tbc

concert lounge

by

danieljames_ent

THE EQUIPMENT.

MIDAS M32 FOH CONSOLE

+ 40 INPUT CHANNELS

+ 32 MIDAS MICROPHONE PREAMPLIPHIERS

+ UP TO 96 INPUTS / 96 OUTPUTS

MIDAS DL16 16X8 CHANNEL SNAKE AND SPLITTER SYSTEM (X2)

QSC POWERED SUB (X4)

QSC ACTIVE LINE ARRAY SPEAKERS (X6)

QSC K12 ACTIVE MONITORS (X4)

QSC K8 ACTIVE LOUD SPEAKERS (X2)

MARSHAL MINI BROADCAST POV CAMERAS (X3)

BLACKMAGIC ATEM PRODUCTION STUDIO 4K VIDEO SWITCHER

BLACKMAGIC DESIGN HYPERDECK STUDIO 2 RECORDER

SMARTVIEW DUAL 8" LCD MONITORS

BLIZZARD PIXELSTORM-240 RGBW LED STRIP / PIXEL EFFECT LIGHT (X30)

AMERICAN DJ PARZ4 (X16)

BLIZZARD HOTBOX5 RGBAW 7X 15W LED CAN (X6)

ANTARI HZ350 HAZER

ELATION SNIPER2R HYBRID EFFECTS PROJECTOR (X2)

AMERICAN DJ ENCORE PROFILE 1000WW (X4)

THE ROOM.

DESIGNED FOR LISTENING IN LEISURE

1,300 SQ FT MAIN LEVEL

250 SQ FT BALCONY OVERLOOKING STAGE (X2)

BANQUETTE SEATING FOR 120+

UNIQUE DIAMOND SHAPED BAR WITH 44' OF BAR TOP

CUSTOM STEEL AND GLASS RAILINGS THROUGHOUT

MIX OF RECLAIMED AND CUSTOM FURNITURE AND LIGHTING

ECLECTIC INTERIOR DESIGN BY DANIEL JAMES

FLOATING STATUE BY SCULPTOR CESSNA DECOSIMO

SMALL PLATES PROVIDED FROM THE KITCHEN @ 5TH & TAYLOR

ELEVATED BUT COMFORTABLE COCKTAIL AND BAR OFFERINGS

CAPACITY: 160

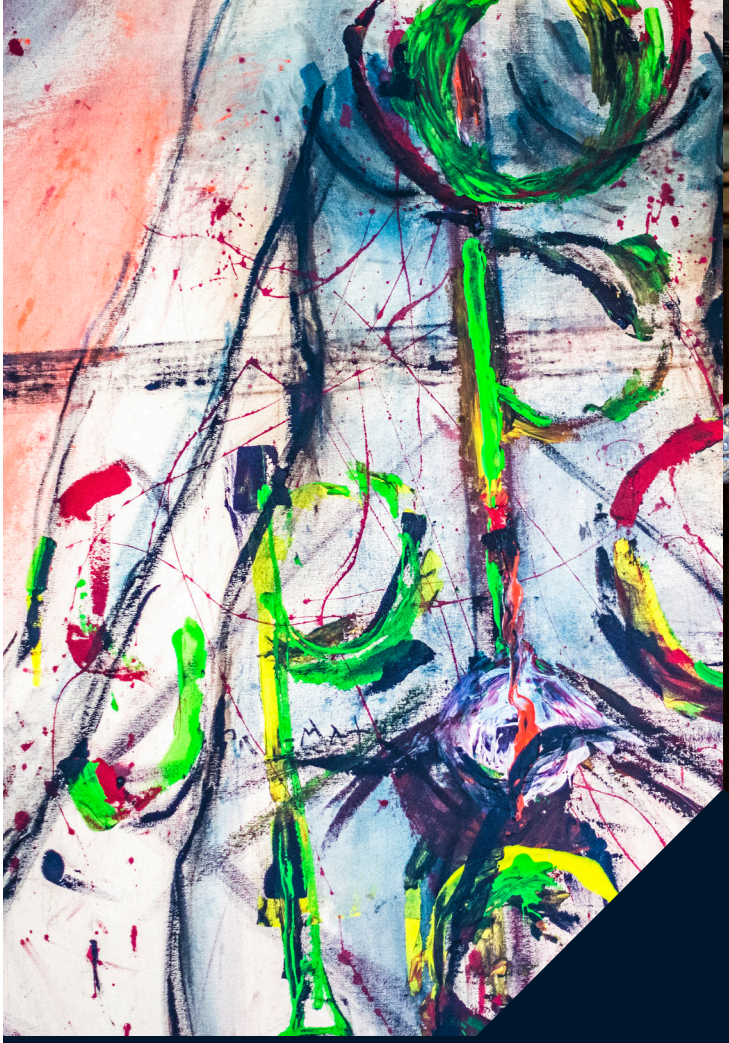
THE STAGE.

225 SQ FT

24" HIGH

11' X 9' LED SCREEN BACKDROP

GREEN ROOM WITH EXTERIOR ACCESS AND PRIVATE BATHROOM



THE ENT.

Daniel James, born July 20, 1977, is best described as a renaissance man. Most recognized as a James Beard Foundation nominated chef and restaurateur, he also vigorously pursues projects as an artist and designer.

He began his cooking career as a teenager working in local restaurants before volunteering on a hospital ship bound for Europe and West Africa. Even in his youth, Lindley took pride in his work. Upon his return, he moved to Westchester County, NY to work for Chef Terry Harwood at Harvest on Hudson. He then worked at Gramercy Tavern under Tom Colicchio before returning home for the opening of now acclaimed St. John's Restaurant in 2000. Deeply rooted in Chattanooga, he considers the unique community his hometown.

Daniel has always had an entrepreneurial spirit. By the time he was 23, he was the executive chef at St. John's. Soon after, he became partner and took over ownership in 2004, at which time he conceptualized and opened the more casual Meeting Place next door. By 2009, his third restaurant, Alleia, opened its doors in the Southside of Chattanooga. In addition to restaurants, Daniel has designed and executed four residential projects; three in the Southside neighborhood and one in the historic Fort Wood district.

In April of 2014, Lindley parted ways with his former business partner and sold his interest in St. John's and Meeting Place. During his tenure as executive chef of St. John's, he received five nominations by the James Beard Foundation for Best Chef Southeast. He remains chef-proprietor of Alleia Restaurant as well as his latest venture, 5th & Taylor.

alleia 5TH & TAYLOR
american restaurant