

Restaurant & Kitchen (Class E)

Room Names & Numbers:

Kitchen & Restaurant / A.L4.15 & A.L4.16

Brief:

To provide restaurant at level 4 to be accessed from 2 St Giles Square via footbridge. M&E requirement to be recommended by a catering consultant Works associated with the fit out of this space by future tenant.

Architectural:

Base build FFL to Soffit: 3.650m nominal

Base build FFL to US of beam

*varies/min 3.150m nom. Occupancy Level: Tbc by catering

consultant or operator

Walls:

- Fair faced blockwork or in situ concrete
- No skirtings
- Galvanised steel infill sheet to internal face of curtain wall system where opaque

Partitions:

- Fire rated plasterboard partitions.
- No finishes required
- Fire resistance to 120, 90, 60 minutes. Refer to Fire Strategy Report and Orms FR series for
- Acoustic requirement: ≥60dB Rw. Refer to acoustic report annex for location (internal walls between plant & restaurant)
- Acoustic requirement: Kitchen ≥55dB Rw, Toilet ≥45dB Rw

Floor:

- Exposed concrete slab

Ceiling:

- Exposed metal soffit

Doors:

- -Laminate finish with hardwood frames
- Stainless steel ironmongery

Refer to Orms door schedule for details

- Acoustic requirement: 23 & 30dB Rw. Refer to acoustic report annex for location

Furniture:

- N/A

Signage:

- Statutory signage where required
- Plant room names and numbers

Miscellaneous:

- Temporary balustrade guarding around capped penetrations where required

Structural:

Imposed Load:

- Uniform Distributed Load includes partitions

qk 5.0 (kN/m2)

- Concentrated Loads Qk 4.5 (kN)

- Horizontal Loads on Partitions, Walls and Parapets gk 0.74 (kN/m)

- Min 1.5kN/m for restaurant

- Frequency 8.4 Hz

- Frequency is only 8.4Hz north of grid AC, south of AC it is 5.0Hz

- Response Factor N/A

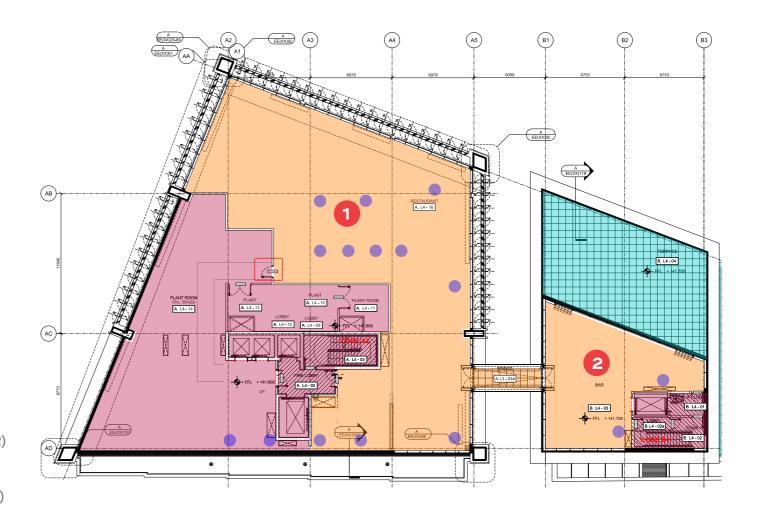
- Criteria N/A

Superimposed Dead Load:

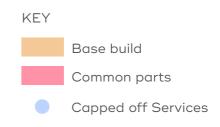
- Load for Floor Finishes gk 2.4 (kN/m2)

- Nominal Load for Ceiling and Services over.

gk 0.5 (kN/m2)



Level 4 kitchen location



- 1. Location of restaurant and kitchen
- 2. Location of bar on 2 St Giles Sauare

Restaurant and Kitchen (Class E)

Mechanical:

Temperature:

Winter 18 + / - 2Summer 28 + / - 2

Ventilation Rate person

40ACH Kitchen, 10 / s /

Restaurant and Bar

Occupancy 5m²/person

Final loads to suit kitchen consultant information.

Landlord Installation:

Access to intake and exhaust louvres.

Spatial provision for air handling plant at LO4 level.

- Metered chilled water flow and return connection (7/12°C), capped at riser.
- Metered LTHW flow and return connection (70/50°C), capped at riser.

Tenant Installation:

- Air handling plant including make-up supply air and ecology kitchen exhaust unit, connected to intake and exhaust. Supply and extract ductwork, grilles, dampers, insulation etc. to serve the kitchen.
- Extension of the chilled water and LTHW connections to air handling unit coils, FCUs and radiators or trench heaters as desired.

