

The Bradbury Building has many unique features such as its narrow entrance lobby, the glass skylight ceiling that floods the

The Bradbury Building was built in 1893 building with natural light, and the "birdby draftsman George Wyman. It was cage" elevators with wrought iron grillwork. commissioned by Lewis L. Bradbury, from This five-story building also incorporated a whom it gets its name. The great architecture lot different materials. The exterior facade was recognized when the building became a national landmark in 1977. It evokes Italian terracotta detailing. This office building Renaissance revival style design and was houses business professionals like the LAPD influenced by the 1887 science fiction book and interests tourists and families in the area. Looking Backward by Edward Bellamy.

is made of brown brick, sandstone, and

Fondue is the hot new trend. The closest fondue restaurant is 38 minutes away; therefore, it is a great idea to put one inside The Bradbury Building. This is not just your average fondue restaurant because the menu offers many different fondues and dippers. Guests will be able to stop by during lunch and dinner times to enjoy a wonderful meal. La Fondue offers cheese, spinach, pesto, chocolate, and white chocolate fondue. Fruits, veggies, and meats are some dippers that you can order. The bar has kirsch, white wine, sangria, champagne, beer, and tea to pair with your meal.







Armstrong acoustic ceiling panels reduce the noise level that is created in the space. These panels give off light that illuminates the room. Orange semi pendant lights are hung above each table. Also, a satellite chandelier hangs above the entry as a statement piece in that area.





This restaurant gives off a very warm feeling with the colors and mood. Separating the bar from the main dining are copper collaged partitions. There are different colors and sizes of copper pieces that are arranged to create a divider.



The bar serves kirsch, white wine, sangria, champagne, beer, and tea that pairs great. Fondue is a traditional Swiss dish and according to them you are not supposed to drink water, juice, or beer with fondue because it coagulates with the cheese in your stomach creating indigestion.



The furniture evokes a contemporary by bead partitions. The way that everything style. All of the pieces are very simple and sophisticated. In the entry, guests that are relaxed. The metaphor of the round circular waiting can sit on a case study daybed in a warm persimmon color. Antica leather chairs in addition to booths fill the main dining area.

There were three concepts that were implemented in this space planning: compartmentalization, an open and relaxed space, and a metaphor. I made the space compartmentalized because I wanted the experience of going to this restaurant to be intimate. I thought that could be achieved by giving each table its own little space divided

is placed in the space keeps it open and flow of a fondue pot is represented in the circulation that people would move.

