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# MAX'S GRILLE

*Traditional America Reinterpreted  
in Boca Raton*



Architecture and Interior Design by Guthrie, Friedlander/Architects  
Photography by Bill Sanders

MAX'S GRILLE WAS CONCEIVED as a modern reinterpretation of a traditional American restaurant, with the traditional three-part composition of cocktail lounge/waiting room, grillroom and great room. The cocktail lounge is highly active, with booths for those who like to dine in the midst of it all. The grillroom is primarily for family dining, with views into the display cooking area. The great room offers diners a more formal experience. In addition, there is a small private dining room for business parties.

Each room provides a highly different mood, and architect Michael Guthrie, who worked closely with the restaurant's owners Patti and Dennis Max, attributes this diversity to the way light—both natural and artificial—has been manipulated here. Perimeter wood screens were designed to diminish harsh outside glare in both lounge and grillroom, and hanging lamps and wall sconces were added to augment the rooms' decoration as well as illumination. Natural light is controlled in the great room through billowing drapery 18 feet in height.

The light fixtures in the great room—including four-foot-diameter glass chandeliers with blue glass stars and copper wall sconces inspired by industrial outdoor fixtures—were all designed by the architects. They even conceived of the service bar (on cover) as a 10-foot-tall fabric light fixture that would permeate the entire room with its soft glow.

— Carol Soucek King

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