



Welcome to Le Peep Boutique

Le Peep Boutique, a members' club, restaurant and cocktail bar inspired by the glamour and theatrics of 1920s Paris, recently launched on London's Park Lane. Through its stunningly creative design and innovative illusions, made possible through cinematic technology, Le Peep Boutique transports its members to the golden era of indulgence, elegance and good times. The new club occupies the ground and basement floor of the

Marriott Hotel, and has been created for owner Mark Alexiou, of the iconic Coco Club in Verbier and the global club brand, Pangaea.

Nick Leith-Smith Architects created the identity and overall concept behind the brand, as well



Dramatic, bold interiors

“Le Peep Boutique is set up as a series of individual areas, which cumulatively build to create a masque-like atmosphere, revealing inner circles, theatrical flourishes and hidden zones.”

as being responsible for the interior design of the new space. Main Contractors for the project were WFC Contractors.

The architect has created a journey through a superbly crafted Parisian streetscape within the club, past windows filled with the silhouettes of Javanese puppetry and flapper girl dancers.

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The principal staircase down to the basement rooms has been styled in the form of a mirrored birdcage, with elaborate ironwork rising up around the steps and framing the transition between floors.

The design then takes the guest on a journey through a series of spaces, each with its own unique identity.

Bold lighting, elaborate forms and high quality materials are used extensively, from the custom-built leather banquettes and seating booths through to the sparkling glass chandeliers in the bathrooms. Bespoke illustrated wallpapers, baroque mouldings and patterns add layers of detail and depth.

The sophisticated sound system throughout the club has been created by electroacoustic experts, d&b audiotechnik. These world leaders in music systems have ensured that the venue is equipped with the latest technology for live performances and globally celebrated DJs.

Nick Leith-Smith commented to Premier Hospitality:

“The Le Peep concept is based on the exoticism of the era of the 1920s Paris theatre peep show, creating a fantasy world of illusion and a journey of discovery.

“The spatial concept is governed by what the basement space can deliver within the restrictions of site, which include lots of spaces located underneath arches and various secondary spaces which we had to incorporate.

“The theatre theme starts the moment you enter and descend the very dramatic mirrored staircase hung with trapeze artists. You then come down into a streetscape on the basement level,

with shop fronts leading into spaces with very different characters – always with the feel that there is a different space around the corner.

“These spaces include ‘Salon Rouge’ – themed on the decadence of the Moulin Rouge; ‘The Boudoir’ – inspired by the little hangouts in Montmartre; ‘The Secret Garden’ – themed around the pleasure gardens of the time, and the ‘Paper Theatre’ inspired design of the club bar, which plays on creating the illusion of whether the observer is the performer or part of the audience (the bar front is designed in the form of a theatre balcony).

“Everything in the club is bespoke – for example, we designed the furniture and the wallpaper. In terms of modern technology, the club incorporates London’s first first LCD ceiling; smart glass in the main window and video screens behind the mirrors in the WCs – all adding to the surreal experience. There are also lots of stages for performers throughout the club.

“Feedback on the venue so far has been great,” he added.

The dinner menu, devised by Christian Coates, a leading nutritionist to the stars, is a 21st Century twist on traditional Parisian street food.

Purple potato fries and sharing platters stacked high with flaked tuna gallettes, aubergine caviar and green tomato jelly are two of the dishes created for the restaurant. All ingredients are sourced locally, hand-picked by Christian for their nutrients and seasonality.

Behind the bar, vintage champagne cocktails are poured by the glass. Members are invited to indulge in a selection box of home-made macron-inspired cocktails, in pistachio, chocolate, rose, citron and almond flavours. Every cocktail is made from fresh, whole ingredients.

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The Leisure Industry Specialist

WFC are pleased to have worked with Le Peep Boutique as the Main Contractor and wish them every success.

