



JBG SMITH

**OUTDOOR DINING
WINTERIZATION**

RAMW Members –

The past 6+ months have presented hurdles that none of us could have prepared for. Even the best operators are having to pivot in ways they never imagined to navigate this constantly evolving retail landscape. In the current climate, servicing your patrons and staff has become even more meticulous and requires making unforeseen changes to your usual business model, which we know is not easy.

We understand that outdoor dining has become crucial given the limited indoor seating capacity regulations. As experts in Retail Design & Construction, we know that this is only going to become more difficult as we head into the winter months. We want to help retailers think outside the box to create outdoor dining areas that are as approachable and efficient as possible.

The following resource provides suggestions for ways to enhance your outdoor dining areas in order to keep patrons warm, safe, and happy as they visit your establishment.

Please feel free to contact us should you have any questions.

Best regards,



DESIGN & PERMIT PROCESS

Coordinate with the Landlord on available areas for outdoor seating. On certain sites there may be space in less obvious locations, which fall outside of your property lines, sidewalks, or café zones.

Once you have an idea of the areas approved by your Landlord you should coordinate with an architect or design professional to survey the surrounding areas and provide a seating plan, with all necessary COVID and jurisdictional clearances and requirements.

It could also be helpful to coordinate with a permit expeditor to understand county submission requirements and the approvals needed to begin assembling your structure.

Washington, DC

[DDOT Sidewalk Café Regulations](#)
[DC Regulations for COVID Outdoor Dining](#)
[DC Parklet Program Guidelines](#)

Arlington County, Virginia

[Arlington Guidelines For Outdoor Cafes](#)

Montgomery County, Maryland

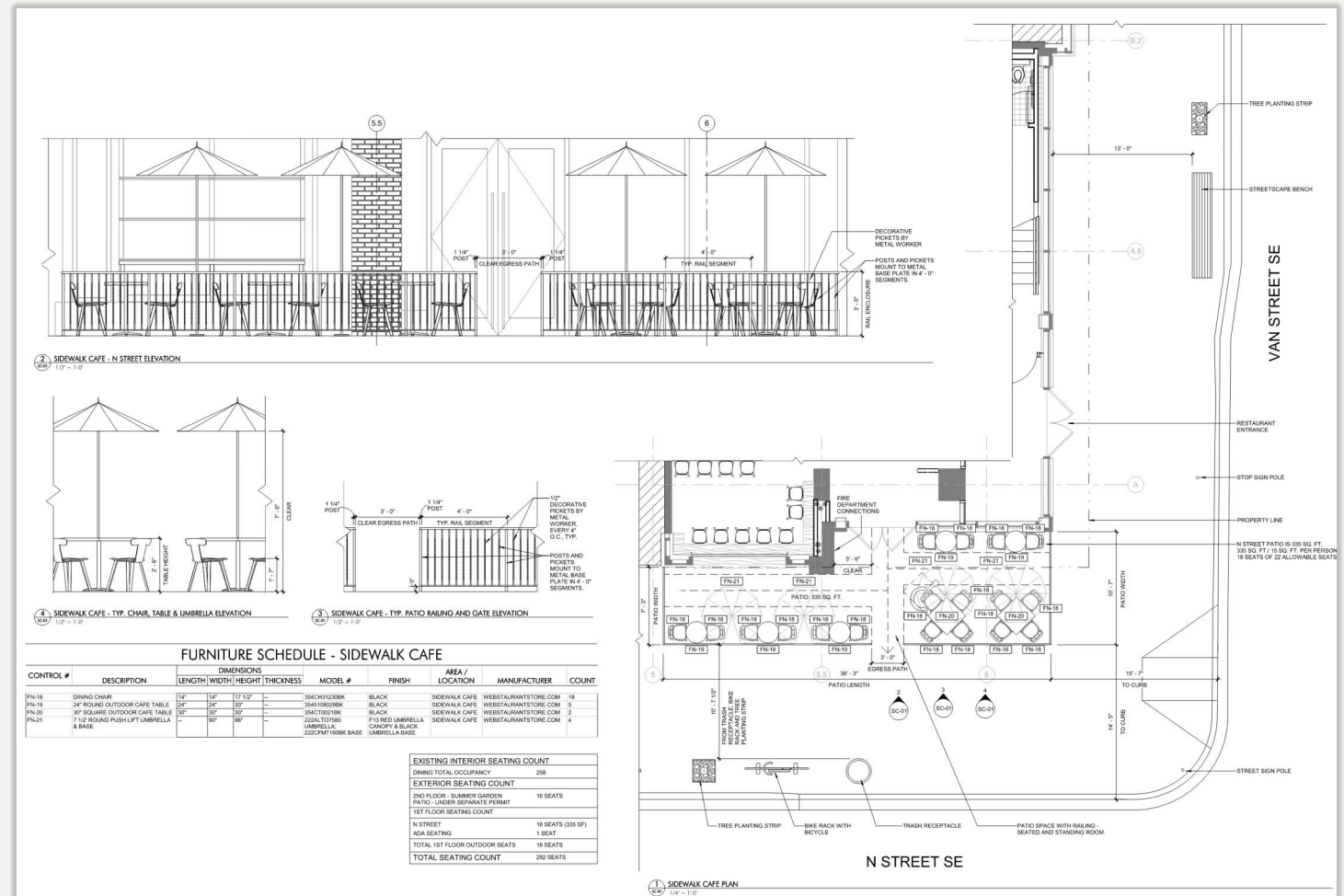
[Montgomery County Outdoor Seating Steps](#)

