

Carefully Cultivated

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Outdoor kitchens are not booming just in the residential market. Hospitality and commercial properties such as hotels, luxury resorts, golf and country clubs, restaurants and other venues are also jumping on the bandwagon.

Commercial venues have discovered outdoor kitchens create social environments that enhance the property's ambiance and improve guests' experiences, as well as generate revenues. In addition, the innovative concept of mobile kitchens provides the ability to delineate space as needed and desired, dynamically creating a gathering space anywhere on the property.

With more than 30 years in the industry, Michael Gotowala, founder of the Outdoor Kitchen Design Store by Preferred Properties, was recently commissioned to design a mobile exterior kitchen for the Greenwich Country Club, located in Greenwich, Conn.



The mobile outdoor kitchen is ideal for the Greenwich Country Club to accommodate various poolside functions and groups of any size.

"I was delighted to be contacted and asked for my input to design and build an outdoor kitchen for this prestigious country club," Gotowala said. "Along with the invitation came the twist to make this outdoor kitchen not only grandiose-looking, but also functional for the chefs and wait staff to excel at food preparation, serving and efficiency."

The club's outdoor kitchen includes a total of five modular units, each of which is on a set of wheels for easy mobility. Two of the carts feature stainless steel non-refrigerated, insulated drop-ins. "These mobile outdoor kitchens are perfect for hospitality applications because they can be maneuvered to create multiple configurations and can be easily stored during down times," Gotowala explained.

The kitchen is primarily designed for the staff to provide breakfasts, mid-morning snacks, lunches, mid-afternoon snacks, pre-dinner appetizers and dinners for club members during the warmer seasons. "The modular construction covers the gamut of outdoor dining," Gotowala said.

To ensure complete functionality, each section is equipped with Brown Jordan Outdoor Kitchens' stainless steel cabinetry in the company's Pompeian Gold powder-coat finish. The cabinets allow for staff to easily access cutlery and crockery as well as food items requiring no refrigeration. As a result, the turn-around between the various meal courses is smooth and well organized.

The Key West Shaker-style door complements the stainless steel counter top for a sophisticated, transitional look. The overall appearance of the outdoor kitchen blends seamlessly with the club's existing architecture and exterior space.