

PLAY

FAVOURITE BARS AND CLUBS

TO COMPLIMENT THIS PLAY THEMED ISSUE OF (INSIDE) WE SPOKE TO EIGHT INDUSTRY LEADERS WHO SPECIALISE IN HOSPITALITY DESIGN. WE ASKED THEM SIX QUESTIONS, EXPLORING THEIR DESIGN CREDO, THE DOES AND DON'T, AND OF COURSE HOW AND WHERE THEY LIKE TO PLAY.

1. Which project of all your hospitality work do you think has been most successful and rewarding and why?
2. What are your 'Ten Commandments' (or two or three) by which all good hospitality projects should be planned?
3. What's the first thing you ask a new client when offered a new project?
4. What, in your opinion is a real no-no for a bar, club and restaurant?
5. Where in all the world is your very favorite watering hole, and why ?
6. What's your perfect drink for that perfect bar?

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1. Which project do you think has been most successful and why?

I completed my work experience year during 1999 in Ballarat. My boss continually sent me to buy coffee at the café across the road. Shortly after befriending the owner/chef, he commissioned me to redesign Bibo. This was my first hospitality project with a loose brief, tight budget and a groovy client. Through close collaboration with the staff, customers and client, this intense learning experience became a springboard to the exciting projects that I'm involved with now. Café Bibo is still a successful and popular café that I visit frequently to reminisce.

2. What are the '10 Commandments' by which projects should be planned?

I believe there are three key factors that produce a successful hospitality project: exceptional management, food and design – all of equal importance. As architects we can only take responsibility for the design and the rest is up to the client.

3. What's the first thing you ask a new client?

What's the budget? This is critical information for any interior or architectural project. The budget affects how we achieve a balance between planning, construction, furniture, materials and finishes. The result will always be special, but the considerations are completely different.

4. What, in your opinion, is a real no-no for a bar, club and restaurant?

White – I'm not a fan! Bright lights – do you really want to see who you're with?

5. Where in the world is your favourite watering hole and why?

Greasy Joe's in St Kilda (Melbourne): some of my friends work there, my dog loves the food, it's chaotic, dysfunctional and old; i.e. full of character and charm within an architect's interior nightmare. I love it!

6. What's your perfect drink for that perfect bar?

Espresso martini – freshly brewed espresso coffee, Kahlua and vodka; garnished with roasted coffee beans! Yum.

