

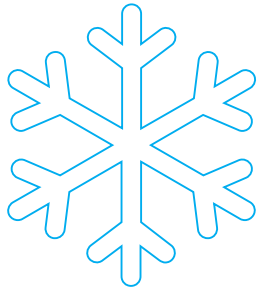


WINTER DINING CHALLENGE

2020 The Top 60
Innovative Designs

We asked Chicagoans, “How might we stimulate and encourage safe outdoor dining and entertainment during cold weather in Chicago?” Contained within this book are the 60 most innovative suggestions and designs in response to that question.





BRRR...

With autumn ushering people back indoors and winter right around the corner, COVID shutdown fears are putting a very cold chill in the air. We invite you to warm up your imagination with these innovative designs that can help restaurateurs and their patrons dodge the virus as they retreat from colder weather while still supporting local restaurants.



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Winter is Coming

But with these ideas
Chicagoans won't find
themselves stuck out in the
cold this winter

A NOTE FROM THE MAYOR



The unprecedented COVID-19 crisis created challenges for our city's restaurants no one ever imagined, but that has only inspired us to do what we have always done: come up with dynamic, collaborative solutions that have allowed us to safely keep our beloved eateries open and our residents working.

That is because we love our food here in Chicago, and are rightfully proud of our world-class dining scene and status as the culinary capital of America. On top of that, ingenuity is in our blood, and we know a thing or two about winters. Put that all together and you get our one-of-a-kind Winter Dining Challenge.

Drawing on submissions from around the world, we compiled over 600 creative, thoughtful, serious—and not so serious—suggestions on how we can continue to enjoy our neighborhood restaurants safely and comfortably during the cold weather months. Since then, we have pared that list down to 60 of our favorites, and now it is your chance to check them out for yourself and let us know what you think. Who knows—you may be sitting in one of them in just a few weeks.

I want to thank everyone from the bottom of my heart for your participation in this challenge and your commitment to our great city over this past year. We may have a long way to go with this pandemic, but it is efforts like these that will have us to not only see this crisis through, but come out stronger and more resilient than ever before.

Thank you again and I look forward to seeing you this winter.

Sincerely,

A handwritten signature in black ink that reads "Lori E. Lightfoot". The signature is fluid and cursive.

Mayor Lori E. Lightfoot



OVERVIEW

Restaurant design likely will never be the same in a post-coronavirus world. A key element of adapting to restricted customer capacity has been and will continue to be outdoor dining. But as summer quickly slips away, restaurants in Chicago face the question of how to survive without the expanded seating of patios and rooftops.

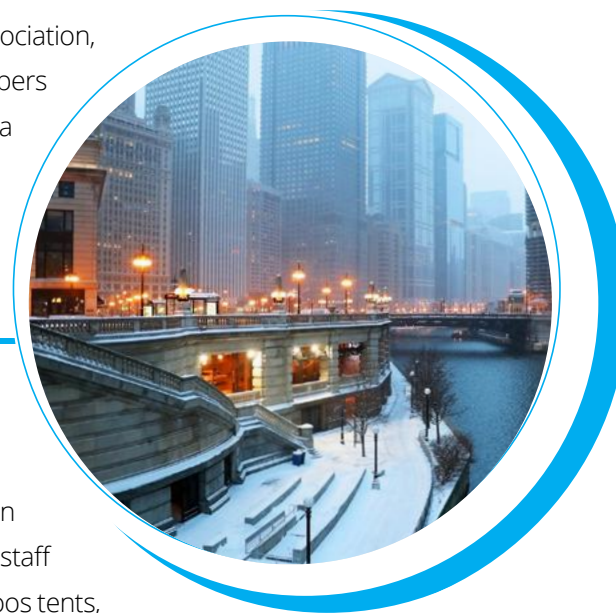
Mayor Lori E. Lightfoot, in partnership with IDEO, BMO Harris Bank and the Illinois Restaurant Association, launched the Winter Dining Challenge, a first-of-its-kind competition that engaged community members to reimagine the winter outdoor dining experience in Chicago. The COVID-19 pandemic has brought a variety of challenges to Chicago's restaurant and bar owners, and the Winter Dining Challenge drew on the expertise and creativity of Chicagoans, as well as citizens from around the world, to propose innovative outdoor dining solutions that adhere to COVID-19 protocols.

OUR PARTNERS



Almost everyone is discovering that dining-in has become a much different experience than it was in early 2020! Fortunately, some smart maneuvering can help restaurants keep the public and dining staff safe. Submissions have poured in and include all sorts of ideas from repurposing idle schools buses, igloos tents, to a floating device on the river. Launched on August 25, the challenge is all about finding ways for restaurants to stay open once the temperatures drop while still maintaining pandemic protocols to safeguard customers. Architects, designers, servers and "foodies" have been submitting their plans with more than 643 entries in the contest.

A jury evaluated the submissions based on feasibility, accessibility, health considerations, material and installation costs, inclusivity, climate comfort, sustainability, and flexibility. A key design principle is making sure the finalists are not only scalable for large and small establishments, but also cost effective for businesses already struggling from the impact of the pandemic. Running a restaurant in the time of COVID requires creativity and consistency to keep everyone healthy. Still, a willingness to pivot and try new off-premise options will help operators execute these restaurant innovations for COVID and stay afloat.



SUBMISSIONS AT A GLANCE



We received over

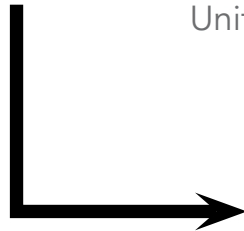
640

submissions



Nearly 290

came from across the
United States



Nearly 340

submissions came from
fellow Chicagoans



We even received submissions from

14 countries





Cultural Change / Other Ideas

**Solutions that respect and accept
cultural differences of owner/operators,
employees, guests, and neighborhoods**

2020 / 1CHICAGO

The 2020 / 1Chicago initiative will provide blankets to be adorned with patches in support of local Chicago neighborhood eateries.

Submitted By
2020 / 1Chicago

Location
Chicago, IL



CHICAGO POCKETS

Your time outside with friends will be cozy when your hands stay nice and warm. Since diners will need bare, ungloved hands to dine out in the cold, restaurants will offer hot baked potatoes for guests to keep in their coat pockets as hand warmers.

Submitted By

Janet Hong

Location

Chicago, IL



2020 CHICAGO WINTER MEALATHON

BUNDLE UP. MASK ON. EAT OUT.

Chicago Marathon for Eaters: Register for the challenge of dining out 26(.2) times during winter with incentives for patrons, owners & staff.

Submitted By

Prequal, LLC

Location

Glen Ellyn, IL

Website

.theprequal.com



COMMUNITY WINTER DINING MARKET ———

A weekly outdoor market for local restaurants and food vendors to sell their products in a farmer's market-style community space.

Submitted By

Luciana Ruiz and Aaron Ahles

Location

Evanston, IL



FEAST N' CHILL

Neighborhood-focused and ticketed winter-wonderlands that would be held for 3-5 days, simultaneously all over Chicago offering limited menus from local restaurants all while utilizing food trucks.

Submitted By
Asha Mathew

Location
Cornwall, PA



LOW-COST GREENHOUSE

WITH COMPREHENSIVE VENTILATION SYSTEM FOR OUTDOOR DINING

Combining outdoor dining and green spaces in urban areas, this solution puts a luxurious twist on a simple, European dining experience.

Submitted By

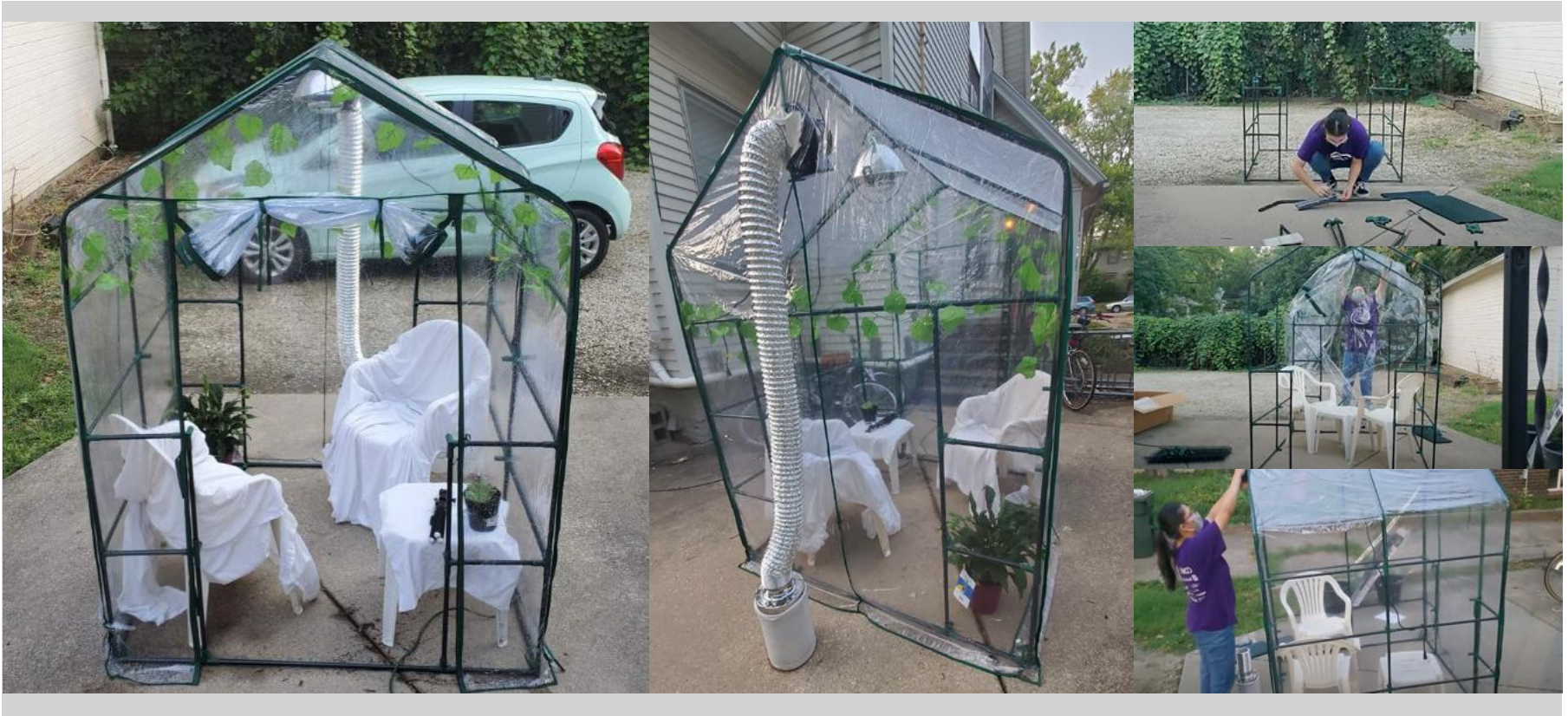
Andrea Martinez

Location

Urban, IL

Website

andreamartinezmtz.wordpress.com/winterchallenge/



MEALS ON PARADE

Ice shanties with a basic, universal frame are created in the Park District's carpentry shops by volunteers of a designated nonprofit. The nonprofit would select an artist who embellishes the shanty. The shanties are placed on Park District land and restaurants use them to serve people food. At the end of the season, the shanties are auctioned off and the nonprofit receives a donation from what is raised.

Submitted By

Lisa Brown

Location

Chicago, IL

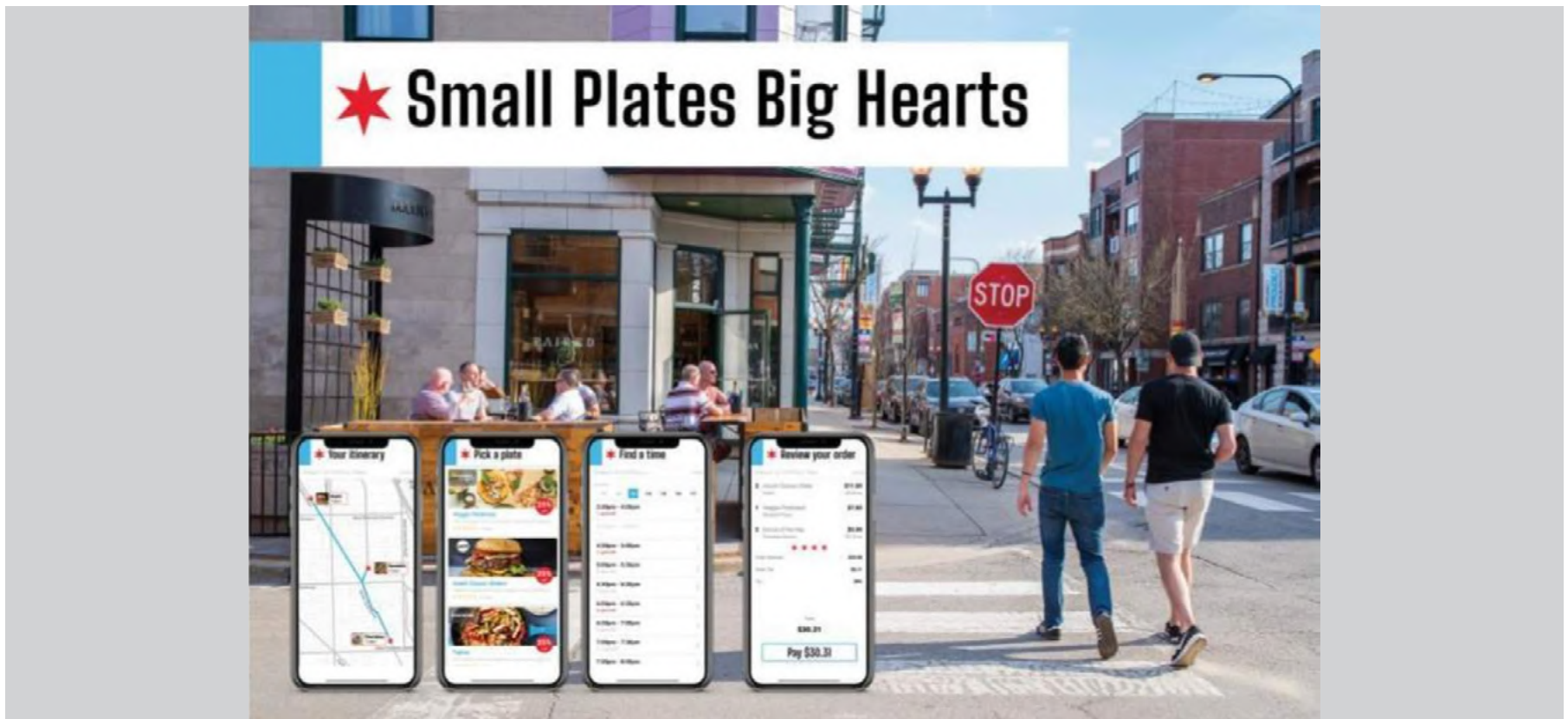


SMALL PLATES BIG HEARTS

A unique multi-course dining experience that offers multiple small-plate entrees that can be quickly consumed while commuting between restaurants either by car or on foot.

