



SUKHMANDER SINGH
& ASSOCIATES

ITC

HOTEL



Ground Floor

• Public & Arrival Level

- Dual Entry Concept – Separate Hotel & Banquet access
- Clear Public–Service segregation
- Centralized Lift & Vertical Circulation Core
- 20'-0" Wide Passages for smooth movement
- Dedicated Drop-off Zone

◆ Public Zone

- Reception Lobby (26' x 20'7½")
- Waiting Area (22'9" x 18'7½")
- Restaurant (2385 sq.ft.)
- Conference Room
- Water Features at Entry

◆ Banquet Zone

- Separate Banquet Entrance
- Banquet Lift Lobby
- Buffet Area
- Live Kitchen
- Direct Service Access

◆ Service Zone

- Service Lobby
- Service Entry
- Kitchen + Store
- ELC Panel Area
- Ramp to Basement Parking

◆ Restaurant

- Area: 2385 sq.ft.
- Direct access from hotel lobby
- Integrated Buffet Layout
- Live Kitchen concept

◆ Kitchen Planning

- Main Kitchen: 50'10½" x 21'6"
- Live Kitchen: 50'10½" x 8'
- Dedicated Store
- Separate Service Circulation

- ✓ Efficient back-of-house flow
- ✓ No disturbance to guests

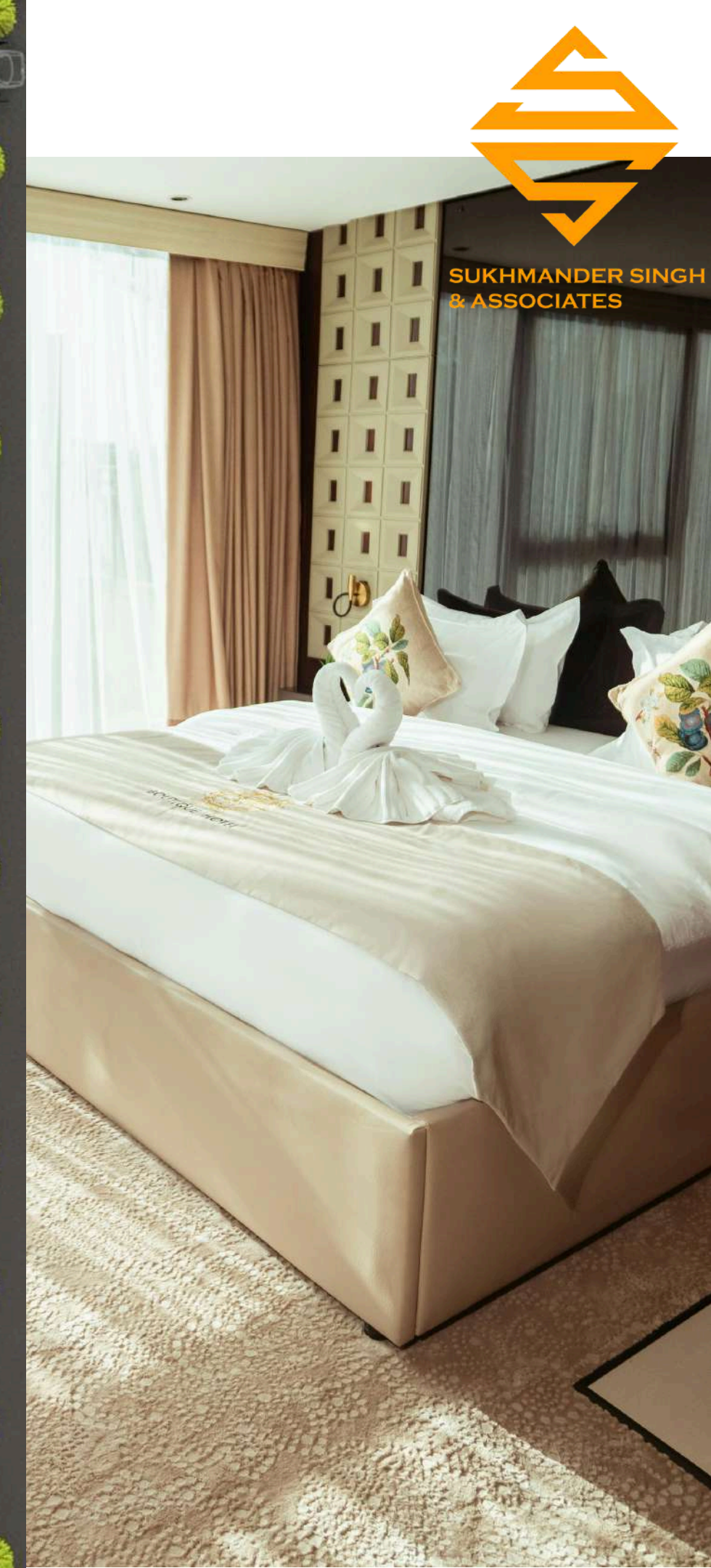
◆ Drop-off Zone

- Direct covered access
- Central water fountain feature
- Clear pedestrian movement

◆ Dual Entrance Strategy

