# Marin County Civic Center Design Updates

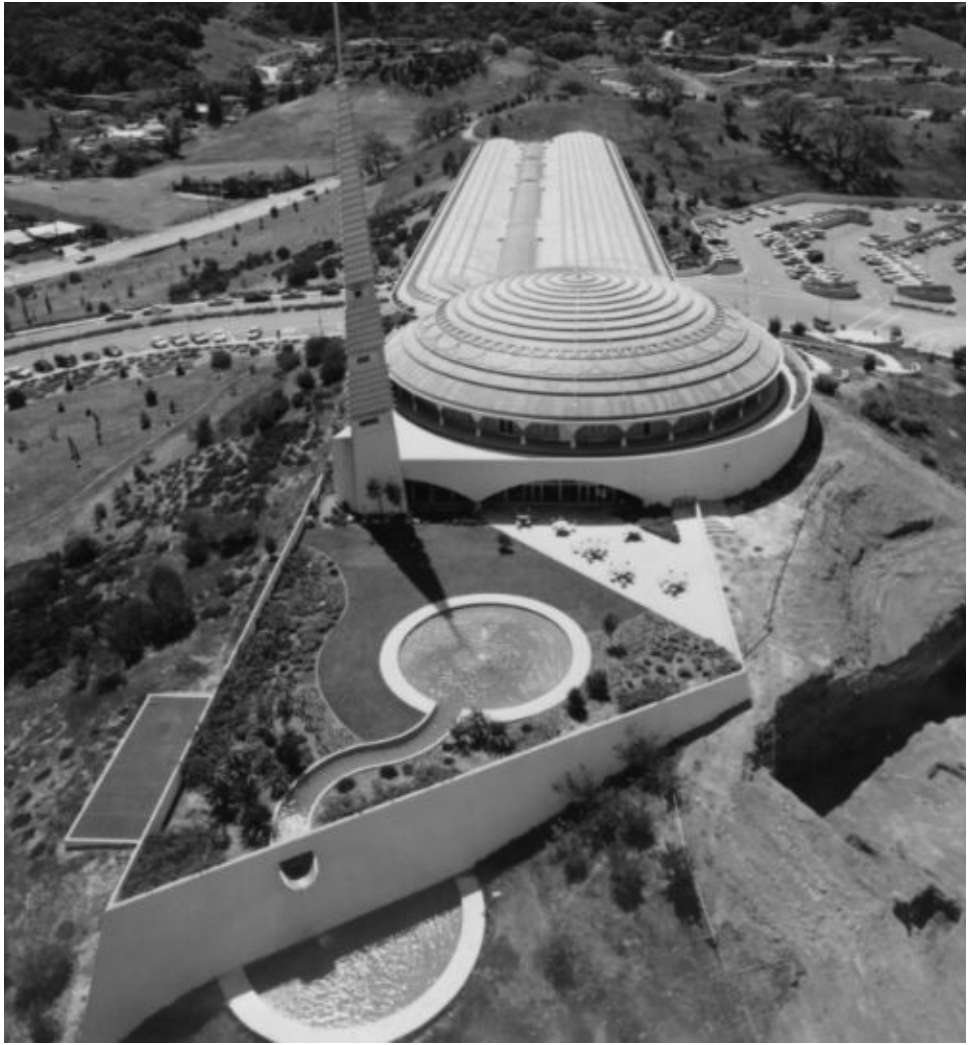
Conservancy Presentation
October 21, 2026



