



# Workplace

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## PROJECTS PORTFOLIO

SPACE | PEOPLE | FOOD





# WORKPLACE

Foodservice at work can play a major role in staff retention, well-being and productivity; a well designed restaurant can become the social hub of a corporate environment encouraging interaction & collaboration amongst colleagues.

Delivering high street expectations, against a trend towards reducing subsidy and costly space, can constitute high risk investment. Tricon supports clients across single and multi-site environments to get the very best from their facilities, bringing a strategic vision into a live catering operation. The following pages are a sample portfolio of some of the projects we have completed.

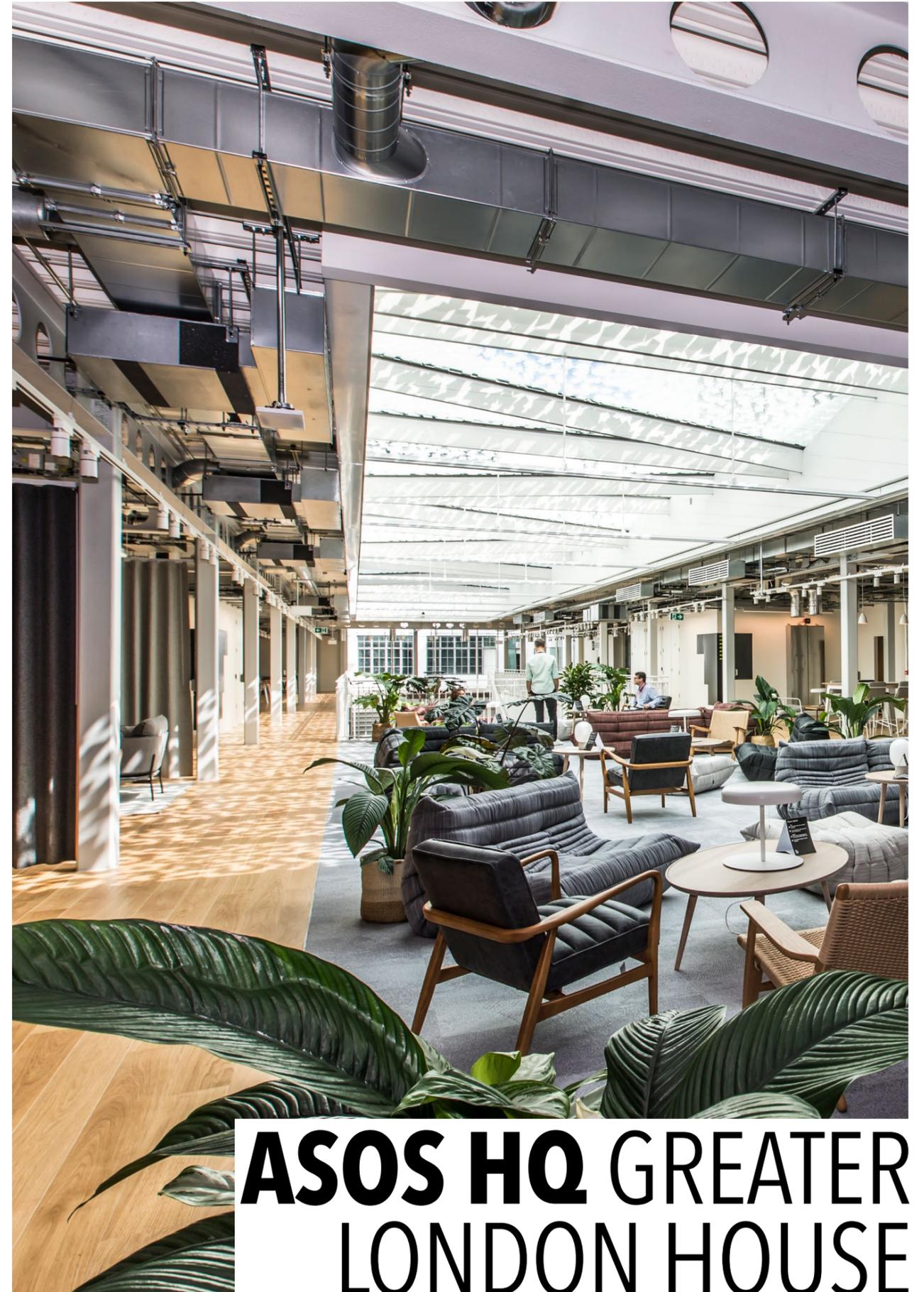


Tricon were commissioned by global fashion retailer, ASOS, to design the catering facilities at their new Headquarters in the renovated Greater London House, Camden. The building, formerly home to the Carreras Cigarette Factory, is an art-deco triumph of early 20th Century Egyptian Revival architecture.

