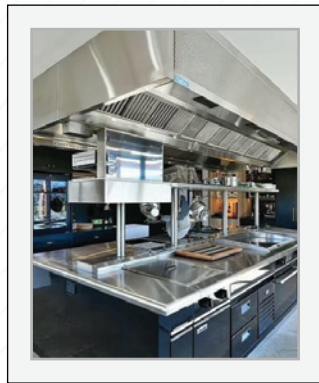
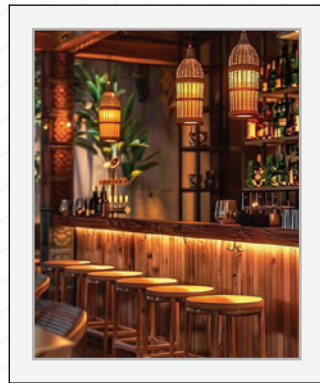




[ResortandHotelsupplies.com](http://ResortandHotelsupplies.com)



PROFESSIONAL CONSULTATIVE SOLUTIONS FOR THE  
RESORT, HOTEL AND TOURISM INDUSTRY.

# About Us



With more than 35 years of experience in the hospitality industry, we bring a depth of knowledge and expertise that few can match. Our background spans the full spectrum. From operating and managing kitchens to partnering with world-class suppliers and manufacturers. For over 15 years, we've specialised in bespoke consulting and design services for leading resorts, hotels, and hospitality venues.

Having lived and worked on islands and in remote regional destinations, we understand the complexities and unique demands of supplying and operating in these environments. Our extensive, trusted supplier network allows us to deliver seamless, end-to-end solutions no matter where your project is located.

We pride ourselves on our consultative, relationship focused approach. Taking the time to understand your vision, challenges, and operational requirements before crafting a tailored solution.

## Our services include:

- » Hospitality design & consulting
- » Complete procurement packages
- » Direct bulk food supply from Australia
- » Project management
- » Export/import supply solutions
- » Auditing inspection strategy reports

By working with a select portfolio of clients at any one time, we ensure every project receives our full attention, creativity, and commitment delivering results that are as practical as they are exceptional.

Australian and International Trade Shows



35+ years of industry networks

Queensland, Northern Territory,  
Western Australian, mining



Operational and design experience remote accommodation and catering.

Whitsunday Islands Queensland



Operational, design project experience Australian and Fijian resorts.





Coolum Surf Club, Design, Specification & Supply  
By Commercial Kitchen Design



## Cooking Equipment

- Woks
- Speciality cooking
- Gas and induction cooktops
- Grills and bbq's
- Custom cooking equipment solutions
- Combi ovens
- Convection ovens
- Bratt pans and boilers
- Banquet functions
- Pizza ovens
- Baking
- All kitchen equipment solutions.





Before

After

Conceptual Accurate Interior & Bar Design & Commercial Kitchen Design



## Refrigeration

- Upright kitchen storage
- Under counter storage
- Refrigerated prep stations
- Pizza make benches
- Bar refrigeration
- Ice machines
- Display cabinets
- Self service refrigeration
- Custom solutions and displays
- Custom built coolrooms,
- Modular coolroom solutions





## Warewashing

- Passthrough dishwasher
- Under counters
- Spot free reverse ozmosis systems
- Pot washers
- Rack conveyors
- Glass washers
- Racks and baskets
- Dish sorting systems
- Waste and recycling
- Dishwasher condensate canopies
- Pre rinse sprays
- Floorwastes, sink arrestors, tapware
- Filters and cleaners





## Kitchen Equipment

- Processors
- Sous vide
- Ice cream machines
- Portable induction
- Salamander
- Microwaves
- Food warmers
- Blenders
- Slicers
- Bain maries
- All kitchen equipment





## Kitchen Wares

- Pots and pans
- Gastronom pans
- Baking trays
- Professional food storage containers
- Food safe modular storage racks
- Food preparation tools
- Modular slimline recycle waste bins
- Professional chef knives and tools
- Vegetable peelers and washers
- Storage containers
- Dunnage racks
- Preparation and processing equipment, slicers, dicers, mincers, bakery equipment, baking and pastry equipment





## Bar Equipment

- Blenders
- Ice machines
- Cocktail stations
- Glass washers
- Glass racks and baskets
- Cold press juicers
- Margarita machines
- Mobile and bench top beer kegerators
- Nitro espresso martini machines
- Refrigerated carbonated water systems
- All bar and beverage equipment.





