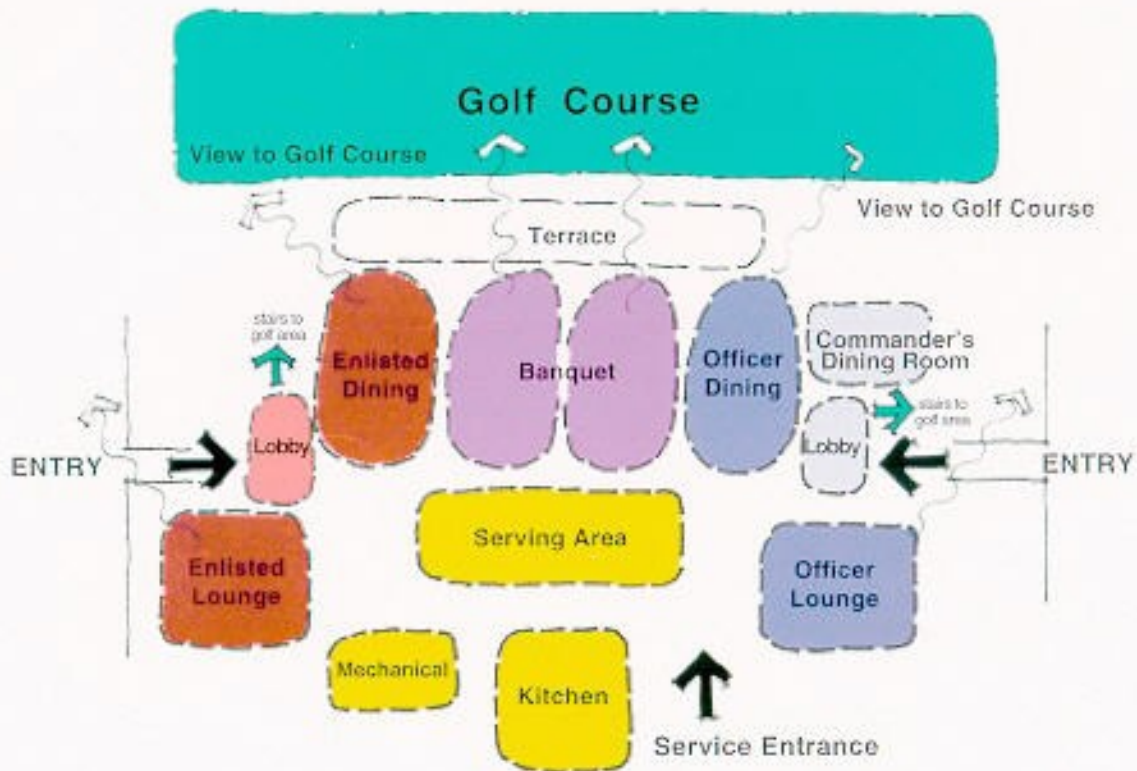


Facility Design and Planning

TRI CLUB FACILITIES



Locate Building in a Visible and Prominent Location



AIR COMBAT COMMAND
UNITED STATES AIR FORCE

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INTRODUCTION

PURPOSE

This Design Guide provides the basic criteria to plan, program and design Air Combat Command Tri Club Facilities. It is applicable to all design projects for Tri Club Facilities.

This document is to be used by Base Services Squadron(s), Civil Engineering Facility Managers, Major Command Headquarter's review personnel, design architects and engineers. It is intended to help all participants better understand Tri Club requirements and design criteria so they can effectively participate in the project development process.

POLICY

JOINT USE VS. SEPARATION

Services programs will support the needs of the base population, to include maintaining good order and discipline and appropriate professional relationships between officer and enlisted personnel in the appropriate arenas. On the other hand, each program, insofar as possible (to include clubs), will be self-sustaining and not detract from other programs or threaten the overall Services program. The club program is a treasured institution of the Air Force and this tradition can and must be maintained where practical. However, when the commander has determined that every effort has been made to develop separate viable club programs for officer and enlisted personnel but they have been unsuccessful and economic realities threaten the solvency of the program, the following guidelines for determining the operational configuration of club activities will be used:

□ **Category One Configuration**

Separate facilities for officer and enlisted personnel. Single golf club and support facilities. Apply sound business principles to achieve the best possible efficiencies. If necessary or desirable, the commander may combine administrative functions, purchasing, catering, personnel utilization, etc. However, if efficiencies are not adequate to assure a sound financial operation (self-sustaining) and continued customer service, the commander may establish certain functions as joint-use and offer them in only one facility (breakfast, lunch, Sunday brunch, etc.). The golf clubhouse would remain an all ranks facility with a more informal setting for both the officer and enlisted personnel.