City of Alexandria

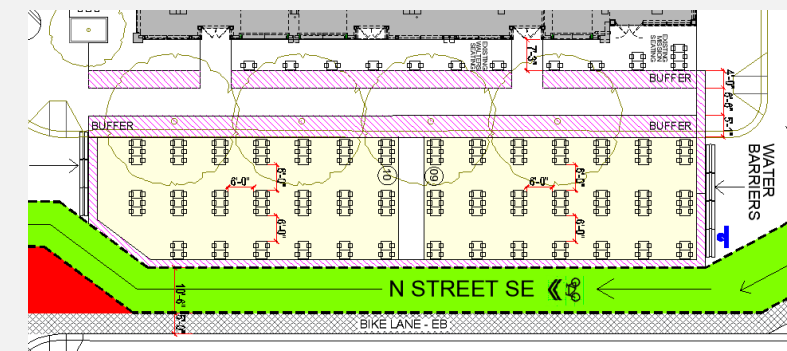
[Alexandria Temporary Outdoor Dining Request](#)

Fairfax County, Virginia

[Fairfax Tent Structure Requirements](#)
[Fairfax Fire Marshal Operational Permit Requirements](#)



Architect Drawings



Covid Clearance & Barrier Requirements

AESTHETIC ADDITIONS

There are small additions to outdoor dining areas can make all the difference to patrons. Even something as simple as hanging twinkie lights can give your space a fun backyard feeling.

Greenery doesn't just give a great aesthetic feel to patrons but also can give diners additional privacy. At a fairly low-cost, installing planters and/or fake greenery walls can be a great addition to an outdoor dining space.

[Greenery Wall](#)

[Ivy Wall](#)

[Boxwood Grass Wall](#)

[Twinkle String Lights](#)



HEATERS

Heaters are an essential element to combating the upcoming colder months. Most common heaters will use electric, propane gas, or natural gas to operate. Each power source will result in different forms of heat such as a flame, blown air, or radiation from coils.

If the heaters are electric, be sure to coordinate with the Landlord on available building connections and electrical loads.

When utilizing gas, coordinate with the Landlord and Fire Marshall on appropriate locations for equipment and tanks. Consider the type of heat, either propane or natural gas, to be sure that products that you are installing will operate correctly.

For either case, consult with an Architect/Engineer to ensure proper code and life safety requirements and always be sure to coordinate with any local jurisdictional requirements before installing.

Types of Heaters

[Why use electric?](#)

[Different Types of Heaters
Overview](#)

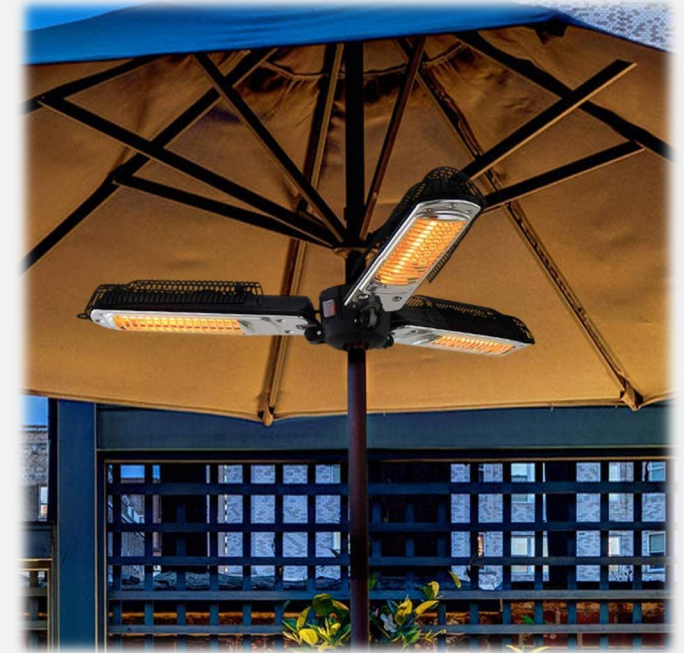
Product Examples

[Propane Heater](#)

[Electric Infrared Heater](#)

[Forced Air Heater](#)

[AEL Corporation Heaters](#)



Electric Heaters



Gas Heaters



COVERED DINING PODS

Coverings and enclosures can provide an added level of comfort to outdoor seating areas. They can also protect patrons from rain or occasional snow, while containing the heat.

Individual pods can house a single table, or a larger canopy structure can encompass multiple tables spaced 6 feet apart. Utilize greenhouse coverings, or party tents with side panels, to allow coverage to a larger area.

Incorporate decor within these structures to enhance the aesthetic and create a more vibrant and comfortable space for patrons.