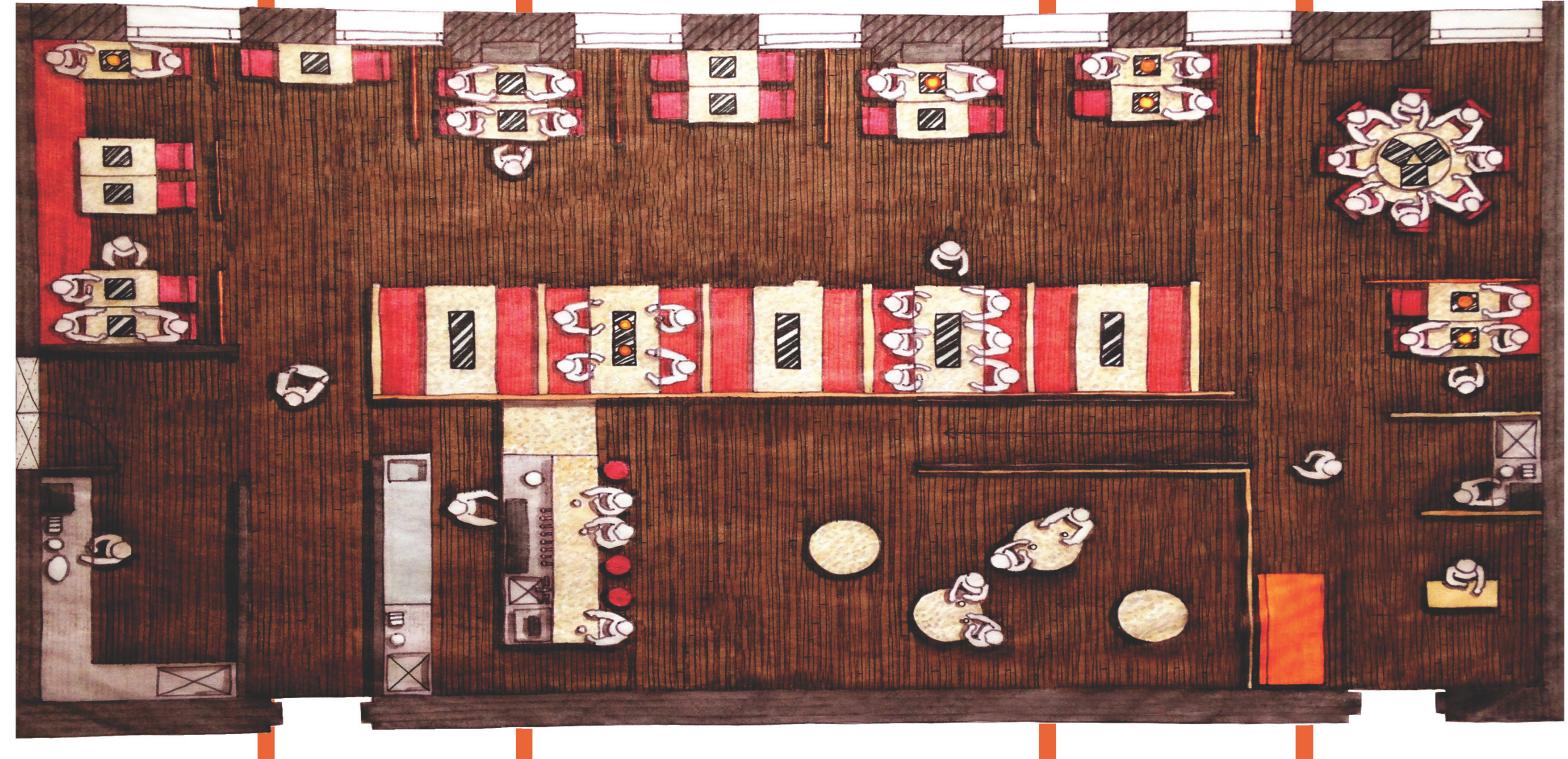


Each table has a recessed electric stovetop that would keep the fondue warm on your table. A majority of the people that would be attending this restaurant would come in couples or groups. It was important to have a sense of teamwork in the space and keep it a group setting.