□ **Category Two Configuration**

Joint-use Officer and Enlisted operations in a single facility (requires COMACC approval). If efficiencies gained under category one are insufficient to assure a sound financial operation and to continue customer service, the commander may request to collocate both officer and enlisted programs in the same facility with the golf club. The configuration will accommodate the following spaces:

Separate:

- Dining Rooms
- Bars/Lounges
- Entries
- Parking Lots
- Restrooms

Joint:

- Banquet Room
- Cashier
- Barber
- Administration
- Serving Area
- Kitchen

And these golf club functions:

Joint:

- Snack Bar/ Lounge
- Pro Shop
- Men's/ Women's Locker Rooms
- Men's/ Women's Restrooms

Provide joint banquet facilities and serving areas. The cashier and barber to be used by either officer or enlisted personnel. A shared kitchen and delivery area to service both the snack bar and dining facilities. This consolidation would create both operational and physical efficiencies.

ARCHITECTURAL PRINCIPLES

The special character of defense installations dictates compatibility over personal style. Designers should contribute to the overall harmony of the installation by striving for a simple approach using strong site influences, proximity needs, indigenous landscape material, and building with durable maintenance free materials.

□ Site Issues

- Do not allow parking to dominate the site. Locate parking so that it is not between main viewing street and building.
- Use indigenous landscape materials to screen or restrict views.
- Maximize views of golf course.
- Provide an accessible, and architecturally compatible service yard containing building mechanical and electrical equipment, dumpsters, outside storage and golf cart maintenance.

□ Building Issues

- Generally design rectangular plans made up of 90 degree angles for building and site components. Limit use of curves or free forms in permanent building features.
- Use natural light to help define spaces and provide varied character.
- Use low maintenance materials. Use masonry materials for walls, and sloped metal, slate, clay tile or other durable shingle types for roofing. Avoid varying roof slopes.
- Provide clear and distinct entrances for Golf Clubhouse, Officer Club, and Enlisted Club. Building design should be a unified and harmonious whole.

INTERIOR DESIGN

Select surface materials and furnishings through the use of comprehensive interior design (CID) services. Include a request for such services in the programming documents. Base the selections on consideration of anticipated use, maintenance characteristics, life cycle cost, and fire and other safety requirements.

□ **Semi-permanent features**

Develop the club interior design along a regional or individualized theme specific to the area. Different accent color schemes could be utilized to differentiate the different functional areas. Ensure that permanent finishes (i.e., ceramic tile, quarry tile, vinyl tile, plastic laminates, toilet partitions, etc., are always in neutral colorations (brown-tone or gray-tone) so the club may be updated without replacing these more permanent features.

□ **Finishes**

Coordinate material, finishes, color and texture selections to complement the overall building design and image.

□ **Lighting**

Design Artificial illumination to complement the desired character of the different spaces. Provide variable control for various functions and levels of use.

□ **Furniture**

Furniture is an integral part of the overall building design and image. Coordinate furniture selection for consistency with the finishes, textures and colors of other building elements.

Choose furniture that is durable, comfortable and easily movable.

□ **Carpet**

Insure that carpets and other finish materials comply with applicable criteria in ACC Interior Design Policy. The golf facility should have spike proof carpeting.

PROGRAMMING

FUNCTIONS

The following spaces and design requirements are developed from the Commander's policy cost estimates:

□ **Entry/Gathering Space**

Provide three isolated gathering areas immediately accessible from designated parking areas. Each space shall be a transition point to all programmed support spaces. Provide immediate access to:

- Dining Rooms
- Banquet Rooms
- Service Area
- Lounges
- Snack bar
- Pro Shop
- Locker Rooms

□ **Dining**

Provide separate daily food and beverage service for Enlisted and Officer members, with operations ranging from cafeteria to buffet to sit-down service.

□ **Banquet**

Provide large space to accommodate diverse activities including parties, dinners, dances, tournament presentations, Commander's Calls, meetings, performances, games and dining overflow.

□ **Service Area**

Provide adequate service area to serve both Officer and Enlisted patrons. This requires not only service efficiencies, such as scramble line serving, but enough physical space to handle equipment, restocking, patrons and travel flow.

□ **Bars**

Provide separate bars. Bars shall accommodate formal activities and casual lounge seating with an adjacent game room. *Activities include full alcoholic beverage service, minor food service, socializing, entertainment, games and waiting for dining room seating. One bar will serve all patrons in the golf facility.*

- **Kitchen**

Provide food service support for Dining, Banquet, Snack bar, and Bar operations. This involves food preparation, service, bar ware washing and pot washing, receipt and storage of supplies, and waste removal.

- **Administration**

Provide space for staff activities, including facility supervision and operations management, banquet and catering management, golf course management, and cashier operations. Accessible to both *Officer and Enlisted* members.

- **Support**

Provide circulation for patrons, staff and service; coat storage and public toilets; employee lockers and toilets; maintenance and mechanical systems.

- **Barber Shop**

Provide service easily accessible to both *Officer and Enlisted* members.

- **Pro Shop**

Provide customer service/ shop privileges easily accessible to both *Officer and Enlisted* patrons.

