







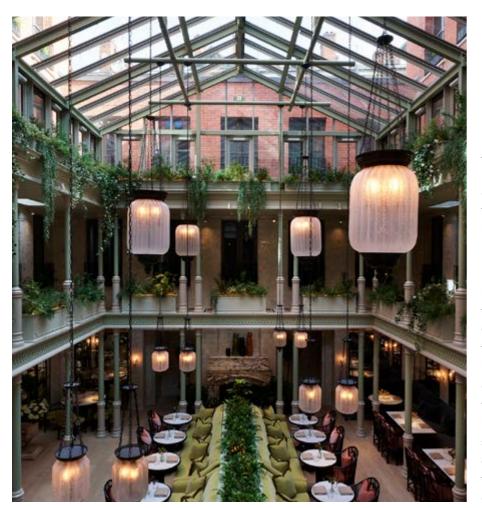
Hotels & Restaurants

PROJECTS PORTFOLIO



SPACE | PEOPLE | FOOD





American lifestyle hotel brand NoMad opened its first European and international property in London, the 91-room venue is a partnership between Sydell and investment firm BTC UK.

Housed in a 19th century, Grade II listed building, the NoMad London occupies the former Bow Street Magistrates' Court and Police Station building, close to Covent Garden. In keeping with its heritage, New York-based interior design studio Roman and Williams, took inspiration for the history of the building. Some of the former police station cells remain and have been converted into unique bedrooms whilst the original courtroom is now a large dining room and events space.



NOMAD HOTEL LONDON

The hotel features a number of food and beverage areas, open to both hotel guests and the public. The all-day dining space, NoMad Restaurant, which also aids the room service capabilities of the hotel, sits in the three-story glass atrium. The various eateries and drinking stations at NoMad London include Side Hustle, a bar/ pub-like space serving Californian and Mexicaninspired sharing plates and tequila and mezcal-based drinks, and craft cocktail bar, Common Decency.

Tricon were appointed by Sydell Group. The brief was to deliver wellconsidered, ergonomically planned kitchens and bars that look stunning, optimise use of space and deliver excellent working environments. Similarly, the laundry design of the hotel was also required. From initial analysis and calculation of volumes, through to fully coordinated design, our laundry designers optimised the use of space to allow for efficient logistics and space management.











Set along Qatar's golden coastline this traditional, romantic and secluded hotel is designed to emulate a marbled sheik's palace and allows guests to admire the natural beauty of the palm fringed coastline of this beachside resort property. Located steps away from the National Museum of Qatar and Souq Waqif this Ritz Carlton hotel has 174 rooms and suites and a 2000m² Royal Villa with chefs kitchen.

Tricon Foodservice Consultants were appointed to develop the kitchen, bars, laundry designs and waste management strategy for the resort which required careful consideration of logistics given the sprawling nature of the site.

The completed hotel delivers 5 restaurants and bars ranging from a contemporary Persian restaurant; Parisa which literally means "Angel" and is authentic Persian dishes cooked and served in a contemporary style, Al Liwan the all day dining restaurant that offers a daily selection of fresh Levantine cuisine with live cooking stations, and the El Cedro tasting room which has a s mall plates menu accompanied by artisan cocktails.



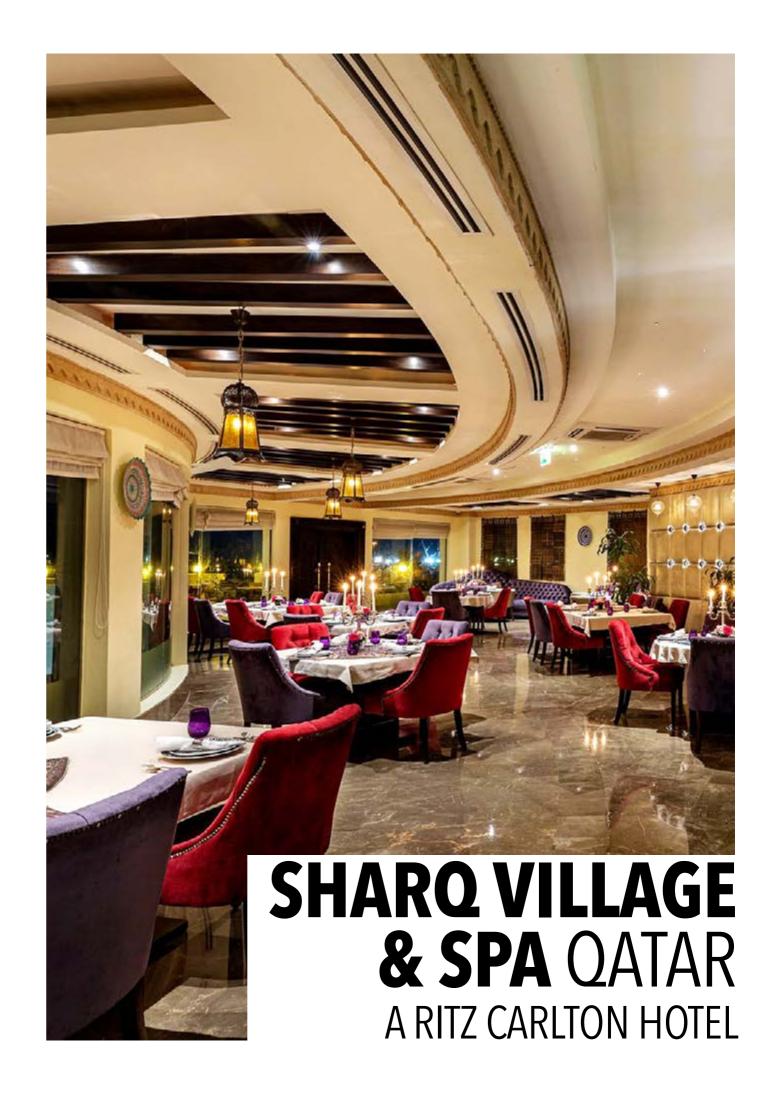
- Parisa Restaurant
- Al Liwan Restaurant
- El Cedro tasting room













Situated in the heart of Mayfair, this well-established 5* luxury hotel was Hilton's first to open in the UK.

Tricon were appointed by ChandlerKBS to provide redesigns for this 453 key property, specifically the ground floor food & beverage offerings with the aim of bringing a greater sense of sophistication to the hotel. As part of this, Tricon provided full design concepts for both the All-Day Dining facilities and the Regale Lobby Bar to maximise the space available for both staff and guests of the Hilton Park Lane, with the client keen on activating all available areas as efficiently as possible.



The All-Day Dining facility was completely revamped to include a new show kitchen for guests to experience first hand the creation of their dishes. Supplementing this, Tricon also proposed the inclusion of a new pastry counter for breakfast offerings, which could then be turned down to a chef's table for evening meals, maximising the flexibility of the new show kitchen. The redesign of the Regale Lobby Bar focused on repurposing a disused luggage store to provide a supporting back of house space. This proved challenging due to the irregular nature of the space available, however Tricon successfully utilised this area allowing the front of house bar to have extra room for built in ice wells and a new wine dispensing system. Other innovative space saving features designed by Tricon included using variable temperature hot & cold plates for the servery counter in the All-Day Dining.



