

Hotel Sector projects

Tavistock Hotel, London / Crowne Plaza Manchester / Runnymede Hotel, Windsor
Bedford Hotel, London / Royal National, London



TAVISTOCK HOTEL, LONDON



Client: Imperial Hotels

The Tavistock is part of A family run chain of 7 hotels which operates over 3200 rooms within central London

The works on this project comprised of A Replacement dishwasher system and new hot/ambient counters to Restaurant.

Tavistock hotel, London



Tavistock hotel, London



Tavistock hotel, London



Tavistock hotel, London



Tavistock hotel, London





CROWNE PLAZA HOTEL, MANCHESTER BUSINESS SCHOOL



Client: Bruntwood Developments

Installation of kitchens and FOH Areas within hotel development that forms part on Manchester Business school, Caterware acted as design consultant on this project and worked with interior designers to ensure the design worked practically for the operator.

Works also include the provision of hygiene wall cladding to all kitchen areas.

Crowne Plaza, Manchester



Crowne Plaza, Manchester



Crowne Plaza, Manchester



Crowne Plaza, Manchester



Crowne Plaza, Manchester



THE RUNNYMEDE-ON-THAMES,



Client: Runnymede Hotel

Installation of kitchens, Bars and Restaurants within this 4 star hotel development.

Runnymede hotel



Runnymede hotel



Runnymede hotel



Runnymede hotel



Runnymede hotel



THE BEDFORD HOTEL, LONDON



Client: Imperial Hotels

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Installation of new Bar area
Including bespoke bar fabrication and
bar frontage structure

Bedford Hotel, London



Bedford Hotel, London



ROYAL NATIONAL HOTEL, LONDON



Client: Imperial Hotels

Installation of new walls, floors, Ceiling
& Meiko rack dishwasher system

Royal National Hotel, London



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Royal National Hotel, London



HOLIDAY INN, WINCHESTER



Client: Castlebridge Developments

Caterware appointed to provide an innovative open plan kitchen counter was that capable of transforming from buffet style breakfast display to a hot pass for lunch and dinner service and also capable of being used as additional food preparation work surfaces when not in service. The use of a Angelo Po Omega pass through suit allow for a central island that could be worked on both sides in a small footprint, this aided the flow in a narrow kitchen.

Holiday Inn, Winchester



Holiday Inn, Winchester



Holiday Inn, Winchester



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