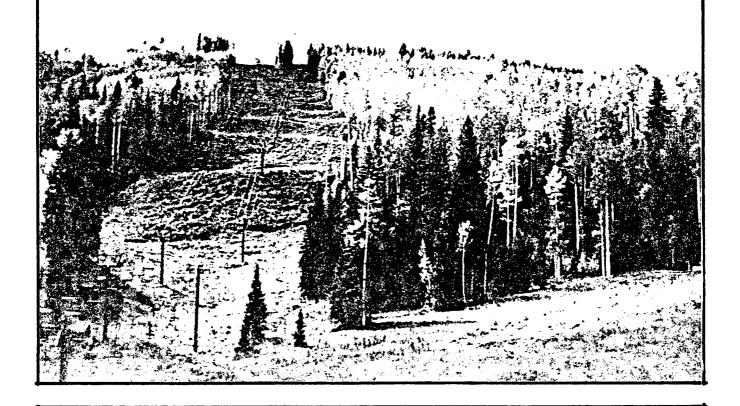


EOLUS AND VILLAGE CENTER

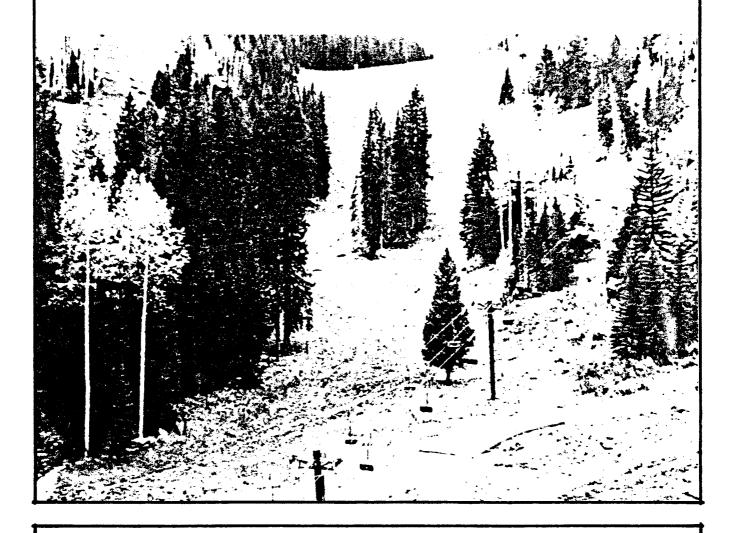
This view shows the construction of Eolus condominiums, and the 7. mountain right behind it. Right of center is the Village Center, with the slope-side access by stairs visible in the foreground. On the far left of the photo is the base of chairlift 4 and the alpine slide tracks, which operates during the summer to utilize the ski slope and chairlift.



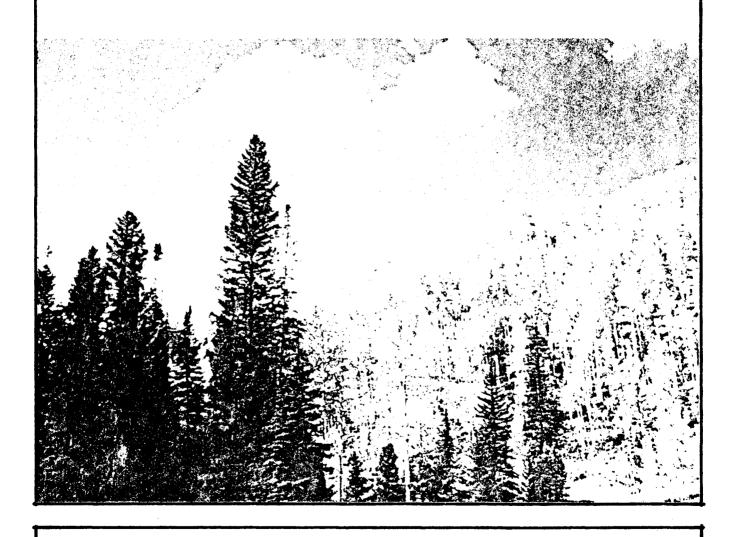
8. This view shows the base of the ski slopes with chairlifts 1 and 6 on the slope visible left of center.



9. In this photograph, chairlift 4 is visible along with a larger number of ski slopes. At the bottom right corner the alpine slide tracks are barely visible. This view was taken from the roof of the Village Center.



10. This view is also from the roof of the Village Center looking between chairlift 4 and Eolus condominiums showing the mix of Aspen trees and evergreens.

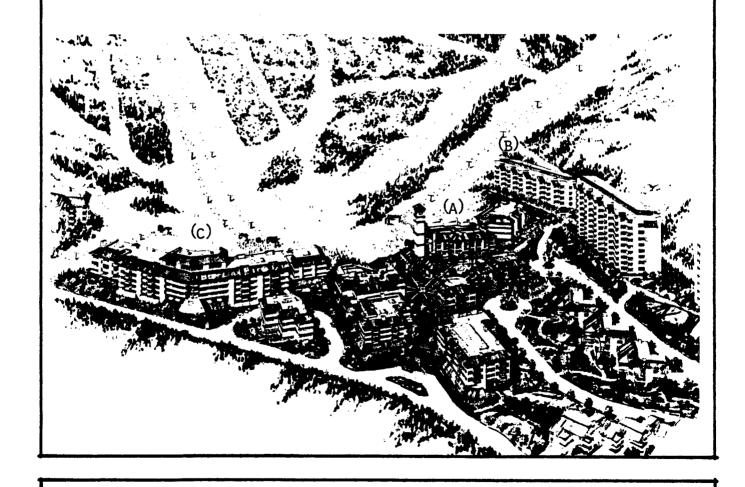


11. This view looks across the Animas River valley to the mountains beyond. This view was also taken from the roof of the Village Center and is representative of the views possible away from the ski slopes.



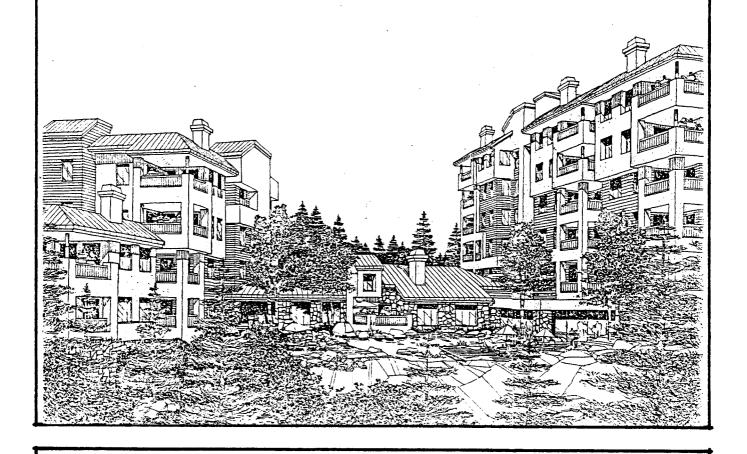
PROPOSED MASTER PLAN

The following picture is a rendering of the master plan as designed by Barry Berkus and Associates. The two buildings which are completed are the Village Center (A), and Eolus (B). Their proposed hotel is shown at (C). The smaller buildings between the proposed hotel and the Village Center are smaller condominium complexes, and can be rearranged or eliminated in this project. The letters given the above buildings also correspond to the designations given on the Key to Photographs.



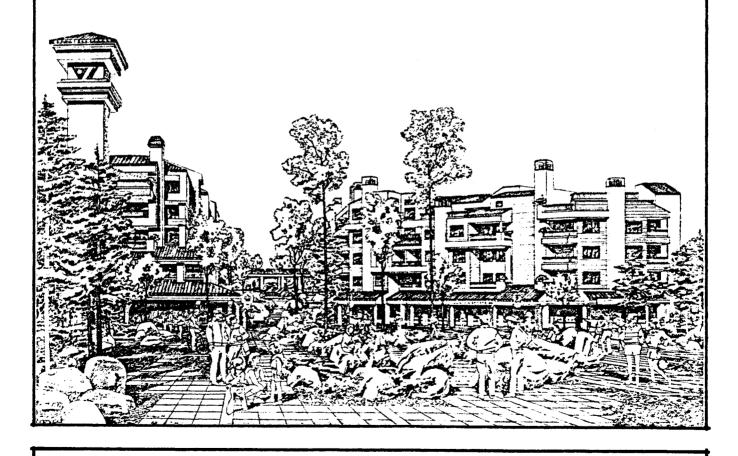
PROPOSED TIME SHARING CONDOMINIUMS

Below is a rendering of the new condominiums which will operate on a time sharing basis. These cordominiums are located just south of the hotel site as shown by (D) on the key plan. These are just starting to be constructed, and should be finished by ski season 1985. These buildings incorporate the first use of stone in the facades of the building. Previous to this, stone was used only as a landscaping medium.



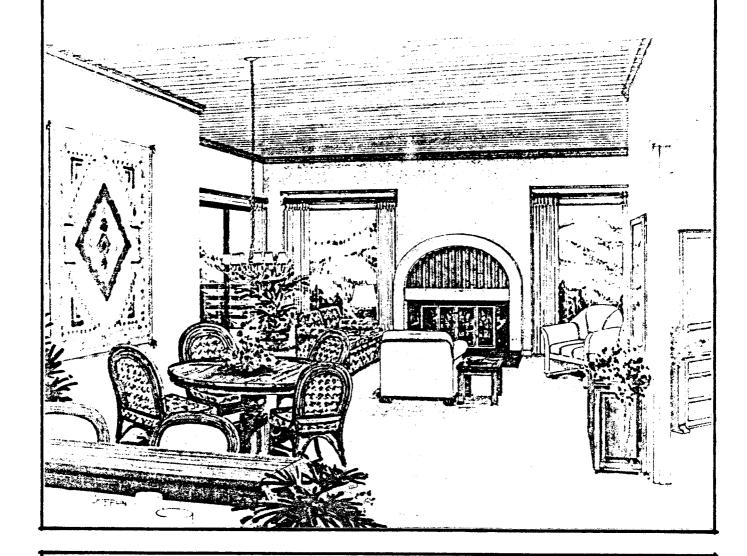
PROPOSED KENDALL MOUNTAIN CONDOMINIUMS

Shown below is a rendering for the Kendall Mountain Condominiums, which are to be completed late in 1985. To the left of the picture is the corner of the recently completed Village Center. This view is also overlooking the pedestrian mall that the hotel is to border also. To the left are the ski slopes, and to the right is the access from the road. Kendall Mountain Condominiums on the key to photographs by (E).



PROPOSED KENDALL MOUNTAIN INTERIORS

This is a rendering showing the inside of a typical condominium in the proposed Kendall Mountain complex.

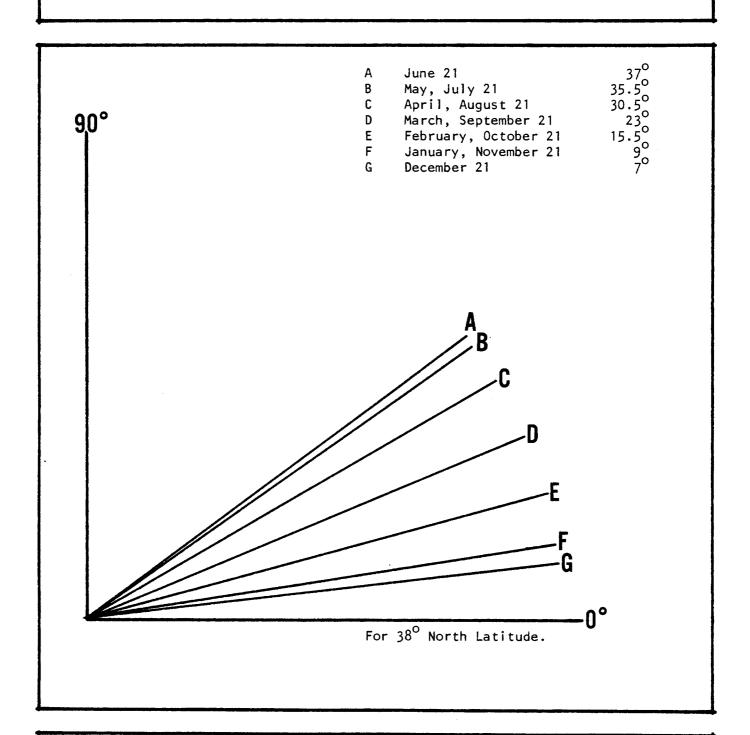


CLIMATE DATA

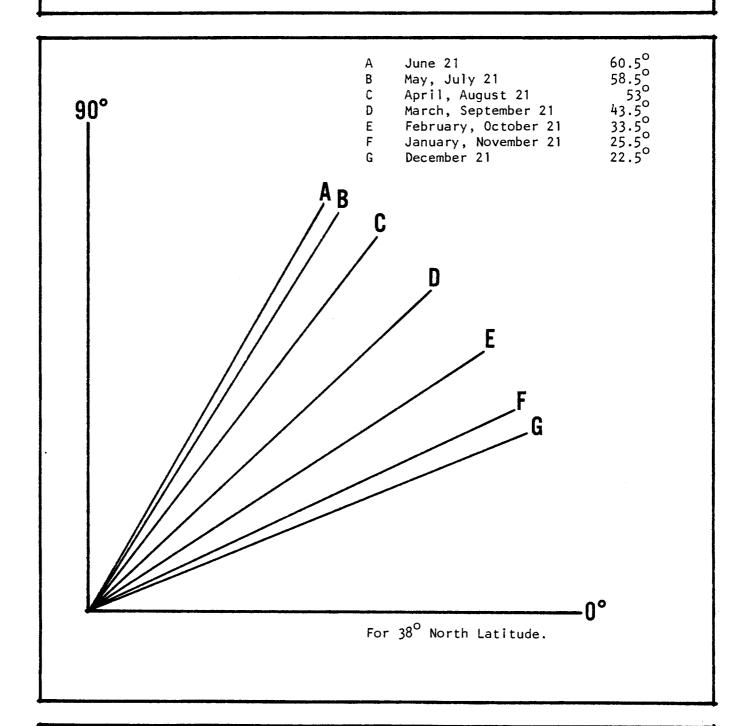
PURGATORY RESORT AND CONFERENCE CENTER

HOTEL

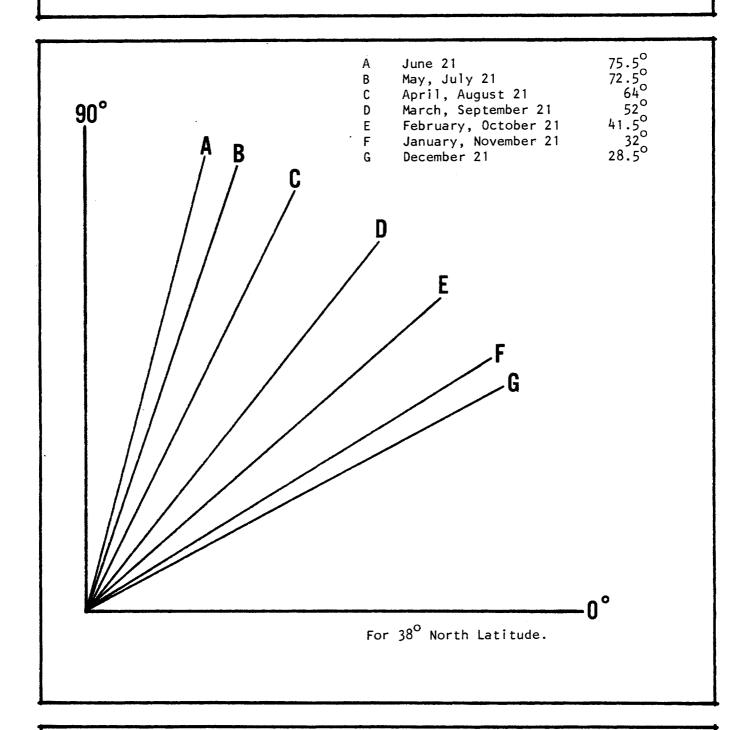
SOLAR ANGLES - 8:00 A.M. & 4:00 P.M.



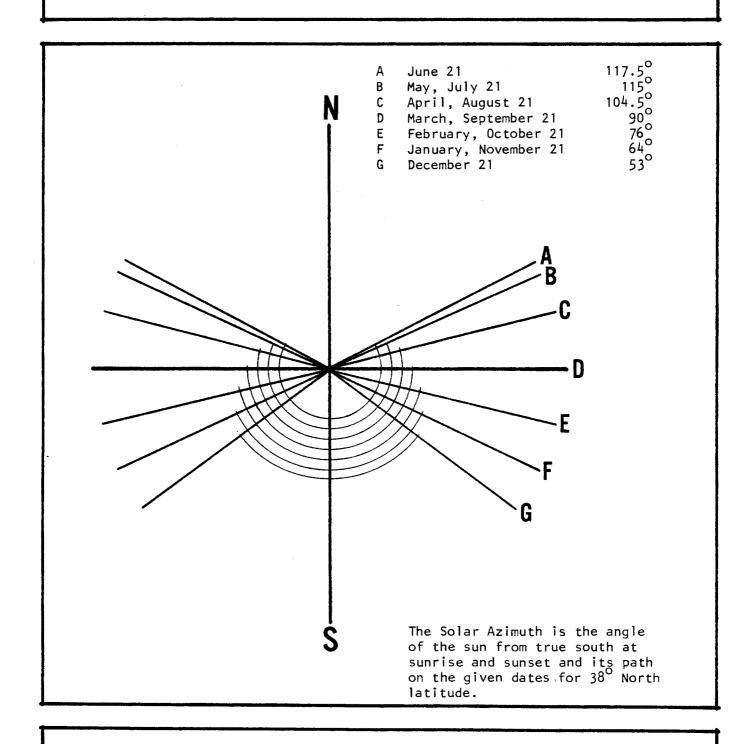
SOLAR ANGLES - 10:00 A.M. & 2:00 P.M.

