



## Brisbane's Hamilton Hotel Rebuilt

Brisbane's Hamilton Hotel, first built around the turn of the century, has been completely rebuilt and incorporates the latest facilities in suburban hotel catering.

Anyone familiar with the old building which stood on the corner of Kingsford Smith Drive and Racecourse Road, Hamilton, for over 60 years would never recognise the ultra-modern two storey brick building which now stands in its place as the Hamilton Hotel.

Standing on a two and a quarter acre site, the new Hamilton has a total floor area of 21,395 square feet, parking facilities for 225 cars on a fully concreted parking area (claimed the largest for any Queensland hotel) and can cater for over 1250 bar and lounge patrons at any one time.

The Hamilton also has luxury accommodation for guests with an a la carte menu in the upstairs dining room.

Its downstairs dining room and food dispensaries can provide anything from a quick snack to a wide menu designed to satisfy the most fastidious tastes.

### LONG RANGE PLAN

The new Hamilton is the result of long range planning and many features incorporated in southern and overseas hotels have been included.

The Hotel was bought from the original owners in 1913 by the present owners, Castlemaine Perkins Ltd. For many years it was operated by the late Mr. J. R. Ahern and Mrs. Ahern. They were succeeded in 1959 by Mr. E. J. Stewart of Stewarts Hotels, who has co-operated closely with the owners in the equipping and furnishing of the Hotel during the planning and rebuilding period.

The huge rebuilding programme was undertaken largely because of the foresight of Castle-

maine Perkins' managing director, Mr. Tom Wilson, who authorised the original plans prepared by the firm of architects, Frank L. Cullen, Fagg, Hargraves & Mooney.

The planning and building operation was under the supervision of Mr. Andrew McIntyre, Castlemaine Perkins' property officer, assisted by Messrs. Arthur Fagg and Keith Campbell, representing the architects.

The hotel was rebuilt in two sections. The first section, fronting on to Racecourse Road, was built about 10 years ago and was actually an addition to the existing building. The second and main section is just finished.

Every possible feature to increase the efficient running of the hotel has been included. A Philips public address system, operated from the lobby, is connected throughout the building, and acts as a paging system and also "pipes" soft background music through the hotel. Special acoustic ceilings keep the noise level to a minimum.

### EIGHT COLD ROOMS

There are eight cold rooms in the hotel, ranging in floor size from 10' x 9' to 20' x 20', plus another three cold rooms which can be dismantled when not needed. Special motor rooms have been designed with the motors placed in such a position that all parts can be got at easily for maintenance and quick repairs.

The cold rooms have been strategically placed to back on to bars and bottle departments, and have two main features. The first is an automatic switch which (when the door is opened) lights up the inside of the cold room and turns off the blower.

The second is an air curtain over the cold

room doorways which stops the cold air from falling out when the door is opened. This means that cold room doors can be left open for long periods without cold loss.

On the ground floor of the Hamilton are the public and private bars, main entrance and lobby, two bottle departments and a lounge-dining room.

### PUBLIC BAR

The public bar, facing Kingsford Smith Drive, has ample room for 400 patrons at any one time. It has a stainless steel topped bar running along two sides of the big room which back on to cold rooms. There are 13 beer taps and three taps for refrigerated water which is reticulated through the cold rooms.

Illuminated glassed-in recesses in the walls keep 2,800 glasses chilled. Under the bar is provision for additional glasses and refrigerated glassed-in storage for soft drinks. Storage space for soft drinks is illuminated and with the bottles arranged on shelves, this eliminates fumbling for bottle in "bottle bins."

The accent is on quick service. There is plenty of provision for patrons to drink away from the bar with small "drinking bars" complete with footrails placed at various points. Traps are provided for patrons to take drinks away from the main bar. There are eight cash registers. Two toilets have been provided—one at each end of the bar.

An unusual feature is the ventilating system, which is an air induction system, using the opposite principle to the conventional air exhaust system. Fresh air is brought into the bar on one side and find its own way out on the other. It is claimed this system is far more efficient in removing cigarette smoke.