Submitted By
Lakeside Studio

Location
Chicago, IL and San Francisco, CA



STUDIO 1708'S GREENHOUSE

The GreenHouse is able to fit in the dense, downtown fabric or in an unused, suburban lot and comes in easily constructible, pre-made panels.

Submitted By

Studio 1708

Location

Lawrence, KS



THE CITY THAT WORKS, TOGETHER. —————

GET OUT. DINE OUT. HELP OUT, CHICAGO.

Chefs will take up residency in temporary on-site “restaurants.” Private “Chicago Chalets” allow guests to enjoy safe dining and provide a unique experience. Different restaurants will be featured throughout the season.

Submitted By
Angie Bertelsman

Location
Chicago, IL

Website
coroflot.com/angiebertelsman



THE RIVER FLOAT

The Chicago River is one of the city's greatest hot spots, yet it goes unused all Winter long. We'll make it an attraction throughout our coldest months by offering local restaurants the chance to host one-of-a-kind pop-up dining experiences, bookable through Tock.

Submitted By
The Atypikal Company

Location
Chicago, IL

Website
atypikal.co



TOASTY STREETS

A rotating restaurant week with a pop-up, winterized street arcade with tables, lounge chairs, fireplaces, heaters, and games for the season.

Submitted By

Allison and Steve, Urban Planners

Location

Chicago, IL



WINTER TASTE OF CHICAGO

Convert a portion of Chicago's underground to allow restaurants to serve take-out or provide heated dining experiences away from the cold.

Submitted By

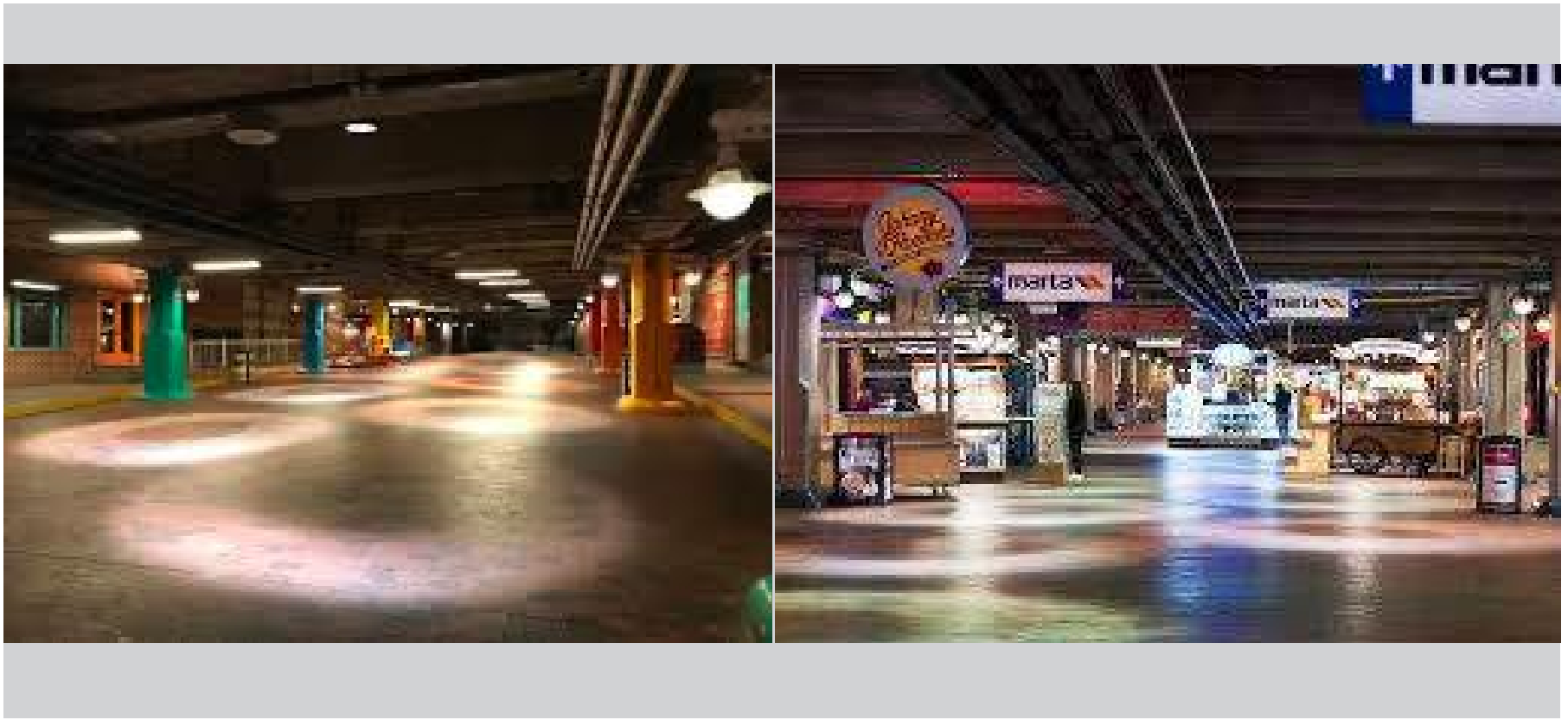
SaYes Consulting Incorporated

Location

Chicago, IL

Website

sayesconsulting.com





Indoor-Adjacent Areas

Ventilated, heating for areas immediately adjacent to indoor space

EMBRACE CHICAGO

BUILDING HUGGING HEATED SEATING

Socially distanced and easy-to-clean outdoor bench seating using readily available, low-cost materials and safe, existing heating systems.

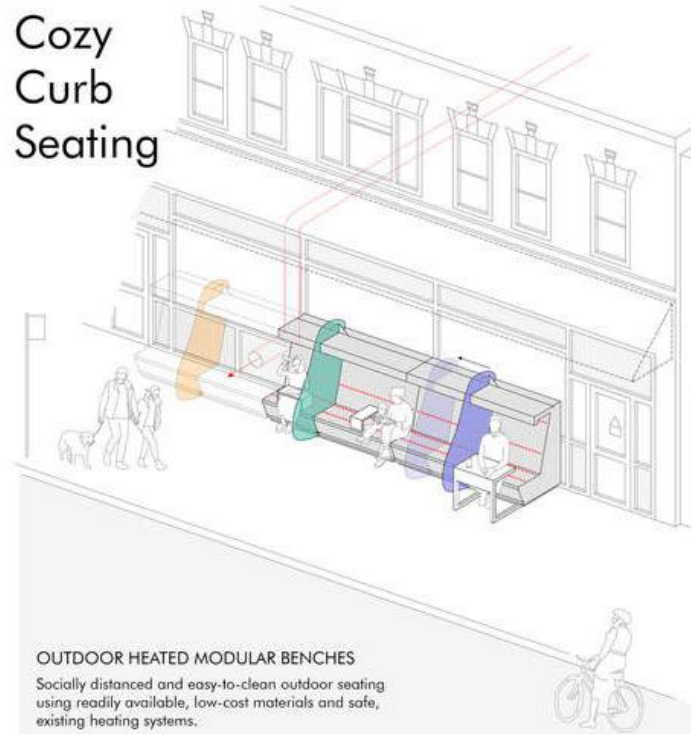
Submitted By

Katherine Lipkowitz and Rita John

Location

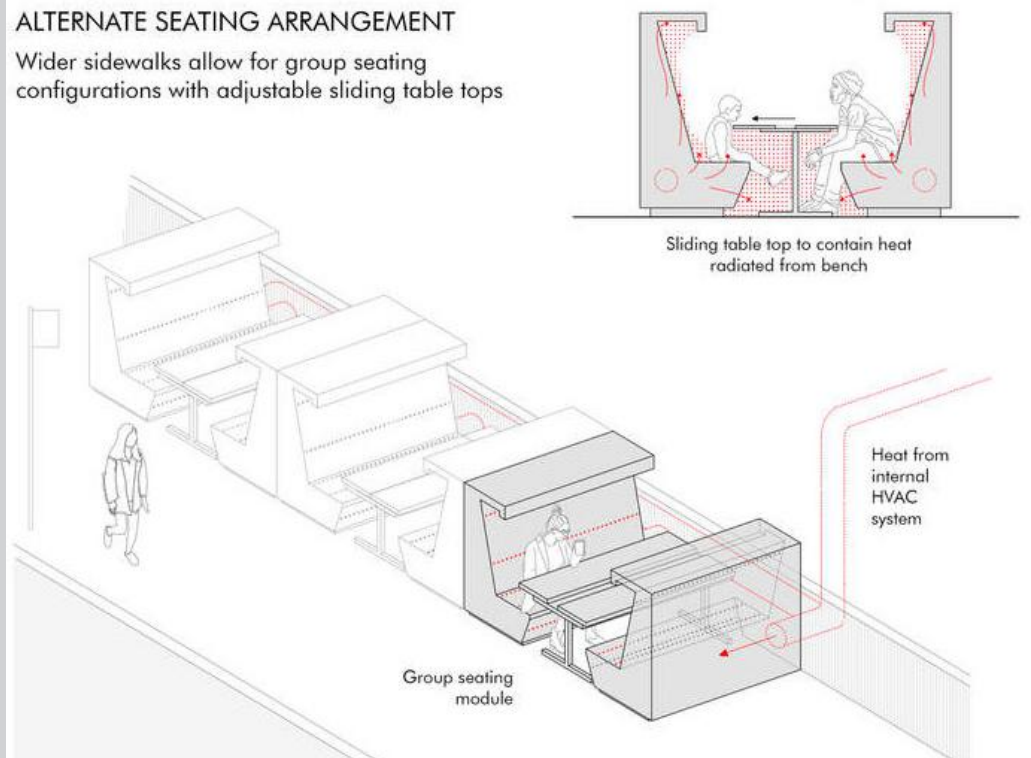
Chicago, IL

Cozy Curb Seating



ALTERNATE SEATING ARRANGEMENT

Wider sidewalks allow for group seating configurations with adjustable sliding table tops



PNEUMATIC PODS

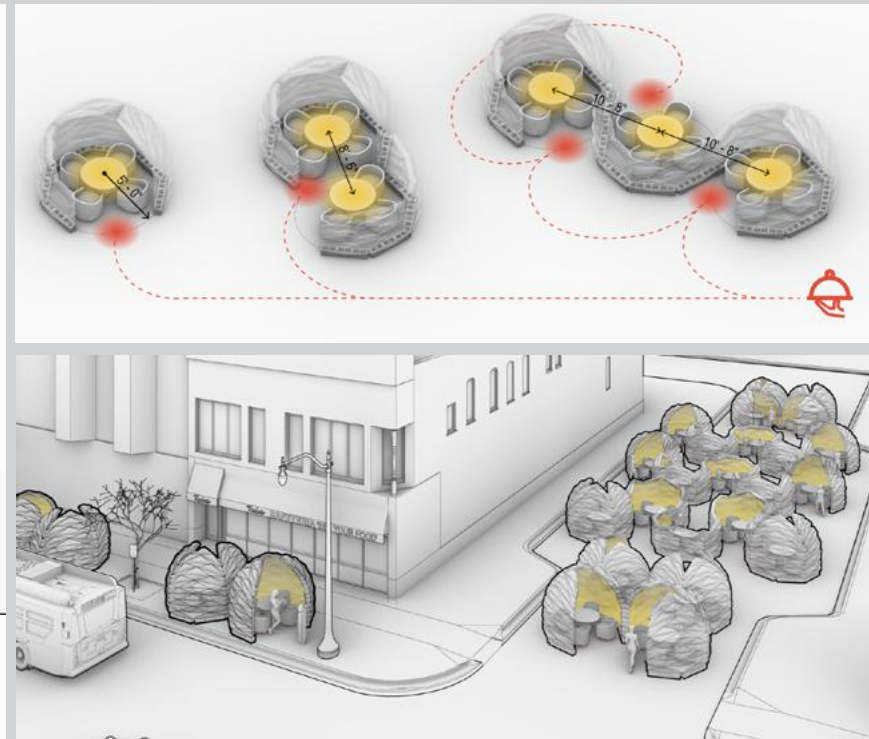
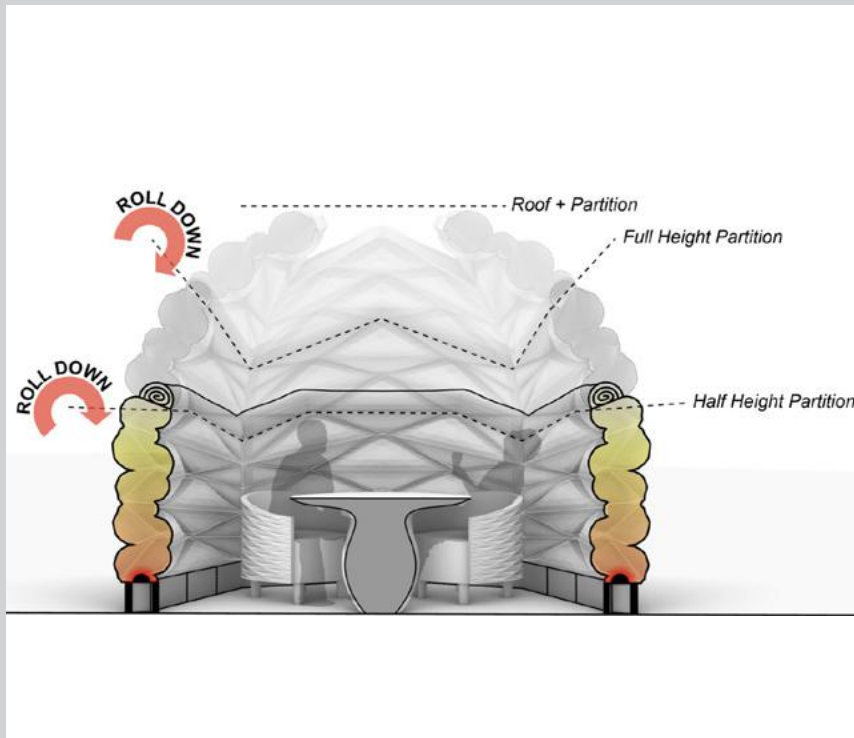
Pneumatic pods use pre-heated indoor air to provide insulated and weather-resistant, modular zones for outdoor eating.

