INDEPENDENT HOSPITALITY SOLUTIONS

HOSPITALITY DESIGN, CONSULTING, FABRICATION AND PROCUREMENT

www.independenthospitality.com.au Ph: 1800 841 920 - Ph: 0488996917



ABOUT US

"Great companies are built by people who never stop thinking about ways to improve the business."

J. Willard Marriott Founder of Marriott Hotels

Independent Hospitality Solutions is a Food service, Design and Project management firm that specializes in all aspects of the Hospitality Industry. IHS has a unique understanding of the Hospitality Industry, with experience across many market sectors including: Hotels, Restaurants, Cafes, Bars, Functions Centres, Fast food, Pubs and Clubs. With over 20 years hospitality experience IHS offers extensive skills and the expertise of a Hospitality Designer, Hotel General Manager, Head Chef, F&B Manager, refrigeration, Mechanical & Fabrication technicians. IHS will work with you through the initial planning and design phase, implementation and all operational aspects of your business to create something that is truly unique.





OUR EXPERTISE

A SHORT DESCRIPTION OF WHAT WE DO AND WHY IT IS IMPORTANT TO YOU

With so many options out there and so much information available it is hard to know if you are making the right decision for your business.

- Tailored Hospitality Design and Specifications: We take the time to understand your vision and bring it to life with customized, innovative designs. Our spaces don't just look good they improve workflow and create seamless operations.
- End-to-End Project Management: From concept to completion, we oversee every step of your project. Our services include tendering, coordinating trades, and on-site supervision to ensure that everything is delivered on time and within your budget.
- Equipment and Custom Stainless Steel Solutions: With our own in house Stainless Steel Fabrication tailored to meet the unique needs of your hospitality business. Whether you're outfitting a commercial kitchen, bar, or dining area, our team works closely with trusted manufacturers to provide a high-quality and a wide range of industryleading equipment, ensuring your venue operates efficiently while maintaining a sleek, professional aesthetic.



Kind Regards





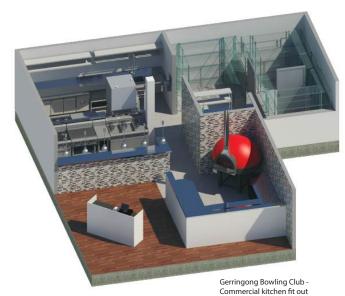


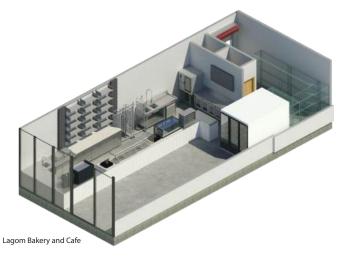
HOW CAN WE HELP?

WE OFFER A FULL RANGE OF UNIOUE SERVICES FOR THE HOSPITALITY INDUSTRY

- Design & Planning Including:
 - Commercial Kitchen Design
 - Bar Design
 - Restaurant design
- Food service Concept Development
- Operational Reviews.
- Quality Monitoring & Assurance.
- Marketing
- Custom made Stainless Steel.
- Procurement and installation Of Hospitality Equipment.
- Business Development.
- Catering Contracts & Tendering of Services.
- Feasibility studies and market reviews
- Catering Policies & Strategy's and Documentation.
- · Financial Analysis & performance.
- HACCP & Food Safety Plan Development.
- FF&E Procurement Management.
- Project Management.
- Commercial Kitchen and Bar Fit Outs

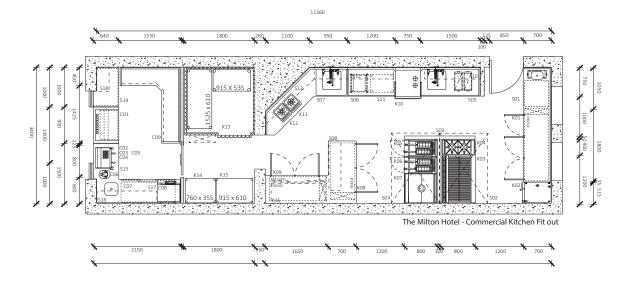




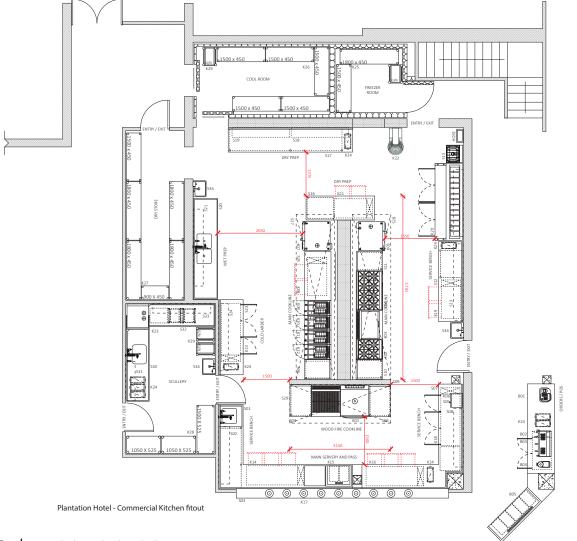






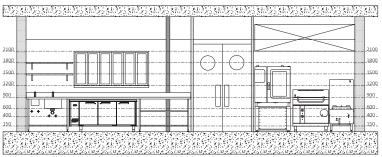


Having the right team design and supply your hospitality fit-out makes the builder's job significantly easier by ensuring all aspects are well-coordinated and tailored to the project's needs. With our expertise in designing custom solutions and sourcing the right materials, we provide clear, precise specifications that streamline the entire process. This reduces the risk of delays, miscommunications, and costly mistakes. By working closely with builders from the start, we help eliminate uncertainties, ensuring a smooth workflow, and ultimately delivering the project on time and within budget. Our seamless collaboration with builders makes the construction process more efficient and hassle-free.

