

Trelissick Catering

Conversion of a Cart Shed into a
Catering Facility

The issues

- Insufficient Catering capacity
- High labour costs
- Lack of flexibility
- A build that had long term maintenance issues resolved
- A grade 2 listed building, within a grade 2* park and garden

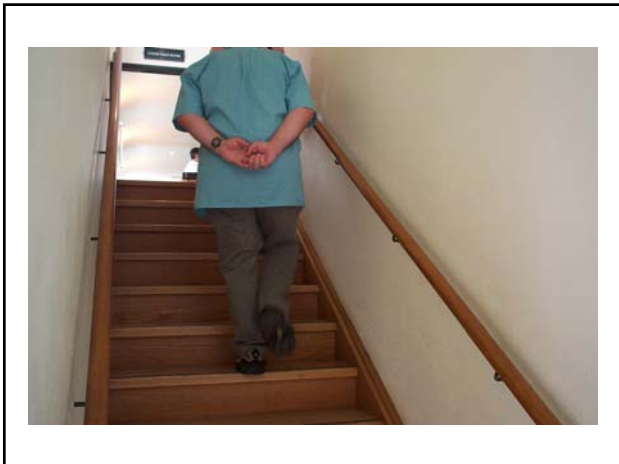














Our Requirements

- Create a space that was more flexible
- Met the needs of today's visitors
- Provide a function space
- Reduce labour costs
- Make catering facilities fully disable person accessible.
- Improve energy efficiency of the operation

Our Approach

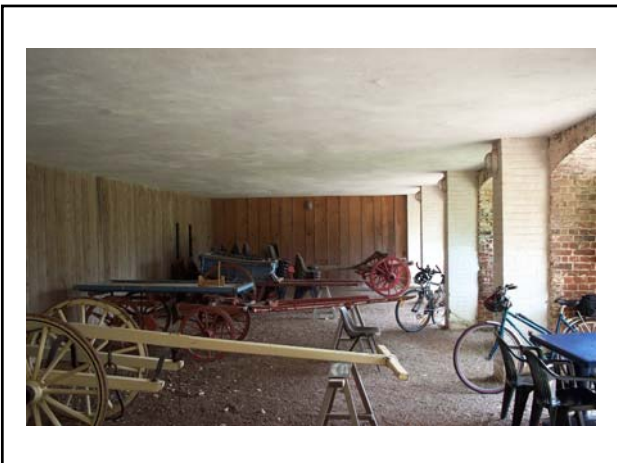
- Set up a project team
- Agree internally what was required
- Think how we might fit this into our existing buildings.
- Consult with the Local Conservation Planning Officer
- Appoint an architect to make our ideas a reality.

The Design

- Focus the main catering operation in the Undercroft, with external seating areas
- Use a modern solution for enclosing the Undercroft, a challenge in a listed building
- Use of local materials and contractors wherever possible.
- Not to create any solutions that required high maintenance
- Use of green technologies









The Green Elements

- Combined heat and power unit
- Solar panel
- Heat Recovery from Fridges and Freezers
– air to water heat pump
- Rainwater recovery tank
- Low energy lighting



Implementation of the Project

- Continuity of the Business for the Duration of the project
- Constant revaluation of the project facilitated by the Senior Building Surveyor



