PARIS RIVERSIDE RESTAURANT

1st July, 2017 To 30th September, 2017

Architecture Competition

Paris and the entire country of France is world-famous for its cuisine, with a non-exhaustive list of delicacies and culinary systems. The culinary reputation of Paris is very rich, cultured and diverse. French food culture, according to UNESCO, is important for 'bringing people together to enjoy the art of good eating and drinking' and the power to create 'togetherness, the pleasure of taste, and the balance between human beings and the products of nature'. Such is the reputation of French food that UNESCO placed the 'gastronomical meal of the French' on its list of 'intangible human culture.'

French food culture includes such wonders as the croissant, éclair, bouilloncrepe, and, of course, the baguette. Wine (there are as many types of wines as there are regions in France), bread (usually eaten in some form with each meal) and cheese (there are over 400 types of cheese in France made from all types of milk, including goat) are the staples of French food culture and French life.

French food culture also gave to the world cooking terms like saute, blanch and the awe-inspiring sight at any restaurant, flambé. French food and all its wonders could fill many pages, but it's based on the idea that it should be enjoyed and it should rise above just simply human nourishment.

The word and idea of a restaurant, which really came into modern times at the end of the French Revolution when the nouveau riche (newly rich) had more money to spend, come from French. From cafes to bistros, the world owes a lot to the French for the commercialization of specialty foods and making them available to the public.

According to Larousse Gastronomique, the first restaurant as we know it was opened in around 1765 in Paris by a bouillon seller named Boulanger. However, "the first Parisian restaurant worthy of the name was the one founded by Beauvilliers in 1782 in the Rue de Richelieu, called the Grande Taverne de Londres. He introduced the novelty of listing the dishes available on a menu and serving them at small individual tables." Following the revolution, the abolition of the guild system made it easier to open restaurants. Also, since so many aristocrats fled or were executed, their former cooks and servants found new employment and Paris became the center of the new restaurant scene, which, to some degree, it remains today.

MISSION STATEMENT

The aim of this competition is to design a new 21st century restaurant and wine bar on the promenade along the River Seine in Paris. The restaurant should be unique and innovative in all respects and should invent new ways to provide an overall sensory experience to the customers. The restaurant should experiment with unique materials, volumetric compositions layout systems and other transitional spaces to make it a new prototype and exemplary typology that will become an active gastronomical hub in the heart of the French capital.

Create an architectural icon along the River Seine, that will become a popular destination for the residents and everyone who visits the city.

Volumes and Facades are the initial attractant in a restaurant space. The participants should strive to design an innovative and dynamic envelope for the restaurant space. The participants must consider the attributes of light, color, materiality, aesthetic quality that will add a sense of identity to the restaurant, eventually creating a landmark along the picturesque context of River Seine. The participants are free to create their own design language, ranging from contemporary to traditional but should be able to merge the shell with the existing context in a respectful and additive fashion. The restaurant should break the rigidity of a shell and add a degree of openness and permeability to the project.

Create an experience within a restaurant shell that adds to the programmed interior space.

The participants must try to create a wholesome experience for the end user rather than just a self-referential interior space. The participants are free to design a thematic or a generic interior environment but it should have an immersive effect on the customers, stimulating their sensory experience. The participants should create an ambient environment with exaggerated details and manipulated ornamentation. The spatiality of the restaurant should be transitional with a variety of seating layouts and dining spaces. The participants must also consider implanting some natural environmental features such as light, greens, sound and air. The overall atmosphere in the restaurant should be interactive and pleasant.

Maximize the use of the waterfront context and the promenade into the architectural concept for the restaurant.

The participants are required to use the unique nature of the site into their design proposal and architectural built form. The participants can use the water element and picturesque surroundings and develop the restaurant as an open, semi-open seating zone. The quai or the dock-promenade can be used as an extension of the restaurant and cultured into a social and leisure zone. The restaurant could become the epicenter of a recreational landmark where people would savor exotic dishes and spend some quality time.

