

# LDI

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## Landmark Design Inc. Statement of Qualifications

[WWW.LANDMARKCALNEV.NET](http://WWW.LANDMARKCALNEV.NET)

*Foodservice Facilities Planning and Interior Design Firm  
Serving the Hospitality & Entertainment Industry*

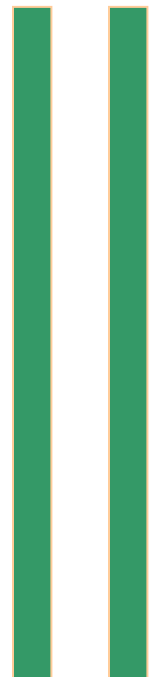
CALIFORNIA

NEVADA



John Andrews-Anagnostaras, FCSI  
Professional Member - Since 1971

Roger Obeid, FCSI  
Professional Member - Since 1994



## Landmark Design Inc. - Introduction

**Landmark Design Inc.** is a Professional Foodservice Facilities Planning - Interior Design and Contract Management Firm with expertise in all segments of Foodservice Design, Construction, and Operations. We also have expertise in Laundry and Housekeeping Design. We currently maintain design offices in Las Vegas Nevada and Shadow Hills California. We have Strategic Partnerships with PERSPECTIVES, The Consulting Group, Inc. ([www.perspectives-la.com](http://www.perspectives-la.com)) an industry leader in Concept and Menu Development, Branding and Management Consulting. Depending on the type, complexity, location and size of the project we work frequently with CLEVENGER ASSOCIATES ([www.clevengerassoc.com](http://www.clevengerassoc.com)) one of the country's leading Foodservice & Laundry Planning firms and/or WILLIAM CARUSO & ASSOCIATES ([www.wcarusoassoc.com](http://www.wcarusoassoc.com)) the country's leading Foodservice & Laundry Planning firm for Stadiums, Arenas, Convention Centers and Mega Projects in general. INSTITUTIONAL DESIGN ([www.institutionaldesign.com](http://www.institutionaldesign.com)) comes into play when we have projects in South America and Spanish or Portuguese speaking countries. We are represented in India and China and can undertake ANY SIZE PROJECT ANYWHERE IN THE WORLD either as DESIGN ONLY and/or DESIGN/BUILD. For information on additional qualifications and services please visit our website at [www.LandmarkCalNev.net](http://www.LandmarkCalNev.net).

John Andrews-Anagnostaras, FCSI manages our Las Vegas office. Roger Obeid, FCSI manages our Middle-East office and international activities. Attilio Carta CID manages our Shadow Hills California office. We serve clients on a national and international basis. Our principals have completed a vast variety of hospitality projects throughout the United States, Europe, the Middle East, Africa, the Far East and Asia. On many projects we handled only the Design. On others we handled the entire Project Management (Design and Construction).

### Summary

Our team offers a broad knowledge of Food Service Facilities Planning and Interior Design and the capability of Project Management for every imaginable type of Foodservice/Hospitality related project anywhere of the world. We tailor our services for each project by carefully listening to the client's needs to produce economical proposals matched by exceptional professional services. Landmark Staff in our combined offices includes the following:

- |   |   |
|---|---|
| - Principals / Consultants / Project Managers | 3 |
| - Designers / CAD Technicians                 | 2 |
| - Specification Writers / Checkers            | 2 |
| - Administrative / Clerical                   | 1 |

The scope of services that LDI could provide for your project is tailored to suit your specific needs or those of your client and are delineated our proposal for professional services: In general LDI could provide you with conceptual development, creation of theme designs, expert programming, ergonomic flow patterns showing the interaction between the back and front of house, preparation of drawings from schematic and preliminary plans to complete construction documents, supporting the architect and engineers with mechanical, electrical and ventilation requirements detailing of all custom fabricated equipment (including millwork and casework) with written specifications for all equipment, furniture & fixtures, with periodic inspections of the work at the jobsite to insure compliance with the plans and specifications and/or complete management of the project from beginning to end.