- Hotel Entry
- Banquet Entry
- Service Entry (Separate)

- ✓ Avoids crowd overlap
- ✓ Suitable for events & daily hotel guests



FIRST FLOOR

First Floor Plan Overview

Level: First Floor – Banquet & Event Level

- Large Banquet Hall (4553.35 sq.ft.)
- Dedicated Pre-functional Area (720 sq.ft.)
- Double Height Lobby connection
- Buffet Planning along sides
- Strong vertical connectivity with lift core
- 20'-0" wide circulation passages

Banquet Hall Planning

🎉 Main Banquet Hall

- Size: 50'10½" x 90'3"
- Total Area: 4553.35 sq.ft.
- Centrally located Main Stage
- Flexible seating arrangement
- Clear column-free event space
- ✓ Suitable for weddings, conferences, corporate events
- ✓ High revenue generating space

Pre-Functional & Guest Flow

- Size: 35'4½" x 22'7½"
- Area: 720 sq.ft.
- Acts as buffer before main hall
- Ideal for welcome drinks / registration desk

Service & Support Areas

- Separate Kitchen (11'10" x 16'4½")
- Store (20' x 6')
- Male & Female Toilets
- Buffet Tables positioned strategically
- Service circulation separated from main guest flow
- ✓ Efficient event operations
- ✓ No disturbance to main function

