

Bars

Designing the
Perfect Place
to Pour



Transforming Visions into Venues

Exceptional bar design is paramount to the success of any hospitality venue. It's about striking the perfect harmony between aesthetics and functionality, all while elevating the customer experience.

Having designed and installed a wide range of bars over many years in the hospitality sector, Space Group can help you strike that perfect balance, setting the stage for your success.





Elevating Ambience

The bar stands as the centrepiece of any venue, defining its atmosphere and character. Our designers specialise in space optimisation, crafting tailored bar features to meet specific demands and excel in fulfilling complex operational requirements.

From protecting historical architectural elements to navigating unique building structures, Space will assist in creating the perfect bar solution. We recognise the diverse needs of our clients, including those with disabilities, and make accessibility a central consideration of our designs. Each project has its own unique features and we understand the challenges of installing bars within all types of existing and new buildings.

By benefiting from our in-house expertise, a dedicated manufacturing facility, and robust partnerships with suppliers, craftsmen, and manufacturers, our designers have a wealth of resources at their disposal.

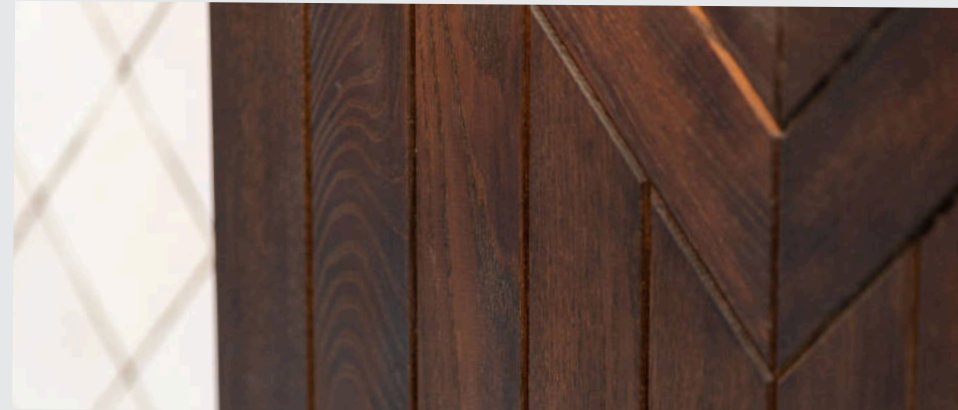
Equipment

We take pride in crafting our own high-quality stainless steel bars and carefully select specialised equipment to suit your requirements. In cases where standard off-the-shelf solutions are not available, our team excels in designing custom solutions, including integrated refrigerated drawers and innovative wine walls. These tailored solutions empower us to confidently address even the most challenging project briefs.