Submitted By

Wyatt Beard, AIA and Juliette Zidek, AIA

Location

Chicago, IL





Outdoor Areas

Making outdoor dining more appealing in the winter through structures, sidewalks, parking lots and other open areas

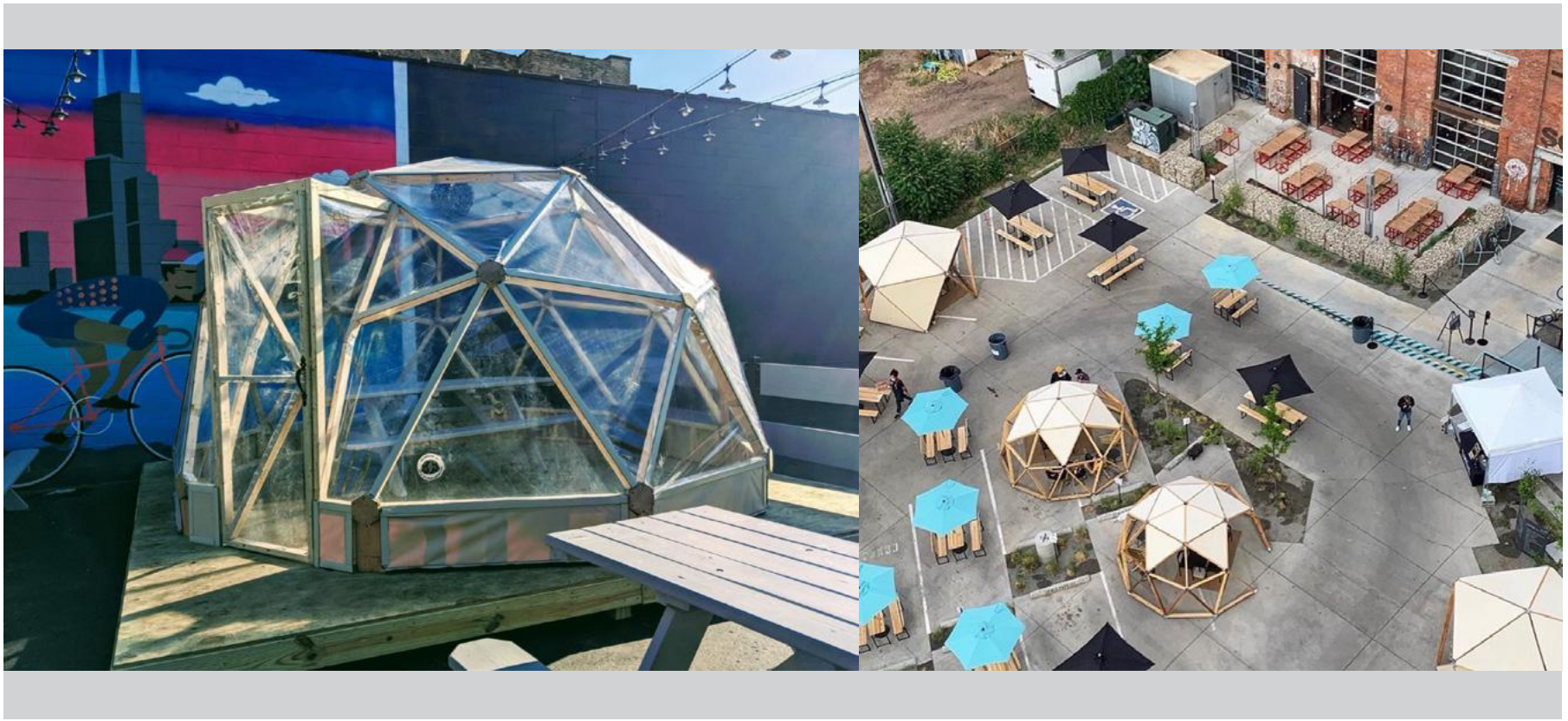
2-4 PERSON IGLOO DOMES

Chicago-based dome company that has just developed a small, affordable, and easy to assemble dome for small groups where space is limited.

Submitted By
Thunder Domes LLC

Location
Chicago, IL

Website
thunder-domes.com



BLOCK PARTY

A flexible approach to outdoor dining that is adaptable and easy to implement for many different sites and street configurations. Blocks can see different arrangements and stacks. A single block module holds two people, and parties can increase as blocks are grouped together.

Submitted By

Neil Reindel and Flo Mettetal

Location

Chicago, IL and San Francisco, CA



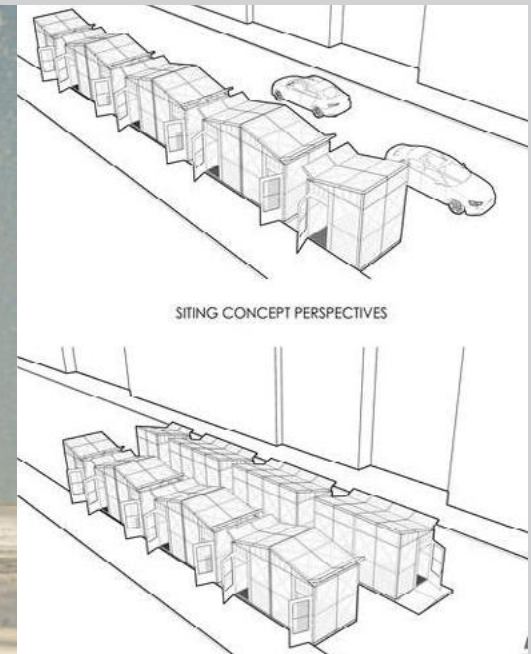
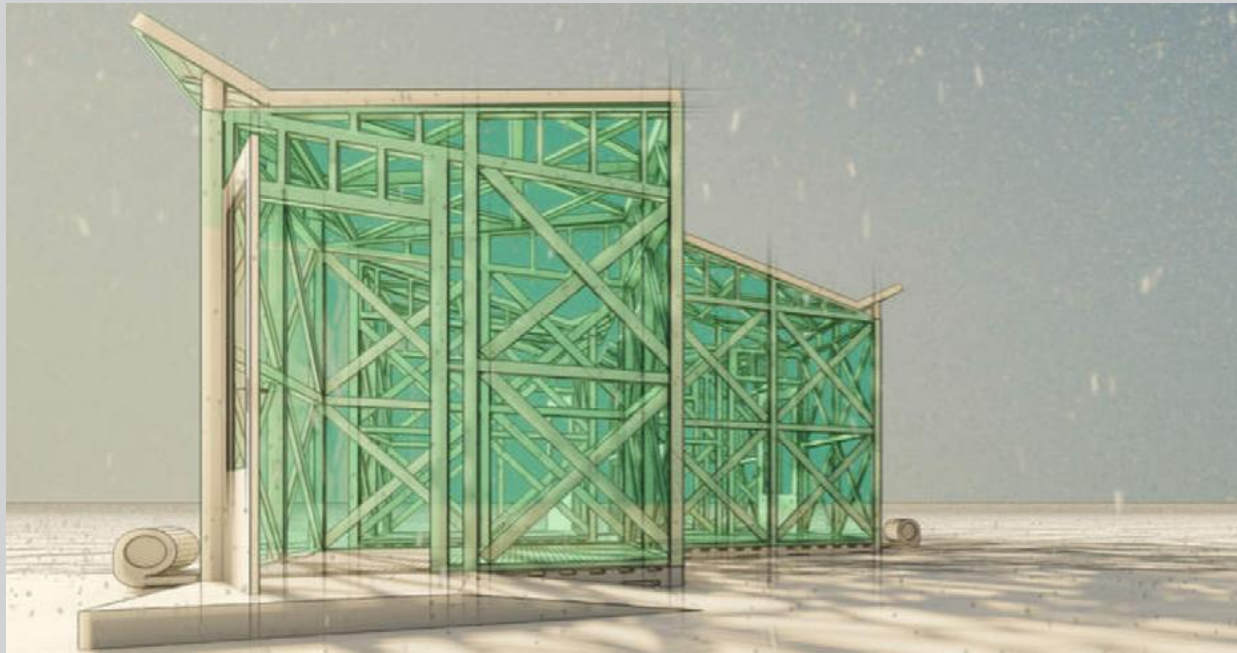
CHI+CABANA

These individual dining rooms create an isolated, ventilated, and heated environment within a thoughtfully crafted structure. Designed with adaptability and flexibility in mind, modules can be arranged in several different ways to fit any restaurant location.

Submitted By
Antunovich Associates

Location
Chicago, IL

Website
antunovich.com



CHICAGO WINTER CUBE

A unique and feasible winter outdoor dining idea specially made for our loved city - Chicago. The cubes are filled with water and resemble the appearance of an ice castle which match to the long Chicago winter.

Submitted By
Variation Design LLC

Location
Chicago, IL

Website
thevariationdesign.com



CHICAGO WINTER FE(A)ST 2020

A convoy of soft-sided tractor trailers roll into Chicago en masse - to announce CHICAGO WINTER FE(a)ST 2020

Submitted By
DMAC Architecture

Location
Evanston, IL

Website
dmacarch.com



CHICAGOCOMMONS

ChicagoCommon is a modular proposal to outdoor dining during the pandemic that can be utilized as a singular element or unitized assemblage.

Submitted By

Andrew Kroll

Location

Oak Park, IL

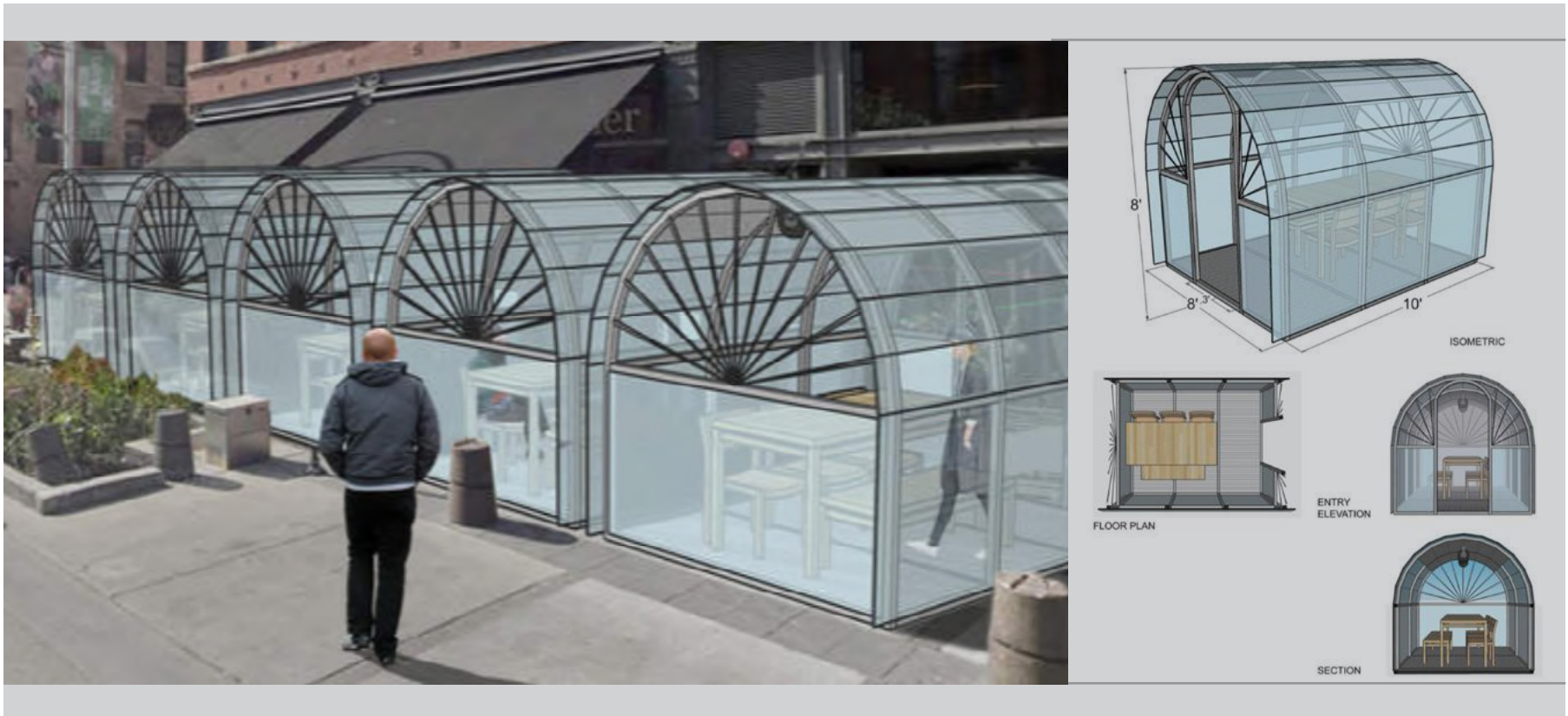


CITY CLOCHE

A cloche is a small glass covering used for protecting plants from cold temperatures. This proposal applies this concept to people.

Submitted By
John A. Kapecki

Location
Chicago, IL.