Food&Beverage

- All-Day Dining a new show kitchen
- Regale Lobby Bar







HILTON PARK LANE LONDON







PARK HYATT DOHA

Park Hyatt Doha is a sophisticated retreat located in Msheireb Downtown Doha, the world's first sustainable downtown regeneration project. The Hotel offers 187 elegant guest rooms, 3 executive suites and 2 presidential suites with magnificent views across the city or corniche. Tricon were appointed to develop concept and detailed designs for the planned three restaurants on site in addition to the laundry and room service design.

The three restaurants offer very different dining environments providing a choice for both guests and locals and Tricon worked closely with the Hyatt F&B development team to ensure that designs met their operational requirements. Sora is the jewel in the crown as this rooftop bar and restaurant delivers Japanese cuisine with arguably some of the best views across the city. The Robata show kitchen creates a focal point to watch the chefs as they prepare their dishes a feature that Tricon developed with the interior designers. Opus, a composition by Michelin Star chef Jean-Francois Roquette of Park Hyatt Paris acclaim, is a celebration of French and Qatari cusines, prepared in an open kitchen. Anis finishes the complimentary range of eateries with its health and nutrition focused menu which is a popular social hub for both guests and health conscious locals alike.





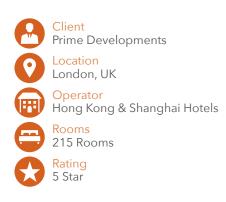




The new landmark hotel by Hongkong and Shanghai Hotels, owner and operator of the Peninsula brand, has been decades in the making and showcases the very best of British culture, art, and cuisine. Tricon were appointed to this project from the very start of design development to help bring this vision to life.

The 5*, 215 key prestigious hotel sits in the heart of Belgravia and offers guests seven destination-themed restaurants and bars. This included the Canton Blue, and its exceptional Chinese cuisine, The Lobby restaurant serving classic dishes and Brooklands, a stunning 2 Michelin Star rooftop restaurant operated by chef Claude Bosi. In addition to developing kitchen designs for these restaurants, Tricon also produced designs for The Peninsula Boutique & Café and Little Blue bar to ensure guests were never wanting for refreshments.

Tricon initially oversaw the food & beverage and general back of house master planning design, following which they then developed all of the detailed designs and tender documentation for the kitchens, bars and laundry facilities of the hotel.

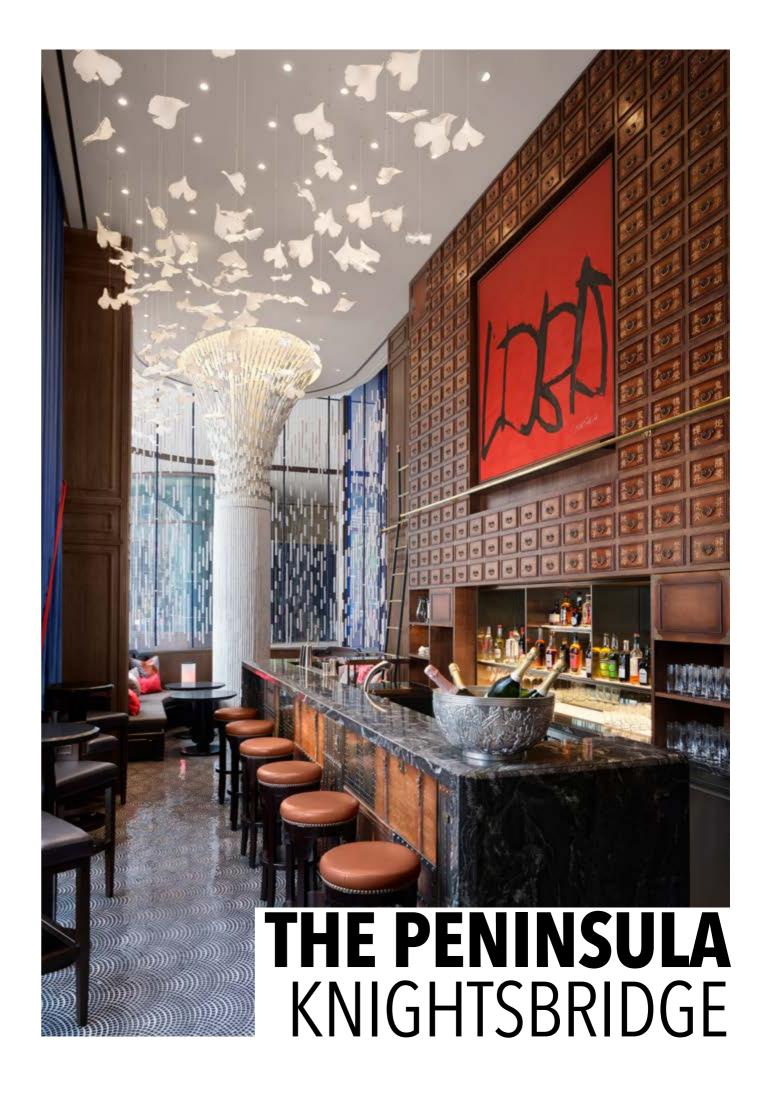


- Canton Blue
- The Lobby
- Brooklands, 2 Michelin Star rooftop restaurant
- The Peninsula Boutique & Café
- Ballroom & Banqueting









Tricon were appointed to deliver kitchen and laundry design for the Four Seasons Abu Dhabi Al Maryah Island. Our appointment was made through lead consultant Buro Happold. The scope of work required close coordination with Four Seasons regional operations team and detailed understanding of the brand design expectations and standards.

Tricon's role was to deliver the design of the back-of-house areas, namely; main kitchen, bakery, lobby café/bar & kitchen, banqueting & event kitchen, all of which support the three restaurants; Crust, Butcher & Still and Café Milano. Additional areas included were the housekeeping/laundry areas and staff cafeteria.

The Butcher & Still steakhouse had a prominent open show kitchen and at the outset our prime goal and direction was to create and achieve a standalone dining destination. The design team adopted a Chicago steakhouse concept and theme. Key areas were the open show kitchen with theatre and live cooking which Tricon were responsible for designing.

Tricon designers researched authentic Chicago style steakhouses as well as contemporary cooking methods and techniques for an American steakhouse offering ensuring the design delivery had the look and feel of a welcoming contemporary modern steakhouse kitchen.









Food&Beverage

- Crust
- Butcher & Still Steakhouse
- Café Milano

FOUR SEASONS HOTEL Abu Dhabi











The location of The Old War Office Building has an incredible history and the building, completed in 1906, used some 26,000 tons of Portland stone and 3,000 tons of York stone, as well as 25 million bricks; some hints as to the design challenges ahead. People working within its walls have also played a key part in history from Lawrence of Arabia, Lord Kitchener, Winston Churchill, Lloyd-George to Profumo!