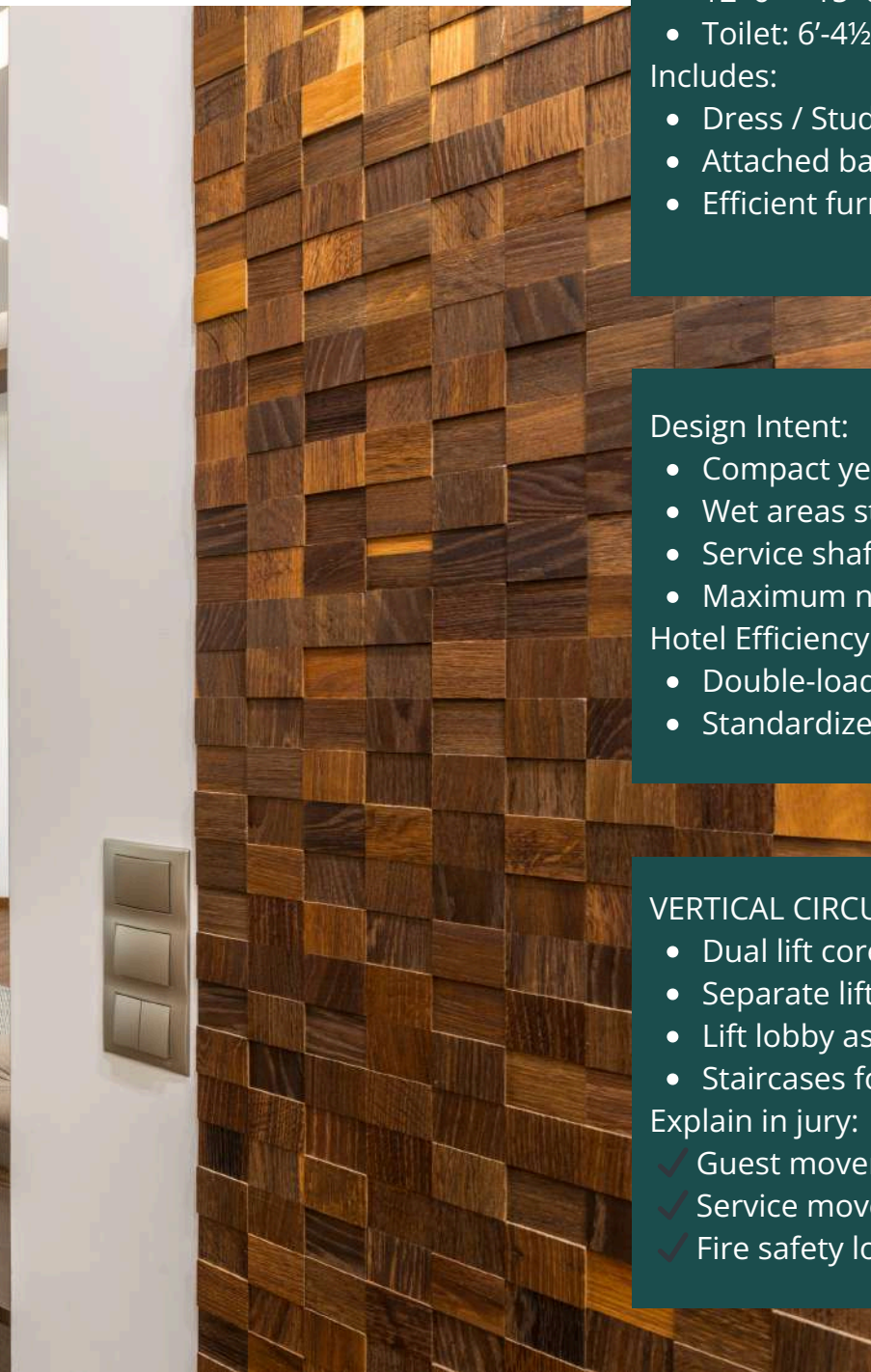


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GUEST ROOM FLOOR



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Floor Planning Features:

- 7'-0" wide corridors
- Central lift lobby: 14'-6" × 8'-0"
- Multiple lifts (6'-0"×5'-4" & 6'-6"×6'-0")
- Repetitive room modules

Guest Room Types:

Standard Room Type 1

- 15'-6" × 12'-0"
- Attached toilet: 8'-0" × 6'-0"

Standard Room Type 2

- 12'-6" × 15'-0"
- Toilet: 6'-4½" × 9'-0"

Includes:

- Dress / Study area
- Attached bathroom
- Efficient furniture layout potential

Design Intent:

- Compact yet comfortable rooms (~292 sq.ft.)
- Wet areas stacked vertically
- Service shafts aligned
- Maximum number of keys per floor

Hotel Efficiency:

- Double-loaded corridor reduces circulation area
- Standardized modules reduce construction cost

VERTICAL CIRCULATION

- Dual lift cores for guest capacity
- Separate lift sizes (possible guest + service use)
- Lift lobby as central arrival node
- Staircases for fire escape (UP/DN marked)

Explain in jury:

- ✓ Guest movement
- ✓ Service movement
- ✓ Fire safety logic

Second Floor

Conference & Dining Level

- Multi-purpose Conference Rooms
- Large Restaurant Space
- Dedicated Kitchen (850 sq.ft.)
- Buffet Arrangement
- Central Lift Lobby Core
- Toilets & Store integrated
- ✓ Designed for corporate + semi-formal gatherings
- ✓ Supports banquet & hotel operations

Conference Room 1

- Size: 26'0" x 33'7½"
- Suitable for seminars & corporate meetings

Conference Room 2

- Size: 26'0" x 20'0"
- Ideal for smaller board meetings

Supporting Facilities

- Male Toilet: 14'1½" x 12'3½"
- Female Toilet: 14'1½" x 12'3½"
- Lift Lobby: 14'6" x 8'0"

- ✓ Flexible event hosting capability
- ✓ Corporate revenue generation

Restaurant

- Size: 50'10" x 61'8"
- Spacious dining layout
- Integrated Buffet Table Zone

Kitchen

- Area: 850 sq.ft.
- Dedicated store (11'10" x 14'2½")
- Efficient service circulation
- ✓ Can operate independently
- ✓ Supports banquet overflow dining

