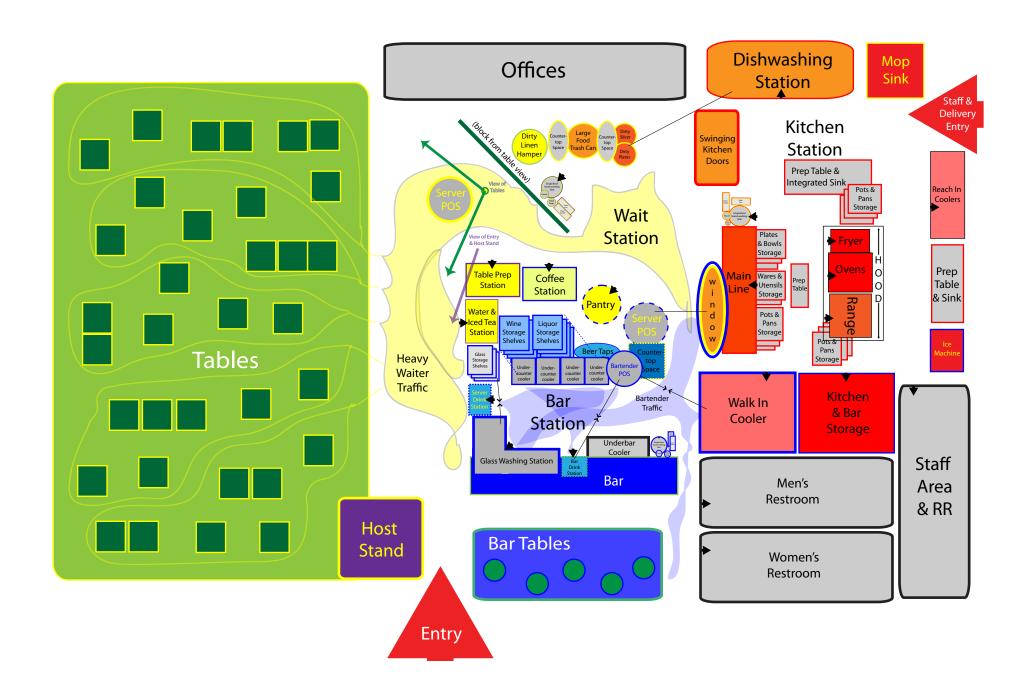
Restaurant Layout



Color Guide

Blue indicates bartender usage

Yellow indicates server usage

Purple indicates host usage

Red indicates kitchen usage

Green indicates guest usage

Internal color indicates primary user

Outlined color indicates other users

Proximity Rules

Overlapping means adjacency is critical

Touching means adjacency is preferred

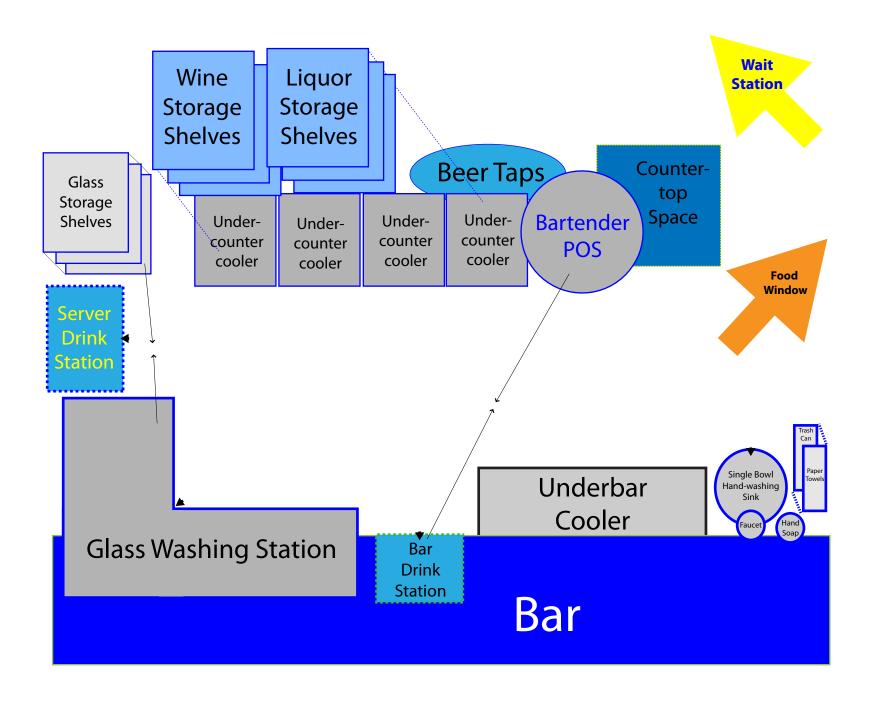
Overlapping with dotted lines shows depth