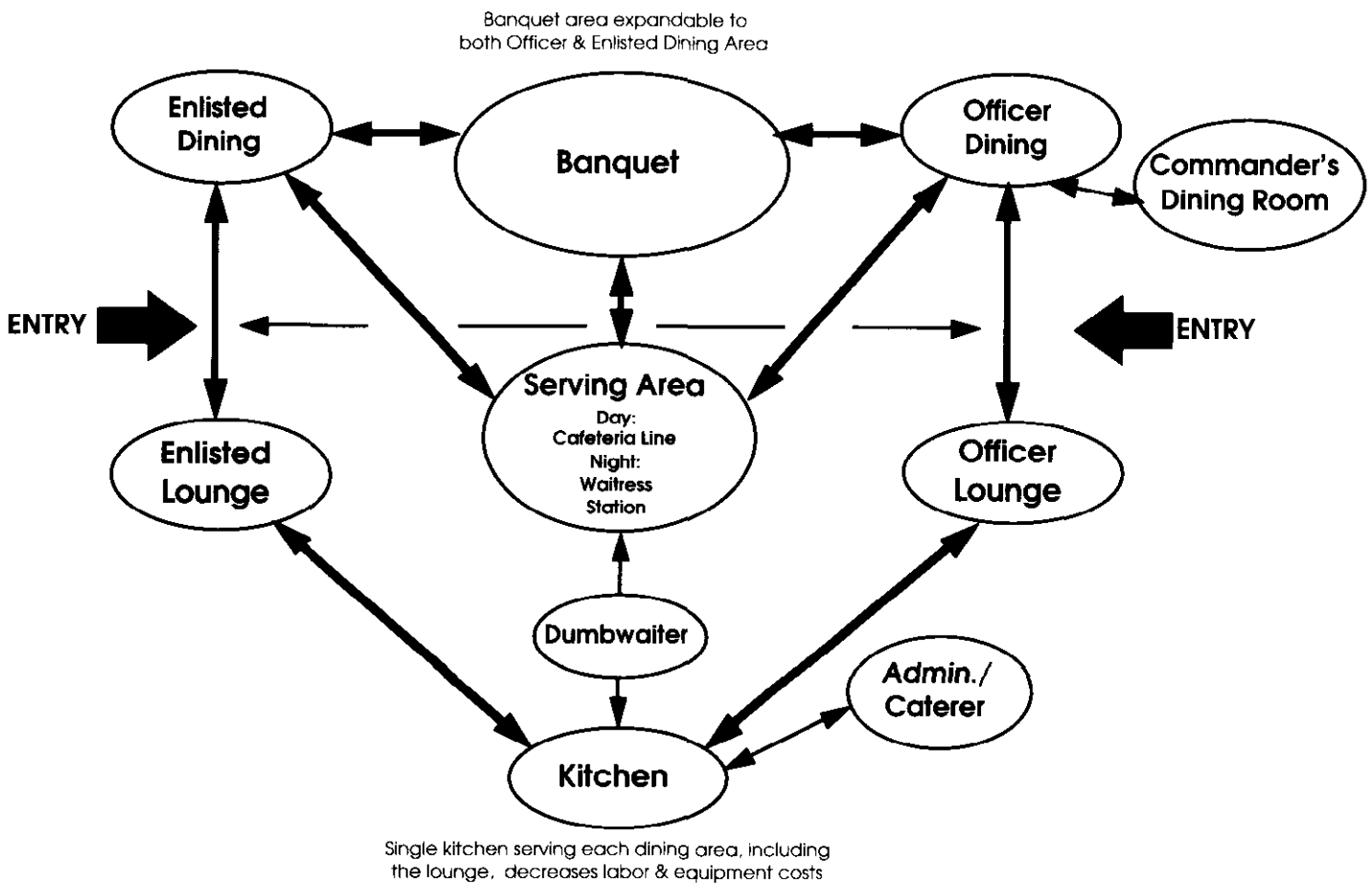
- **Locker Rooms**

Provide both male and female rooms with lockers, changing areas, showers and toilets.

Associated golf course functions to be accessible by all personnel. This may include a patio, starters building, cart barn with cart rental, and golf club/ equipment storage.