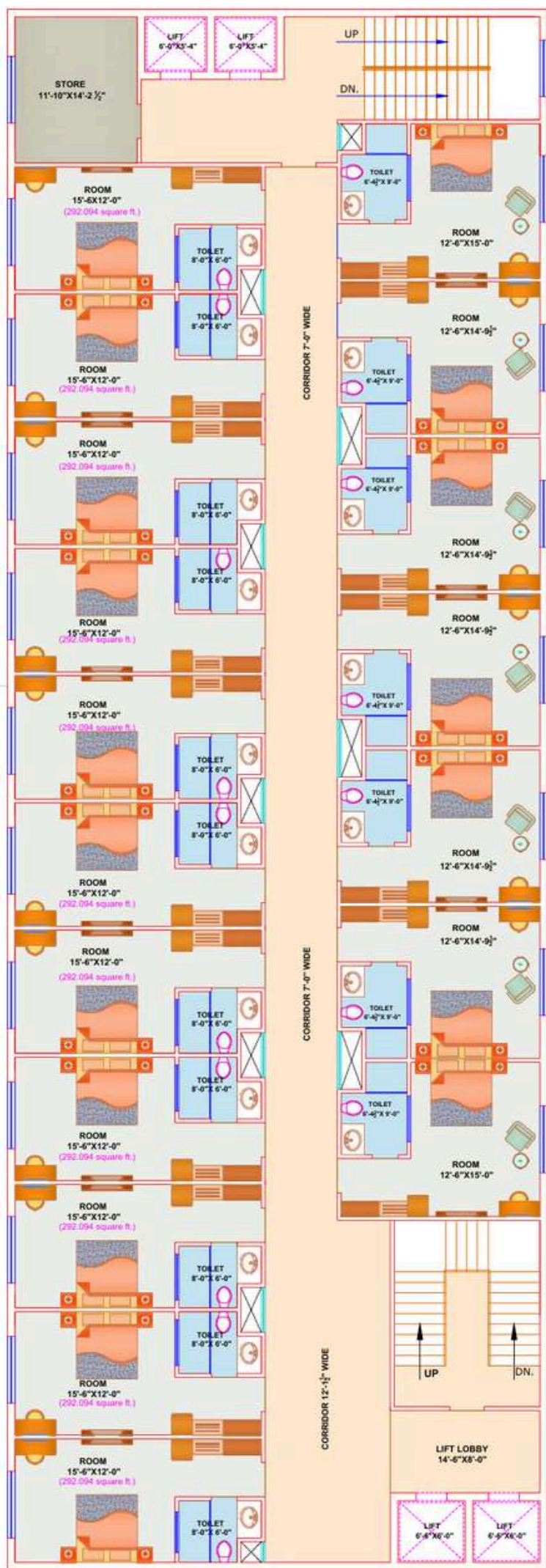


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Guest Floor



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Floor Planning Features:

- 7'-0" wide corridors
- Central lift lobby: 14'-6" x 8'-0"
- Multiple lifts (6'-0" x 5'-4" & 6'-6" x 6'-0")
- Repetitive room modules

Guest Room Types:

Standard Room Type 1

- 15'-6" x 12'-0"
- Attached toilet: 8'-0" x 6'-0"

Standard Room Type 2

- 12'-6" x 15'-0"
- Toilet: 6'-4 1/2" x 9'-0"

Includes:

- Dress / Study area
- Attached bathroom
- Efficient furniture layout potential

Design Intent:

- Compact yet comfortable rooms (~292 sq.ft.)
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- Maximum number of keys per floor

Hotel Efficiency:

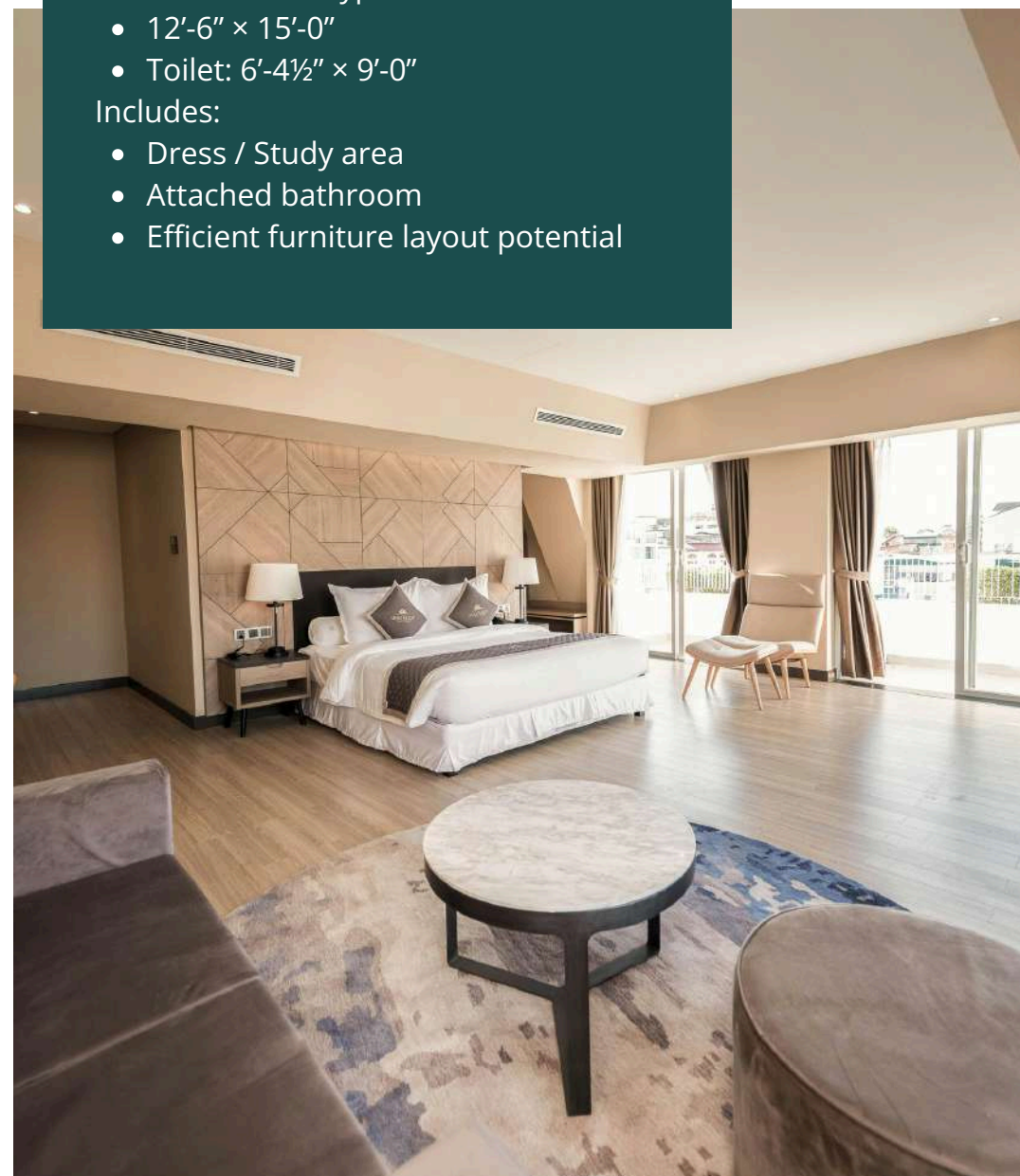
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Explain in jury:

- ✓ Guest movement
- ✓ Service movement
- ✓ Fire safety logic





Public Zone:

- Restaurant
- Terrace
- Gym

Service Zone:

- Kitchen
- Live Kitchen
- B.O.H
- Toilets

Planning Strategy:

- Clear separation of guest & service areas
- Direct lift access to rooftop
- Active skyline experience

Rooftop Amenities:

- ✓ Gym: 21'-1½" × 44'-3"
- ✓ Restaurant: 20'-0" × 64'-11"
- ✓ Kitchen: 20'-0" × 14'-0"
- ✓ Live Kitchen: 20'-0" × 9'-10"
- ✓ Male & Female Toilets
- ✓ Changing Rooms
- ✓ Large Open Terrace
- ✓ B.O.H (Back of House): 784 sq.ft.

ROOF FLOOR PLAN



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Thank You!