Electrical:

Small power 100 W/m2

Landlord Installation

- Rising busbar with spare tap offs in local riser.
- Minimum fire detection and alarm system.

Tenant Installation

- Containment, Metered distribution boards and power supplies to suit fit out
- Modifications / additions to fire alarm and detection system to suit layout.

Lighting:

Lighting Power 15 W/m² Lighting Level 500 lux

Landlord Installation

- Temporary general and emergency lighting.

Tenant Installation

 All lighting including general, emergency and equipment integrated lighting and associated controls.

Public Health:

Landlord Installation

- Metered domestic hot and cold water services, capped at local riser.
- Sanitary drainage stub stacks and vent pipes.
- Sprinkler main with zone valve and single sprinkler head

Tenant Installation

- Supply and installation of all sanitary ware and equipment required. Extension of the domestic hot and cold water supplies to serve these fixtures and connection to the drainage stub stacks provided. Provision of any water softening or reverse osmosis water treatment as required for equipment. Trace heating to domestic hot water where required.
- Extension of the sprinkler system to suit layout.
 Any specialist fire suppression systems such as cooker hood integrated water misting systems.

Acoustic:

For interior noise criteria and any relevant limitations on installed equipment refer to the project acoustic report.

Security:

As part of fit out

Lifts:

Refer to lift specification

A/V:

As part of fit out

Restaurant / Cafe Kitchen (Class E)

Room Names & Numbers:

Restaurant-Cafe-Shop/ B.GF.O4

Brief:

To provide basebuild space suitable for restaurant or shop at ground level with on floor kitchen facilities as recommended by catering consultant to "base build" standards listed below. LED media wall by tenant at later stage as part of fit out.

Architectural:

Base build SSL to Soffit: 5.545m nom.

Base build SSL to U/S of beam: 4.945 m nom.

FFL to Ceiling by tenant 4.000m nom.

(with 395mm finishes zone)

Occupancy Level: 145 ppl (included 30 staff as recommended by catering consultant)

Walls:

- Fair faced blockwork and unfinished concrete
- Galvanised steel infill sheet to internal face of curtain wall system where opaque
- Inside face of columns, beams, doors fully finished as part of facades package
- "Retained facade" on 1-3 DMS to be rebuilt as facsimile of original facade using cavity wall construction and acrylic render. Internal finishes to be exposed blockwork.

Partitions:

- Fire rated plaster board partitions
- Shaftwall to risers and lift enclosure
- Shaftwall risers with no finishes. Riser wall to FR 90min.
- Partitions to maintain fire resistance as described in Table 6 of the Fire Strategy Report.
- Acoustic requirement: ≥50dB Rw at riser. Refer to acoustic report annex for location
- No finishes

Floor:

Inverted roof type construction consisting of:

- Drainage to Structural engineers detail.
- Cold applied waterproofing applied to concrete slab and plinths.
- Thermal insulation to required U values and compliance with BREEAM requirements.
- Two layer of plywood decking for temporary protection.

Ceiling:

Exposed metal deck soffit

Doors

External doors to be fully finish as part of external envelope package

Furniture:

N/A

Signage:

Statutory signage only

Miscellaneous:

Temporary steps and guarding where required

Structural:

Imposed Load:

Uniform Distributed Load qk 10(kN/m2) incl partitions
 Concentrated Loads Qk 15 (kN)

- Horizontal Loads on Partitions,

Walls and Parapets qk 3.0k (kN/m)

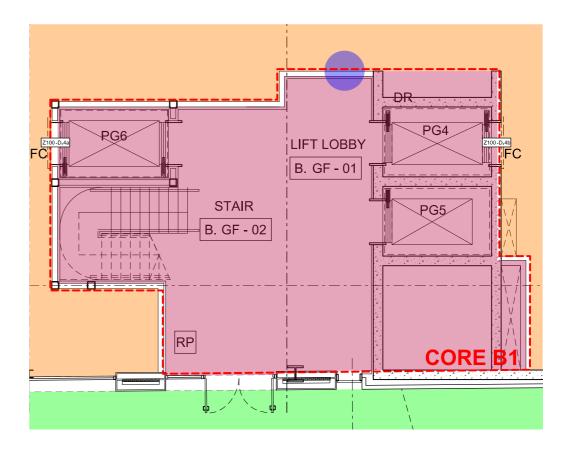
FrequencyResponse FactorCriteriaN/A

Superimposed Dead Load:

Load for Floor Finishes
 gk 7 (kN/m2)

- Nominal Load for Ceiling and Services over.

gk 0.5 kN/m2)



Ground level



Restaurant / Cafe Kitchen (Class E)

Mechanical:

Temperature:

Winter 21 + / - 2Summer 24 + / - 2

Ventilation Rate 101/s fresh air supply per

person

Occupancy 1m² per person

Final loads to suit kitchen consultant information

Landlord Installation:

Access to intake and exhaust louvres.