Inspiration:
[Small Greenhouse Pods](#)
[Igloo Enclosures](#)

Products:
[Green House Tents](#)
[Construction Tents](#)
[Patio Gazebos](#)

Local Tent Rentals:
[Capital Party Rentals](#)
[Events Rental DC](#)
[Sammy's Tents](#)



Coconut Club – Washington, D.C.



Gnoccheria – New York City



Mona Lisa – San Francisco



Haikan – Washington, D.C.

WARM-UP YOUR MENU OPTIONS

Updating your menu to feature warmer food & beverage options can make eating outdoors more enjoyable for patrons. Focusing on 'comfort-style meals' is always a good option for the colder months.

Adding some creative flare to a new menu item can also help draw interest to an outdoor dining space. Adding a small s'mores bar can be fun for patrons but be sure to confirm it adheres to your jurisdiction's regulations.

[Custom S'mores deck](#)

[Winter Cocktail Ideas](#)

[Winter Comfort Food Ideas](#)

[More Warm Food Ideas](#)



KEEPING WARM!

Right now, industrial heaters might be hard to come by, but there are easy alternatives to help keep patrons warm. Providing clean blankets can make a big difference as temperatures continue to drop.

If you're looking to take it a step further, consider heated blankets or cushions for each seat.

[Amazon Blanket](#)

[L.L. Bean - blanket](#)

[West Elm blanket](#)

[Amazon Heated blanket](#)

[Heated Cushions](#)



YOU ARE NOT ALONE

As you can imagine, you are not the only one looking for creative ways for additional outdoor seating. Many cities across the globe are under the same challenge to come up with new ways of implementing comfortable outdoor dining for the upcoming winter months.

Open IDEO put out a call for creative design solutions, that Chicago business owners could implement to keep customers coming back during the winter. Ideas ranged from shipping containers to tents to retrofitted buses.

Rockwell Group earlier in the year put out a guide on how to construct a covered outdoor dining system to take back parallel parking spots for additional café seating. With the right modifications to the canopy and added side panels, this could be constructed to endure the colder months ahead.

In Washington, D.C. Mayor Muriel Bowser announced the Streatery Winter Ready Grant Program, which will bring an investment of \$4 million to help restaurants winterize their outdoor dining areas. For application and for more information follow the link: [Streatery Winter Ready Grant Program](#).

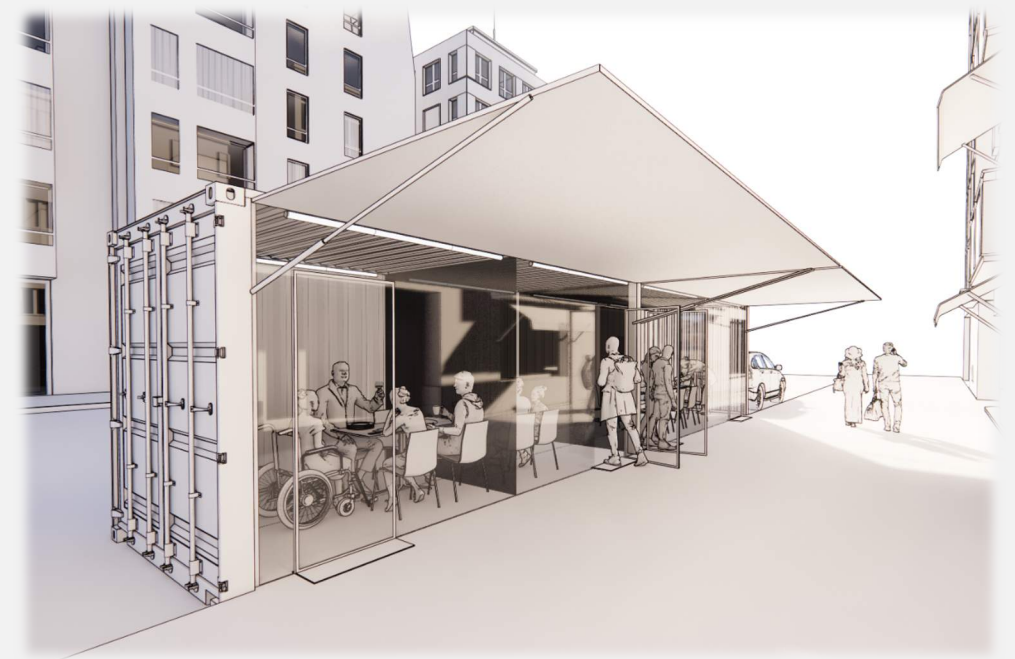
Links to Design in Other Cities

[City of Chicago Winter Dining Challenge](#)

[Rockwell Group's Dine Out](#)

[Camping Yurts Aspen, CO](#)

[Shipping Container Enclosure](#)



JMO Modular – Open IDEO, Chicago Winter Dining Challenge



Rockwell Group's Dine Out Installation



Camping Yurts Installation – Aspen, CO

THANK YOU

For any questions, feel free to reach out to the JBG Smith Retail
Design & Construction team

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