Tricon worked with the company's catering operators throughout the project to ensure that the staff's high expectations were not only met but exceeded. Employees will now be able to take full advantage of the wide variety of food offerings available. On the ground floor, there is a coffee bar and Grab & Go for those on the move. On Level 1, a main servery and an event support catering facility have been fitted. Diners can enjoy views into the kitchen while they eat, with feature elements including a rotisserie, a pizza oven and a front of house wok cooking station. This design allows for every one of the 4000 staff based at the Headquarters to find something to their taste.



-  Client  
ASOS
-  Sector  
Retail
-  Location  
Camden, London
-  Personnel on Site  
4000
-  Project Manager  
CBRE
-  Architect/Interiors  
SpaceLab



# ASOS HQ GREATER LONDON HOUSE

# SOCIÉTÉ GÉNÉRALE CANARY WHARF



Société Générale's site at Canary Wharf towers above casual staff dining with multiple food and beverage facilities that more than engage with their staff's needs and deliver the wow-factor to their clients. With approximately 3,500 staff variety was essential here, so Tricon delivered a design and strategy alongside interior architect's TP Bennett that would cater to all their culinary needs.

The office has a Traders Deli with a Grab & Go on level 2 with some seating, level 4 boasts a Traditional Servery with chef engagement, a large open grill displayed behind glass and a grand pizza oven, a Marketplace Deli with a retail element, a Speciality Kitchen, Coffee Bar and a display counter that can transform into a bar with ice well for drinks.

The real showstopper is on level 5 where Tricon designed hospitality services that would provide for a fine-dining restaurant serving lunch or offering client entertainment, with waiter service, an on-show pass counter and views looking out over the bustling Canary Wharf from the restaurant or out on the terrace. Tricon also provided approximately 15 meeting/client suits/rooms of various sizes with an optional hospitality service with buffet selection, beverages and light lunches easily available.



-  Sector  
Financial Services
-  Location  
London, UK
-  Personnel on Site  
3,500
-  Project Manager  
Gardiner & Theobald
-  Architect/Interiors  
TP Bennett

Occupying a plot, the size of four football pitches and securing multiple awards for its innovative design, Microsoft's European Headquarters in Leopardstown, Dublin is an exceptional office development. Tricon's involvement was central to the project, developing the foodservice strategy to reflect the tech giants' values for the unity and creativity of their over 2,000 staff. Tricon recommended multiple Food and Beverage (F&B) counters on the same level offering a range of choice and flexibility for lunch breaks.

Taking the concept through to construction and handover, Tricon ensured that Microsoft's vision was embodied throughout all F&B areas. The Italian Quarter was designed with a large pizza oven to fire authentic pizzas, seating overlooking the racecourse and is also used as the organisation's event space with a chef's table designed for visiting celebrity chefs and entertaining. The Street Food Kitchen was designed for staff to pick up quick, quality street food and the Farmers' Market is a grab and go deli with healthy breakfast options and sandwiches for lunch - here Tricon also assisted in sourcing the hydroponic machinery to grow herbs and spices specifically for in-house seasoning.

In addition to food outlets, Microsoft sought to roast their own bespoke blend of coffee beans on site and wanted to have a bakery that provided freshly baked croissants, muffins and bread stamped with the iconic Microsoft logo. Tricon brought this vision to life when designing both areas by sourcing a roasting machine for Cortado (the office coffee bar) and designing a kitchen with facilities that would supply the in-house bakery, Knead, with everything they needed to prepare freshly baked goods. Pantries and stores also allow for meeting room hospitality and there are tea/coffee points on each floor for additional accessibility.

