## Getting Started

## Restaurant, Catering, \& Food Service Developments

Structured planning and budgeting will ensure prompt commissioning of new works or refurbishments.
We can assist in all areas from concept to completion with constructive advice and experience in

- Conceptual Development
- Site Location / Inspection
- Design
- Equipment \& System Evaluations
- Working Drawings/Plans including Hydraulic and Electrical Plans
- Supplier and Purchasing Advice
- Presentation
- Quotations for Construction and Supply of Equipment, Fittings and Furniture
- Fit-out
- Project Management
- Logistical Provisioning of Utensils, Crockery, Cutlery and Operational`
- Set up and Commissioning of New Projects and Refurbishments
- Implementing Operational Systems
- Co-ordinating Liquor and Gaming Applications
- Service Delivery and Control Systems
- Menu and Product Development
- Cash and Stock Management Systems and Controls
- Staff and Management Recruitment
- Training
- On-going Operational Support Services