# AGENDA

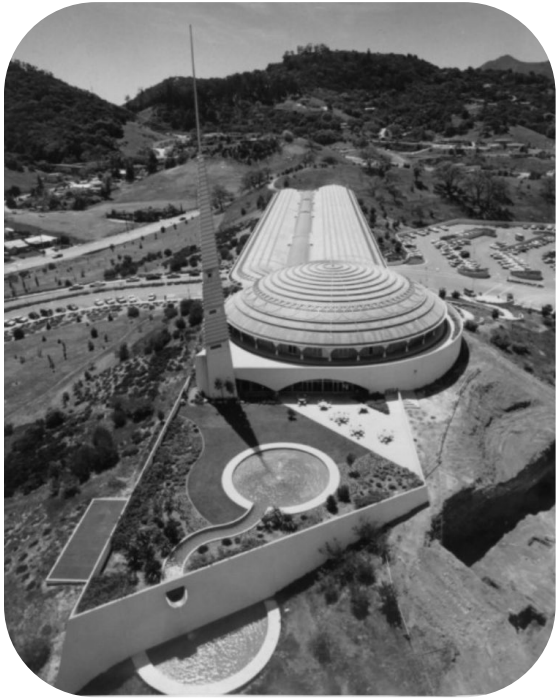
01 **PATIO DESIGN UPDATE**

02 **CAFE DESIGN UPDATE**

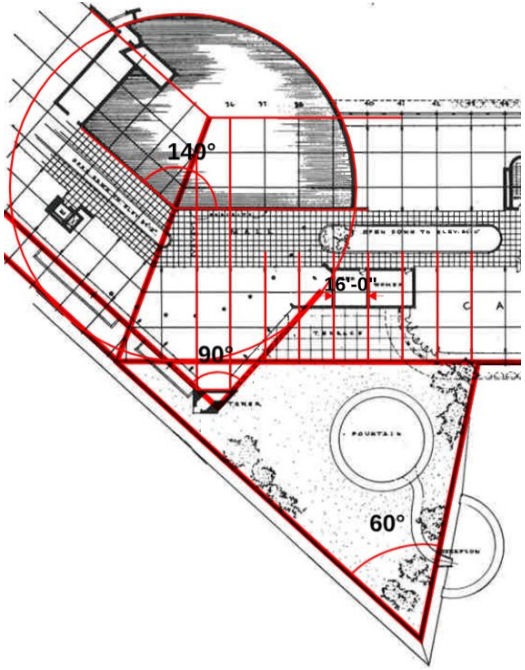


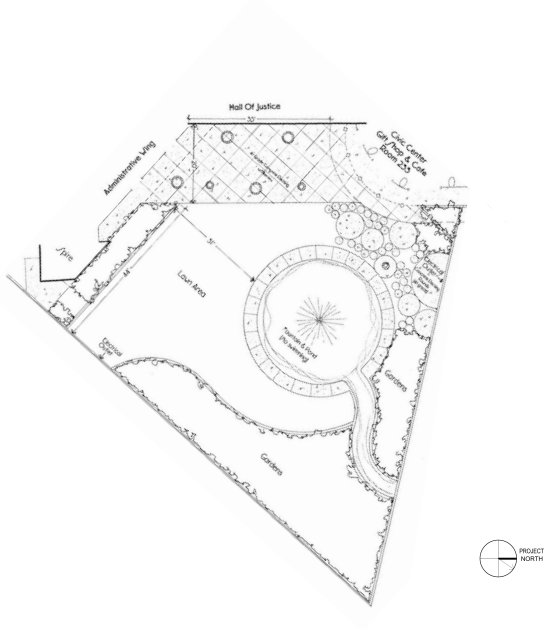

PATIO DESIGN UPDATE

# KEY ELEMENTS INFLUENCING THE LANDSCAPE DESIGN



**ADMINISTRATION BUILDING**
PHASE I - COMPLETED 1962




**HALL OF JUSTICE**
PHASE II - COMPLETED 1970

MIG | PGA TEF

# CHARACTER DEFINING FEATURES

## PHASE 1 CONSTRUCTION (1960–1962) (1966–1970)

**HARDSCAPE ALIGNED WITH HALL OF JUSTICE**
SCORE LINES ALIGN TO 16' GRID

**COMPRESSION-RELEASE SEQUENCE**
DOORS → PENDANT CRESCENT THRESHOLD → ROOF OVERHANG → OPEN PATIO

**SEATING AREA**
FOR EMPLOYEES AND VISITORS

**SPIRE**

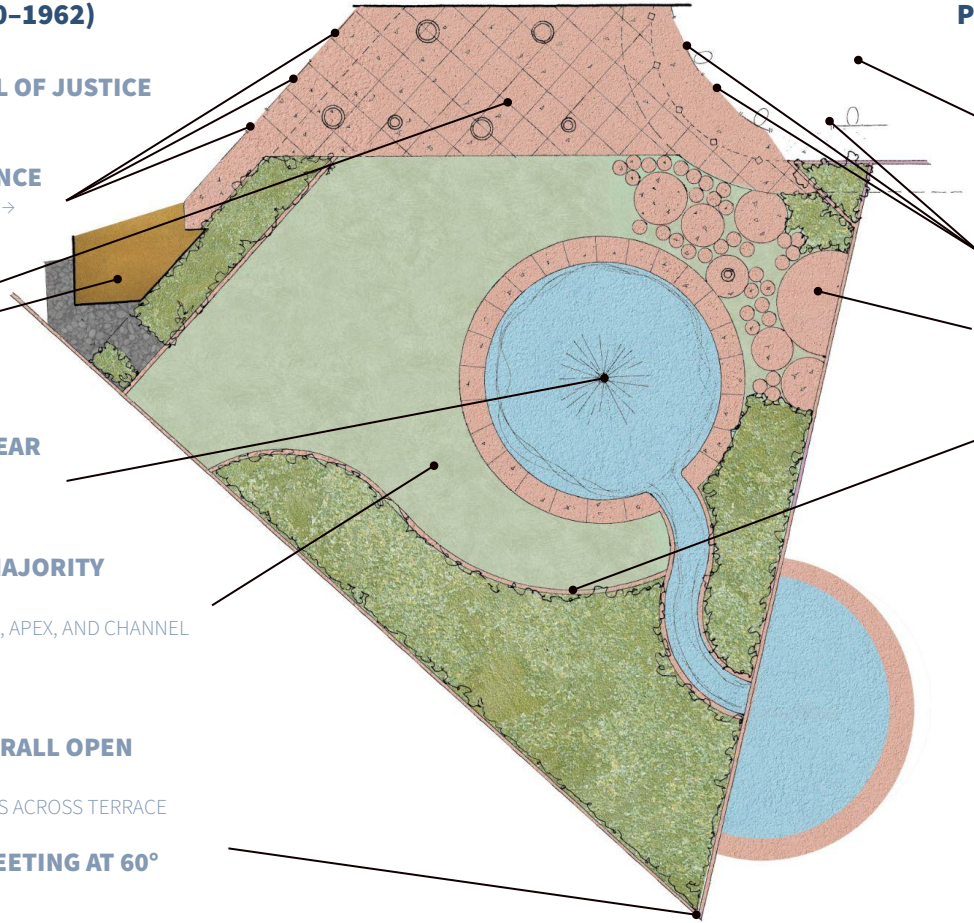
**CIRCULAR FOUNTAIN, CURVILINEAR CHANNEL**
HALF CIRCLE LOWER BASIN AND WATERFALL