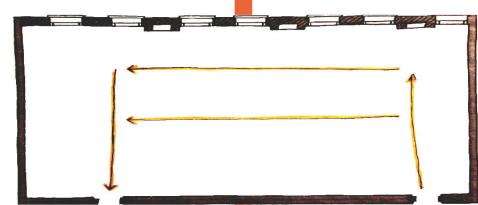


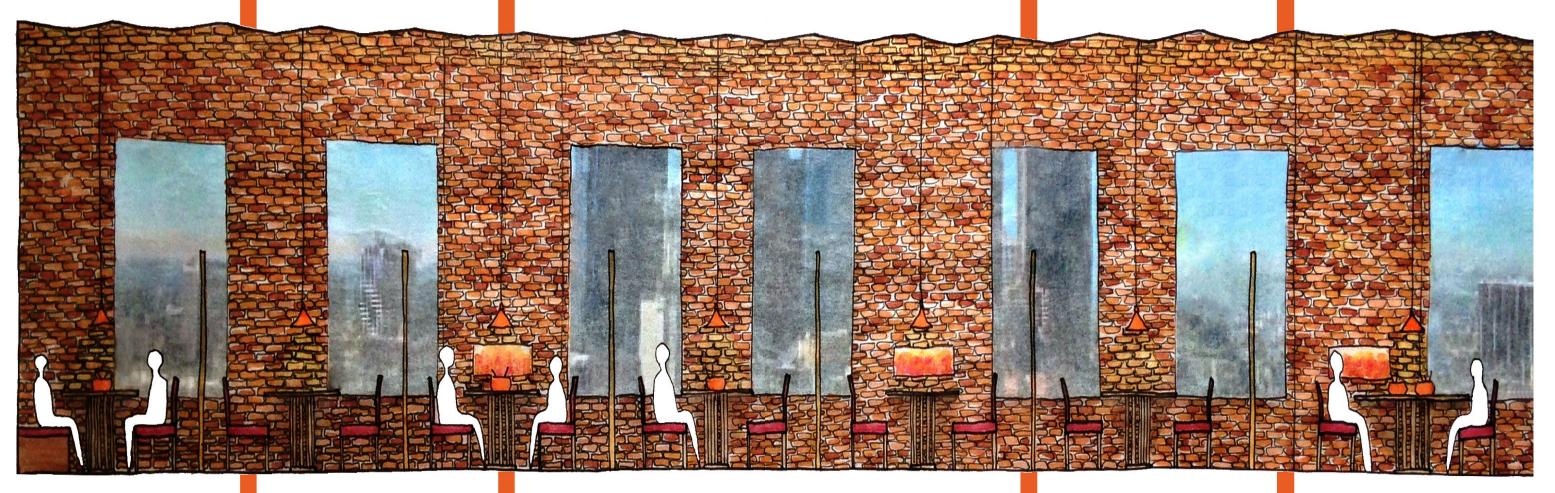


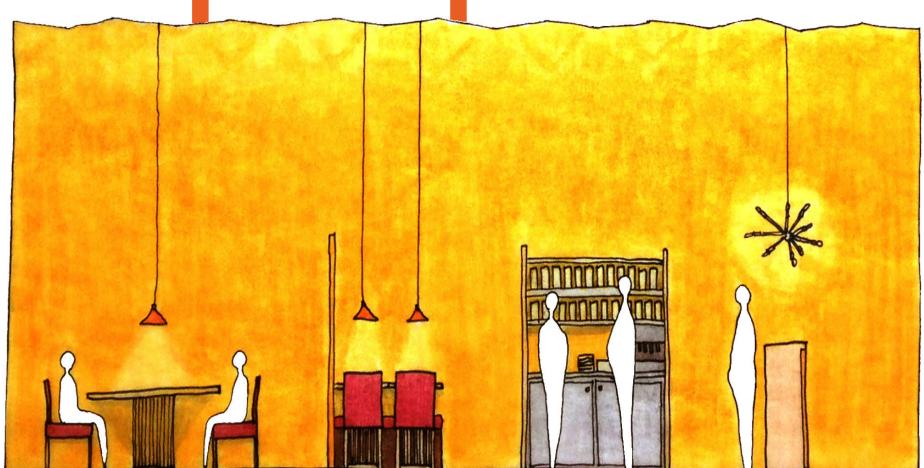


The floor plan shown above was planned utilizing a design technique that's called compartmentalization, which is when the space is divided into sections. Doing so, keeps each compartment in their places and leaves an open path for circulation.

These concept diagrams show how compartmentalization and metaphor are practiced in the space plan. The metaphor of a circulating fondue pot was my inspiration and reasoning for the way that I planned the walking flow of the space.







The top elevation shows the wall overlooking painted very roughly with a yellow-orange the city skyline of downtown Los Angeles. The Bradbury building is known for a lot of different things. Some people know it for its striking architecture while others recognize it for being used as a site in a lot of famous movies. The brick structure of the building is very important; therefore, I wanted to leave it untouched and remain visible while in the building. In this elevation, you can also see how the space would be arranged with the tables, partitions, and lighting. The idea of the space being open yet a compartmentalized and intimate experience is clearly shown. When you look at the tables, they seem very open in relation to the rest of the space. However, partitions separate each compartment so that a guest is not directly looking at the next table. With the partition behind the person whom they are at the restaurant with, one can focus and not be distracted by other things going on around the busy restaurant. This allows for the confidential and warm feeling that is wanted to be achieved as part of the experience of attending a meal at this restaurant.

The elevation to the left shows the wall that stands next to the big group seating area, a bus station, and the entry. The wall is color. This color adds to the color scheme of warm tones. As you can tell, each space is separated into its own compartment but not totally closed off.



This perspective shows the scene that one would see if he or she was near the back corner of the restaurant. There is a large view of the main dining area which shows the feel of the restaurant. This picture highlights the colors and warmth that I wanted to evoke. It also gives a better example of the partitions that keep each seating area in its' own compartment without totally blocking each space off.



The bar is its own compartment in the floor plan. The area as a whole is very open and the circulation has a loose flow. The copper collage partitions separate the space from the rest of the restaurant; however, there is open space between the copper plates which allows breathing room; thus, not making the space seem like its super enclosed.

