



SUKHMANDER SINGH
& ASSOCIATES

comfort inn



HOTEL

GROUND FLOOR



1. Entry & Access
 - Main entry from road side
 - Dedicated Drop-off zone in front parking
 - Separate Entry and Exit vehicular movement
 - Easy pedestrian access to Reception
2. Reception & Waiting Lobby
 - Centrally located for clear visibility
 - Area: 27'-4½" × 27'-8½"
 - Designed as welcoming space with seating
 - Direct connectivity to:
 - Restaurant
 - Corridor
 - Kitchen
 - Staircases
3. Restaurant Area
 - Total Area: 935.2 sq.ft
 - Flexible seating arrangement:
 - Sofa seating along wall
 - 4-seater dining tables
 - Direct access to kitchen
 - Natural lighting from front façade
4. Kitchen
 - Size: 31'-4½" × 21'-4½"
 - Located at rear for service efficiency
 - Separate internal circulation
 - Close access to restaurant dining area
5. Pre-Function Area
 - Size: 20'-4½" × 19'-0"
 - Connected to staircase
 - Suitable for waiting / small gatherings
6. Service & Support Areas
 - Male & Female Toilets
 - 8'-0" Wide Corridor for smooth movement
 - Back Office (9'-0" × 20'-0")
 - Vertical Circulation:
 - 2 Staircases (Up & Down)
 - Lift Provision
7. Parking Layout
 - Front Parking for visitors
 - Rear Parking for staff/service
 - Clear vehicular circulation path

Design Highlights

- ✓ Functional zoning (Public & Service separation)
- ✓ Smooth circulation with 8 ft wide corridor
- ✓ Efficient kitchen-to-restaurant connectivity
- ✓ Clear vehicular & pedestrian segregation



FIRST FLOOR



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1. Floor Overview

- Primarily designed for Guest Rooms
- Central Double Height Opening (Lobby Below)
- Efficient circulation with central corridor
- Vertical connectivity via:
 - 2 Staircases (Front & Rear)
 - 2 Lift Cores

2. Guest Room Configuration

- Multiple Standard Rooms:
 - 10'-0" x 14'-0"
 - 11'-0" x 14'-0"
 - 11'-8½" x 14'-0"
- 1 Larger Premium Room:
 - 15'-3" x 16'-0"
- All rooms include:
 - Attached Toilets
 - Wardrobe space
 - Proper ventilation & natural light

3. Toilets

- Standard Toilet Size:
 - 5'-7½" x 8'-0"
- Larger Toilet (Premium Room):
 - 9'-8½" x 6'-0"
- Efficient plumbing alignment for services

4. Circulation Planning

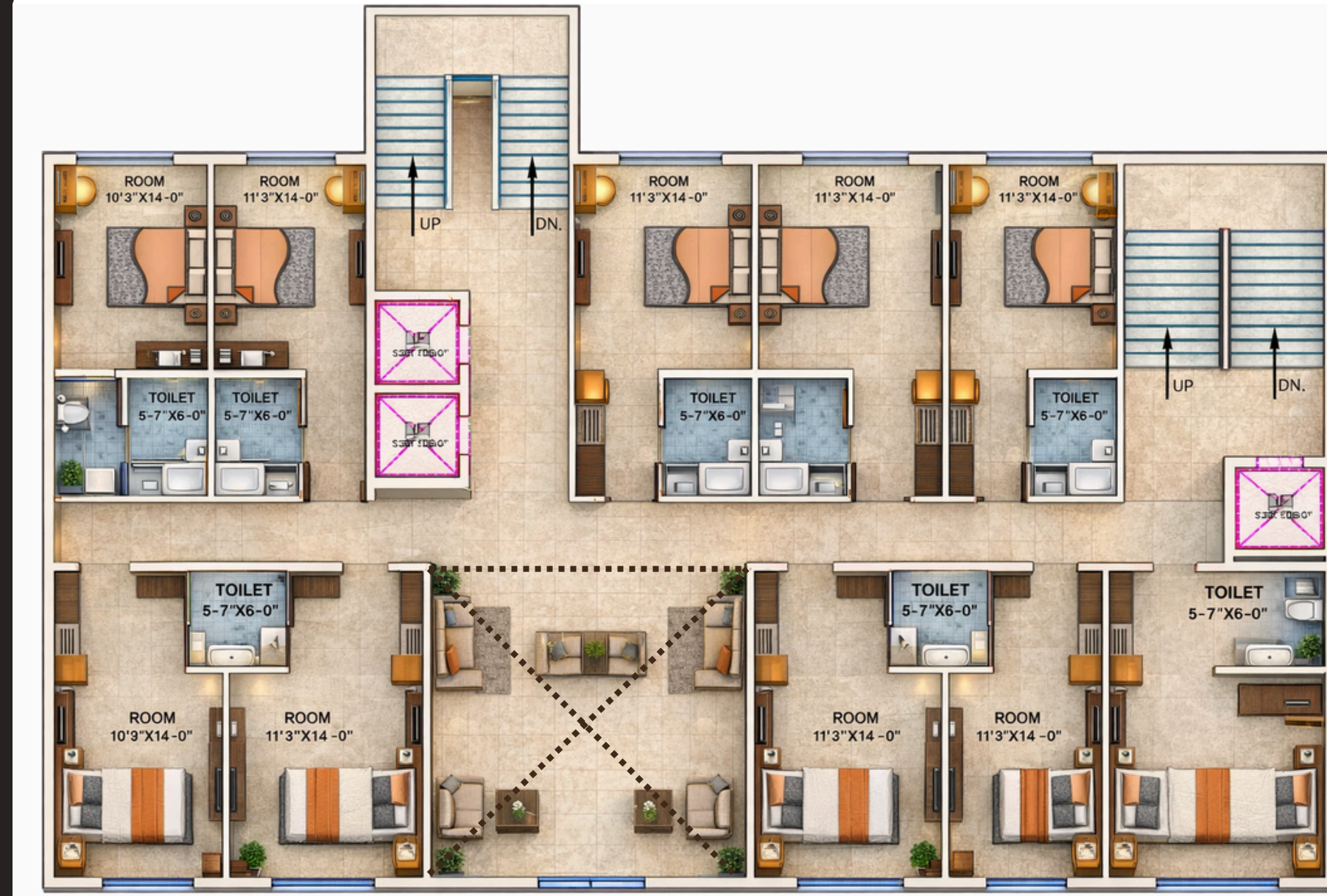
- Central Corridor ensures smooth movement
- Clear separation between:
 - Room access
 - Vertical circulation
- Balanced distribution of rooms on both sides

