

SPRINT

GROUP



WORKING IN PARTNERSHIP
WITH BRASSERIE BLANC

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One of the foundation stones of any restaurant brand is the kitchen as the consistent quality food demanded by customers is reliant on the consistent quality of the equipment.

Perfection is rarely achieved by the operator on the first outing and usually requires fine tuning. It is here that the relationship between Sprint Group and Brasserie Blanc shows its strength.

Starting with the first of the Brasseries in Leeds on 2007, the kitchens and bars have gradually evolved to not only meet the intense demands of management, staff and customers but also to deal with changing offers and menus.

We are proud that Brasserie Blanc feel Sprint Group are an integral part of building their brand and nowhere is this more evident than in the open kitchens they require. We are not only involved in functionality and aesthetics but in careful planning to ensure the kitchen footprint is kept to a minimum.

The results speak for themselves and Bristol is worth a special mention with 300 seats in banqueting, a 150 seat Brasserie and two kitchens – all in the confines of two listed and three historic buildings.

As the man responsible for the project management of new sites, **Brasserie Blanc managing director John Lederer** is well placed to explain this strong working relationship.

“With Sprint Group we get more than just excellent kitchens and bars, we get a company committed to the long and sometimes demanding journey of building a brand.

“Our Bristol brasserie demonstrated this perfectly as we challenged Sprint to work on one of the most complicated builds of my career. The historic monument classification and the addition of a 300 seat banqueting facility in the site certainly tested the most competent professionals. Throw in some 15 service suppliers and a site in the heart of a £500 million city centre revamp and most would head for the exits.

“The reality is that the Sprint team attacked the project with professionalism, patience and passion that resolved small and large issues alike.”

Brasserie Blanc executive chef Clive Fretwell

adds: “Having a one stop shop is fabulous. We know that from the first plans coming through to shaping and modifying the design to the installation of the kitchen that everything works and fits. There are no mistakes and any chef would be proud to work in it.”

Free surveys undertaken

