

## Carefully Cultivated

By: Mitch Slater

Outdoor kitchens are not just booming 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. They have discovered that outdoor kitchens create social environments that enhance the property's ambiance, improve guests' experiences as well as generate revenues. In addition, the innovative concept of mobile kitchens provides the ability to delineate space, 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, a dealer of Brown Jordan Outdoor Kitchens, was recently commissioned to design a mobile exterior kitchen for the Greenwich Country Club, located in Greenwich, Connecticut.

"I was delighted to be contacted and asked for my input to design and build an outdoor kitchen for this prestigious country club," said Gotowala. "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 outdoor kitchen includes a total of five modular units, crafted by Brown Jordan Outdoor Kitchens, 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," explained Gotowala.

The kitchen itself is primarily designed for the staff to host 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," said Gotowala.

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 countertop for a sophisticated, transitional look. The overall appearance of the outdoor kitchen blends seamlessly with the club's existing architecture and exterior space.

For more information about the Outdoor Kitchen Design Store by Preferred Properties, visit [www.outdoorkitchendesigner.com](http://www.outdoorkitchendesigner.com). To learn more about Brown Jordan Outdoor Kitchens, visit the company's website at [www.brownjordanoutdoorkitchens.com](http://www.brownjordanoutdoorkitchens.com).

## Project Details

- Outdoor kitchen designer and builder: Michael Gotowala, founder of the Outdoor Kitchen Design Store by Preferred Properties
- Cabinetry: Brown Jordan Outdoor Kitchens
- Stainless steel non-refrigerated, insulated drop-ins: Vollrath

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### *Notes to the Editor:*

- *If any edits are needed, please contact Dominique Lescalleet with Kleber & Associates: [dlescalleet@kleberandassociates.com](mailto:dlescalleet@kleberandassociates.com); 770-518-1000*
- *Required Photo Credit is: Outdoor Kitchen Design Store by Preferred Properties*
- *Byline note: Mitch Slater is president and CEO of Danver Stainless Outdoor Kitchens. He has more than 15 years of experience within the outdoor living industry.*