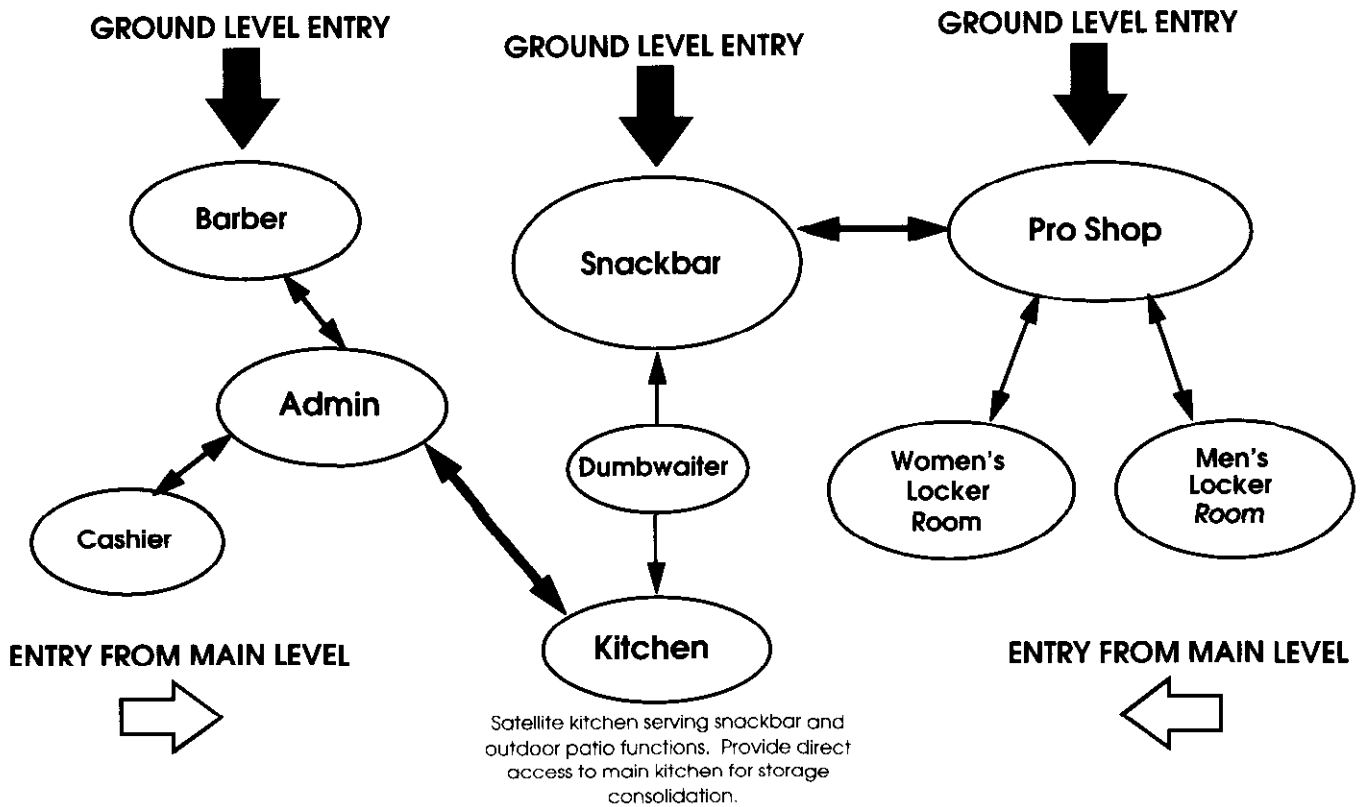
FUNCTIONAL ANALYSIS - MAIN LEVEL

The following diagram demonstrates the desired relationship priorities between the programmed spaces:



FUNCTIONAL ANALYSIS - GROUND LEVEL

The following diagram demonstrates the desired relationship priorities between the programmed spaces:



REQUIRED FACILITY SPACES

The following spaces and design requirements are from the Commander's policy and should be included in the design of a new facility:

- ❑ **DINING/FUNCTION AREAS**
 - Dining Rooms for both Officers and Enlisted
 - Commander's Dining Room
 - Banquet (divisible and extendible to dining)
 - Lounge
 - Snack bar/ Grill (to serve all golf course patrons)
- ❑ **OFFICERS' LOUNGE**
 - Table Seating
 - Bar Seating
 - Bar Area
 - Dance Floor
 - Game Room
 - Storage
- ❑ **ENLISTED LOUNGE**
 - Table Seating
 - Bar Seating
 - Bar Area
 - Dance Floor
 - Game Room
 - Storage
- ❑ **KITCHEN**
 - Food Preparation
 - Storage
 - Bar ware washing & Pot washing
 - Office/Receiving/Delivery
 - Serving Area & Waitress Station
- ❑ **BARBER SHOP** (Need assessed by Base)

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-
- ❑ **PRO SHOP**
 - Display area
 - Customer Service/ Sales Counter
 - Storage

 - ❑ **LOCKER ROOMS (Separate Men's and Women's Rooms)**
 - Lockers with changing areas
 - Showers
 - Toilets

 - ❑ **SNACK BAR/ GRILL**
 - Table Seating
 - Bar Seating
 - Bar Area
 - Storage

 - ❑ **ADMINISTRATION**
 - Manager's Office
 - Catering Office
 - Secretary/Reception
 - Window Cashier/Vault

 - ❑ **SUPPORT**
 - Lobby/Circulation (Max 10%)
 - Coats
 - Toilets
 - Janitor Closet
 - Mechanical Room
 - Storage

 - ❑ **ADDITIONAL AREAS** (Not included in gross sf)
 - Exterior Terraces or Patios
 - Cart barn/ maintenance building
 - Fitness Center

PROJECT DESIGN FLEXIBILITY

SITE ISSUES

□ Environment

- Locate the building in a prominent visible position near golf course.
- Use dominant, attractive natural or built site features and their surroundings to organize site design.
- Locate and arrange the building to provide major spaces with the best possible views and access to golf course starter area and cart rental/storage.