Every advantage is taken of natural light and the Kingsford Smith Drive side of the bar is completely glassed in. The floor is tiled and natural brick is used on one wall to enhance the modern surroundings. Fluorescent lighting recessed into the ceiling provides night illumination.

The private bar, facing Racecourse Road, accommodates about 200 patrons. All the features of the public bar have been included.

A walk-in bottle department is on the corner of Kingsford Smith Drive and Racecourse Road and is between these two bars. It is ideally situated because the staff has ready access to the cold rooms for additional supplies of bottled drinks.

It has a refrigerated storage rack for bottled wines such as champagne which are best stored with the tops facing slightly down to keep the corks wet. This feature was designed by Stewarts Hotels and used here for the first time.

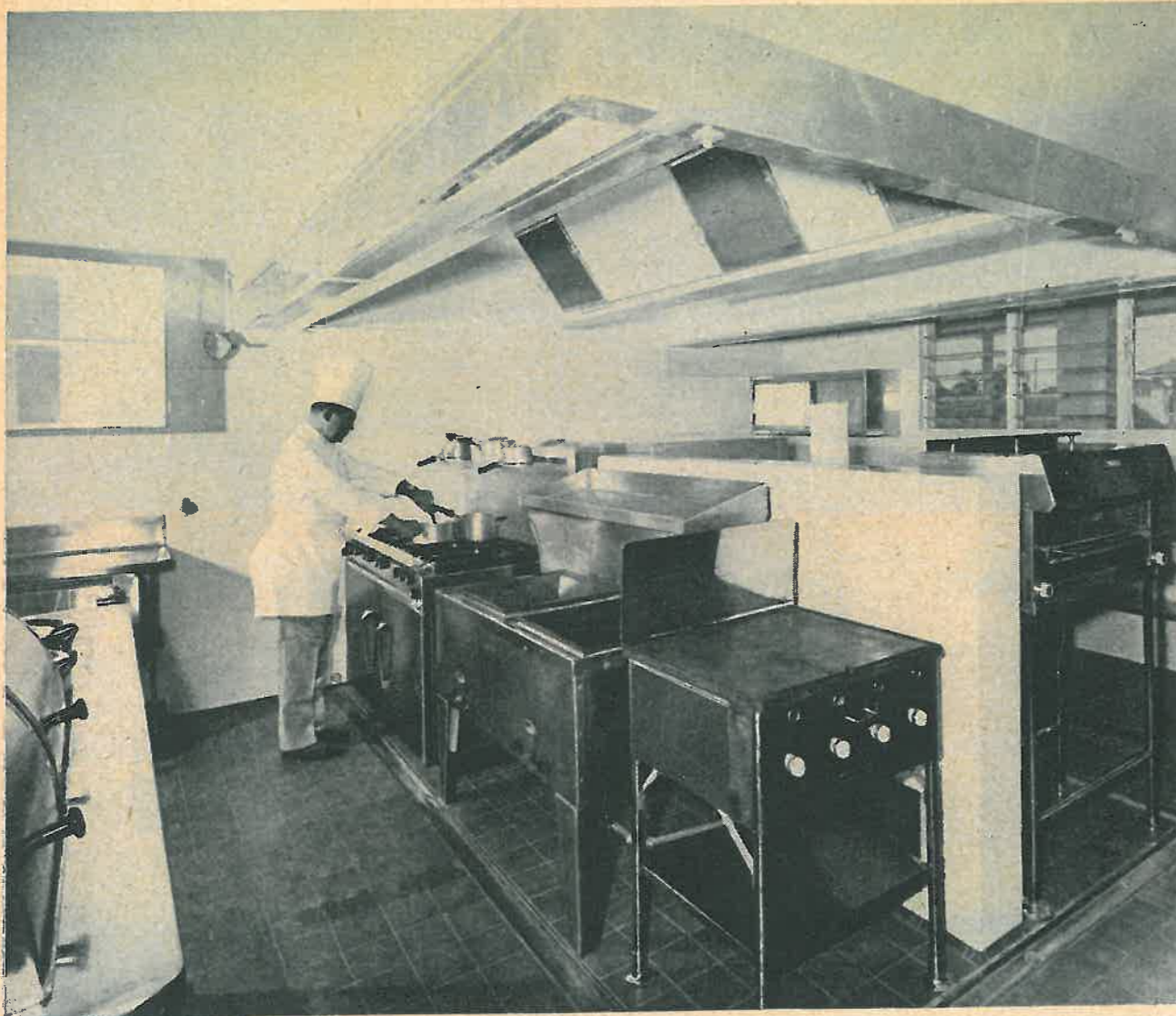
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## Hamilton Hotel

