



HALSEY STREET NIGHTCLUB

COURSE: INT 264 – Interior Design Studio II (4 credits)
PROGRAM: Interior Design/School of Art + Design
LOCATION: Second semester sophomore studio course/spring term
INSTRUCTOR: Glenn Goldman

DESCRIPTION: A hands-on studio course that expands introductory problems into commercial interiors and public spaces. Interior design as a knowledge-based discipline is introduced. Emphasis is placed on the use of information technology/digital media in the design process and the presentation of design proposals. Preliminary integration of multiple technical variables is included.

PROJECT: Design a nightclub of approximately 14,000 square feet in a small nondescript four-story building at 35 Halsey Street (the northwest corner of Bleeker and Halsey Streets) in Newark, NJ. As a renovation of an entire building, all current egress and access requirements for new construction must be met as part of the interior design project. The project is to propose a place for patrons to escape, to party, to enjoy the company of others. While no particular style is implied or required, the project must be designed so that people will want to come to the club which will gain its reputation, in part, from design excellence.

REQUIREMENTS: Establishment must include Entry/Vestibule; Lobby/Queuing Area/Ticket Sales/ID Check (near entrance); Coat Check; Dance Floor(s); Large Bar; Small Bar; VIP Lounge Area; Disk Jockey; Manager's Office; Employee Area with Lockers; Staff Toilet(s); Public Women's Toilets; Public Men's Toilets; Public/Non-egress Stair (an inviting path for patrons to move between floors); Two means of egress and elevator (for barrier-free/universal access).

OBJECTIVES: (1) Using a project of limited scope as the vehicle, continue the exploration of interior design as an outgrowth of analysis. (2) To complete the introductory sequence of the interior design study of surface and space based on capacity/number of people accommodated and noise level by expanding the study of interior environment from small, quiet, and private place (meditation space) in the first semester, to a slightly larger public space within a business environment (somewhat quiet) early in the second semester, to an even larger, public, and noisy/raucous space in the design of a downtown nightclub. (3) To provide an opportunity for detailed study of the functional needs for a specific typological group (drinking and dining establishments) in order to get a more thorough understanding of various technical, spatial, and evocative requirements and opportunities by designing projects that provide food and drink services in different patron-centered contexts. (4) To provide an opportunity to continue the study of designing multi-floor/multi-level projects started with the café project. (5) To continue to explore the opportunities for designing a space with a particular character or quality. (6) Provide additional opportunity to apply and refine the use of basic design elements (point, line, plane, form/shape, mass, color, light, texture); design principles (proportion, scale, balance, hierarchy, harmony, unity and variety, rhythm, movement, figure-ground); spatial organizations (e.g. linear open ended, linear goal-oriented, radial, clustered, grid, centralized) and types (e.g. spaces within spaces, interlocking spaces, adjacent and discrete spaces, linked spaces). (7) Develop greater facility in the expression of texture, depth (including the use of line weight in two-dimensional representation), and lighting using digital media. (8) To gain a better understanding of the implications for a building's structure in a major renovation.

REFERENCES: (1) Allen, Edward and Joseph Iano. *The Architect's Studio Companion: Rules of Thumb for Preliminary Design/4th Ed.* Hoboken, NJ: John Wiley & Sons, 2006). (2) Daab, Ralf. *Bar Design/Daab Design Book.* (Cologne, Germany: daab, 2007). (3) Daab, Ralf. *Restaurant Design/Daab Design Book.* (Cologne, Germany: daab, 2004). (4) De Chiara, Joseph with Julius Panero and Martin Zelnik. *Time-Saver Standards for Interior Design and Space Planning/2nd Edition.* (New York, NY: McGraw-Hill, 2001). (5) De Chiara, Joseph and Michael J. Crosbie. *Time-Saver Standards for Building Types/4th Ed.* (New York: McGraw Hill, 2001). (6) Harmon, Sharon Koomen and Katherine E. Kennon. *The Codes Guidebook for Interiors.* (Hoboken, NJ: John Wiley & Sons, 2008). (7) Fischer, Joachim and Martin Nicholas Kunz, editors. *Café & Restaurant Design/3rd Edition.* (Kempen, Germany and West Byfleet, Great Britain: teNeues Publishing Group, 2007). (8) Hasanovic, Aisha. *100 of the World's Best Bars.* (Australia: Images Publishing Dist A/C, 2008). (9) Herriott, Luke. *1000 Restaurant Bar & Café Graphics: From Signage to Logos and Everything in Between.* (Beverly, MA: Rockport Publishers, 2007). (10) Neufert, Ernst with Peter Neufert, Bousmaha Baiche, and Nicholas Walliman. *Architects' Data/3rd Edition.* (Hoboken, NJ: Wiley-Blackwell/John Wiley & Sons, 2002). (11) Pegler, Martin M. *Designing the World's Best Bars.* (New York, NY: Visual Reference Publications, Inc. 2006). (12) Ryder, Bethan. *New Bar and Club Design.* (New York, NY: Abbeville Press, 2007). (13) Schuster, Cristina del Valle. *Public Toilet Design: From Hotels, Bars, Restaurants, Civic Buildings and Businesses Worldwide.* (Buffalo, NY: Firefly Books Ltd., 2005).