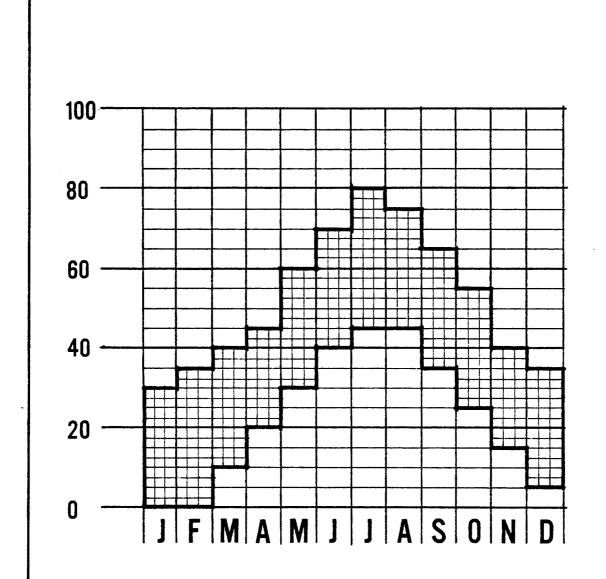


SOLAR ANGLES - 12:00 NOON

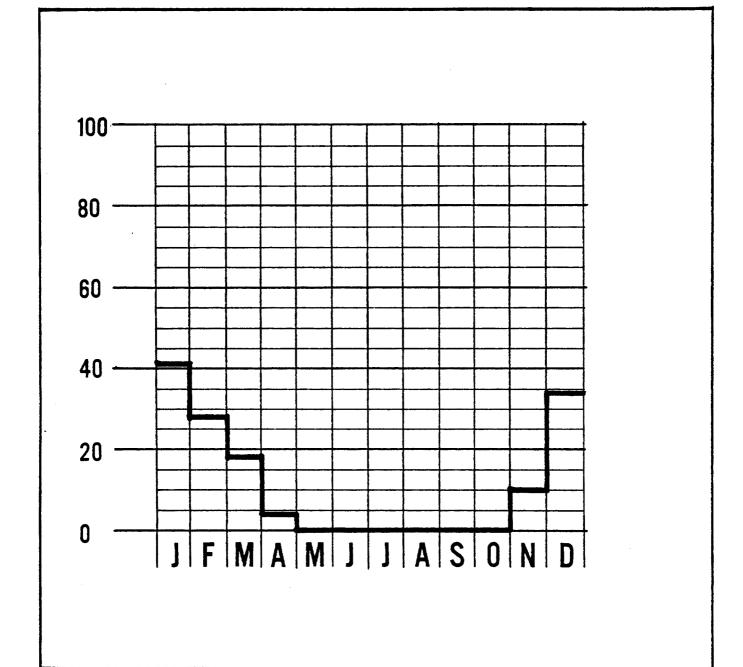


SOLAR AZIMUTH

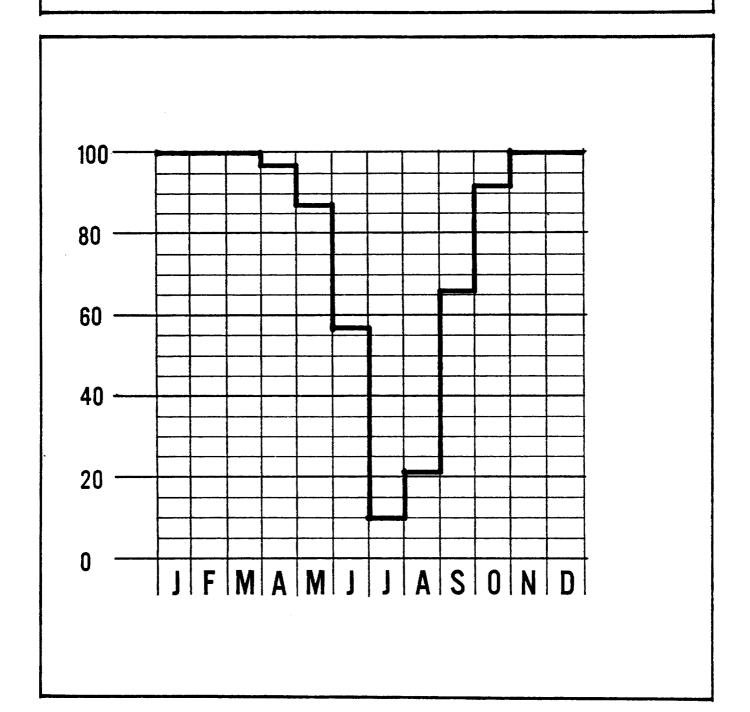




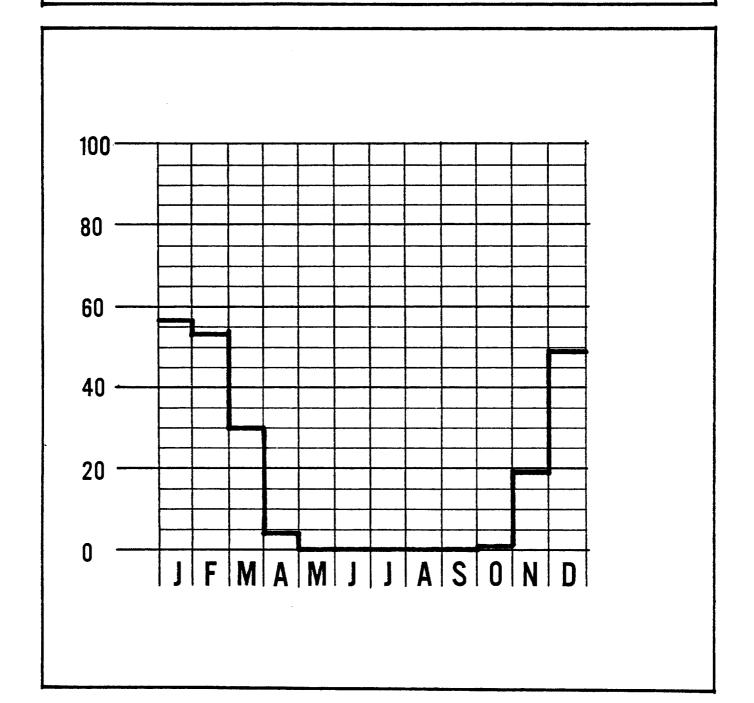
PERCENT OF THE MONTH WITH MAXIMUM
TEMPERATURES LESS THAN 32° F.



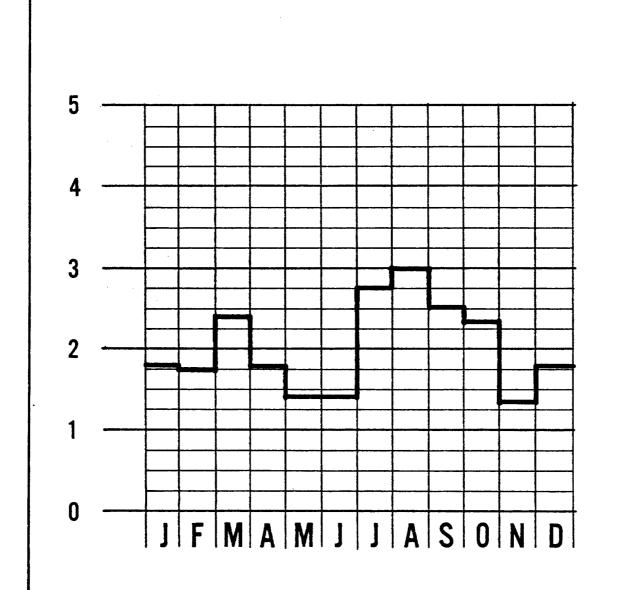
PERCENT OF THE MONTH WITH MINIMUM TEMPERATURES LESS THAN 32° F.



PERCENT OF THE MONTH WITH MINIMUM TEMPERATURES LESS THAN 0° F.

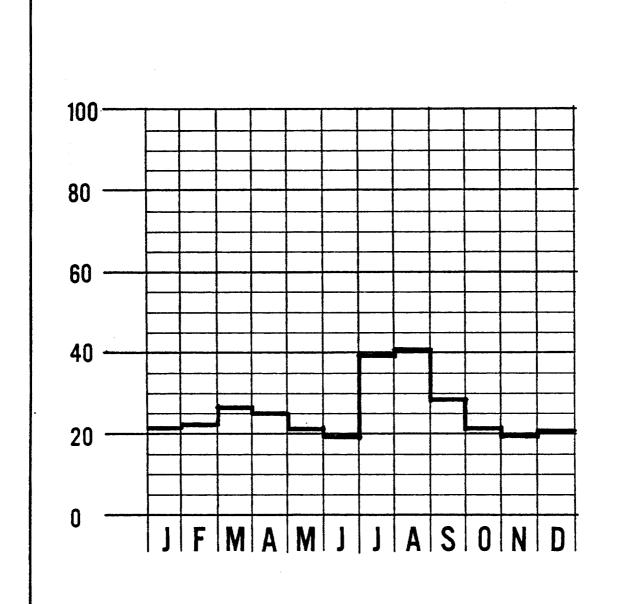


MONTHLY PRECIPITATION IN INCHES

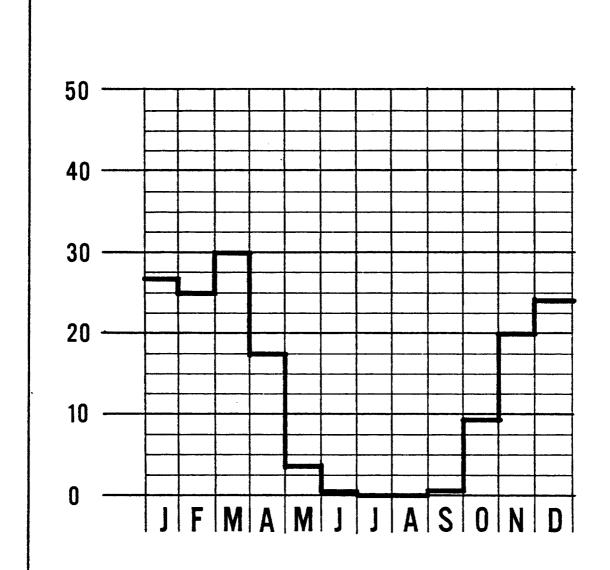


PERCENT OF THE MONTH WITH PRECIPITATION

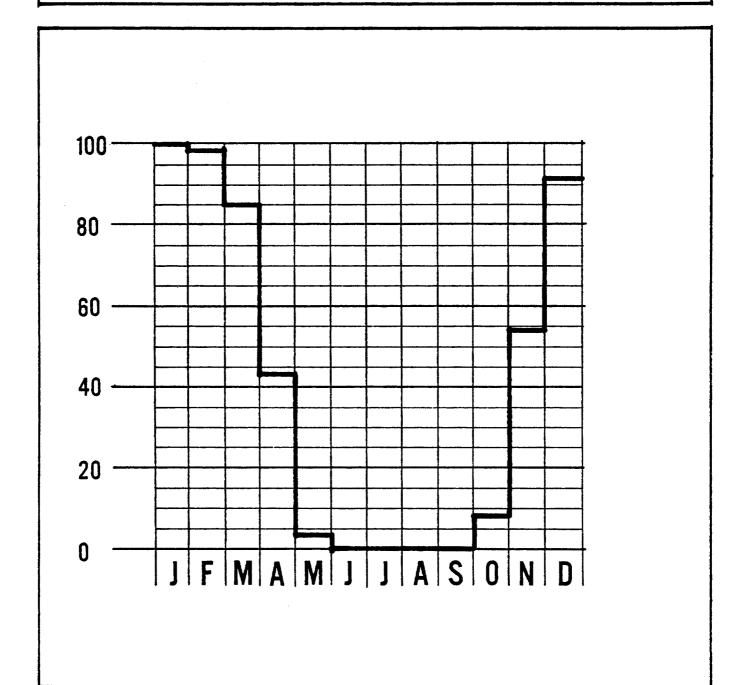
GREATER THAN OR EQUAL TO 0.1 INCHES



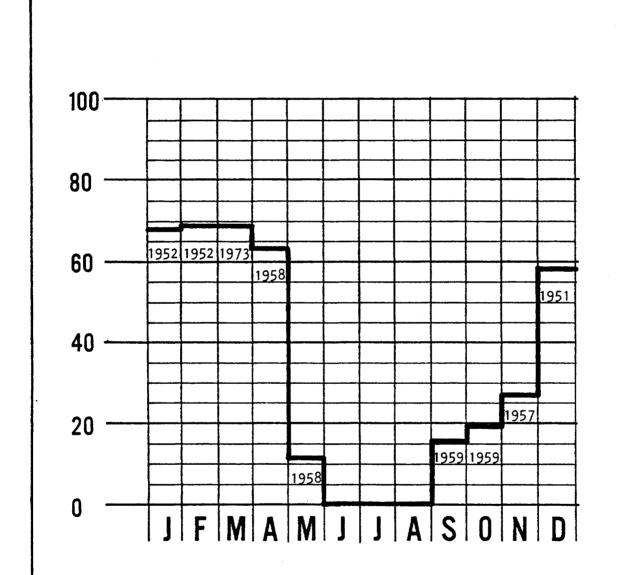
MONTHLY SNOWFALL IN INCHES



PERCENT OF THE MONTH WITH SNOW ON THE GROUND



GREATEST SNOW DEPTH IN INCHES W/ YEAR

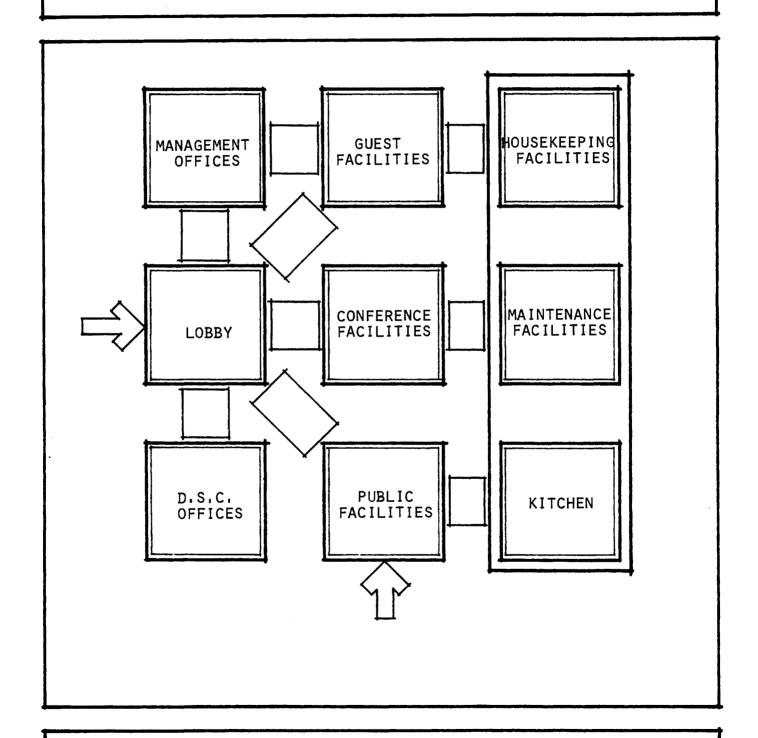


THE COMPLEX

PURGATORY RESORT AND CONFERENCE CENTER

HOTEL

COMPLEX FLOW DIAGRAM



SPACES BY DEPARTMENT

Front Desk Bellboy Station Banquet/Ballroom Foyer Helipad GUEST FACILITIES Guest Rooms Guest Suites Guest Room Corridors Lounges Recreational Facilities Ski Lockers PUBLIC FACILITIES Restaurant #1 Restaurant #2 Bar #1

LOBBY

Lobby

CONFERENCE FACILITIES

Bar #2

Shops

Ballroom
Theater/Lecture Hall
Meeting Rooms - Type 1
Meeting Rooms - Type 2

Private Dining Rooms

Commercial Offices

DURANGO SKI CORPORATION OFFICES

Reception Area Secretary Offices Employee Offices Director's Offices Work/Break Room

SPACES BY DEPARTMENT

MANAGEMENT OFFICES

Front Office
Secretary
Accounting Office
Cashier
Manager's Office
Reservations Office
Sales Director
Switchboard Operator
Meeting Room
Work/Break Room

KITCHEN

Dry Storage Refrigerated Storage - Meat Refrigerated Storage - Vegetable Refrigerated Storage - Dairy Frozen Storage Liquor Storeroom Wine Storeroom Beer Storeroom Soda Storeroom Chef's Office Circulation Bake Shop Meat Preparation Vegetable Preparation Cooking Serving Pantry Room Service Office Room Service Storage Dishwashing Pot Wash and Storage Employee Dining Room Banquet/Ballroom Pantry

SPACES BY DEPARTMENT

HOUSEKEEPING FACILITIES

Housekeeping Manager's Office Laundry Linen Room Housekeeper's Closets

MAINTENANCE FACILITIES

Building Engineer's Office Plumbing and Electrical Shop Paint and Varnish Shop Carpentry and Upholstering Shop Furniture Storage Boiler Room Transformer Vault

SERVICE AREAS

Parking
Public Toilets - Men
Public Toilets - Women
Banquet/Ballroom Storage
Security Office
Receiving Room
Garbage Room
Employee Restrooms and Lockers - Men
Employee Restrooms and Lockers - Women

GUEST AND FRONT OFFICE

The arriving guest's luggage is taken by the bellboy. If rooms are not presently available, the bellboy will put the luggage in a storage area.

The bellboy escorts the guest to the front desk and waits as he completes registration.

The room clerk at the front desk greets the guest and removes his registration card from the registration book and gives it to the guest to be completed and signed.

The room clerk then gives the bellboy the rooming slip and the key to the guest's room.

The bellboy escorts the guest and his luggage to his room and makes sure that everything is in working order and that all supplies are furnished for the guest.

In the meantime, the room clerk inserts the room flag in the room rack and the mail flag in the letter and key rack. He also inserts the guest folio in the guests accounts receivable ledger. Finally, he also gives an information flag to the telephone operator to insert in the rotary information rack.

After eating, if the guest chooses to charge his meal to his room, the cashier checks her credit list, and asks the guest to sign his name and room number on the check.

Soon after the guest leaves, the cashier records the details of the charge on the restaurant cashier's sheet, and sends the check to the front office so that the charge may be posted immediately in the guest folio.

The housekeeping department is notified about the rented units, the number of inhabitants, and the length of their stay.

FLOWS

GUEST AND FRONT OFFICE

After all of the revenue producing departments have closed, the night auditor checks the postings of charges and credits to each individual guest folio and begins his transcript.

Since the guest folio is kept constantly up to the minute, the guest can notify the front desk at any time that he plans to depart, and his statement will be ready in a few minutes.

CONVENTIONEERS

Conventioneers will typically arrive from all areas, guest rooms, lobby, public facilities, and converge on the Banquet/Ballroom foyer.

From the foyer, they will then disperse to their respective facility, depending upon which function they are attending.

FLOWS

VISITORS

Visitors generally flow randomly through this type of facility. They will enter through the lobby to go to the public facilities, and they also might enter through one public area to get to another. Some visitors may not enter into the hotel circulation at all, but instead experience the public facilities from outside entrances.

SKIERS

Skiers that are guests will leave their skis and equipment in the ski locker area, which is near an exit to the slopes. They might also leave some articles of clothing here so as skiing conditions change, they can easily change also.

From here they will either go to their rooms or to the recreational facilities to relax. They could also go to the public facilities to shop, eat, and/or drink. This might necessitate a change of clothing which might be done either at their room or in the locker room

The non-guest skier will leave his skis outside and go either directly into the restaurant for a quick meal, or go briefly into the shops to buy souvenirs and gifts.

FOOD AND BEVERAGE

Food items are delivered to the Receiving room where they are inspected by the Chef de Cuisine. Beverages are also delivered to this area and are checked by the Steward.

The steward then separates the items and places them in their respective storage areas.

When the food is needed, it is removed from the storage area by a kitchen employee who is responsible for that type of food, and then is prepared for cooking.

The food is then cooked and taken to the serving pantry where it is placed on dishes, and final touches are added.

From the serving pantry the meal is usually taken directly to one of the two restaurants or to the bars in the case of appetizers. However, from the serving pantry the meal could also be taken to the room service area for delivery to a guest room, and could also be taken to the Banquet/Ballroom pantry.

Meals prepared for conferences usually have the basics prepared in the kitchen, and then the final touches are added in the Banquet/Ballroom pantry, thus allowing for less confusion in the serving pantry area. Meals for conferences are typically all prepared at the same time during slack kitchen times, then stored in the Banquet/Ballroom pantry until it is time for them to be served.

The dirty dishes are returned to the serving pantry and are washed in the dishwashing area nearby. The clean dishes and silverware are then returned to the serving pantry to be stored.

When beverages are needed, they are removed by the steward and are delivered to the facility that needs them.

FLOWS

LINENS

Linens are stored in the linen room and then distributed to the housekeeper's closets as they are needed.

When the housekeepers finish cleaning their rooms, they drop the dirty linens down a laundry chute located near their closets, and near the laundry room in the service area.

In the laundry, the dirty linens are separated, washed, dried, ironed, and folded. They are then taken to the linen room to be stored.

SERVICE EMPLOYEES

This flow includes all of the "back of the house" employees such as kitchen, housekeeping, and maintenance help.

All employees will enter through an employee entrance which should be located away from the main entrance.

They will then pass the security office, which will inspect, usually just at a glance, all those who pass by. The employees would also pick up new time cards and their paychecks at this location.

From here they must get an uniform from the linen room.

Next they go to their respective locker room to change from their street clothes into their uniforms and to lock up their valuables.

Finally, they will proceed to their designated work area.

HOTEL GUESTS

In the winter, these people are usually here to go skiing. During the other seasons, they usually come here to appreciate the mountains and enjoy the peaceful location. Some people would also use this as a base for hiking and fishing trips.

Hotel guests also refers to members of an organization that have chosen this hotel for their meetings.