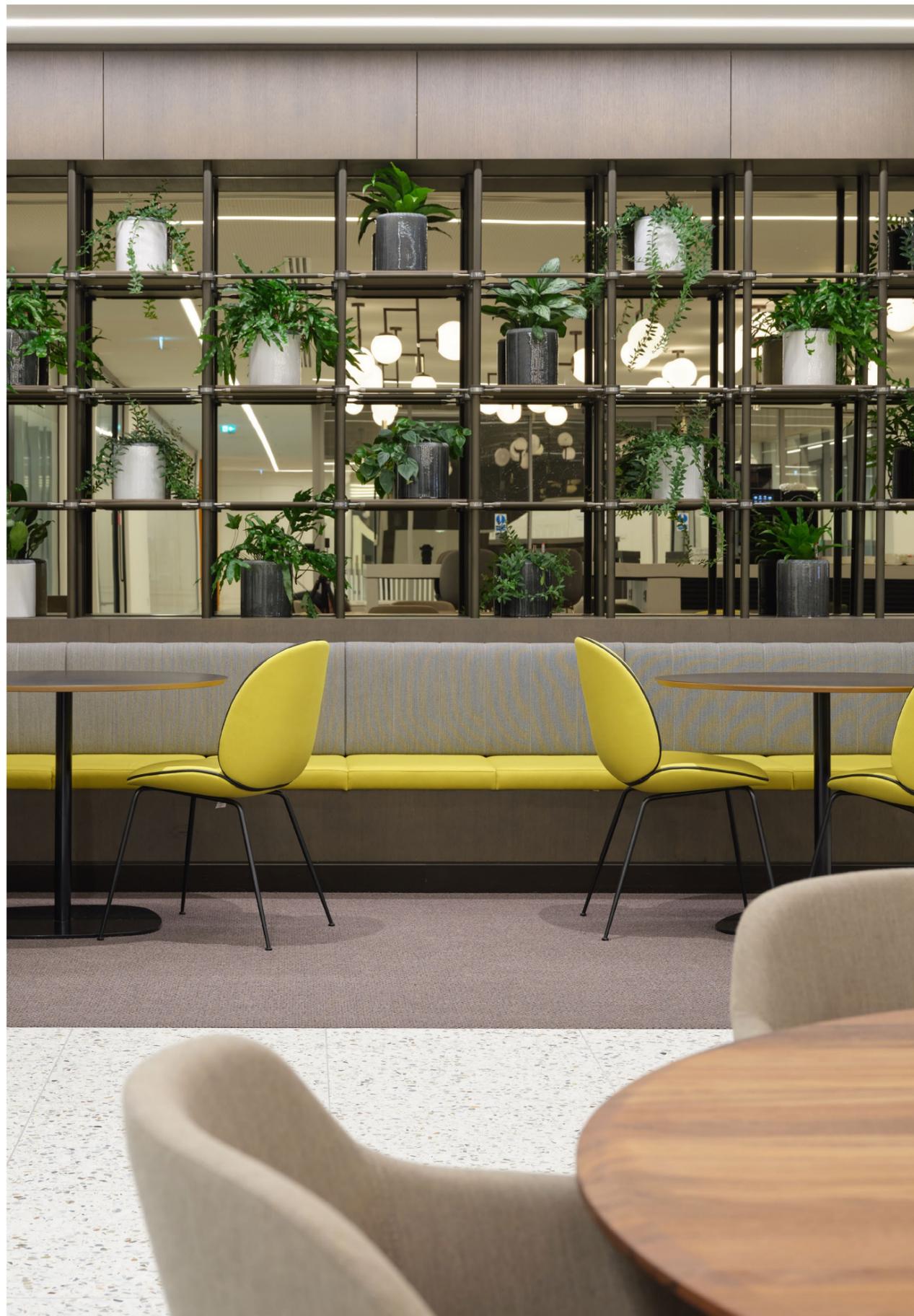


-  Client  
Microsoft
-  Sector  
IT
-  Location  
Dublin, Ireland
-  Personnel on Site  
2000
-  Project Manager  
Mace
-  Architect/Interiors  
RKD / Gensler



# MICROSOFT DUBLIN

# LONDON LEGAL PRACTICE



This leading London Legal Practice identified that their 700 employees required dining facilities that would provide flexibility to meet their various lunch requirements.

Tricon were tasked with designing a self-serve staff restaurant in their new purpose-built office that would provide hot and cold food throughout the course of the day, offering plenty of choice for the staff with alternate shift patterns. In addition to the staff restaurant, a hospitality service was designed for the top two floors of the building which was supported from a separate kitchen and a series of ancillary pantries.

These facilities are ideal for impressing clients and hosting events, providing a refreshment service to a 150-seat auditorium and a special event space located on the top floor. The new offices are widely utilised by both the Legal Practices management and staff.

-  Sector  
Legal
-  Location  
London, UK
-  Personnel on Site  
700
-  Project Manager  
Gardiner & Theobald LLP
-  Architect/Interiors  
TP Bennett

# SCHRODERS LONDON



One London Wall Place is a recent addition to the rising London skyline sitting adjacent to the infamous Barbican and occupied by Schroders. The global asset managers required a foodservice strategy that would match the modern design and reflect how they value their clients and staff.

Tricon brought this concept to life with extensive consultation via stakeholder interviews and employee focus groups, as well as project team meetings, ensuring everyone's needs were accommodated by defining clear goals and objectives for the future services. Tricon's design and coordination of multiple kitchens throughout the building including client suite and conference spaces being split across several floors ensured that the chosen operating partner could deliver these aspirations.

Tricon supported the appointment of the catering operator and now complete, staff can choose from Bruno's the Italian-themed bistro-style café offering an à la carte menu and views of the city, a self-serve kitchen area with an open kitchen and an on-floor drinks pantry, a deli offering cakes and lighter lunch options available to personalise at the till or via an app, meeting room hospitality and corporate events catering.



