

Hyatt Regency Seattle

From: kimo.bertram@hyatt.com

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To: shaunad@rchco.com

Attachments: 2014-10-23_ENAR - HR Seattle.pdf (195.6 kB); 2014-10-23 Seattle_HR (Eighth and Howell) Desktop Review.pdf (263.5 kB);

Shauna,

Attached are our comments to the design. We have also provided a space program for your reference. Upon review, please let me know if I can arrange a follow up call with Emily Keip and Chris Lanzisera from Hyatt's design and product team.

Thanks.

Kimo

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Estimated Net Area Requirements

HYATT REGENCY SEATTLE

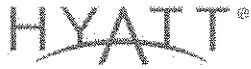
October 23, 2014

HOTEL FACILITIES								
1.	<u>GUESTROOMS & SUITES</u>	<u>Keys</u>	<u>Bays</u>	<u>Total Bays</u>	<u>Net Sq. Feet/Unit</u>	<u>Total Net Sq. Feet</u>	<u>Net Sq. Meters/Unit</u>	<u>Total Net Sq. Meters</u>
	Typical Guestrooms - King	583	1.0	583	325	189,475	30	17,603
	Typical Guestrooms - Double Queen	654	1.0	654	345	225,630	32	20,962
	2-bay Suites	12	2.0	24	690	8,280	64	769
	3-bay Suites	13	3.0	39	1,035	13,455	96	1,250
	Executive Suites (4-bay)	1	4.0	4	1,380	1,380	128	128
	Presidential Suite (5-bay)	1	5.0	5	1,725	1,725	160	160
	Service Areas (Estimate of 37 areas)				250	9,250	23	859.35
	TOTAL	1,264		1,309		449,195		41,732
		<i>2% Suites</i>						
2.	<u>FOOD & BEVERAGE OUTLETS</u>		<u>Outdoor Seats</u>	<u>Indoor Seats</u>	<u>Net Sq. Feet</u>	<u>Total Net Sq. Feet</u>	<u>Net Sq. Meters</u>	<u>Total Net Sq. Meters</u>
2.1	<u>Active Food & Beverage Venue</u>							
	Zone 1 (Market)					3,220		216
	Drinking & Dining Area			60	1,320		123	
	Beverage and Food Display Counter				600		56	
	Retail/Sundries				600		56	
	Finish Bakery				100		9	
	Pastry and Coffee Area				200		19	
	Additional FOH Area and BOH Support Area				400		37	
	Zone 2 (Bar/Lounge)					4,525		420
	Entry Area / Host Station				150		14	
	Drinking & Dining Area			115	2,875		267	
	Bar Counter			25	500		46	
	Additional FOH Area and BOH Support Area				1,000		93	
	Zone 3 (Restaurant)					7,990		631
	Entry Area / Host Station				400		37	
	Drinking & Dining Area / Indoor Seating			120	2,640		245	
	Private / Semi-Private Dining Rooms (2)			30	750		70	
	Show Kitchen & Display Counters				1,200		111	
	Additional FOH Area and BOH Support Area				3,000		279	
2.2	<u>Regency Club Lounge (Level 8 - Amenity Level)</u>					3,450		
	Lounge & Seating Area (Seats not included in overall count)			95	2,400		223	1,486
	Food & Beverage Display Area				550		51	
	Additional FOH Area and BOH Support Pantry				500		46	
	TOTAL		--	350		19,185		1,267
3.	<u>EVENT FACILITIES</u>		<u>Units</u>	<u>Sq. Feet/Unit</u>	<u>Net Sq. Feet</u>	<u>Total Net Sq. Feet</u>	<u>Net Sq. Meters</u>	<u>Total Net Sq. Meters</u>
3.1	<u>Ballrooms</u>					78,200		7,265
	Ballroom Prefunction				16,000		1,486	
	Ballroom (Divisible into 3 Sections)		2	19,000	38,000		3,530	
	Junior Ballroom (Divisible into 2 Sections)		1	7,200	7,200		669	
	Junior Ballroom		1	3,500	3,500		325	
	Additional FOH Area and BOH Support Area				13,500		1,254	
3.2	<u>Meeting & Event Venues</u>					93,300		8,668
	Prefunction				19,000		1,765	
	Venue Type A (Divisible into 2 Sections)		8	2,000	16,000		1,486	
	Venue Type B (Divisible into 2 Sections)		18	1,200	21,600		2,007	
	Venue Type C		8	1,000	8,000		743	
	Venue Type D		8	800	6,400		595	
	Venue Type E		8	600	4,800		446	
	Additional FOH Area and BOH Support Area				17,500		1,626	
	TOTAL					171,500		15,933
4.	<u>LOBBY & PUBLIC AREAS</u>					1,200		111

