



DAWNVALE
GROUP

RESTAURANT+BAR
DESIGN+BUILD



The Hive, Croxley Park

Croxley Park is a 700,000 square foot business development on the M25. Home to over 2,400 employees, this campus-style business park offers its tenants a range of amenities including a gym, an entertainment centre and a number of eateries.

Elior - leaders in British contract catering - approached Dawnvale for help with The Hive: Croxley Park's new restaurant. At twice the size of the Park's Waterside Cafe, and with two storeys and a lakeside terrace, this was an ambitious build in need of expert input.

Name: The Hive, Croxley Park
Location: Watford
Scope: Bar + Restaurant Fit Out





DESIGN INSIGHT

Elior needed a full design brief for their new staff restaurant, The Hive. Our comprehensive design service and our extensive experience of working with the contract catering industry were a big draw.

SPEEDY DELIVERY

Time was of the essence with this project: the client needed a speedy delivery with perfect results. We began work on the 3rd December and completed on the 8th February.

PLUMBING + ELECTRICS

We carried out all the electrical works, planning and installing a complex scheme with usability, convenience and energy efficiency in mind. Our plumbing fit out including an energy-saving boiler

STRUCTURAL WORKS

Once the shell had been constructed, Dawnvale carried out all internal structural works in line with health and safety, and building control, including the construction of a mezzanine floor.



FULL HVAC SCHEME

To further the energy efficiency of The Hive, we installed a full heating, ventilation and air conditioning scheme that incorporates energy-saving technology, including an advanced heat recovery system.

RESTAURANT FURNITURE

We supplied a diverse range of restaurant furniture to The Hive's dining areas and meeting room, including comfortable banquette seating, freestanding stools and metal-framed tables for an urban rustic feel

SERVERY + RESTAURANT FIT OUT

Dawnvale completed all decoration works in the servery and dining area, from the vinyl and carpeted flooring to the full servery set-up, designed to optimise diner comfort and flow.

COMMERCIAL KITCHENS

We planned, sourced and installed all The Hive's commercial kitchen equipment for both front and back of house, value engineering the space to increase speed and ease of service.

