



**CITY
OPEN
WORK-
SHOP**

ILLINOIS FALL/WINTER DINING GUIDE

FALL/WINTER 2020

Credits



Photo Credit: IDEO Winter Challenge



A Note from City Open Workshop

As our city transitions into fall and winter, our local businesses and restaurants still need to operate for obvious financial reasons. However, we all want this to be done in a safe and healthy manner. We at City Open Workshop have continued our work from the summer in providing guidance and clarity for such businesses on how they can use both private and public space in a safe and hospitable manner. Additionally, we also provide insight to help businesses navigate regulations set forth throughout the area.

Below is a list of designers practicing architecture, planning, and urban design that contributed to this document. We are happy to provide continued support or clarity in the coming months.

Participating Designers

City Open Workshop, opencityworkshop@gmail.com
Mark Bennett - Sam Schwartz, mbennett@samschwartz.com
Mark Lawrence - Wyzendale, mark@wyzendale.com
Kristen Davis - Wyzendale, kristen@wyzendale.com
Lis Battle - Aria Group, ebattle@ariainc.com
Jhentille Cargill, jj90cargill@gmail.com
Ian Miley - WJW Architecture, ianm@wjwarchitecture.com

City Open + Illinois Restaurant Association



Previous Engagement

- Collaborated with the Illinois Restaurant Association community around restaurant re-opening this summer
- Curated a Designer Directory and coordinated open office hours for restaurants in the state
- Created "Resource Guide to Restaurant Reopening" to provide visuals to accompany city and state permitting
- Guide distilled City of Chicago's various regulations and provided concrete examples of safe outdoor dining
- Engaged with a handful of chambers of commerce to allow for proliferation and explanation of the Guide



The Why

At City Open Workshop, we wanted produce the following document because:

- Through our work with [City Open Workshop](#), our team has noted patterns of policy obstacles and questions faced by City of Chicago Chambers, SSAs and small businesses with regards to outdoor dining as they enter Fall and Winter.
- Aldermen and chambers of commerce are dealing with parallel issues that should be addressed citywide.
- Our design team at City Open Workshop helped to create a Resource Guide for Restaurant Re-Opening this summer around existing outdoor dining policies, but we recognize that Fall and Winter dining poses unique challenges.
- These challenges specifically concern policy, as much of the outdoor dining policy currently is focused on the warmer months.

This document is intended to act as a guide for small businesses and chambers of commerce to assess various winter dining strategies for:

- i. Cost
- ii. Feasibility
- iii. Ease of implementation
- iv. Gathering of ideas/forum, platform for discussion (IRA)

“Our team has noted patterns of policy obstacles and questions faced by City of Chicago Chambers, SSAs, and Small Businesses with regards to outdoor dining as they transition into the Fall and Winter.”



Winter in Chicago

A Quick Reality Check

Winter in Chicago certainly is colder and snowier than the rest of the year, but the data shows it is definitely not endless weeks of bitter cold and knee-deep snow. Looking at Chicago weather data from the last 10 years, between December and February, 70% of days warm up above 30 degrees. Likewise, 60% of days never fall below 20 degrees.

In an average winter over the last 10 years, Chicago sees 41.3 inches of snowfall. Between December-February, on only 44% of days is there more than one inch of snow on the ground. Slush and wind are our bigger challenges in Chicago (but foes that can be defeated).

Chicago winters are cold, but not so cold that enjoying time outside has to be difficult. **Great design can help.**