	Units	Net Sq. Feet	Total Net Sq. Feet	Net Sq. Meters	Total Net Sq. Meters
5. FITNESS & RECREATIONAL FACILITIES					
5.1 Restroom Areas			600		56
Guest Toilets		600		56	
5.2 Fitness Center & Pools			7,500		372
Gymnasium		3,000		279	
Indoor Lap Pool & Decks		3,500		325	
Additional FOH Area & BOH Support Areas		1,000		93	
TOTAL			8,100		427
6. ADMINISTRATIVE OFFICES			3,700		344
7. B.O.H. SUPPORT SERVICES			42,650		3,962
8. EMPLOYEE FACILITIES			8,400		780
TOTAL HOTEL FACILITIES			± 703,930		± 64,556
HOTEL NET SQUARE FEET:	PER BAY: 537.76	PER KEY: 556.91			
HOTEL NET SQUARE METERS:	PER BAY: 49.32	PER KEY: 51.07			
ADDITIONAL BUILDING FACILITIES					
9. HOTEL PARKING FACILITIES			To be determined		To be determined
TOTAL ADDITIONAL BUILDING FACILITIES			To be determined		To be determined

Notes:

- This document provides an estimate of the Net Areas required by Product & Brand Design (ENAR). These areas are expressed in net square feet / net square meters and do not include: structure, vertical and horizontal exit routes, shafts, risers, wall thicknesses, and general circulation.
- This ENAR has been written for a Hyatt Regency Hotel in Seattle, Washington. This ENAR is based in the preliminary input from Hyatt's Development team and preliminary progress drawings. Further information about the project program will be required to refine the estimates.
- The estimated net area requirements are understood to be within a reasonable range of accuracy and as further design or commercial details become available these estimates will be superseded by a Preliminary Area Program issued by Product and Brand Design.
- The Design, Construction and the Operational Health and Safety of all areas must comply with Hyatt's design and engineering minimum standards, or prevailing codes and legal requirements issued by authorities having jurisdiction over the project, whichever is demonstrably higher.
- The minimum bay size is 325 square feet. The recommended dimensional width of the typical Guestroom bay should be minimum of 12 feet (centerline to centerline). Queen-Queen Guestrooms may require longer bays in order to accommodate bed width. Bay size must be tested by Interior Designer.
- All typical King & Queen-Queen Guestrooms should have 3-fixture bathrooms. The typical bathrooms should minimally include one sink, a WC compartment with door, and oversized shower zone.
- All Suites should have 4 to 5-fixture bathrooms with a WC compartment, showers, double sinks, bathtubs, and walk-in closets.
- Allow for a minimum clear ceiling height of ±9'-0" (±2.75 meters) floor to floor heights at all guestroom floors. Allow for a minimum clear ceiling height of ±13'-0" (±4.0 meters) in F&B and Meeting Venues, ±9'-0" (±2.75 meters) in F&B Support Areas, ±20'-0" (±6.0 meters) in Lobby and Public Areas, and 11'-0" (±3.50 meters) feet in Laundry and Housekeeping Areas.
- Event Facilities area estimates assume that the Ballroom and Meeting Rooms are arranged vertically over 5 floors as shown in the progress plans. Certain support functions are shared. Detailed operational narratives will be required to further refine this area estimate.
- BOH Support Services area estimate includes an On-site Laundry. The area estimate for Engineering, MEP Plant and AHU Rooms is dependent upon system designed by the project engineers and does not include area estimates for storage tanks or data and electrical closets.
- Parking requirements to be further discussed with Developer. A preliminary estimate of 500 spaces is provided in Developer's program.



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POTENTIAL PROJECT REVIEW – HYATT REGENCY SEATTLE (EIGHTH & HOWELL)

October 23, 2014

BASIS OF REVIEW

These comments provide a review of “Eighth and Howell Hotel – Progress Print” drawings dated September 24, 2014; in 1/32”=1’-0” scale and 1/16”=1’-0” scale in electronic format.

A total of 21 drawing sheets were provided together with the “Foodservice” narrative dated October 1, 2014.

FINDINGS

1. Guestrooms and Suites

The total number of bays is currently 1309 yielding a total of 1264 keys located on floors 9 - 44. The proposed bay is 11’-6” wide x approximately 29’-0” long. There are 35 bays proposed per guestroom floor up to floor 32, on and above which there are 36 bays. The top two guestrooms floors, floors 44 and 45, are proposed to be suites. There are 27 suites proposed in total, equaling approximately 2%. The proposed standard room size is approximately 330 sf per guestroom.

