



Create Innovate Exceed

Three key words that drive everything we do at PSV.



Leaders in design and build for catering and social space, we set new standards for innovation, quality, project management, service and value.

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About PSV

We've built PSV into a successful business by always providing the best customer service. Our principal, Paul Vanner, works closely with all of our clients, right from initial brief to project completion.

Our expert team of architects, kitchen designers and experienced project and contract managers all share Paul's commitment to delivering only the highest quality bespoke facilities.

PSV works with a number of prestigious organisations across both the private and public sectors.

Testimonials from our clients at Staffordshire University and the University of Hull.

“ As part of Staffordshire University's £41m campus improvement plan; PSV were appointed to develop a new conceptual high street eatery to meet the needs of a re energised campus and today's student. Design and installation were delivered by PSV in line with the initial brief, which on timely completion was exceeded with exceptional levels of quality, attention to detail, flair and imagination. We are absolutely delighted with the result. ”

Adrian Lowe, Head of Catering,
Conference & Events, Staffordshire University

“ Working with Paul Vanner and the PSV Design team on our project to upgrade the food service area, bar and lounge at our Lawns Village was a real pleasure. Paul and his team brought creativity, enthusiasm and experience to our project and the partnership approach they adopted helped us deliver a fantastic contemporary facility, which our students now love. We are so pleased we chose to work with them; there was no problem too small or too big for them to assist with and they balanced their attention to detail and quality standards with a sense of fun, which engaged all of us to achieve the best we could. ”

Trudi Vout, DIR Campus and Accommodation,
University of Hull

What do we do?



- Design and consultancy
- Project and contract management
- Full turnkey management – build and installation
- Specification, procurement – furniture and commercial catering equipment

Strategic advice on food and beverage offers

PSV adds value to the catering design and build process by partnering with Charles Manners from Turpin Smale, one of the UK's leading catering consultants.

This means that, before beginning the design phase of a project, we can offer clients the opportunity to seek strategic advice on their proposed food and beverage offer based on the latest high street trends.

Strategic review at this point is productive. We can highlight possible issues and suggest alternative solutions too, exploring the pros and cons of each option in terms of impact on demand, space, capital and financial returns.

Liaison with the client's project team and advice provided by Charles Manners gives our design and client management team everything they need to fully address all operational requirements of the new facility – helping to ensure that the new business will run as smoothly as possible from day one.



Our services

PSV's team of architects and construction professionals provide a comprehensive kitchen and front of house design service.

Design consultancy

Services include:

- Client introduction meeting and brief
- Site survey
- CAD space planning, incorporating efficiency of space, customer flows and detailed specification for counters, catering equipment and furniture
- BIM drawings including floors, walls, ceiling, lighting, ME and joinery works
- Interior design
- Brand development
- Menu planning
- Full budget costing
- 3D visualisation
- Presentation mood boards
- Full building control drawings
- Liaison with building control
- Principle Designer services.

As part of the planning process, our team produce a detailed budget that is first discussed and agreed with the client, then on approval, worked into a line-by-line specification that we cross-reference with our technical drawings to provide the information that the client's procurement team need at tender stage. This degree of precision eliminates the need for commercial risk pricing and also gives our client the confidence that their desired project outcome can be delivered on budget.



Brand development

Work with us and you'll quickly realise how passionate we are about 'selling the dream'. We can help to conceptualise and develop your brand, all the way from supporting the initial thought process through to designing and printing high quality marketing collateral.

We understand catering and hospitality and will help you to create a strong commercial offer.



Project and contract management

Keeping project fit-out on schedule and in budget requires experience and control. PSV's team works closely with contractors and suppliers to bring about a smooth installation.

Our extensive experience in commercial catering and the design and manufacture of joinery and stainless steel fabrications gives us the expertise to anticipate and understand potential pitfalls, providing our clients with a knowledgeable, highly effective service.

Services include:

- Client support with approving drawings
- Offsite manufacturer visits
- Site inspections
- Financial control
- Attendance at contract review meetings
- Managing and issuing O&M manuals
- Defects inspection on completion.

Full turnkey management – build and installation

Because every project has different requirements, we handpick our team from a pool of tried and trusted construction professionals that we've worked with over the years. Working to CHAS certification we are fully compliant with building regulations. On site, our contractors operate under CSCS, SSSTS and SMSTS certifications.



Services include:

- Interior building works
- Extraction and ventilation
- Decoration
- Walls and ceilings
- Flooring
- Mechanical and electrical services
- Joinery
- Commercial catering equipment
- Furniture supply
- Handover and full project debrief
- Aftercare support
 - Equipment training for staff
 - Monitoring warranty periods
 - Managing service agreements.

When PSV manages a build from construction to completion, clients benefit from continuity and full transparency on costs – the detailed work we put in at main contractor tendering stage pays dividends, protecting the client from the risk of hidden or unexpected costs. Clients will also make savings on contract and management charges.





Specification,
procurement
- commercial
catering
equipment
and furniture



PSV has long-established relationships with leading brand names. Our passion for good design means that we're always up to date with new ideas and technologies.

Because we've built up a wide network of tried and trusted suppliers, we have the flexibility to supply all of the commercial catering equipment and furniture our clients need.

Everything we deliver is of the highest quality and backed by a manufacturer warranty. We can also provide optional maintenance care packages.

We can supply:

- All front and back of house commercial catering equipment
- Counter fabrication with associated display equipment
- Furniture.



PSV / DESIGN

INNOVATORS IN CATERING *and* SOCIAL SPACE

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