

# Bar/kitchen business opportunity at Stow Station House

Your vision

Your business

Our support

Interested?...Read on



# About Stow Station House

- Former Station Master's House at Stow railway station
- Redeveloped by Stow Community Trust as a bar/kitchen and vibrant community hub
- Flexible spaces
- Award winning redevelopment
- Bar and kitchen – fully fitted out and equipped
- Multi purpose meeting room/events space
- Snug room
- High specification technology and wi-fi
- Ample parking and charging points for electric vehicles

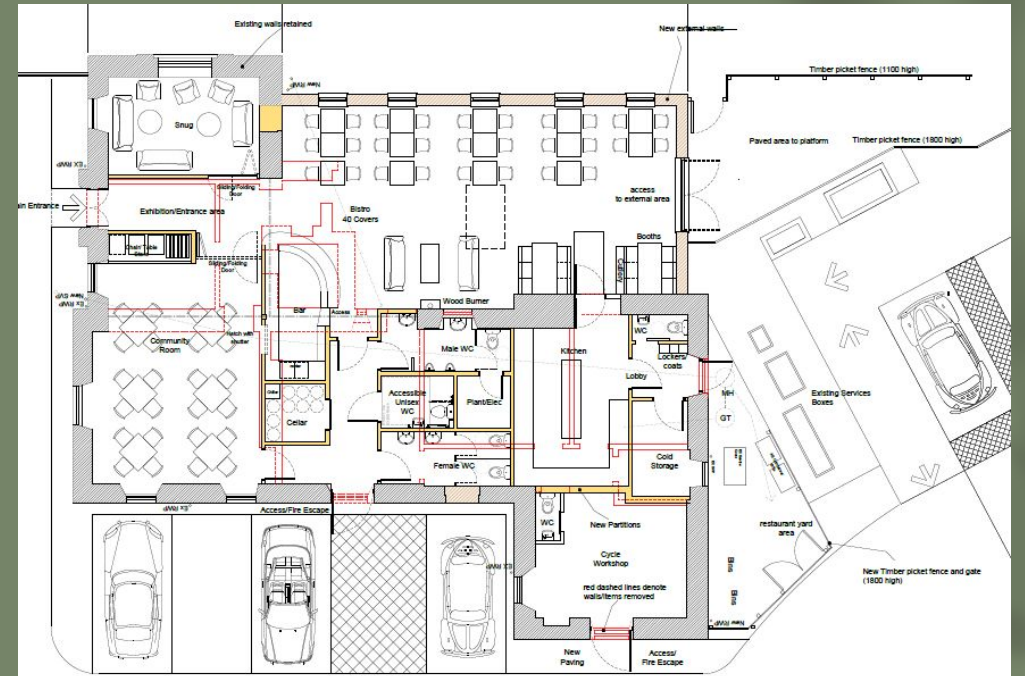


# About Stow

- Rural community 8 miles north of Galashiels
- Population of over 700 with additional 1400 residents in surrounding areas of Fountainhall, Heriot and landward areas
- Direct train links to Edinburgh (40 minutes/25 miles)
- Many commuters live in the area or work from home; more land earmarked for housing development
- Growing numbers of walking and cycling tourists and holidaymakers

# Building layout

The bar/kitchen operation will occupy the majority of the building with the exception of the cycle workshop



# Trading areas Bar/kitchen

12.73m x 5.73m

50 covers provided (additional external seating option)