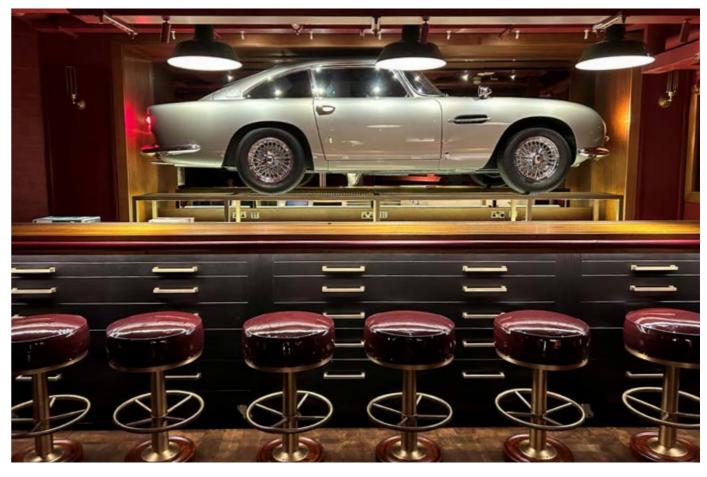
The Hotel is the first Raffles-branded residences in Europe, with the development comprising 125 hotel and 85 resident rooms, spa and conference facilities and nine restaurants and bars. Tricon was appointed to work with Accor and the professional design team, which comprised EPR Architects and AECOM MEP Consultant, to develop the BOH support areas which include the Winter Garden Restaurant, Salon Restaurant, Horse Guard Bar, Spy's Bar and the Ballroom.

Being a listed building, the project faced many design and logistic challenges, which were overcome via frequent design coordination sessions between all consultants to ensure the best outcome for the project.



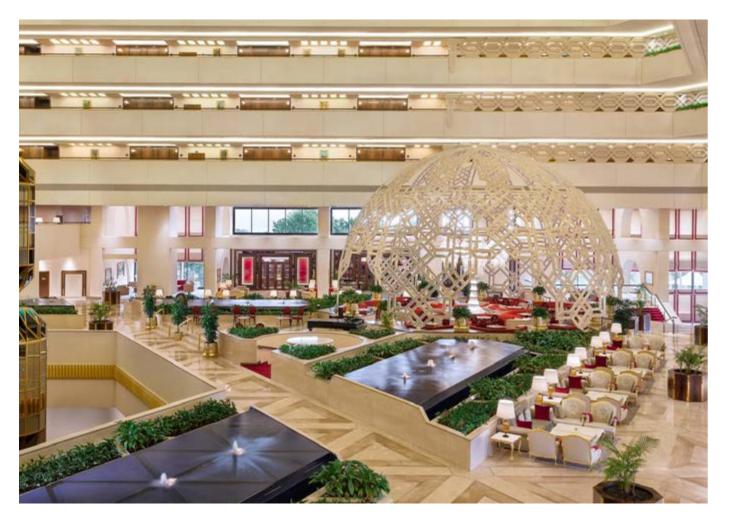
Food&Beverage

- Saison
- Mauro's Table
- Winter Garden Restaurant
- Horse Guard Bar
- Spy Bar
- The Ballroom





RAFFLES OLD WAR OFFICE LONDON





SHERATON DOHA

The iconic Sheraton building, strategically located on the Doha Corniche, underwent a far-reaching renovation and modernisation programme and Tricon was closely involved in the redevelopment of the F&B and supporting back-ofhouse areas. With more than ten F&B restaurants, bars and other catered outlets as well as commissary kitchen, laundry and staff facilities, the work was extensive and the programme of works highly challenging.











The London Metropole Hotel originally opened in 1972 with a 16-storey third wing added in 2000, which included a conference and events centre which can accommodate up to 3,000 delegates. With direct access to Heathrow and proximity to London's West End, the hotel is a popular destination for visitors and the corporate market. Tricon were commissioned by Lead Design Consultant JRP to work alongside the professional design team, including Perkins&Will and HDR consultants to develop the strategy and design for a number of the back and front of house F&B areas within the Hotel. These comprised:

Bow Bar, a new destination bar where the style is 'Order meets Chaos' featuring artistic, decorative and complex cocktails with stunning visual presentation created by Pietro Fania and Francesco Betti. The Bow Bar is a vibrant space serving late-afternoon and night-time drinks, including quality spirits and East London crafted beers,



HILTON LONDON METROPOLE LONDON

and shareable, creative small plates made with British ingredients and featuring the East End's iconic Jellied Eels.

Tyburn Kitchen an All-Day Dining Restaurant, able to accommodate 400 diners, and designed with the flexibility to transform from a buffet style service to traditional à la carte seamlessly, where in the evening the show kitchen features a Josper Charcoal grill.

Tyburn Market was designed to provide a ready-to-eat menu, morphing during the day with breakfast classics such as granola pots and smoothies to a waffle with chocolate sauce and maple syrup. Lunch provides a selection of fresh paninis, crunch salads, poke bowls, rice paper wraps and cake. On to the evening where curries, salads and Bento trays are served alongside beer and wine in handy on-the-go sizes.

Additional areas as part of Tricon's brief included the West Wing Monarch Event Room and the Executive Lounge where we developed the designs for the support pantry/kitchen. The laundry and linen operation area also formed part of the scope.



- Tyburn Kitchen & Bar
- Tyburn Market
- The Bow Bar & Kitchen







Located at the forefront of the Jumeirah Beach Residences in Dubai, the 200-key Address Beach Resort is the stand-out feature of this luxurious development, with its iconic building shape and worlds highest infinity pool offering incredible views across the Bluewaters Island. Tricon were appointed as part of the team from initial concept planning through all phases of design, tender process, services during construction and client handover.

Tricon's scope focused on designs for the Hotel's food and beverage outlets, including the All-Day Dining Restaurant, Li'Brasil Restaurant, The Beach Grill, Lobby Lounge Café and the ZETA on Seventy-Seven Rooftop Pool Bar/ Grill serving poolside snacks to Asianinspired a la carte dishes created by Executive Chef, Ruediger Lurz.







Food&**Beverage**

- All-Day Dining Restaurant
- Li'Brasil Restaurant
- The Beach Grill
- Lobby Lounge Café
- ZETA on Seventy-Seven Rooftop Pool Bar/Grill





THE ADDRESS BEACH RESORT DUBAI



A stylish new addition to the South Bank hotel scene, The Hoxton Southwark is the third addition to their London collection. Tricon Foodservice Consultants were employed by Ennismore to take the hotel from schematic design through to construction & hand-over alongside Gardiner & Theobald, Furniss & May and LDS. Tricon designed the kitchens to support both the Albie - an all-day dining restaurant on the ground floor and the Seabird a stunning rooftop seafood restaurant with views spanning across the capital. The kitchens included two bespoke cook suites which suited the chefs needs and help to ensure a smooth delivery throughout services.