CONVENTIONEERS

This title refers to those people who are attending meetings that are being held at the conference center. Besides those who will be staying for a couple of days, this also includes those people who come up just for the day.

HOTEL RESIDENTS

This is very similar to the hotel guest catagory, but takes in account the people who have purchased a set of rooms and are presently using them.

CONDOMINIUM OWNERS AND GUESTS

These are the residents and their guests of the condominiums within the Purgatory Resort development. Their main usage will generally be limited to the public areas.

DURANGO SKI CORPORATION EMPLOYEES

The employees of the D. S. C. who are stationed at Purgatory deal with the developing and functioning of Purgatory as a resort. There will also be clients and visitors who will periodically visit these people.

MANAGEMENT EMPLOYEES

This is the title given to all employees who work in the front office complex that keeps the hotel functioning. These people are divided into their specific functions. These functions are reservations, sales, cashier, accounting, switchboard, manager, secretary, and front desk responsibilities.

PEOPLE USING THE VILLAGE CENTER

These people are either spending the greater part of the day shopping or are looking for some souveniers and gifts after a day on the slopes. Generally, they are not staying on the site.

SKIERS

Skiers are generally described as a special group of people, especially at a ski resort such as Purgatory. Usually, they are up early in the morning to grab a quick meal, and then get in the lift line. They come back eight hours later exhausted and covered with snow. They require special considerations for their schedule, equipment, and relaxation. Usually they will wear their ski boots which generally are very hard and uncomfortable to walk in, and can be very slick on some surfaces.

KITCHEN EMPLOYEES

This is a generic name given to the kitchen help which assists the other kitchen oriented employees listed below. In a broad use of this title, it can also include the following employees. This is done when a distinction is not necessary.

CHEF DE CUISINE

Also known as the kitchen chef, he is responsible for the purchase of goods, cost control, setting up the menu, and supervision of personnel and hygiene in the kitchen area.

SOUS-CHEF

This is the assistant to the Chef de Cuisine, and represents him in his absence. In a large organization it is not uncommon for him to take over some of the chef's duties.

SAUCIER

Also known as the sauce cook, he prepares all sauces and the meals that go with them, as well as all fish dishes. He is also responsible for the work at the kitchen range, and when no Sous-Chef is employed, the Saucier takes over as the Chef's assistant.

ROTISSEUR

This person is the roast, fry, and grill cook.

ENTREMETIER

An Entremetier is responsible for soups, vegetables, and sidedishes.

GARDE-MANGER

He supplies the ready-to-cut meat and fish preparation, the cold appetizers, hors d'oeuvres, and salads. In large or exclusive restaurants, this work is divided between the Hors d'Oeuvrier which is an appetizer cook, and the Boucher, the butcher.

PATISSIER

This person makes cookies, cakes, ice cream and other desserts. In larger restaurants, the work is divided among the Glacier (ice cream maker), the Confiseur (fine pastry cook), and the Boulanger (baker of breads, rolls, and other baked goods).

COMMIS

This is a junior cook who is available to all the chefs.

SALAD MAN OR GIRL

They are responsible for producing and serving various kinds of salads, and in some restaurants, are responsible for the smorgasbord (hors d'oeuvres) and is subordinate to the Gardemanger.

CASSEROLIER

This person cleans, cares for, and services all pans, cooking equipment, and kitchen machines.

KITCHEN BOY

He cleans the kitchen, helps with the preparation of dishes, and performs other odd jobs.

CONTROLEUR/STEWARD

Referred to as a Steward in this report, this person is responsible for supplies, controls their placement and storage, and does the inventory bookkeeping. This person is also solely responsible for the ordering, storing, and supplying of beverages.

DISHWASHER

This is the person in charge of making sure all dishes and silverware is properly cleaned and stored.

WAITERS

These are the people responsible to taking the fully prepared dishes to the waiting table or to a room in the case of room service.

ROOM SERVICE PERSONNEL

These people take the room service orders, add them to the guest's charges, prepares the carts, and either gets a waiter or personally delivers the meal to the room.

HOUSEKEEPING EMPLOYEES

These are the employees that are involved in cleaning the guest and public facilities, taking care of the linens, doing the laundry, and mending clothes and other linens. They are also in charge of distributing the employee uniforms, and cleaning the dirty ones.

MAINTENANCE EMPLOYEES

These employees keep the building running by working on the mechanical systems of the building. They also help reduce operating costs for the hotel by repairing instead of replacing most broken or worn furniture or fixtures.

BUILDING ENGINEER

He supervises the Maintenance employees, makes keys for guest room and office doors, and approves orders for new furniture and equipment. He, along with the Maintenance employees, prepare for major functions that are held at the hotel or conference center.

HOUSEKEEPING MANAGER

This person supervises all of the Housekeeping employees, approves orders for new linens, keeps a record of stolen linens, and maintains a lost and found of items found in the quest rooms.

SECURITY GUARDS

These are people who watch over the employee entrance and the receiving room to make sure items are not being removed that are not paid for. They also periodically walk the guest room corridors. Located here also are TV monitors for a closed-circuit television system, an overall lost and found, and another set of emergency system controls.

SERVICE EMPLOYEES

This is a generic title given to the back of the house employees that work with deliveries, garbage, and a host of other odd jobs.

NEEDS

PURGATORY RESORT AND CONFERENCE CENTER

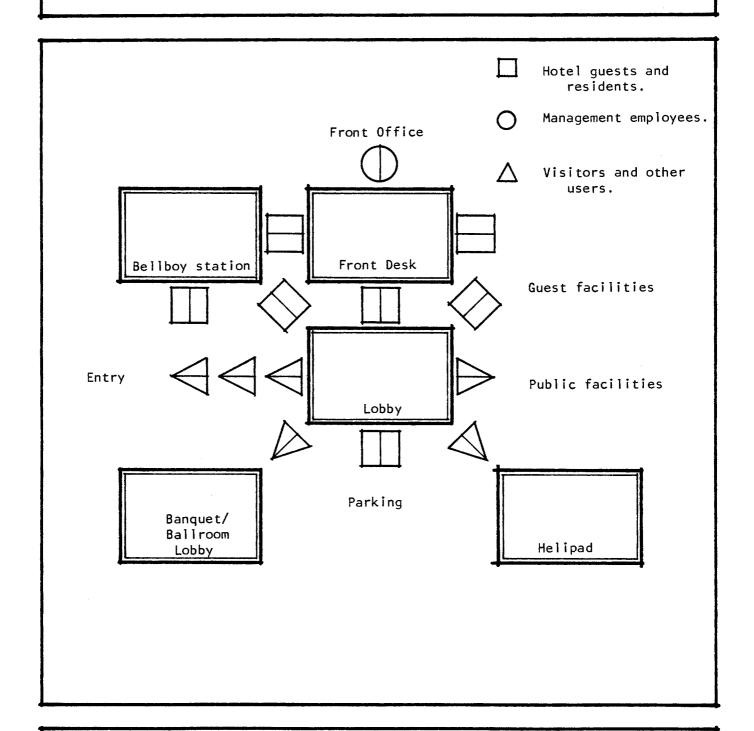
HOTEL

INTRODUCTION - LOBBY

The lobby area functions as an orientation point for the whole complex, which also becomes the starting point for each of the different activities within the hotel. Due to its relationship with all of the other activities, it becomes a major circulation area and must work to clarify and simplify all circulation paths.

The lobby area also functions as the main entrance to the hotel, and in doing so it must set the image and atmosphere desired in this facility. It must have a very strong relationship with the outside, especially the ski slopes and the pedestrian mall.

FLOW DIAGRAM - LOBBY



LOBBY

USERS: Hotel guests.

People attending con-

ferences.

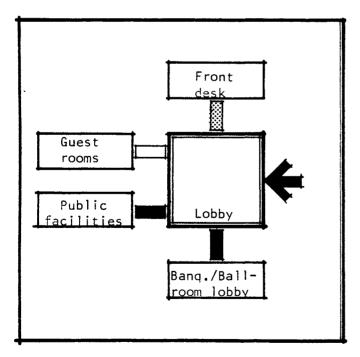
People going to the

restaurants, shops,

and offices.

FUNCTION: To create a place for

gathering and/or circulating the above users without conflicts, and in keeping with the hotel's image.



SPACE

AREA: Approx. 2500 sq. feet.

HEIGHT: Minimum 15 feet.

FINISHES

WALLS: Wood and stone.

FLOOR: Stone, tile, carpet.

CEILING: Wood.

SYSTEMS

HVAC: Variable.

LIGHTING: Visually interest-

ing, accent lights.

PLUMBING: None.

FURNITURE/EQUIPMENT

Sofas. Chairs.

Small tables.

Large stone fireplace.

SPECIAL CONSIDERATIONS

This area needs to be a dramatic entrance for all who enter. This is the image setter for the hotel.

FRONT DESK

USERS: Hotel guests checking in

and checking out.

Guests and residents using
the cashier and safe.

People asking for infor-

mation.

FUNCTION: To effectively handle

this large flow of people in an organized manner, in keeping with the image of the hotel as a whole.

Front office

Bellboy station

Entry Lobby

SPACE

AREA: 200 square feet.

HEIGHT: Approx. 10 feet.

FINISHES

WALLS: Wood.

FLOOR: Wood, stone, carpet.

CEILING: Wood.

SYSTEMS

HVAC: Variable.

LIGHTING: Accent lighting,

task lighting.

PLUMBING: None.

FURNITURE/EQUIPMENT

Numerical file. Computer term. Cash registers. Statacom (room Key/mail rack. information.) Date and time stamping machine.

SPECIAL CONSIDERATIONS

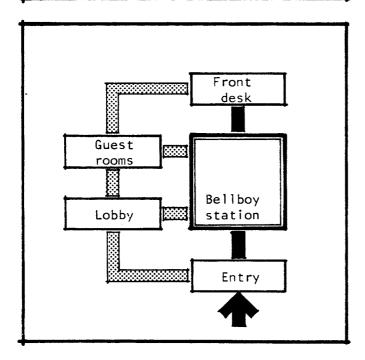
None of the furniture or equipment listed above should be seen by someone standing at the desk.

BELLBOY STATION

USERS: Bellboys.

FUNCTION: A station point for

the bellboys. Their responsibilities are to take the arriving guest's luggage and escort the guest to the desk. After registering, the bellboy then escorts the guest to his room.



SPACE

AREA: Approx. 200 sq. feet.

HEIGHT: 8 feet.

FINISHES

WALLS: Gyp. board.

FLOOR: Tile.

CEILING: Acous. tile.

SYSTEMS

HVAC: Variable.

LIGHTING: General.

PLUMBING: None.

FURNITURE/EQUIPMENT

Some seating.
Racks for garment bags.
Shelves for luggage.

SPECIAL CONSIDERATIONS

Also in this space would be luggage storage for guests waiting for a room, and for guests who have checked out, but want to ski for the day.

BANQUET / BALLROOM FOYER

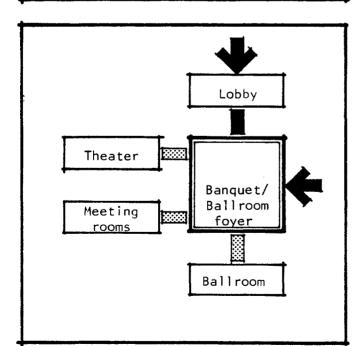
USERS: Conventioneers.

FUNCTION: An area for gathering

and circulating before,

during, and after

meetings.



SPACE

AREA: 1/6 - 1/3 of banq. area, approx. 1000 - 1250 s.f.

HEIGHT: Minimum of 12 feet.

FINISHES

WALLS: Wood, gyp. board.

FLOOR: Durable. Wood, tile,

carpet.

CEILING: Acous. tile, wood

details.

SYSTEMS

HVAC: Variable.

LIGHTING: Accent lighting.

PLUMBING: Allow for set-up

of a wet bar.

FURNITURE/EQUIPMENT

Some seating.

SPECIAL CONSIDERATIONS

Should be a continuation of the image established in the hotel lobby.

HELIPAD

USERS: Owners of Purgatory.

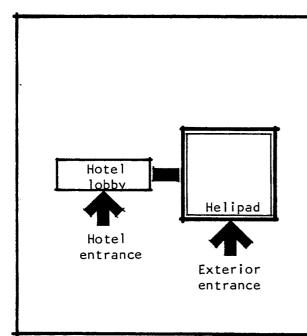
Important guests that fly in by helicopter.
Possible base location

rossible base location for heli-skiing.

FUNCTION: To provide a landing

area and waiting lobby for people arriving or leaving by

helicopter.



SPACE

AREA: 200 sq. ft. for lobby,

plus outdoor landing.

HEIGHT: Lobby approx. 8 feet.

FINISHES

WALLS: Gyp. board, wood.

FLOOR: Tile.

CEILING: Gyp. board, wood

detailing.

SYSTEMS

HVAC: Allow for open door to the outside.

LIGHTING: General, some

accent lighting.

PLUMBING: Floor drain.

FURNITURE/EQUIPMENT

Small waiting area.

SPECIAL CONSIDERATIONS

Probably located on the roof. Could also serve an outside, roof-top deck.

INTRODUCTION - GUEST FACILITIES

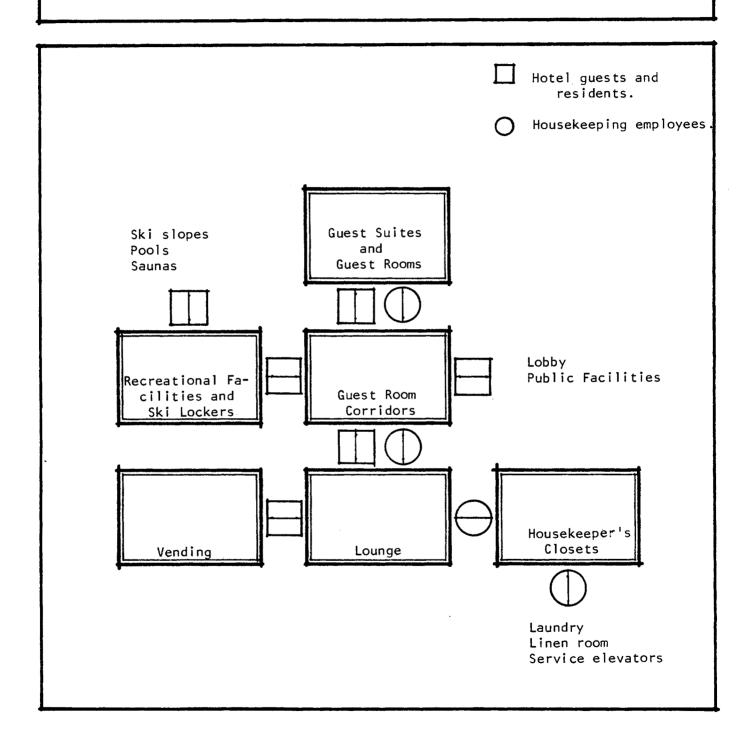
This area includes the guest rooms and private recreational facilities that allow for a break from the activities that the guest is engaged in.

The rooms will be sold in varying combinations to interested parties, and then rented individually when the owners are gone. This means that some units might be rented as studios with a kitchenette and living room with a hide-away bed. They should be easily connected and give the feeling of an overall unity in a purchased set of units.

Each room is to have an alcove off of the hall to give a sense of arrival to each room. This will also help eliminate the problem of long, dull hallways. The hallways should be broken down further by the use of angles and small lounges.

It is very important that all of the guest facilities reflect the unique location that this hotel possesses. This can be achieved by allowing views whenever possible, and by the proper selection and use of materials.

FLOW DIAGRAM - GUEST FACILITIES



GUEST ROOMS

Vacationers. USERS:

Skiers.

Conventioneers. Owners of the rooms.

FUNCTION: To provide unique and

comfortable accommodations for about \$90 a night to non-owners. and a constant level of luxury for the

owners.

Recreation facilities Corridor Guest rooms Lobby

SPACE

AREA: 175 @ 500 square feet

HEIGHT: Approx. 9 feet.

FINISHES

WALLS: Gyp. bd., wood.

FLOOR: Carpet, tile, wood.

Wood detailing, gyp. CEILING:

board.

SYSTEMS

HVAC: Individually controlled.

General, several LIGHTING:

task lights.

Sink, toilet, tub, PLUMBING:

and shower.

FURNITURE/EQUIPMENT

Refrigerator. 2 queen beds. Seperate van-Seating area. Desk and dresser. ity. Television and radio.

SPECIAL CONSIDERATIONS

Allow for standardization for conventions, but also allow flexibility for ease of sell-

GUEST SUITES

USERS: Vacationers...

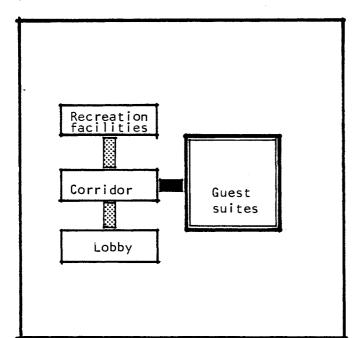
Skiers.

Conventioneers.
Owners of the room.

FUNCTION: To provide unique,

comfortable, and elegant accommodations for about \$150 a night to non-owners, and an exquisite home away from home for the

owners.



SPACE

AREA: 25 @ 1000 square feet

each.

HEIGHT: Approx. 10 feet.

FINISHES

WALLS: Wood, gyp. board.

FLOOR: Carpet, wood, tile.

CEILING: Wood, gyp. bd.

SYSTEMS

HVAC: Individually controlled.

LIGHTING: General, several

task lights.

PLUMBING: Sinks, toilet, tub,

shower, whirlpool.

FURNITURE/EQUIPMENT

In addition to last sheet, Kitchenettes.

Fireplace.

Bar.

SPECIAL CONSIDERATIONS

These could be achieved by a combination of two or more regular units.

GUEST ROOM CORRIDORS

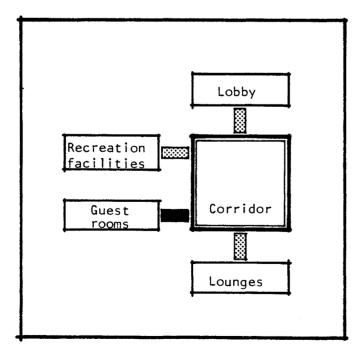
USERS: Guests going to their

rooms. Employees. Visitors.

FUNCTION: To provide safe and

aesthetic circulation to one's room. Carry on the image of the

hotel.



SPACE

AREA: Min. 6 feet wide.

HEIGHT: 8 feet to 9 feet.

FINISHES

WALLS: Wood, gyp. board.

FLOOR: Carpet, wood.

CEILING: Gyp. board, wood.

SYSTEMS

HVAC: Variable

LIGHTING: Dim with accent lights at doors.

PLUMBING: None.

FURN I TURE / EQUI PMENT

None.

SPECIAL CONSIDERATIONS

Try to avoid the straight, long hallway that is commonly found in hotels.

LOUNGES

USERS: Guests going to their

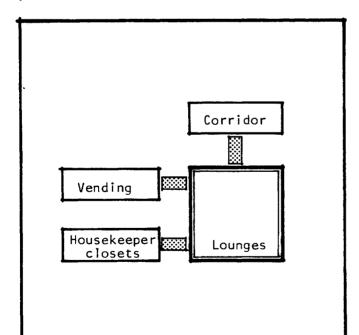
rooms.

Informal meetings. Vending and snacks.

Provide visual and FUNCTION:

> physical breaks in the corridors to create small contact

areas.



SPACE

AREA: 2 @ approx 250 - 300 sq.

ft. ea., on each floor.

HEIGHT: 8 feet to 9 feet.

FINISHES

WALLS: Wood, gyp. board.

FLOOR: Carpet, wood.

CEILING: Gyp. board, wood.

SYSTEMS

HVAC: Allow for atriums at

these locations.

LIGHTING: Accent lighting.

PLUMBING: Floor drain in

vending area.

FURNITURE/EQUIPMENT

Chairs.

Tables.

Benches.