#### Nevada

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#### California

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## Landmark Design Inc. - Key Staff Credentials

**John Andrews-Anagnostaras, FCSI, Principal** provides overall Project Management Leadership and will be the Lead Designer for the Foodservices. John Andrews was educated in New York as an Industrial Designer. His real education in foodservice comes from having completed the design of over 1000 projects including more than 80 schools, 20 university campuses and 100 hotels all over Europe, the former Soviet Union, Asia, Africa and the Middle-East. John Andrews has acquired broad experience also as custom stainless steel equipment and commercial millwork Fabricator, Construction Manager and Builder. He has managed the Design and/or Construction of complex hotel, resort, casino, airport and military projects ranging from \$1 to \$50 million dollars. He is a Professional Member of the Food Service Consultants Society (FCSI) since 1971 and Member of SBCCI, IFSEA, ASFSA and NACUFS. He has used AutoCAD since 1984, ArchiCAD 9.0 since 2005 and is proficient in several Project Management software programs.

**Attilio Carta, CID, Principal** provides leadership in Interior and Foodservice Design. Attilio was educated in Italy, the Dominican Republic and Los Angeles. He is an exceptional Architectural Illustrator. Attilio has completed hundreds of hotel and restaurant projects throughout the U.S., Mexico, Hawaii and Asia doing; Architectural Design, Interior Design, Foodservice Facilities Design and Industrial Design. Over the years he has been employed as Lead Designer in many of the best-known design firms and worked for many years in Hawaii and Mexico as a free lance Designer. During the early 80s he undertook several long term renovation projects at the Las Vegas Hilton, Flamingo Hilton, Flamingo Reno, Flamingo Laughlin, Harvey's and many others that included, gaming, themed restaurants, public areas, registration lobbies, rooms and suites. Attilio is a "Certified Interior Designer" in California and in the process of obtaining "Registered Interior Designer Status" in Nevada. He has obtained the NCIDQ interior design qualification certificates, and attended countless seminars for: building codes workshops and specialty design workshops. He has used AutoCAD since 1984 and in recent years worked with "ArchiCAD" 9.0 3D modeling.

**Roger Obeid, FCSI, Principal - Middle-East** provides leadership in our international activities for Hospitality Food & Beverage Design. Roger was educated in the traditional Hospitality Management Schools in Glion - Switzerland and Cornell University - USA, followed by a degree in marketing from Mc Gill University - Canada and a MBA from ESA - (Chamber of Commerce of Paris); combining theory, education and field experience. Roger has extensive experience in the international hospitality business, worked in many countries with major international leading companies. He also has extensive experience in designing on AutoCAD Foodservice Facilities and back of the house areas mastering site development and follow up. Roger's knowledge in hospitality management and construction site experience combines new trends in hygiene and safety devices allowing him adapt and create and implement designs with advanced technology on sites. His Extensive experience in F. & B. Design comes from having completed designs for dozens of hotel, restaurant, retail, hospital and institutional projects throughout Canada the Middle-East and South America. He has used AutoCAD since 1994, and is proficient in several Project Management software programs.

**William (Bill) Armendariz, Senior Associate** provides leadership in Hospitality Interior Design. Bill was educated in Los Angeles. He is an exceptional Architectural Illustrator. He has completed the Interior Design for hundreds of hotel, restaurant, retail, hospital and institutional projects throughout the U.S., the Far-East and Hawaii. Bill has been employed as Lead Designer in many of the best-known design firms and worked for many years in Hong Kong and Hawaii as a free lance Designer. During the early 90s he undertook several hotel projects in Hong Kong as a Conceptual and Architectural Illustrator for other Architects and Interior Designers Developers that included; public areas, registration lobbies, rooms, suites and themed restaurants. He has provided Conceptual Development, Architectural Illustration and Interior Design to such clients as; Alan T. Crandon Pte Ltd, Andrade and Company, Axel Mortenson, Barry Design Associates, Brian Smith & Associates, C+N Design Partners, Chow Tse Ann Partnership, Concept International Pte Ltd, Concepts 4, Davenport Campbell Pte Ltd, Denton Corker Marshall and hundreds others.