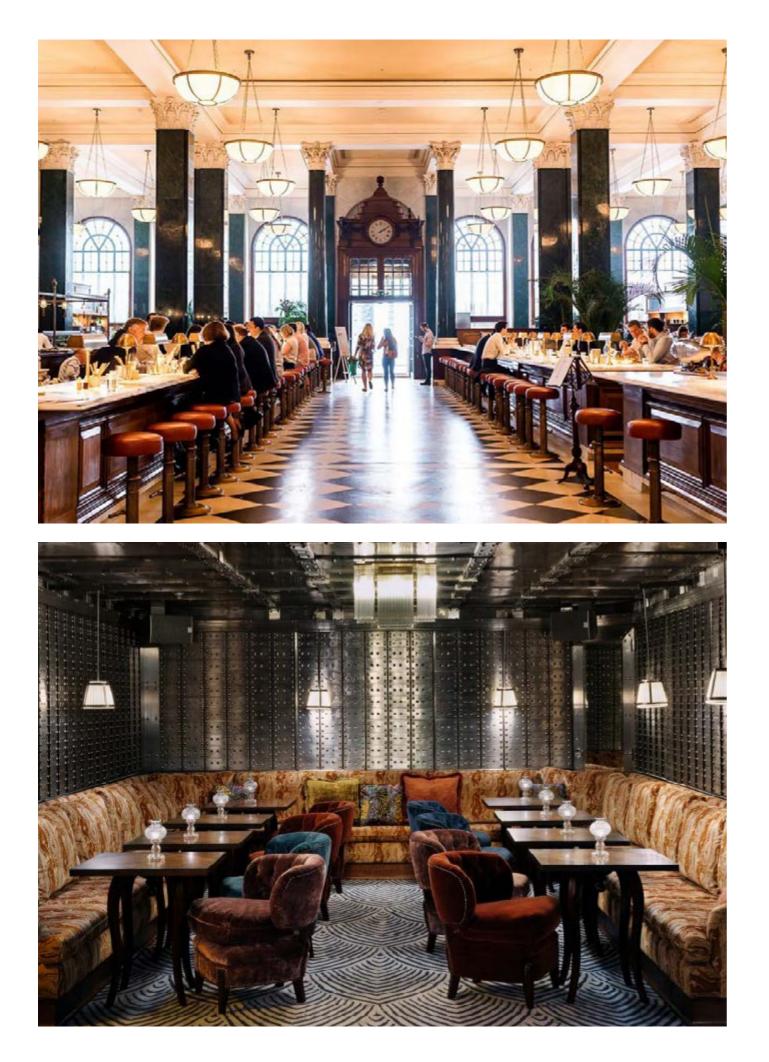


Food&Beverage

Albie Restaurant Seabird Rooftop Seafood Restaurant



THE HOXTON SOUTHWARK



THE NED LONDON

Tricon Foodservice Consultants was commissioned by the Sydell Group to work with Architects EPR and Soho House to develop one of the most iconic buildings in the City of London, the Grade 1 listed former Midland Bank Headquarters, into a luxury hotel.

Originally designed by Sir Edwin 'Ned' Lutyens and built in the 1930's, The Ned comprises 252 luxury suites and 12 restaurants and bars. The restaurants and bars are mainly located in the Ned's former grand historic banking hall with three more, open to members only, on the rooftop bar and terrace, wine bar and private members' club.

The vast 3,000 square meter banking hall on the ground floor has been remodelled and takes in the hotel's reception and the numerous restaurants and bars serving food from around the world. Each of the restaurants has its own distinct space, separated by 92 verdite columns and rows of walnut.











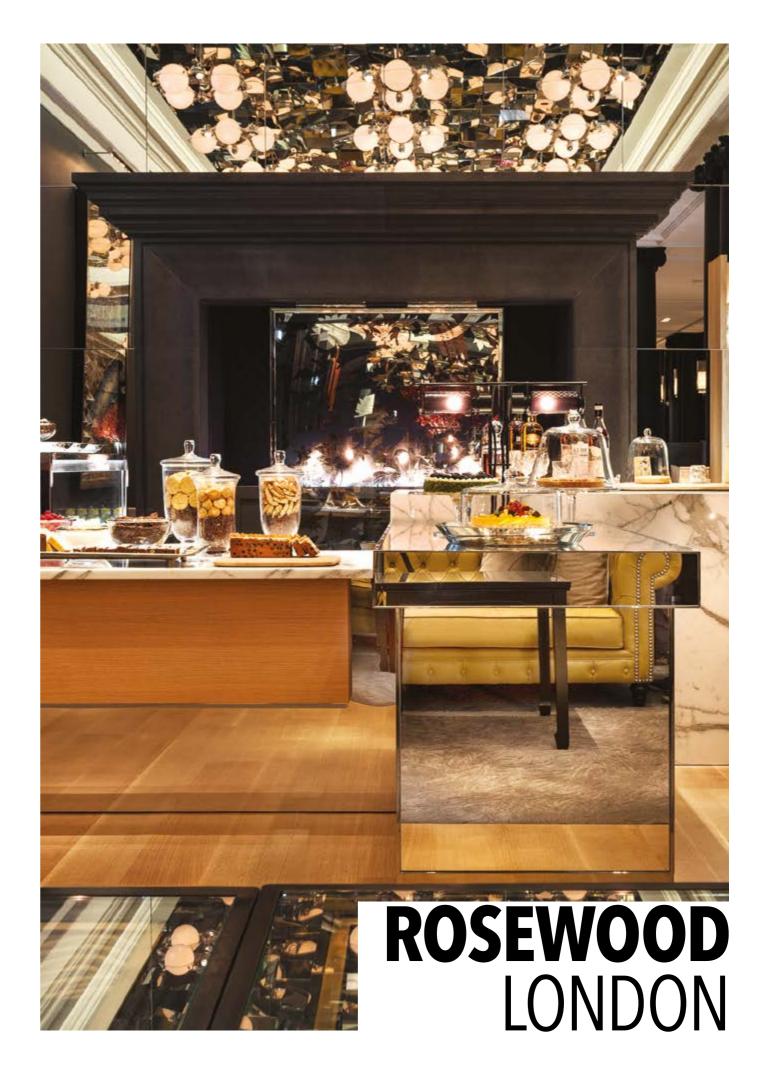
The £85 million renovation of this beautiful 1914 Edwardian grade II listed building was led by lead consultant EPR architects with bedrooms, suites and hotel public areas designed by renowned New York designer Tony Chi and Associates and the bar and restaurant designed by restaurant specialist Martin Brudnizki Studios.

Tricon was appointed to work with the hotel's food & beverage team to deliver kitchens and bars to support the cocktail bar & restaurant, Holborn dining room restaurant, the Mirror Room Grand Salon as well as the Hotel's main kitchen.



