



PROJECT DELIVERABLES

CLIENT

Ainslie Football and Social Club Limited

ARCHITECT

Abeo Architects

DELIVERY MODEL

Lump Sum

PROJECT SECTOR

Hospitality

GUNGAHLIN LAKES CLUB

BISTRO & KITCHEN REFURBISHMENT

OVERVIEW

Projex was contracted to overhaul the main kitchen, bistro and dining area of the Gungahlin Lakes Club in Nicholls, ACT in order to modernise and revitalise the space for the benefit of both staff and patrons. The project included detailed demolition, structural alterations and new floors, walls, and ceilings. Additionally, all of the food preparation equipment was completely replaced and nine new commercial-grade exhaust hoods were installed to improve the kitchen's functionality in line with the new menu. Aesthetic upgrades such as striking architectural finishes, detailed joinery, and separable lighting specifications were also applied to the bar, servery and dining area to highlight the ambiance of the space and its views of the golf course.



KEY CHALLENGES

Due to the effects of COVID-19, the commencement of works was delayed by approximately 12 months. During the project planning stage, Projex worked in collaboration with all stakeholders to create strategies to manage the project's commencement during the ACT lockdown, and to ensure the specified program was able to continue while the club resumed its other operations. Regular Project Control Group meetings and site visits ensured maximum transparency between the key stakeholders and enabled the project to move forward without disruption. As this site was within the Gungahlin Lakes Club, which was still operational, careful programming of works was necessary to reduce the impact on the patrons. Initially, the project was structured with a staged approach that separated works to the kitchen/bar and the dining/bistro area. However, the Projex team were able to develop more efficient concurrent processes that accommodated the client's worries about access, amenities, security, and social distancing. Carrying out the detailed design – particularly in the new kitchen area – during the ACT lockdown required extensive coordination with interstate stakeholders, management of project-critical lead time items, and cooperation from all trades.