□ Compatibility

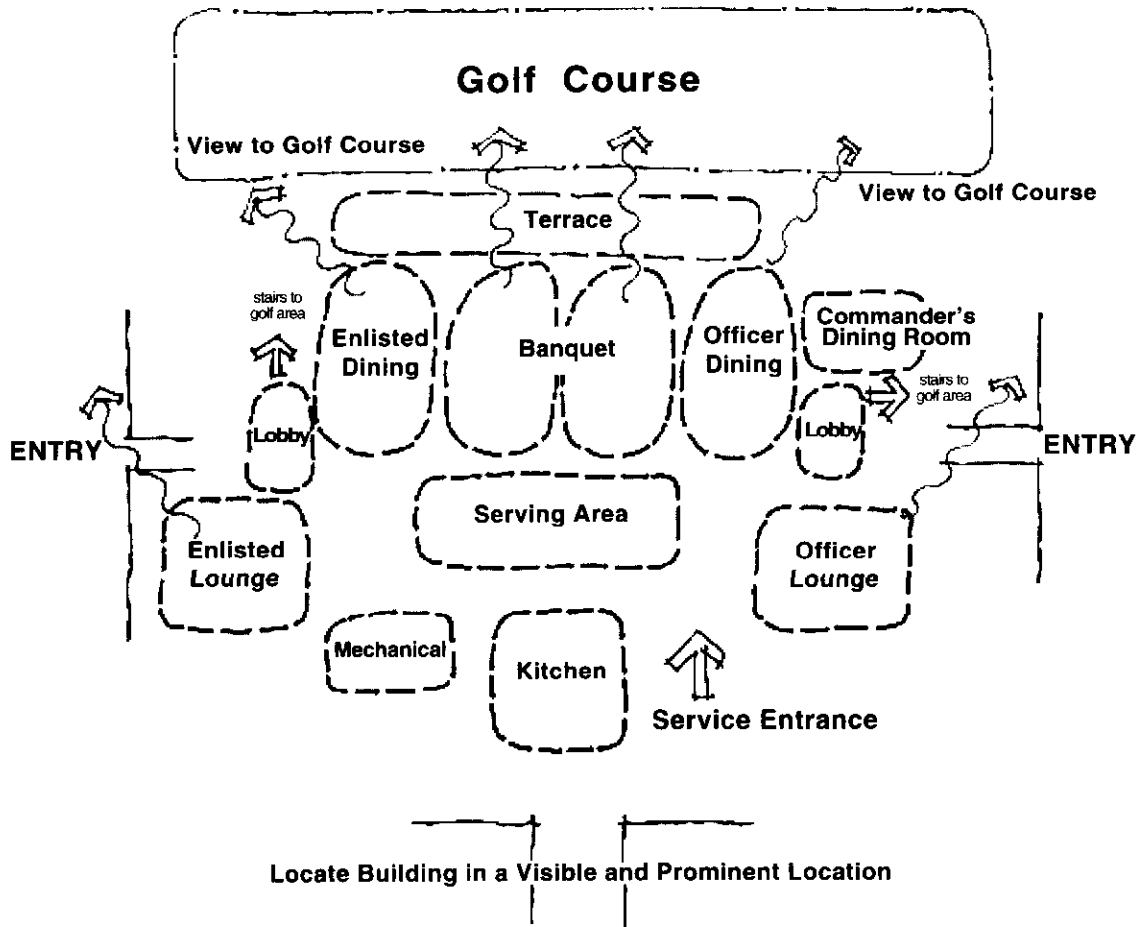
- *Organize the site design to be compatible with Tri Club organization and the architectural character of adjacent facilities and Base design guidelines.*
- Provide separate and distinct Officer and Enlisted areas to include parking and access patterns.
- Provide easy access to all golf facility patrons.

□ Landscape

- Use landscape elements to screen parking and help define the site and entry areas.
- Whenever possible, use golf course as visual focal point.

SITE ORGANIZATION

The following diagram illustrates site issues listed on the previous page.



ARCHITECTURAL COMPATIBILITY

□ **Compatibility**

Design should contribute to installation harmony through compatible architecture and understated excellence rather than attract attention through individual style.

□ **Site**

The design should reflect site specific conditions including the local base and regional architectural character, population, site features and climatic conditions. Locate with immediate access to golf course.

□ **Separation Criteria**

The architectural form should reflect the separate and distinct functional areas and uses.

□ **Form**

Stress repetitive architectural elements from adjacent base buildings.

Design should be distinct, but strongly reflect base character through related architectural elements.

Make all attempts to develop this scheme as a two floor facility to minimize building footprint.

FLEXIBILITY / EXPANSION POTENTIAL

Design the overall building form and structural system to accommodate expansion and addition, without over designing the initial construction.

□ Interior Design

Where possible, define interior spaces with columns, furniture and low partitions, lighting levels and ceiling height changes, rather than full-height walls.

□ Lounges

Accommodate a variety of functions from bar seating to sit down casual eating. Alternative table and chair arrangements, bar stools and varying group sizes must be accommodated.

□ Banquet Rooms

Must accommodate changing functions, different types of food service, activities and entertainment and various levels of use. Provided flexibility through rearrangeable furniture, movable partitions and possible extension of activities into adjacent spaces.

□ Snack bar/ Grill

Accommodate a variety of functions from casual eating, informal gatherings at bar area and bar seating. Table sizes and arrangements as well as chair styles could be used to differentiate the bar area from the snack bar area.