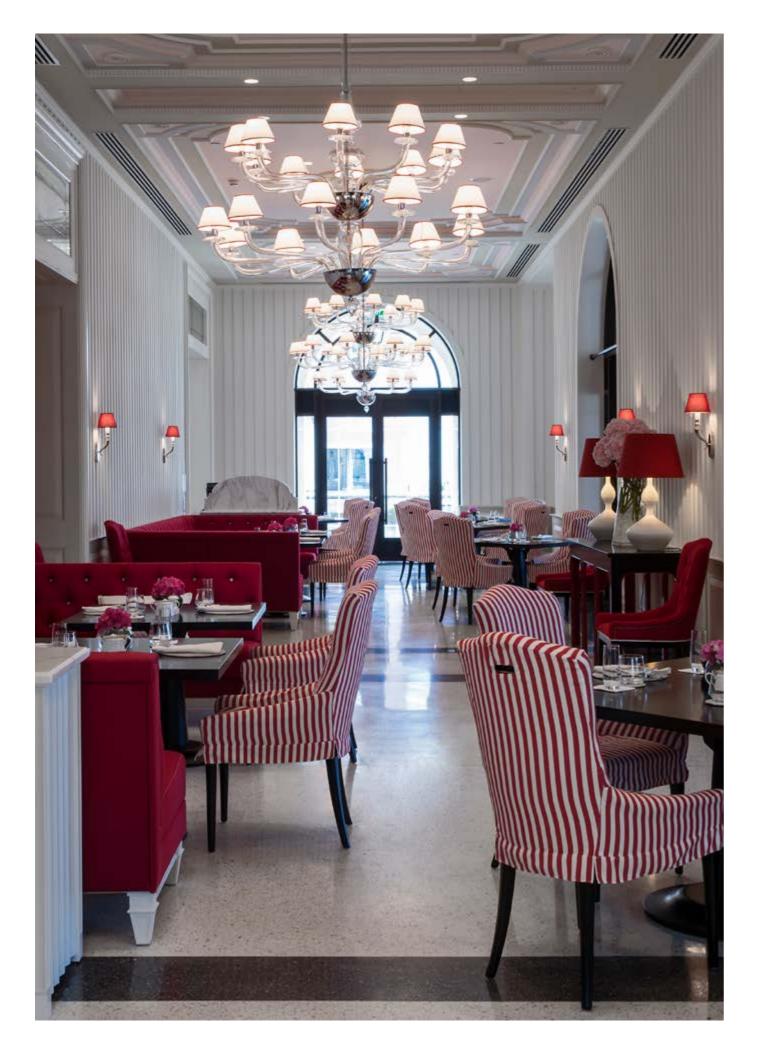






 Client New World Hospitality
Location London, UK
Operator Rosewood
Rooms 262 Rooms & 44 Suites
Rating 5 Star
Rating 5 Star
Architect EPR Architects
Interiors Hotel Tony Chi & Associates
Interiors Retaurants & Bar Martin Brudnizki Design Studio

- Scarfes Bar
- Holborn Dining Room
- Mirror Room



REGENT PORTO MONTENEGRO

Located in the heart of a luxurious super yacht marina on the Adriatic coast, the Regent Porto Montenegro is a striking five storey hotel designed to service the Marina and its exclusive visitors.

Tricon worked closely with the hotel's owners and design team in delivering detailed designs for the central commissary kitchen, ballroom kitchen and patisserie.











<mark>Client</mark> Adriatic Marinas d.o.o.



Location Bok Bay, Montenegro <mark>Operator</mark> Formosa Int. Hotel Group



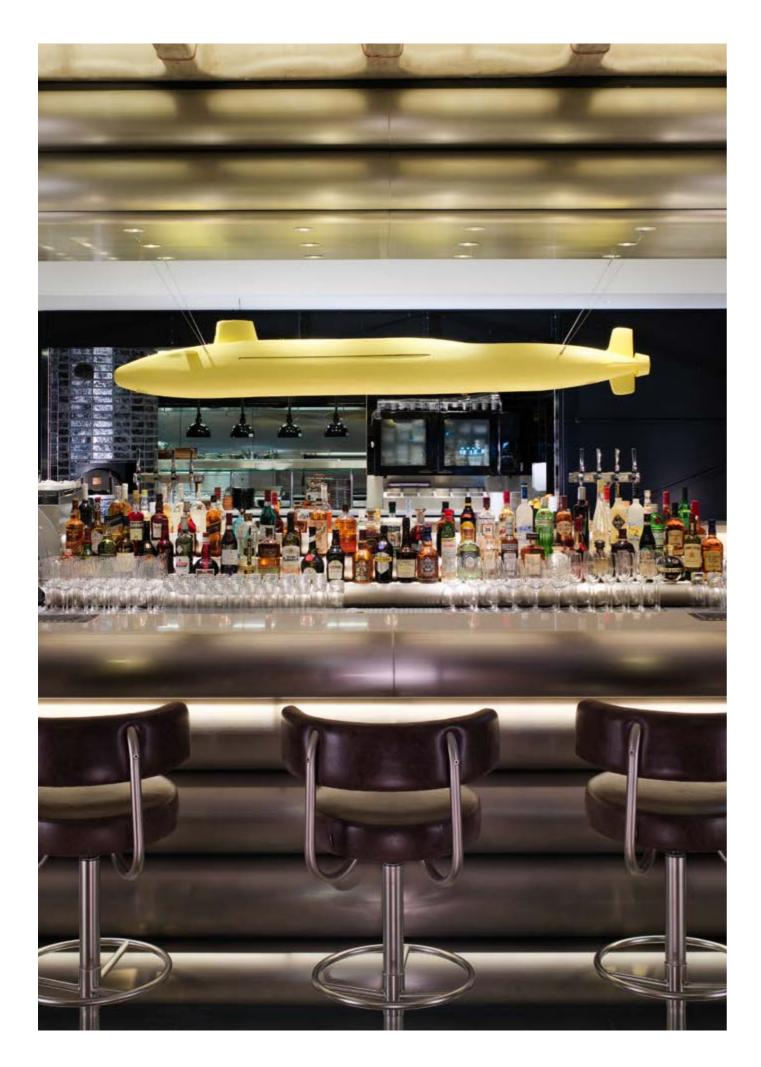
Rooms 51 Rooms & 35 Apartments <mark>Rating</mark> 5 Star



<mark>Interiors</mark> Mlinaric Henry & Zervudachi

- The Dining Room
- Library Bar
- Gourmet Corner & Patisserie
- Italian Garden





SEA CONTAINERS LONDON







Situated on the banks of the River Thames, Sea Containers London brings new vibrancy to the Southbank in the form of this new 360 room, five star hotel. The hotel, designed by Design Research Studio under the direction of renowned designer Tom Dixon, exudes 1920's cruise ship glamour with contemporary modern twists.

Tricon worked with the developer Deerbrook and operator Morgan Hotel Group (now part of SBE Hotels) to deliver a range of kitchen and bar designs, with some challenging logistical elements, including a central commissary kitchen in the basement which used to be a car park!





Client Deerbrook Estates <mark>Location</mark> London, UK Operator SBE Hotels



<mark>Rating</mark> 5 Star

Architect EPR Architects



A

Interior Design Tom Dixon

- Sea Containers Restaurant & Bar
- Dandelyan Cocktail & Champagne Bar
- Rumpus Rooftop Bar

Situated on the north shore of Dubai Creek, Al Bandar Rotana is a 5 star hotel with 190 uniquely designed rooms and suites in a beautiful waterfront location. Recently opened, Tricon's Dubai office worked with GA Architects and LW Interior Design to plan, design and oversee the implementation of the kitchens, buffet restaurant, laundry and housekeeping services.