SPECIAL CONSIDERATIONS

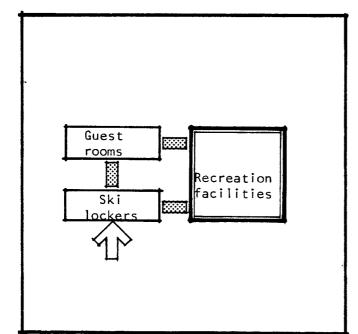
Should become orientation points along the hallway.

RECREATIONAL FACILITIES

USERS: Hotel guests and residents.

FUNCTION: To provide relaxation

and recreation in a private environment as a break from skiing.



SPACE

AREA: Variable; approx. 3000

square feet.

HEIGHT: Minimum 12 feet.

FINISHES

WALLS: Tile, wood, glass.

FLOOR: Tile.

CEILING: Exposed, wood.

SYSTEMS

HVAC: Allow for high humidity

LIGHTING: Generally well lit.

PLUMBING: Water supply,

drainage, water filtration, toilets

FURNITURE/EQUIPMENT

Indoor/outdoor swimming pool. Saunas, whirlpools, hot tubs. Universal weight machines.

Patio furniture.

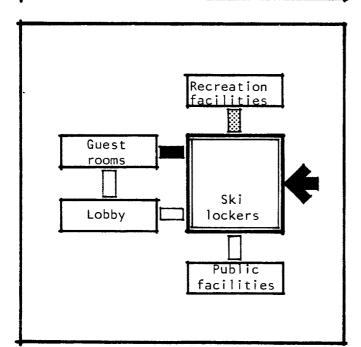
SPECIAL CONSIDERATIONS

SKI LOCKERS

USERS: Hotel guests and residents.

FUNCTION: To provide secure

> storage for skis and poles for each hotel guest to keep them from having to take their equipment up to their rooms. Also some changing rooms and clothes lockers for checked-out guests



SPACE

AREA: Approx. 500 square feet, 14 lockers per room. HEIGHT: 8 - 9 feet.

FINISHES

WALLS: Conc., gyp. board,

wood detailing.

FLOOR: Tile.

CEILING: Gyp. board, wood

detailing.

SYSTEMS

HVAC: Allow for snow melting

off of skis.

LIGHTING: General.

PLUMBING: Floor drains.

FURNITURE/EQUIPMENT

Benches. Ski lockers (200). Clothing lockers (50).

Changing booths (Approx. 4).

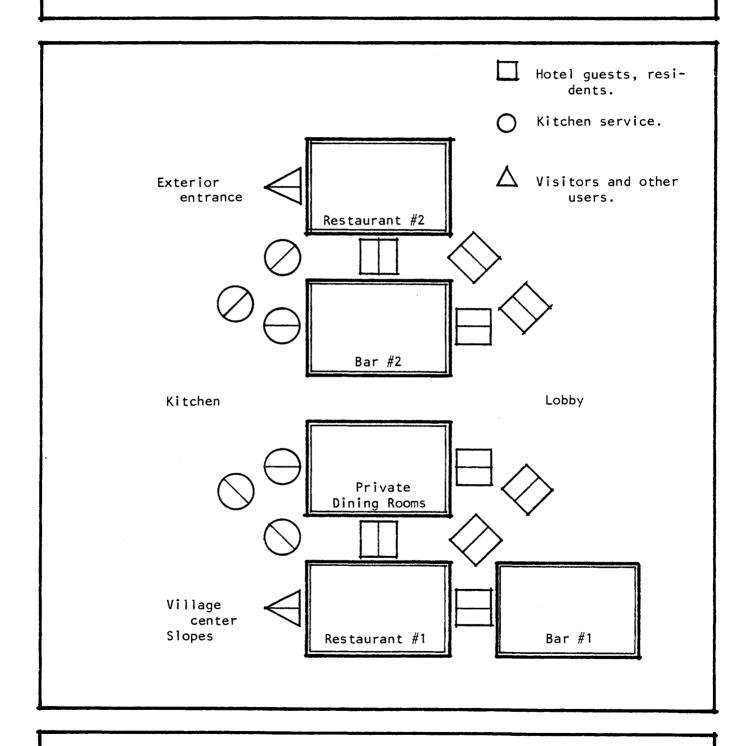
SPECIAL CONSIDERATIONS

Clothes lockers could also be used by quests who want to go to the sauna, whirlpool, etc. directly after skiing.

INTRODUCTION - PUBLIC FACILITIES

These areas are made available for all users, guests and visitors alike. They must help uphold the mood created in the lobby areas, while addressing the types of users and activities for each space. They are to offer a variety of services including several places to eat and drink, and a wide range of places to shop. Each facility should have its own image in keeping with its own character and function.

FLOW DIAGRAM - PUBLIC FACILITIES



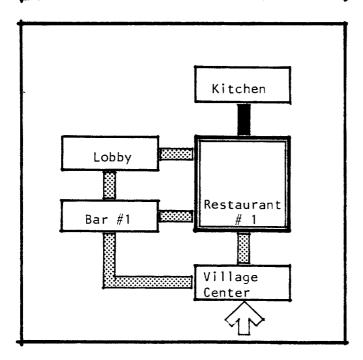
RESTAURANT # 1

USERS: Hotel guests and residents.

Skiers taking a break.
Shoppers and visitors to
the village.

FUNCTION: To provide quick and

reasonable meals, mainly as a break for skiers, and as a "coffee shop" for hotel guests.



SPACE

AREA: 6000 square feet for approx. 400 people. HEIGHT: Minimum 12 feet.

FINISHES

WALLS: Gyp board with graphics

glass, wood detailing.

FLOOR: Tile.

CEILING: Acous. tile with

wood detailing.

SYSTEMS

HVAC: Address relationship

with the outside.

LIGHTING: Well lit.

PLUMBING: Minimal, only at

waitor's stations.

FURNITURE/EQUIPMENT

Tables.

Chairs.

Booths.

SPECIAL CONSIDERATIONS

RESTAURANT # 2

USERS: Hotel guests and residents.

Condominium residents and

quests.

People attending conferen-

ces and meetings.

People from surrounding areas who come here

to eat.

FUNCTION: To provide gourmet

meals in a exclusive and relaxed atmosphere, catering to the more

affluent.

Exterior entrance

Lobby

Restaurant # 2

Kitchen

SPACE

AREA: 3500 square feet for

approx. 150 people.

HEIGHT: 10 feet to 12 feet.

FINISHES

WALLS: Wood, stone.

FLOOR: Wood, carpet.

CEILING: Wood.

SYSTEMS

HVAC: Variable.

LIGHTING: Dim with accent

lighting.

PLUMBING: None.

FURNITURE/EQUIPMENT

Booths.

Tables..

Chairs.

SPECIAL CONSIDERATIONS

Should have a very exclusive atmosphere. This restaurant need not be of a Colorado nature.

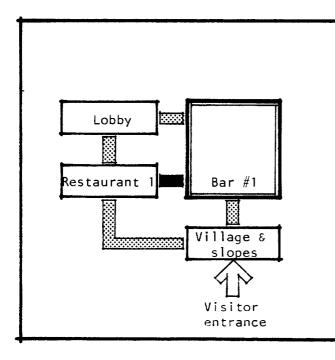
BAR # 1

USERS: Hotel guests and residents.
Skiers, during and after a
day on the slopes.
Residents and guests of
the condominiums.
People in the Village Cen-

ter, browsing. Conventioneers.

FUNCTION:

To provide a fastpaced, action-packed environment for meeting people and talking about the day's events. Also a place to go to get a pizza and a beer.



SPACE

AREA: 1500 - 2000 square ft. for 100+ people.

HEIGHT: Approx. 12 feet.

FINISHES

WALLS: Wood, carpet, glass.

FLOOR: Wood, carpet.

CEILING: Acous. tile, wood

details.

SYSTEMS

HVAC: Allow for crowds, activ-

ity, and smoke.

LIGHTING: Dim with accent

and disco lights.

PLUMBING: Water and drainage

at the bar.

FURNITURE / EQUIPMENT

Chairs.

Tables.

Bar, and bar stools.

SPECIAL CONSIDERATIONS

This bar should be able to expand into restaurant # 1 during peak times.

BAR # 2

USERS: Hotel guests and residents.

Conventioneers.

Condominium residents and

guests.

People going into restau-

rant #2.

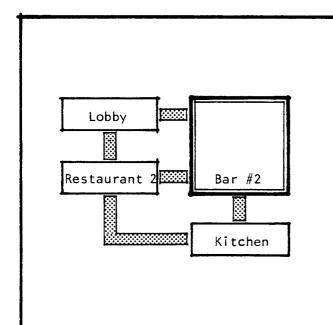
People visiting the Vil-

lage Center.

FUNCTION: To provide a quiet,

elegant place to min-

gle and relax.



SPACE

AREA: 1500 square feet for

approx. 100 people.

HEIGHT: Approx. 10 feet.

FINISHES

WALLS: Wood.

FLOOR: Carpet, wood.

CEILING: Wood, acous. tile.

SYSTEMS

HVAC: Consider smoke.

LIGHTING: Dim.

PLUMBING: Water and drain-

age at the bar.

FURNITURE/EQUIPMENT

Booths.

Tables.

Bar.

SPECIAL CONSIDERATIONS

Image in keeping with restaurant #2. Allow for large groups of people at one table.

PRIVATE DINING ROOMS

USERS: Hotel guests and residents

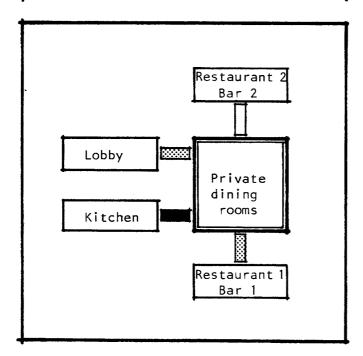
Special events.

Small, informal conferences and meetings.

FUNCTION: To allow for special

dinners and parties.
They can also be used as overflow dining from the other res-

taurants.



SPACE

AREA: 2 @ 500 square ft. each. For approx. 30 people.

HEIGHT: 10 feet to 12 feet.

FINISHES

WALLS: Gyp. bd., wood details.

FLOOR: Carpet.

CEILING: Acous. tile, wood

details.

SYSTEMS

HVAC: Variable.

LIGHTING: General lighting

for dining.

PLUMBING: None.

FURNITURE/EQUIPMENT

Chairs. Tables.

SPECIAL CONSIDERATIONS

The image should be somewhere between the two restaurants. The two rooms need to be easily combined into one.

SHOPS

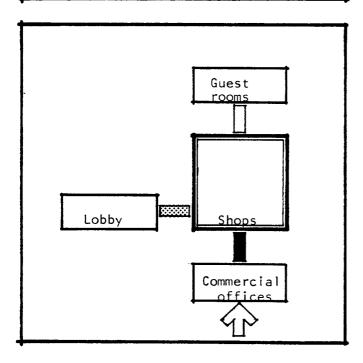
USERS: Hotel guests and residents. Visitors to the Village Center, browsing. Skiers, after a day on the slopes.

Residents of the surrounding condominiums

FUNCTION: To provide goods that would be a convenience or an extra nicety for the users. Samples: Ski repair shop. Ski apparel shop.

> Gift shop. Photo store. T-shirt shop.

Mini grocery store.



SPACE

AREA: Variable, approx. 5000 square feet total.

HEIGHT: Between 9 and 12 ft.

FINISHES

WALLS: Wood, gyp. board.

FLOOR: Wood, stone, carpet.

CEILING: Acous. tile, wood.

SYSTEMS

HVAC: Variable.

LIGHTING: Visual interest, highlight displays.

PLUMBING: None.

FURNITURE/EQUIPMENT

Display cases. Shelves.

SPECIAL CONSIDERATIONS

There is space for at least 12 shops in this area.

COMMERCIAL OFFICES

USERS: Hotel guests and residents.

Residents and guests of the surrounding condos. People visiting the Vil-

lage Center.

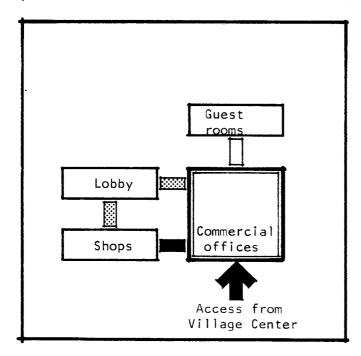
FUNCTION: To provide services

that would be a convenience to the users.

Examples:

Car rentals. Sightseeing tours.

Heli-skiing. Snow mobiling.



SPACE

AREA: Approx. 1000 sq. ft. total for about 5 offices. HEIGHT: 8 - 9 feet.

FINISHES

WALLS: Gyp. board.

FLOOR: Carpet.

CEILING: Acous. tile.

SYSTEMS

HVAC: Variable.

LIGHTING: General.

PLUMBING: None.

FURNITURE/EQUIPMENT

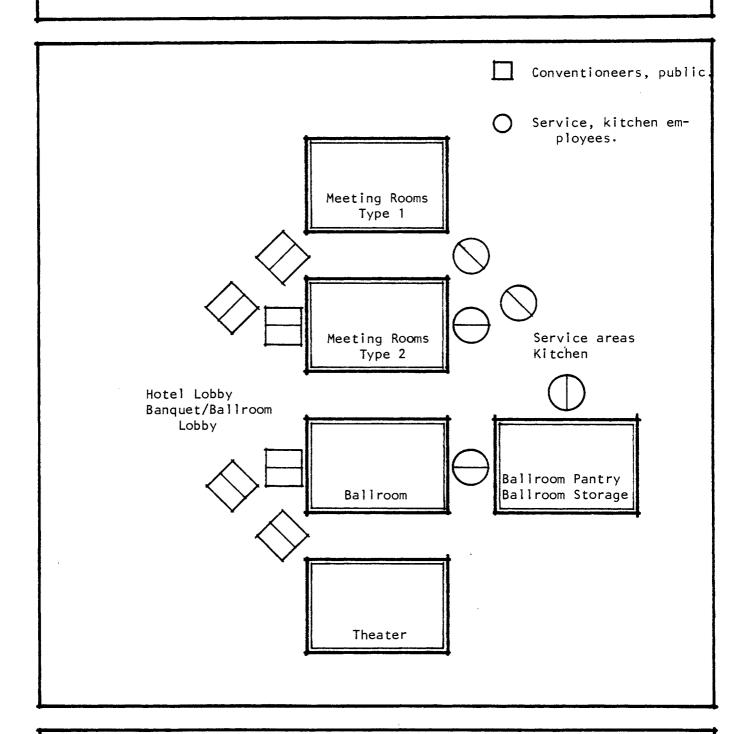
Counter, desk, and chairs. Small conference area. Files and secure storage.

SPECIAL CONSIDERATIONS

INTRODUCTION - CONFERENCE FACILITIES

The conference facilities are an important aspect of this project due to the need to be able to draw meetings and conventions to help support it. These facilities need to be very versatile and flexible to handle any type and size of meeting. They should also be a very visible part of the hotel to denote their location and importance. In keeping with the rest of the hotel, the feeling of the mountainous surroundings should be carried into these areas also.

FLOW DIAGRAM - CONFERENCE FACILITIES



BALLROOM

USERS: Conventioneers.

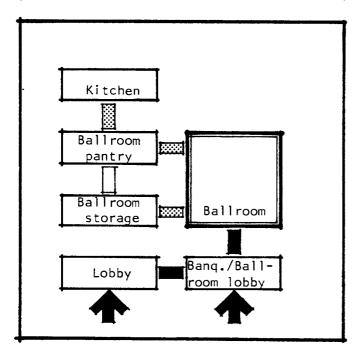
Hotel guests and residents.

Large functions.

FUNCTION: For several smaller

meetings up to a large function such as a banquet, dance, or

exhibit.



SPACE

AREA: Approx. 3200 square ft.

(4 - 800 sq. ft. rooms.)

HEIGHT: Approx. 15 feet, min.

FINISHES

WALLS: Gyp. bd., wood, mov-

able partitions.

FLOOR: Carpet, wood.

CEILING: Acous. tile, wood.

SYSTEMS

HVAC: Multi-zone.

LIGHTING: Several separately

controlled systems.

PLUMBING: Minimal.

FURNITURE/EQUIPMENT

Portable stage and dance floor Round and rectangular tables.

Chairs.

Speaker stands.

SPECIAL CONSIDERATIONS

To be one large room that can be partitioned off into a maximum of 4 rooms by movable partitions.

THEATER / LECTURE HALL

USERS: Hotel guests and residents.

People visiting the Vil-

lage Center.

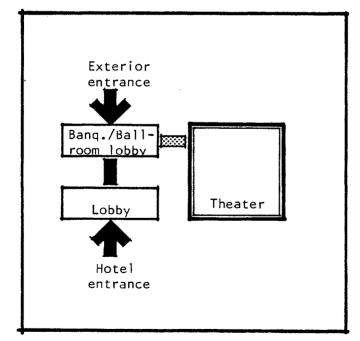
Residents and guests of the condominiums.

Conferences.

Large presentations.

FUNCTION: A multi-use room that

would be used as a theater or auditorium at night, and used for conferences and meetings during the day.



SPACE

AREA: For a minimum of 200

seats.

HEIGHT: Minimum of 14 feet.

FINISHES

WALLS: Acous. covering, wood

detailing.

FLOOR: Carpet, wood, tile.

CEILING: Acous. tile.

SYSTEMS

HVAC: Variable.

LIGHTING: Vary from dim to

bright, stage light

PLUMBING: None.

FURNITURE/EQUIPMENT

Chairs with portable desks. Projection booth and screen. Rear screen projection booth. Stage and podiums.

SPECIAL CONSIDERATIONS

Due to the mixed use, this area needs to be easily accessible for hotel guests and visitors along with conventioneers.

MEETING ROOMS - TYPE 1

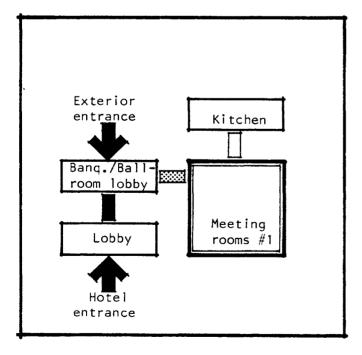
USERS: Small meetings.

Conferences.
Demonstrations.

FUNCTION: To allow for small,

informal, and impromp-

tu meetings.



SPACE

AREA: 6 @ 450 sq. feet each, 30 people @ 15 s.f. ea.

HEIGHT: 9 - 10 feet.

FINISHES

WALLS: Gyp. board, wood.

FLOOR: Carpet.

CEILING: Acous. tile.

SYSTEMS

HVAC: Variable.

LIGHTING: Two separate

systems.

PLUMBING: None.

FURNITURE/EQUIPMENT

Table and 20 - 30 chairs. Screen and chalkboard. Speaker podium.

SPECIAL CONSIDERATIONS

MEETING ROOMS - TYPE 2

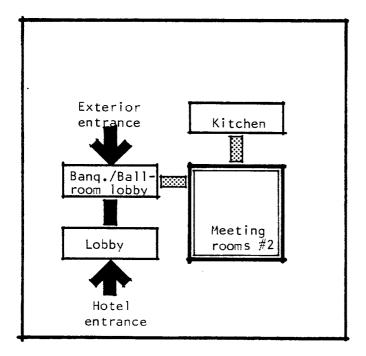
USERS: Small conferences.

Board of Director meetings Small, formal meetings.

FUNCTION: These two meeting

rooms cater to more formal and preplanned meetings than the other six meeting

rooms.



SPACE

AREA: Minimum of 500 sq. ft. for each of the 2 rooms.

HEIGHT: 10 - 12 feet.

FINISHES

WALLS: Wood, stucco, gyp. bd.

FLOOR: Wood, carpet.

CEILING: Wood, acous. tile.

SYSTEMS

HVAC: Variable.

LIGHTING: Several separate

systems.

PLUMBING: Allow for wet bar.

FURNITURE/EQUIPMENT

Table and chairs for up to 30. Rear screen projection booth. Large screen television. Disappearing screen & chalkbd.

