CASE STUDY // THE QUEENSCLIFF HOTEL, VIC

WILLIAMS REFRIGERATION //
FOOD SERVICE EQUIPMENT

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ABOUT THE PROJECT

A grand coastal icon restored for modern hospitality

First established in 1888, The Queenscliff Hotel stands as a heritage-listed landmark in the historic seaside town of Queenscliff, at the gateway to Port Phillip Bay. Long known for its maritime history, pristine beaches and relaxed coastal charm, the hotel has been a central part of the town's identity for generations.

After seven years sitting dormant, one of Victoria's most iconic coastal venues has been carefully brought back to life. Working alongside *Green Design Group* and contractor *Eymac*, the restoration balances heritage character with a renewed sense of energy, creating a destination that feels both timeless and ready for a new era of hospitality.

> *AFTER SEVEN YEARS SITTING DORMANT, ONE OF VICTORIA'S GRANDEST COASTAL HOTELS IS BACK, AND IT'S MORE VIBRANT THAN EVER.*

This carefully considered revival required refrigeration that could respect the building's historic fabric while supporting the demands of a busy modern kitchen and bar. The project balances heritage character with modern performance, creating a venue that works as well behind the scenes as it does for guests.

> *THE PROJECT BALANCES HERITAGE CHARACTER WITH MODERN PERFORMANCE, CREATING A VENUE THAT WORKS AS WELL BEHIND THE SCENES AS IT DOES FOR GUESTS.*

Front of house areas required refrigeration that could support fast-paced bar service while integrating seamlessly into the restored interiors.

Williams Boronia remote underbar cabinets, Cameo remote back bar units and Topaz compact cabinets deliver reliable temperature control and efficient access for staff. Together, they support consistent service across multiple bar areas, helping teams maintain speed and presentation throughout the day and into the evening.

Behind the scenes, the kitchen required robust refrigeration solutions capable of supporting high-volume service while maintaining workflow efficiency. Williams Opal remote undercounter cabinets provide durable, high-performance storage within easy reach of chefs, while the blast chiller freezer supports precise temperature control and rapid chilling where needed. Together, these systems help ensure consistency, food safety and efficiency throughout service.

WILLIAMS BORONIA UNDERBAR CABINETS, CAMEO BACK BARS AND TOPAZ COMPACT UNITS DELIVER SEAMLESS EFFICIENCY FRONT OF HOUSE. DESIGNED FOR RELIABILITY AND EASE OF ACCESS, THESE SYSTEMS SUPPORT FAST, CONSISTENT SERVICE ACROSS BUSY BAR ENVIRONMENTS.

WILLIAMS OPAL UNDERCOUNTERS AND BLAST CHILLING SOLUTIONS SUPPORT CHEFS WORKING AT PACE. BUILT FOR DURABILITY AND PRECISION, THESE SYSTEMS KEEP INGREDIENTS WITHIN REACH AND MAINTAIN PERFORMANCE ACROSS EVERY STAGE OF SERVICE.

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Design Excellence : Cool Technology

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