## Café Equipment

- Espresso machines
- Grinders
- Cups, saucers, mugs
- Coffee supply
- Nitro coffee systems
- Jug rinsers, knocks, chutes
- Milk refrigerators
- High speed café oven and toasters
- Sandwich grill press
- Juicers and blenders
- Ice cream and gelato displays
- Cafe food equipment
- Display cabinets and counters
- All cafe equipment





## Table Ware

- Classic white plates, serving ware
- Special menu item shapes and designs
- Condiment and side dishes
- Unique coloured and textured ranges
- Quality mid range pricing
- Buffet and event ware
- Hot and cold service and holding
- Speciality dishes
- Table decorations and settings
- High tea wares
- Service wares and utensils
- Melamine plate and serveware





## Glass Ware

- European high end glassware
- Mid range affordable quality practical ranges
- Bar and pub glassware
- Speciality and cocktail bar glasses
- Whiskey and rum bar specialities
- Polycarbonate poolside glassware
- Industry standard supply lines for ongoing supply
- Australian warehoused stock
- Custom logo branded lines.
- Environmentally sustainable disposable drink ware





## Cutlery and Flatware

- European high end restaurant cutlery
- Mid range affordable quality practical lines
- Bistro and pub cutlery
- Speciality serviceware
- Function and events service ware
- High tea flatware
- Cafe cutlery
- Speciality seafood, steak, cheese and dessert cutlery
- Industry standard manufacturer lines for ongoing supply





## Buffet and Catering

- Catering transport hot and cold
- Mini room service transport boxes
- Plate stackers
- Gastronorm trolleys
- Speciality and mobile bbq's
- Buffet chafers, traditional, fuel saving
- Induction buffets
- Hot and cold buffet shelves
- Refrigerated buffet displays
- Buffet display and service ware
- Cooking stations
- Banquet carts
- All buffet, banquet, catering supplies.





## Bakery and Pastry

- Compact ovens
- Heavy duty baking ovens
- Baking racks, trays and tins
- Mixers planetary and dough
- Dough dividers
- Bakery and cake display cabinets
- Ingredient bins
- Speciality patisserie supplies
- Bread racks and displays
- Bread slicers
- Bulk production equipment





## Recycling and Environmental Solutions

- Food waste composters
- Commercial worm farm composters
- Bottle and glass crushers
- Glass to sand recyclers
- Cardboard shredders
- Recycle exterior bins
- Recycle slimline kitchen bins
- Oil filtration
- Oil waste storage bins
- Carbonated beverages and water systems
- Water filtration and reverse osmosis solutions
- Compact vertical herb and micro green systems
- Self contained hydroponic growing centres
- Bio organic earth friendly food packaging





Safe Food Australia is a guide to the four mandatory food safety standards:

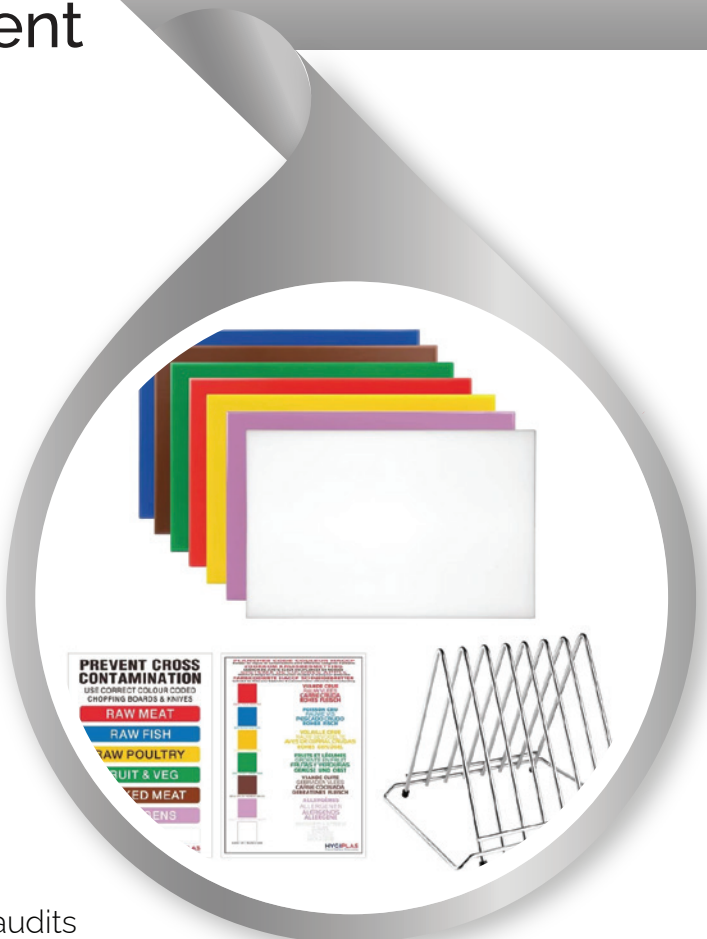
All our work, supplies and products are based on meeting and exceeding these standards

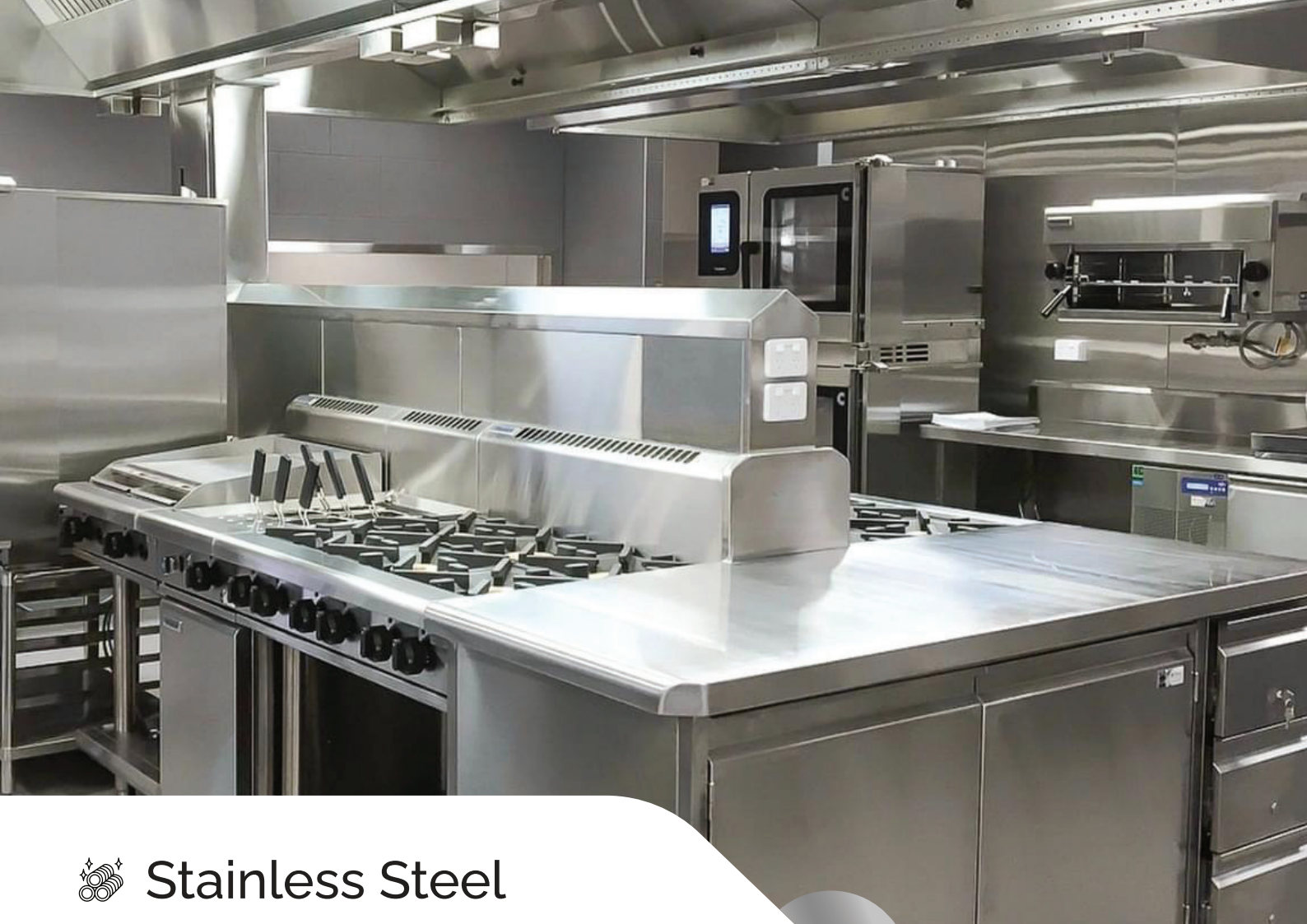
- Standard 3.1.1 Interpretation and Application
- Standard 3.2.2 Food Safety Practices and General Requirements
- Standard 3.2.2A Food Safety Management Tools
- Standard 3.2.3 Food Premises and Equipment.