The narrow guestroom bay is not an ideal situation and will require careful planning of interior space. It appears that the architect has already begun to play with the demising walls between the guestrooms to create deeper areas in which closets and other elements may be located. Vertical fan coil units are proposed at the exterior perimeter of the building. Although a vertical fan coil is acceptable, the preferred solution is a horizontal fan coil unit located above the entry / bathroom ceiling of the guestrooms to avoid further encroachment on the guestroom width by a vertical unit, especially given the relatively narrow guestroom bay width.

In addition, the 11’-6” bay has been recently tested by Hyatt and it was found to be somewhat narrow for a spacious, functional layout; thus a minimum 12’-0” wide bay is highly recommended.

The floor to floor height at guestroom areas is noted as 9’-6”. The minimum requirements for guestroom clear ceiling heights are: 8’-0” minimum at entry and bathroom areas and 9’-0” at all other areas. Final structure and ceiling heights must be confirmed.

An appropriate quantity of suites should be provided. The current plans show 2% of key count as suites, located on the top two guestroom floors. There are (12) 2-bay suites, (13) 3-bay suites, (1) 4-bay suite, and (1) 5-bay suite. The current suite layouts also show the structural columns in the center of many of the 2-bay suite layouts, and shifting the suite walls to allow for an uninterrupted interior space with greater flexibility should be considered.

The current guestroom floor layout and circulation shows a Service Elevator area and a small housekeeping area on every floor, as well as supplemental Housekeeping storage on every guest floor except 28, 29, and 30. In general this seems to be adequate. There is an ice/vending area shown on each floor except the three previously mentioned as well.

Further analysis of the feasibility of increasing the width of the guestroom bay should be considered. The key count currently stands at 1264 keys.

2. Food and Beverage Areas

Food and Beverage areas are located on the ground floor and 2nd floor (lobby level). There is currently a restaurant, a bar/lounge, and a coffee shop shown on the ground floor, all potentially accessible from the street. On the second floor, in conjunction with the main reception area, there is a large restaurant and a coffee shop/market. For purposes of this analysis, it is assumed that all outlets noted are proposed to be operated by the hotel. Two additional retail restaurants are currently proposed to be outsourced and located in the street level retail space along the north side of the plan, and are not included in this analysis. Access and BOH areas related to outsourced restaurants will need to be confirmed.

The amount of restaurant space currently shown on the plans appears to be too substantial and Hyatt proposes to simplify the operation significantly. A more efficient type of venue could be located at the second floor lobby level, combining three separate zones of market, bar, and restaurant dining into one overall outlet that allows use of all of the space for the breakfast hours and scalable space during other mealtimes. This type of all-in-one outlet would help to activate the lobby/reception space as well. The second floor slab may need to be extended to cover the southwest corner of the building over the ground level Lounge space.

If additional restaurant outlets are necessary for the hotel program, it is recommended that an outsourced specialty restaurant venue could be located in the designated restaurant/lounge area on the ground floor. This space already shows a self-contained kitchen area that is separated from the hotel BOH space and includes the opportunity for street access on two sides of the space.

The restaurant kitchen shown on Level 2 is approximately 1800 sf, with a dedicated BOH elevator connection to the commissary area and food storage on Level P2 and to the loading dock area on the Ground floor. (This dedicated kitchen elevator also affords an opportunity to service the Employee Café, located on Level P2, in order to eliminate the Room Service kitchen by taking over Room Service requests at the main Restaurant kitchen and Market area. Service elevator connection to the Restaurant Kitchen must be further explored.)

A Club Lounge is included on Level 8, located near the Fitness Center area. The Club Lounge is approximately 4900 sf plus a 450 sf pantry area. This size of Club is large and should be plenty adequate to accommodate the volume of guests. Special attention should be paid to the Club layouts to ensure the space still feels intimate and exclusive, despite the large number of potential seats. The size of the club may need to be reduced to minimize this risk. The Club pantry is located at the west side of the Club, with a circulation route to the service elevators that crosses directly over the guest entry path into the Club. This should be modified and the pantry relocated to connect directly to the service elevator lobby.