- Metered chilled water flow and return connection (7/12°C), capped at riser.
- Metered LTHW flow and return connection (70/50°C), capped at riser.

Tenant Installation:

- Local air handling plant connected to intake and exhaust louvres. Supply and extract ductwork, grilles, dampers, CO2 sensors, insulation, controls etc. as required to create a complete working system.
- Extension of the chilled water and LTHW connections to air handling unit coils, FCUs and radiators or trench heaters as desired.

Electrical:

Small power 100 W/m2

Landlord Installation

- Rising busbar with spare tap offs in local riser.
- Minimum fire detection and alarm system..

Tenant Installation

- Containment, Metered distribution boards and power supplies to suit fit out
- Modifications / additions to fire alarm and detection system to suit layout.

Lighting:

Lighting Power 18 W/m²
Lighting Level 150 lux

Landlord Installation

- Temporary general and emergency lighting.

Tenant Installation

- All lighting including general, emergency and decorative lighting and associated controls.

Public Health:

Domestic Cold Water Storage 7 I/cover
Domestic Hot Water Storage 6 I/cover

Landlord Installation

- Metered and capped domestic hot and cold water supplies.
- Sprinkler main with zone valve and single sprinkler head

Tenant Installation

- All sanitary ware or water consuming equipment such as glass wash. Extension of domestic water services to these items Any water softening or reverse osmosis water treatment required. Trace heating to domestic hot water where required.
- Extension of the sprinkler system to suit layout.

Acoustic:

For interior noise criteria and any relevant limitations on installed equipment refer to the project acoustic report of this report.

Security:

As part of fit out

Lifts:

Refer to lift specification

A/V:

As part of fit out

Telecoms and television:

Capped off services

Landlord data:

Data to monitor tenant plant

Terraces

Room Names & Numbers:

Terrace / B.L4

Brief:

To provide outdoor terrace with level access from internal areas to base build definition as noted below. It is intended that the base build pavement may be replaced by future tenant.

Architectural:

Base build FFL to Soffit:

Base build FFL to US of beam

N/A

FFL to Ceiling

Occupancy Level:

Refer to bar occupancy

Walls:

External facade and glass balustrade included in facade package

Partitions:

N/A

Floor:

- Inverted roof system with cold applied waterproofing and rigid insulation suitable for loading and compliant with BREEAM requirements
- Drained concrete pavers on pedestals

Ceiling:

N/A

Furniture:

Not part of base build

Signage:

Statutory signage where required

Miscellaneous:

- Ballast around perimeter
- Integrated emergency lighting at low level
- Electrical and public health services as noted by M&E engineer

Structural:

Imposed Load:

Walls and Parapets

Uniform Distributed Load qk 5.0 (kN/m2)
 Concentrated Loads Qk 4.5 (kN)
 Horizontal Loads on Partitions,

qk 3.0 (kN/m)

- Frequency- Response Factor- S

- Criteria

Superimposed Dead Load:

- Load for Floor Finishes gk 2.4 (kN/m2)

Electrical:

Landlord Installation

Rising busbar with spare tap offs in local riser.

Tenant Installation

Containment, Metered distribution boards and power supplies to suit fit out

Lighting:

Landlord Installation

Temporary general and emergency lighting.

Tenant Installation

All lighting including general, emergency and decorative lighting and associated controls.

Public Health:

Landlord Installation

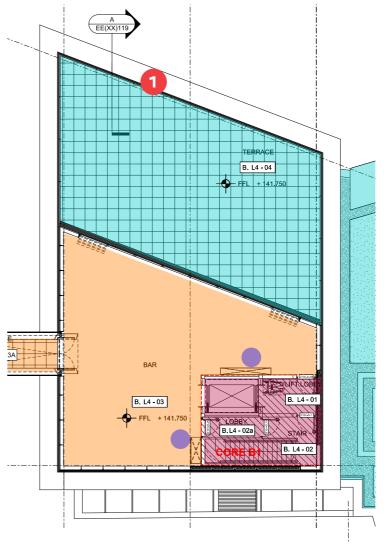
- storm water drainage system

Capped domestic cold water supplies. Storm water drainage system.

