



SUPPORTING STATEMENT STATEMENTS DESIGN & ACCESS

LOCATION / SITE DESCRIPTION:

The site is near the junction of Ballieston road and Barrachnie road which is a local shopping and leisure hub. The premises is part of a CO-OP superstore that had received permission to subdivide the shop into separate units with varying uses.

The proposals will vary from what was recently granted in the following ways:

The current footprint for the one premises was approved as two separate units to the front area one being a Restaurant and the other being a Hot food Takeaway. The remainder of the area at the rear of the two units was noted as void. The rest of the old superstore is utilised as a smaller co-op shop with ancillary areas to rear and first floor and Pharmacy to front area with communal escape and access to rear yard.

PROPOSALS / DESIGN:

The Takeaway, Restaurant, void area and part shared delivery area have been taken over as the one business which will have the following facilities / areas included.

Restaurant with front terrace

Bakery to supply restaurant, Takeaway and clients other restaurants

Hot food takeaway Linked to Restaurant and Bakery.

Function suite with breakout area and terrace on flat roof over rear of premises.

The Restaurant will have mix of areas with a large kitchen to service takeaway and function room as well as the main restaurant. The Restaurant will employ 14 full time staff and 8 part time staff. The restaurant area is broken up into a mix of seating style areas, some double height areas included.

The design theme is outdoors inside (Mediterranean style creating a romantic and family themed destination).

The front external terrace on Ballieston road is to provide an ancillary external socialising space for the local community and helps ensure the financial success of the restaurant. On hot days potential customers gravitate towards premises that have external areas and in our hot spells this can be a strain on the restaurant premises that do not have this facility.

It is also important to try and create a street presence for the Restaurant as the building is very much just a large shed with little character to the facade and the external proposals create a more attractive street side frontage to attract potential customers and help make the business a success. The bakery proposal stems from a need to be a) greener by being in house and b) have better quality control. The bakery will employ 6 persons on site and 1 delivery driver.

The bakery is to the rear of the premises with a proposed access to house the van internally over night and when loading to ensure that there are no detrimental effects from noise to the residential properties adjacent to the rear yard.

The takeaway will have a menu that is a portion of the restaurant menu and will also sell bakery goods baked on site. The frontage to this will match with the restaurant in style and finishes.

The Takeaway will employ 3 full time staff and two part time staff.

There will be a linked door between Takeaway and restaurant for customers.

The function suite proposed will be essentially a local community hub for celebrations and will be of a scale that is not generally found locally. The Function room. Will employ 2 full time staff and 8 part time staff.

The suite will be designed in a similar theme to the Restaurant.

The function space will have a main room with stage, holding kitchen, break out area, toilets and a walled external terrace at first floor level on the existing existing flat roof to the rear of the property.

The terrace will have 2.1 m high walls all around with acoustic render and an acrylic overhanging sound baffle. There is also a lobby proposed between external area and function suite to stop overspill of noise from recorded and live performances in the function suite. The sound baffle will prevent any possible nuisance noise from travelling towards adjacent residential properties.

The external area is proposed to provide the function suite guests an area to get fresh air and separate from the restaurant. It ensures they do not spill down into the front terrace area and contains the function customers within their own specific area.

The terrace will have planters and decorative balustrades all to enhance the area.

ACCESS -

The proposals include a new split level terrace with accessible level area to entrance for restaurant and takeaway. The smaller higher level terrace will also be available to wheel chair users by means of a ramp

The entrance is accessible from car park by way of pavement and has a level entrance with compressible threshold.

The Restaurant and bar area of same are all on one level and fully accessible for wheel chair users. An accessible toilet is provided and inclusive within toilet area of the restaurant. There are numerous accessible tables in booths and general seating.

The Function suite is accessed via an accessible lift situated in the restaurant.

The function suite is provided with an accessible toilet and it is inclusive within toilet area of the suite.

CAR PARKING -

As original granted application the shared car parking will be utilised for the premises. The bakery will not require any additional commercial vehicle spaces as these will be housed internally within rear garage.

REFUSE -

The refuse bins will be 3-4 in number of 1100 litre capacity one being recycling bin and one being food waste for recycling.

These will be sited along rear back wall as per original granted application and will not result in loss of access or car parking spaces.

EXTERNAL FURNITURE / UPKEEP

The first floor terrace furniture will be kept on the terrace as general public has no access to this area and it is secure.

The front terrace furniture will be taken in at night and stored within restaurant area.

The front terrace area will be cleaned at start of day, after lunch service and at end of business and will be written into the management routines.

HOURS OF OPERATION

Restaurant - 11:00 - 23:30 Sunday to Thursday and 11:00 - 24:00 Friday & Saturday

Takeaway - 12 noon - 23:00 Sunday to Thursday and 12 noon - 23:30 Friday & Saturday.

Function room - 12 noon - 1 am 7 days a week.

Bakery - 5am - 22:00 7 days a week.

Front and rear terraces 12 noon - 22:00 7 days a week

LANDSCAPING

The front terrace will have sandstone slabs, stone copings painted cast aluminium ornate balusters, Painted hardwood planters and live plants which will be replenished seasonally and maintained.

The client has several La Vita restaurants throughout the city and always ensures that the exteriors have outstanding floral displays and seasonal decorations. The exteriors are always well maintained and pristine.