(Contd. from page 37)

### LOUNGE DINING ROOM

The ground floor lounge and dining rooms seat 1000 and leads out to an open air section which seats a further 100 people.

Quick service is the keynote. Provision has been made for chilled glasses. Portable beer-guns are used for quick filling of glasses on trays (it is all table service here) and the pipes return into the cold room behind the wall so that even the beer in these pipes is kept cold.

Rapidly becoming a great attraction is the meal service, designed mainly to attract businessmen. Meals are served between noon and 2.30 p.m. and 5.30 and 7.30 p.m.

The menu is varied each day and includes oysters, soups, entrees, a variety of fish dinners, roasts, grills, salads and sweets.

### DRIVE-IN BOTTLE DEPARTMENT

The other main feature on the ground floor is the drive-in bottle department, on the Kingsford Smith Drive side of the hotel and this could make a story on its own. It was an experiment that has proved an unqualified success.

It is a true drive-in bottle department and customers are served in their cars. It is so designed that 12 cars can be served at once.

Two cold rooms serve this bottle department. Bottled beer is prepacked in parcels of two and six and stored in mobile trolleys in the cold rooms. As needed, the trolleys are pushed forward on guided rails into bottle bins and bottles are taken from them from outside in the servery area. Wines are displayed in illuminated cabinets and the cabinets can be restocked from inside the cold rooms. The various stands in the servery area are mobile.

Everything has been arranged to eliminate time wasting. For example, the cash register stands also have provision for wrapping paper for bottles not ordered in prepacked lots, and cigarette dispensers.

### LOUNGE BAR

From the entrance lobby, a stairway leads up to the guest rooms, the ultra modern Southern Cross lounge bar and the dining room.

The lobby itself is richly carpeted with special carpets imported from England with rubber underlay. The stairway is vinyl tiled.

The Southern Cross bar is the hotel's pride and joy. This fully air conditioned, richly carpeted area combines the latest in modern fittings with early colonial style teak furniture.

The whole area can be divided into three separate sections, providing the dining room, a

(Please turn to page 43)

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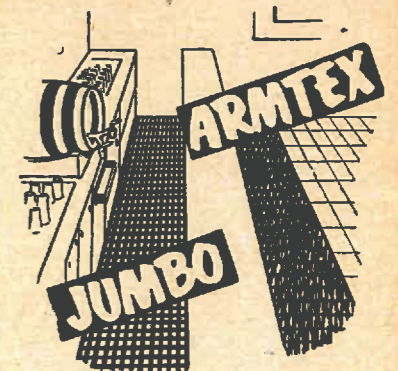
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Q.H.A. Review



The drive-in bottle department at the Hamilton Hotel. Twelve cars can be served at once.