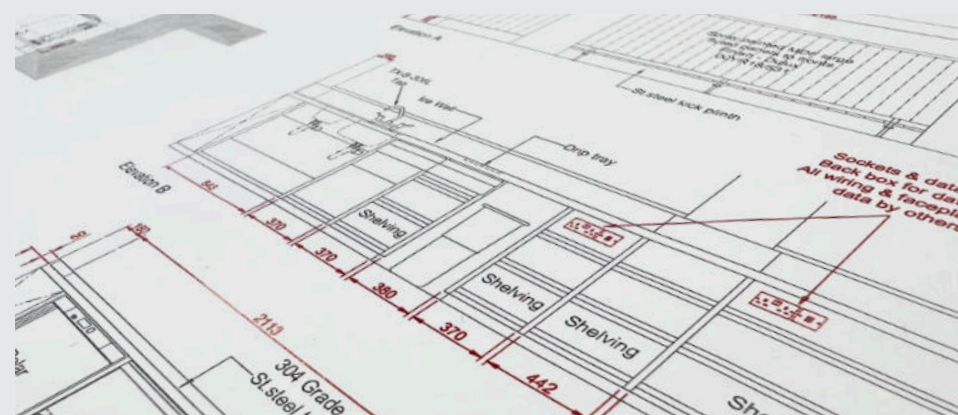
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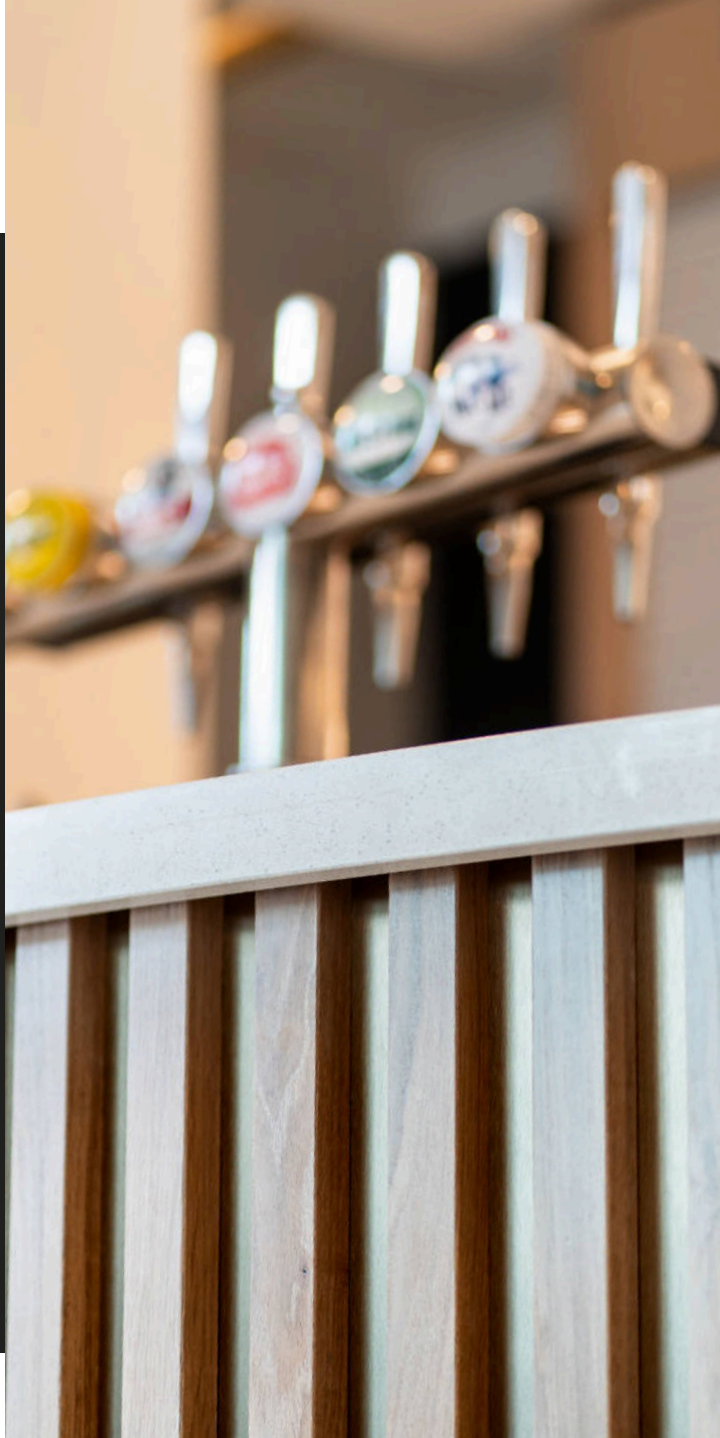
We offer the possibility to explore a wide array of material finishes and intricate detailing options. Our portfolio not only illustrates the extensive materials selection we have available but also serves as a canvas for exploring innovative ideas and cutting-edge processes.



It's All in the Detail

At the heart of our process is the collaboration with architectural and design teams. We expertly craft 3D models that intricately capture essential information, laying the groundwork for precise technical drawings. These models integrate all revisions, ensuring a holistic and thorough approach to the development and functionality of the bars.