5. Vertical Circulation

- Staircase (UP/DN) at both ends
- Lift Core:
 - Approx. 5'-8" x 5'-6"
- Direct connection to:
 - Ground Floor Lobby (Double Height Visual Connection)
 - First Floor

6. Design Highlights

- ✓ Symmetrical room layout
- ✓ Central double-height void enhances spatial quality
- ✓ Efficient service alignment
- ✓ Comfortable room proportions
- ✓ Easy accessibility via lifts & stairs



TYPICAL GUEST ROOM FLOOR



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1. Floor Planning Concept

- Symmetrical guest room layout on both sides
- Central 5'-0" Wide Corridor
- Efficient circulation and privacy planning
- Vertical connectivity through:
 - 2 Staircases (Front & Rear)
 - Lift Cores

2. Guest Room Configuration

Standard Rooms

- 10'-0" x 14'-0"
- 11'-0" x 14'-0"
- 11'-8½" x 14'-0"

Premium Room

- 15'-3" x 16'-0"

All rooms include:

- Attached toilet
- Wardrobe space
- Natural ventilation
- Comfortable bed layout

3. Toilet Planning

- Standard Toilet: 5'-7½" x 8'-0"
- Premium Toilet: 9'-8½" x 6'-0"
- Back-to-back toilet layout for:
 - ✓ Efficient plumbing
 - ✓ Reduced service shafts
 - ✓ Cost-effective construction

4. Circulation

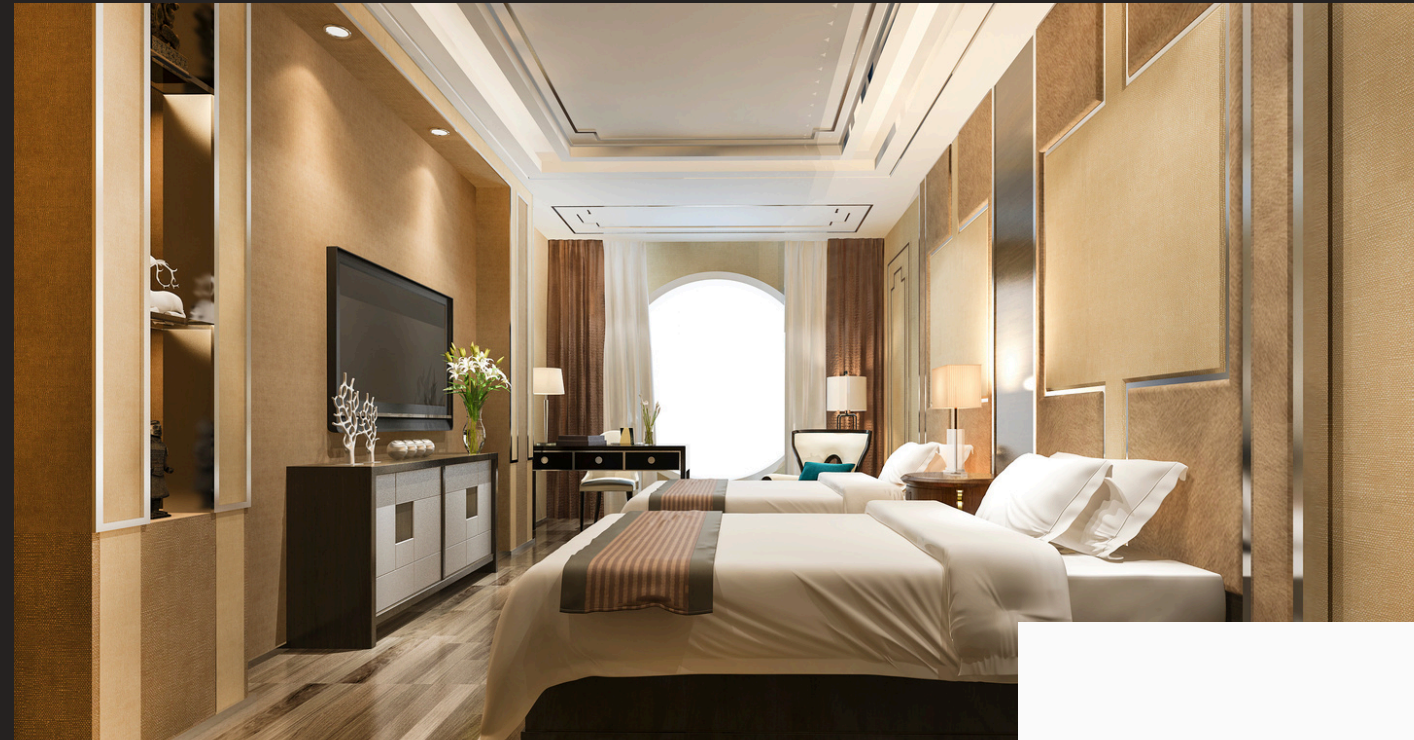
- 5'-0" wide corridor for smooth movement
- Rooms aligned on both sides
- Clear zoning between:
 - Private (Rooms)
 - Semi-public (Corridor)
 - Vertical Core