**MOWN LAWN ENCIRCLING THE MAJORITY OF FOUNTAIN**
LOW PLANTING HUGGING RETAINING WALLS, APEX, AND CHANNEL

**FLAT TOPOGRAPHY**

**EAST VIEW + NORTH VISTA = OVERALL OPEN VIEWS**
CLOSE HILLS → DISTANT HILLS → OPEN VIEWS ACROSS TERRACE

**CONCRETE RETAINING WALLS MEETING AT 60° APEX**



## PHASE 2 CONSTRUCTION

**INTERIOR / EXTERIOR VIEWS FROM HALL OF JUSTICE**
OPEN VIEWS TO LANDSCAPE

**COMPRESSION-RELEASE SEQUENCE**
DOORS → PENDANT CRESCENT THRESHOLD → ROOF OVERHANG → OPEN PATIO

**CIRCULAR PAVERS**
FORMER PLANTING BED

**CURVILINEAR PLANTING BEDS**
LOW PLANTING HUGGING RETAINING WALLS, APEX, AND CHANNEL

| LANDSCAPE CHARACTERISTICS |
|---|
| VIEWS & VISTAS |
| VEGETATION |
| CONSTRUCTED WATER FEATURES |
| TOPOGRAPHY |
| CIRCULATION |
| SMALL-SCALE FEATURES |
| BUILDINGS & STRUCTURES |