EVALUATION CRITERIA

Entries will be evaluated based on the following criteria:
• Translation and physical manifestation of briefs and the theme
• Built form and spatiality for the restaurant.
•Contextual coherence and ability to attract audiences.
• Aesthetics and originality.
• Argumentation and Representation
• Clarity and comprehensibility of the design
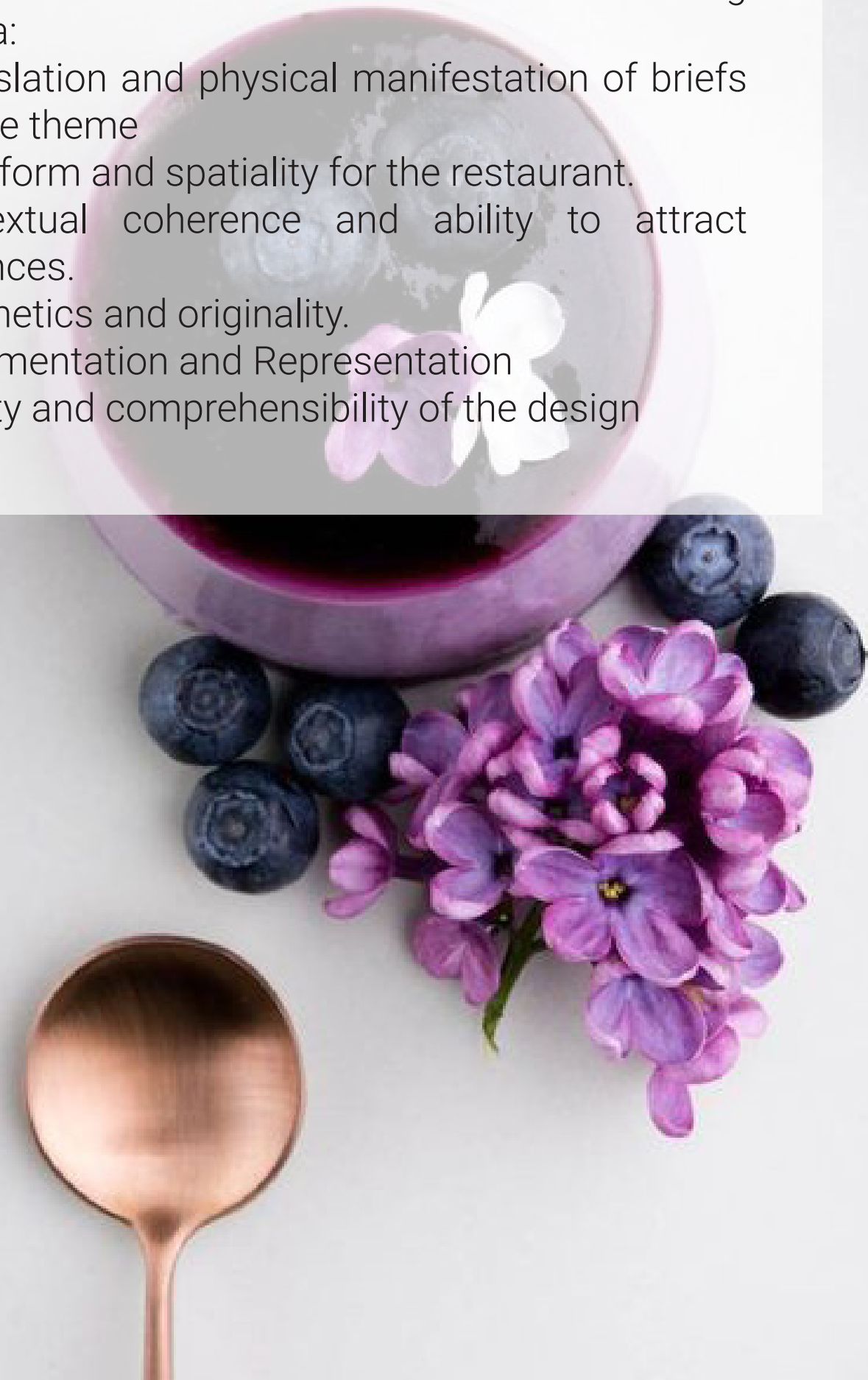
AREA PROGRAM

The program should be true to the concept and spirit of a French cuisine restaurant and adhere to the requirements. The genre/style of the restaurant is left upon the participants' interpretation and could vary from a café style to a fine dine depending upon the concept. The participants are advised to take a cover for 120 people.

Following are the programmatical features that are to be provided in the proposal for the restaurant. The size, proportions and number of facilities are left to the participant's discretion and imagination. Competitors are encouraged to design and propose any kind of innovative and intuitive program or function in addition and extension to the following list of functions, but with an argumentized necessity. Keeping in mind the paucity of space in today's times, explore the possibility of designing multifunctional and dynamic spaces.

DINING AREA: maximum upto 380 sq. metres
The participants can design a single cumulative dining area or multiple small dining areas that can have a different experience and ambience from one another.
KITCHEN AREA: maximum upto 50 sq. metres
Cooking Area, Washing Area, Preparation Area, Stacking and Storage, Dry and Cold Storage etc.
PUBLIC UTILITIES/TOILETS: maximum upto 30 metres
Gents/Ladies Toilets with facilities for handicapped people taken into account.
MISCELLANEOUS:
Reception Space, Small Office space, Smoking lounge, Open Landscaped zones etc.