Fully furnished to high quality standard

Original murals by local artist

Features include wood burner and double height ceiling



# Trading areas Snug

4.166m x 3.008m

Cosy space for up to 8 customers

Many original features

Window seat looking to platform



# Trading areas – Engine Room

## Multipurpose space (events and community hire)

7.88m x 4.674m

Provides up to 37 covers

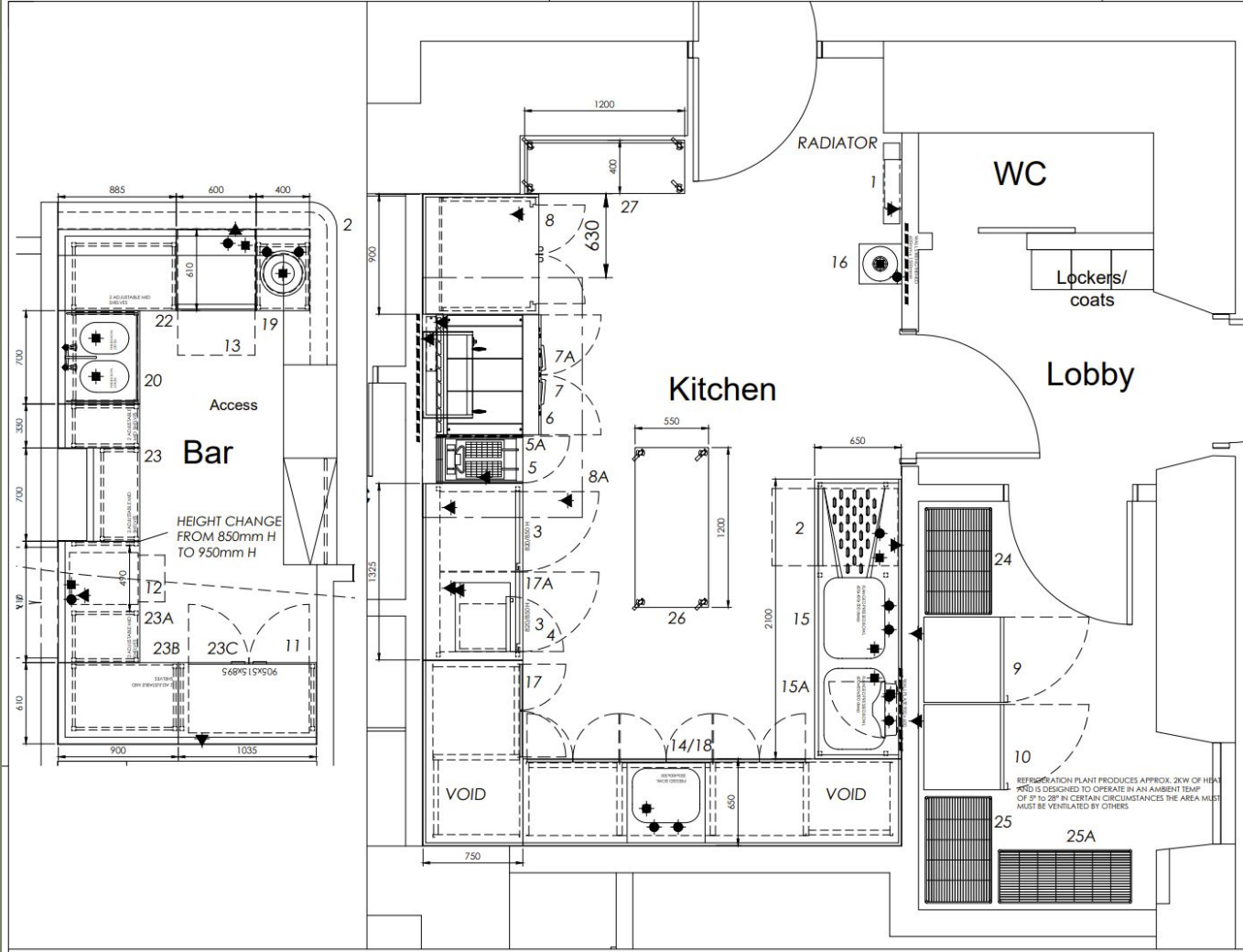
Flexible space with options for private and community hire

AV capabilities – projector and screen

Hatch to bar kitchen



# Support spaces – kitchen and storage





# Bar/kitchen equipment

Bar serverly includes:

- Bar top, sinks and shelving
- Ice machine
- Glasswasher

Storage and welfare:

Upright refrigerator and freezer units

Shelving units

Lockers

Staff WC

Kitchen includes:

- Undercounter dishwasher
- Undercounter refrigeration
- Twin basket fryer
- Range
- Grill
- Hot cupboard
- Mobile pass
- Range of light equipment and crockery

# SCT's vision for the bar/kitchen

Stow Community Trust is seeking an operator to deliver on a shared vision for the bar/kitchen.

Our overarching aspirations for the operation are:

Creating a destination in Stow for various markets (local residents, rail users, cyclists and walkers, tourists and other day visitors)

Employment and training opportunities for locals

Encouraging social interaction in the village, creating a 'buzz'