□ Dining Rooms

Accommodate different types of meal service and various levels of use such as:

- Cafeteria
- Buffet
- Sit Down

Alternative table and chair arrangements and group sizes must be accommodated. Sub divide space to adapt different service levels by using building structural elements, furniture arrangements and controllable lighting.

□ **Pro Shop**

Prominent customer service/sales counter accessible to all golfers and patrons. Maximize display racks without hindering circulation. Place convenient to storage.

□ **Kitchens and Serving Areas**

Shall accommodate the alternative types of meal service and various levels of use such as:

- Cafeteria
- Buffet
- Light Fare
- Sit Down
- Meetings

Analyze patron-pickup and waiter-service flows in layout design. Efficient operating patterns during low patronage and staffing should be feasible. Provide a comprehensive kitchen design (layout & equipment specification).

□ **Locker Rooms**

Separate men's and women's locker areas. Provide lockers, changing areas, showers and toilets for each locker room. *Restrooms should be accessible to golf users whenever possible.*

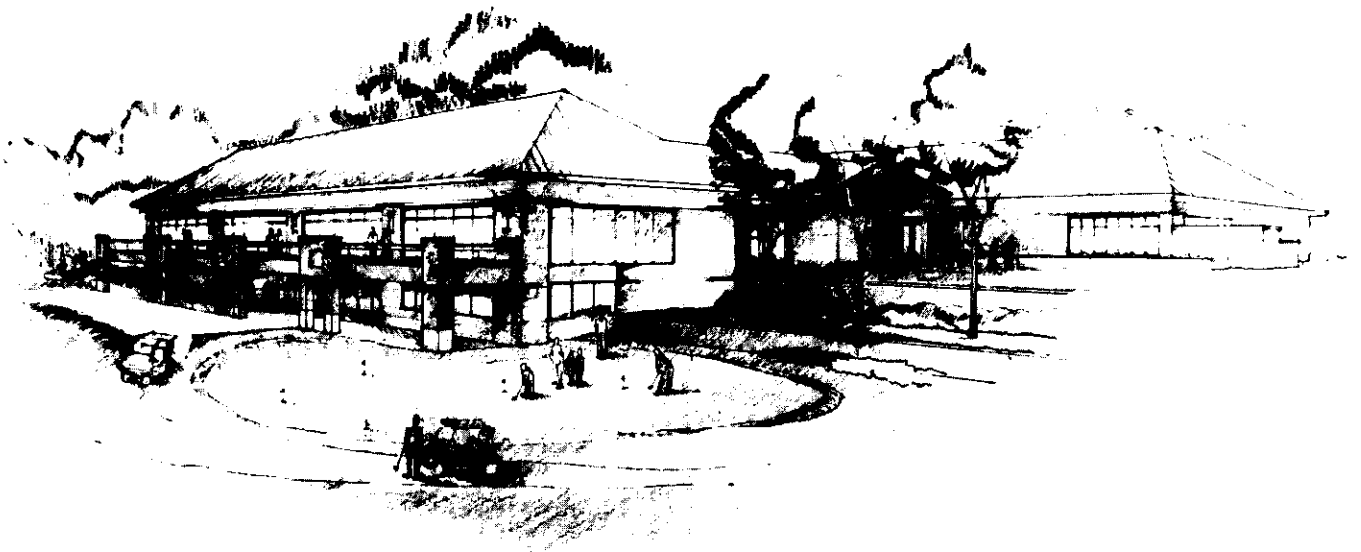
□ **Storage**

Accessible storage space is essential for flexible space use. It allows for storage of alternative furniture, equipment space dividers and pro shop merchandise. If facility specifies, provide storage for golf clubs/ equipment of patrons. The golf course site should allow storage for course maintenance.