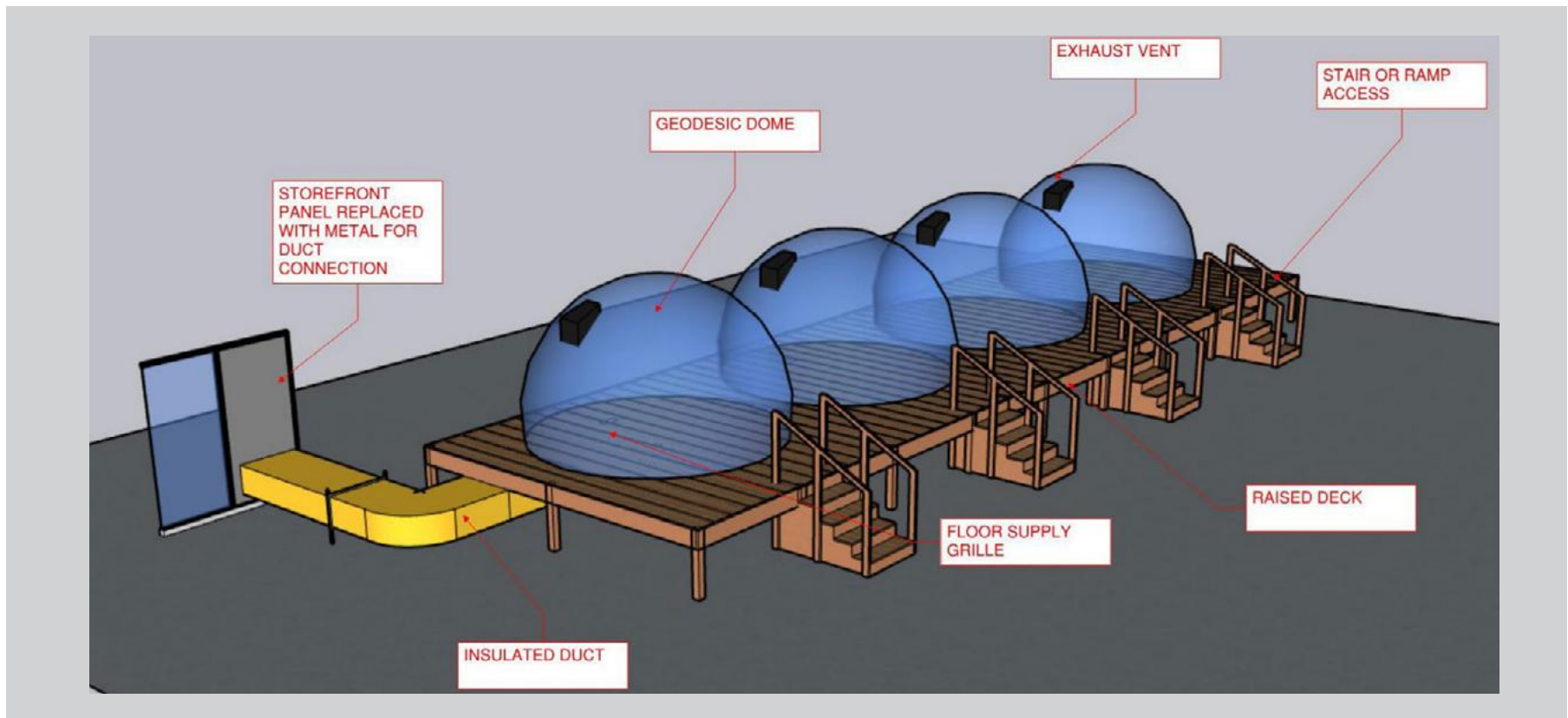
CLIMATE CONTROLLED MICRO-SPACES

By utilizing an elevated platform, temporary shelters can not only be comfortable for dining, but also safer with ventilation.

Submitted By
Power Construction

Location
Chicago, IL

Website
powerconstruction.net



COMING OUT OF RETIREMENT

DINING ROOMS ON WHEELS

Convert retired city and school buses into heated dining rooms on wheels with socially distant seating and single direction traffic flows.

Submitted By

Michael Elam

Location

Chicago, IL



CONTAINED ELEMENTS

Using a shipping container as the base, we used customized modular features to provide adaptability for weather and branding.

Submitted By
Ideation Studio Inc.

Location
Chicago, IL

Website
ideationstudio.com

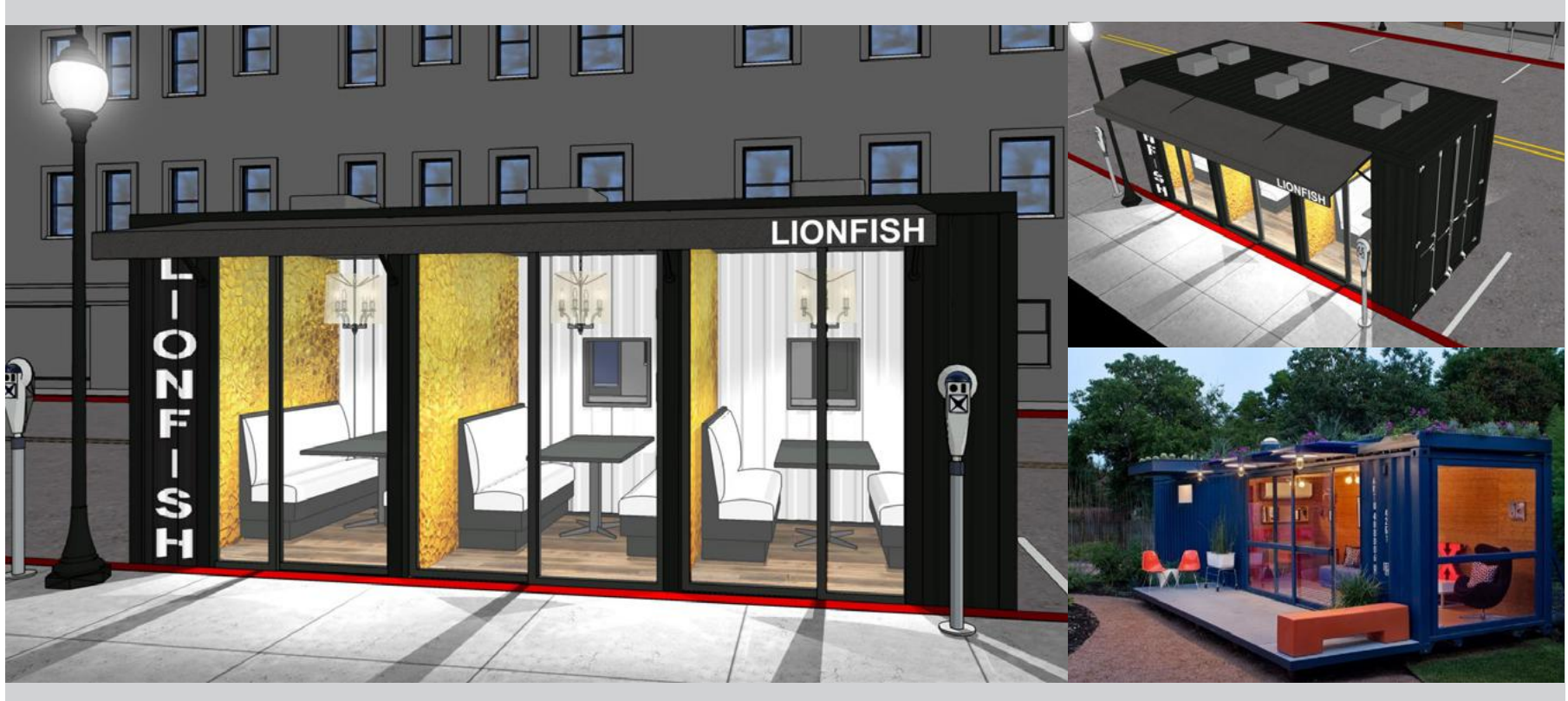


CONTAINERS & SET SHOPS

Recycled containers, customized by struggling set shops (stage & event fabricators), helping put people back to work while building some really creative dining spaces.

Submitted By
Bast Design Inc

Location
Los Angeles, CA



COZY

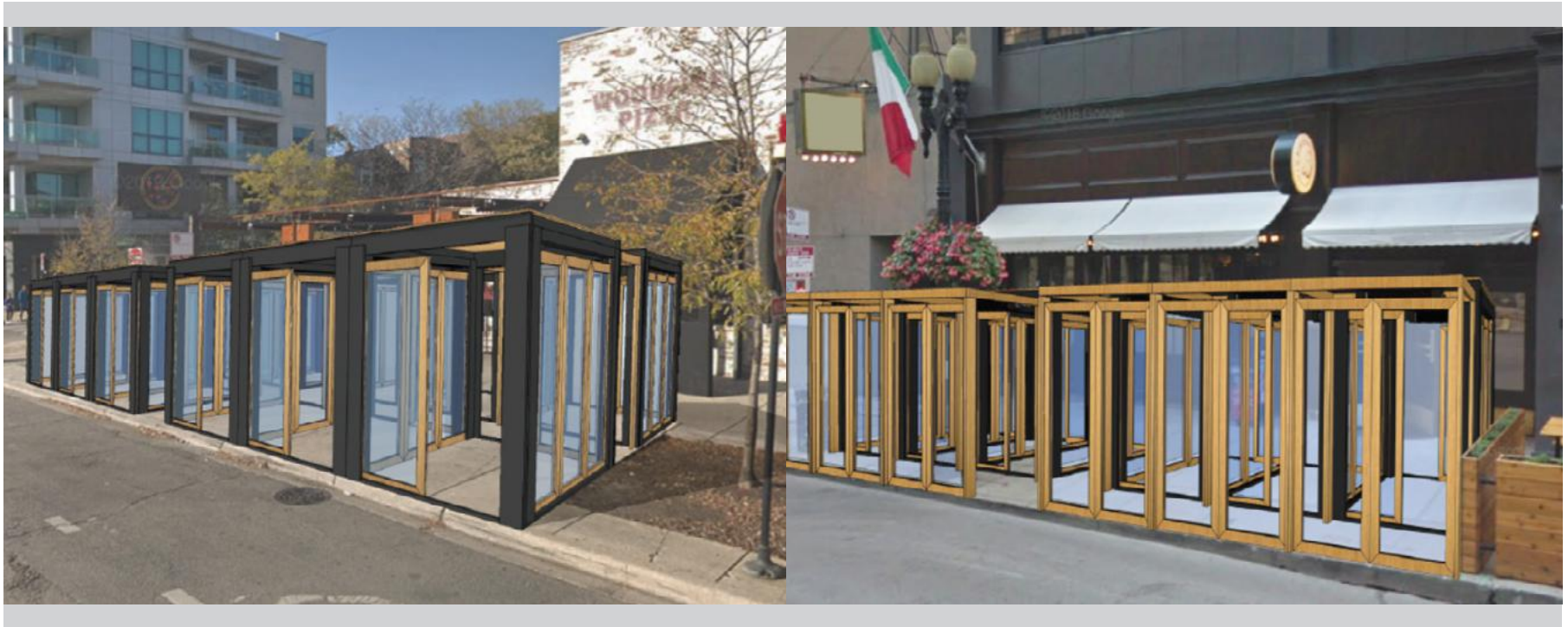
The COZY provides a safe, comfortable, and entertaining way for customers to dine in at Chicago restaurants during the winter months. The transparent barriers between structures allows diners to feel like they are part of a bigger experience, while keeping staff and patrons safe.

Submitted By

Grace Kendra

Location

Chicago, IL

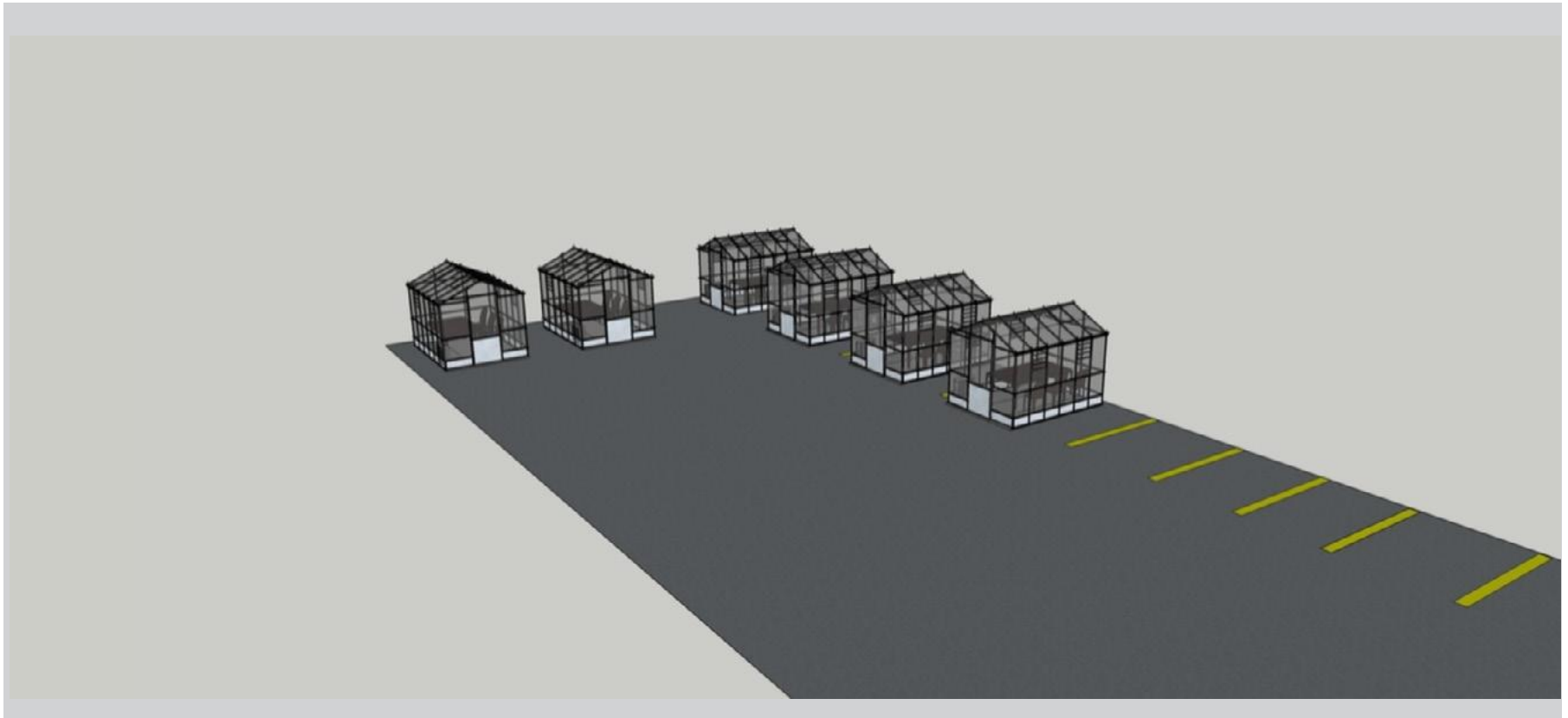


COZY AND SANITARY GREENHOUSE OUTDOOR SEATING

Low cost but efficient and effective way to keep people safe during this pandemic, and it will stay warm in the winter too.

