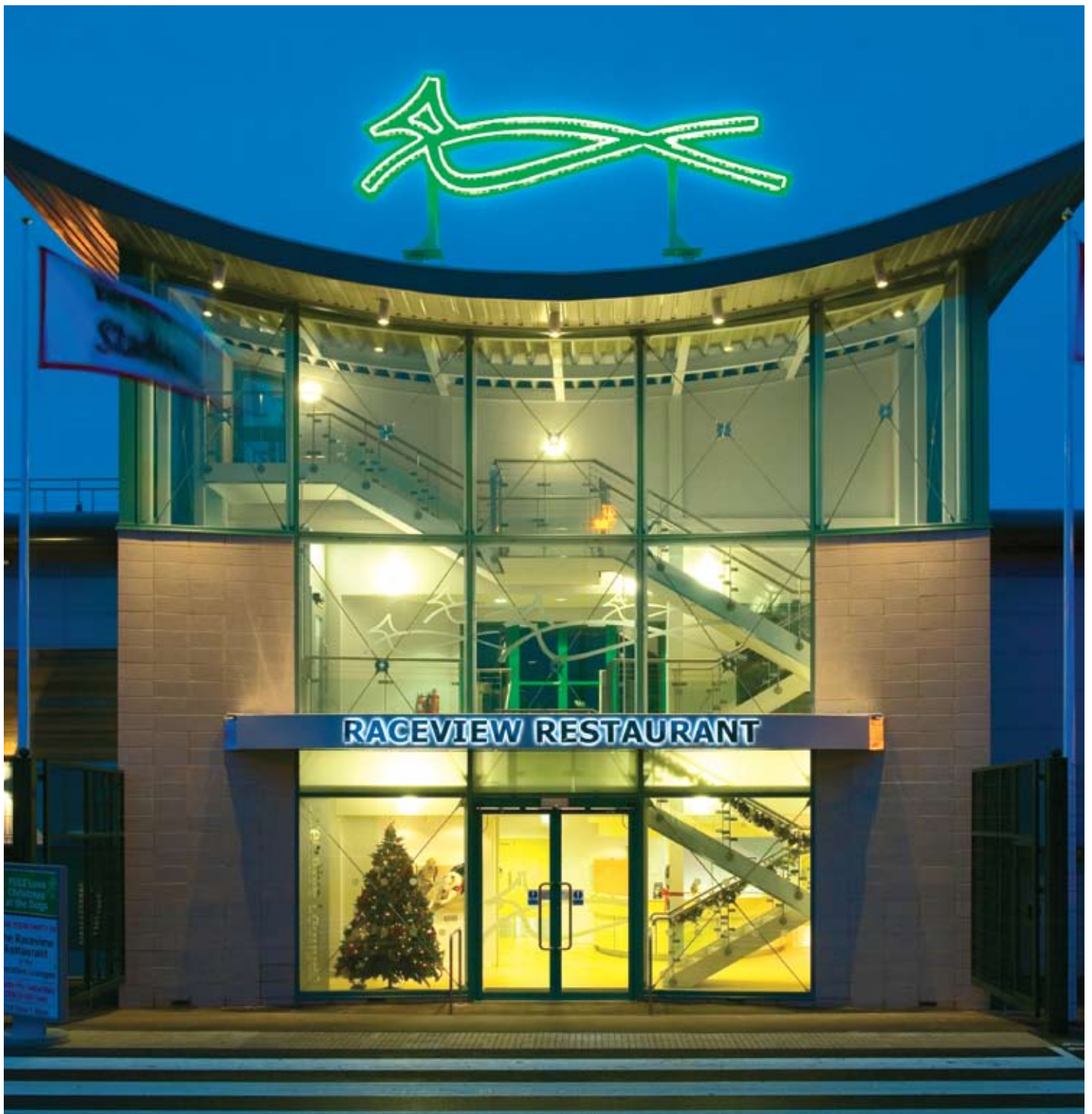


YARMOUTH GREYHOUND STADIUM

EXCEPTIONAL DESIGN AND THE DEVELOPMENT OF STATE-OF-THE-ART FOODSERVICE FACILITIES MARK ANOTHER HIGH PROFILE HEPBURN ASSOCIATES PROJECT.



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Quality restaurants, corporate entertainment facilities, private boxes and clean, well run bars are the face of greyhound racing in the new millennium. The sport now attracts a wide-ranging clientele searching for creature comforts and the thrill of the race. The Norfolk Greyhound Racing Company set itself clear objectives to develop its stadium in Great Yarmouth which provided both greyhound race events and stock car racing. These included creating:

- The tiered Raceview Restaurant to accommodate 240 diners.
- Three executive boxes on the ground floor which are separated from each other by movable partitions to provide flexibility for parties of 30, 60 or 90 guests.

The north part of the existing stadium main stand was demolished in order to accommodate the new restaurant, executive suite and support facilities. The client needed to continue business activities during construction, which meant being operational to the public for normal greyhound race days and stock car racing.

Hepburn Associates were responsible for co-ordinating the catering elements and design requirements, liaising with M&E, structural and architectural consultants. This culminated in tendering the supply

and fit-out of the catering areas on behalf of the client. They initially visited other similar stadia to look at the food offers, styles and content of foodservice requirements. It was established that some of the best catering facilities at greyhound stadia were in Ireland, where greyhound racing has a significant following and backing. The British Greyhound Racing Board (BGRB) acknowledges that fact in its 2010 Vision Statement, and is keen to promote the further development of greyhound stadia, moving away from fast food as the only available catering, and promoting the sale of restaurant areas and hospitality to families and businesses.

The kitchen designed by Hepburn Associates allows the chef and his team the opportunity to provide two options of service for his table d'hôte menus. The first option allows for the chef to utilise traditional cooking processes and bain-marie holding, whilst the second allows for plated regeneration via combi ovens, providing the chef the ease of service favoured by many banqueting operations.

Waiting staff take orders via a hand-held ordering system which sends orders direct to the bar and kitchen, while bus-boys deliver drinks and ordered food to the tables. This allows for greater control of the

tables by the waiting staff ensuring the needs of the diners are met, and more importantly that they are given every opportunity to place further orders and bets.

Kier Eastern was awarded the building contract and liaised closely with Hepburn Associates and the lead architectural consultants, Paul Robinson Partnership, who are based in Great Yarmouth. The Hepburn Associates team worked with the client to assist in the appointment of key catering staff, including the Head Chef, who was delighted that the correct flows within the kitchen had been identified and that sufficient coldroom space had been calculated.



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