ILLUSTRATIVE DESIGN

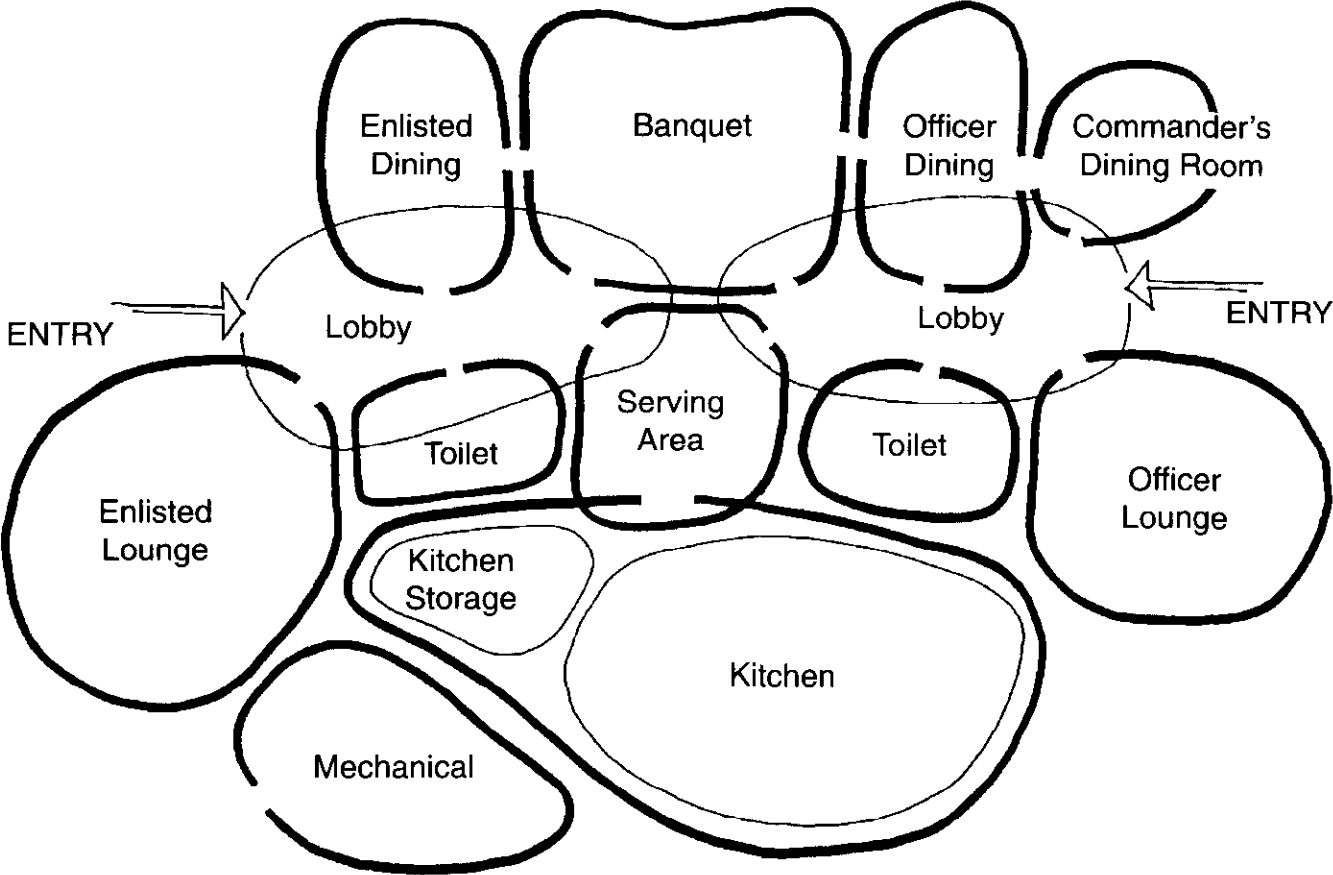
TRI CLUB FACILITIES DEFINITIVE
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Perspective Rendering



