



Project Number: 6-EFARR20

Redstone Murrysville

Dining

Murrysville, Pennsylvania

Total renovation cost: \$ 344,690

Cost per square foot: \$ 159

Residents Served: Independent Living

Completion Date: December 2019

# Before



Outdated and worn, residents were nervous about impending changes.  
Photo by Firm.

# After



Residents were surprised and pleased with the results of the updating with feature community table and new lighting.  
Photo by [immortalimages.com](http://immortalimages.com).

# Before



Looking towards the Waiter's Station on right, Kitchen through doors on left, just past the wall hung POS system.  
Photo by Firm.

# After



New Custom Food Line extends beside the updated Waiter's Station behind a new fireplace wall creating additional amenity for residents.  
Photo by immortalimages.com.

# Before



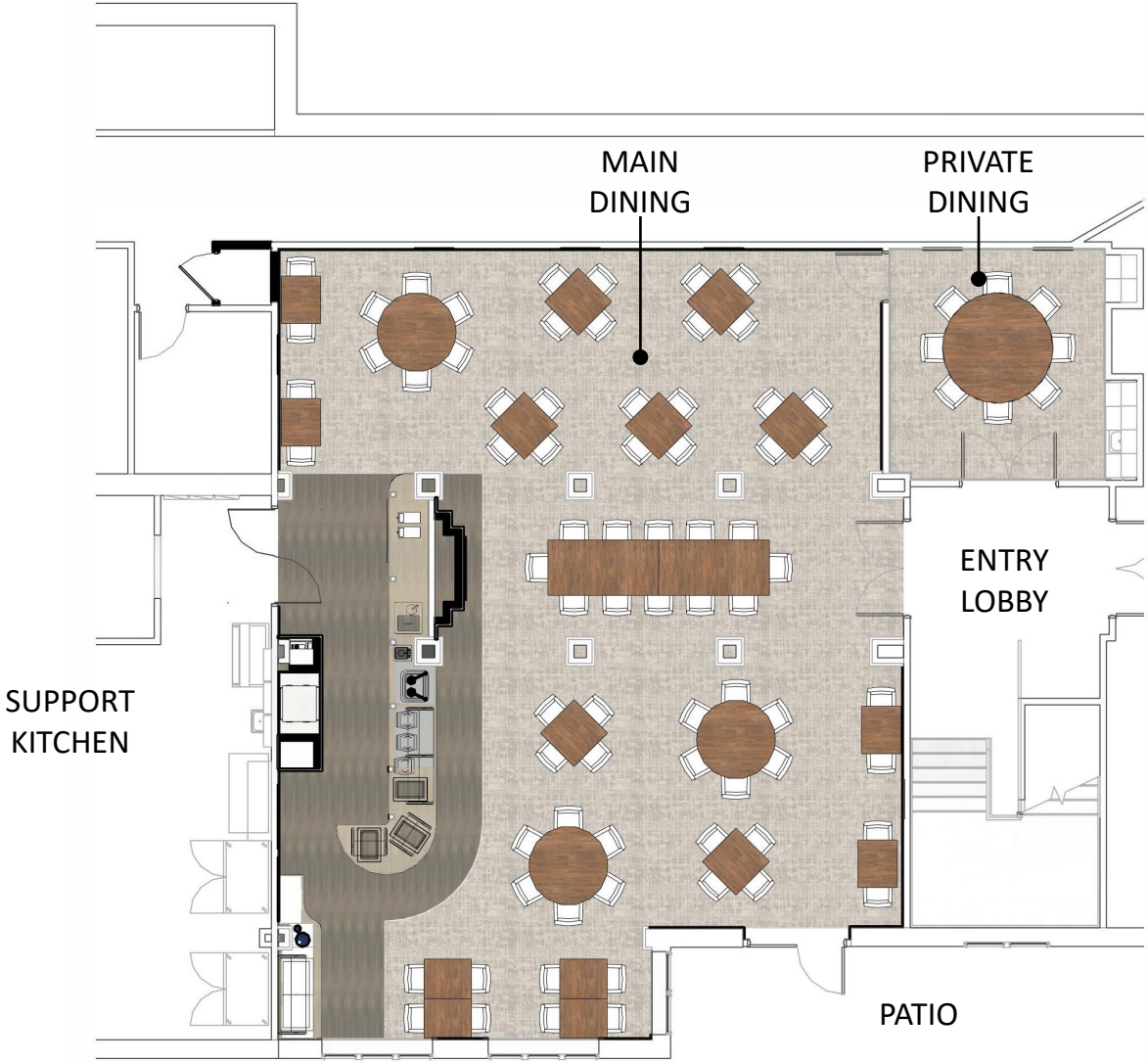
Traditional Dining Room was dated, dull, and dreary even with lots of windows.  
Photos by Firm.

# After



The more contemporary updated version is lighter and more flexible with configurations adaptable to all diners.  
Photo by immortalimages.com.

# Floor Plan



Efficient and accommodating, the new Dining Room maintains the same number of seats as before with more flexibility while accommodating a new custom food line and fireplace within the same space.





More than 25 years since its' inception, the Main Independent Dining areas were in need of some serious updating. However, the residents we spoke to during field research were nervous about having their meal environment changed – they liked it the way it was. Once formally engaged, they offered many opinions about what was wrong with the existing space, food quality, and service along with numerous suggestions for improvements. The Design Team (Owner, Architect, Food Service Specialist, and Interior Designer) paid attention as these residents, visitors, staff, and cooks alike have all been ecstatic with the results of the completed renovation. The in-room custom food line and salad bar offer display cooking, variety, and choices. As an extension of the adjacent kitchen, there are now unlimited possibilities for special events as well as normal daily service within this inviting environment that nourishes the mind while satisfying the body. Flexibility was paramount within the 82-seat confined space which offers seating arrangements for 2, 4, 6, 8, or 12 persons on demand. Even the large community table can be spread apart to serve either 12 or 2 parties of 6. Other thought out amenities include an electric fireplace with large screen television above for menu display, community announcements, news and information, and special event broadcasting. The Waiter's Station, hidden from view by the fireplace wall directly adjacent to the custom food line for convenience and control by servers. Dimmable LED lighting, surface textures, and carefully selected color scheme makes this cohesive environment shine, to the delight of all who visit either occasionally or daily. The Chef's enjoy offering special occasion suppers and brunches prepared and cooked on demand while patrons watch. Residents can now entice their families to visit more often over a shared meal. All surfaces and textures are easy to clean and maintain between meals. A win/win for all who prepare, cook, serve, consume, clean-up, and manage this prime food service destination.