



KITCHEN



RESTAURANT



BAR



BEACON-



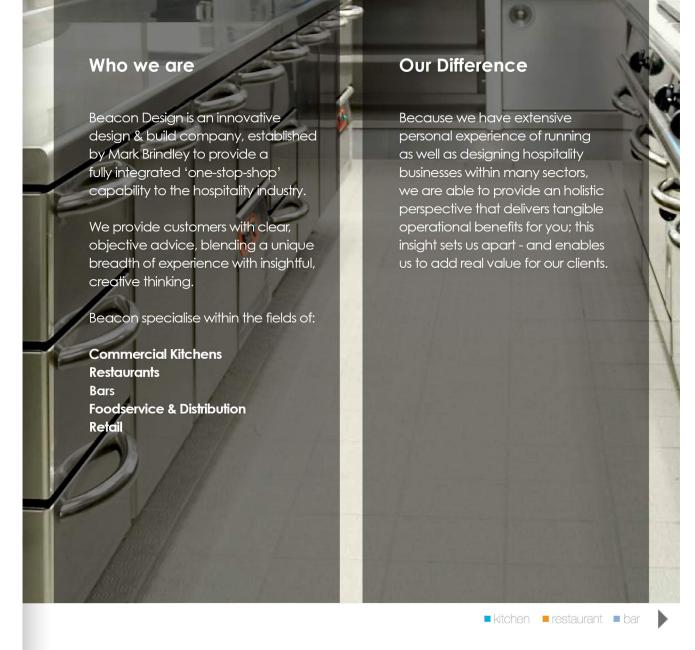
KITCHEN



RESTAURANT



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Our Approach

We adopt a flexible, tailored approach to every project so you can choose the level of support and expertise you require according to your specific needs. Our comprehensive client support services cover all aspects of:

Equipment Furniture Shopfitting Signage and Graphics Design Services **Project Management** Design and Build

Drawing on years of design experience, we explore fresh ideas and fire the imagination to deliver eye catching schemes and high-value solutions with flair and true individuality.







Our Expertise

The supply and maintenance of capital equipment is a fundamental part of our offer. We thoroughly evaluate the products we recommend to ensure continued peace of mind. As a result, our knowledge of kitchen equipment, bespoke fabrication and ventilation is second to none.

We know you need reliable, efficient equipment that performs consistently throughout its life - anything less is simply unacceptable. We'll guide you through the selection process and make recommendations based on performance, reliability and budget, as well as the manufacturer's ability to support their products in the field.





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Our Philosophy

In an uncertain world, we pride ourselves on the reputation we have for integrity and reliability. The fact that so much of our work comes through word of mouth recommendation is testament to the high ethical and quality standards we continually strive to maintain.

We believe in the critical need for sustainable development too. At every opportunity, we endeavour to provide impactful and effective solutions that are also ever kinder on our planet, minimising the consumption of valuable resources and reducing primary energy needs.



Our Advocates

"Beacon has demonstrated all the qualities I look for in a supplier. Mark and his team understand my business and have the vision to help me take it forward."

Ray Gilbert - The Wychbold Hotel, Sutton Coldfield

"Beacon came up with something very different and we loved the central concept. It has helped us to create a cost-effective innovative and durable servery on B Floor of the Medical School a space that not only has the 'wow' factor but will also be flexible enough to meet the changing needs of customers over the next decade."

Karen Knight - Commercial Manager, University of Nottingham

Our Advocates "Beacon submitted an exciting plan for our Hallward Café refurbishment in the campus library, which reflected and reinforced our ideas about flexible learning space. Like the rest of the learning hub, it is buzzing with activity, as students and staff meet and work together there, or grab a coffee and check their emails and have a chat. Two years on, it is wearing well and still looks bright and cheerful - we have a facility that makes us proud." Valerie Hounsley - Head of **Accommodation Management, University of Nottingham**

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Insightful, Creative **Thinking**

Discover the benefits that Beacon can bring to your next catering project.

Call Mark Brindley now on 07711 223345

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