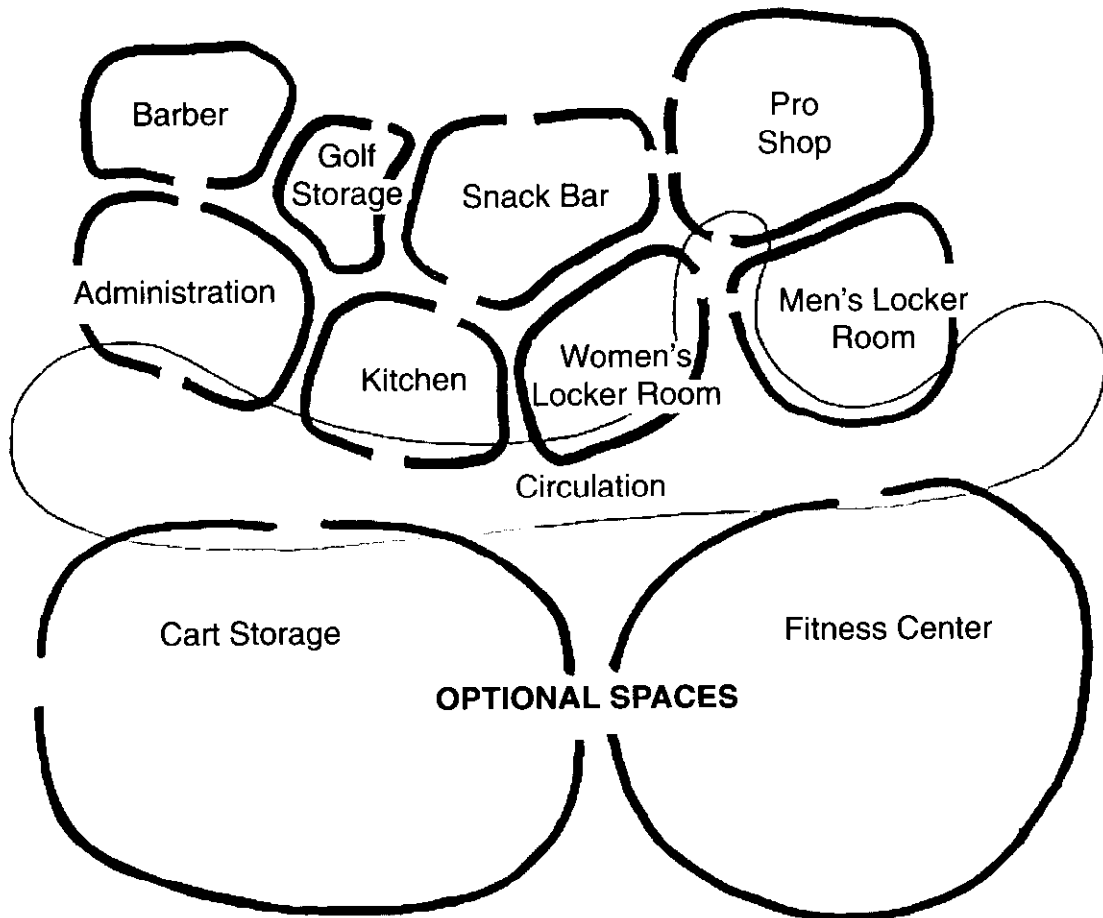
FUNCTIONAL DESIGN DIAGRAM

MAIN LEVEL

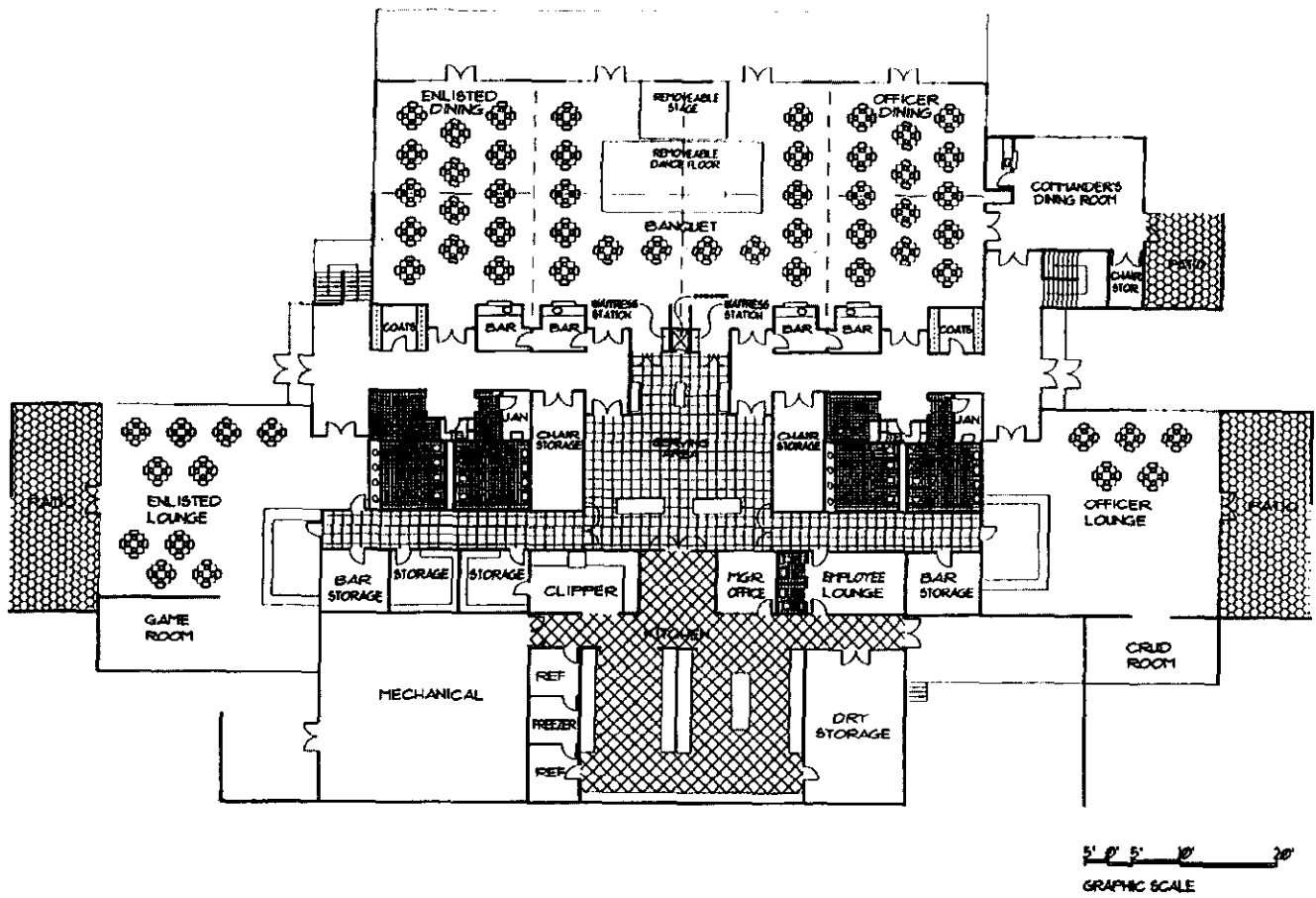


FUNCTIONAL DESIGN DIAGRAM

GROUND LEVEL



MAIN LEVEL FLOOR PLAN



KITCHEN PLAN

The diagram below is a general layout of the kitchen area. A comprehensive kitchen design (layout and equipment specification) needs to be designed by a food service consultant.