Submitted By
Charanjit Saggu

Location
Schaumburg, IL





COZY CABINS

Small, modular, adjoining “cabins” that fit within the footprint of a standard parking space.

Submitted By

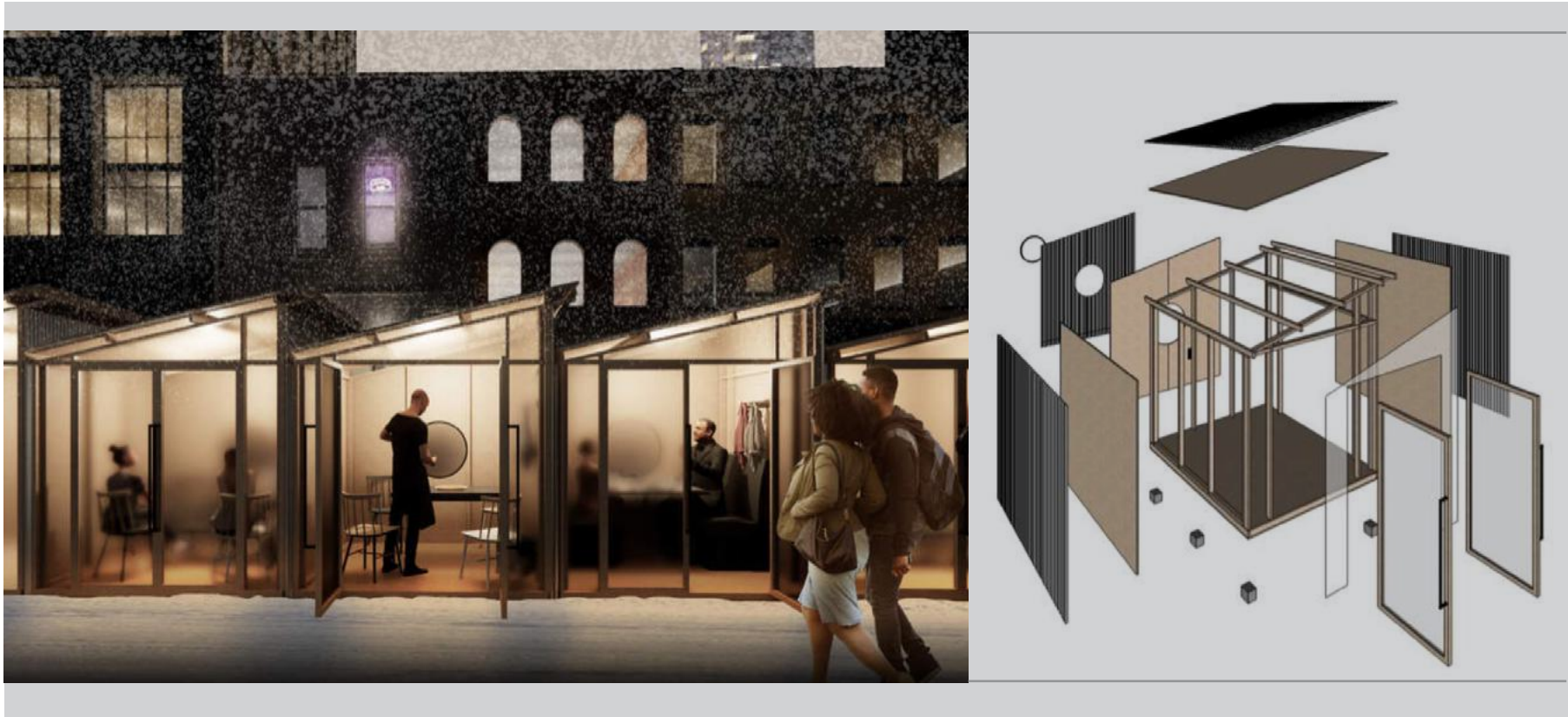
ASD | SKY

Location

Atlanta, GA and San Francisco, CA

Website

asdsky.com



DIBS DINING

Embrace the Chicago Dibs tradition and create non-traditional outdoor dining venues using upcycled chairs and other household objects.

Submitted By
Andy Meyer

Location
Chicago, IL



DINING TENT WITH SLIDING WALLS

The Dining Tent is an outdoor enclosure that allows for flexible dining for patrons and simple setup by restaurants.

Submitted By
Concentric

Location
Chicago, IL

Website
designconcentric.com



FASTPAKS HUMANITARIAN RELIEF SHELTERS

8'x12'x10'6" portable, modular, environmentally controlled units that can be outfitted with see-through vinyl or insulated hard sides.

Submitted By

Fastpaks, LLC Humanitarian Relief Shelters

Location

IL/IA Quad Cities - Davenport, IA/ Rock Island, IL

Website

fastpaks.com



FIKA

RECONNECTING WHILE SOCIALLY DISTANT

Fika works as a divider between tables to maintain social distance while also serving as a heater to keep diners warm during winter weather.

Submitted By

Fika

Location

Chicago, IL and Bogota, CO



GEODESIC DOME LOUNGES

Durable geodesic domes that are perfect for cozy, socially-distanced dining. A hydrostatic sprayer disperses a sanitary mist into each dome and hard surfaces are wiped down to ensure sanitary and safe conditions.

Submitted By
Synergeo

Location
Chicago, IL

Website
synergeo.us



GROW TOGETHER CHICAGO

Based modular plant growth chambers, Grow Together Chicago is an inexpensive, sustainable, and COVID-conscious approach to outdoor dining.

Submitted By
Robert Pierce

Location
Chicago, IL



HEATED OUTDOOR GLOW CHAIRS

Radiant seating made from readily available construction materials will provide warm seating and colorful, glowing lights around the city.

Submitted By

Amy Shouder

Location

Chicago, IL

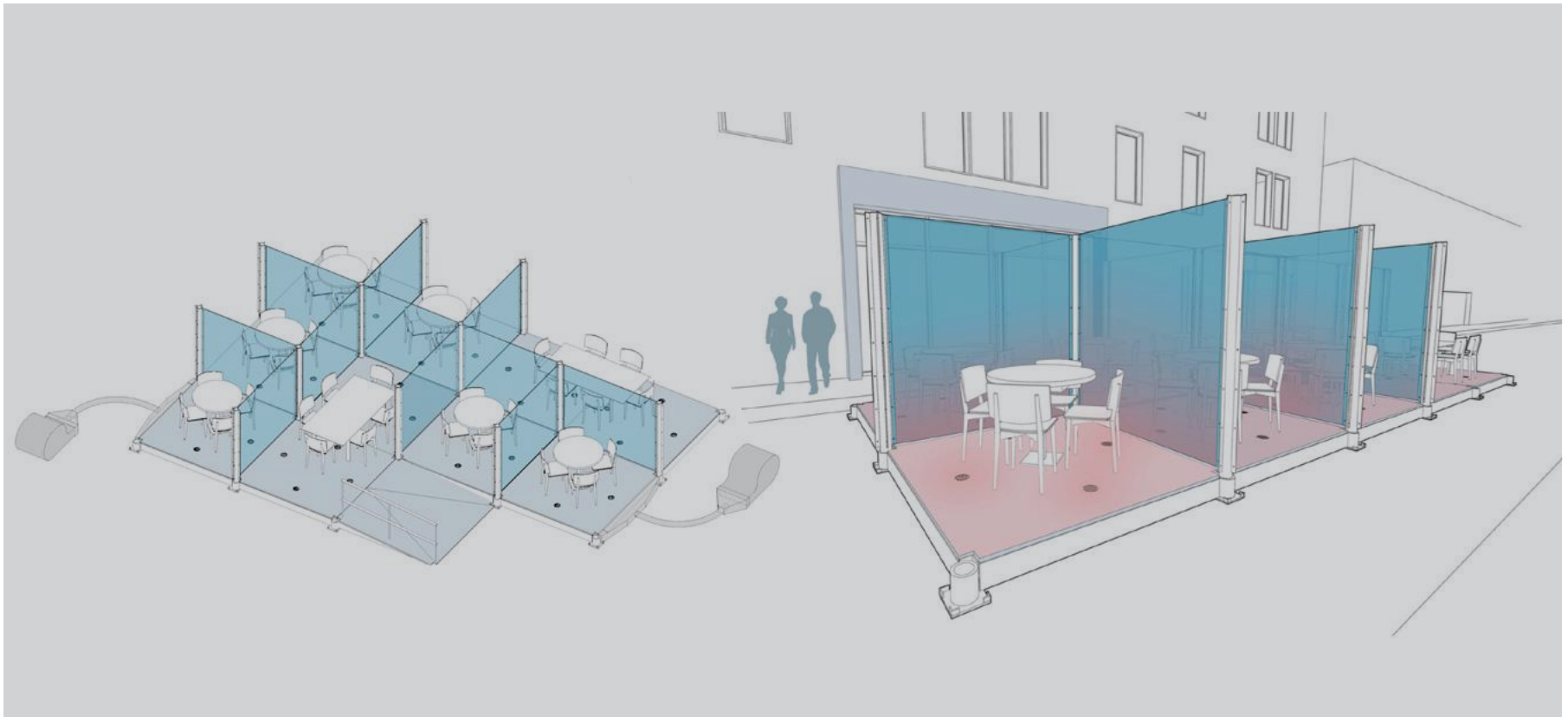


HOT BOX

Hot Box is a modular, prefabricated and rapidly deployable system that aims to revolutionize outdoor dining in the city of Chicago.

Submitted By
Francisco Lopez de Arenosa

Location
Chicago, IL





HYGGE DINING

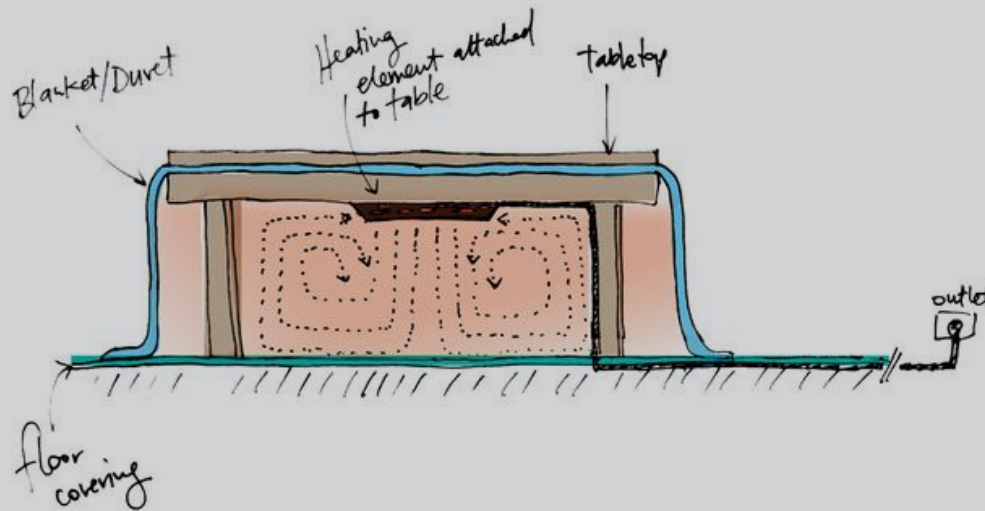
MODIFYING THE JAPANESE KOTATSU TO KEEP WARM AND COZY

Dining outside with heated Kotatsu - a low, wooden table frame covered by a futon, or heavy blanket, upon which a table top sits. Underneath is a heat source built into the table itself.

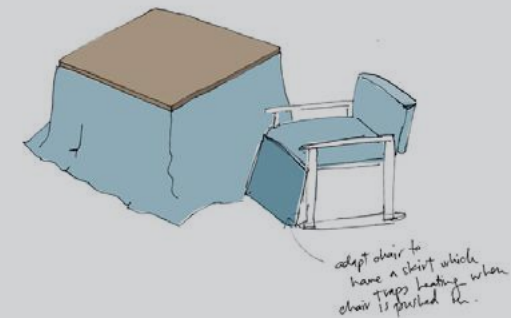
Submitted By
Ellie Henderson

Location
Chicago, IL

Variation #1: Japanese-style Kotatsu



Variation #2: Regular Height Table



Variation #3: Booth



HYGGE HUT

A secure yet adaptable structure that meets the evolving needs of Chicago restaurants while also ensuring a safe and comfortable environment.

Submitted By
bKL Architecture LLC

Location
Chicago, IL

Website
bklarchitecture.com



ICE BAR

The Ice Bar would be outside and serve drinks and food, leaning in on the fact that it is cold. It could grow to be a winter tradition like the Taste of Chicago.

Submitted By

Keith Hadley

Location

Ocoee, FL



INDOOR, OUTDOOR OR CULVERT? —————

This concept utilizes readily available components to quickly and uniquely deploy additional seating within city parking spaces.