Amount of space between shows flexibility

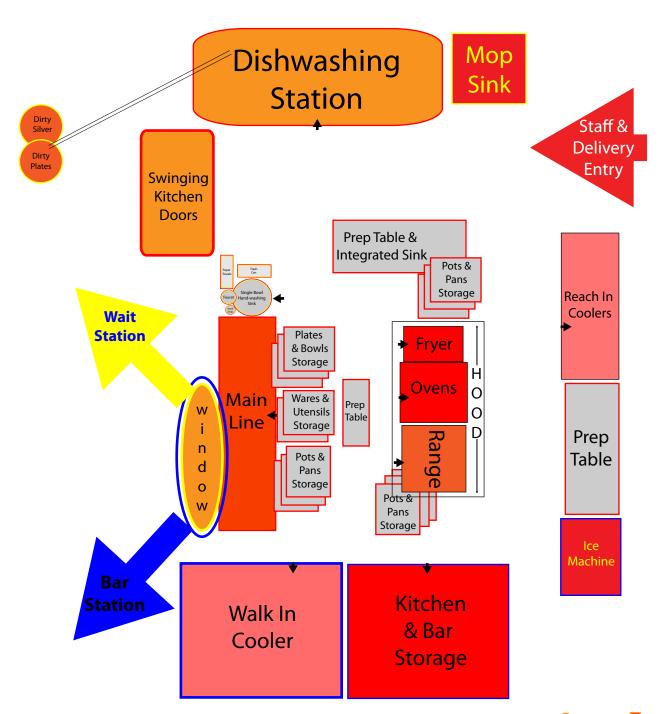
▲ Indicates orientation for use and inset

