

Bronxville Field Club

Bronxville , NY

*prepared by
Clevenger Frable LaVallee Inc.*

Main Kitchen



project data

Equipped Area: 1,400SF
FSE Cost: \$237,500
Cost/SF: \$170

situation analysis

Dining trends at the Club were changing. Members were becoming more interested in the casual terrace dining venue for dining during the summer months in lieu of dining in either the Grill Room or the formal dining room. The problem was that the menu available on the terrace was limited by the equipment in the adjacent snack bar on the club's lower level. The main kitchen, adjacent the formal dining room was located on the 1st floor.

the challenge

Design a year round casual dining venue on the lower level that can extend onto the terrace during the summer months. The facility must be cost effective and minimize equipment redundancy as the existing main kitchen and formal dining room will remain in place.

Continued on back ...

Project Profile Bronxville Field Club

project strategy

The plan was to complete the project during the winter months. The Pro Shop would be moved to the location of the former Grill Room and the balance of lower level would be renovated, including the snack bar. The new kitchen would contain Garde Manger, a three station a la carte cooking line, potwashing, service station and a soiled tableware breakdown area linked to the dishwashing area on the 1st floor by existing dumbwaiter.

solution

Working with Harman Jablin Architects it was decided that the space allocated to the underutilized bowling alleys and the Pro Shop on the lower level was of sufficient size to accommodate a casual dining venue including self-contained kitchen, dining room and bar. During the summer months an additional 50 - 75 seats would be available on the terrace for lunch and dinner. The new kitchen on the terrace level would be used for "finishing" only and rely on the main kitchen for bulk storage, bulk hot and cold production and dishwashing.

results

The project was completed just in advance of Memorial Day in 2008 in time for the summer season. The Chef has expressed how pleased he is with the new kitchen and has suggested that the design be used as a prototype for similar projects that we might work on in the future.

Casual Dining Room



Patio Dining