Submitted By

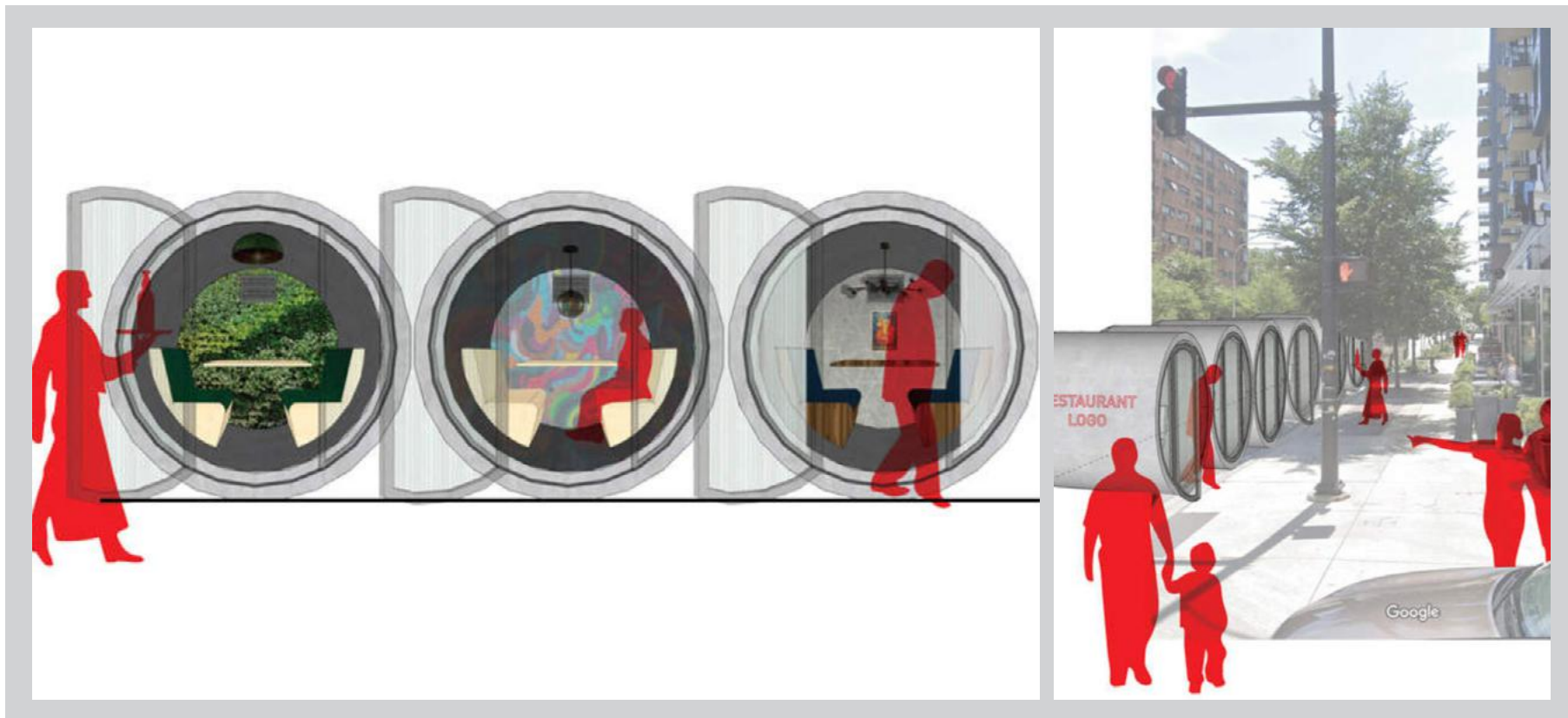
Jeremy Gentile / 408 Studio

Location

Chicago, IL

Website

jeremygentile.com

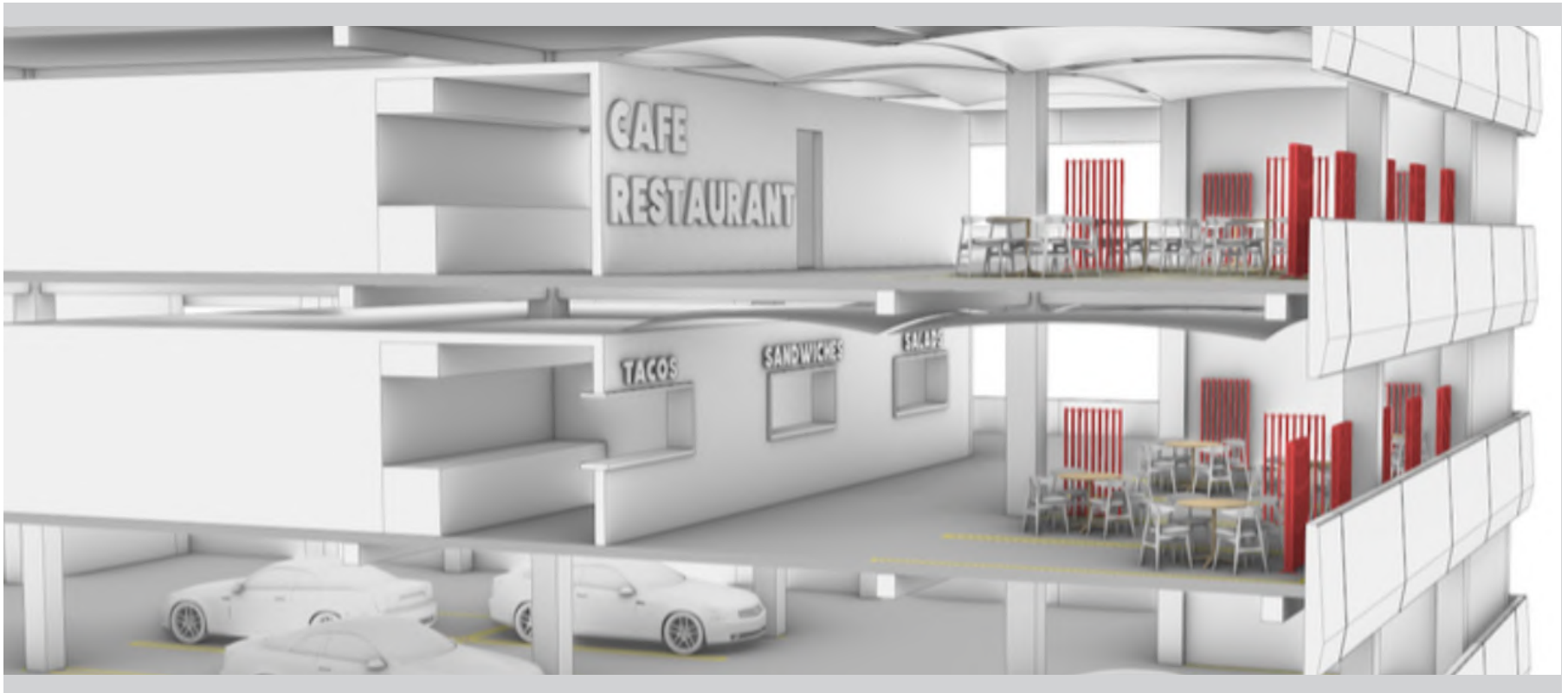


LOTS-2-EAT

Welcome to Lots-2-Eat, Chicago's newest dining experience! By leveraging multi-level covered parking garages, diners can safely gather with others, support local eateries, and taste new favorites.

Submitted By
Lots-2-Eat

Location
Evanston, IL



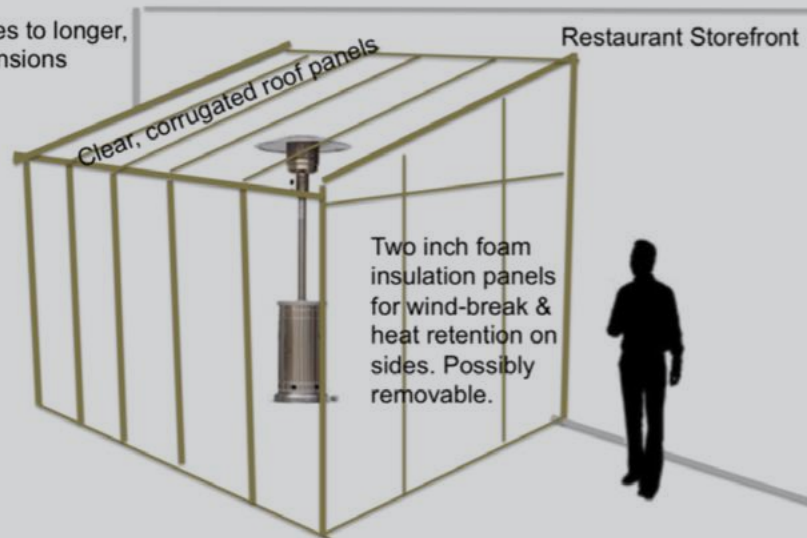
LOW COST LEAN-TO- GREENHOUSE-LIKE SHELTER OR TENT

Low cost, scalable, quick-assembly solution with a lot of flexibility.

Submitted By
Ashley Glennon

Location
Seattle, WA

Easily scales to longer,
wider dimensions



Low cost lean-to, greenhouse or tent:

1. 2x4, 4x6 lumber
2. Corrugated, clear poly sheet roof.
3. Two inch, silver-foam side panels for wind blocking and heat retention

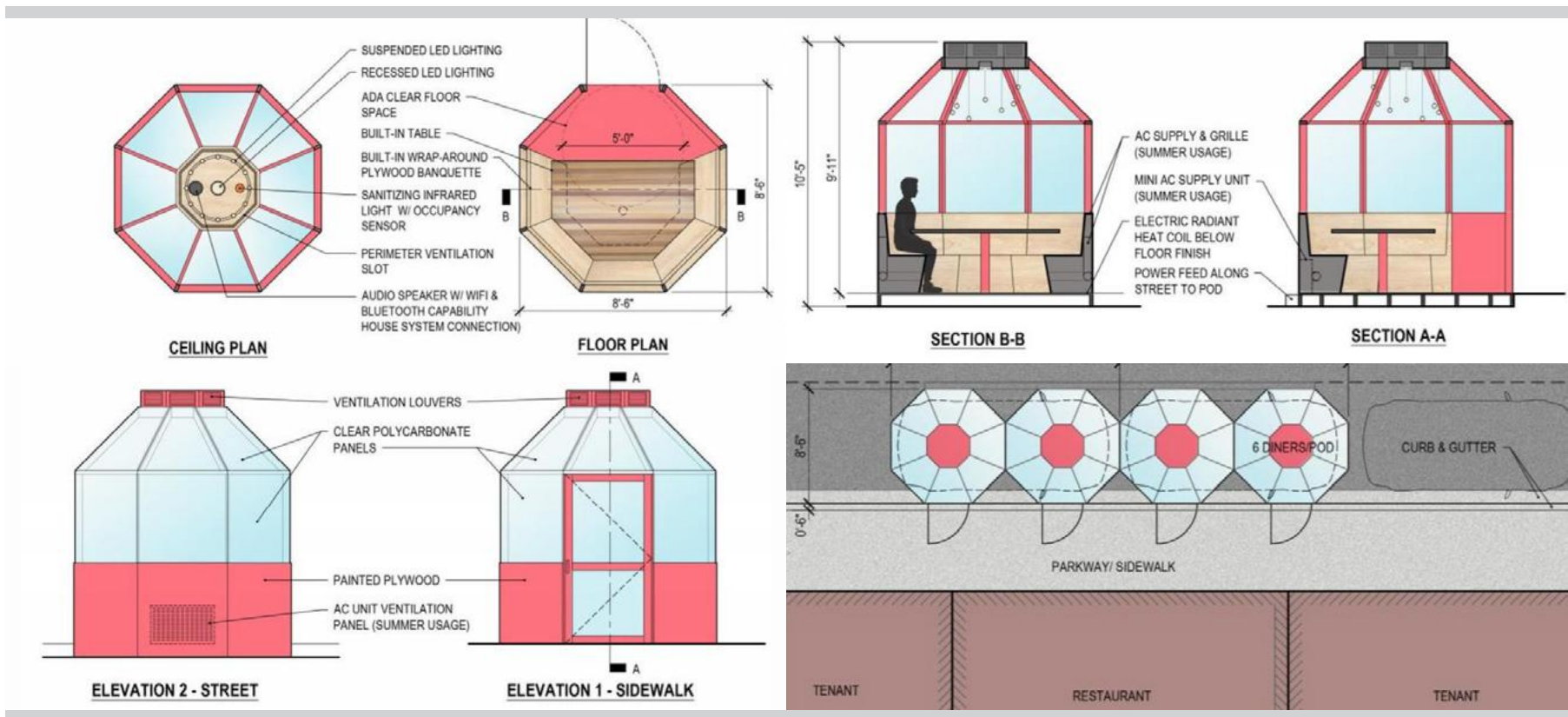
NOSH PODS

Private dining pods inspired by snow globes that can easily accommodate 6 diners with ADA provisions in mind and incorporating an electric radiant heating strategy below the floor finishes so diners can stay warm.

Submitted By
Stantec Architecture, Inc.

Location
Chicago, IL

Website
stantec.com



PALLETABLE

Dine in these branded streetscape pavillions that use reclaimed materials and windscreens to cut the brutalist of winter breezes.

Submitted By
Ideation Studio Inc.

Location
Chicago, IL

Website
ideationstudio.com

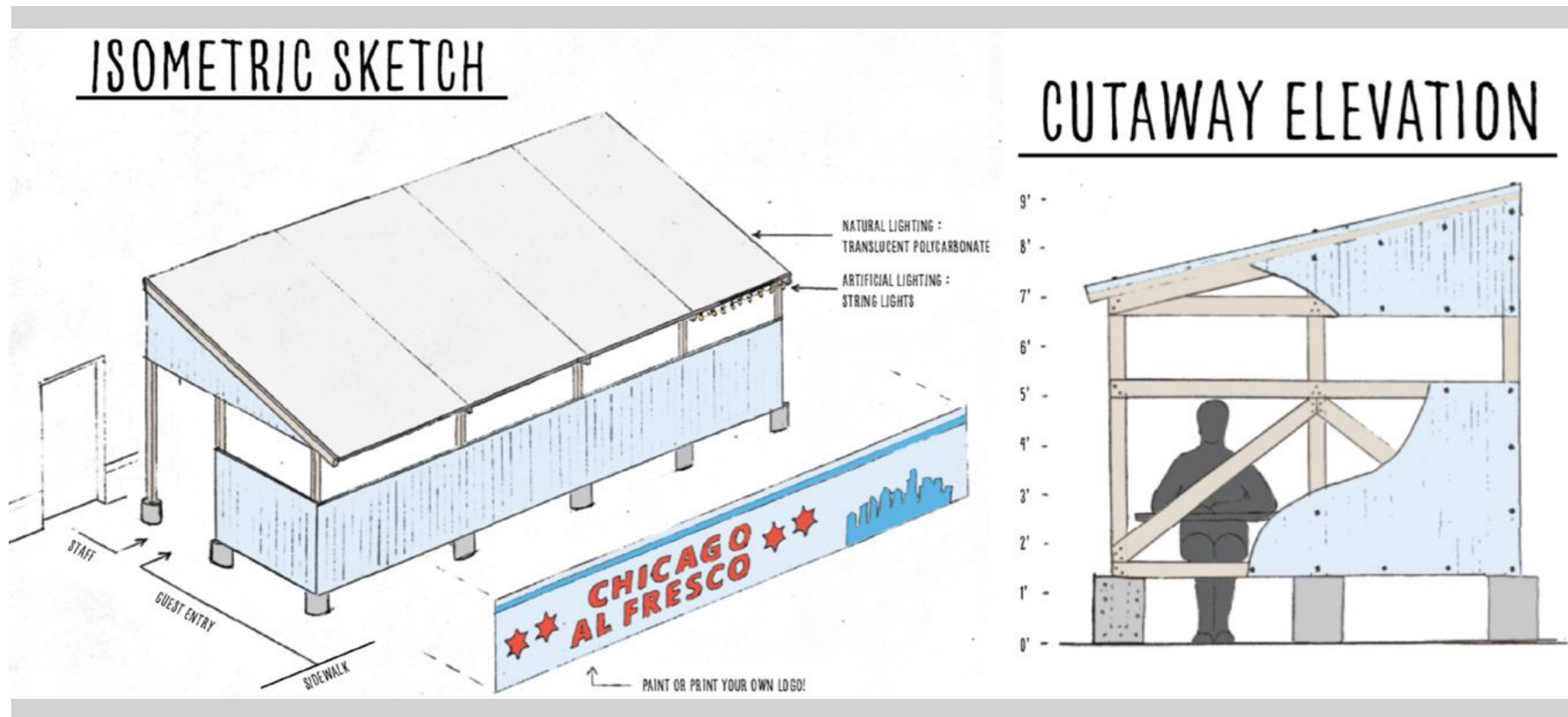


PERMEABLE PATIO ENCLOSURE (PPE) —————

A modular, open-air patio enclosure capable of rapid deployment, designed for sustainability and feasibility.