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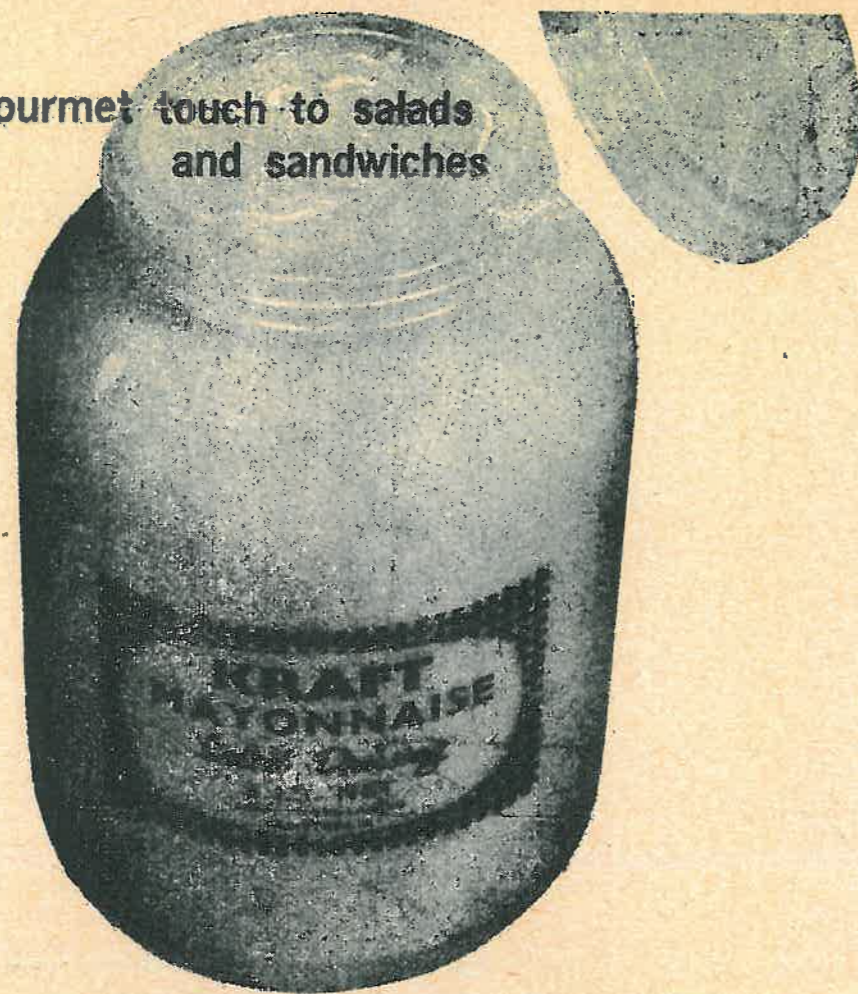
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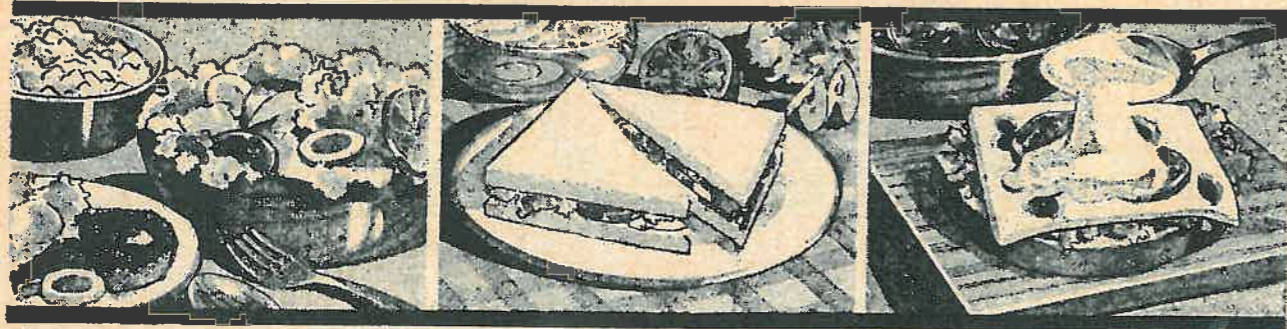
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**Hamilton Hotel**

(Contd. from page 39)

lounge which can also be used for small functions, and the lounge bar area itself. There is a small inlaid parquet dance floor.

The area features attractive suspended lighting fittings, a sprayed vermiculite ceiling and the bar itself is formica topped with maple handrail and fittings.

About 100 people can be seated in the lounge and dining rooms sections while seating is provided for another 50 in the bar area.

**SELF-CONTAINED ROOMS**

The accommodation includes self-contained rooms with individual toilets and bathrooms. Each room has its own air conditioner. All rooms have provision for television receivers and telephones. Furnishings are a combination of black bean timber with white formica table tops. A Hallstrom two cubic foot refrigerator is in each suite. The suites have been designed to be functional as well as attractive. Visiting businessmen staying at this hotel could well use their suites as their temporary offices.

