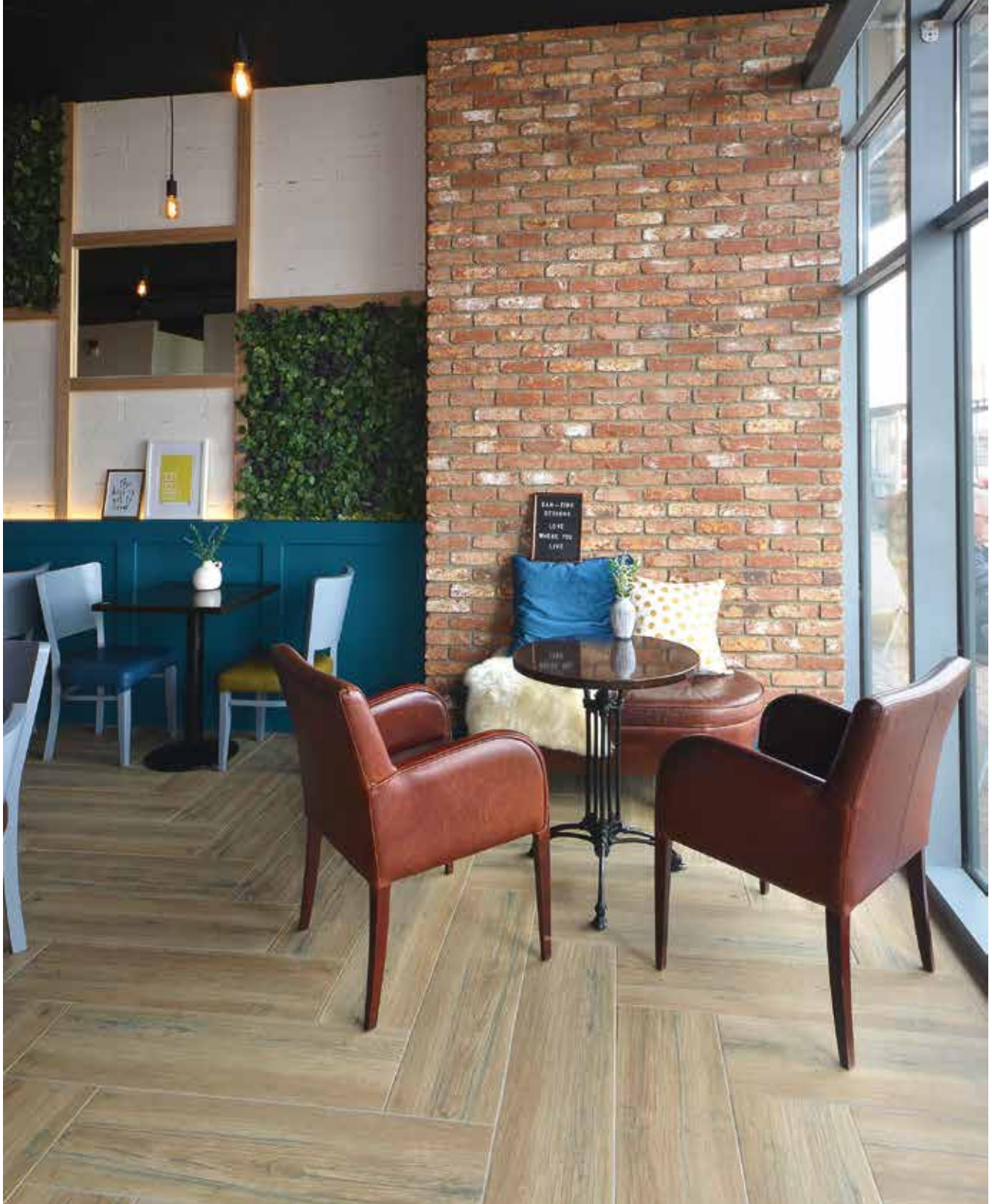


Location: The Creamery, The Promenade, Salthill, Galway.

Designer: Sarah Petersen, Dan-Éire Designs (www.daneiredesigns.com)

The Brief: Expansion of original ice-cream parlour & café into neighbouring building – creation of new Ice cream parlour, café & bistro restaurant

The Style: Industrial, contemporary, quirky





The Creamery

[Commercial Interior Design]



When the owner of 'The Creamery', Ronan Galvin, approached Sarah Petersen of Dan-Eire Designs to help him bring a vision to life for a new space and eatery in Salthill, Sarah jumped at the chance to help create a unique and stylish new space for the bustling Salthill Promenade. From a design point of view, commercial properties allow for creativity and ideas to be brought to life and are a great showcase of a designer's work. Salthill is becoming a fantastic spot along the 'Wild Atlantic Way' where tourists and locals alike can stop and enjoy the Prom and its views, now everyone can enjoy some gorgeous homemade ice-cream, local coffee and great food at 'The Creamery'.

The overall brief was to create a cosy modern industrial interior for the new Ice cream parlour, café and bistro. The space was expanding to almost 200square metres – a big project to undertake! Ronan had a clear idea of his likes and dislikes and Sarah helped to put those ideas onto paper – coming up with an overall plan for the whole space. From floor-



ing, to lighting to custom-design pieces, she even gave advice on branding, signage and menus. Dan-Éire Designs brought all elements together with the big picture in mind, keeping the needs of the end-user at the forefront of the project.

Exposed block walls, panelling, reclaimed bricks, birch plywood framing and exposed lighting are some of the features that you will notice at the newly renovated 'Creamery Café'. Dan-Éire Designs aimed to include as many textures and tactile materials in the space and even Sarah custom designed the dripping Ice Cream feature wall – a fun and quirky element in the space! 'The Creamery' make all their own ice-cream and the proof is in the pudding! There is also a viewing window into the ice-cream production room, a must-see for children and adults alike. A popular choice among coffee drinkers, Calendar coffee from Barna will be available at 'The Creamery'. There is also a new chef and an extensive menu at 'The Creamery'.





Inside the café, there is a natural divide between the Ice Cream parlour and the café/bistro – separated by two different types of flooring. The inspiration for the terrazzo tiles in the ice cream parlour came from Italian Gelateria and the herringbone pattern on the wood effect tiles give a cosier feel to the other half of the space. With a new menu and a wine license, this part of The Creamery will be a popular spot for locals and tourists where they can come and enjoy an evening meal and drinks. The bench seating, exposed brick and atmospheric lighting creates a warm and comfortable ambiance. You can pop in at any time of the day and enjoy coffee and cake, ice-cream and dinner and drinks – the interiors, menu and atmosphere is perfect for all ages.