5. Vertical Circulation Core

- Lift approx. 5'-8" x 5'-6"
- Staircases at both ends
- Direct access to:
 - Ground Floor Lobby (Double Height)
 - Other Guest Floors

Design Highlights

- ✓ Compact & efficient room layout
- ✓ Optimized plumbing alignment
- ✓ Balanced room distribution
- ✓ Easy access & fire safety compliance
- ✓ Functional hospitality planning



ROOFTOP FLOOR PLAN



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1. Floor Concept

- Designed as a Recreational & Leisure Zone
- Combination of indoor and outdoor amenities
- Segregation between:
 - Public dining
 - Wellness facilities
 - Service areas

2. Wellness Zone

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- Size: 20'-4½" × 19'-0"
- Located in a quiet corner for privacy
- Connected through lobby

Gym

- Size: 15'-0" × 24'-2½"
- Spacious layout
- Natural light and ventilation

3. Pool & Deck Area

- Swimming Pool: 20'-0" × 12'-0"
- Wooden deck seating area
- Male & Female Changing Rooms
- Designed for relaxation and open-air experience

4. Outdoor Lawn

- Size: 17'-2" × 20'-4½"
- Open green space
- Suitable for:
 - Small gatherings
 - Evening seating
 - Rooftop events

5. Rooftop Restaurant

- Size: 30'-0" × 28'-4½"
- Indoor dining space
- Sofa seating + table layout
- Direct connection to service kitchen

6. Service & Support Spaces

- Kitchen: 13'-0" × 14'-7½"
- B.O.H (Back of House): 13'-0" × 14'-7½"
- Male & Female Toilets
- Lift & Staircase access
- Central Lobby: 19'-0" × 12'-9"

7. Vertical Circulation

- Lift access to rooftop
- Staircase for fire safety compliance
- Clear circulation between zones



03 Vision

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BASEMENT FLOOR PLAN



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1. Floor Overview
 - Dedicated Banquet & Event Space
 - Separate service circulation
 - Direct vertical connectivity to upper floors
 - Designed for large gatherings & functions
2. Banquet Hall
 - Total Area: 4247 sq.ft
 - Flexible seating layout:
 - Round table arrangements
 - Cluster seating
 - Dedicated Main Stage Area
 - Clear central space for:
 - Weddings
 - Conferences
 - Corporate events
3. Buffet Planning
 - L-Shaped Buffet Counter
 - Strategically placed for:
 - Smooth guest movement
 - Avoiding congestion
 - Easy access from kitchen & BOH
4. Pre-Function Area
 - Size: 20'-4½" × 42'-0"
 - Acts as reception/waiting space
 - Buffer between banquet & circulation core
5. Kitchen & BOH (Back of House)
 - Kitchen: 20'-0" × 18'-10"
 - BOH: 48'-1" × 18'-10"
 - Efficient service alignment
 - Separate staff movement from guest circulation
6. Toilets
 - Male Toilet: 6'-11" × 14'-9"
 - Female Toilet: 6'-11" × 14'-9"
 - Located near pre-function zone
7. Circulation
 - 6'-0" Wide Corridor
 - Lift access from basement
 - Two Staircases for:
 - Guest access
 - Fire safety compliance





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THANK YOU