Photo Credit: ETC

This Can be Done

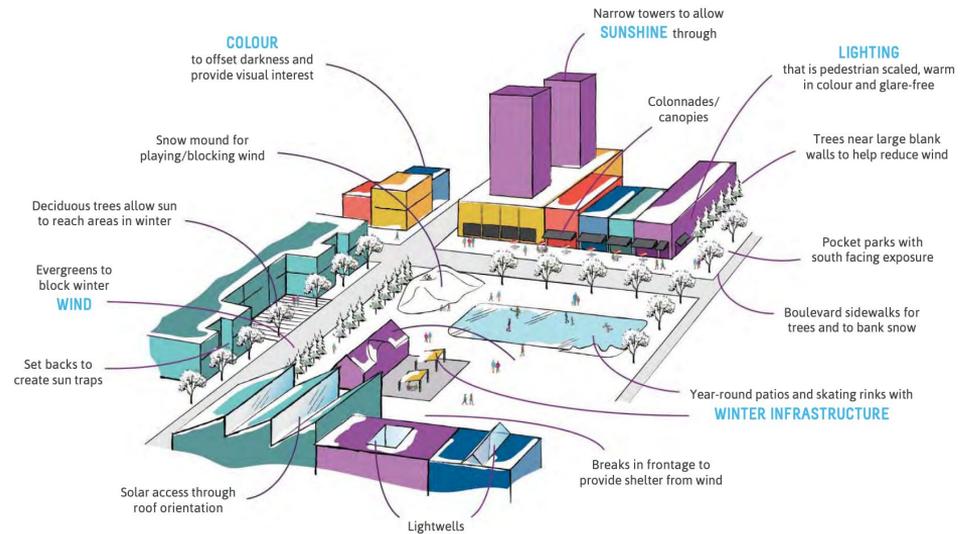
Edmonton Winter Design Guidelines

Edmonton has developed a comprehensive document around designing for winter. Realizing that it can't afford to just hide during winter months, the City focused on making recommendations for long-term design best practices as well as short-term improvements.

The guidelines focus heavily on city-controlled open space and streetscape opportunities, but also recommends best practices for future development.

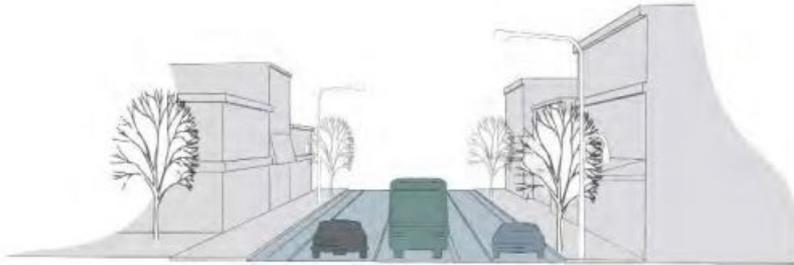
In addition to design and programming recommendations, Edmonton aimed to change attitudes about winter, going as far as working with local television meteorologists to consider how they could reframe the negative ways they often portray snow and cold.

PRINCIPLES OF WINTER DESIGN



Credit: Edmonton Winter Design Guideline

Edmonton's Key Design Strategies



Key Strategies

1. Incorporate design strategies to **block wind**, particularly prevailing winds and downdrafts.
2. Maximize exposure to **sunshine** through orientation and design.
3. **Use color** to enliven the winterscape.
4. Create **visual interest with light**, while being mindful of intensity, spread, contrast and colour.
5. Design and provide infrastructure that supports **desired winter life**.



Design Principles for Enjoying Winter Spaces



Photo Credit: Tiny House Blog

Wind Protection

Far worse than the cold temperatures are strong winter winds. A windless 20-degree day is easy to enjoy outside, but a strong wind can make even a mild winter day miserable. In the long term, better building design and public space design can help mitigate wind shear. In the short term, outdoor spaces should first and foremost prioritize sheltering people from the wind. Just putting up a barrier to the wind may be enough to warm a space without even needing to bring in artificial heat. This barrier could be an entire structure or just a wall.

Design Principles for Enjoying Winter Spaces



Light

In the long term, we need to do a better job designing our buildings and public spaces to better maximize winter sun access. For our existing spaces and at night, artificial light is key for adding joy and life to a space. Both functional and decorative lights make winter outdoor spaces more enjoyable.

Design Principles for Enjoying Winter Spaces



Photo Credit: Cindy Boyce

Color

Cloudy winter skies, leafless trees, and piles of snow plow slush can make spaces overwhelmingly gray. In winter, intentionally adding color to spaces goes a long way to raising joy. Color can come from lighting displays, artwork and even painting facades bright colors. Try to also incorporate plants that retain color throughout the winter.