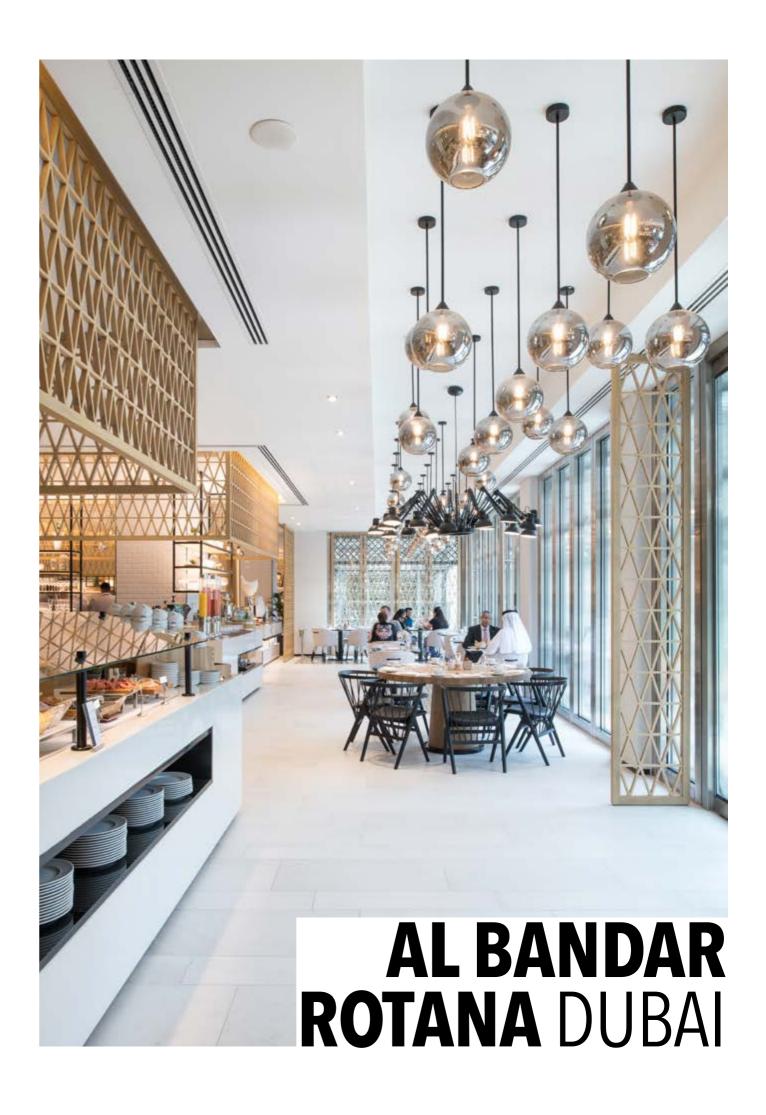
Al Bandar's dining offering includes Gusto, a rooftop Italian restaurant, Morgan's Gastropub serving great British food, Salt & Pepper an international all-day dining restaurant with a sumptuous market-style buffet and Vanilla, the lobby lounge with lavish cake display and providing light meals and beverages.











Tricon was employed to undertake the redevelopment design works of the American Club in Hong Kong's F&B facilities on the 48th and 49th floor in the Exchange Square Building. The facilities allowed for a Steakhouse show kitchen restaurant and support bar, private dining and general lunch rooms to the 48th and 49th floor with a more relaxed Sports bar and general dining room supported by its own dedicated kitchen.







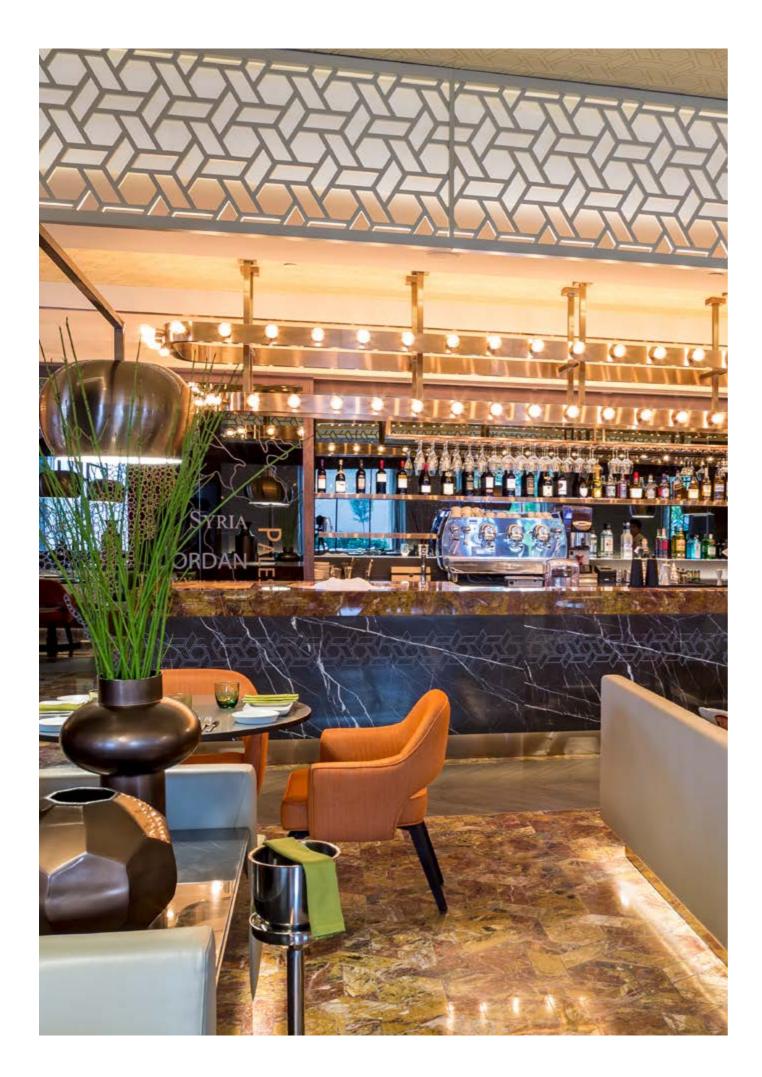
Food&Beverage

- McKays Steak House
- The Clipper Restaurant
- Billys Bar
- Forty Niner Sportsbar





THE AMERICAN CLUB Hong Kong



KEMPINSKI MALL OF THE EMIRATES







Located in the renowned Mall of the Emirates shopping complex in the heart of Dubai, tis redevelopment was seen a major change in repositioning the hotel's food and beverage offers.

Tricon was involved in the detailed design development for the all day dining Olea Show Kitchen and Bar, Noir Cocktail Bar as well as a redesign of the Executive Club Lounge.



<mark>Location</mark> Dubai <mark>Operator</mark> Kempinski



<mark>Rating</mark> 5 Star





- Olea Levantine Restaurant
- Noir Bar & Lounge
- Executive Lounge







W HOTEL DOHA



The hotel comprises 350 rooms and several restaurants including La Maison du Caviar and Spice Market designed by Jean George. There is also a champagne bar, ballroom for 500 guests, meeting room suits and a pool bar. W Doha Hotel was designed by United Designers and Tricon was involved with the development of the strategy and design for all kitchens and foodservice areas.









