CASE STUDY // CIBARIA NOOSA, SUNSHINE COAST QLD

WILLIAMS REFRIGERATION //
FOOD SERVICE EQUIPMENT

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ABOUT THE PROJECT

Coastal Italian elegance meets precision refrigeration

Tucked just beyond the energy of Hastings Street, *Cibaria* Noosa offers a refined dining experience within the *Elysium* precinct. Guests enter through Bar Capri before stepping into a space where premium Australian produce meets coastal Italian influence, brought to life by acclaimed restaurateurs Anna and Alessandro Pavoni.

The venue balances intimacy with sophistication, offering a curated food and wine experience that feels both elevated and deeply connected to its coastal surroundings.

From the moment guests move through the venue, there is a strong sense of design intent. Materials, finishes and lighting work together to create a warm, layered environment that supports both relaxed dining and refined service.

> *EVERY DETAIL AT CIBARIA IS CONSIDERED, FROM THE GUEST EXPERIENCE THROUGH TO THE WAY THE KITCHEN AND BAR PERFORM BEHIND THE SCENES.*

Behind the scenes, every element has been carefully considered to ensure the space functions as seamlessly as it looks.

> *THE SPACE BALANCES REFINED DESIGN WITH PRACTICAL PERFORMANCE, CREATING AN ENVIRONMENT THAT WORKS JUST AS WELL FOR THE TEAM AS IT DOES FOR THE GUEST.*

Cibaria's menu focuses on high-quality, seasonal ingredients paired with a strong wine offering. The kitchen and bar required refrigeration that could support precision, consistency and presentation across both food and beverage service.

The brief called for solutions that would integrate cleanly into the bespoke design while delivering reliable performance during busy service periods.

Working alongside *Food Service Design Australia* and *T&H Sheetmetal*, Williams supplied a combination of custom and standard refrigeration solutions tailored to the venue's design and operational needs.

Custom-built Pearl wine fridges with a bespoke colour finish were designed to complement the interior palette, while integrated Opal drawer systems were built into a custom European cooking suite. Additional Opal units and Cameo back bars support both kitchen and bar operations, ensuring performance and accessibility across the venue.

WILLIAMS BRINGS DEEP EXPERTISE IN ALIGNING HIGH-PERFORMANCE REFRIGERATION WITH CONSIDERED INTERIOR DESIGN. AT CIBARIA NOOSA, BESPOKE SOLUTIONS WERE SEAMLESSLY INTEGRATED INTO A SPACE WHERE EVERY DETAIL, FROM FINISHES TO WORKFLOW, HAS BEEN CAREFULLY CURATED.

In this project:

- **Custom Pearl Wine Fridges** (custom colour finish)
  Designed to align with the interior aesthetic while delivering optimal wine storage and presentation.
- **Opal Drawer Underbench Units** (custom and standard)
  Integrated into the cooking suite and prep areas to provide efficient, ergonomic access for chefs.
- **Cameo Back Bar Units**
  Supporting bar service with reliable temperature control and clean presentation.

BY COMBINING TECHNICAL PRECISION WITH A DEEP UNDERSTANDING OF SERVICE FLOW, WILLIAMS DELIVERED REFRIGERATION THAT INTEGRATES EFFORTLESSLY INTO CIBARIA'S KITCHEN AND BAR, SUPPORTING PERFORMANCE AT EVERY STAGE OF SERVICE.

Design Excellence : Cool Technology

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