Note- All these are exemplary areas for participants' clarity. The programming should be done under these broad categories, but they are free to adhere, ignore, add or subract to any one of the specific functions with a valid argument based on their theme and design.

SITE

The participants are asked to design a restaurant along the Seine on the dock/promenade adjacent to Port de la Bourdonnais.
The highlighted area in the site plan are the site limits. The site limits include the landmass and extends to the waters. The participants are free to extend any structure on the water within the limits, but the main structure must exist on the landmass and the extension cannot be detached or floating on the water.

Location: Port de la Bourdonnais

Google Earth: Latitude: 48°51'44.33"N Longitude: 2°17'51.81"E

Site Area: 900 square metres approx.

Maximum Built Area: 500 square metres (i.e. Maximum Cumulative floor area for all the floors)

Note:
Participants need not design any parking space within the site. It is assumed to be provided somewhere else in the complex.
The participants can build upto a height of 12 metres above the ground level.
The participants cannot build any structure in the basement or beneath the ground level.

SCHEDULE

• Start of Competition and Early Registration: **1st July 2017**

• Early Registration ends: **31st August 2017**

• Standard Registration starts: **1st September 2017**

• Deadline for Questions: **10th September 2017**

• Standard Registration ends: **30th September 2017**

• Closing day for Submissions **30th September 2017**

• Announcement of Winners: **24th October 2017**

*Note: All deadlines are 11:59 pm - 00:00 IST (India).

AWARDS

Winning participants will receive prizes totaling INR 2,00,000 with the distribution as follows:

First prize- INR 1,00,000/- + Certificate
Second prize- INR 60,000/- + Certificate
Third prize- INR 40,000/- + Certificate
10 Honorable mentions

Winners and honorable mentions will be published on archasm's website and several international architecture magazines and websites partnered by us.

REGISTRATION

Early Registration:
From 1st July 2017 to 31st August 2017
• For Indian nationals- **INR 1500 (per team)**
• For Foreign nationals- **EUR 60 (per team)**

Standard Registration:
From 1st September 2017 to 30th September 2017

• For Indian nationals- **INR 1800 (per team)**
• For Foreign nationals- **EUR 80 (per team)**

Entrants may register by filling the registration form and submitting it with the appropriate payment through our secure gateway on our website **www.archasm.in**

Discount
Group discounts apply for a minimum of 5 teams from one particular architecture school/university as our initiative to promote more participation from students.
Send us the following details at queries@archasm.in to avail the offer.
• Names of all the participating teams members and their respective team leaders.
• Name of the university.
• School ID proofs of the team leaders.

Note:
It will not be possible to amend or update any information relating to your registration including the names of team members once validated.

SUBMISSION REQUIREMENTS

- Proposal to be presented on ONE LANDSCAPE ORIENTED A1 SHEET.
- TEAMCODE to be mentioned on the TOP RIGHT-HAND CORNER of the sheet.
- Proposal MUST NOT include ANY INFORMATION (Name, Organisation, School etc.) that may give away your identity.
- All text must be in ENGLISH, with a MAXIMUM of 250 WORDS for project explanation. Proposal may be presented using any technique of your choice (sketches, diagrams, 3D visualizations, model photos, CAD drawings, etc.).

SUBMISSION FORMAT:
JPEG of your project must be submitted within the deadline of **30th September 2017**.
Submission to be sent via email to: **submission@archasm.in**
TEAMCODE must be the subject of the email.
MAXIMUM FILE SIZE : 8MB
NAME OF THE FILE : TeamCode.jpeg

COMPETITION PROJECT DISCLAIMER
This is an open international competition hosted by archasm to generate progressive   design ideas. There are no plans for the restaurant to be built. The competition is organized for education purpose only.

QUERIES AND QUESTIONS
In case you still have questions related to the briefs and the competition, please send them to queries@archasm.in with 'FAQ' subject until **10th September 2017**. We highly recommend our participants to check the FAQ section on the archasm website as this will provide additional vital information from time to time. All queries regarding registration process, fees or payment should be sent on the same email address with 'ENQUIRY' as the subject.

REGULATIONS

• Participant teams will be disqualified if any of the competition rules or submission requirements are not considered. Participation assumes acceptance of the regulations.
• Team code is the only means of identification of a team as it is an anonymous competition.
• The official language of the competition is English.
• The registration fee is non-refundable.
• Contacting the Jury is prohibited.
• Archasm as the competition organizer, reserves the right to modify the competition schedule if deemed necessary.

TERMS AND CONDITIONS
Please see the terms and conditions section on www.archasm.in.

OTHER DETAILS
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