## Landmark Design Inc. - Services

LDI's services are focused on Concept Development, Programming and Design of Food & Beverage related facilities and usually begin with the preparation of a Program of Requirements. LDI working in cooperation with the Architect and Owner will conduct interviews for collecting data and profiling the project thus determining the need of the Food & Beverage Program and/or Concept and Interiors. LDI would then proceed with the planning of the required documentation usually as follows:

### Programming Phase

- Assist the client (Owner and/or Architect) in the development of a Food & Beverage Program based on a sensible set of objectives and criteria.
- Once this program has been developed and approved, the design team is ready to move to the next phase.

### Conceptual & Schematic Phase

- Develop conceptual and schematic plans that meet the above program requirements.
- Develop probable estimates for food service and when requested furniture furnishings and equipment (F. F. & E.) including allowances for installation.
- The conceptual and schematic plans and budgets will be reviewed with all concerned and adjusted as required by decisions reached during those reviews.

### Design Development Phase

- During this phase, we prepare Itemized computer generated Layout Plans and Single Line Specifications for each food and beverage area utilizing AutoCAD R2002, 2004 or 2006.
- Prepare a Book of Brochures and budgets for all food and beverage equipment or (F. F. & E.).
- At this point we take the Plans, Brochures and Single Line Specifications for a preliminary review with the Health Department and adjust the plans as needed.
- Prepare a list of preliminary loads for mechanical, electrical, and ventilation to be used by the A/E Design Team for the development of electrical and mechanical systems.

### Construction Document Phase

- Prepare final food and beverage equipment Layouts and/or complete Interior Plans.
- Prepare rough-ins plans for plumbing, electrical and exhaust requirements for inclusion in the construction documents prepared by the Architect and Engineers.
- Develop details all custom fixtures, furnishings and equipment required.
- Prepare complete specifications for all food and beverage items and/or (F. F. & E.) suitable for inclusion in the architect's specifications.
- When LDI is working directly for the Owner we prepare a complete set of Tender Documents and act as the Owner's Representative.

### Construction Administration Phase

- LDI will screen bidders and assist the Owner in soliciting and evaluating bids and awarding contracts or if dictated by time constraints assist the client with alternate methods of managing the project such as Design/Build.
- LDI will check shop drawings and submittals from contractors, inspect work and prepare inspection reports to insure compliance with plans, details and specifications.

### Fee Arrangements

LDI's scope of services and fee structure is arranged to suit the requirements of the client and the phasing of the project and is outlined in writing in our proposal at the outset of each project.

## Landmark Design Inc. - Partial Project List

Design/Build

Sgarlato's Café  
Pier 17 @ South Street Seaport  
*New York, New York*  
Moonbeams Complex  
Entertainment Complex  
Nashville, Tennessee  
Flutie's Classic Oyster Bar  
Pier 17 @ South Street Seaport  
Food Service  
*New York, New York*  
Schlotzsky's Underground:  
*Atlanta, Georgia &*  
Hayes Mall  
*Greenville, So. Carolina*  
Gyro Wrap:  
Prototype &  
*Greenville, So. Carolina*  
*Altamonte Springs, Florida*  
*Winston Salem &*  
*San Antonio, Texas*  
Boston Light  
*Atlanta, Georgia*  
Bergin's Beer & Wine Bar  
*Bayside*  
*Miami, Florida*  
Cyril E. King Airport  
All Foodservices  
*U.S. Virgin Islands*  
Flamers- Prototype  
*Jacksonville, Florida &*  
*Washington D.C.*

Hotels

Paniolo Bar @ Kona Inn  
Interiors & Bar Layout  
*Kona, Hawaii*  
Kona Hilton Hotel  
Interiors  
*Kona, Hawaii*  
Kawai Hilton & Beach Villas  
Interiors  
*Hawaii*  
Jacksons Kona Village Resort  
Interiors  
*Kona, Hawaii*

Restaurants

Zion Lodge  
Zion National Park  
Dining Room Interiors and  
Kitchen Replacement  
*Springdale, Utah*  
Sazio's at The Orleans  
Full Service Italian  
*Las Vegas, Nevada*