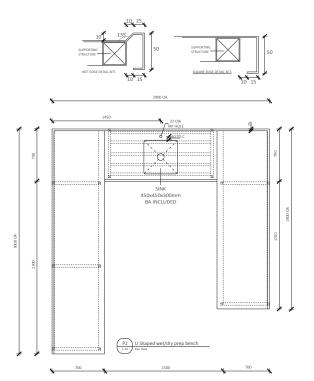




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Bowraville Ex servicemens Club - Commercial Kitchen Fit out



CONSTRUCTION NOTES: • ALL LEGS AND SUPPORTING STRUCTURES TO BE 32MM, 304 GRADE 5/5 STEL. • ALL LEGS TO HAVE ADJUSTABLE FEET. • ALL BENCHES TO HAVE ZMM THICK TOP WITH 25X25MM TURE SUPERAMA, FRAME TO BE FIXED WITH 3MM DOUBLE SUPE TAPE AND THE SYMEDE WE I. 2MM THICK TOP WITH TOP HAT 9 SUPERAME THE SYMED SYMED BY SUPERAME TO BE SHOULD BE SUPERAMED. • ALL BUNDAM DEPTAMOS TO BACK AND SIDES AS SPECIFIED. • WHE BENCHES TO HAVE A SY LIP TO ALL WET AREAS. • ALL BENCHES TO BE FIXED TO WALL WITH STANKLESS STEEL FORINGS AND PLUGS, ALL UNITS TO BE SILCONED TO WALL. 2400 0A 700 1700 1700 700 1700 700 1700 700 700 1700

P2 U Shaped wet/dry prep bench





Custom made Stainless Steel Fabricationx

At Independent Hospitality Solutions, we take pride in our state-of-the-art stainless steel fabrication capabilities, offering unparalleled craftsmanship to the hospitality industry. Using the latest technology and advanced laser-cutting techniques, we create bespoke solutions tailored to meet the unique needs of your space.

From custom kitchen benches and food preparation areas to exhaust hoods, counters, and storage units, our precision engineered products are designed for durability and efficiency. With our focus on accuracy and quality, every stainless steel component is manufactured to exact specifications, ensuring both optimal functionality and modern aesthetics for your restaurant, café, or hotel. Whether you're building a new space or renovating an existing one, our fabrication solutions elevate your project with cutting-edge innovation and craftsmanship.















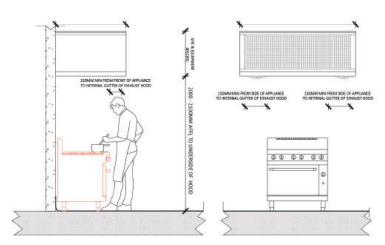
Custom Mechanical Ventilation and Exhaust Hoods

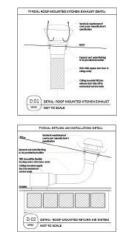
At Independent Hospitality Solutions, we specialize in delivering comprehensive mechanical ventilation solutions tailored to the specific needs of commercial kitchens and hospitality environments. Proper ventilation is essential to maintaining a safe, comfortable, and compliant kitchen, and we are committed to providing systems that ensure excellent airflow, temperature regulation, and air quality. Our expertise covers the design, installation, and maintenance of all aspects of ventilation, including exhaust hoods, ductwork, make-up air systems, and filtration units.

We utilize the latest technology to create efficient, custom-designed ventilation solutions that meet strict health, safety, and building code requirements. Our systems are built for reliability and performance, ensuring your kitchen operates smoothly and that staff and guests enjoy a comfortable atmosphere. Whether you're developing a new hospitality venue or upgrading an existing kitchen, our mechanical ventilation services provide the expertise and support needed for a safe, efficient, and compliant operation. Let us help you create a space that not only performs optimally but also enhances the overall experience for everyone in your establishment.



















Commercial Kitchen and Bar Equipment

At Independent Hospitality Solutions, we specialize in the procurement, delivery, and installation of commercial kitchen and bar equipment, providing seamless, end-to-end solutions for hospitality businesses. With a deep understanding of the industry's needs, we source high-quality, reliable equipment from leading manufacturers, ensuring that every piece is tailored to fit the specific operational demands of your restaurant, café, or bar. From state-of-the-art cooking appliances to custom-made bar setups, we guarantee that each item is chosen to optimize efficiency and performance.