The minimum programmatic requirements which appear to be achievable are as follow:

Active Bar Zone with 120 – 150 seats

Active Market Zone with 50 – 60 seats

Active Restaurant/Dining Zone with 130 – 150 seats

Adequate BOH Kitchen and Food Storage space to support the proposed operation

Regency Club of +/- 4900 sf plus pantry (may be reduced)

3. Event Areas

The hotel is proposed to have ±105,000 sf of Event Space, including two large 19,000 sf ballrooms, as well as two smaller Junior Ballrooms and many meeting rooms. This space is stacked vertically over 5 levels and connected and serviced by a complex arrangement of kitchens, pantries, and elevators.

Level 3 includes a 19,000 sf Ballroom, divisible into two sections (approximately 1/3 and 2/3 size). There does not appear to be front of house access into the 2/3 size section as currently shown. This should be modified so there is an entrance from the prefunction into both sections of the ballroom, and potentially should include an interior prefunction space created by an additional movable partition inside the Ballroom. The Ballroom prefunction shown also appears to be undersized for a space of this magnitude. A space of approximately 1/3 the size of the Ballroom is recommended. (8) smaller meeting rooms are arranged around the central guest, public, and service elevator core on the South side of the plan. No flexible meeting spaces are currently noted, and movable partitions dividing some of the rooms should be considered. A large banquet finishing kitchen with warewash of approximately 4100 sf is proposed, although there does not seem to be much storage. It is recommended to reduce the size and scope of equipment within the banquet finishing kitchen to include some warming and dish-out space, as well as warewash, and to increase the size of banquet storage on this level. The banquet kitchen is connected to the main kitchen on Level 6 with three large freight elevators on the Northeast side of the plan. The BOH service route from the banquet dish-out kitchen to the meeting rooms is very long.

Level 4 includes (9) smaller meeting rooms of various sizes. It is recommended to consider additional features and flexibility in these meeting rooms such as operable partitions, writable wall surfaces, specialized furniture, etc. There is a very large banquet storage area indicated on this level, connected to the Ballroom BOH below by the freight elevators, and to the meeting rooms via a long corridor along the perimeter of the L3 Ballroom void space.

Level 5 includes (1) Junior Ballroom of 7,200 sf – divisible into (2) sections, (1) Junior Ballroom of 3,300 sf, and (1) large meeting room of 1,700 sf, as well as (1) smaller meeting rooms. The prefunction area of 10,000 sf should be adequate, but the proportions of the space make this area long and narrow and not as functional as recommended. There is a smaller banquet pantry/ finishing kitchen on this level of 1500 sf with a good connection to the BOH service route to the ballrooms and meeting rooms, along with adequate banquet storage. Some consideration of additional flexible operable partitions within smaller meeting rooms is recommended.

Level 6 includes (9) smaller meeting rooms and the large main banquet kitchen area and pastry kitchen. This kitchen is connected to the finishing kitchens at each ballroom level via the three large freight/service elevators. It may be possible to relocate this main kitchen to Level 5 to reduce the need for warming equipment at that level, and to create only a small pantry to service the meeting rooms on Level 6. The current location of banquet storage on Level 6 is rather far from the meeting rooms, and the rooms on this level may be better served with more specialized features and furniture that generally stays in place inside the rooms as noted on Level 4. The pastry kitchen should include space for finishing baked goods and will not require space to support full production of pastry items.

Level 7 includes a second large 19,000 sf Ballroom and (9) smaller meeting rooms, very similar to Level 3. It also includes a 4000 sf banquet finishing kitchen and virtually no banquet storage on this level. The notes and recommendations for Level 3 should be applied to this level as well. Additional banquet storage intended to support this ballroom is located on Level 8.

There appears to be adequate space in general to support a robust kitchen operation, storage, and the required 100,000+ sf of Event Space. The public restrooms shown on each floor appear to be large enough to support the program, subject to verification of the local code. Prefunction is slightly undersized and marginalized throughout and consideration of more gracious prefunction areas is recommended. To improve operational efficiency and resource use, consolidation of the kitchen areas and equipment as much as possible is also recommended, with excess area being allocated to more convenient storage or the larger prefunction areas. In addition, in order to differentiate some of the repetitive smaller meeting rooms, it is recommended to consider innovative features, communal food and beverage break stations in prefunction areas, etc.

The achievable Banqueting and Event areas are as noted with 105,000 sf of event spaces along with adequate support space.

With a total of 105,000 sf, the ratio of event space per key is approximately 83 sf/key (excluding prefunction and dependent on final key count)

4. Lobby and Public Areas

The lobby area is split between the Ground Level (Entry and Arrival) and Level 2 (Reception, Lobby Lounge). Guest Drop-off is accommodated on the Ground Level, with separate entrances for vehicle drop off, convention pedestrian entrance, and bus staging and drop off. There are separate parking elevators to the underground parking garage as well as the guestroom elevator banks, which have 6 elevators for high-rise guest floors, and 6 elevators for low-rise guest floors. It appears that all guest elevators access the public spaces on Level 2 and 8 and the meeting spaces on Levels 3 – 7. Two sets of escalators are shown from the arrival lobby up to the main lobby on Level 2.

