

INSTOCK


Catering Equipment & Commercial Kitchen
Design Services

0844 844 1563

www.instockgroup.co.uk
sales@instockgroup.co.uk

 [Friend on Facebook](#)

 [Follow on Twitter](#)

 [Forward to a Friend](#)



The Brief

INSTOCK were delighted at the opportunity given them to supply and install the equipment within each of the four hospitality areas and have worked closely with the client, project managers and architect/design team in ensuring the facility met the specific and exacting requirements of the Kohler Catering and Hospitality team.



The Project



The Hamilton Grand, St Andrews

Built by Thomas Hamilton, and opened in 1895, the Hamilton Grand Hotel has stood overlooking the famous Old Course at St Andrew for over a century.

Back then the building was constructed and furnished in ultimate luxury, and having since served time as residence for the Military and the local University, its most recent refurbishment has seen the originators dreams for this proud building repeated by its current owners.



The Kohler Group, who also own and operate the nearby Old Course Hotel, as well



as a number of other hotel and residential properties around the world, have taken what was a neglected and run down building and transformed it into one of the most luxurious and exclusive properties in the UK.

The building now contains 26 individual apartments, with all of the luxury afforded to such an exclusive address, not-with-standing the unique views over the famous golf course.



In addition to the apartments the building also has a new bar, main service production kitchen, with dining suite as well as two further satellite kitchens servicing the upper floor function requirements.





The confines of this particular building were highlighted in the main production kitchen, where the available space was extremely restricted. Compounded by the fact that most of the buildings' services also ran through this area as well as there being a unusually high number of access doors; all of which made for an extremely tight fit out.

The design of the kitchen had to make accommodation for the two separate dining areas for both outgoing meals as well as returning dirties. Added to that, the service, which also ran to the upper level accommodation and private spaces within the building.

Most importantly, the catering team on this project were never going to operate a facility which wasn't able to produce the very 'top end' in menu choice, so the specification of equipment included hasn't been compromised in order to save space.

All in all a small facility, but one with a very powerful punch.