→ ← Should be as close as possible

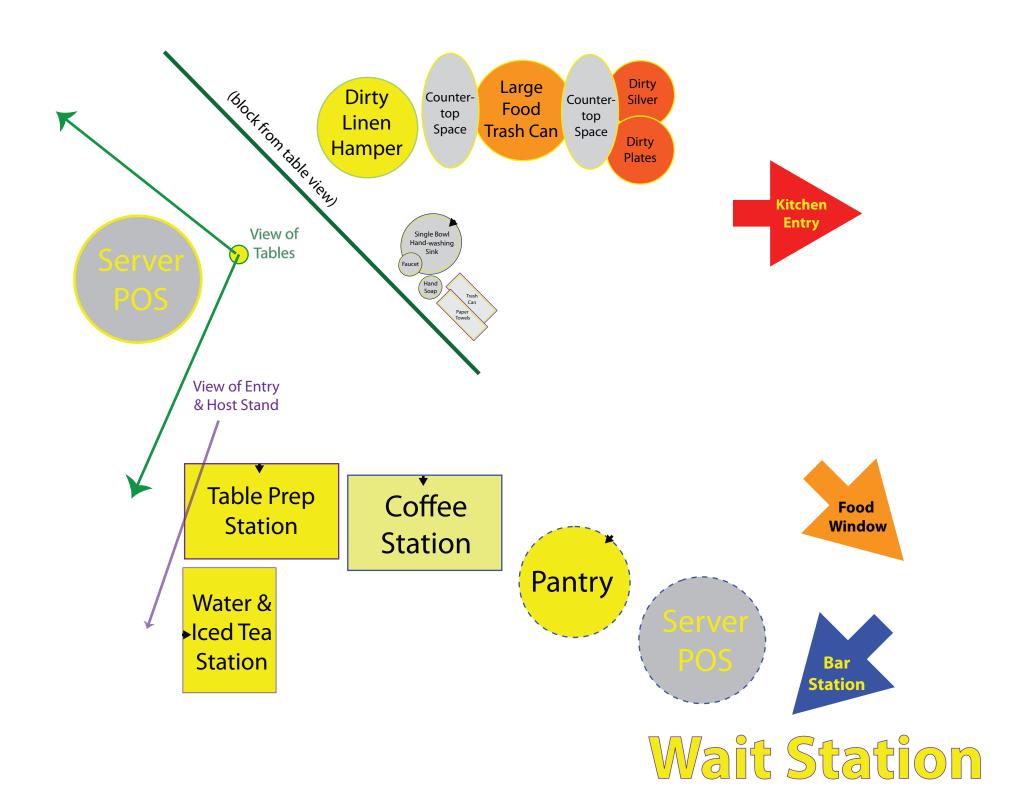
→ Indicates priority over → ←

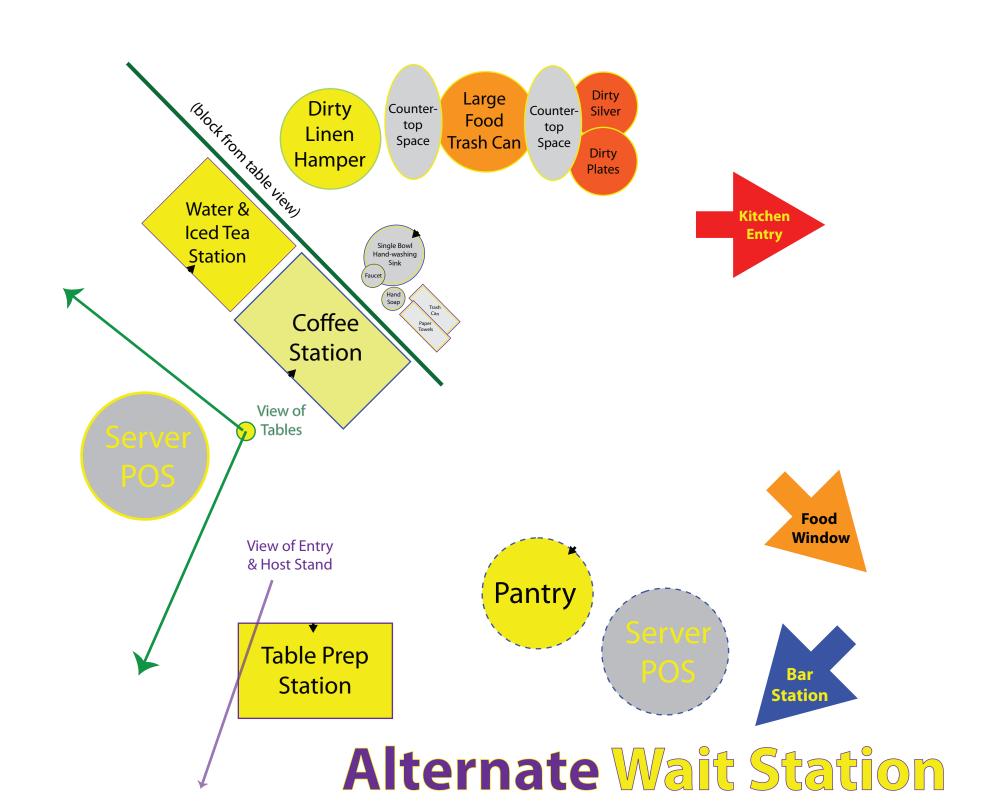


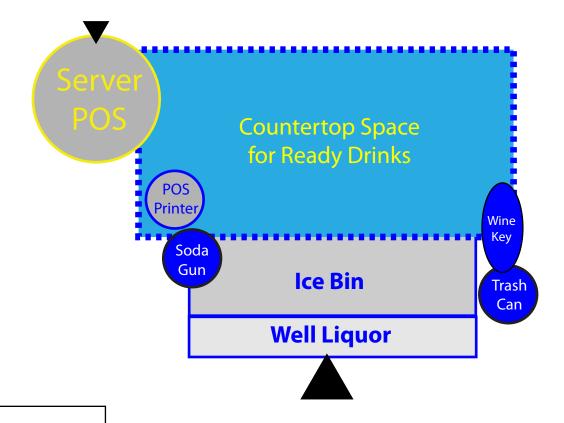
Bar Station



Kitchen Station

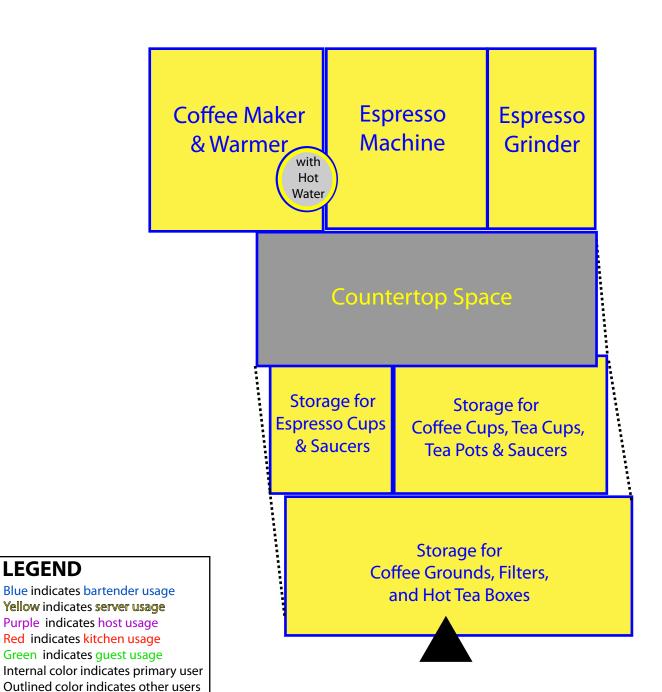




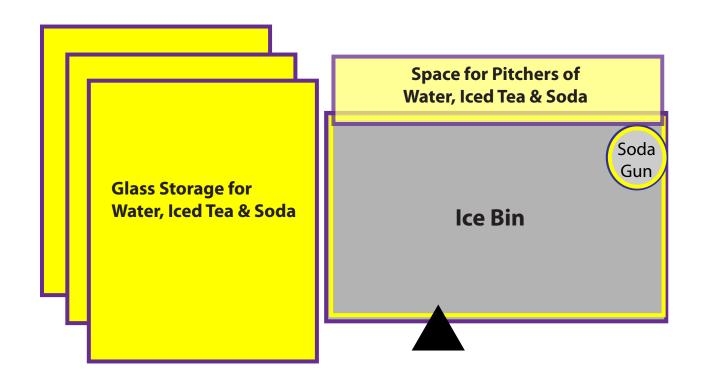


Blue indicates bartender usage
Yellow indicates server usage
Purple indicates host usage
Red indicates kitchen usage
Green indicates guest usage
Internal color indicates primary user
Outlined color indicates other users

Server Drink Station

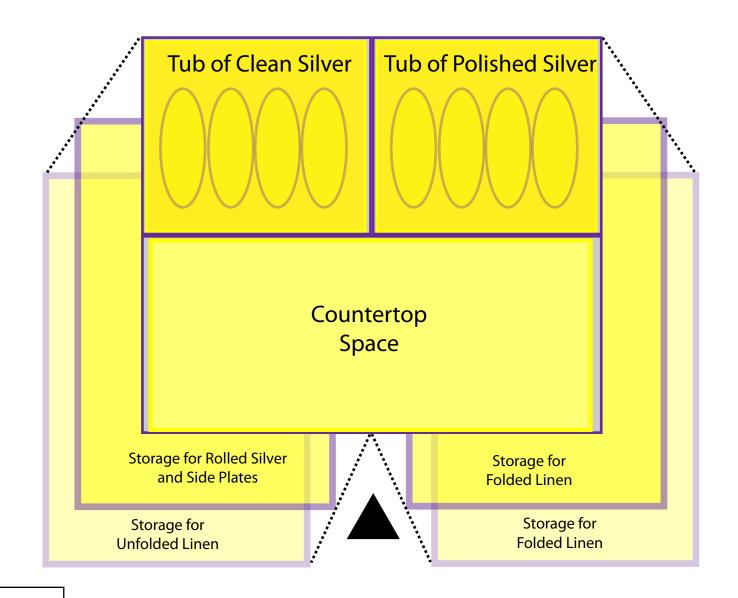


Coffee, Espresso & **Hot Tea Station**



Blue indicates bartender usage
Yellow indicates server usage
Purple indicates host usage
Red indicates kitchen usage
Green indicates guest usage
Internal color indicates primary user
Outlined color indicates other users

Water, Iced Tea & Soda Station



Blue indicates bartender usage
Yellow indicates server usage
Purple indicates host usage
Red indicates kitchen usage
Green indicates guest usage
Internal color indicates primary user
Outlined color indicates other users

Table Prep Station

Restaurant Layout