Tenant Installation

Extension of domestic water services to any bib taps for wash down

Modifications to the terrace drainage system to suit any changes in the terrace finishes.



Level 4 Terrace

KEY

Base build

Capped off Services

1. Outdoor terrace

Security

Criteria: TBC by consultant

A/V:

No base build provision

Bar (Class E)

Room Names & Numbers:

Bar / B.L4.03

Brief:

To provide bar at level 4 with capped services to suit services capacity as recommended by catering consultant to "base build" standards listed below. The bar is also connected to the restaurant on 2 St Giles Square linked by a glazed footbridge.

Architectural:

Approx GIA Area: 114 sqm

Base build SSL to Soffit: 3.350 nom.

Base build SSL to US of beam 2.950 nom.

FFL to US of beam 2.650m

FFL to ceiling 2.650-2.550

min. depending on fit out

Occupancy Level: 60 ppl (included 10 staff)

Walls:

- All glazed external facade comprised of sliding doors with all glass appearance.
- Galvanised steel sheet to inside face of curtain wall system in
- No skirtings

Partitions:

Fire rated plasterboard partitions with no finishes

Floor:

Unfinished concrete slab

Ceiling:

Exposed metal deck soffit

Doors:

- External sliding doors fully finished by cladding contractor
- Bridge doors to be recessed into bespoke metal housings to provide an integrated look. Doors to be full height high pressure laminated doors flush with surroundings. 1 St Giles Square doors to be fire rated to FR 60 to provide a fire compartment between building A & B
- Hardwood frame timber veneer doors to cores
- Stainless steel ironmongery

Furniture:

N/A

Signage:

Statutory signage where required

Miscellaneous:

- Temporary balustrade guarding around capped penetrations where required
- Toilets to base build standard

Structural:

Imposed Load:

- Uniform Distributed Load including partitions gk 5.0 (kN/m2)

- Concentrated Loads Qk 4.5 (kN)

- Horizontal Loads on Partitions, Walls and Parapets gk 1.5 (kN/m)

- Recommend 3.0kN/m in bar

FrequencyResponse Factor5.0 Hz5

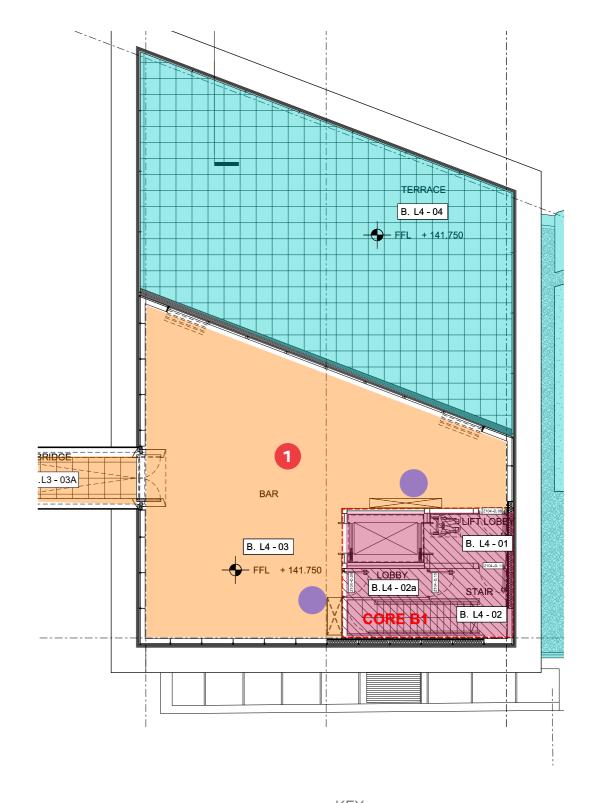
- Criteria

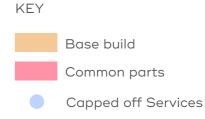
Superimposed Dead Load:

- Load for Floor Finishes gk 2.4 (kN/m2)

- Nominal Load for Ceiling

and Services over. gk 0.5 (kN/m2)





1. Bar

Bar (Class E)

Mechanical:

Temperature:

Winter 21 + / - 2Summer 24 + / - 2

Ventilation Rate 101/s fresh air supply

per person

Occupancy 1m² per person

Landlord Installation:

- Access to intake and exhaust louvres. Spatial provision for air handling plant local soffit mounted.
- Metered chilled water flow and return connection (7/12°C), capped at riser.
- -Metered LTHW flow and return connection (70/50°C), capped at riser.

