



# RESTAURANT

A great dining experience isn't just about taste buds. It's also about the space.

Quick serve to fine dining, restaurants must distinguish themselves and create memorable experiences that will turn customers into fans. The right mechanical, electrical and plumbing (MEP) design can make it happen. Paired with creative architecture, it can produce a unique environment and an establishment that runs well.

For over 30 years, **Dialectic** has created MEP designs that enhance a restaurant experience. We're focused on aesthetics, scale, location, comfort and sustainability of spaces. Our designers create sustainable plans that make low energy and water usage a high priority. We also understand the importance of managing operation costs. These goals are top of mind whether we're creating energy-efficient prototypes or continuing green efforts by implementing new technology.

**Dialectic** is the go-to source for prototypes and standards development and maintenance. Our engineers create designs to fit a variety of situations and needs:

- Standard pad-site plan drawings for freestanding buildings
- Kits of parts complete with details
- Schedules and applications for various systems and conditions for existing buildings

Restaurateurs look to us for expert MEP engineering design, no matter the building or type of restaurant space.

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## EXPERIENCE

&pizza	Five Guys
Bonefish Grill	Fogo de Chao
The Capital Grille	Houston's
Chick-fil-A	KFC
Chuy's	The Palm Restaurants
Del Frisco's Double Eagle	Pizza Hut
Steak House	Taco Bell
Eddie V's Prime Seafood	True Food Kitchen
	Wendy's



**Dialectic**  
ENGINEERING