The Level 2 Lobby area includes 8 front desk/ concierge pods, which would accommodate 16 stations. This can be reduced to include 8 front desk stations and 3 – 4 concierge stations as well as space for 2 bellman. There is approximately 800 sf of luggage storage located behind the front desk area. Portions of the second floor lobby area are open to below, to create double height space at the main vehicular and convention entries.

There is front office space located on Level 2 behind the lobby area. This space appears adequate for the needs on this level. No public restrooms are indicated on the lobby level, which has also been proposed to include an all-in-one bar/market/restaurant as noted in Section 2. Public restrooms should be created. In order to fit the required program into this level while maintaining a zone of lounge seating within the lobby, the floor of Level 2 may need to be extended over the previously proposed Lounge on the Ground Floor.

The vertical circulation is adequate, although security measures must be taken to restrict public access from guest floors. Escalator locations should be revisited, both those from the Ground Level and those that access the third floor meeting space. The escalators currently impede the space available for the Food & Beverage program.

The minimum programmatic requirements which appear to be achievable are as follow:

Reception / Concierge / Bell area with 12 to 14 stations

Small Lobby Lounge to tie into the All-in-one Food & Beverage concept

Appropriate BOH and office space to support the Front office operations

5. Fitness Facility

The Fitness Area is located on Level 8. It is sized at approximately 3600 sf. This area is adequate for the required fitness program for hotel guest use. The indicated yoga room might be best repurposed for virtual training, or other more innovative fitness program.

There are also restrooms included near the Fitness Center. These appear to be appropriate in size for the volume of Fitness Center users.

There is not a pool indicated in the plans. A fitness lap pool is recommended to be included if possible.

The minimum programmatic requirement which appears to be achievable is as follows:

+/- 3600 sf for Fitness Center

Public Restrooms

Recommended addition of indoor lap pool on Level 8.

6. Administration - 7. BOH Support – 8. Employee Facilities

The BOH areas are drawn in a relatively detailed layout and include spaces on the P3, P2, and P1 levels as well as the floors above grade. There is what appears to be a substantial amount of MEP space noted

on the plans at many levels throughout the building as well. Commissary kitchen stores of over 8,000 sf is located on the P2 level. Comments related to the various kitchens are included in Section 2.

The employee entrance is located on the Ground Floor, with a direct elevator down to the HR areas on the P3 Level, with access directly into the employee locker areas and uniform distribution. Employee restaurant is located one level above on the P2 Level. All of the employee spaces appear to be sized generously to accommodate the volume of employees at this property.

There are offices located on various levels throughout the BOH space.

A Laundry of 11,000 sf is included on the P2 Level. This seems quite large for a hotel laundry operation if no services are being provided for other properties. Program for the laundry operation must be verified.

Loading dock, trash, etc. are located on the Ground Level above the parking garage. All appear to be rather oversized.

It is recommended to carefully study opportunities for reductions in BOH program requirements and overall space to improve efficiency of the building as much as possible.

The BOH space as currently drawn is more than adequate to accommodate all necessary program for the hotel. No additional space is required, and in fact, less space may be pursued in an effort to reduce overbuilding.

SUMMARY

The guestroom floors and layouts are a challenge due to bay width, and test fitting the guestroom program into the narrow bay is recommended prior to determining the final bay width.

The public area program in general appears oversized and modifications can be made to improve efficiency of the space. A great deal of restaurant space may be combined to realize a simpler F&B operation. Event space support also occupies much area and may be reduced to allow additional square footage to be allocated to prefunction or storage.

The BOH space and Mechanical space also appears quite large and may be overdesigned for today's operational model. Operational efficiency should be considered when finalizing the building layout and footprints. However, there is no question that the space allocated is sufficient to contain the required program elements.

All of the above must be taken into consideration during final feasibility studies.

Please reference the attached "Estimated Net Area Requirements" document (ENAR) for more information related to the Hyatt recommended program for this property. The ENAR includes guestroom program estimates that are based on the current scheme illustrated in the progress plans as well as overall quantity of meeting space consistent with the progress plans. The remaining Public Spaces and Back of House spaces have been estimated to reflect more modest area requirements in an effort to increase efficiency.