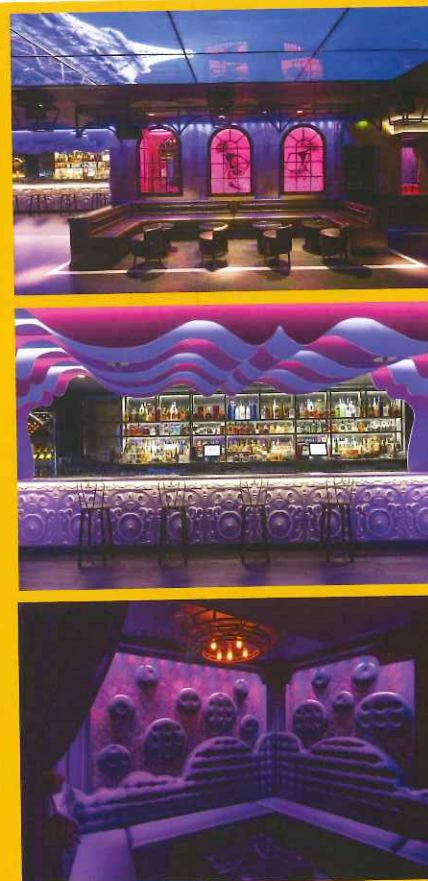
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Sky-society dining

A stunning new dining venue, featuring the highest rooftop gardens in London and tipped to be one of 2015's hottest tables, Sky Garden at 20 Fenchurch Street will span three floors and offer uninterrupted views across the City of London.

"rhubarb" – known for its highly creative approach to fine dining and creating exquisite events for everything from Relais & Châteaux Diner Des Grand Chefs through to Elton John's White Tie & Tiara Ball – will be launching Sky Garden in early January.

Served by two express lifts, Sky Garden features a beautiful landscaped garden, an open air terrace, an event space and two restaurants.

The Sky Garden will be a truly unique space and has been designed to create an open and vibrant place of leisure offering visitors a rare chance to experience London from a different viewpoint.

Main Contractors for the £3m project are WFC.

The venue's three beautifully designed floors will be elegantly enveloped by landscaped gardens, which have been designed

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by multi-award winning landscape architects Gillespies.

Power breakfasts, lunch meetings and dinner events can be enjoyed at Fenchurch Seafood Bar & Grill on Level 37. The all-day restaurant evokes traditional charm and taste with a modern twist; serving only the finest oysters, fish and crustacean as well as seasonal game, meat and vegetarian dishes.

Seafood cocktail with lobster, roasted day boat cod with Judion beans and chorizo, and fillet steak on the bone with marrowbone shallot sauce will be signatures. The restaurant



also includes a beautiful private dining room with space for 18 guests, to host small events from business meetings to personal celebrations.

Darwin Brasserie on Level 36 has an all-day accessible brasserie offering. The concept is inspired by nature and has a modern, stylish setting. Overlooking the Thames, the restaurant will serve classic European cuisine using the finest seasonal ingredients: signature dishes include carpaccio of Scottish beef with truffled mascarpone rocket and parmesan; Cornish lamb cutlets and

bubble and squeak with Cumberland jelly; and "rhubarb's" croissant-doughnut combination with passion fruit curd and coconut ice-cream.

From brisk breakfast meets to more leisurely lunches and late-night cocktails, Sky Pod bar on Level 35 will be a contemporary, all-day food and destination bar offering lunch time snacks and British charcuterie in the evening with a focus on local London produce and suppliers: highlights include artisan charcuterie boards with air-dried Hereford beef, chilli and red wine, and black Gloucestershire pork. Come sunset, the space will transform into a decadent drinking destination for cocktails and stunning views.

Finally, three event spaces and a private dining room are available for hire across Level 35, 36 and 37. From intimate groups of 20 through to large-scale parties of 450, Sky Garden is set to become the place for any fashionable and stylish event.

20 Fenchurch Street is a 160m (525 ft), 38 storey tower, jointly developed by Land Securities and Canary Wharf Group and completed in 2014. Designed by architect Rafael Viñoly, 20 Fenchurch Street features a highly distinctive form which spectacularly flares outwards from a narrow base.



The Leisure Industry Specialist

WFC are pleased to have worked with "rhubarb" at the Sky Garden as the main contractor and wish them every success.

