

REACH

VANCOUVER'S BUSINESS LIFESTYLE MAGAZINE



COVER STORY

RITZ
CLINGING'S
MUFF LOVE

»» WELCOME TO
JOSEPH RICHARDS

»» FROM "SHE TO SHIC"

»» **INTRODUCING: TRUNKSHOW**
BY MISTY GREER

MOESKI

RESTAURANT CONSULTING & DESIGN



When you think of partners in crime, Karin Bohne and Brett Turner of Vancouver's Moeski Restaurant Consulting & Design fit the bill perfectly. I sat down with this impressive duo to talk about being entrepreneurs in industries that surrounds both their passions – design and restaurants.

Karin and Brett are the duo you call if you are about to launch your own restaurant, or if your restaurant needs a facelift. Moeski can cre-

ate from scratch, or renovate a restaurant in every aspect: design, menu, design, staff, brand development, market research, and so much more.

You might recognize Karin Bohne from the second season of HGTV's show "Design Interns". Artistic all her life, Bohne has been in the design industry since 2004 where she has been involved in a number of projects all through Canada.

Brett on the other hand was

born into the restaurant industry. His parents are both food and beverage managers that have worked in various cities. Brett's talents were recognized early, he has worked on brand development for many restaurants, including Browns in North Vancouver.

When they first met, they knew instantaneously that they would work together in the future. They were given that opportunity a year ago when they both worked on The Terminal Pub. Through the interview, I noticed their ying-yang personalities. I can't help but ask how they manage to work as a team in this fast-paced industry – "We always have an opinion about what each other does. We always challenge each other."

"Starting a business is not as easy as all might think, and we discovered early that communication is the most important thing as partners, and entrepreneurs." Brett states. They usually find them-

selves talking about work all the time. They provide each other alone time after a good argument, despite that their collaborations always turn out amazing as showcased in their past projects: The Terminal Pub, Freshbowl, Pivo Public House, and much more.

It hasn't been the easiest journey but Karin and Brett's hard work is certainly paying off. Clients have been approaching them with their restaurants to ask for their expertise. The shaky restaurant industry can be quite unpredictable as many restaurants close down within their first year, so do Brett and Karin know the secret in keeping a restaurant open? Well, guess

what? There is no secret, no magic touch, just the know how. Brett notes that, "as entrepreneurs we all must understand the industry you are getting in. Make a checklist; have plan B's, and you must have the right people around you. Many people jump into the industry without a sense of direction, and that's why they fail."

The advice they provide to our entrepreneur readers and future restaurateurs:

Karin: Stick with it. It's not going to be easy. Just keep your head up and never doubt yourself.

BRETT: Get a great female partner [laughs]. Make sure you are passionate about what you are doing and willing to work really hard for it – make sure you have a strong concept.

"We always have an opinion about what each other does. We always challenge each other."

When I asked them what duo would best describe them, I was surprised when they both came up with a

food related combination..

KARIN: Chocolate and Vanilla. I'm dark and sexy chocolate and Brett's Vanilla, plain and everyone loves him.

BRETT: I would say we're more like oil and vinegar. We're good on our own, but we're even better together.

Far, from the Bonnie and Clyde dynamic duo combination I was thinking, but whatever works, works. HUNGRY ANYONE?



WRITTEN BY MANDY WONG
PHOTOGRAPHY BY ANDRE LAI

