

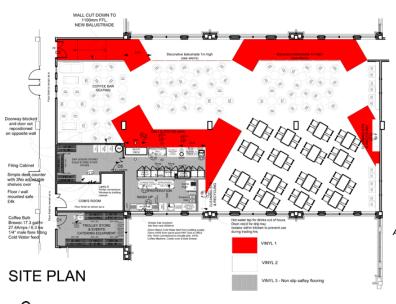
With a lighter food and drink offer, not only the counters and back of house equipment could be minimised, but a more relaxed environment could be created and reflected in the choice and layout of the seating. This allowed longer dwell times and greater use for informal meetings

In addition to the mainly grab and go service, a self service hot drinks counter was provided that could be isolated during trading hours, but used to supplement the vending offer outside of normal business















PROPOSED BALUSTRADE DETAIL

Although the day to day food and drink offer was light and the cooking facilities were compact the cater was still able to tackle the buffet lunch events which occurred once or twice each month for 200 staff and business colleagues. Extra space was found to store the coffee bulk brewer and necessary silver platters. Shown above the proposed decorative balustrade that mimicked the logo as did the coloured inserts to the flooring. This was intended as a feature to the restaurant walkway which although was an unfortunate victim of the budget constraint's has not left the space without its appeal, comfort and simplicity



