

# The Capital Grille Las Vegas

Lights, Air Conditioning, Action

## Case Study



### Summary

At The Capital Grille in Las Vegas, Nomad delivered both a refined lighting control system and advanced HVAC solution. The lighting control system is tailored to improve guest experiences with zone-to-zone customization and intuitive interfaces, while the HVAC improvements ensure optimal air quality and temperature control throughout the restaurant and kitchen areas. The comprehensive solution enables staff to create tailored dining atmospheres and work environments that enhance both guest satisfaction and operational efficiency.

### Challenge

The project required more than just functionality—it needed integration of advanced lighting controls and HVAC systems into an already stunning design. Nomad needed to enhance both the dining atmosphere and the comfort of the staff, all while maintaining operational efficiency.

#### Lighting Design Integration

Lighting needed to complement the restaurant's sophisticated decor without overpowering it. The restaurant was specifically designed in order to incorporate different lighting styles and levels, Nomad had to ensure the products both allowed for the specific design all whilst being able to adapt and change for the future desires of the designers.

#### Atmosphere Customization

Different areas of the restaurant required varying lighting levels and tones, from casual lunches to elegant private dinners. The different scenes of the restaurant were programmed to be changed by the press of a button, allowing the restaurant to seamlessly transition.

#### HVAC Comfort

The dining and kitchen areas required tailored temperature regulation, addressing challenges with negative air pressure and inadequate cooling during high outdoor temperatures.

### Objectives

To meet The Capital Grille's high standards, Nomad focused on the following goals:

- Enhance Guest Experience: Enable full lighting and HVAC control for immersive and comfortable dining moments.
- Zone-Based Customization: Create flexible, individualized lighting and HVAC settings across different areas of the restaurant and kitchen.
- Optimize Kitchen & Dining Comfort: Improve air quality and temperature control in both the front-of-house and kitchen areas.
- Create flexible, individualized lighting across different areas of the restaurant. Specifically creating accessible and intuitive lighting and HVAC controls for the private guest rooms.

### Key Features



Event-specific lighting scenes enable quick setup for private events or promotions with just one touch.



Private room personalization enables guests to customize lighting in private rooms.



A centralized platform with real-time monitoring, alarms, and performance data for fast, informed decisions.



Tailored Zone-to-Zone Control allows staff to effectively adjust lighting in different sections depending on the need.



Designed with future expansion in mind, the system can easily adapt to changing needs or additional facilities.

## Solution

Nomad designed and installed a solution which integrated both lighting and HVAC systems, combining both into an intuitive interface enable the management to have utter control in order to create the best guest experience whilst optimizing operational efficiency at The Capital Grille.

### Lighting Control & Comfort Features:

- Tailored Zone-to-Zone Lighting Control: Staff can adjust lighting levels across various restaurant sections, ensuring the perfect atmosphere for every occasion, from casual lunches to elegant dinners.
- Private Room Personalization: A dedicated system allows guests in private dining rooms to adjust lighting to their preferences, adding an exclusive touch to their experience.
- User-Friendly Management Interface: A centralized, intuitive control panel enables staff to manage lighting quickly and efficiently across the venue, saving time and improving service.

### HVAC Enhancements:

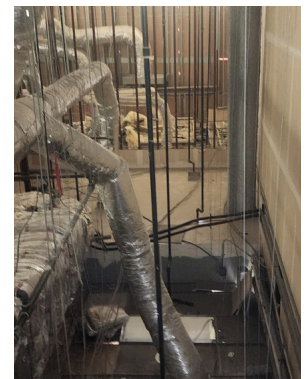
- Dedicated Outdoor Air System (DOAS): A new DOAS was installed to provide pre-conditioned air into both the dining room and kitchen areas, improving air pressure and comfort by addressing temperature and humidity issues.
- Reworked Kitchen HVAC: The kitchen received an upgraded DOAS system, replacing the old evaporative cooler, with ductwork redesigned to ensure better air distribution around the cookline, particularly during high outdoor temperatures.
- Optimized Comfort for Guests and Staff: With the new HVAC system, both guests and kitchen staff enjoy a more comfortable environment, regardless of outdoor conditions, creating a more pleasant dining and working atmosphere.

### Outcomes:

The dining experience was enhanced with flexible lighting and improved air quality, offering personalized comfort and an intimate atmosphere in private rooms. Streamlined lighting and HVAC controls increased operational efficiency, saving staff time and allowing them to focus more on guest service. The energy-efficient lighting system reduced consumption by 10–30%, supporting sustainability goals, while seamlessly integrating into the restaurant's sophisticated design to reinforce its high-end brand identity.

## Conclusion

The Capital Grille project underscores Nomad's ability to blend design, technology, and functionality into a cohesive lighting control solution. By elevating both atmosphere and efficiency, Nomad helped create a standout dining destination in the heart of Las Vegas.



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