Individual Case Study: 

BOA STEAKHOUSE 

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Restaurant Information:

- **BOA Prime Grill** features a prime selection of traditional American cuisine and offers a contemporary take on conventional steak and lobster dishes. The dining space is filled with classic accents from leather and wood to chrome.
- **Location**: Inside Forum Shops at Caesar’s Palace
- **Dining Style**: Casual Elegant
- **Cuisine**: Steakhouse, California
Spaces within the Restaurant

- The restaurant is divided into:
  - Main dining area
  - Patio area adjacent to entrance
  - Bar area
Lighting in a Fine Dining Restaurant Setting

• In fine dining establishments, candlelight dinners which use dramatic lighting techniques should be reserved.

• Traditional fine dining restaurants still use candles, but electric illumination can do a much better job without ruining the ambience.
Lighting Techniques

• BOA uses ceiling fixtures as downlights that serve as ambient lighting.
• There are decorative accent lightings at lower levels to create an intimate atmosphere of a fine dining restaurant in addition to table candles.
Lighting Techniques

• Spotlights are used throughout the space to provide some task lighting.
Lighting Flaws

1. The ambient lights do not provide enough lighting for the dining tables to see the food that they are eating even in the presence of candles.

2. There are no lighting fixtures that illuminate the walls, making them look empty.

3. The hallways are not lit very well, making it hard for occupants to walk through the space.

4. LED spotlights do not function as task lights due to the level of luminance.
Lighting Re-Design Ideas

- The ambience lightings are set to such a low level that the dining tables seem too dark even for the settings of a fine dining restaurant.
- This can be fixed by setting the lighting levels of the downlights to be stronger, and/or by hanging pendant lights above the tables.
Lighting Re-Design Ideas

- The ceiling fixtures provide some ambient lighting, but there are no wall washers or luminaires that light up the walls and their texture.
- Providing incandescent wall washers can light up the walls and show some detail so that they can stand out.
Lighting Re-Design Ideas

• The hallways are inefficiently lit when coming in from the entrance, making it hard to guide through the restaurant.

• LED lights at the bottom corners of the walls to provide for indirect lighting, along with some extra downlights can be used for better light the hallways.
Lighting Re-Design Ideas

- The spotlights do not function as direct lighting luminaires which also make the ceiling hard to see.
- By controlling the dim settings and increasing the intensity of these spotlights, they can provide better ambient/task lighting and would also make the ceiling more visible.
Conclusion & References

• Overall, the space of the restaurant is aesthetically quite pleasant. However, the lighting flaws make it harder for an occupant to see their food, and walk through the space. This is important especially in a steakhouse, since one would not be able to tell whether their steak is cooked or not. Also, the red lights that are prominent throughout the space conflict with this problem.

• Some areas have too low of lighting levels which seems to be the main issue of BOA Steakhouse. Most of the areas can be improved upon by controlling the lighting settings, excluding a few areas which need to be provided with more fixtures.
