



SECTOR : **RESTAURANTS**

THE IVY RESTAURANT AND CLUB IN LONDON'S WEST END

RBC was part of the team that completed the remodelling of The Ivy in London's West End to include a private members club, The Club at The Ivy. Due to RBC's expertise and collaboration with the owners, Caprice Holdings, one of the restaurant's prominent artworks remains intact.

PROJECT DETAILS

The Ivy is one London's favourite restaurants, a uniquely British institution known throughout the world for its clientele of rich and famous. The project to sensitively refurbish the interior of the unique building and to create The Club at The Ivy was led by the world renowned Architects Martin Brudnizki Design Studio.

The Club was designed to provide elegant surroundings and an atmosphere of discretion. Situated above The Ivy Restaurant it consists of three individual floors designed to offer members a stylish retreat within the sophisticated and sedate ambience of rooms such as The Library and Club Room.

“We have a good relationship with RBC and their expertise and close collaboration is of great value to us.”

Andy Kress, Operations Director for Caprice Holdings

KEY ISSUE

The Ivy contains a specially commissioned art glazing, which separates the restaurant from the building's beautiful oak staircase. The staircase forms a strategic part of the fire exit plan for the restaurant and club in case of emergency. At the time, it was not known if the priceless artwork partition was adequately fire resistant and this meant The Ivy would fail to meet fire regulations if the issue was not addressed.

Initially RBC discussed the possibility of upgrading the glazing to meet a 30-minute fire rating but another option needed to be found in order to preserve the precious art installation.

OUR SOLUTION

To preserve The Ivy's unique artwork, RBC investigated the history of the building in collaboration with the owners, Caprice Holdings, and found an alternative solution. The team discovered that the partition was constructed as part of The Ivy's redesign in 1992 and the artwork was commissioned by renowned artist Tom Phillips.

He designed the partition using a glazing system called Copperlite or Cupro-Lux fire screens. RBC found that, with only minor modification to the timber surrounds, the partition would meet fire regulations and after liaising with the fire authority was able to accept the artwork glazing without costly modifications.

Find out more : www.rbcltd.co.uk

SECTOR EXPERIENCE : RESTAURANTS

RBC is one of the UK's leading Building Regulations Approved Inspectors with a proven track record within the restaurant sector. Many exciting and high-profile restaurant projects have benefited from our knowledge, experience and pro-active approach to Building Regulation approval.

PROJECT	DESCRIPTION	BACKGROUND
Jamie's Italian, Cardiff	The project required expert pre-fire consultation with the local fire authority at the early design stage and was part of the fit-out scheme to St David's Shopping Centre.	To date RBC has been appointed by Martin Brudnizki Design Studio to work on six Jamie's Italians. These include flagship restaurants in Oxford, Brighton, Cambridge and two in London.
Scott's, Mayfair, London	RBC was appointed as the Building Control experts for this high profile £5 million refurbishment of the world renowned seafood restaurant owned by Caprice Holdings Ltd.	The project encompassed the total refurbishment of the existing bar and restaurant to provide a new interior inspired by its heyday that now includes a more contemporary twist. The project was designed by Martin Brudnizki Design Studio.
East Beach Café, Littlehampton seafront	A very special and unique building with a design inspired by the coast's natural environment. The exterior is made of mild steel constructed like a jigsaw of flat ribbons that is self-supporting. The project was an extremely complicated piece of engineering that required specialist Building Control expertise to approve it.	Heatherwick Studio was commissioned to build East Beach Café in order to protect Littlehampton's seafront from overdevelopment. Since completion it has won more than 20 national and international awards.
Smiths of Smithfield, Smithfield Market, London	As part of a £70 million development of Smithfield meat market the project involved the transformation of a listed former market warehouse to provide four floors of bars and dining rooms, including a steel and glass rooftop extension overlooking the city skyline.	This is a grade II listed four-floor restaurant, owned by Masterchef's John Torode, in the heart of Smithfield Market. The building was impressively restored with architects Wells Mackereth. The project was a finalist for 'Best Public Building Refurbishment' 2000 in the FX / Blueprint International Architecture Awards.
Canteen, Canary Wharf, London	The 3,338 square-foot restaurant is inspired by the best examples of communal, public spaces such as schools, libraries, town halls and other community buildings. Such large, open plan spaces raised issues for the fire strategy and public safety, which RBC was able to address at the early design stage.	The restaurant was designed by Wells Mackereth Architects to reflect Canteen's signature modern, democratic and welcoming style. The interiors are specifically styled to celebrate British design and craftsmanship.

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