Manufacturing Excellence

Our bars come to life in our own cutting-edge factory that upholds the strictest standards. The transition from design to manufacturing is a smooth and efficient process, ensuring the flawless execution of even the most intricate projects.

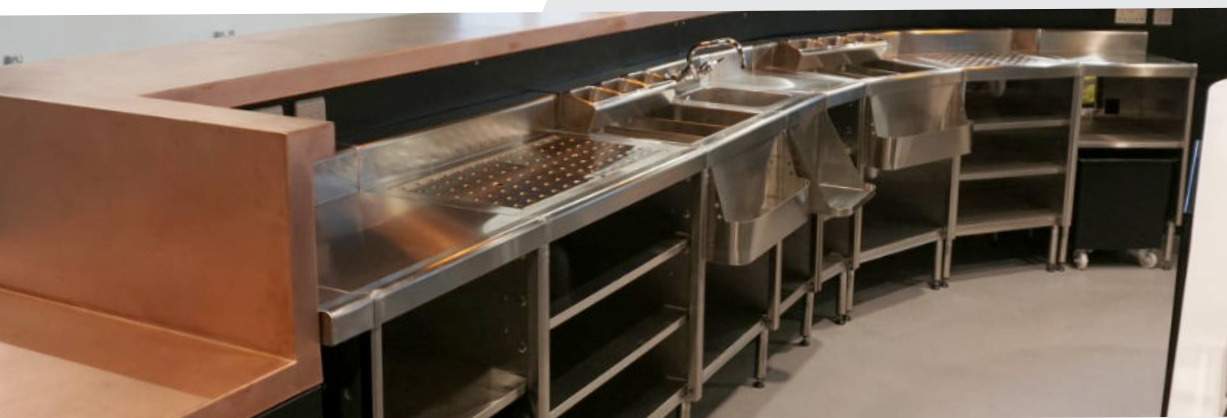
Designed to withstand the test of time, our bars feature sturdy stainless-steel or solid timber frames. Tops come in a range of options, including traditional timber, various metals such as zinc, stainless steel, and brass, as well as stone or innovative composite materials. Each bar top can be customised with edge details and fixtures for integrated fonts, pay points, and more.

Main Serving Bar

The main bar is not just about aesthetics and ambiance; it demands exceptional functionality, ease of maintenance, and serves as a hub for a multitude of services. This includes provisions for hot and cold water, drainage, electrical connections, data infrastructure, and beer dispensing systems.

The design possibilities are limited only by creativity and practicality. They can be crafted from traditional timber, adorned with wallpaper, made from recycled materials, or even enhanced with feature lighting. Additional touches like bar furniture, floor rails and coat hooks can also be incorporated to enhance the overall look.





Optimising the Under Bar System

The under bar, located at the rear of the serving area, has a primary focus on functionality and ergonomics to streamline the process of serving, stocking, and maintaining cleanliness.

These are usually constructed from high-grade stainless steel and include essential features such as ice wells, payment points, rinsing stations, washers, drainage systems, cocktail stations, and speed rails. Whilst these components can be selected from a standard range of designs, they can be further customised to precisely align with your unique needs.

Back Bar

The back bar is a crucial element that should not be overlooked as it plays a significant role in defining the aesthetic and functionality of the main bar, especially above the worktop height. Below the worktop height, it frequently serves as storage for ambient or chilled items.

Depending on its intended function, the worktop can offer additional preparation space or be used to display various offerings. The back bar often features optics for drink dispensing, as well as graphics and other decorative elements. It is also an ideal location for a coffee machine, and other support areas.



Comprehensive Design & Supply Solutions

In addition to bars, Space Group have many years of experience delivering beautifully-designed complete foodservice solutions. We have the ability to transform your space with expertise including:

- Design consultancy
- Interior design & build
- Contract furniture
- Bespoke manufacturing
- Catering equipment supply & installation
- Service & maintenance





SPACE GROUP

Get in touch today to talk to us about your next project.

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