Design Principles for Enjoying Winter Spaces



Photo Credit: Lightemotion

Shelter

Humans are thigmotactic species, which means we generally like shelter. We tend not to love standing in the middle of wide-open spaces, because it's how our ancestors got eaten by predators. Trees are among our best tools to provide this mental (and physical) shelter and protection, but we lose a substantial amount of that benefit in winter when the leaves disappear. Lighting up tree canopies, stringing lights over spaces, and adding awnings or installing large art fixtures can all help reintroduce shelter in winter.

Winter Indoor Dining



Use of Heat and Ventilation

The risk of airborne transmission increases as people tend to spend more time in indoors during the winter months.

Ways to mitigate transmission include:

- Filtering any return air within your mechanical system (HEPA, UV, Bipolarization)
- Increased use of outside air
- Minimizing reuse of return air
- Displacement ventilation in larger volume spaces (low to high with low velocity)
- Use of portable HEPA filters in short term

It is also always recommended to observe social distancing guidelines, even when dining outdoors.

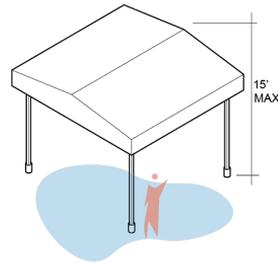
Sources: <https://www.cdc.gov/coronavirus/2019-ncov/hcp/infection-control-recommendations.html>

Using Tents + Temporary Structures

General Considerations

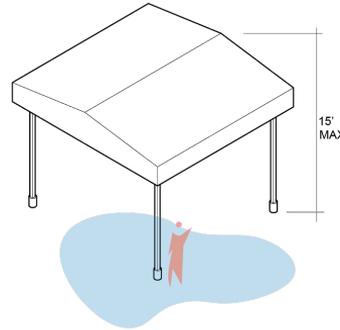
Though the City of Chicago has begun to offer additional guidance on how tents should be used throughout winter, it is still upholding a few previous regulations along with some additional ones.

- All tents requiring a permit must be installed/constructed by a licensed contractor.
- Cooking is not allowed in tents in which guest seating occurs.
- Tents within 12' must have their covered square feet added together as if they were one tent.
- Businesses need a permit if they're putting up a temporary structure of 400 or more square feet.



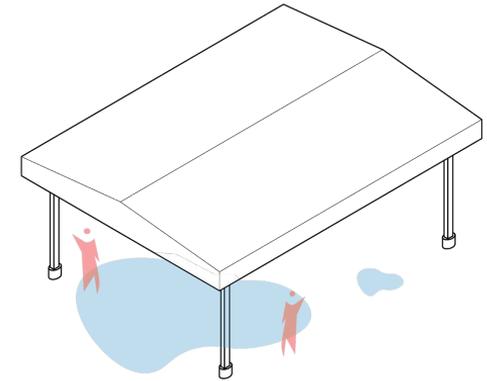
TENTS COVERING <400 SQ. FT.

- 15 Feet tall max.
- Does not require a permit.
- Does not require drawings.
- Requires flame retardant fabric.
- Required to be anchored to ground.



TENTS COVERING 401-600 SQ. FT

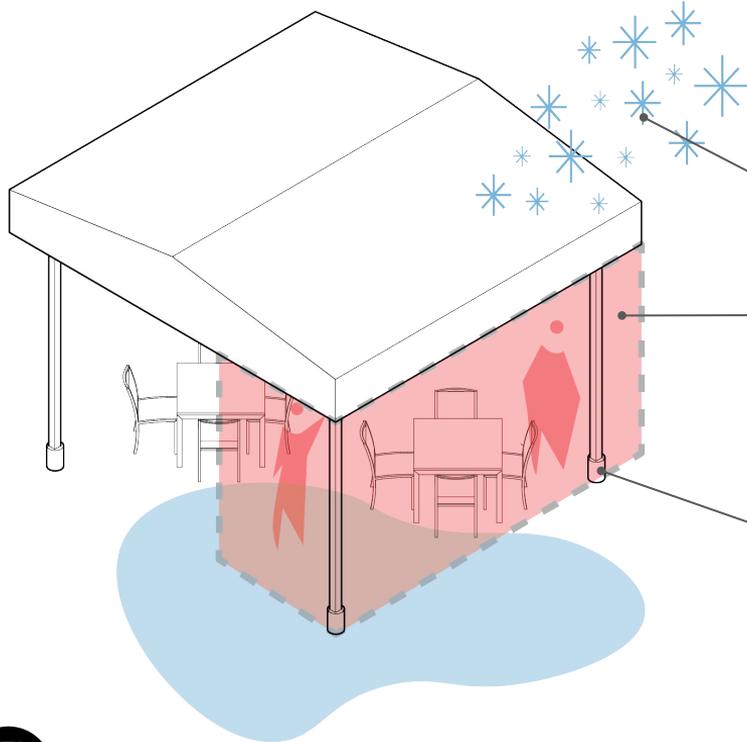
- 15 Feet tall max.
- Requires a permit.
- Requires drawings of tent, exits, & location prepared by any reasonable person.
- If on sidewalk, requires a sidewalk permit.
- Requires flame retardant fabric.
- Required to be anchored to ground.