Our team manages every step of the process, from initial equipment selection to the safe delivery and precise installation ensuring that your kitchen or bar is ready to perform at its best from day one. We handle logistics with care and precision, minimizing downtime and ensuring everything is set up according to your exact specifications. Whether you're opening a new venue or upgrading an existing one, our comprehensive approach ensures your project runs smoothly, allowing you to focus on delivering exceptional service to your customers.















Cool rooms, Freezer rooms and Keg rooms

At Independent Hospitality Solutions, we specialize in Designing, supplying, and installing Cool rooms, Freezer Rooms, and Keg Rooms to meet the refrigeration needs of hospitality and commercial businesses. We work with trusted manufacturers to provide high-quality, durable solutions tailored to your specific storage and operational requirements. Whether you need a walk-in coolroom for fresh produce, a high-capacity freezer for long-term storage, or a keg room to keep beverages at the perfect temperature, we ensure each installation is designed for maximum efficiency and reliability.

From the initial consultation to final installation, our team oversees every detail, ensuring a smooth process with minimal disruption to your business. We take care of logistics, safe transport, and expert setup, so your refrigeration system is ready to perform from day one. Whether you're launching anew venue or upgrading existing cold storage, we provide a hassle-free, end-to-end solution, allowing you to focus on running your business with confidence

















Servicing, Support And Installation

At Independent Hospitality Solutions, we do more than just supply equipment. We service, support, and install all types of hospitality equipment and refrigeration through our extensive network of qualified trades and technicians. We don't just drop it on your doorstep; our team ensures every piece of equipment is professionally installed, fully operational, and ready to perform at its best.

From Stoves to Stainless, Cool rooms to Combi Ovens, Fryers to full fit out we provide expert maintenance, repairs, and installation services to keep your business running smoothly. Our skilled technicians work efficiently to minimize downtime, ensuring your equipment is set up correctly and compliant with industry standards. Whether you're opening a new venue or upgrading existing equipment, we offer complete, hassle-free solutions so you can focus on delivering top-quality service to your customers.















CLIENT AND TRADE REFERENCES

Angela Pendlebury General Manager - Meals on Wheels Ph:0401429207 - (02)44225111 Angela.pendlebury@nswmow.org.au

We partnered with Meals on Wheels to help with their business expansion by assisting with strategic planning, site selection, and the design of their new purposed built commercial kitchen and office facilities. Our team oversaw the complete fit-out of a 200m² commercial kitchen and office space, ensuring functionality and efficiency. Throughout the process, we provided ongoing business consulting to optimize operations and support long-term growth.

Sam Driesen Project Manager - Affinity Constructions Ph:0455442525 - (02)6280 8240 sam.driesen@affinityconstructions.com.au

We have worked closely with Sam and Affinity Constructions on multiple defense projects, designing functional and efficient kitchens and cafés tailored to their clients specific needs. Our team has fabricated custom-made stainless steel items and managed the procurement, supply, and installation of high-quality commercial kitchen equipment. Through our collaboration, we have ensured that each project meets industry standards while delivering durable and innovative kitchen solutions.

Matthew Upson Owner - Gwylo and Lagom bakery Ph:0438615172 - (02)44540201 matt@tallwoodeat.com.au

We collaborated with Matt from Gwylo and Lagom Bakery to design and supply custom-made stainless steel benches and wall panels, ensuring durability and efficiency in their kitchen spaces. Our team managed the supply and installation of commercial cooking and refrigeration equipment, optimizing their operations. Additionally, we played a key role in designing new store layouts, including securing DA and council approvals to streamline the expansion process.



CLIENT AND TRADE REFERENCES

Paul Robson Owner and Director - Robson Building Ph:0428 976 354 - 180 426 723 paul@robsonbuilding.com.au

We have partnered with Paul and the team at Robson Building on several projects, including The Hill, Gather, Fern Street Gelato, Gerringong Co-op, The Local Café, Gerringong Takeaway, Zest Café, and Gerringong Bowling Club. Our role involved designing and supplying high-quality stainless steel solutions, commercial kitchen equipment, refrigeration systems, and mechanical exhaust hoods. Through our expertise, we have helped create efficient and functional hospitality spaces tailored to each venue's unique needs.

Drew Freiz Owner - Milkwood Creations Ph:0422 695 486 - (02)44643033 drew@milkwoodbakery.com.au

We have worked closely with Drew on multiple projects across their bakery and production kitchen, providing custom-made stainless steel solutions, exhaust hoods, and specialty bakery equipment. Our team has also supplied and installed cool rooms and ware washing equipment, ensuring their facilities are efficient, high-performing, and tailored to their specific production needs.

Liam Brinson Project Manager - Edwards Construction Ph:0422 046 683 - (02) 4444 1266 1.brinson@edwardsconstructions.com

We have collaborated with Liam on various projects, providing expert design solutions and supplying custom-made stainless steel and high-quality commercial kitchen equipment. Our work has ensured that each project meets industry standards while delivering durable, functional, and efficient kitchen and hospitality spaces. Through our partnership, we have helped create tailored solutions that enhance workflow and optimize operational efficiency.



CONTACT INFO



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