SPECIAL CONSIDERATIONS

These two rooms are to incorporate the latest in A. V. equipment. Should have an elegant image.

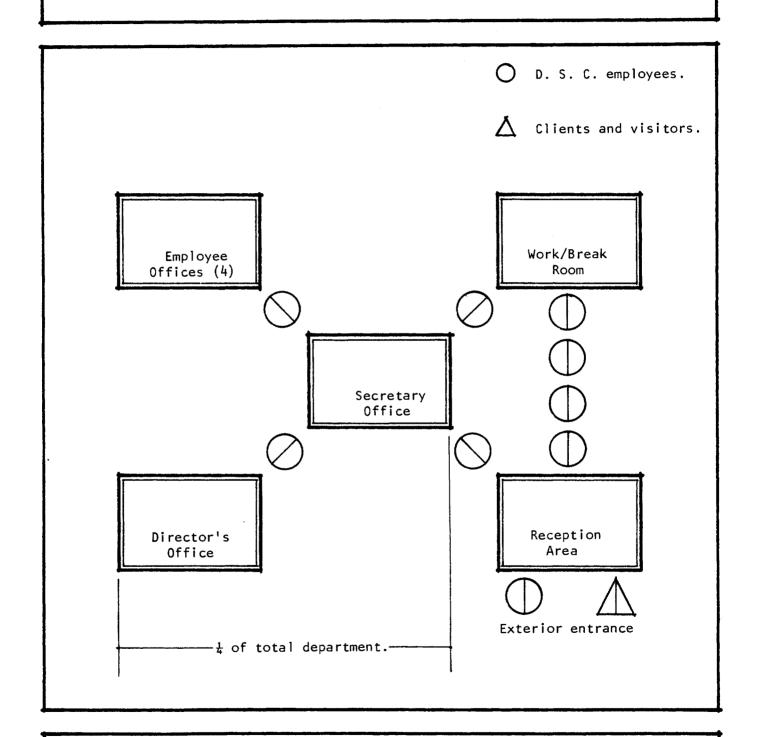
INTRODUCTION - DURANGO SKI CORPORATION OFFICES

These offices are to replace the facilities that will be replaced by the hotel. Durango Ski Corporation is responsible for all activities at the base of the mountain and for the mountain itself. This includes operation, expansion, and planning. Durango Ski Corporation owns Purgatory and operates and maintains all of the chair lifts, ski slopes, and commercial functions on the mountain. They are also in charge of renting out the condominiums when the owners are gone.

The subdivision of D.S.C. called the Purgatory Development Company is responsible for the expansion and development of Purgatory, and is the branch that is working on this project.

Another subdivision called Purgatory Real Estate Company is responsible for the sales of the condominiums.

FLOW DIAGRAM - D. S. C. OFFICES



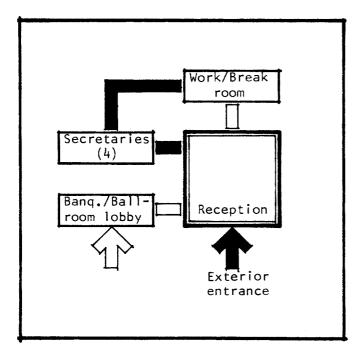
D. S. C. OFFICES - RECEPTION AREA

USERS: Durango Ski Corporation.

Employees. Clients. Visitors.

FUNCTION: An orientation point

for the users of these offices. The employee stationed in this office would direct a visitor or guest to the appropriate area.



SPACE

AREA: 200 square feet.

HEIGHT: 9 - 10 feet.

FINISHES

WALLS: Wood, gyp. board.

FLOOR: Carpet, wood.

CEILING: Acous. tile, wood

detailing.

SYSTEMS

HVAC: Variable.

LIGHTING: Accent lighting,

task at desk.

PLUMBING: None.

FURNITURE / EQUIPMENT

Desk. Chairs. Typing area. Waiting area.

SPECIAL CONSIDERATIONS

This should be the image setter for the D. S. C. offices. The D. S. C. are responsible for the activity at Purgatory.

D. S. C. OFFICES - SECRETARY OFFICES

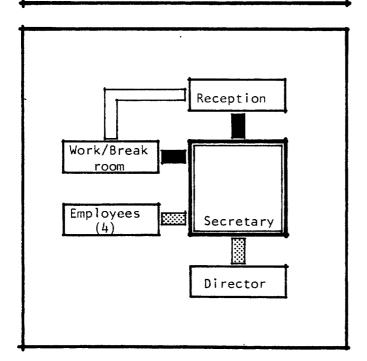
USERS: Durango Ski Corporation.

Employees. Visitors. Clients.

FUNCTION: To be a centralized

> area for five employees. To handle the secretarial duties for

those people.



SPACE

AREA: 4 @ 150 sq. ft.

HEIGHT: 9 feet.

FINISHES

WALLS: Gyp. board.

FLOOR: Carpet.

CEILING: Acous. tile.

SYSTEMS

HVAC: Variable

LIGHTING: General office

lighting.

PLUMBING: None.

FURNITURE/EQUIPMENT

Desk and chair.

Files.

Typing and computer area.

Small waiting area.

SPECIAL CONSIDERATIONS

Should be an open office area that directly relates to each of the employees in that area.

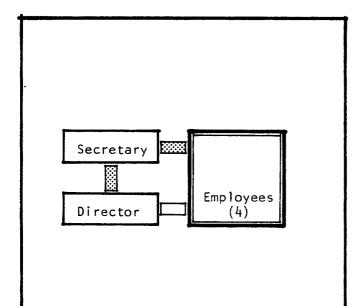
D. S. C. OFFICES - EMPLOYEE OFFICES

USERS: Durango Ski Corporation.

> Employees. Visitors. Clients.

FUNCTION: Offices for the em-

ployees of the D. S. C.



SPACE

AREA: 4 groups with 4 offices each @ 150 s. f. ea.

HEIGHT: 9 feet.

FINISHES

WALLS: Gyp. board.

FLOOR: Carpet.

CEILING: Acous. tile.

SYSTEMS

HVAC: Variable.

LIGHTING: General office

lighting.

PLUMBING: None.

FURNITURE/EQUIPMENT

Desk and chairs.

Shelves.

Some files.

SPECIAL CONSIDERATIONS

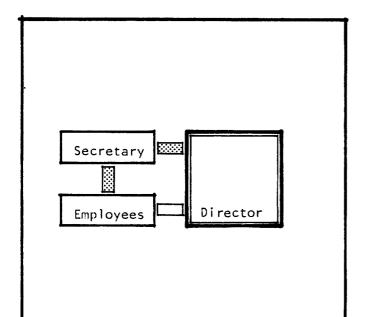
D. S. C. OFFICES - DIRECTOR'S OFFICES

USERS: Durango Ski Corporation.

Employees. Clients.

FUNCTION: Providing a distinct

office for the director of each of the 4 groups of personnel.



SPACE

AREA: 4 groups with 1 office each @ 200 sq. ft. each.

HEIGHT: 9 - 10 feet.

FINISHES

WALLS: Gyp. board, wood.

FLOOR: Carpet, wood.

CEILING: Acous. tile, wood

detailing.

SYSTEMS

HVAC: Variable.

LIGHTING: General office

lighting, accent.

PLUMBING: None.

FURNITURE/EQUIPMENT

Desk and chairs.

Credenza.

Built-in shelves and cabinets.

Small meeting table.

SPECIAL CONSIDERATIONS

D. S. C. OFFICES - WORK / BREAK ROOM

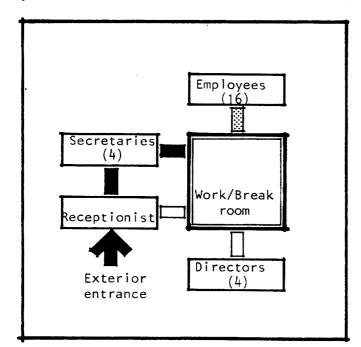
USERS: Durango Ski Corporation.

Employees.

FUNCTION: To provide an area for

xerox and other machines, and an area for eating and relaxing. Also the location of a small rest room for these office

workers.



SPACE

AREA: 250 - 300 square feet.

HEIGHT: 8 feet.

FINISHES

WALLS: Gyp. board.

FLOOR: Tile.

CEILING: Acous. tile, gyp.

board.

SYSTEMS

HVAC: Variable.

LIGHTING: General.

PLUMBING: Sinks and toilets.

FURNITURE/EQUIPMENT

Counters and shelves.

Table and approx. 4 chairs.

Kitchenette.

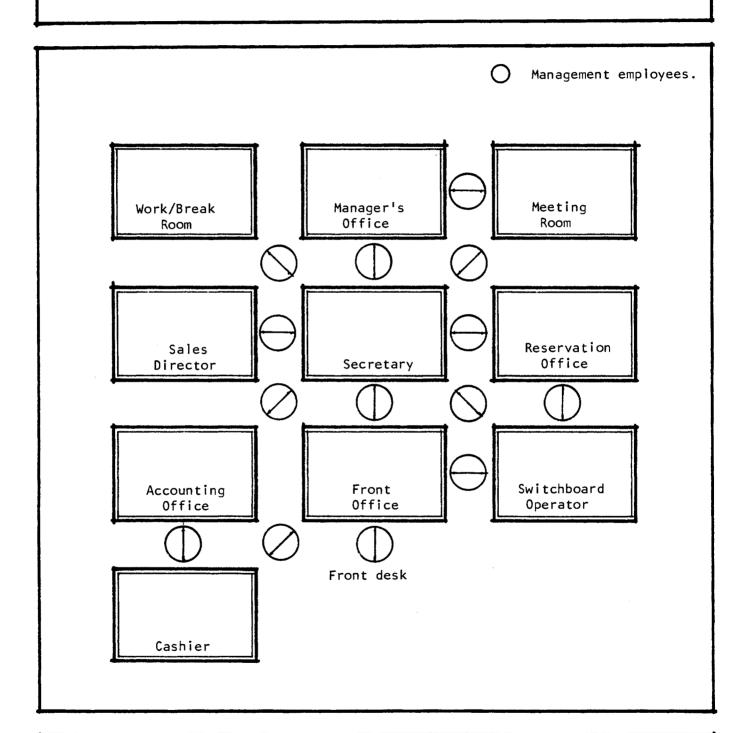
Storage for supplies.

SPECIAL CONSIDERATIONS

INTRODUCTION - MANAGEMENT OFFICES

Management offices are those offices that deal with the operation of the hotel and conference center. This includes reservations, sales, accounting, and all front office activities. The front office areas must provide efficent processeing of guests in order to avoid frustrations that could hurt business. The front desk is very guest oriented with check-in, check-out, cashier, and safety deposit functions. As an extension of the lobby, the front desk should be a continuation of the image and flow of the lobby. This can then become a secondary "check point" for people using the hotel facilities, or just wandering around.

FLOW DIAGRAM - MANAGEMENT OFFICES



MANAGEMENT OFFICES - FRONT OFFICE

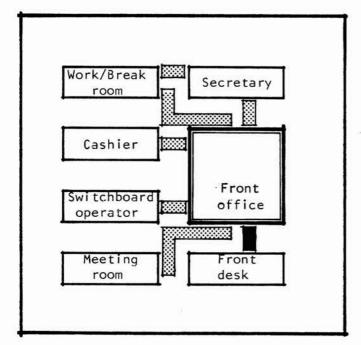
USERS: Front desk employees.

Management employees.

Secretary.

FUNCTION: To keep the majority

of paperwork, files, and records out of sight, but very close to the front desk.



SPACE

AREA: 200 square feet.

HEIGHT: 8 feet.

FINISHES

WALLS: Gyp. board.

FLOOR: Carpet.

CEILING: Acous. tile.

SYSTEMS

HVAC: Variable.

LIGHTING: General.

PLUMBING: None.

FURNITURE/EQUIPMENT Information file.

Employee mailboxes and safes.

Typing area.

Alphabetical file.

General files.
SPECIAL CONSIDERATIONS

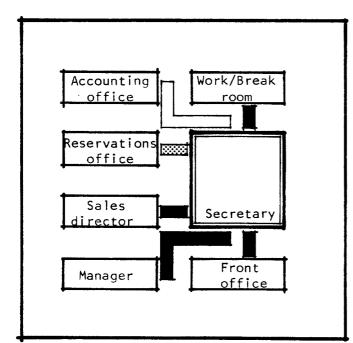
MANAGEMENT OFFICES - SECRETARY

USERS: Secretary to the hotel

manager and other management employees. Management employees.

FUNCTION: Secretarial and

orientation duties for the offices contained within the management area of the hotel, and to keep the front office running.



SPACE

AREA: 150 square feet.

HEIGHT: 8 feet.

FINISHES

WALLS: Gyp. board.

FLOOR: Carpet.

CEILING: Acous. tile.

SYSTEMS

HVAC: Variable

LIGHTING: Maintain 100 f.c.

PLUMBING: None.

FURNITURE/EQUIPMENT

Desk and chairs.
Typing area.
Computer terminal.
Files.

SPECIAL CONSIDERATIONS

If expanded, this area could work with the cashier and house the safety deposit vault.

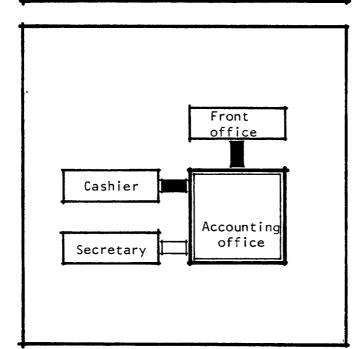
MANAGEMENT OFFICES - ACCOUNTING OFFICE

USERS: Accounting personnel.

FUNCTION: Record keeping and

filing. General accounting of the hotel

finances.



SPACE

AREA: 350 square feet.

HEIGHT: 8 feet.

FINISHES

WALLS: Gyp. board.

FLOOR: Carpet.

CEILING: Acous. tile.

SYSTEMS

HVAC: Variable.

LIGHTING: Maintain 150 f.c.

PLUMBING: None.

FURNITURE/EQUIPMENT

Desk and chairs. Typing area.

Record keeping area.

Files.

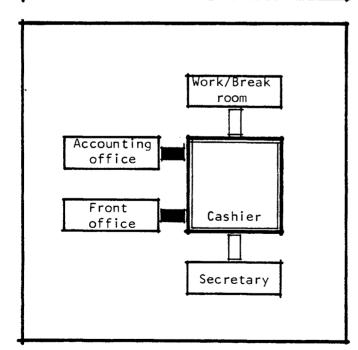
SPECIAL CONSIDERATIONS

MANAGEMENT OFFICES - CASHIER

USERS: Hotel cashier.

FUNCTION: To provide a safe,

secure, locked office for the deposit and counting of money taken in by the hotel.



SPACE

AREA: 150 square feet.

HEIGHT: 8 feet.

FINISHES

WALLS: Conc.

FLOOR: Conc. with carpet.

CEILING: Acous. tile sus-

pended over conc.

SYSTEMS

HVAC: Variable.

LIGHTING: General.

PLUMBING: None.

FURNITURE/EQUIPMENT

Safe.
Money drop.
Computer terminal.
Desk and chair.

SPECIAL CONSIDERATIONS

This is a very secure room, with very little contact with the outside world. This should be considered when designed.

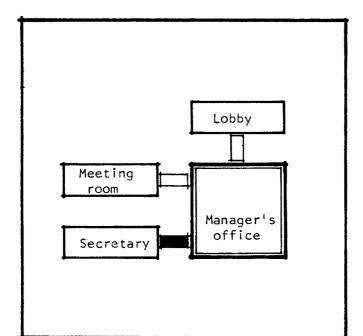
MANAGEMENT OFFICES - MANAGER'S OFFICE

USERS: Hotel manager.

FUNCTION: A private office for

the manager of the hotel as a base for his duties in keeping the hotel operating

smoothly.



SPACE

AREA: 250 square feet.

HEIGHT: 8 - 9 feet.

FINISHES

WALLS: Wood, gyp. board.

FLOOR: Carpet, wood.

CEILING: Acous. tile, wood

details.

SYSTEMS

HVAC: Variable.

LIGHTING: Maintain 100 f.c.

PLUMBING: None.

FURNITURE / EQUIPMENT

Desk and chair. Seating for 4 visitors. Credenza and shelves. Small conference table.

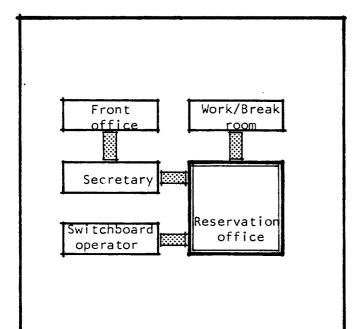
SPECIAL CONSIDERATIONS

MANAGEMENT OFFICES - RESERVATIONS OFFICE

USERS: Reservation personnel.

To record reservations FUNCTION:

for the future from calls, letters, or present quests.



SPACE

AREA: Approx. 250 sq. ft.

HEIGHT: 8 feet.

FINISHES

WALLS: Gyp. board.

FLOOR: Carpet.

CEILING: Acous. tile.

SYSTEMS

HVAC: Variable.

General. LIGHTING:

PLUMBING: None.

FURNITURE/EQUIPMENT

2 desks with 4 chairs total. Computer terminals.

Files and reservation books.

Typing area.

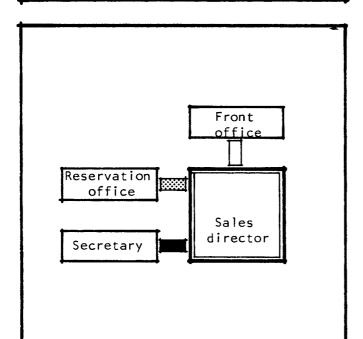
SPECIAL CONSIDERATIONS

MANAGEMENT OFFICES - SALES DIRECTOR

USERS: Hotel sales director.

FUNCTION: Marketing the hotel

to companies and corporations to draw conventions, and filing remarks about each convention for future reference.



SPACE

AREA: 200 square feet.

HEIGHT: 8 feet.

FINISHES

WALLS: Gyp. board.

FLOOR: Carpet.

CEILING: Acous. tile.

SYSTEMS

HVAC: Variable.

LIGHTING: Maintain 100 f.c.

PLUMBING: None.

FURNITURE/EQUIPMENT

Desk and chairs. Typing area. Files.

SPECIAL CONSIDERATIONS

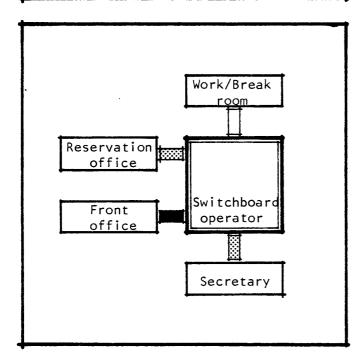
MANAGEMENT OFFICES - SWITCHBOARD OPERATOR

USERS: Hotel operator.

FUNCTION: To handle incoming

and outgoing calls to the guest rooms. The operator could also be in charge of the current reserva-

tion file.



SPACE

AREA: 100 square feet.

HEIGHT: 8 feet.

FINISHES

WALLS: Gyp. board.

FLOOR: Carpet.

CEILING: Acous. tile.

SYSTEMS

HVAC: Variable.

LIGHTING: General.

PLUMBING: None.

FURNITURE/EQUIPMENT

Switchboard.

Message center with connections with front desk.

Reservation file.

SPECIAL CONSIDERATIONS

It is common for emergency systems to be located here.

Another location is the security office.

MANAGEMENT OFFICES - MEETING ROOM

USERS: Management employees.

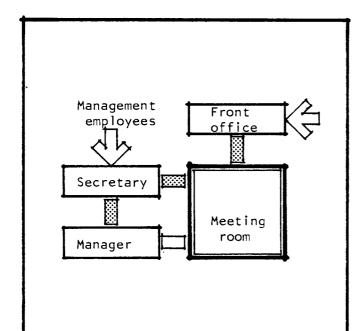
Clients and visitors that relate to the manage-

ment.