TENTS COVERING 600+ SQ. FT / TALLER THAN 15 FEET TALL

- Requires a standard building permit.
- Requires drawings of tent, exits, location prepared by Architect or Engineer.
- If on sidewalk, requires a sidewalk permit.
- Requires flame retardant fabric.
- Required to be anchored to ground.

City of Chicago Winter Dining



As part of an effort to address concerns on how restaurant owners will be using tents this fall and winter, the City of Chicago released a handful of guidelines which we have summarized below and on the following slide.

Rules for structures:

- Temporary structures might be prohibited during severe weather, like in snow and wind.
- Temporary outdoor structures must have at least 50% of the sides open to increase air flow if the structure is being used by multiple parties.
- Enclosed structures can be used for one party at a time, but they must have ventilation for air circulation.
- Businesses need a permit if they're putting up a temporary structure of 400 or more square feet.
- Temporary structures must be secured to the ground.

Sources: <https://www.chicago.gov/city/en/depts/bldgs/provdrs/permits/svcs/tent-permits.html>

Diagram Credit: Ian Miley, Assoc. AIA

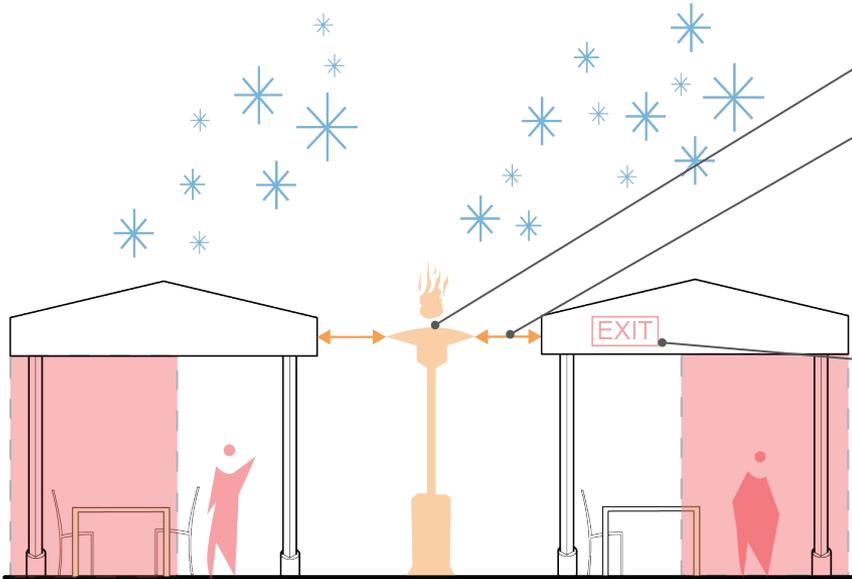
City of Chicago Winter Dining

Rules for heating:

- Natural gas heaters or other devices that use propane are only allowed in open, uncovered areas.
- Businesses should ensure there's distance between heaters and other objects, including the sides of tents and temporary structures.
- Heating equipment must be included on plans submitted when applying for a permit.

Other rules:

- Enclosed areas with heating devices must have marked entrances and exits.
- Restaurants must have written plans for bad weather and must train staff to prevent injuries in storms, snow or other conditions.



