

# Colorado **CONSTRUCTION** & Design

FALL | 2015

## WESTERN HOSPITALITY

Haselden Construction and Davis Partnership  
Architects Team up on **The ART: a Hotel.**

## TEAMWORK DEVELOPMENT

with Karl Mecklenburg

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# WESTERN HOSPITALITY

Colorado's economy has long been closely linked to tourism, as people from around the world visit here to enjoy the rugged Rocky Mountains, the natural scenic beauty, and our nearly year-round great weather. Add to that a world-class metropolitan area that still maintains a quaint

sense of community, and the need for more and better hospitality options continues to grow. In this edition, we look at a few interesting hospitality projects across the state, and the designers, builders and clients who make it all happen.

—By Sean O'Keefe



Rendering: Dynia Architects

## The Source Hotel | Brighton Boulevard

Intending to build on the early success of The Source, Zeppelin Development is currently in progress with development of a full-service 100-key boutique hotel, directly adjacent to the original market hall. The Source, built by White Construction and open as of late 2013 in Denver's RiNo neighborhood, is an artisan food hall complete with two restaurants, and a taproom (see CC&D Winter 2015 for more). The culinary complex brings together a dozen carefully selected businesses in one location, including several artisan dining options.

Both The Source and the Source Hotel were designed by Dynia Architects, who have collaborated with Zeppelin Development on a series of projects located directly across the Platte River from The Source in the Taxi Development. The Source has created momentum to drive continued discovery and redevelopment of RiNo. Mixed-use projects, residences, collaborative office spaces, and mass transit plans are all part of the neighborhood's prosperity in the future.

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## The ART, a Hotel | North Broadway



Featured on the cover of this issue, The ART, a Hotel embodies Denver's ever-expanding design ambitions. The destination hotel was built by Haselden Construction, with development partners including Corporex Colorado, George Thorn, and Lanny Martin, with Commonwealth Hotels serving as the hospitality management group.

Davis Partnership Architects emphasized open, airy, floorplates, to access natural light. Guests arrive through a portico-like entrance located under the glass prow and pass through open gallery spaces that showcase a collection of modern art. The heart of the hotel lies on the fourth level, where amenities include conference space, meeting rooms, lounges, and a high-end restaurant with private dining accommodations. Each function is adjacent to the rooftop garden. The upper levels house all of the guest rooms including four feature suites on each floor.



TOP: The concierge lobby and terrace.

LEFT: Clockwise from far left: A view of the facade from 12th Avenue looking northwest. On entry, guests are welcomed by Threshold, a lighting installation by Leo Villareal. Additional art installations greet guests in the concierge lobby and throughout the hotel.

## Dairy Block Hotel | Lower Downtown Denver



Dairy Block, formerly known as Z Block, will house a highly anticipated boutique hotel. (Rendering: SAR / JG Johnson Architects.)

A new mixed-use development located in the heart of Denver's LoDo neighborhood will feature an eight-story, 172-key hotel to be operated by Sage Hospitality. Bound by 18th, 19th and Wazee Streets, the overall development will also include office and retail components along with three levels of subgrade garage, providing close to 400 spaces of on-site parking. The project team includes McWhinney, a real estate development and management

company; Grand American, Inc., a real estate company with a focus on historic districts; and Sage Hospitality. On the design side, Shears Adkins Rockmore (SAR) handled the office and retail components, with hotel design provided by JOHNSON NATHAN STROHE (formerly known as JG Johnson Architects), and construction services led by Saunders Construction. Saunders broke ground in May of 2015, with occupancy slated for early 2017.

## Limelight Ketchum Hotel | Exporting Aspen Design to Idaho



Design signatures that have proven successful in Colorado's high country are being used in Idaho's Limelight Ketchum Hotel.

Building on the success of Limelight Hotel in Aspen, resort developer Aspen Skiing Company is now developing a similar property in Ketchum, Idaho, to be known as Limelight Ketchum. Plans for the new Limelight hotel near Sun Valley's River Run base at Bald Mountain include 111 rooms and suites, plus 14 market-rate residential units

with expectations that the new hotel will be ready for the 2016-'17 ski season. Rowland+Broughton is leading design services on the project, following their successful interior rehabilitation of the Limelight Hotel in Aspen. The design aesthetic will encourage guests to bask in the limelight of this hotel concept that's unique for Idaho.



## Breckenridge Brewery | Littleton



Designed by Coburn Partners and built by Hyder Construction, Breckenridge Brewery's initial capacity of 150,000 barrels per year will be able to increase to roughly 300,000 barrel a year before any further need for expansion.

As the microbrew boom continues, Breckenridge Brewery got prepared to meet increased product demand by building a new \$35-million campus along the South Platte River in Littleton. The 12-acre campus includes 85,000 square feet of new facilities, including a 21,000-square-foot brew house with corporate offices; a 50,000-square-foot production building; and the Farm-house Restaurant, a 300-seat farm-to-table eatery with a beer garden and event stage.

The new campus is located near the Mineral Station RTD Light Rail stop and just off the Platte River Trail, which sees over 2 million bicyclists per year.

LEFT: BB's sprawling campus has quickly become a fixture on South Santa Fe in Denver. BELOW: Workers put the final pieces in place for what has become a world-class brewery. (Photos courtesy of James Ray Spahn, Crazy Horse Productions.)



