

**Marsh McLennan
Companies**
1166 Avenue of the
Americas
New York, NY

*Food Facilities Designed by:
Clevenger Frable LaVallee Inc.*

*Architect:
Interior Architects*

*Operator:
ARAMARK*

Partial Salad Bar



Project Profile

project data

| | |
|-----------------------------|---------------|
| Equipped area: | 6,250 SF |
| Foodservice equipment cost: | \$650,000 |
| Cost/SF: | \$104 |
| Peak luncheon demand: | 700 Customers |

situation analysis

In 2003, the scope of this project included the relocation of the cafeteria from the 35th floor to the 2nd floor. In the end, the project was not funded and the food service facilities continued to service the population from the 35th floor. The project re-started in 2006 as part of a major re-stack project to improve space utilization and lease space formerly occupied by MMC. In this project the 35th floor was to accommodate food services with a full service menu program and Conference Center. This project came in over budget and was subsequently downsized and re-designed in 2008 to satisfy budgetary limitations.

the challenge

The primary challenges were:

1. Reconciling the program (size and menu) of the proposed facility to revised population estimates.
2. Designing a consolidated kitchen facility to support a la carte dining on 44 and catering requirements throughout the building. Former facilities included an executive kitchen on 44 and remote catering kitchen on the 35th floor.
3. Reducing the total area allocated to food service from 13,550 sf to 10,365 sf. This represents a 25% space reduction while increasing functionality.

Continued on next page...

Project Profile Marsh McLennan Companies New York, NY

the strategy: One of the key strategies to reduce cost was to eliminate the new duct and roof mounted fan systems previously planned. Fortunately, the NYC Building Department grandfathered the existing duct and fan system for continued use. The food facility design would need to limit exhaust cfm's to quantities available in the existing facility. To further minimize the cost of ductwork on the 35th floor, all points of service requiring exhaust would be located near the existing duct shaft. This requirement effectively established the parameters for the design of the entire facility.

the solution

- Main points of service including Grill, Exhibition Cooking and Entrees along with the main cooking battery were gathered around the central duct shaft while addressing needs for customer access and convenience.
- A chef's counter was positioned opposite the main cooking battery to support a la carte food orders from the 44th floor.
- All counters in the servery along the exterior building wall were made mobile to provide service access to convector covers/heating system.
- Three legged salad bar becomes focal point in the center of the servery. Use of cold air screen service units satisfy NSF requirements and attractively merchandise the offerings.
- Coffee bar w/ separate cashier positioned close to entrance for quick service and high traffic at breakfast meal period.
- Use of existing cooling tower for water cooled refrigeration took advantage of existing equipment and removed the "heat load" from the space.

the results Use of the latest food production and service technologies and equipment combined w/ the best available props and serviceware from the Operator make a dramatic food presentation statement. The scaled down version of the dining facility satisfies the Owner's functional requirements while enabling the right-sizing of the adjacent conference center on the 35th floor. The project was completed on budget.

Dining Room