Winter Dining: Exterior Heating

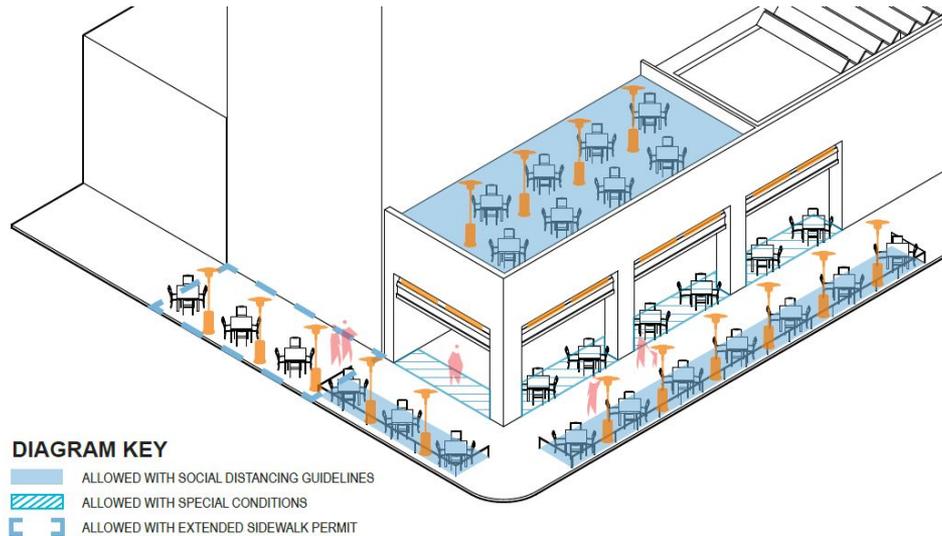


Diagram Credit: Ian Miley, Associate AIA with winter updates by Emma Phillips, LEED Green Associate

Using Heat to Increase Outdoor Comfort

\$ Freestanding propane heaters can be placed among tables away from the building (encourage to use in conjunction with windscreen)

\$\$ Gas heaters can be mounted to the building and are going to be the most efficient to operate, but have a higher upfront cost to install

\$\$\$ Electric heaters can also be mounted to the building, but are inefficient to operate and most restaurants won't have the electrical service available to utilize

If your restaurant has operable exterior storefront, the seating that is within 8' of the exterior facade can benefit from heated air curtains to extend the sidewalk cafe seating to create a comfortable "indoor/outdoor" zone.

City Open Design/Feasibility Analysis

Moving Forward Through Example



Though our current circumstances are unprecedented, we have found that looking to previous examples of ways that we have dined and gathered outdoors in the winter can prove to be a powerful tool. In the following pages are a handful of examples of such, but we do anticipate a need to adapt some of these to fit our current endeavor to be healthy and safe.

Each example will list out considerations that someone should think about when trying to follow any of these examples. These considerations are both in reference to certain policies that someone may have to follow as well as considerations for the sake of social distancing.

The Winter Corridor



Strategies/Considerations

- Tents and structures in the ROW
- Ice, snow, and slush removal
- Glassed over structures
- Clear access for pedestrians
- Turning movements for wheelchair movements



Fire Pits in public spaces and parks can be another example of revitalizing the experiences of outdoors and hanging out at the park as the weather starts changing. Creating warming stations in public spaces are essential to continue building connections and promoting gatherings as we keep providing safety measures while designing a cold-weather destination. Additionally, warming stations offer a place for neighborhoods where families and friends can create memories, rest, and enjoy the cold months.



The Winter Festival

A winter festival will provide permanent fall/winter dining atmosphere in multiple neighborhoods, not just downtown.

Opportunities include:

- Food and Beverage Stalls
- Ice skating rinks
- Allow pop-up Igloo and Ice Bars

Examples include:

- Oktoberfest
- Apres Ski Party
- Feast and Chill Neighborhood Parties
- Christkindlmarket and other holiday markets

The following cities have found great success in winter festivals:

- Edmonton, Canada
- Montreal, Canada
- Bryant Park, NYC
- Ice Hotel, Scandinavia
- Iceland Air Waves Festival



*Credits: Fire and Ice Winter Festival, Idaho
<https://www.mayorkaufusi.com/post/fire-ice-winter-festival-2019>*

The Winter Festival



Credits: *Skating At Festivals* Winter - Festival in Brisbane, Australia
www.broadsheet.com.au