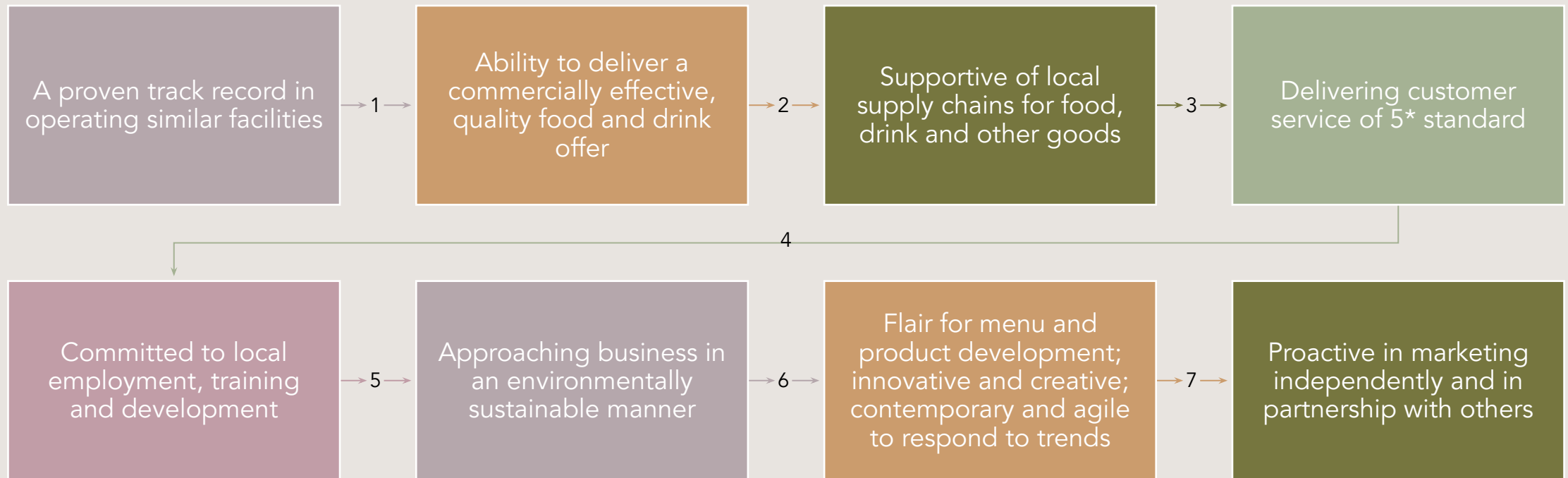
Filling a gap in local provision for a bar/bistro/quality food offer

Stimulating the local economy

Connecting with other communities on the Borders railway line

Development of a venue for small scale music, art and other cultural events and activities

# What we need from you...





# Business model

SCT is offering a lease on the premises but is open to alternative proposals around:

Commercial return

Heads of terms

# Respective responsibilities - facilities

## Operator/leaseholder

- Service equipment including tills, coffee machine, point of sale displays, bar equipment and service ware as required
- Your choice of cutlery, crockery, glassware and disposables (note there is some crockery in situ)
- Additional or replacement kitchen equipment as required for food preparation and service in accordance with the proposed food offers

## SCT

- Fixed bar counter/serverery
- Kitchen and front of house equipment
- Fixed and moveable furnishings
- Fire extinguishers and fire blankets
- Some light equipment and crockery

# Respective responsibilities – utilities and services

## Operator

- Electricity and other services costs directly attributed to the operation (sub-meter in place)
- Local authority rates (the rateable value for the combined bar, kitchen , snug and multi-purpose room has been assessed by Scottish Borders Council as being £6,300)
- Waste and recycling charges
- Telephone and internet/data charges
- Personal licenses

## SCT

- Mains cold water connection
- Mains sewerage connection
- Power supply including 3 phase for coffee machine and kitchen equipment
- General lighting to front- and back-of-house areas including emergency lighting
- Phone line and data connections
- Premises licence holder (from 22 April 2022)

# Operator responsibilities – management and operations

- Nominated manager
- Appropriate level of suitably experienced and trained catering staff and continuity of supervision
- Staff uniforms including PPE as required by legislation and best practice in the industry
- Conformance to all relevant requirements of law and good practice in relation to food hygiene and H&S
- Implementation of a system of Hazard Analysis and Critical Control Points
- Planned and preventative maintenance regime for all Client and operator equipment
- Pest control measures in accordance with applicable law and best practice
- Application for and retention of personal licence
- Security procedures for cash and stock management

# Still interested? Here's what's next...

- Attend our open morning at Stow Station House on Wednesday 18 May 2022 – contact SCT's advisor, Sandra Reid  
[sandra@fareconsulting.co.uk](mailto:sandra@fareconsulting.co.uk)
- Complete the short pre-qualification questionnaire [here](#) and return to Sandra Reid  
[sandra@fareconsulting.co.uk](mailto:sandra@fareconsulting.co.uk)
- If you like us and we like you, we'll ask you to complete a formal proposal
- We'll consider all submissions and will be inviting those we are most interested in to attend a presentation where we can share ideas
- We expect to enter into a contract with an operator by late summer 2022