

# Designed For You



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architecture/engineering/site  
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planning/interiors  
**STUDIOS...**

## Prototype Buildings:

There is a whole new meaning to the word "FAST!" Specifically, Fast Food and Chain Restaurants. The modern restaurant chains typically follow a standard floor plan and exterior design that allows for a chain restaurant to be easily recognized in any location across the country. They must be comfortable, functional, and consistent in their design. However, the real advantage is that the buildings can be constructed in less than half the time.

Typically, when constructing a Prototype Restaurant, we start with the plans from the Franchise Corporate Office. We then adapt them to the specific building site and to adhere to regional and local building codes. They must follow the same permitting process, however, this phase tends to go much more quickly as well, based on duplication. The job is then put out to bid with local contractors. The final result is approved by the individual Franchisee.

If you are considering purchasing a Franchise, it makes sense to work with an experienced firm. We have many satisfied clients. Give us a call today!

## SERVICES



## What are some of the Prototype Chain Restaurants you worked on?

We have had the privilege of working with many Franchise Restaurant Chains such as:

- Baja Fresh @ Charleston @ Rampart
- Carl's Jr. @ 12 locations
- Jack-in-the-box @ 3 locations
- Kenny Roger's Roasters @ 7 locations
- McDonalds @ 1 location
- Max & Erma's @ 2 locations
- Metro Pizza @ Tropicana
- Pizza Hut @ Nellis & Bonanza
- Popeye's @ Lamb & Bonanza
- Taco Bell @ 2 locations

## Ask The Architect



## SPOTLIGHT

**Client: Healey Mendicino**  
**@ Phoenix Hospitality Group**

A 27-year resident of Las Vegas, GGWArchitects client, Healey Mendicino of Phoenix Hospitality Group, is introducing Max & Erma's restaurants to Southern Nevada. She has contracted with GGWArchitects for 2 valley locations: Centennial Center in Las Vegas and Coronado Center in Henderson.

Originally from Helena, Montana, Healey arrived in Las Vegas as a young teenager. After graduating from Bonanza High School, she acquired a Real Estate license and then enrolled in Construction Management classes at UNLV, priming her for her future role as owner/builder.

From there, Healey hired contractors to "build to suit" for businesses under the SBA (Small Business Association) 504 Loan Program. In 1995, Healey was appointed by Governor Bob Miller as a delegate for the White Conference on Small Business, an "amazing experience" as a result of success in the "504 Program".

With a finely-honed background in commercial real estate and development, Healey turned her focus to restaurants 6 years ago. She established Phoenix Hospitality Group exclusively for Max & Erma's operations. The plan is to bring 7-10 units to the Las Vegas area and 3 to Reno. As President, Healey divides her time between Las Vegas and Reno. In the overall operations, Healey supervises a staff of 150. She gives her group a clear vision of purpose, and she's actively involved in Project Management and the day-to-day operations of the company.

## SPOTLIGHT

**Project: Max & Erma's Restaurant**  
**@ Centennial Center**

"The first of a new franchise is coming to Las Vegas from Columbus, Ohio," says Architect Gary Guy Wilson, referring to the Max & Erma's at Centennial Center. The 5,633 square-foot frame construction building with brick, stone, and siding accents, "will bring a Mid-Western flair" to our valley. An elegant, inviting interior of stone, wood, and wall coverings will make it a comfortable dining experience for lunch or dinner. Construction is scheduled for mid 2008 and is expected to be complete by early 2009.

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