

RESTAURANT FOOD-SERVICE DESIGN

transforming real needs into
inspired and well-crafted designs...

CAFÉ



BAR



RESTAURANT



FOOD-SERVICE



Restaurants / Bars

- CLEARWATER, Pittsburgh
- MAXINE'S, Trenton
- SUPPERCLUB NY, New York
- COCINA CRIOLLA, Trenton
- OH LA! LA!, Los Angeles
- CAFÉ OLÉ, Trenton
- TONY LUKE'S
- PHILLY CHEESESTEAKS, Trenton

Food-Service Dining

- DALTON SCHOOL
- THE PRINCETON CHARTER CLUB
- PRINCETON MARKETFAIR
- STUART COUNTRY DAY SCHOOL
- SUBURBAN GOLF CLUB



GREEN DESIGN



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RESTAURANT, FOOD-SERVICE CONSULTING is one of the many comprehensive professional services offered by MATTHEWS MOYA ARCHITECTS. With over 25 years of project experience in the food-service industry, our firm has been involved in award winning projects for commercial and institutional clients.

Today's hypercompetitive hospitality environment requires continual attention to all aspects of the business. Our consulting services are targeted at helping owner-operators streamline operations and develop menu and concept ideas.

Our unique chef-architect service team, headed by Christopher O'Meara, is best suited to provide the assistance required with the analysis of the project concept, menu, location and target-market concerns. Creating the proper flow patterns from front to back of the house, providing adequate storage in appropriate locations, or maximizing employee's efficiency are but a few examples of the professional care and focus we contribute to the ultimate profitability of your business.

Whether you may be considering an existing operation in need of upgrading, or contemplating starting a new establishment, we work with you to refine and develop your conceptual vision and facilitate its implementation. We do so by working closely with you within the real parameters of your site and budget.

CHRISTOPHER O'MEARA

Christopher is an honors graduate of the Culinary Institute of America's bachelor of management program. As Director of Restaurant Practice, he brings the benefit of his professional advice and hands-on field experience. This value-added advocacy guides clients through the process of evaluating appropriate alternatives for operational and development strategies in both new and existing ventures.

His formative culinary experience occurred at prominent restaurants such as Wolfgang Puck's POSTRIO and Myriad Restaurant Group's RUBICON in San Francisco. Christopher has also worked in the kitchen of BOULEY in New York City. He has managed both front and back of the house in 250-seat high volume restaurants and has over 15 years total hospitality experience working in nearly all capacities of the business including chef-owner.

After nine months of planning, design and renovation, in 2005 Christopher and two partners opened ROADHOUSE 29 in Saratoga, New York. "The spacious red vinyl booths, Formica tables, and black and red checkerboard linoleum floor feel authentic. The knotty pine paneling and mix of music are just right. It feels real, local and like someplace you want to be after dark." according to Caroline Lee of the Schenectady Gazette. She concluded that, "A meal at ROADHOUSE 29 is

simple and memorable." Christopher received three stars from the Albany Times Union in 2007. According to Food Editor Ruth Fantasia, "Roadhouse delights with upscale comfort foods."

Christopher's proven experience as a restaurant owner-operator and manager make him indispensable in coordinating design, production and consulting services for restaurant and foodservice clients.

MATTHEWS MOYA ARCHITECTS is a New York City based design practice, whose projects have received numerous design awards and been featured in national publications. Timeless design characterizes the firm's portfolio.

The firm is committed to an integrated approach to design services that ranges through all aspects of architecture, interior finishes and furnishings. New priorities set by sustainability planning and green design have established exciting new alternatives in both planning and building design, with potential advantages to the bottom line.

We consistently deliver designs that surprise and delight. Many of our clients are repeat clients, whom we have worked closely with on successive projects, having demonstrated our commitment to addressing their concerns. We have found that practical solutions are at the core, design is more meaningful and more engaging. Factoring together many competing interests requires strong ideas that transform real needs into inspired and well-crafted design.