



# DESIGN

When the time comes to build or remodel your commercial kitchen, turn to the professionals at Dine Company. We understand the stringent requirements of the foodservice industry. As kitchens continue to get smaller and the front of house more functional, we know the questions to ask and the factors to consider to blend these competing spaces.

**We offer detailed drawings in AutoCAD or Revit based on your business plan, concept, space, menu and budget.**



***At Dine Company, we are committed to delivering excellence!***

Once a design agreement has been completed, our team works with you to create a space that is functional and efficient to ensure success. Our design agreements can be catered to your specific needs and may include a simple kitchen layout and equipment schedule. Or, we can provide a full-scale design to include kitchen, bar, and furniture schedule with plumbing and electrical rough-ins and hood drawings.



By working together with you, your architects, engineers, and contractors throughout the design process, we can determine what best suits your needs and desired outcome.

From start to finish, Dine Company makes foodservice easier.

**For more information about Dine Company's design capabilities and design portfolio, go to [www.dinecompany.com](http://www.dinecompany.com) or contact a project professional at 502-637-3232.**