## Avery Brewing | Boulder

Designed by Corburn Partners and built by Saunders Construction, this two-story facility was designed to showcase the brew house and packaging process as the center of a fun guest experience. As the craft beer market steadily grows nationwide, Colorado-based Avery Brewing Company has moved into a new 96,000-square-foot facility in Boulder that will allow for increased production capacity. Avery's new world-class brewery features eight fermenters, a grain tower, a spent-grain silo, and laboratory space accompanied by a sensory-depravation tasting room.

A second-floor mezzanine allows visitors to get a bird's eye view of the brewing and packaging process. Because the guest experience was so important to the client, Saunders Construction worked closely with the design and subcontractor teams to fine tune MEP coordination to reduce the



A bird's eye view of Avery's new facility. (Image credit: Saunders Construction.)

visual impact of ductwork and conceal service piping and conduit wherever possible. As with Breckenridge Brewery, above, the stainless steel beer tanks and process piping equipment take center stage.

## Great Divide Taproom and Production Facility | RiNo

Nearly bursting at the seams after 21 years at their original Ballpark neighborhood location, Great Divide Brewing officially opened their new Barrel Bar this summer.

Located at 35th and Brighton Boulevard in RiNo (a moniker that will soon preclude the longform River North, in the same way that Manhattan's SoHo doesn't really mean south of Houston to anyone anymore), this new 65,000-square-foot facility broke ground in the fall of 2014 under the leadership of Saunders Construction with design services led by Coburn Partners.

Now serving Great Divide's entire lineup of craft-brewed beers, the Barrel Bar presents a public taproom with a capacity of up to 100 including patio space, which serves as a front door to a much larger production facility. Beyond the taproom, the new building provides Great Divide with a new packaging facility featuring a state-of-the-art KHS canning line, warehouse space, and storage for up to 1,500 barrels of the brand's beers.



The construction of Great Divide's taproom and production facility, courtesy of Saunders Construction, will span 35,000 square feet. Many Colorado breweries are developing a national presence. (Image: Saunders.)

An elevated overlook walk way through the bottling facility allows visitors an up-close-and-personal view of how beer is made during free tours, which are open to the public without reservations seven days a week. A second phase of development is anticipated to ramp up in early 2016, with plans to include a new brewery and larger taproom, a beer garden, and new restaurant.

## Bubu Restaurant | Lowry

Built by Hive Construction and located in Lowry Hangar 2, Bubu presents an elegant blend of short-order functionality and vibrant modern interior design to result in an energetic dining experience. Bubu follows on the success of a downtown location in Chef Troy Guard's Asian-fusion concept, which features a healthy spin on build-your-own bowls.

Interior design firm Kimberly Timmons Interiors (KTI), and Architect John Craig of 4Site Advisors worked closely with Guard and the Tag Restaurant Group's development team to design a highly functional interior space that combines warm wood finishes; a vegetal color scheme; hand-fabricated raw metal surfaces; and exposed duct work, in a symphony of color and texture.

Seat count is critical to any restaurant design, and with a combination of booths, two-tops, four-tops, chef's counter and outdoor patio, Bubu manages to seat roughly 100 patrons in just 1,677 square feet of space. Wrap-around glazing and double-rollup doors open to bring Colorado sunshine inside, blurring the lines between interior and exterior spaces.



Hive Construction and 4Site Advisors collaborated on the project, which showcases prominent Denver chef Troy Guard. (Image courtesy of Sprocket Communications.)



## Four Friends Kitchen | Stapleton

The eponymous neighborhood friends came together to create Four Friends Kitchen, designed by Rowland+Broughton with an eye toward cost-conscious and ecologically-friendly building materials. Exposed duct work, polished concrete floors and reclaimed wood are neatly accentuated by the crisp tabletops and chairs. Pops of color in bright mimosa orange and mojito green accent the walls to create a relaxed and welcoming dining atmosphere.

Designed to appeal to Stapleton's family-centric community, the lobby has a wall of Etch-A-Sketch games that can be taken to the table to occupy children while the order is on its way. A roll-up garage door allows bar guests to remain connected to the outdoors without leaving

the shade on sunny days. The rooftop patio offers open-air dining and provides more casual space for gathering and eating. The restaurant blends breakfast and lunch standards with a collection of signature Southern dishes.



ABOVE: Reflecting Denver's hospitable climate and community, Four Friends Kitchen uses natural materials and an emphasis on spaciousness, which extends to its rooftop patio, INSET. (Images: Brent Moss.)

## Honor Society | Lower Downtown Denver

Honor Society, a new fast fine dining and lifestyle brand, opened its first restaurant this summer in lower downtown Denver. The 3,300-square-foot restaurant features handcrafted menu items, fresh juices, local craft beers, wines and specialty cocktails.

If the concept proves anywhere near as successful as another Colorado concept modeled on fast, Chipotle, Honor Society should do just fine. Four partners with diverse professional backgrounds developed the Honor Society concept out of their shared desire to create a restaurant that serves high-quality, healthy food in a comfortable, inviting environment.

*Continued...*



New buzzphrase: Fast Fine Dining. Another occasion in which four partners came together to create a unique watering hole, Honor Society. (Photo: Brent Moss.)

The restaurant's interior, designed by Rowland+Broughton Architecture, combines natural reclaimed surfaces with clean, contemporary sight lines, a look comparable to fine dining.

And Honor Society—one of the few non-chain restaurants to be LEED certified—uses recycled and repurposed packaging materials in the restaurant, and actively seeks out environmentally conscious vendors and suppliers, using consciously sourced products.

Compiled with help from Layer Cake Creative, a full-service marketing and publicity firm offering integrated professional-services marketing for AEC clients. For more information visit [www.GoLayerCake.com](http://www.GoLayerCake.com).



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