Casinos & Hotels

Sunland Park  
Racetrack and Casino  
Conceptual for Interiors &  
Foodservice System Design  
*Sunland Park, New Mexico*  
Las Vegas Hilton  
Hotel & Casino  
Interiors & Food Services  
*Las Vegas, Nevada*  
Flamingo Hilton Hotel & Casino  
Interiors & Food Services  
*Las Vegas, Nevada*  
Reno Hilton Hotel & Casino  
Interiors & Food Services  
*Reno, Nevada*  
Flamingo Hilton Hotel & Casino  
Interiors & Food Services  
*Reno Nevada*  
Playboy Beach Hotel & Casino  
Owners' Representative  
*Rhodes Island, Greece*  
Trump Plaza Hotel & Casino  
Hotel & Casino  
Food Service Design  
*Atlantic City, New Jersey*  
Trump Castle Hotel & Casino  
Hotel & Casino  
Interiors  
*Atlantic City, New Jersey*  
Karachi-Sheraton Hotel  
Food Service & Laundry  
*Karachi, Pakistan*  
Caravel-Sheraton Hotel  
Athens, Greece  
Food Service & Laundry  
Rhodos Palace Resort  
Food Service & Laundry  
Rhodes Island, Greece  
Khor Fakkan Hotel  
Food Service and Laundry  
*Sharjah, United Arab Emirates*  
Hydra Beach Resort & Hotel  
Food Service and Laundry  
*Ermioni, Greece*  
President Hotel  
Foodservice & Laundry  
*Athens, Greece*  
Cherokee Hotel & Conf. Center  
Foodservice & Laundry  
*Cherokee, North Carolina*  
Vravrona Beach Resort  
Foodservice & Laundry  
*Vravrona, Greece*  
(ti) Treasure Island Resort  
*Las Vegas, Nevada*

Colleges & Corporate

Gardner Student Center  
Dixie State College of Utah  
Food Service & Interiors  
*Saint George, Utah*  
Université Du Oran  
Master Plan of Food Services &  
Laundry Housekeeping  
*Oran, Algeria*  
Université Du Hassi Messaud  
Master Plan of Food Services &  
Laundry Housekeeping  
*Hassi Messaud, Algeria*  
New York State University  
Student Union & Food Court  
*Oneonta, New York*  
John Jay College  
Of Criminal Justice  
Cafeteria  
*New York, New York*  
Queen of the Apostles College  
Cafeteria  
*Poughkeepsie, New York,*  
Dutchess County Community  
College  
Cafeteria  
*Poughkeepsie, New York,*

Airports

Haj '80 Terminal  
King Khaled Intern. Airport  
Planning & Implementation of  
All Food Services  
*Jeddah, Saudi Arabia*  
Royal Terminal  
Riyadh International Airport-  
Planning & Implementation of  
All Food Services  
*Riyadh, Saudi Arabia*  
Royal Saudi Airforce (RSAF)  
(10) Mess Halls  
*Various locations, Saudi Arabia*

Cruise Ships

Dolphin Cruise Ship  
Adephia Shipping, Panama  
Yorktown Clipper,  
Clipper Cruise Lines  
*St. Louis, Missouri*  
Castalia, Cruise/Ferry  
Hellenic Mediterranean Lines  
*Pireas, Greece*  
Azure Seas Cruise Ship  
Adephia Shipping  
*Panama*  
M/S Lemnos - Nomikos Lines  
*Pireas, Greece*

## Landmark Design Inc. - Technology

### Hardware:

- Five CADD workstations including two laptops for on-site work or travel assignments
- HP Plotter capable of plotting E size drawings (36"x48")
- Laser Copier & Printer, Plotters, Ink Jet Printers, Scanners and Fax Machines

### Software:

- Windows XP based operating system
- AutoCAD R2002, 2004 and 2006
- ArchiCAD 9.0
- KCLCAD - Kochman Foodservice Equipment Manufacturers Library with eBrochure capability
- MS Word, Microsoft Office, Excel and other desk top publishing software
- Internet Access through Comcast and Cox Cable
- We also have a very extensive Foodservice Equipment symbols library directly from the manufactures.
- Budgeting software
- Extensive Foodservice Equipment and Furniture & Furnishings hard copy catalog libraries for assembly of cut-sheet manuals and color board presentations

## Landmark Design Inc. - References

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