

The Firm

Over the years, the firm has evolved into a full fledged service organization offering a full range of professional services to an elite clientele. These services now include conceptual project development, kitchen layout and design, facilities planning, construction management, purchasing and project coordination. Utilizing state-of-the-art office systems, auto-cad systems - drawing and coordinating all design information, a vast resource library, quality plotting and reproductions, standardized specification listings and rapid communications systems. With these tools, the firm is able to perform quickly and efficiently on each project, large or small.



The combination of these many services make the firm unique in its ability to provide the client with "turnkey" project realization from its inception to its completion. This allows our clients complete peace of mind in the execu-

tion of the project, knowing that they will avoid many pitfalls and complications which arise in the construction of any food service facility. This sense of satisfaction and trust is characteristic of the firm's clients, because the firm is an experienced and competent team of professionals with one of the best track records in the industry.

The firm stands virtually alone in its ability to bring a project in on time and within budget. This is in large part due to its philosophical commitment to professionalism, which is necessitated by the various complex natures of food service design, engineering and installation. Staff members are rigorously schooled in the various aspects of design and are required to take a comprehensive approach to produce each design project. The



ability to fuse operational, mechanical and aesthetic requirements into a workable design solution is the product of such an approach. These abilities are further enhanced by hours of practical experience in the field.

Food service is "*Show Business.*" Let's set the stage for "**The Corporate Marketplace™.**"

Antico Food Service Design

- When developing food service concepts we sometimes add a lot of things to our "wish list" and hope they come true. However, once the client starts calculating the expense to demolish and reconstruct, the budget dollars quickly disappear.
- A clear understanding of the turnkey items must be understood by all prior to commencement of planning.
- Renovations can be done in phases. Implementing the important food service areas as needed to start the process can be done as long as a careful plan is laid out in the early stages. Phasing should not add a lot of cost to the overall project and disruption would be at a minimum.
- It is our belief that all thoughts, and concepts must be on paper, either as a drawing or in written text programs.

We have created the equipment to suit the needs of the **The Corporate Marketplace™**

Upon completion of the design and implementation phases you will be proud to raise the curtain and announce to its clientele that the show has begun.

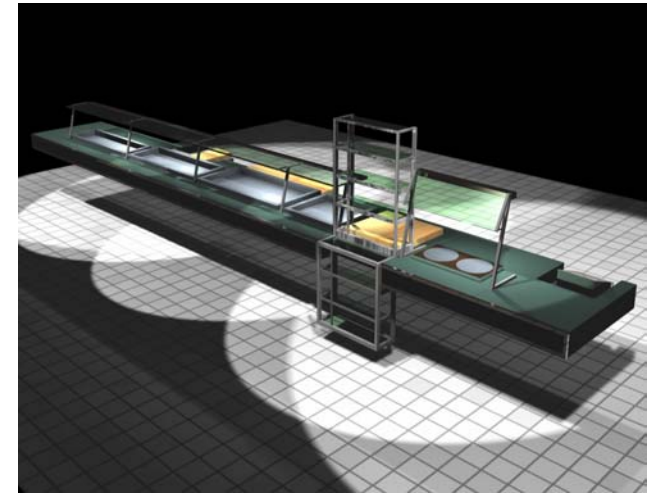


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Presenting The Corporate Marketplace™



"setting the stage for a new era of signature food service design"

Presented by:



Act I Design



Act II implementation



Aventis



Merrill Lynch

Act III renovation/ Wheat Street Deli



antico food service design

The design team will create drawings and documents used to clarify issues.

- Concept design
- Presentations
renderings, animations
- Budgets
- Equipment Manual,
Layouts and details
- M.E.P. Information
- Roughing-in Plans
- Specifications
- Project Management



Aventis



Chase Manhattan



Paine Webber



Merck