Submitted By
Jacob Hatley

Location
Tinley Park, IL



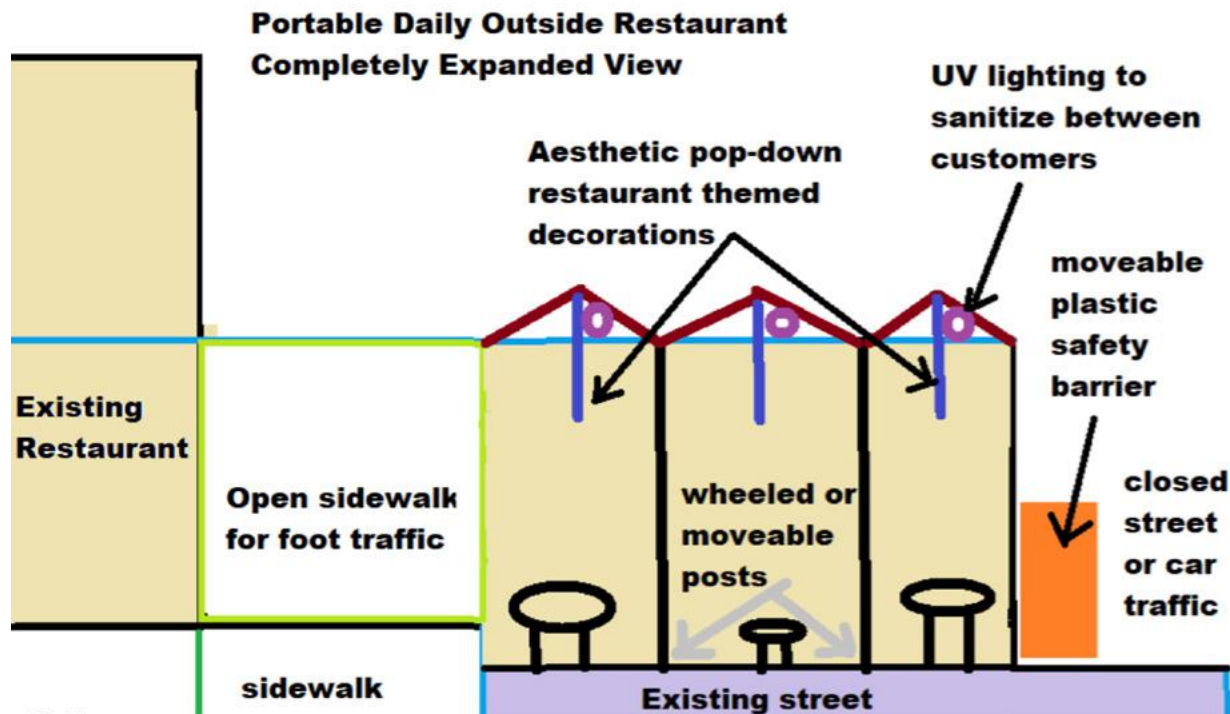
PORTABLE DAILY OUTSIDE RESTAURANT

WITH POP-DOWN ACCORDION-STYLE DECORATIONS

Portable outdoor restaurant with accordion-style pop-down décor expanding from the restaurant out into a closed or partially closed street.

Submitted By
Gary Good

Location
Clarksville, TN



PURE CLOVE

The organic, stand-alone form of the “Pure Clove” encompasses diners in an intimate cocoon while allowing natural ventilation and insulation.

Submitted By
DxU Architects

Location
Chicago

Website
dxuarch.com

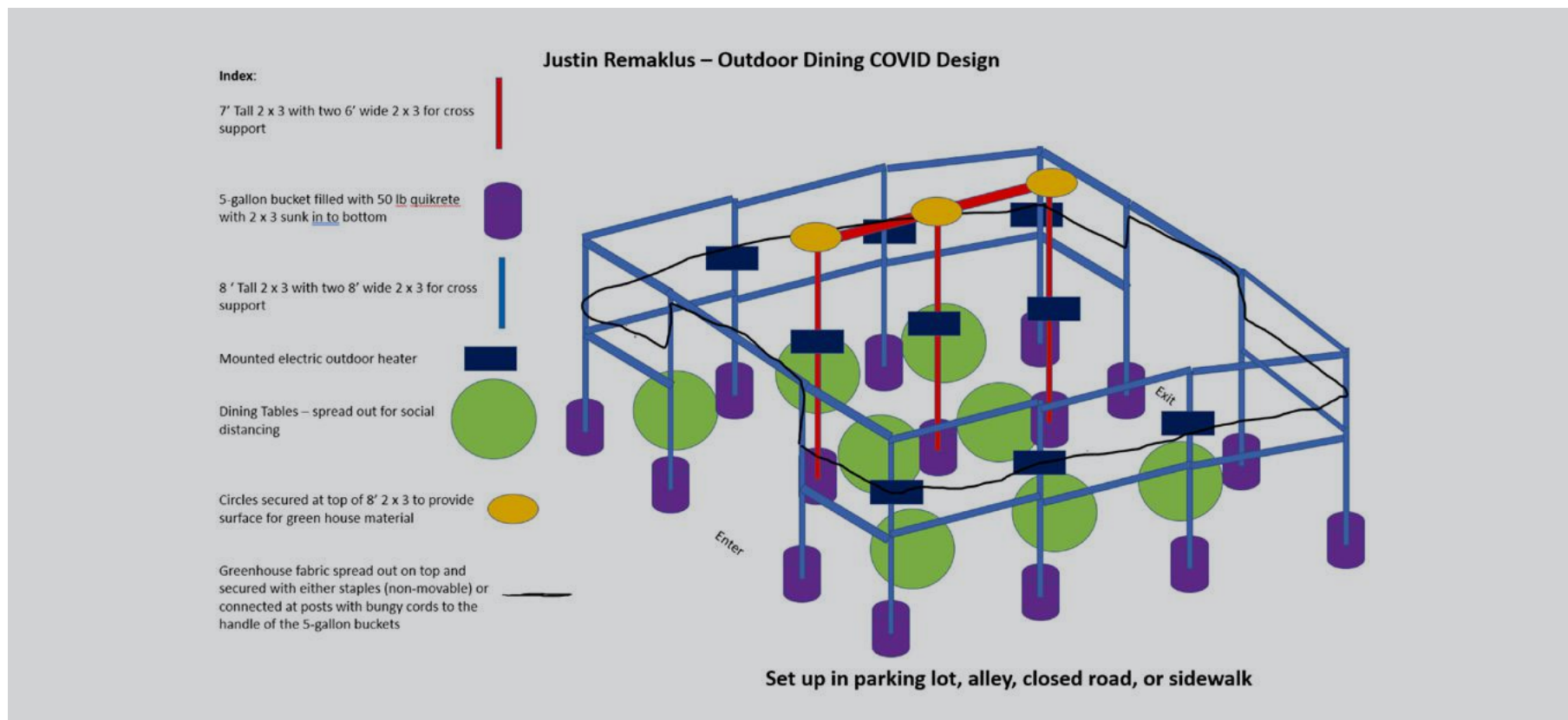


QUICK, AFFORDABLE, OUTDOOR EATING SET UP

Quick, affordable, above-ground covered structure using readily available materials.

Submitted By
Justin Remaklu

Location
Bellingham, WA



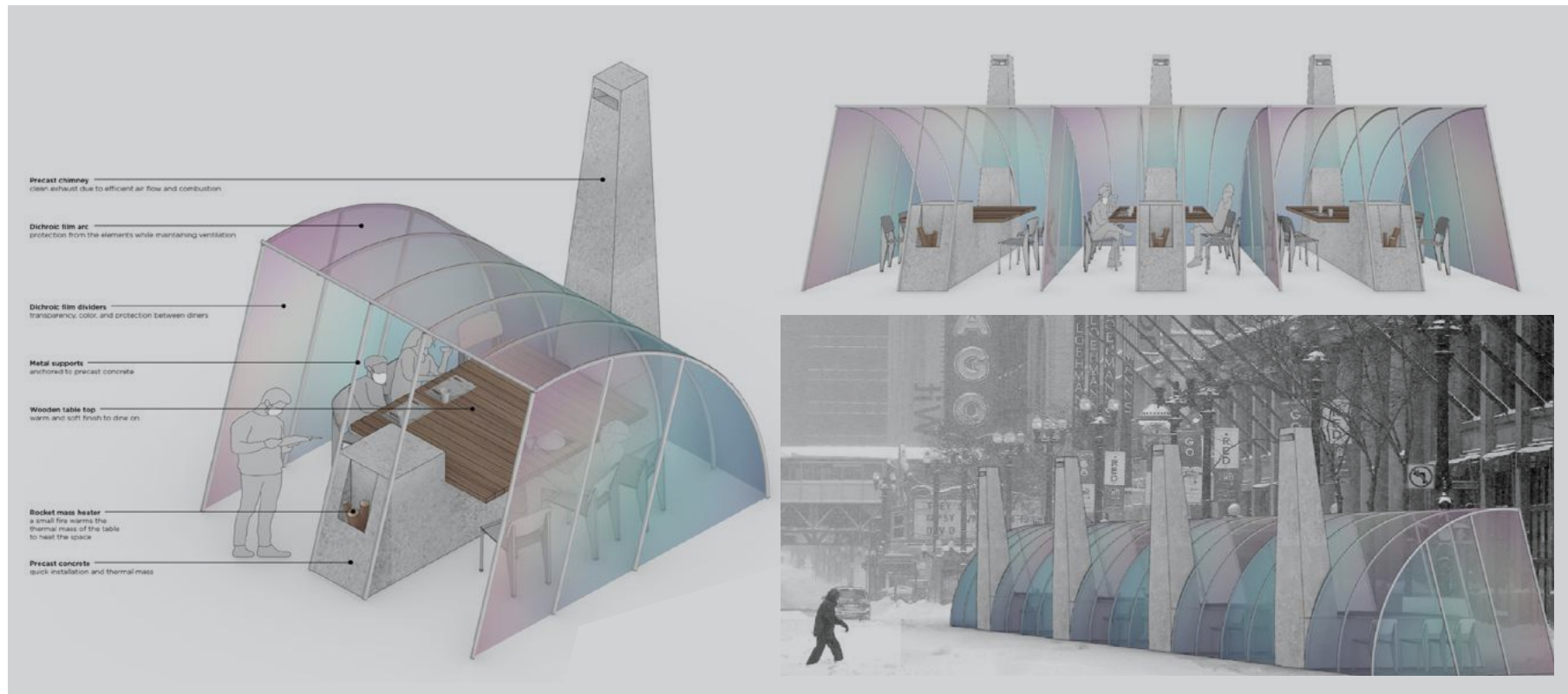
RADIANT

RADIANT provides a sustainable, warm, and safe environment for outdoor dining on the streets of Chicago. The project is composed of two main elements: the rocket mass heater table and the arc shelter.

Submitted By
Office of Things

Location
Chicago, IL / New York, NY / Charlottesville, VA

Website
oo-t.co



SNOWSTAR

An interlocking modular system, with warmth and shelter, to facilitate single and multiple diners throughout Chicago.

Submitted By

Chipman Design Architecture

Location

Des Plaines, IL, New York, NY, Los Angeles, CA, Atlanta, GA

Website

chipman-design.com



STREETPOD

StreetPod is a weathered parklet dining solution with two units fitting in one car parking space, leveling to curb and installed in two minutes.

Submitted By
RUA Architects (Ireland)

Location
Kinsale, Ireland / Denve, CO & Chicago, IL

Website
streetpod.ie | modularsuresite.com

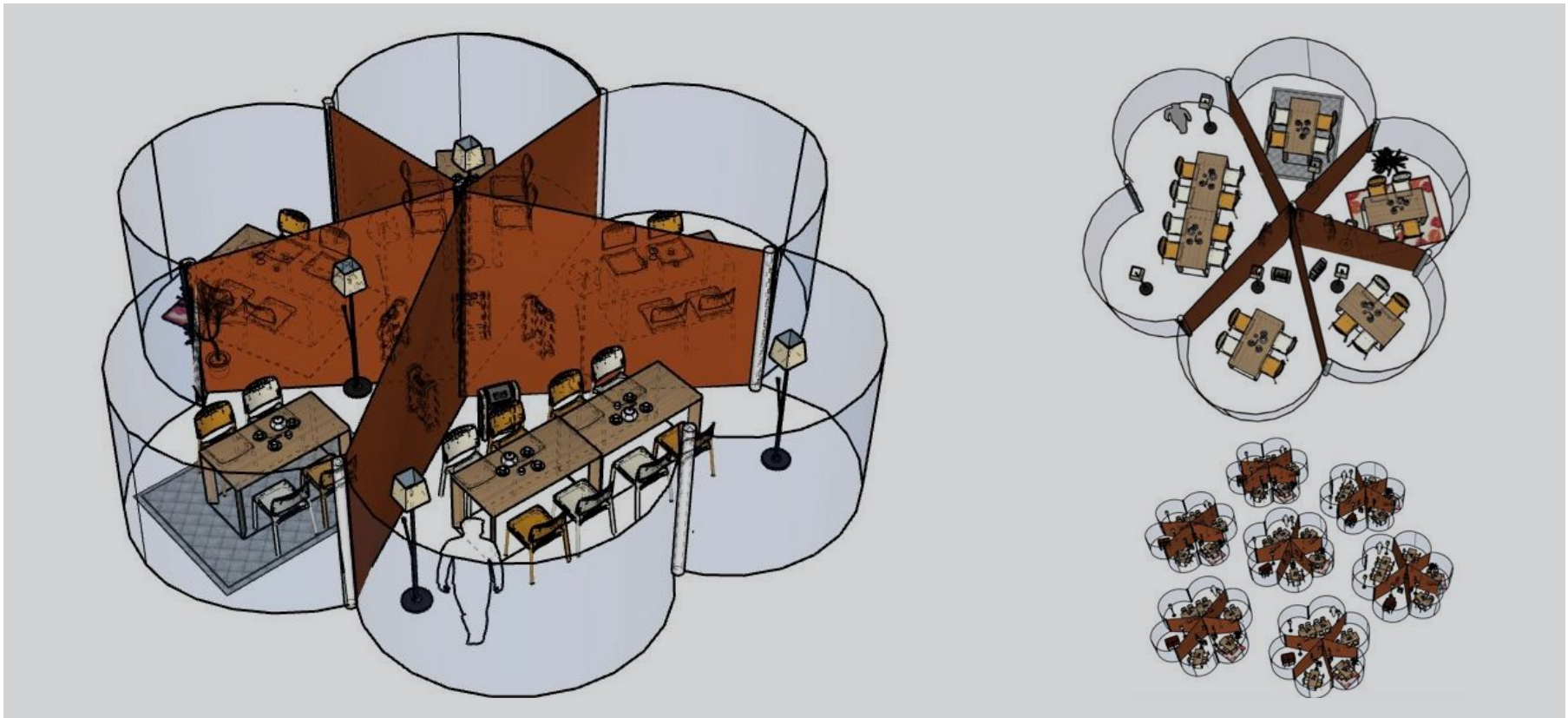


THE CHICAGO MARINA SHELTER

The Chicago Marina Shelter incorporates design cues from the world-famous Marina City landmark to create a fun and safe dining environment, while serving as a symbol of Chicago's history and resilience throughout COVID-19.