FUNCTION: An area to have meet-

ings, interview new employees, and have guest professionals

give talks.



SPACE

AREA: Approx. 200 sq. feet.

HEIGHT: 9 feet.

FINISHES

WALLS: Gyp. board, wood.

FLOOR: Carpet.

CEILING: Acous. tile.

SYSTEMS

HVAC: Variable.

LIGHTING: Several systems

that can be dimmed.

PLUMBING: None.

FURNITURE/EQUIPMENT

Table and approx. 10 chairs.

Podium. Chalkboard.

Screen.

SPECIAL CONSIDERATIONS

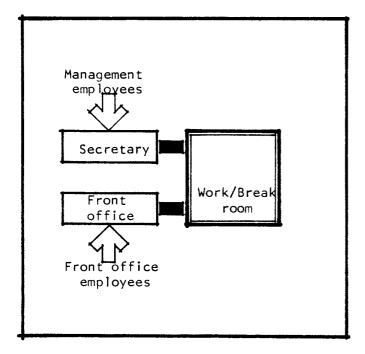
MANAGEMENT OFFICES - WORK / BREAK ROOM

USERS: Management employees.

FUNCTION: An area for storage,

xerox machines, workspace, files, restrooms for the management employees, and a small break area for

them also.



SPACE

AREA: Approx. 250 sq. feet.

HEIGHT: 8 feet.

FINISHES

WALLS: Gyp. board.

FLOOR: Tile.

CEILING: Acous. tile.

SYSTEMS

HVAC: Variable.

LIGHTING: Maintain 75 f.c.

PLUMBING: Sinks and toilets.

FURNITURE/EQUIPMENT

Table and approx. 4 chairs. Kitchenette. Shelves, counters, cabinets. Work table.

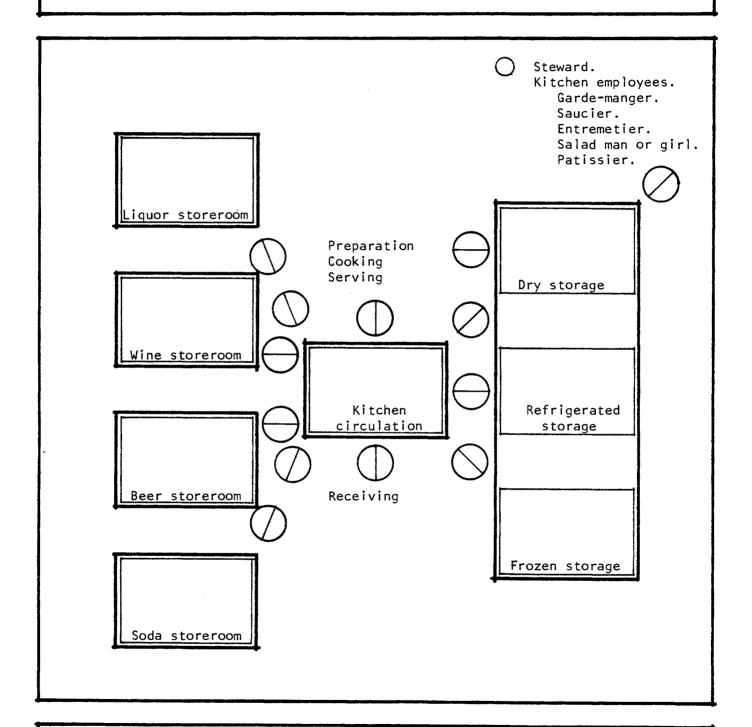
SPECIAL CONSIDERATIONS

Avoid a "closet" atmosphere so frequently associated with this function to create a nicer working environment.

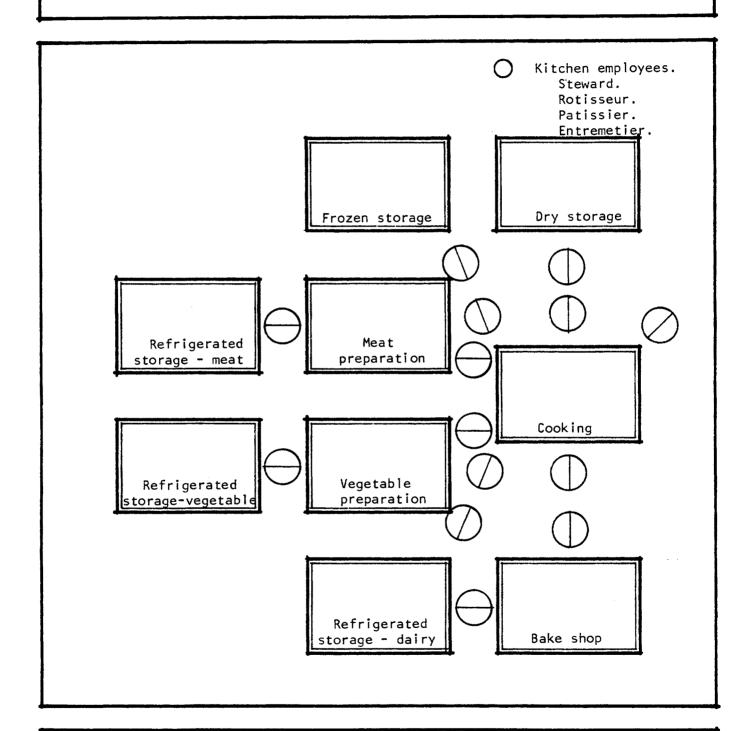
INTRODUCTION - KITCHEN

The kitchen area functions to provide meals for the restaurants, bars, conference facilities, and room service. Within this department is the storage for the different types of food and beverages that will be used by the different facilities. The kitchen also prepares meals for the employees on their breaks.

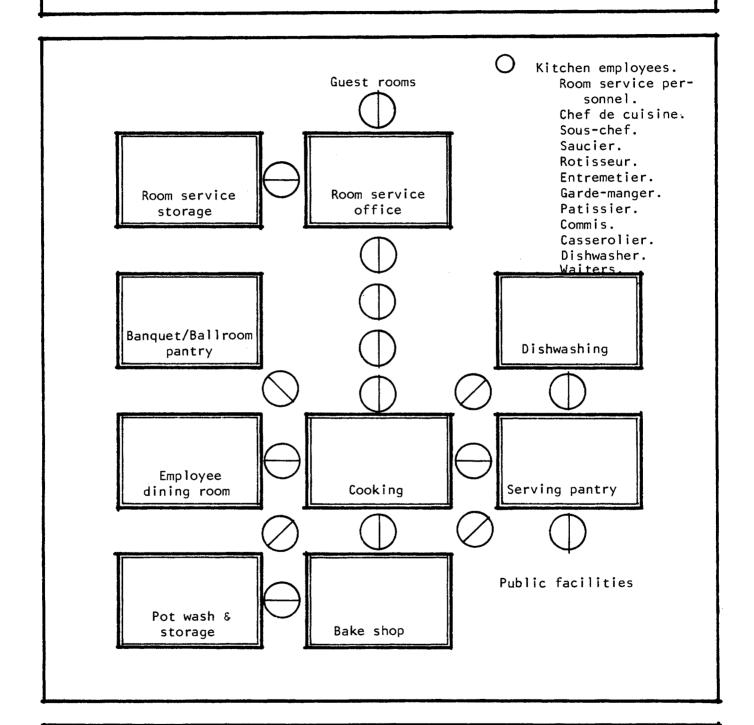
FLOW DIAGRAM - KITCHEN



FLOW DIAGRAM - KITCHEN



FLOW DIAGRAM - KITCHEN



DRY STORAGE

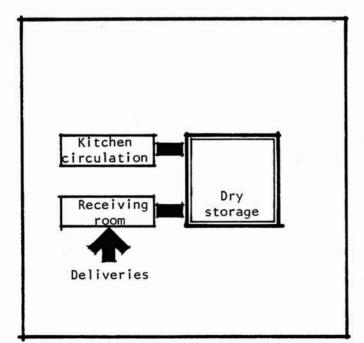
USERS: Steward.

Kitchen employees.

FUNCTION: Provide secure stor-

age space for dryfoodstuffs to be used in cooking and pre-

paring meals.



SPACE

AREA: Approx. 500 sq. feet.

HEIGHT: Approx. 9 feet, can

vary significantly.

FINISHES

WALLS: Conc., gyp. board.

FLOOR: Conc., tile.

CEILING: Exposed.

SYSTEMS

HVAC: Avoid high humidity.

LIGHTING: Utilitarian.

PLUMBING: Floor drains.

FURNITURE/EQUIPMENT

Platforms. Shelves. Pallets.

SPECIAL CONSIDERATIONS

REFRIGERATED STORAGE - MEAT

USERS: Steward.

Garde-manger.

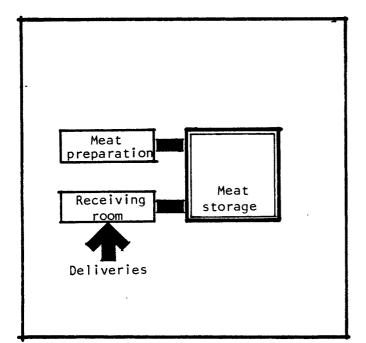
Saucier.

Kitchen employees.

FUNCTION: To provide secure

> storage for meats that will be cut and prepared as it is

needed.



SPACE

AREA: Approx. 250 sq. ft.

HEIGHT: 8 feet.

FINISHES

WALLS: Insulated panels.

FLOOR: Conc.

CEILING: insulated panels.

SYSTEMS

HVAC: Maintain a constant

temperature of 30-35°F.

LIGHTING: Minimal.

PLUMBING: Floor drains,

water supply.

FURNITURE/EQUIPMENT

Shelves and racks.

Meat hooks.

SPECIAL CONSIDERATIONS

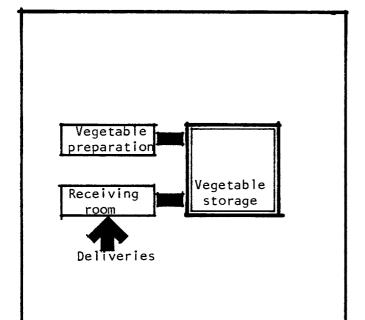
REFRIGERATED STORAGE - VEGETABLE

USERS: Steward.

Entremetier. Garde-manger. Salad man or girl. Kitchen employees.

FUNCTION: To provide secure

storage space for vegetables and fruits that will be used in cooking and salads.



SPACE

AREA: Approx. 200 sq. ft.

HEIGHT: 8 feet.

FINISHES

WALLS: Insulated panels.

FLOOR: Conc.

CEILING: Insulated panels.

SYSTEMS

HVAC: Maintain a constant temperature of 40°F.

LIGHTING: Minimal.

PLUMBING: Floor drain.

FURNITURE/EQUIPMENT Shelves.

Bins.

SPECIAL CONSIDERATIONS

REFRIGERATED STORAGE - DAIRY

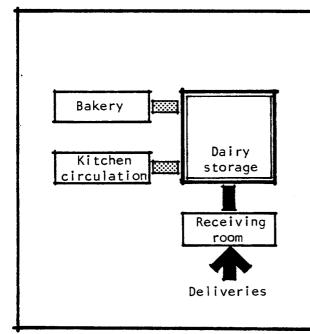
USERS: Steward.

Kitchen employees.

Patissier.

FUNCTION: Provide secure stor-

age for dairy products that are to be used in cooking and baking. (Walk-in refrigerator)



SPACE

AREA: Approx. 150 sq. feet.

HEIGHT: 8 feet.

FINISHES

WALLS: Insulated panels.

FLOOR: Conc.

CEILING: Insulated panels.

SYSTEMS

HVAC: Maintain a constant temperature of 40°F.

LIGHTING: Minimal.

PLUMBING: Floor drain.

FURNITURE/EQUIPMENT Shelves.

SPECIAL CONSIDERATIONS

FROZEN STORAGE

USERS: Steward.

Kitchen employees.

FUNCTION: Provide secure stor-

age space for frozen foods to be used by the restaurants and

bars.

Receiving room storage
Deliveries

SPACE

AREA: Approx. 200 sq. feet.

HEIGHT: 8 feet.

FINISHES

WALLS: Insulated panels.

FLOOR: Conc.

CEILING: Insulated panels.

SYSTEMS

HVAC: Maintain a below freez-

ing temperature.

LIGHTING: Minimal.

PLUMBING: Floor drain.

FURNITURE/EQUIPMENT

Shelves.

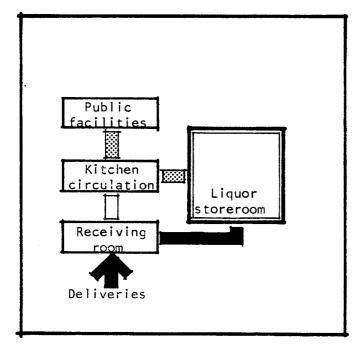
SPECIAL CONSIDERATIONS

LIQUOR STOREROOM

USERS: Steward.

FUNCTION: Provide locked stor-

age for liquor that is used in the bars and restaurants.



SPACE

AREA: Approx. 150 sq. feet.

HEIGHT: 8 feet.

FINISHES

WALLS: Conc., gyp. board.

FLOOR: Conc.

CEILING: Exposed.

SYSTEMS

HVAC: Minimal.

LIGHTING: Minimal.

PLUMBING: Floor drain.

FURNITURE / EQUIPMENT

Racks and shelves for the storage of liquor bottles.

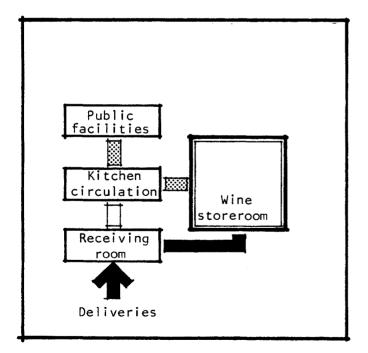
SPECIAL CONSIDERATIONS

WINE STOREROOM

USERS: Steward.

FUNCTION: Provide cool, locked

storage for wine that is to be used in the bars and restaurants.



SPACE

AREA: Approx. 150 sq. feet.

HEIGHT: 8 feet.

FINISHES

WALLS: Conc.

FLOOR: Conc.

CEILING: Gyp. board, conc.

SYSTEMS

HVAC: Maintain a cool, damp

atmosphere.

LIGHTING: Minimal.

PLUMBING: Floor drains.

FURNITURE/EQUIPMENT

Racks for wine bottles.

SPECIAL CONSIDERATIONS

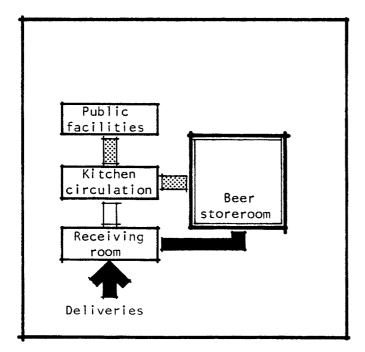
Should be handled like a typical wine cellar.

BEER STOREROOM

USERS: Steward.

FUNCTION: Provide locked stor-

age for beer that is to be used in the bars and restaurants.



SPACE

AREA: Approx. 150 sq. feet.

HEIGHT: 8 feet.

FINISHES

WALLS: Conc.

FLOOR: Conc.

CEILING: Gyp. board, conc.

SYSTEMS

HVAC: Maintain cool tempera-

tures.

LIGHTING: Minimal.

PLUMBING: Floor drains.

FURNITURE/EQUIPMENT

Shelves for cans and bottles. Area for kegs.

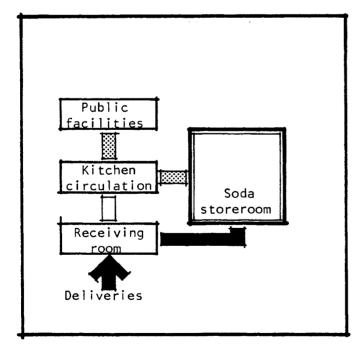
SPECIAL CONSIDERATIONS

SODA STOREROOM

USERS: Steward.

FUNCTION: Provide storage that

is not necessarily lockable for soft drinks that are to be used in the bars, restaurants, and vending machines.



SPACE

AREA: Approx. 200 sq. feet.

HEIGHT: 8 feet.

FINISHES

WALLS: Conc., gyp. board.

FLOOR: Conc.

CEILING: Exposed.

SYSTEMS

HVAC: Minimal.

LIGHTING: Minimal.

PLUMBING: Floor drain.

FURNITURE/EQUIPMENT

Shelves.

SPECIAL CONSIDERATIONS

KITCHEN - CHEF'S OFFICE

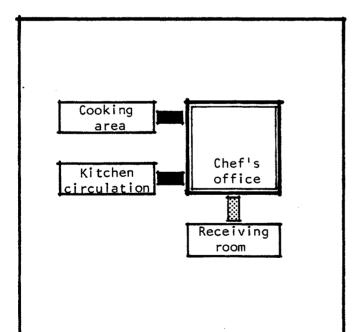
USERS: Head chef. (Chef de cuisine)

Kitchen employees.

FUNCTION: An area to store and

file recipes, employee information, make food purchases, and set up

the menu.



SPACE

AREA: 400 square feet.

HEIGHT: 8 feet.

FINISHES

WALLS: Gyp. board.

FLOOR: Tile.

CEILING: Gyp. board.

SYSTEMS

HVAC: Variable.

LIGHTING: General.

PLUMBING: None.

FURNITURE/EQUIPMENT
Desk and 4 chairs.
Files and cabinets.
Shelves.

SPECIAL CONSIDERATIONS

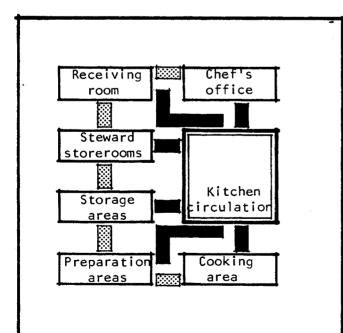
KITCHEN - CIRCULATION

USERS: Kitchen employees.

FUNCTION: To provide efficent

circulation between adjacent areas of the kitchen to avoid

conflicts.



SPACE

AREA: 36% of kitchen area. approx. 2000 sq. ft.

HEIGHT: 9 feet.

FINISHES

WALLS: Tile.

FLOOR: Tile.

CEILING: Gyp. board.

SYSTEMS

HVAC: Variable, allow for

kitchen conditions.

LIGHTING: General.

PLUMBING: Floor drains.

FURNITURE/EQUIPMENT

SPECIAL CONSIDERATIONS

KITCHEN - BAKE SHOP

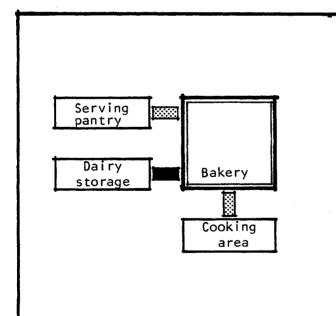
USERS: Patissier.

Kitchen employees.

FUNCTION: A bakery for the

baking of breads, pies cakes, and rolls for use in the restaurants and conference facili-

ties.



SPACE

AREA: 10% of kitchen area.

approx. 600 sq. ft.

HEIGHT: 9 feet.

FINISHES

WALLS: Tile.

FLOOR: Tile.

CEILING: Gyp. board.

SYSTEMS

HVAC: Well ventilated, allow

for heat.

General, approx. LIGHTING:

50 f.c.

Sinks, floor PLUMBING:

drains.

FURNITURE/EQUIPMENT

Mixer. Proofer.

Roll divider. Kettle.

Baker's tables. Stove.

Portable racks. Ovens.
Rack-pan storage. Bins.
SPECIAL CONSIDERATIONS

KITCHEN - MEAT PREPARATION

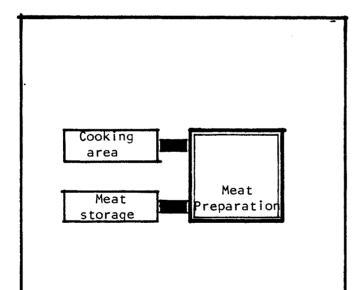
USERS: Kitchen employees.