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A classical dining experience

Aquila

A stylish mix of classical elegance and contemporary chic, Aquila Restaurant is Bristol's popular brand new fine dining destination, offering a modern authentic Italian menu and catering for 160 covers.

Located at 30-34 Baldwin Street and spread over two beautifully designed floors and a basement, Aquila (meaning Eagle) represents a multimillion pound investment from owners Barrs Court Holdings Ltd, a Bristol company based in Brislington.

The project to create the new restaurant – carried out to a tight programme of just 13 weeks – involved the internal fit out of a basement and the two floors above of an existing building by main contractors WFC, who have been highly praised for their work.

Owner Peter Dunford told Premier Hospitality:

"We were over the moon with the finish of the new restaurant. WFC came across at the tender stage as being very professional. The last two restaurants they fitted out were at The Shard in London, which is a very impressive track record. Their work

has exceeded our expectations and we are very happy indeed.

"We bought the building about two years ago as an empty shell. It took a while to obtain planning permission because there were apartments above the restaurant. We drew up some initial designs ourselves and then had the concept design, based on these, carried out by Pope Baron."

The basement level incorporates staff areas including shower rooms and offices, as well as a wine cellar and storage area. The ground and first floor are the main dining areas, with 60 covers, a bar and a large open plan kitchen



“Two particularly striking design features are the restaurant’s specially commissioned glass and oak staircase, together with a glass balustrade viewing area on the upper level restaurant. ”

on the ground floor and 100 covers and a bar on the first floor. A food lift serves the first floor to avoid staff having to carry trays up and down the stairs.

“We tried to create a restaurant that was classical yet contemporary at the same time. I didn’t want it to look like a nightclub, because this would put off older diners – yet if the design was too classical it would probably not attract younger people,” said Peter Dunford.

The result was a distinctive combination of cream leather button-back fixed seating booths and dark wood furniture, together with decorative features such as bevelled mirrors, chandeliers, a chrome and glass passenger lift and blue L.E.D. lighting. Lighting was considered very important, so several statement lights were installed, combined with soft mood lighting in the remainder of the restaurant. Feature panelled walls – one of which is hung with hexagonal mirrors in a ‘honeycomb’ effect – add to the sophisticated ambience.

Two particularly striking design features are the restaurant’s specially commissioned glass and oak staircase, together with a glass balustrade viewing area on the upper level restaurant. The viewing area allows diners to see through to the lower floor and is highlighted by a three metre long glass chandelier which hangs through the void between the first and ground floor.

The kitchen is all in stainless steel and has been fitted with Electrolux’s brand new Thermaline range – only the second of

its type to be installed in the whole of Europe.

“Our chefs are all certainly very happy with that – I don’t think any of them have ever worked in such a top of the range kitchen,” said Peter Dunford.

Works on the project included the installation of all building services including heating, lighting and air conditioning, as well as all the fixtures and fittings, the fitting of the new kitchen and its associated services and the installation of new toilets, plus complete re-decoration.

Peter Dunford said:

“Our investment reflects our passion for great Italian food, and our passion knows no bounds. Our commitment to bringing the best in fine dining to the people of Bristol is paramount.”

AQUILA

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Tailor Made

Tailor Made specialise in the design, supply and installation of commercial kitchens and bars. The company has been in operation for more than ten years, but collectively has more than 50 years' experience in the industry.

Tailor Made work with public and private sector clients, within the education sector and in the retail sector, particularly within casual dining. Tailor Made work with national chains, independents and start-up companies UK wide.

Working on Aquila, Tailor Made designed and installed the kitchens, cold rooms, wash up areas and back bars. In addition, Tailor Made installed the venue's custom made Therma Line island suite, of which there are only a small number in the UK.

Campbell Grant, said:

"Aquila is a superb flagship, modern restaurant in our home town. We are especially proud of everything we do in Bristol and we were delighted to work with the Dunford family to create such a fantastic restaurant. It's a real credit to Bristol."

Campbell added:

"At Tailor Made we pride ourselves in our personal service. We are not a faceless company. We love helping our clients achieve their full potential on projects. Our team is professional and personal and we tailor everything we do to deliver a first class product and service."



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