Credits: <https://blog.mdbinsight.com/creative-placemaking-how-to-promote-your-communitys-sense-of-place>

The Winter Festival



Credits: "Plaza Winter Fest" at Harvard University's Common Spaces - Photo by PPS
<https://www.pps.org/article/placemaking-gets-organized-the-growth-of-regional-movements-in-2017>



Credits: Portland Winter Light Festival - Photo by Victor von Salza
<https://rove.me/to/portland/portland-winter-light-festival>

Dining in Parks and Plazas



Credit: Winterpark, Colorado



Credits: Winterlude in Ottawa, Canada - theplanetd.com

The experience of outdoor dining or just hanging out with friends changes in colder weather. Crafting the experience requires an attention to detail that encourages people to linger and enjoy the view. Establishing seasonal amenities and a food and beverage strategy is critical to these spaces success.

Strategies/Considerations

- Dressing appropriately as part of the ritual of winter outdoor dining
- Public awareness of this context and how “shared” amenities can be a public/private partnership
- Summertime example: Millennium Park’s Great Lawn as a free concert picnic spot
- F&B Policy Changes: Defining codes of conduct, establishing boundaries and signage, open container rules (to-go cups), and security/enforcement

Expanding the Shopping & Dining Experience



Galleria Vittorio Emanuele II, Milan, Italy



Smithfield Market, London, UK



The Park at Wrigley / Gallagher Way, Chicago, IL, USA

The three examples above show how covered pedestrian zones and plaza spaces can be used to expand the usable area around retail stores, markets and entertainment venues. These spaces inform the experience of architecture and are important for placemaking within a city.

Strategies/Considerations

- Transforming streets into mixed and/or exclusively pedestrian zones
- Extending the variety of shopping and dining experiences (inside, inside/outside and outside)
- Creating destinations as long term economic and cultural generators

Winter Dining: Covered Parking Lanes



Included as part of the Randolph Street Corridor Revitalization Plan, this concept proposes an operable food market garden over a former market boulevard utilizing stacked venue, marketplace, and green spaces. By restructuring the boulevard into a pedestrian-centric space and stacking utility layers, the carrying capacity of the street is increased so more people can dine, relax, and gather safely.



Strategies/Considerations

- Use of the public way and traffic routing specific to certain times of the day
- Establishment of pedestrian zones vs. vehicle thoroughfare (transitions, signage)
- Neighborhood buy-in (business and residents)

Winter Dining: Covered Parking Lanes



Building Key:

- A. Street intersection as stage and plaza
- B. Retractable roof
- C. Citrus grove - year-round green space
- D. Balconies to extend dining areas in summer
- E. Market stalls w/ toilet amenities
- F. Food & Beverage trucks along re-purposed service drive



Using Tents + Temporary Structures



Winter dining within outdoor structures comes in a variety of forms that can fit into the necessary space and condition. These strategies range from the simple to the more elaborate, from semi-permanent installations of aluminum and glass to simple adaptations of existing tents.



Strategies/ Considerations

- Any permanent structure must conform to public right of ways
- Structures should follow City guidelines on social distancing
- Adaptation of existing outdoor dining setup is ideal, however a more substantial upgrade may be necessary to incorporate heating
- More permanent setups may require an engineer or architect

Restaurant Owner Feasibility

As we move forward into the fall and winter we want to recognize these strategies are only possible by partnering with business owners to understand the feasibility of these suggestion by field testing them.



Moving Forward, Together

In order to move forward, we must learn from one another through sharing best practices, what has worked, and what isn't working. City Open Workshop intends to continuously update this guide with the most recent updates, guidelines, and innovations we hear and see throughout the fall and winter seasons to document the citywide response to outdoor dining.

We want to hear from you.

City Open Workshop, opencityworkshop@gmail.com

Lis Battle - Aria Group, ebattle@ariainc.com

Mark Bennett - Sam Schwartz, mbennett@samschwartz.com

Ian Miley - WJW Architecture, ianm@wjwarchitecture.com

Mark Lawrence - Wyzendale, mark@wyzendale.com

Kristen Davis - Wyzendale, kristen@wyzendale.com

Jhentille Cargill, jj90cargill@gmail.com