Rotisseur. Saucier.

FUNCTION: Takes meats as de-

> livered and converts them into products suitable for further processing in the main

cooking area.



SPACE

AREA: Approx. 225 sq. feet, 4% of kitchen area.

HEIGHT: 9 feet.

FINISHES

WALLS: Tile.

FLOOR: Tile.

CEILING: Gyp. board.

SYSTEMS

HVAC: Well ventilated, cool.

LIGHTING: General, around

75 - 100 f.c.

PLUMBING: Sinks, floor drain.

FURNITURE/EQUIPMENT

Fish box.

Fish prep. unit.

Slicer.

Work tables.

Grinder.

Butcher block.

Tenderizer.

Drain boards.

Meat saw.
SPECIAL CONSIDERATIONS

KITCHEN - VEGETABLE PREPARATION

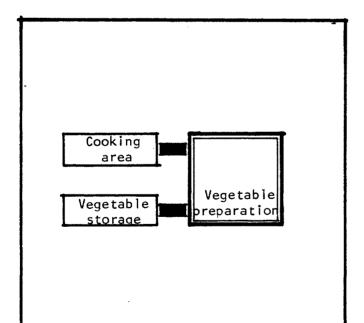
USERS: Entremetier.

Salad man or girl. Kitchen employees.

FUNCTION: Preparation of vege-

tables for cooking

and salads.



SPACE

AREA: Approx. 400 sq. feet, 7% of kitchen area.

HEIGHT: 9 feet.

FINISHES

WALLS: Tile.

FLOOR: Tile.

CEILING: Gyp. board.

SYSTEMS

HVAC: Well ventilated.

LIGHTING: Maintain approx.

100 f.c.

PLUMBING: Sinks, floor drain.

FURNITURE/EQUIPMENT

Slicer. Work table.

Peeler.

Drainboard.

Mixer.

Cutter and dicer.

SPECIAL CONSIDERATIONS

KITCHEN - COOKING

USERS: Saucier.

Rotisseur. Entremetier. Garde-manger.

Commis.

Chef de cuisine.

Sous-chef.

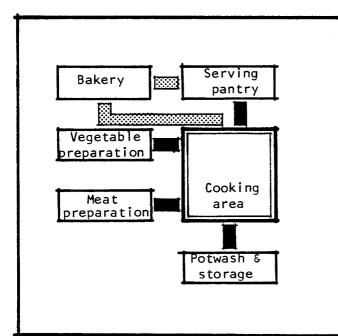
Kitchen employees.

The area of the kit-FUNCTION:

chen where all food that has been previously prepared is now cooked. Also, base foods are cooked here to be shipped to

the Banquet/Ballroom Pantry and the Employ-

ee Dining Room.



SPACE

AREA: 12% of kitchen area,

approx. 750 sq. ft.

HEIGHT: 9 feet.

FINISHES

WALLS: Tile.

FLOOR: Tile.

CEILING: Gyp. board.

SYSTEMS

Allow for heat, exhaust

min. 25 air changes/hr.

LIGHTING: General, approx.

75 - 100 f.c.

PLUMBING: Sinks, floor

drains.

FURNITURE/EQUIPMENT

Ranges.

Broiler.

Fryer.

Roaster.

Steamer.

Bain Marie.

Kettle.

Cook's tables.

Pot racks.

Salamander. Pot racks SPECIAL CONSIDERATIONS

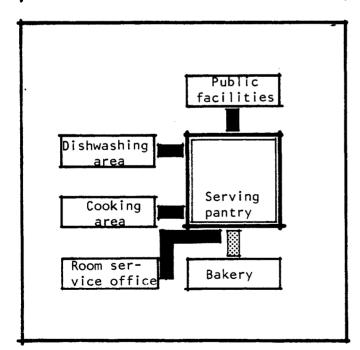
KITCHEN - SERVING PANTRY

USERS: Waiters.

Kitchen employees.

FUNCTION: Area for waiters'

pick-up tables. Also location of dish, glass, and silverware storage. Soft drinks would be prepared in this area also.



SPACE

AREA: Approx. 800 square feet, about 14% of kitchen. HEIGHT: 8 - 9 feet.

FINISHES

WALLS: Tile, gyp. board.

FLOOR: Tile.

CEILING: Gyp. board.

SYSTEMS

HVAC: Variable.

LIGHTING: General.

PLUMBING: Potable water,

water supply and

drainage.

FURNITURE/EQUIPMENT

Counter.

Cabinets and shelves.

SPECIAL CONSIDERATIONS

KITCHEN - ROOM SERVICE OFFICE

USERS: Room service employees.

Kitchen employees.

FUNCTION: An office that re-

ceives calls for room service and then notifies the cashier, kitchen, and a waiter.

Room service stor.

Room
service
office
rooms

Serving
pantry

SPACE

AREA: 100 square feet.

HEIGHT: 8 feet.

FINISHES

WALLS: Gyp. board.

FLOOR: Carpet.

CEILING: Acoustic tile.

SYSTEMS

HVAC: Variable.

LIGHTING: General.

PLUMBING: None.

FURNITURE/EQUIPMENT

Desk and 2 chairs.

Computerized cash register connected into the one at the

front desk.

SPECIAL CONSIDERATIONS

KITCHEN - ROOM SERVICE STORAGE

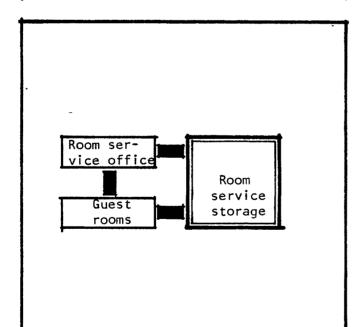
USERS: Room service employees.

Kitchen employees.

FUNCTION: Storage of the room

service carts, garnishment for the carts, and also some

food items.



SPACE

AREA: 250 square feet.

HEIGHT: 8 feet.

FINISHES

WALLS: Tile.

FLOOR: Tile.

CEILING: Gyp. board.

SYSTEMS

HVAC: Variable.

LIGHTING: Utilitarian.

PLUMBING: Floor drain.

FURN I TURE / EQUIPMENT

Shelves.

Floor space for several carts.

SPECIAL CONSIDERATIONS

KITCHEN - DISHWASHING

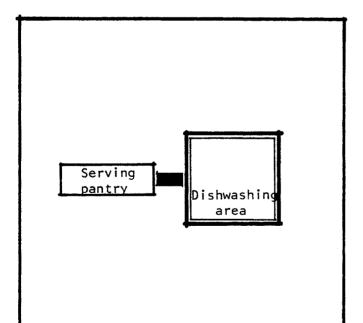
USERS: Dish washer.

Kitchen employees.

FUNCTION: To clean used dishes,

glasses, and silver-

ware.



SPACE

AREA: Approx. 350 sq. feet. about 6% of kitchen.

HEIGHT: 9 feet.

FINISHES

WALLS: Tile.

FLOOR: Tile.

CEILING: Gyp. board.

SYSTEMS

HVAC: Well ventilated, lot of

heat and humidity.

LIGHTING: Maintain a minimum

of 100 f.c.

PLUMBING: Sinks, washing

machines, disposal.

FURNITURE/EQUIPMENT

Sinks.

Glass washer.

Prewasher and disposal.

Draining areas.

SPECIAL CONSIDERATIONS

<u>KITCHEN - POT WASH AND STORAGE</u>

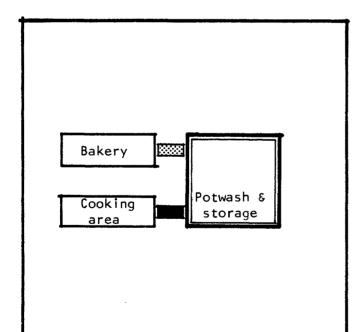
USERS: Casserolier.

Kitchen employees.

FUNCTION: An area for the clean-

ing and storage of pots and pans used in

the kitchen.



SPACE

AREA: Approx. 300 sq. feet, about 5% of kitchen.

HEIGHT: 9 feet.

FINISHES

WALLS: Tile, sound-proof.

FLOOR: Tile.

CEILING: Gyp. board.

SYSTEMS

HVAC: Allow for heat and

high humidity.

LIGHTING: Maintain a minimum

of 100 f.c.

PLUMBING: Sinks, pot washing

machine.

FURNITURE/EQUIPMENT

Three compartment sink. Pot washing machine.

Drain boards.

Racks for clean & dirty pots.

SPECIAL CONSIDERATIONS

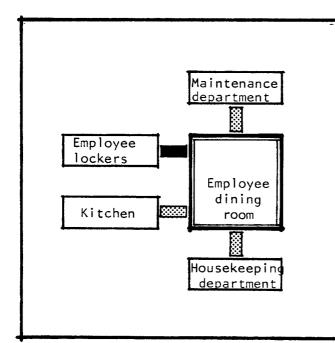
EMPLOYEE DINING ROOM

USERS: Employees.

Kitchen. Service. Housekeeping. Maintenance.

FUNCTION: To create an area

for the "back of the house" employees to eat and take a break.



SPACE

AREA: 500-600 square feet.

Approx. 1.5 s.f. per rm.

HEIGHT: 9 feet

FINISHES

WALLS: Gyp. board, wood.

FLOOR: Tile, carpet.

CEILING: Acous. tile, gyp.

board.

SYSTEMS

HVAC: Variable

LIGHTING: General

PLUMBING: Minimal, potable

water supply.

FURNITURE/EQUIPMENT

Chairs. Tables.

SPECIAL CONSIDERATIONS

Should not be addressed as an "afterthought" in order to keep high employee morale.

BANQUET / BALLROOM PANTRY

USERS: Kitchen and service em-

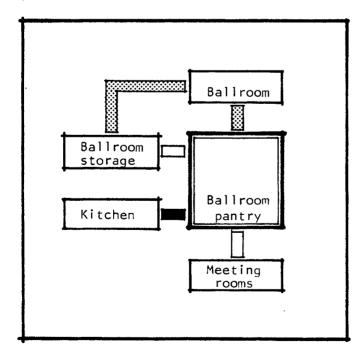
ployees.

Convention "hosts".

FUNCTION: Food storage, assem-

bly, and pick-up area. Allow for warming of a large quantity of food

at one time.



SPACE

AREA: 750 square feet.

HEIGHT: 8 feet.

FINISHES

WALLS: Conc., gyp. board.

FLOOR: Conc., tile.

CEILING: Gyp. board.

SYSTEMS

HVAC: Allow for many air changes per hour.

LIGHTING: General.

PLUMBING: Sinks, drainage.

FURNITURE/EQUIPMENT

Heating ovens and plates. Storage. Refrigerators. Large work tables.

SPECIAL CONSIDERATIONS

The size of this area also depends on its distance from the main kitchen.

INTRODUCTION - HOUSEKEEPING FACILITIES

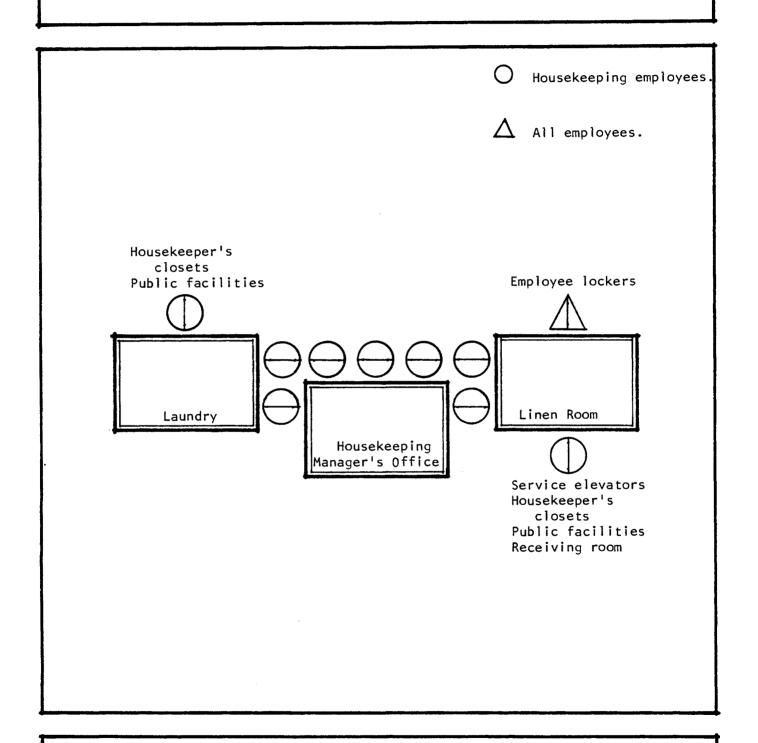
The housekeeping department provides the cleaning services for the hotel. It provides fresh linens daily to the guest rooms and to the restaurants and bars. They are in charge of making up the guest rooms.

The housekeeping department also provides a laundry service for hotel quests to wash, dry, and iron their personal clothing.

They also maintain a lost and found for items found in the guest rooms.

They provide clean uniforms for the "back of the house" employees.

FLOW DIAGRAM - HOUSEKEEPING FACILITIES



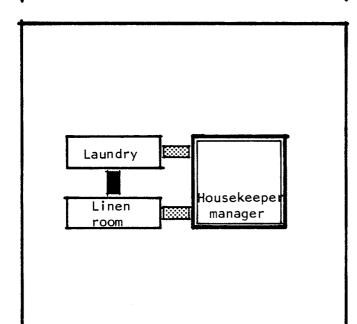
HOUSEKEEPING MANAGER'S OFFICE

USERS: Housekeeping manager.

Housekeeping employees.

FUNCTION: An office for the head

of the housekeeping department who supervises the housekeeping employees and keeps records on purchases, replacements, etc.



SPACE

AREA: 150 square feet.

HEIGHT: 8 feet.

FINISHES

WALLS: Gyp. board.

FLOOR: Tile, carpet.

CEILING: Acoustic tile.

SYSTEMS

HVAC: Variable.

LIGHTING: General.

PLUMBING: None.

FURNITURE/EQUIPMENT

Desk with 3 chairs. Files and shelves. Typing area.

SPECIAL CONSIDERATIONS

Allow for views into laundry and/or linen room.

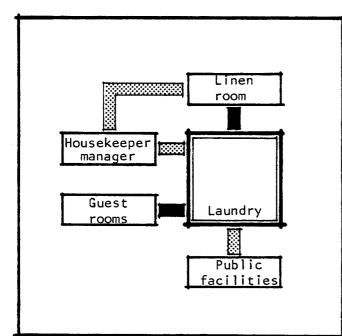
LAUNDRY

USERS: Housekeeping employees.

FUNCTION: To enable the hotel

to do its own laundry, and its guests! laundry instead of having

to send it out.



SPACE

AREA: 1400 square feet.

HEIGHT: 9 feet.

FINISHES

WALLS: Conc., gyp. board.

FLOOR: Tile, conc.

CEILING: Gyp. board.

SYSTEMS

HVAC: Allow for heat & humid-

ity, 20 air changes/hr.

LIGHTING: General.

PLUMBING: Floor drains, water

supply and drain-

age.

FURNITURE/EQUIPMENT

Tumbler.

Washer. Tubs. 4 roll ironer

Extractor table. Shake out

table.

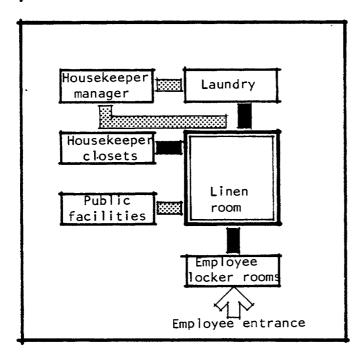
Press & board. Soiled linen area. SPECIAL CONSIDERATIONS

LINEN ROOM

USERS: Housekeeping employees.

FUNCTION: Accommodate housekeep-

er's office, shelves of linens, maid supply counter, lost & found from guest rooms, sewing machine, mending table, employee uniform storage and distribution, and statacom connected to other



SPACE

AREA: 1000 square feet.

HEIGHT: 8 - 9 feet.

FINISHES

WALLS: Conc., gyp. board.

FLOOR: Tile.

CEILING: Acous. tile, gyp.

board.

SYSTEMS

HVAC: Variable.

LIGHTING: General.

PLUMBING: None.

FURNITURE/EQUIPMENT

See "FUNCTION", plus: Desk and chairs (2 or 3). Files, cabinets, shelves for office information.

SPECIAL CONSIDERATIONS

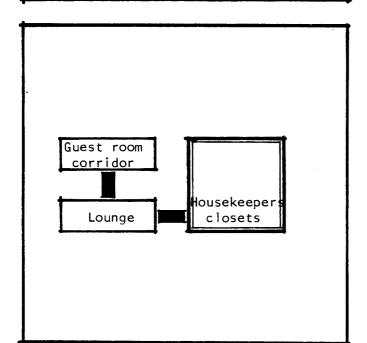
HOUSEKEEPER'S CLOSETS

USERS: Housekeeping employees.

FUNCTION: Storage of cart and

supplies for each maid for her allotment

of rooms.



SPACE

AREA: 12 @ 150 - 200 sq. ft.

each. HEIGHT: 8 feet.

FINISHES

WALLS: Gyp. board.

FLOOR: Tile.

CEILING: Gyp. board.

SYSTEMS

HVAC: Minimal.

LIGHTING: Minimal.

PLUMBING: Sink, floor drain.

FURNITURE/EQUIPMENT

Shelves and cabinets.

SPECIAL CONSIDERATIONS

There should be one closet (and one maid) for each 16 to 18 guest rooms.

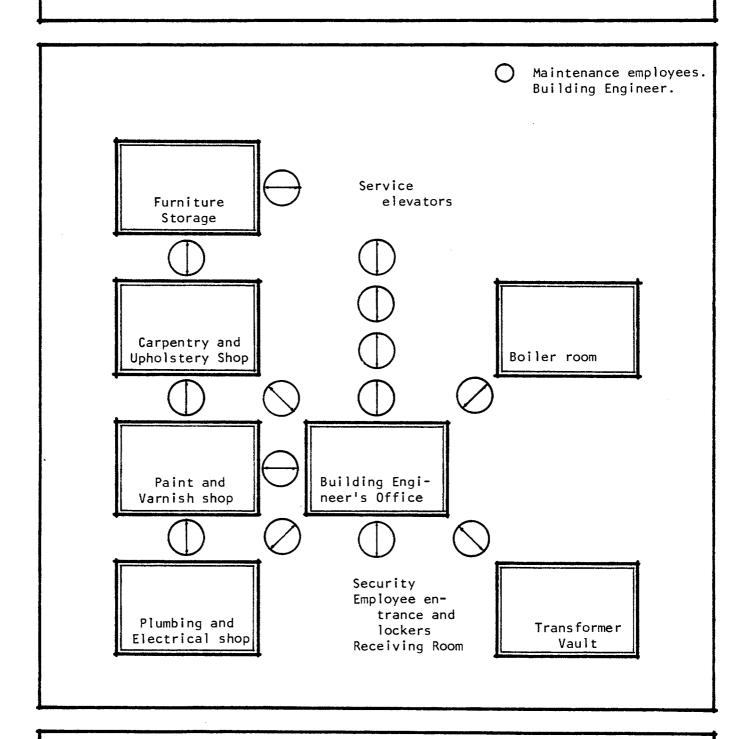
INTRODUCTION - MAINTENANCE FACILITIES

The maintenance department keeps the hotel running. Their duties include preparing for functions, painting, repairing furniture, and maintaining the mechanical systems of the hotel. By repairing broken or worn items, the hotel will eliminate the costs caused by buying replacements constantly.

The maintenance department is also responsible for all locksmith needs. They make the guest room keys, and change the tumblers when it is deemed necessary.

They also do small artistic projects such as creating signs for the restaurants, bars, etc.

