Serving Outdoors - How Restaurants Are Using Their Space In Winter

Presented by:
Illinois Restaurant Association, City Open Workshop, ERIS Brewery and Cider House, ROOH Chicago, and The Assembly American Bar & Café in conjunction with Cook County Board President Toni Preckwinkle and the Cook County Community Recovery Initiative including partners Illinois Business Immigration Coalition and National Partnership for New Americans.

February 11, 2021
Panelists

Lis Battle, AIA
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Michelle Foik & Katy Pizza
Managing Partners
ERIS Brewery and Cider House

Manish Mallick
Owner
ROOH Chicago

Gary & Jean Taylor
Owners
The Assembly American Bar & Café
Aria Group Architects, Inc.

Lis Battle, AIA
Project Manager / Associate
Spring 2020 Dining Guides

RESOURCES GUIDE TO RESTAURANT REOPENING
SUMMER 2020

CITY OPEN WORKSHOP

DINING GUIDES

RESOURCES GUIDE TO RESTAURANT REOPENING
SUMMER 2020

CITY OPEN WORKSHOP

If walls are lower than 6’-0”, follow guidance for 6’-0” spacing.

TENTS COVERING <400 SQ. FT
- Up to 10’ tall max.
- Does not require a permit.
- Does not require drawings.
- Requires flame resistant fabric.
- Required to be anchored to ground.

TENTS COVERING 401-600 SQ. FT
- Up to 15’ tall max.
- Requires a permit.
- Requires drawings of tent, walls, & location prepared by any reasonable person.
- 30’ off sidewalk, requires a sidewalk permit.
- Requires flame resistant fabric.
- Required to be anchored to ground.

TENTS COVERING >600+ SQ. FT / TALLER THAN 15 FEET TALL
- Requires a standard building permit.
- Requires drawings of tent, walls, location prepared by an architect or engineer.
- On sidewalk, requires a sidewalk permit.
- Requires flame resistant fabric.
- Required to be anchored to ground.
Fall/Winter 2020 Dining Guide

The City’s rules for structures:
- Temporary structures might be prohibited during severe weather, like in snow and wind.
- Temporary outdoor structures must have at least 50 percent of the sides open to increase air flow if the structure is being used by multiple parties.
- Enclosed structures can be used for one party at a time, but they must have ventilation for air circulation.
- Businesses need a permit if they’re putting up a temporary structure of 400 or more square feet.
- Temporary structures must be secured to the ground.

Rules for heating:
- Natural gas heaters or other devices that use propane are only allowed in open, uncovered areas.
- Businesses should ensure there’s distance between heaters and other objects, including the sides of tents and temporary structures.
- Heating equipment must be included on plans submitted when applying for a permit.

Other rules:
- Enclosed areas with heating devices must have marked entrances and exits.
- Restaurants must have written plans for bad weather and must train staff to prevent injuries in storms, snow or other conditions.
Office Hours

Monday (2/15) at 10:00 am
Wednesday (2/17) at 4:30 pm
Sign up at
www.cityopenworkshop.org/COVID-19

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Michelle Foik & Katy Pizza
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Pre- and Post-COVID Summer Patio

4240 W. IRVING PARK RD., CHICAGO

@erischicago
COVID Patio: Summer

- Extended License, Chicago
- Capital investment: pergola
- Umbrellas and tents
- Trial: outdoor cooling units

4240 W. IRVING PARK RD., CHICAGO

@erischicago
COVID Patio: Fall/Winter

- Propane heaters
- Capital investment: infrared heaters

- FOH Employee tip structure
- Physical challenges for staff
- Guest behavior and relations
- Sanitation materials/resources

4240 W. IRVING PARK RD., CHICAGO

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ROOH Chicago

Manish Mallick
Owner
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The Assembly American Bar & Café

Gary & Jean Taylor
Owners
DINING HUTS:
Outdoor Dining During a Pandemic

* Time Line 3 weeks
* Cost
  Up Front Costs
  Re-selling the Huts
* Logistics of Reservations
* Results
* Moving Forward
  Building more
  What we would change
Summer Patio Space Transformed for Winter Dining
3 WEEKS-CONCEPT TO COMPLETION

- Week 1: concept, buy and built
- Week 2: insulate and add pallet walls
- Week 3: Pull new electric panel and runs
Week One

• Bought kits
• Assembled
• Roofed
• Added ramps, handles, rails and windows
Week Two

- Insulated 2” R 10 foam board
- Added Pallet Board Walls
- Hung Lighting with temp electrical
- Carpeted
- Build Chimneys from scrap
- Started seating customers
Week Three

• Ran new electric panel
• Ran electric line to each shed
• Added outlets inside each hut
• Furnished with adorable heater
• Decorated for the holidays
Cost

UP FRONT $2000 PER HUT
- 3’x 3’ sliding window (for servers)
- Labor (28 man hours paid-55 hours free)
- 2’x3’ plexiglass to door
- ADA compliant door handles
- Ramps (2 are ADA compliant)
- 2”-R10 foam board insulation
- Hand rails on latch side of doors
- Pallet board for walls donated
- Chandeliers donated
- Chimneys we built for free out of scrap
- Electrical outlets for lighting and heating

RESELLING THE HUT
- Customers have asked to buy them
- Auction??
- We may keep one for storage
- Estimating $500 Net cost per hut after reselling
- Cost also reduced by vendor sponsorship
Logistics of Reservations

FREE

* 1.5 hours
* Set time slots
* Staggered start times
* Must dine-Not just apps
* Must have 4-6 to reserve.
* Parties of 2 for walk-in only

CLEANING AND SAFETY

* 15 minutes between each seating
* 4’door and 3’ window opened to air out
* Sanitize tables and chairs
* Disinfect all high touch surfaces
Results

* We have 6 heated outdoor dining huts
* Reservations
  Book out 4 weeks on weekends (solid open to close)
  Book out 2 weeks on Monday-Thursday (solid evenings)
  Weekdays have walk in availability
* 6 huts have generated 50% of our regular pre-covid dining room sales (30 tables)
* Steady all day sales are easier on the kitchen
* Dining hut customers are so grateful that they tip on average 27% which makes the servers happy to go outside;-)
Moving Forward

BUILDING MORE
• Keep all huts thru end of pandemic
• Maybe add 1 larger hut for 8-10 guests (keep for storage)
• If demand continues through March, we will consider building 2 more small 8’x 8’ huts

WHAT WE WOULD CHANGE
• Extended roof over server windows for rain
• AC for Summer
• Retractable canopy over servers’ alley for rain/snow
• Add flower boxes for Spring / Summer
• Update décor each season / holiday (Maybe lemonade stands for summer)
• Consider online reservations
The Assembly American Bar & Café
2570 Hassell Road - Hoffman Estates IL 60169

OUTDOOR DINING HUTS
www.assembly-bar.com
Q & A

Thank you!