<mark>Client</mark> J&A Jaidah Holdings <mark>Location</mark> Doha, Qatar \mathbf{O} Operator Ħ Starwoord Rooms 350 Rooms



<mark>Rating</mark> 5 Star

Architect United Designers

<mark>Interior Design</mark> Jean George 0

- Spice Market
- Market
- La Spiga
- W Cafe
- Wahm Lounge
- Crystal Lounge
- Living Room

IN DEVELOPMENT

FOUR SEASONS, Amaala

This prestigious hotel is located at the heart of the stunning North Bay of Triple Bay and adjacent to the Marina and Village. Tricon are working with the hotel to develop the designs for a variety of food and beverage outlets including back of house support.





ROSEWOOD HOTEL, AMSTERDAM

Residing in the historic Palace of Justice, the Rosewood Hotel, Amsterdam offers guests a range of food and beverage offerings befitting of this luxury establishment. Tricon are working closely with the development team to make the most out of the limited space available for kitchen and laundry areas.



SIX SENSES, AMAALA TRIPLE BAY

The planned Six Senses resort is a stand-out feature of the Amaala Triple Bay development, offering its guests the chance to stay at this luxurious eco-lifestyle resort. Tricon were appointed by the client to undertake the kitchen and laundry designs for the new resort, delivering fully developed designs through to supervising the construction of the required areas.



CORINTHIA OASIS, MALTA

Tricon are providing kitchen and laundry design services for the hotels range of food and beverage offerings. This includes 2 restaurants, 3 bars and a wellness cafe, focusing on showcasing the best dishes made using local and traditional produce. Tricon are also assisting with the spatial planning of back of house facilities for the hotel.





CHATEAU DE VOISINS, FRANCE

Occupying 218 hectares of land on the outskirts or Paris, the historic Chateau de Voisins is being redeveloped from a private residency into a luxury hotel and private estate. The iconic property will also offer a number of remote accommodation options, a private members club and a golf course.

MANDARIN ORIENTAL, OMAN

Located in Parliament Square this old former bank building is to be renovated The Mandarin Oriental comprises by owners Rueben Brothers into a 65 key two major waterfront developments hotel and spa which will be operated by The Mandarin Oriental Hotel and The Corinthia Hotels. Tricon are appointed Residences at Mandarin Oriental. Tricon directly by the owners to work with the are appointed for kitchen & laundry local architect and interior designers GA design and waste strategy development Design to develop the kitchen and show for the new luxury 5-star hotel & private kitchen areas. apartment developments.

ONE CENTRAL Hotel Complex, DUBAI

One Central, Dubai's latest commercial hotspot, has become home to many leading firms from across the globe. To support the growing number of businesses relocating here, Tricon have been appointed to undertake kitchen & laundry designs for two luxury hotels, offering staff and visitors of One Central an additional 200 keys of guest rooms and suites.



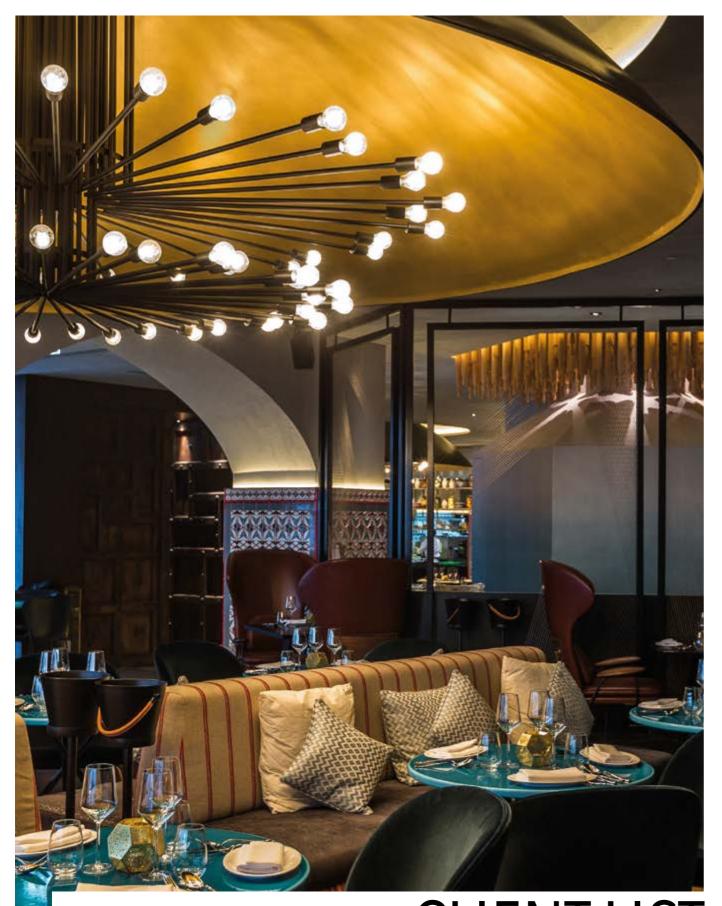
THE CHANCERY ROSEWOOD, MAYFAIR, LONDON

The iconic site of the current UK American embassy is to be redeveloped into a luxury landmark hotel by owner/developers Qatari Diar. Signature architect David Chipperfield architects have been commissioned as concept architects to convert the listed building and Tricon are engaged on reviewing and detailing the F&B elements within the planned new hotel working alongside Reardon Smith who are the architects and interior designers.



CORINTHIA, ROME





CLIENT LIST HOTEL&RESTAURANTS

ACCOR

Accor Pullman, Bahrain Accor Gateway, Yas Island, Abu Dhabi Sofitel Hotel, Palm Jumeriah, Dubai Sofitel Dubai, The Obelisk Novotel Gateway, Abu Dhabi Fairmont, Riyadh Movenpick, Muscat Movenpick, Mashhad Iran Movenpick, Ras Al Khaimah AlWadi Hotel, M Gallery, Doha

BANYAN TREE HOTELS

Angsana Eastern Mangroves, Abu Dhabi

CORINTHIA HOTEL GROUP

Brussels Bucharest Malta Moscow London

DORCHESTER GROUP Coworth House, UK

EMAAR HOSPITALITY The Address, Dubai Mall Hotel The Address, Bahrain The Address, Downtown Dubai The Address Jumeriah Gate, Dubai The Address, Fujairah The Address, Ras Al Khaimah Vida Hotel, Bahrain Vida Hotel, Umm Al Quwain Palace Hotel, Fujairah Palace Hotel, Dubai Creek Harbour Palace Hotel, Dubai Creek Park Palace Hotel, Sharjah

ENNISMORE

Noco, Canary Wharf, London Hoxton, Southwark

FOUR SEASONS

Four Seasons, Abu Dhabi Four Seasons, Lagos, Nigeria Four Seasons, Tripple Bay Amaala, KSA Four Seasons, Madinah Four Seasons, DIFC Dubai

HARD ROCK HOTELS

Malta Prague Barcelona

HILTON

Hilton Lagos, Nigeria Hilton Batumi, Georgia Hilton, Sierra Leone

Hilton Park Lane, London Hilton Al Loulouah, Al Khobar Hilton Garden Inn, Kuwait Hilton Garden Inn, Bahrain Waldorf Astoria, Kuwait Waldorf Abu Dhabi Islands The Waldorf Hilton, London Raffles Old War Office Waldorf Astoria Admiralty Arch

