

# GALVIN DESIGN GROUP

## Bigger Is Not Always Better

Tucked in the middle of the historic district of Winter Garden, Florida is one of the finest BBQ restaurants around called *Harry & Larry's Bar-B-Que*. Winter Garden has revitalized its downtown to attract locals and tourist with restaurants, West Orange Bike Trail, Farmers Market, outdoor street concerts and a newly renovated theater. Winter Garden's downtown historic district is also listed on the National Registry of Historic Places. In the 1940's and 50's, Winter Garden was a robust town known as the citrus shipping capital of the world.

Thomas W. Galvin, FCSI, President of Galvin Design Group, Inc. (foodservice consultant and interior space planner), explains how the restaurant theme came about. The restaurant concept idea was based on how barbeque establishments were operated in the south during the 50's and 60's. The nostalgic signs and icons reinforce the southern charm of the area. Harry & Larry's high volume even exceeds some of the larger barbeque chain restaurants. The efficient fifteen foot cooking line produces all menu items for the restaurant by using two fire engine red-hot smokers and two fryers.

The small footprint of this restaurant is producing more volume per square foot than its competitors. The small space and cooking line is extremely efficient, and has streamlined labor and cost savings. This has allowed the owner to place his price points lower. Marc Grimes, owner and operator of Harry and Larry's along with his two daughters, approached Tom to layout the space. Tom describes Marc as, "Someone who is not one of our typical clients. We work with veteran restaurant operators and chefs. He had very little experience with a soon to be operator."

The brainstorming began by Marc traveling the eastern seaboard to visit, and talk to other restaurant owners. "About the time we had completed the working drawings and specifications, Marc had developed his own unique spices and sauces," explained Tom.

In the past two years and with our economic down turn the 45 seat restaurant still packs the guest in, and shows no sign of slowing down.



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Having worked on over 900 projects worldwide and with many extremely satisfied companies, we invite you to explore the benefits of working with GDG.

**Florida Licenses**  
Interior Design License  
#ID0000408

**Business Design License**  
#IB26000856

**Professional Membership**  
Themed Entertainment  
Association

**Foodservice Consultants Society  
International #700976 (FCSI)**

Tom Galvin has been recognized by **Food Arts Magazine** as one of the top 10 foodservice consultants





*Galvin Design Group, Inc. would like to introduce our Marketing Coordinator, Rachael Thomas.*

### **Are All Design Firms Equal?**

Is your insurance carrier comfortable with your firm contracting with an unlicensed Foodservice Design firm?

There is a growth trend in non-qualified designers emerging. Not all design firms offer the same services and sometimes are not trained or educated to design in the commercial field. Here are some questions you should ask before selecting a facilities designer:

1. Does the designer have a formal education in design?
2. Who is really working on your project?
3. Does the firm have liability insurance? If so, how much?



4. Can references be verified?
5. Has the designer ever had experience in the operations of a commercial kitchen, managing or operating a restaurant?
6. Does your designer have the proper licensing?
7. Can your designer sign and seal your designs?

## **In The News**

Lecanto High School - The finishing touches of mosaic tiles will be installed in the next couple of weeks. This project will be featured in our next newsletter. *The Foodservice Equipment & Supply Magazine* will also be featuring an article on Lecanto High School.

Boston University - The final summer session was on August 10<sup>th</sup>. Tom assigned the students for their final project to remodel the demonstration kitchen that Julia Childs had designed. The students presented their project to a professional panel for their final grade. The panel of eight consisted of Deans and renowned industry professionals who critiqued each student's project.

The fall semester will begin on September 9, 2011. Tom is looking forward to another successful semester!

Tom has also been asked for his input and expertise to write a portion of a textbook on bar design. Tom, along with other professors at Boston University and several experts in hospitality are collective authors of the book. Once published, the textbook will be offered to all hospitality schools throughout the world.

Wyndham Grand Hotel - The final installations of equipment, granite, millwork, and Chef Table are being done. The hotel is on schedule to open on October 1, 2011. This exciting project will be featured in the *Foodservice & Equipment Supply Magazine* as Project of the Month.

## **Current Work in Progress**

- Master Planning Fraiche Hospitality Concepts
- Aura Restaurant and Bar - Orlando, FL
- Event Center- Lawrenceburg, IN
- Embassy Suites Hotel - Orlando, FL
- Barnie's Coffee & Tea Company - Winter Park, FL
- Barnie's Coffee & Tea Company - Baldwin Park, FL
- Olive Garden - Goldsboro, NC
- Olive Garden, Paramus, NJ
- Olive Garden - Grand Island, NE
- Seasons 52 - Oakbrook, IL
- Olive Garden - AK
- Barnies Coffee & Tea - City Arts Center - Orlando, FL
- Crystal River High School - Citrus County, FL
- Olive Garden - Carver, CA

## **Opening Soon**

- LongHorn Steak House - Toledo, OH
- Red Lobster - Yonkers, NJ
- Olive Garden - Sierra Vista, AZ
- Lincoln Park Academy- St. Lucie, FL
- Wyndham Grand Hotel - Lake Buena Vista, FL
- Wyndham Pool Bar - Lake Buena Vista, FL

## **Open**

- Lecanto High School - Lecanto, FL