FLOW DIAGRAM - MAINTENANCE FACILITIES



BUILDING ENGINEER'S OFFICE

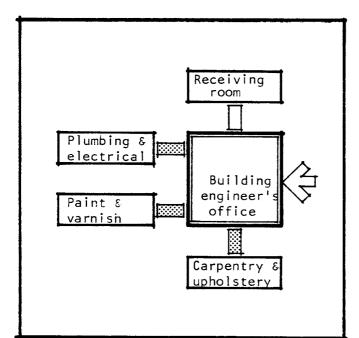
USERS: Maintenance employees.

Building supervisor.

FUNCTION: An office for the

supervisor of the maintenance aspects of the hotel to allow him

work and filing space.



SPACE

AREA: 200 square feet.

HEIGHT: 8 feet.

FINISHES

WALLS: Gyp. board.

FLOOR: Carpet.

CEILING: Acoustic tile.

SYSTEMS

HVAC: Variable.

LIGHTING: General.

PLUMBING: None.

FURNITURE/EQUIPMENT

Desk with 2 chairs.

Shelves. Files.

Key maker.

SPECIAL CONSIDERATIONS

The building engineer is also in charge of making room keys.

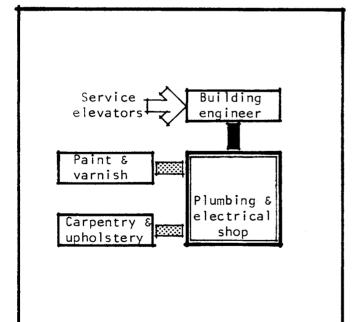
PLUMBING AND ELECTRICAL SHOP

USERS: Maintenance employees.

FUNCTION: To repair plumbing

fixtures and electrical items so that they will not have to be

replaced.



SPACE

AREA: 250 - 300 sq. feet.

HEIGHT: Minimum of 8 feet.

FINISHES

WALLS: Conc., gyp. board.

FLOOR: Conc., rubber mats to

prevent electric shock.

CEILING: Exposed.

SYSTEMS

HVAC: Variable.

LIGHTING: Utilitarian.

PLUMBING: Water supply and

drainage.

FURNITURE/EQUIPMENT

Work tables.

Electrical equipment and meters

Tool storage.

SPECIAL CONSIDERATIONS

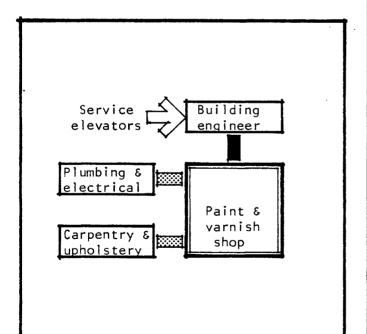
PAINT AND VARNISH SHOP

USERS: Maintenance employees.

FUNCTION: To paint and varnish

damaged furniture, to create signs, and to store paint for the

hotel.



SPACE

AREA: 300 square feet.

HEIGHT: 8 feet.

FINISHES

WALLS: Conc., gyp. board

FLOOR: Conc.

CEILING: Exposed.

SYSTEMS

HVAC: Rapid exhaust of fumes,

many air changes / hr.

LIGHTING: Utilitarian.

PLUMBING: Sinks, floor drain.

FURNITURE/EQUIPMENT

Work tables.

Drying areas.

Tool storage.

Paing storage.

SPECIAL CONSIDERATIONS

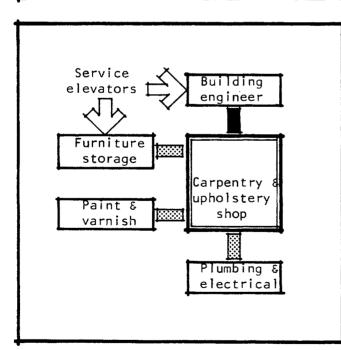
CARPENTRY AND UPHOLSTERING SHOP

USERS: Maintenance employees.

FUNCTION: To repair and recon-

struct furniture as it gets broken instead of constantly replacing

it.



SPACE

AREA: 300 square feet.

HEIGHT: Minimum of 8 feet.

FINISHES

WALLS: Conc., gyp. board.

FLOOR: Conc.

CEILING: Gyp. board.

SYSTEMS

HVAC: Allow for exhaust of

saw dust.

LIGHTING: Utilitarian.

PLUMBING: Floor drain.

FURNITURE/EQUIPMENT

Work tables. Tool storage. Material storage.

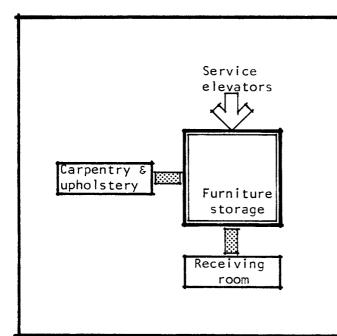
SPECIAL CONSIDERATIONS

FURNITURE STORAGE

USERS: Maintenance employees.

FUNCTION: For storage of extra

items of furniture, broken pieces awaiting repair, and recently repaired items to keep them from being stored in basement halls.



SPACE

AREA: 500 square feet.

HEIGHT: 8 - 9 feet.

FINISHES

WALLS: Conc.

FLOOR: Conc.

CEILING: Exposed.

SYSTEMS

HVAC: Enough to prohibit ad-

ditional damage.

LIGHTING: Minimal.

PLUMBING: None.

FURNITURE/EQUIPMENT

Some shelves for storage of smaller items.

SPECIAL CONSIDERATIONS

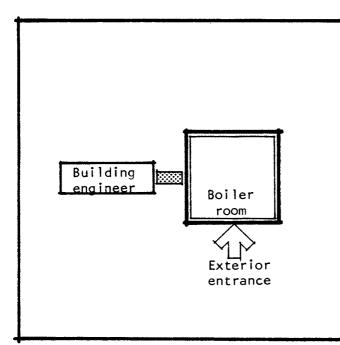
BOILER ROOM

USERS: Maintenance employees.

FUNCTION: Location of hot water

heaters and general

heating supply.



SPACE

AREA: Approx. 1500 sq. feet.

HEIGHT: Depends on the

equipment.

FINISHES

WALLS: Conc.

FLOOR: Conc.

CEILING: Conc., exposed.

SYSTEMS

HVAC: Minimal, keep pipes

from freezing.

LIGHTING: Minimal.

PLUMBING: Water supply,

drainage.

FURNITURE/EQUIPMENT

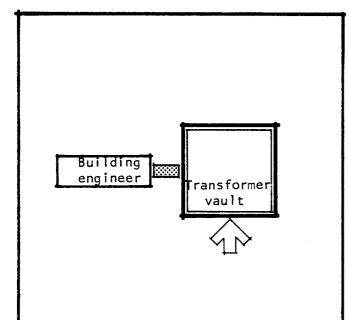
SPECIAL CONSIDERATIONS

TRANSFORMER VAULT

USERS: Maintenance employees.

FUNCTION: Location of electrical

transformer.



SPACE

AREA: Approx. 300 sq. feet.

HEIGHT: Depends on equipment.

FINISHES

WALLS: Conc.

FLOOR: Conc.

CEILING: Conc., exposed.

SYSTEMS

HVAC: Avoid moisture.

LIGHTING: Minimal.

PLUMBING: None.

FURNITURE/EQUIPMENT
Pad for transformer.

SPECIAL CONSIDERATIONS

INTRODUCTION - SERVICE AREAS

The service area is a group of spaces that does not fit into any other catagory. Each space has its own relationship requirements that are different from others in this group. These spaces are, however, equally as important as others, and cannot be forgotten or designed as an afterthought.

PARKING

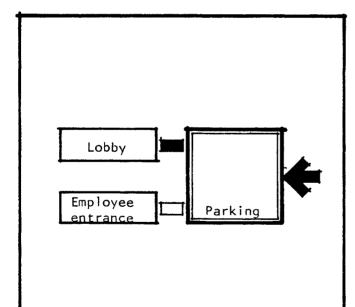
USERS: Hotel guests and residents.

Employees.

Conventioneers.

FUNCTION: Efficent use of below

grade area for parking.



SPACE

AREA: For 200 - 250 cars.

HEIGHT: Minimum of 8 feet.

FINISHES

WALLS: Conc.

FLOOR: Conc.

CEILING: Conc.

SYSTEMS

HVAC: Minimum, keep above

freezing.

LIGHTING: Bright enough for

security.

PLUMBING: Drains for melting

snow.

FURNITURE/EQUIPMENT

SPECIAL CONSIDERATIONS

PUBLIC TOILETS - MEN

USERS: Conventioneers.

People eating and drinking at the restaurants and

bars.

Hotel guests and residents.

Skiers.

People shopping and brows-

ing.

FUNCTION: To provide adequate

public toilet facilities for the above users in one or more location throughout the public areas of the hotel and confer-

ence center.

Public facilities

Conference facilities

Public toilets

Guest facilities

SPACE

AREA: 500 square feet.

HEIGHT: 8 feet.

FINISHES

WALLS: Tile, gyp. board.

FLOOR: Tile.

CEILING: Gyp. board.

SYSTEMS

HVAC: Variable, more air

changes than usual. LIGHTING: Fairly dim.

PLUMBING: Sinks, toilets,

urinals.

FURNITURE/EQUIPMENT

Vanities. Partitions.

Toilets and urinals.

SPECIAL CONSIDERATIONS

PUBLIC TOILETS - WOMEN

USERS: Conventioneers.

People eating and drinking at the restaurants and

bars.

Hotel guests and residents.

Skiers.

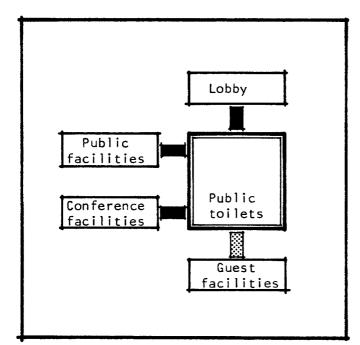
People shopping and brows-

ing.

FUNCTION: To provide adequate

public toilet facilities for the above users in one or more location throughout the public areas of the hotel and confer-

ence center.



SPACE

AREA: Minimum 500 sq. feet.

HEIGHT: 8 feet.

FINISHES

WALLS: Tile, gyp. board.

FLOOR: Tile.

CEILING: Gyp. board.

SYSTEMS

HVAC: Variable, more air

changes than usual.

LIGHTING: Fairly dim.

PLUMBING: Sinks, toilets.

FURNITURE/EQUIPMENT

Vanities.

Partitions.

Toilets.

Small rest area.

SPECIAL CONSIDERATIONS

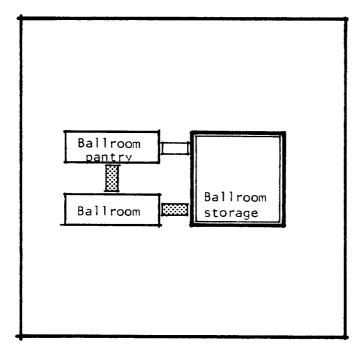
BANQUET / BALLROOM STORAGE

USERS: Service.

FUNCTION: Storage for chairs,

tables, stage, etc., depending on what is needed for a given

occasion.



SPACE

AREA: 1/10 of ballroom,

approx. 350-400 sq. ft. HEIGHT: 8 feet.

FINISHES

WALLS: Conc., gyp. board.

FLOOR: Conc.

CEILING: Minimal.

SYSTEMS

HVAC: Minimal.

LIGHTING: Minimal.

PLUMBING: None.

FURNITURE/EQUIPMENT

None.

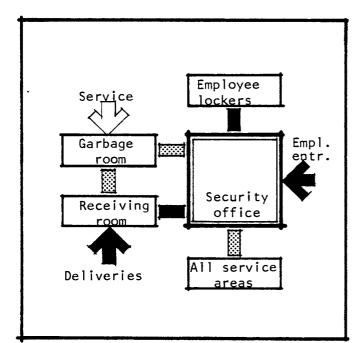
SPECIAL CONSIDERATIONS

SECURITY OFFICE

USERS: Security guards.

FUNCTION: Location of closed

circuit TV monitors, and a check point for all arriving and departing employees and deliveries to make sure items are not being removed that were not paid for.



SPACE

AREA: 200 square feet.

HEIGHT: 8 feet.

FINISHES

WALLS: Gyp. board.

FLOOR: Carpet.

CEILING: Acoustic tile.

SYSTEMS

HVAC: Variable.

LIGHTING: General.

PLUMBING: None.

FURNITURE/EQUIPMENT

Desk with 3 chairs. TV monitors. Employee files. Emergency systems.

SPECIAL CONSIDERATIONS

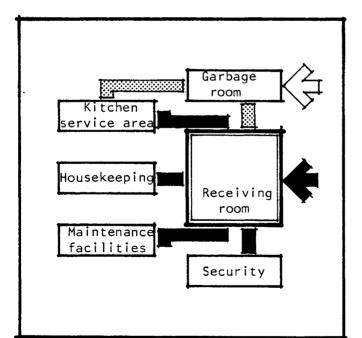
RECEIVING ROOM

USERS: Deliveries.

Service employees.

FUNCTION: Provided for food, bev-

erages, linen, and other supplies which, upon arrival, are customarily checked against delivery slips, weighed, counted, and inspected. These supplies remain here until they're put away



SPACE

AREA: 400 - 500 sq. feet.

HEIGHT: 8 feet.

FINISHES

WALLS: Conc.

FLOOR: Conc.

CEILING: Exposed.

SYSTEMS

HVAC: Allow for open door to

outside.

LIGHTING: Capable of 100 f.c.

for inspection.

PLUMBING: Floor drains.

FURNITURE/EQUIPMENT

Shelves.

Scales.

Desk.

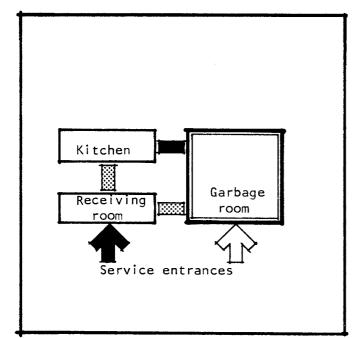
SPECIAL CONSIDERATIONS

GARBAGE ROOM

USERS: Service employees.

FUNCTION: To handle quantities

of garbage, bottles, cans, and cartons which accumulate between trash removals.



SPACE

AREA: Approx. 300 sq. feet.

HEIGHT: 8 feet.

FINISHES

WALLS: Conc.

FLOOR: Conc.

CEILING: Exposed.

SYSTEMS

HVAC: Exhaust, many air changes per hour.

Changes per no

LIGHTING: Minimal.

PLUMBING: Faucet and floor

drains for clean-

un

FURNITURE / EQUIPMENT

Sanitary trash receptacles.

SPECIAL CONSIDERATIONS

EMPLOYEE RESTROOMS AND LOCKERS - MEN

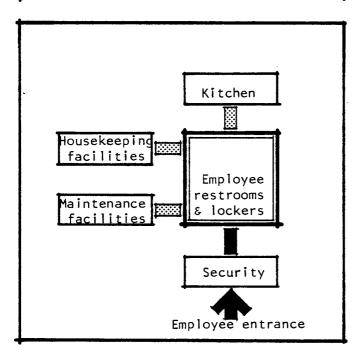
USERS: "Back of the house" em-

ployees:

Steward.
Kitchen.
Service.
Maintenance.
Housekeeping.

FUNCTION: To provide efficent

and pleasant restroom and locker facilities for male employees.



SPACE

AREA: Approx. 800 sq. feet, 3.5 - 4 s. f. per room. HEIGHT: 8 feet.

FINISHES

WALLS: Tile, gyp. board.

FLOOR: Tile.

CEILING: Gyp. board.

SYSTEMS

HVAC: Variable.

LIGHTING: General.

PLUMBING: Sinks, toilets,

urinals.

FURNITURE/EQUIPMENT

Approx. 50 lockers.

Benches.

Restroom equipment.

SPECIAL CONSIDERATIONS

Two separate but adjoining rooms are generally provided. Typically 35% of the area is for toilet facilities, and 65% is for lockers.

EMPLOYEE RESTROOMS AND LOCKERS - WOMEN

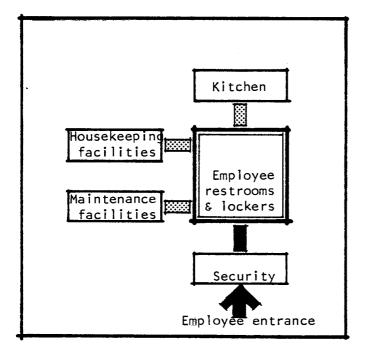
USERS: "Back of the house" em-

ployees:

Steward. Kitchen. Service. Maintenance. Housekeeping.

FUNCTION: To provide efficent

and pleasant restroom and locker facilities for female employees.



SPACE

AREA: Approx. 800 sq. feet, 3.5 - 4 s. f. per room.

HEIGHT: 8 feet.

FINISHES

WALLS: Tile, gyp. board.

FLOOR: Tile.

CEILING: Gyp. board.

SYSTEMS

HVAC: Variable.

LIGHTING: General.

PLUMBING: Sinks, toilets.

FURNITURE/EQUIPMENT

Approx. 50 lockers.

Benches.

Restroom equipment. Small resting area.

SPECIAL CONSIDERATIONS

Two separate but adjoining rooms are generally provided. Typically 35% of the area is for toilet facilities, and 65% is for lockers.

DESIGN CONSIDERATIONS

PURGATORY RESORT AND CONFERENCE CENTER

HOTEL

DESIGN CONSIDERATIONS

SOILS

There is almost a 100% chance of underground water on the site. Flows can be up to 100 gallons per minute. Ungerground activities can still be incorporated into the design by use of what is known as a "burrito drain" to alter the flow of water. A "burrito drain" is large gravel sandwiched between two sheets of heavy plastic. This will allow adequate bearing for the building. The most important thing is not to try to interrupt this flow of water.

ROOFS

The large amount of snowfall in this area requires special considerations in roof design.

Roofs must be designed for extremely heavy live loads caused by the snow. It is not uncommon to design for 250 pounds per square foot roof live load.

Sloped roofs must slope away from where people are. It is very important to determine where the snow will land and what will happen when it falls. Snow falling from an upper slope went through a lower roof when it hit.

ice dams are formed when warm air from a heated space filters up and melts the bottom of the snow on the roof. The water runs down to the overhang where there is no heat, and immediately freezes. cycle continues until a large dam of ice is formed. This accumulation of ice causes water to seep down into the exterior wall and could even cause the roof or wall to fail. Ice dams can be avoided by one of two methods. One is a cold roof, which is popular in the snow regions of Europe. A cold roof is actually two roofs on top of each other, with cold air between the two. The warm air filters up through the lower roof and is dispersed in the cold air between the two roofs. Therefore, the snow on the second roof never melts and allows for an ice dam to form. The second method is to heat the overhangs so that the water does not freeze and just runs off of the roof. This could lead to the formation of large ice formations hanging off of the roof if not done properly. It would also lead to forming icy surfaces wherever the runoff lands on the ground plane.

DESIGN CONSIDERATIONS

FIRE CONTROL

Fire fighting equipment is limited to a height of three floors. Therefore, the building must be completely sprinklered if it is to be any taller.

Atriums must follow high-rise codes and allow for the ventilation of smoke in the case of a fire.

SNOW REMOVAL

Dealing with the large amount of snow in Purgatory, it must be considered what will happen to all of the snow around entrances and on public paths. If this snow is to be removed, where will it be put?

It must also be considered what effects the varying depth of snow will have on access into the buildings, use of decks, and relationships to other levels in other buildings.

The pedestrian mall will be kept clear of snow at all times.

FREEZE / THAW CYCLES

The effects of the constant cycle of freezing and thawing should be considered when choosing the materials for the exterior and for the landscaping. These materials should be durable and weather well.

MATERIALS

The materials that have been used in the development, and that should be used continuously through further development are:

Copper Roofing.

Stucco Exterior wall material.

Wood Detailing such as balconies and trim.

Stone Mostly used for landscaping and retaining. Stone is being introduced in the base of the new time sharing

condominium building presently under construction.