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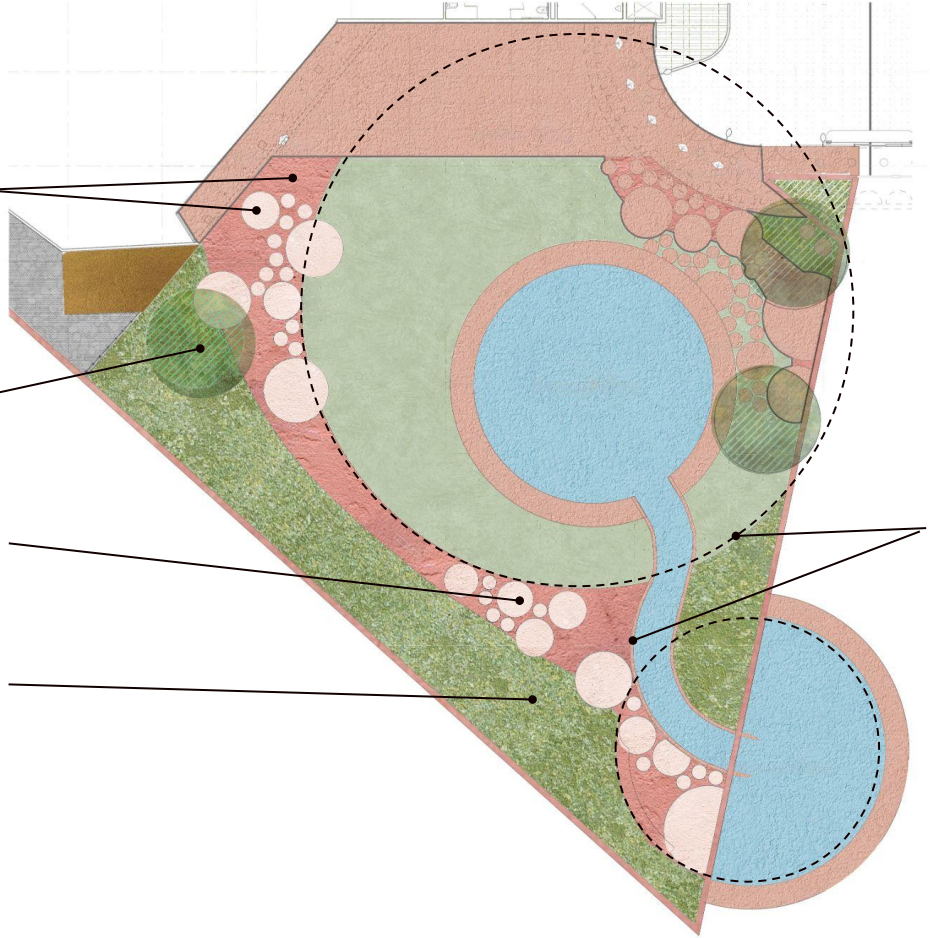
# PROPOSED DESIGN - HISTORIC ANALYSIS

**EXPANDED HARDSCAPE** WILL COMPLEMENT BUT BE LEGIBLY DIFFERENT FROM HISTORIC HARDSCAPE IN TEXTURE AND COLOR

PROPOSED **ORNAMENTAL TREE** AT BASE OF SPIRE RETURNS TO ORIGINAL DESIGN

EXPANDED HARDSCAPE INCORPORATES CIRCLE **LILY PADS** IN THE SAME SIZES

**PLANTING PALETTE** EXPANDS UPON ORIGINAL PALETTE, INCLUDING GREEN/GREEN-BLUE EVERGREENS, RED/ORANGE COLOR, AND SOME ORIGINAL SPECIES TO REMAIN



**RETAINED ELEMENTS** :
LAWN SURROUNDING FOUNTAIN
CONSTRUCTED WATER FEATURES - COPING AND CURB
EXTANT HARDSCAPE
CIRCULAR PAVERS
PLANTING BEDS ALONG TERRACE WALLS
VIEWS IN BOTH NORTH AND EAST DIRECTIONS
RAISED BED

EXPANDED HARDSCAPE BASED ON THE MCC **CIRCULAR MOTIF** , FOLLOWS CURVE OF PLANTING BED AND CONTINUES CIRCLE FROM LOWER BASIN