Tenant Installation:

- Rooftop air handling plant connected to intake and exhaust louvres. Supply and extract ductwork, grilles, dampers, CO2 sensors, insulation, controls etc. as required to create a complete working system.
- Extension of the chilled water and LTHW connections to air handling unit coils, FCUs and radiators or trench heaters as desired.

Electrical:

Small power 10 W/m2

Landlord Installation

- Rising busbar with spare tap offs in local riser.
- Minimum fire detection and alarm system.

Tenant Installation

- Containment, Metered distribution boards and power supplies to suit fit out
- Modifications / additions to fire alarm and detection system to suit layout.

Lighting:

Lighting Power 22 W/m² Lighting Level 150 lux

Landlord Installation

- Temporary general and emergency lighting.

Tenant Installation

- All lighting including general, emergency and decorative lighting and associated controls.

Public Health:

Domestic Cold Water Storage 4 I/cover
Domestic Hot Water Storage 1 I/cover

Landlord Installation

- Metered and capped domestic hot and cold water supplies.
- Sprinkler main with zone valve and single sprinkler head

Tenant Installation

- All sanitary ware or water consuming equipment such as glass wash. Extension of domestic water services to these items Any water softening or reverse osmosis water treatment required. Trace heating to domestic hot water where required.
- Extension of the sprinkler system to suit layout.

Acoustic:

For interior noise criteria and any relevant limitations on installed equipment refer to the project acoustic report.

Security:

As part of fit out

Lifts:

Refer to lift specification

A/V:

As part of fit out

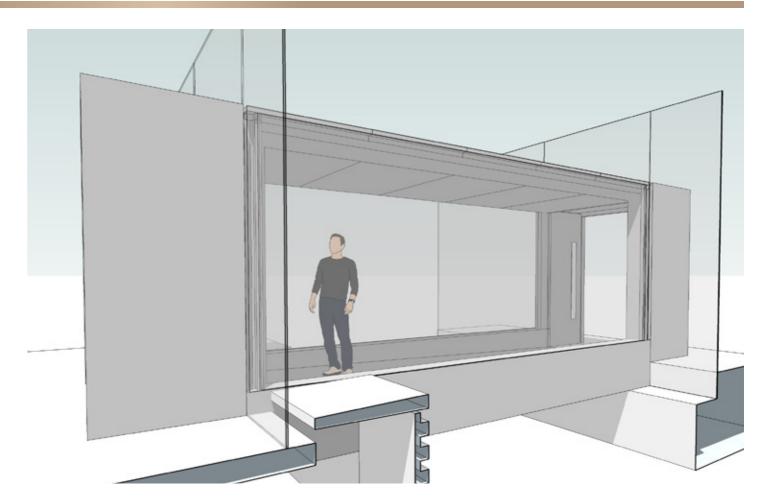
1/2 St Giles Square Foot Bridge

Room Names & Numbers:

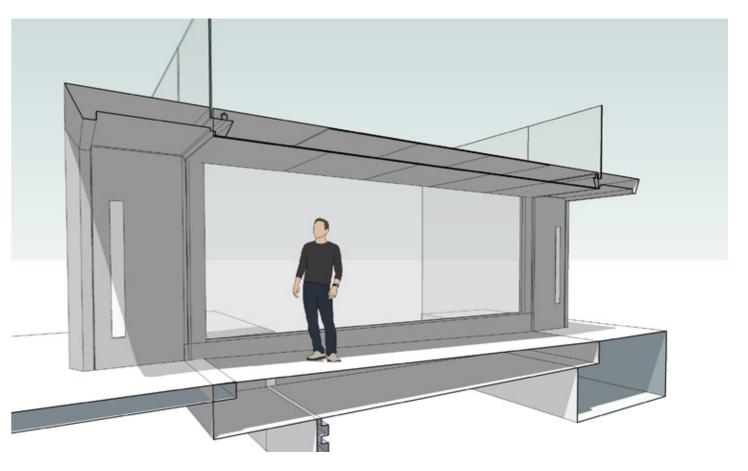
Foot bridge

Brief:

To provide a bridge connecting bar and restaurant functions at level 4. This will feature two picture frame windows using double glazed units to full size. Non glazed areas shall be in metal to PPC finish. Containment for services including data and power shall be concealed within the body of the floor or ceiling. Integration of full height LED advertisement boards shall be subject to further design development.



Elevation



Longitudinal section

1/2 St Giles Square Foot Bridge