HYATT INTERNATIONAL

Andaz Capital Gate Tower, Abu Dhabi Grand Hyatt, Dubai Park Hyatt, Marrakech Park Hyatt, London Park Hyatt, Doha Hyatt Regency, Al Khobar KSA Hyatt Regency, Abuja Hyatt Regency, Lagos Hyatt Palace, London

INTERCONTINENTAL HOTEL GROUP

Kimpton KAFD, Riyadh, KSA Regent KAFD, Riyadh, KSA Semiramis Intercontinental, Cairo Crowne Plaza, Oman Crowne Plaza, Dubai Marina Holiday Inn, Festival City, Dubai

JUMEIRAH INTERNATIONAL

Jumeirah Beach Hotel, Dubai Jumeirah Al Qasr, Dubai Jumeirah Mina A'Salam, Dubai Jumeirah Emirates Towers Hotel, Dubai Jumeirah, Seif, Bahrain Burj Al Arab, Dubai

KEMPINSKI

Kempinski Abuja, Nigeria Kempinski, Mall of the Emirates Kempinski, Madinah

MANDERIN ORIENTAL

Mandarin Oriental, Muscat, Oman

MARRIOTT **INTERNATIONAL**

Marriott Contonou, Benin Marriott Libreville, Gabon Marriott Palm Jumeriah, Dubai Marriott Autograph, Nicosia, Cyprus St Regis Palm Mall, Dubai St Regis, Marrakech St Regis, Amman, Jordan Edition, Downtown Dubai Aloft Al Raffa, Dubai Aloft Al Garhoud, Dubai Aloft, ADNEC, Abu Dhabi W Hotel, Doha

W Hotel, Praque W Hotel, Mina Seyahi, Dubai Sheraton, Jeddah, KSA Sheraton Hotel & Residences, Bahrain Sheraton Hotel, Doha, Qatar Renaissance, St Pancras, London Renaissance Central Market, Abu Dhabi Four Points Sherarton, RAK

MELIA

Malta

MGM HOTELS

MGM The Island, Dubai Bellagio The Island, Dubai Aria The Island, Dubai

PARK PLAZA

Battersea, London

PAN PACIFIC

One Bishopsgate Plaza, London

HONG KONG & SHANGHAI HOTELS

Peninsula, London

INDEPENDENT HOTELS

Broadwick St Hotel, London Al Faisaliah Hotel, Riyadh Manhattan Loft Gardens, Stratford London The Red Sea Development Company, Turtle Bay Hotel, KSA SHA Wellness Resort, Abu Dhabi, UAE

INDEPENDENT CLUBS & RESTAURANTS

The Arts Club, DIFC, Dubai Hermes Al Shagab, Doha Chateau Cantenac Brown, Bordeaux Film House, Soho London Fifteen - Jamie Oliver, London Butcha, Dubai American Club, Hong Kong Bahrain Marina Yacht Club Ruya, Dubai Nusret, Abu Dhabi The Fish House, Festival City Joes Backyard, Festival City Alici, Bluewater Dubai Nammos Beach, Jumeriah Beach Shake Shack, Various UK Locations The Home Bakery, various outlets, UAE Drift Beach Club, One & Only, Dubai, UAE Capital Club, DIFC, Dubai

REZIDOR HOTEL GROUP

Park Inn, Yas Island, Abu Dhabi Park Inn, Heathrow, UK Radisson Blu, Yas Island Abu Dhabi

RITZ-CARLTON

Ritz-Carlton, Doha Sharg Village & Spa, Doha - Ritz-Carlton

ROSEWOOD

Amsterdam Holborn, London 30 Grosvenor Square, London

ROTANA

Rotana Khalifa Park, Abu Dhabi Rotana Oryx, Doha, Qatar Centro Capital Centre, Dubai Centro Riyadh, KSA Centro Al Khobar, KSA Centro Al Bandar, Dubai Centro, Amman, Jordan Centro, Madinah, KSA Centro, Sohar Oman Centro, Muscat, Oman

SAROVA HOTELS

Panafric Hotel, Nairobi White Sands, Mombassa New Stanley Hotel, Mombassa

SBE HOTELS

Sea Containers, London Sanderson, London St Martins Lane, London

SOHO HOUSE

The Ned, London The Ned, Doha, Qatar The Ned, New York, USA

SHANGRI LA

Bahrain Marina

SHIVA HOTELS

Kingsway Hall Hotel, London Soho, London Marylebone, London

SIX SENSES Triple Bay Amaala, KSA

SYDELL GROUP

The Ned, London Nomad Bow Street Hotel, London

VIRGIN

Edinburgh Wyndham Hotels Ramada, Lahore



Tricon is able to deliver a comprehensive range of food and beverage, kitchen, laundry and waste management consultancy services. From initial strategic planning and financial modelling to concept development and detailed design we can support our clients and projects from concept to completion.

In all aspects of our work we attempt to be objective and innovative with the design solutions that we provide. Our designers are some of the most experienced and creative individuals in the food and beverage industry as we look to constantly evolve and develop foodservice design within the marketplace.

BUILDING THE BUSINESS CASE

Our management and design consultants guide, inform and advise on all strategic and operational issues.





CREATING THE PHYSICAL **ENVIRONMENT**

Our design consultants interpret the client brief with creative designs and in depth technical expertise.

IMPLEMENTING CHANGE

Through a team approach we bring the vision to life.

- Implementation Planning
- Client Coaching
- Operational Manual
- Staff Training
- Performance Management
- Menu Engineering
- Operational Audit

- Market & Economy
- Feasibility
- Concept Development
- Base Build Assessment
- Operational Review
- Financial Modelling
- Options Appraisal
- Business Planning

- Block Planning
- Flow & Logistics Planning
- Concept Design
- Scheme Design
- Detailed Design
- Sustainability Study
- Construction Supervision





OUR **PEOPLE**

Our people are the core or our business and the best in their chosen fields, attracted to Tricon by the quality of our project work. This in turn fosters a virtuous spiral of improvement that drives the company's growth.

INVESTORS IN PEOPLE We invest in people Gold

OUR LOCATIONS **LONDON OFFICE**

Located on the outskirts of East London and the Essex border, our London office is ideally placed to manage and support all UK and European projects.

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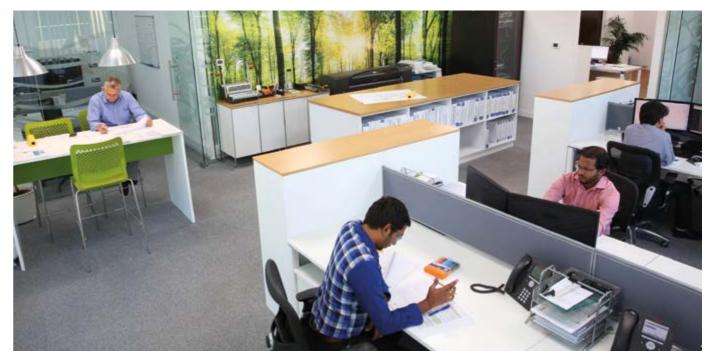
DUBAI OFFICE

Located prominently on the Sheikh Zayed Road, our Dubai office operates as a hub to support our work throughout the Middle East and Africa.

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