## Food Safety Equipment And Resources

- Food safe color coded chopping boards
- Board storage racks
- Food safety signs
- Insectocutors
- Air curtains
- Insect strip screens
- Remote digital temperature monitoring
- Thermometers
- Hand basins
- Cleaners sinks
- Food safety gloves
- HACCP & food safety signage
- Cleaning schedules
- Equipment maintenance schedules
- Site resource and property food safety audits





## Stainless Steel

- Exhaust canopies to Australian code
- Dishwasher steam condensate canopies
- Quality code compliant kitchen pre fab stainless steel
- Bar pre fab stainless benches
- Stainless shelves & racks
- Custom stainless benches
- Custom stainless equipment
- Code compliant fire resistant stainless cooking walls.
- Dishwashing and preparation area splash backs
- Custom stainless corner trims and capping
- Fryer and equipment guards
- All custom stainless steel solutions





## Miscellaneous Hotel Equipment

- Event equipment, dance floors, partitions
- Portable fold up tables and banquet trestles
- Waiters' stations and credenzas
- Catering and banquet food transport and holding solutions
- Room service food delivery systems
- Event beverage systems
- Mobile bars
- Pop up food and beverage carts
- Mobile event buffet cabinets
- Motorised linen carts





## Miscellaneous Resort Equipment

- Commercial foodservice tapware and plumbing
- Stainless steel floor wastes, drains and grates
- Sink macerators and pump systems
- Chemical spill, safety wash storage cabinets
- Cleaners sinks and bin wash systems
- Bulk chemical bunding containers
- Prefabricated flat packed furniture
- Mobile dehumidifiers
- Steam cleaning and pressure washing machines
- Food processing, food safe room entry systems, doors and dividers
- PVC pallets, pallet cages, pallet crates, trolleys





## Laundry Equipment

- Washers, Dryers
- Press and ironing equipment - Steam and Dry Cleaning
- Heavy duty Australian and American brands
- Australian water marked tapware
- Linen trolleys and carts - Sorting tables
- Laundry room ventilation equipment
- Professional laundry design and specification through industry specialists





## Modular and Mobile Solutions

- Standard shipping container temperature controlled storage
- Shipping container kitchens cafe's and bars
- Modular buildings for commercial kitchens, food production, resorts, remote catering
- Mobile food trailers and trucks
- Food and beverage carts and merchandising
- Temporary mobile kitchen solutions during construction and renovations
- Shipping container laundries
- Modular staff facilities and accomodation buildings