Submitted By
Stephen Kleinschmit

Location
Chicago, IL



THE CONVERTIBLE PATIO

Converting shipping containers into portable dining units, giving restaurants extra square footage right outside their doors.

Submitted By
The Atypikal Company

Location
Chicago, IL

Website
atypikal.co



THE NEST

The Nest is naturally ventilated, sustainably built, and easy to assemble outdoor dining pod.

Submitted By
ARC (All Reimagining Chicago)

Location
Chicago, IL



THE PARKING LOT

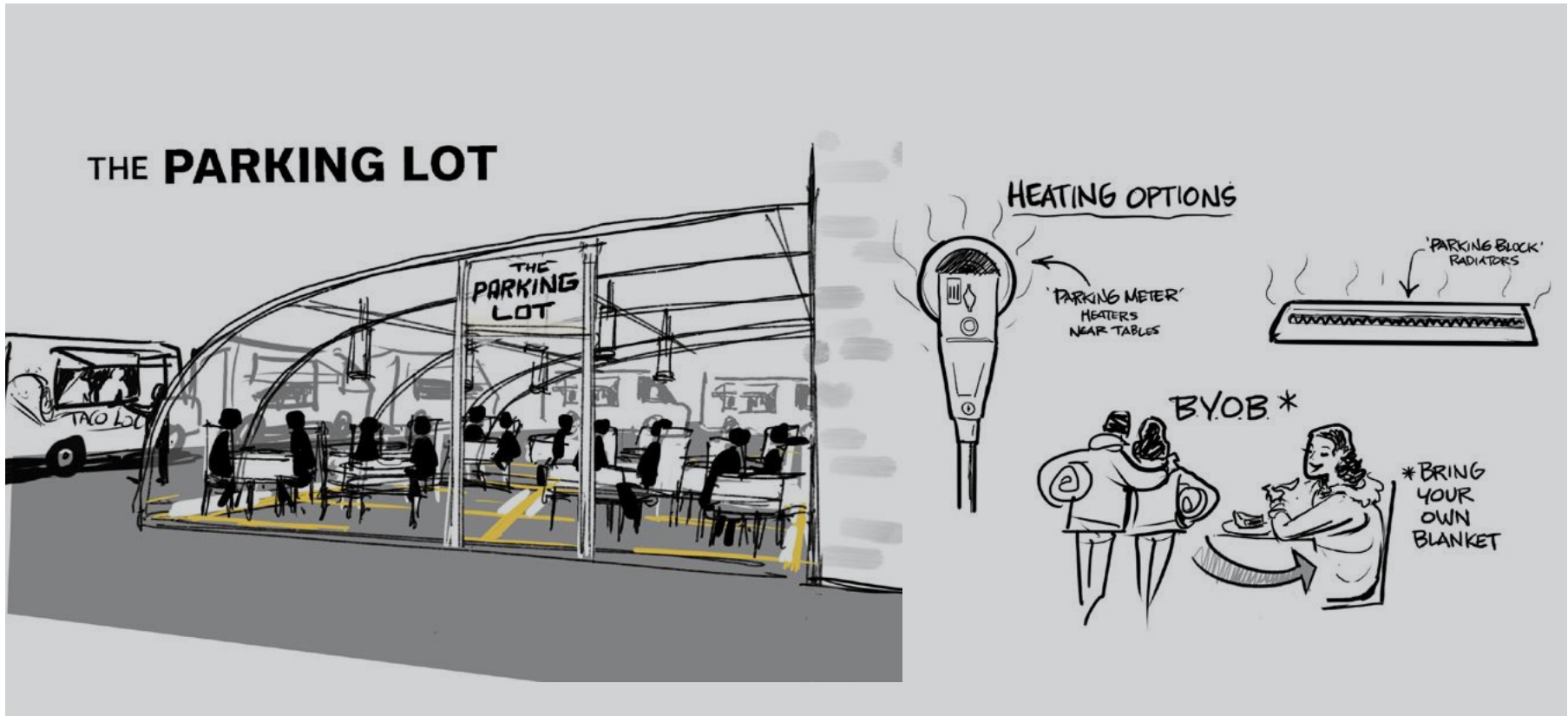
A CHICAGO-STYLE, OUTDOOR DINING EXPERIENCE

Chicago's many empty parking and car lots transform into outdoor, heated dining spaces and our city's beloved food trucks provide the grub.

Submitted By
Dina DiCostanzo (ideator)

Location
Chicago, IL

Website
dinadico.com



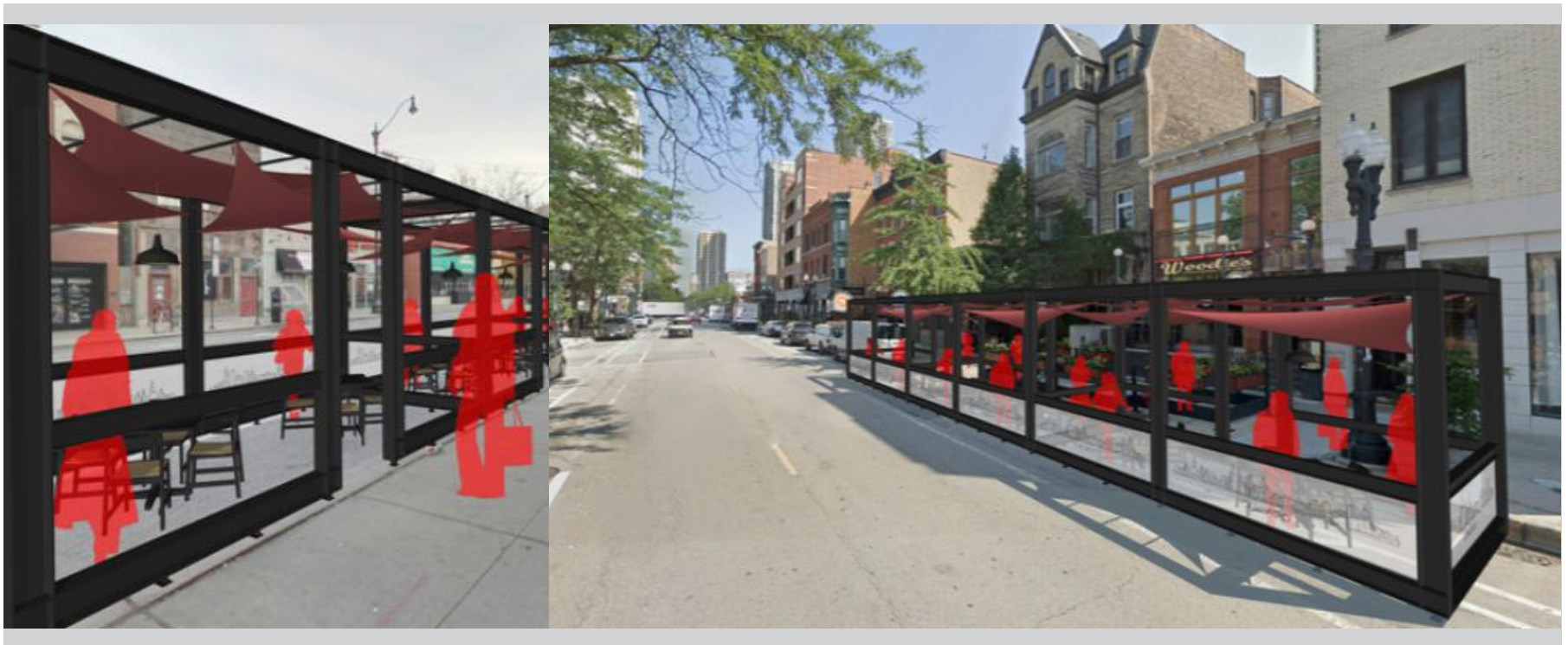
TRANSPARENT ETFE DINING PAVILION ———

Encourage neighborhoods to take back their streetscapes without closing vehicular traffic. The integration of transparent and programmable pavilions that inhabit existing parking spaces create unique environments for urban activities while providing safety from adjacent traffic.

Submitted By
Edward PECK DESIGN

Location
Chicago, IL

Website
epeckdesign.com



WINTER DINING SOLUTION

This sidewalk cafe enclosure scheme assumes that an outdoor dining experience can be safe, without sacrificing comfort.

Submitted By
Lamar Johnson Collaborative

Location
Chicago, IL

Website
theljc.com



WINTER LAYERS

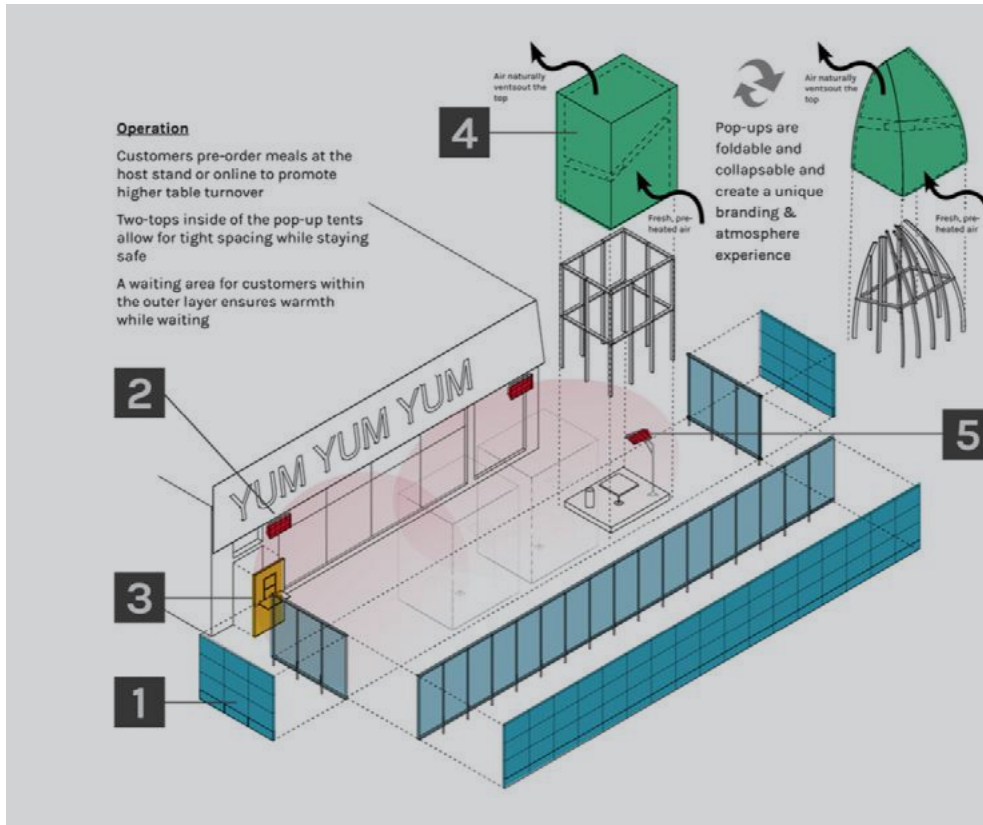
AN OUTDOOR DINING TOOLKIT

A simple, adaptable solution based upon the layering of off-grid heating techniques with vibrant, interest-generating design.

Submitted By
SmithGroup

Location
Chicago, IL

Website
smithgroup.com



WINTER PATIO DINING EXPERIENCE

A practical, affordable, and scalable outdoor enclosure system to support an inclusive, citywide winter patio dining initiative.

Submitted By
Bridgewater Studio Inc.

Location
Chicago, IL

Website
bridgewaterstudio.net



OUR PARTNERS

We are so grateful for the support of our partners who are committed to helping strengthen the restaurant sector of Chicago and building stronger, healthier and safer communities. Together, we can help make a difference in the lives of so many.



BMO Harris Bank

North America's eighth largest bank by assets, BMO serves more than 12 million customers through three integrated operating groups providing personal and commercial banking, wealth management and investment services.



City of Chicago

As a multicultural city that thrives on the harmony and diversity of its neighborhoods, Chicago today embodies the values of America's heartland-integrity, hard work and community and reflects the ideals in the social fabric of its 77 distinct neighborhoods.



IDEO

IDEO is a global design company committed to creating positive impact through human-centered design. IDEO collaborates with their clients to tackle complex challenges ranging from addressing climate change and building new ventures to helping make organizations more creatively competitive.



Illinois Restaurant Association

Founded in 1914, the Illinois Restaurant Association is a non-profit organization dedicated to promoting, protecting, educating and improving the restaurant industry in Illinois.



WINTER DINING CHALLENGE

2020 The Top 60
Innovative Designs

