

JUICEBOX Design and Access Statement

Address: 698 Wilmslow Road, Manchester, M20 2DN

Juicebox is a wine, beer and provisions shop where our customers come to buy wine by the bottle to take away or enjoy in the venue, we will also offer a selection of premium beers and ales, spirits, premixed cocktails and high-end snacks, cured meats and unique tinned goods to match the quality of our wine range to enjoy at home or, again, in the venue. The directors have a long history of operating venues throughout Manchester and currently operate 6 very successful venues in the city centre and suburbs.

About the Venue

Trading times will be within the times outlined in premises licence granted for the site. (12:00-23:00 Monday to Saturday and Sunday 12:00-21:00).

The majority our trade will be as a shop with goods being taken away by our customers. We aim to offer a daily, local delivery service, by bike, running between 17:00-20:00. The single delivery bike will be stored in the venue at the end of our operating hours.

In the outside space (50sq ft) to the front of the shop we will place a high wooden planter to the front of the space to delineate the space from the pavement, inside and up against the planter we will have 2 foldable tables and 6 foldable chairs. Behind that we will have 2 fixed high tables with 8 stools each, running parallel to the planter and running parallel to the low fixed bench in front of the window. Our guests will be sheltered underneath a bespoke retractable canopy. This area will be fully table serviced by our staff. The moveable, outside furniture will be stored inside the main shop area at the end of our operating hours until the start of the next day's operating hours. An hour prior (22:00 Monday – Saturday and Sunday 20:00) to that point the furniture will be folded and placed against the front window until stored inside overnight.

The ground floor (100sq ft) will be the main shop floor with shelving for our wines, beers, spirits and provisions. The left-hand side (as you enter) will have the service area and till point for the store. A fixed high table with 4 stools facing out to the street will allow our guests to enjoy the buzz of a busy shop. Shelving and a retail fridge will take up all the right-hand wall. Against the staircase wall another fixed high table with 6 stools.

The adjoining space to the rear of the ground floor room will be used for a preparation space, storage and cleaning area with an ice machine, sink, separate hand wash sink and glass wash machine plumbed into the left-hand side, storage and fixed shelving leaving clear access to the rear fire exit and bin store.

The basement will be utilised as more storage as well as a temperate room to keep our more expensive wines and will also have lockable display units to showcase those wines as well as our superlative spirit selection. There will be a central high table/barrel with 3 stools for guests to enjoy tasters of our products.

The first floor (100sq ft) of the site will have a central communal table to seat 10 and a fixed high table against the window with 4 stools. The room will also have a retail fridge to the rear as well as retail shelving along one wall. The anteroom before the toilet will be used for storage and service. This area will be utilised as a tasting room, masterclass space and a comfortable room to enjoy our products in house. This area will be fully table serviced by our staff.

The maximum venue capacity is 120 persons, however, practically this is limited to around 95 to ensure guest enjoyment.

Design

We do not anticipate a huge amount of change to the site.

The exterior front of the shop will have the removal of the old signage, some white tiling replacing the signage area which will then have the shop name and description written on and highlighted by some very subtle neon. The retractable awning put in place from underneath the signage (see frontage redux image) The brickwork of the first floor will be cleaned and treated, if necessary. The lightbox removed and the paintwork around the ground floor window and doorway, updated with our own aesthetic.

The ground floor interior will have all carpets removed and the wooden floorboards sanded, painted and levelled off, if necessary. The false ceiling will be removed, and more subtle lighting installed. The walls will be painted, and fixed shelving and a refrigerated unit attached to the full right-hand side of the space. The till and service area will be on the left-hand side of the room just behind the fixed high seating at the window. A continuous pathway, 1.5m, wide from the entrance will take you through to the back of the room with plenty of space for guests to peruse and engage with our staff.

All stairways will have nonslip tread and coloured riser edging.

The first-floor area will have a very similar treatment to the ground floor space in terms of floor and walls. Fixed shelving will be attached to the left-hand wall (as you look at it from the doorway) and a retail fridge to showcase more of our produce. A central communal table with 10 chairs and a fixed bench with 4 stools will give views out the first-floor window. Clear throughway access to the toilet facilities at the rear of the first floor will take you through a small storage space.

The basement area will have the concrete floor cleaned, treated and painted in necessary. The walls will be painted, and fixed lockable cages attached. The rear of the basement will have our main stock storage area. A lockable cage with door access to stock and to the main fuse board and electrics.

Refuse, Deliveries and Servicing

Refuse and recycling bins are provided to the rear of the site, accessed through the back door to a shared bin store area. and shall be emptied frequently to reduce nuisance smells. Lidded containers shall be provided to receive and store refuse and recycling from the bin store within the premises. All bins for refuse storage will be kept in a clean condition.

Arrangements are in position to ensure that deliveries and servicing are carried out between 09.00-12.00hrs on specific days. In exceptional circumstances specific procedures are in place to limit potential disruption. Our type of business relies on smaller independent suppliers to supply a small independent business so any deliveries will by design be small (6-12 cases) therefore ensuring a quick drop off and limiting any pedestrian or traffic interference.

There is also a loading bay directly outside the site with designated parking access from 07:00 – 19:00.

Economic Statement

The design and usage alterations will not alter the existing floorspace of approximately 90sq.m/969sq.ft.

The previous business (letting agency) has moved to alternative premises and relocated their staff, so no jobs have been lost, meaning our obligation to interview for re-employment is negated.

Our aim with the site is to provide the area with a business that complements the existing commercial, restaurant, bar and pub operations. Our offering is different enough from those businesses to not cause any interference or detriment to their trade and we will endeavour to work with the local business community to promote the area and increase local trade.

As the area is having a mini rejuvenation in terms of operators coming out of the lockdown cocoon and getting back to full operations as well as new operators taking on new sites, Franca Manca, the well-regarded pizza chain is opening a site just down the road, we feel our own business is well placed to drive the area's already excellent reputation and hopefully expand that to a new audience.