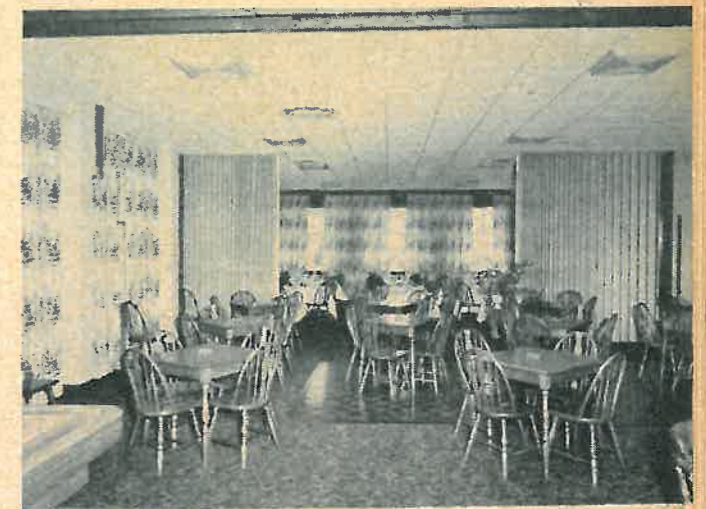
The built-in table space provides ample room

for working and the suites lend themselves for interviews in top class surroundings.

**MODERN KITCHEN**

The kitchen, on the first floor, prepares food for all the dining rooms and food dispensaries

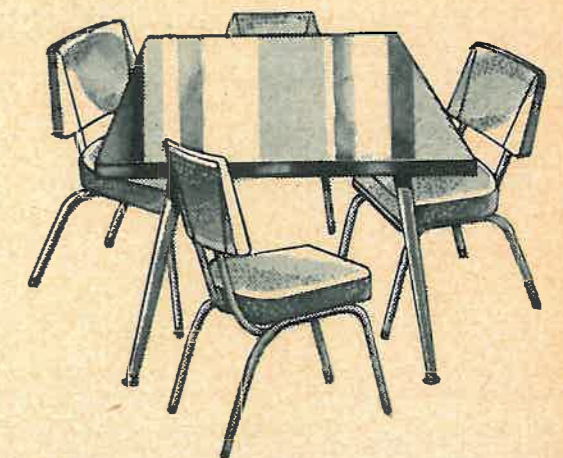
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A view of the upstairs lounge and dance floor taken from the lounge bar. The furniture is early colonial style teak.

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The public bar at the Hamilton Hotel accommodates 400 patrons. Beer is drawn direct from cold rooms. Ample facilities are provided for drinking away from the bar counter.

## THE HAMILTON HOTEL



The ground floor lounge/dining room extends from the front of the hotel through to the parking area at the rear.

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## Hamilton Hotel

(Contd. from page 43)

throughout the hotel; food is carried to the ground floor on a "dumb waiter."

Most of the cooking equipment is Metters gas equipment, bought from Brisbane Gas Co.

A fully qualified continental chef heads the cooking staff in what is claimed to be the best equipped and among the most modern suburban hotel kitchens in Australia.

Kitchen equipment includes a three pan deep fryer, salamander, bain marie, atmospheric steamer, baking oven, mechanical potato peeler and electric potato chipper, a combination food mixer, mincer, shredder, etc., and automatic dishwasher.

Above the actual cooking area is a special canopy which incorporates an air curtain blowing down fresh air and at the same time picking up cooking odours trapped within the curtain and removing them up through special filters inside the canopy.

Refrigeration consultant Mr. Frank Webb designed special refrigeration equipment items for the hotel, which include a refrigerated salad bar where salads, prepared well in advance, can be kept fresh on the plates until needed.

A staff in excess of eighty persons is employed at the Hamilton to keep it functioning smoothly and efficiently. Staff members have their own dressing rooms and dining room.

The whole rebuilding programme is a tribute to the men connected with it. Their foresight and planning have produced a hotel that will be among Brisbane's leading hotels for many years to come.



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The air conditioned Southern Cross lounge bar on the first floor of the Hamilton Hotel.