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# PROPOSED PLANTING PALETTE

*Character: Greens and Blue-Green Massings with Pops of Red, Orange, Bronze*






*Featured Plants: Original Plantings and Compatible Species*


Bronze phormium


Echeveria


Leucospermum


Red Hot Poker


Cousin Itt acacia

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RENDERED VIEW OF PROPOSED DESIGN



# VIEW FROM CIVIC CENTER WAY


CAFE DESIGN UPDATE

# INDUSTRY EXPERTISE



## Executive Chef Lanette Dickerson

- Independent, working, certified Executive Chef
- 37 years of experience, including 16 years in senior leadership
- CEC Certification, American Culinary Federation
- Expertise in kitchen operations, menu development, procurement, operational efficiencies, concept development, catering, food truck operations, and more

webb.
Foodservice Design

BON APPÉTIT
MANAGEMENT COMPANY

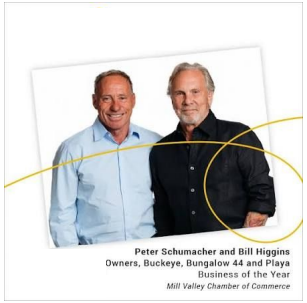
## Bon Appétit

- Based in Palo Alto, CA
- Full food service management
- Chef-driven, scratch-made culinary approach
- More than 1,000 cafés in 33 states, including ones for Google, Oracle, Emory University, and the Getty Center, as well as public restaurants such as STEM Kitchen & Garden and The Hangar in South San Francisco

WOLFGANG PUCK

## Wolfgang Puck

- Operates globally as the business arm for Chef Wolfgang Puck's hospitality empire
- HQ in Las Vegas, NV
- Oversees upscale fine dining restaurants, catering services, consumer products, and licensing
- “Wolfgang Puck is synonymous with the best of restaurant hospitality and the ultimate in all aspects of the culinary arts”




## Local Restaurateurs

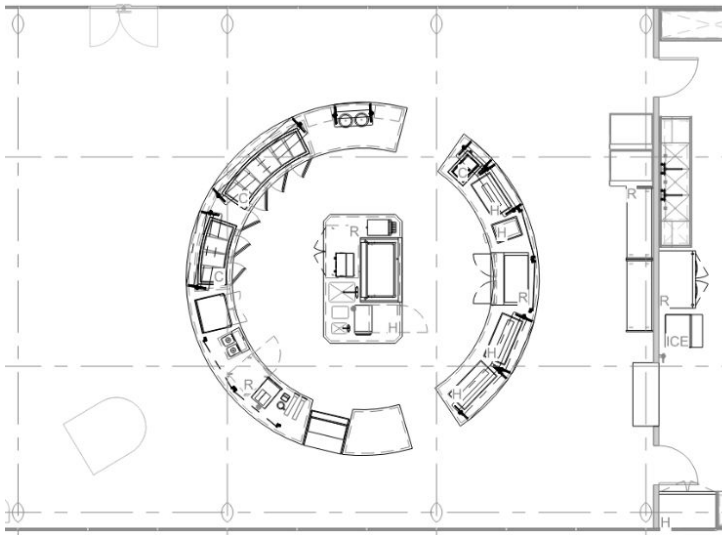
- Recommended the implementation of dedicated employee restrooms
- Reinforced feedback from paid professional review