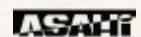
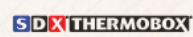
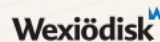
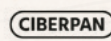
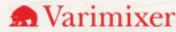
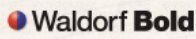


## Food procurement brokerage services

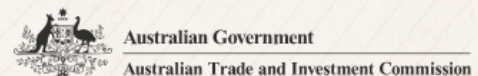
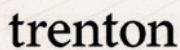
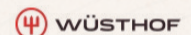
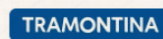
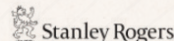
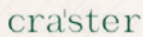
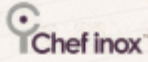
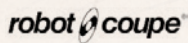
- Australian and international produce
- Full, part or LCL shipping container orders.
- Temperature controlled product
- Bulk quantity orders.
- Organic and free range meats
- Bulk Australian snap frozen fish and seafood
- Specialised gourmet ingredients
- Australian Beef, Pork, Lamb, Chicken
- Value add meat, portion controlled
- Australian dairy products, chilled and long life
- Ready bake bakery and pastry products
- Non alcoholic beverage products



# Partners and brands we work with



# Partners and brands we work with





# About Commercial Kitchen Design



A Food Service and Hospitality Design consultant is a complex technical specialised niche. It combines importantly years of operational experience in the field, not just restaurants or hotels either, the industry is much bigger than this. A creative vision for delivery in design, solutions based problem solving, technical experience with the tools, equipment and associated services that are required in a Food & Beverage operation.

Architectural and construction practices along with strong interior and exterior design vision. Knowledge, understanding and experience working with trades and specialist sectors Such as, stainless steel and other fabrication, refrigeration and mechanical air, hydraulic and electrical consultants, the food service equipment manufacturing and distribution industry.

Thirty five years plus of industry experience from our principle consultant, combined with our teams knowledge, experience and talent is a valuable resource for your project. We work closely with a wide network of experienced partners, such as manufacturers, suppliers, consultant colleagues and other professionals as required, this is an invaluable conduit for a successful project.

Our designs are a reflection of our commitment to, functionality, practicality, sustainability, environment and aesthetics.

157 Projects Completed

86 Clients

15M+ Meals Served

\$20M+ Project Value



[www.commercialkitchendesign.com.au](http://www.commercialkitchendesign.com.au)





# Our Capabilities

We have successfully designed a variety of projects in Australia and the Pacific. Wide ranging industry sectors, from traditional cafes, restaurants, education, bars, hotels, pubs, aged and health care, production kitchens, mining camps, marine, modular, cafeterias, mobile food and our favourite, hotels and resorts.

## INDUSTRY EXPERIENCED



- » We are a team of highly experienced Chefs Mangers and Food and Beverage professionals with wide industry experience not just restaurants,
- » Our Architectural team have all worked in the industry prior to their Design Careers
- » In excess of 100 projects designed, in QLD, NSW, NT, SA, PNG and FIJI
- » Our designs have catered for hundreds of thousands of meals and drinks!
- » We are operational experienced with years of experience working 'in' the industry, We know what's required to ensure designs are successful

## COLLABORATIVE



- We engage with all key stake holders and all critical components of the operation including
- » ownership groups
  - » developers
  - » architects
  - » interior designers
  - » builders and trades
  - » infrastructure engineers
  - » consulting chefs
  - » marketing and sales
  - » food and beverage managers
  - » operations managers
  - » engineers and maintenance
  - » manufacturers and suppliers
  - » freight and logistics

## SOLUTION SPECIALIST



- » We are in the business of problem solving.
- » Operational functional, commercially design
- » Efficient, effective, attractive productive design
- » Industry leading resources
- » Paddock to plate, supplier to consumer design.
- » Clear, concise, accurate documentation
- » 24/7 client internet access documentation and information
- » Supplier procurement, planning, budgets
- » Project ownership to and past completion
- » 100% food safety compliance
- » 100% building code compliance



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