

R A N D

Restaurant Design and Build-out

Hospoda



Photos by Marianne Rafter

Hospoda features a brushed-steel-frame glass bar that displays kegs of beer, and a glass panel in the floor with a view of wine and beer stored in the cellar. Black wooden panels along the walls are backlit to illuminate engraved graffiti.

PROPERTY

80-person-capacity Czech restaurant and bar located on ground floor of New York City Landmark Bohemian National Hall at 321 East 73rd Street on the Upper East Side of Manhattan

PROJECT OVERVIEW

Architectural, Mechanical, Electrical, Plumbing, Structural, and Fire Protection Design and Administration

HIGHLIGHTS

- Glass bar with brushed-steel frame displays kegs of Pilsner Urquell
- Black wooden panels backlit to illuminate engraved graffiti
- Structural retrofit of glass panel in floor, which reveals cold storage for beer kegs and wine in cellar
- Mechanical service lift between restaurant and cellar space
- New door and frame assemblies
- New domestic water piping
- New sanitary and vent piping system
- New make-up air supply and exhaust ductwork
- New electrical system for power and lighting
- New ductless air conditioner for wine and beer storage unit in cellar
- New fire alarm system

ARCHITECT/ENGINEER

RAND Engineering & Architecture, DPC

DESIGN ARCHITECT

PH5 Atelier

CONTRACTOR

CNR Group, Inc.

CONSTRUCTION COST

\$1.68 million