# FEEDBACK & RECOMMENDATIONS

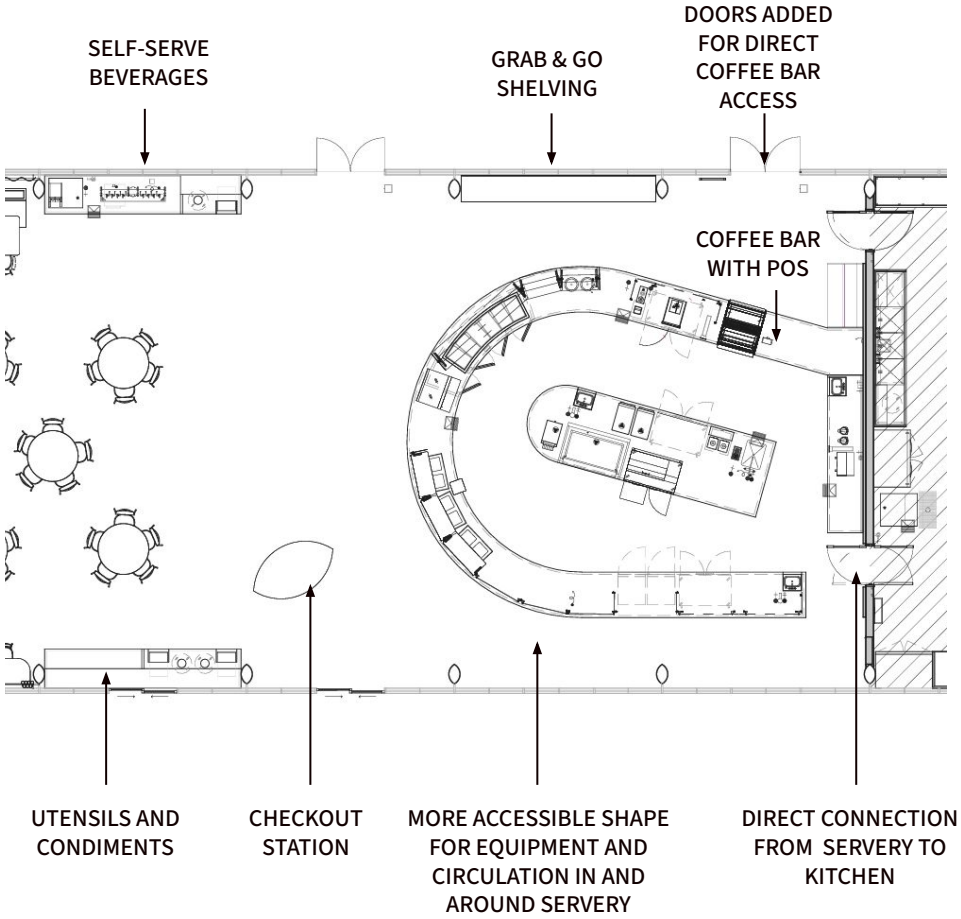
- Emphasize a strong **coffee/ barista and grab-n-go offerings** as the anchor of the operation
- Remove **Food Lockers**
- Limit the number of **Food Stations**

  **Access to BOH Kitchen** is critical
- Additional **study of design circulation** is needed (kiosk ordering, pick up and self checkout flow)
- **Additional storage** highly recommended (general, cold, catering)
- Additional **Bottled Beverage Cooler Space** is needed
- Cafe will a fantastic addition to the Marin culinary scene

# BEFORE

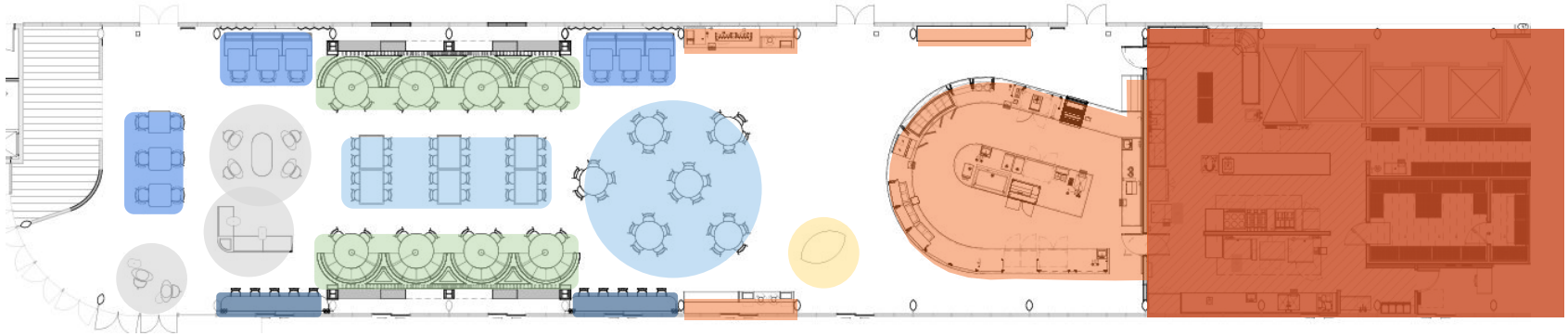


# AFTER




webb.
Foodservice Design

# CAFE ZONES



LOUNGE

BANQUETTES

LARGE GROUP

SMALL GROUP

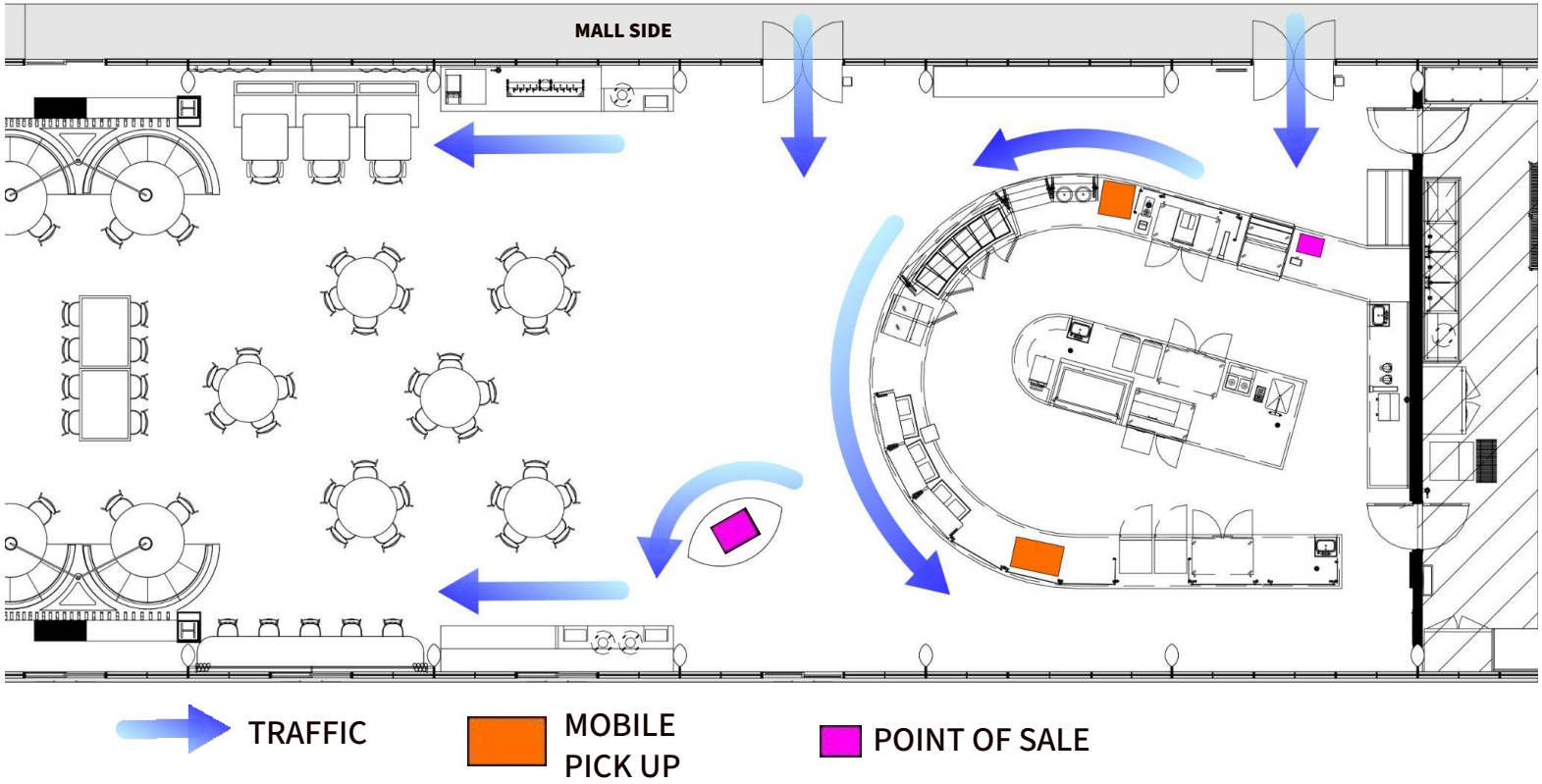
SINGLE

KITCHEN

SERVERY STATIONS

cHECKOUT STATION

# POINT OF SALES DESIGN & CIRCULATION



# RENDERING UPDATE



# RENDERING UPDATE



TEF

We craft places people love