-  Client  
Schroders
-  Sector  
Finance
-  Location  
London, UK
-  Personnel on Site  
4,000
-  Project Manager  
Deloitte LLP
-  Architect/Interiors  
TP Bennett

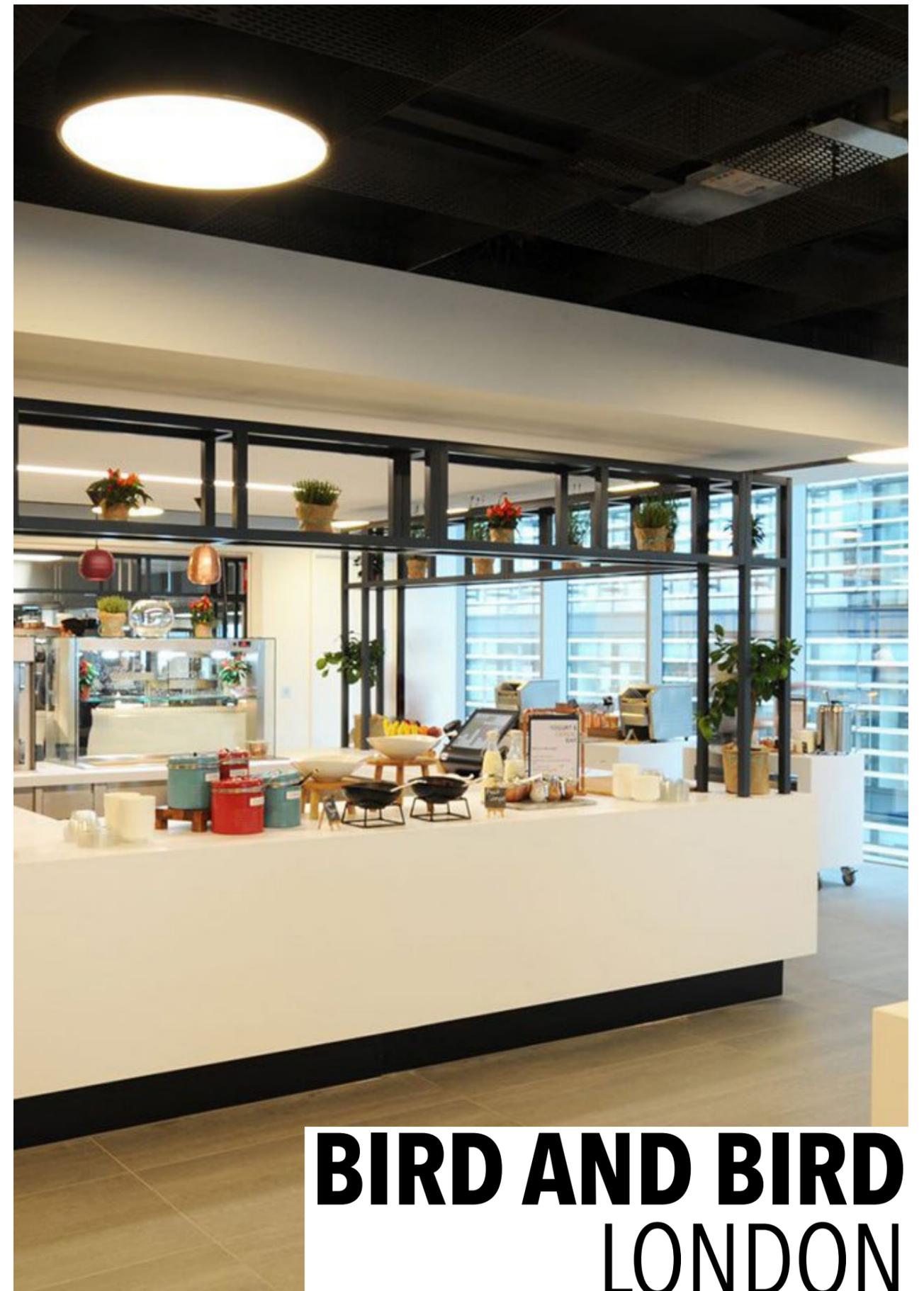
This respected law firm moved from existing offices in Fetter Lane to a brand new development at 12 New Fetter Lane. The new office project gave the partnership the opportunity to review how they approached their staff catering and client hospitality offers and Tricon were engaged to develop a foodservice strategy and operating concept for the site. Following a series of staff engagements a brief was agreed upon and we then delivered a coordinated detailed design package in conjunction with appointed fit out architects MCM architecture. The end product delivered a stunning restaurant and coffee bar space on the 11th floor, as well as a hospitality kitchen on the first floor to support a suite of dining/meeting rooms. The project was shortlisted for a BCO award for fit out workspace.



-  Client  
Bird and Bird
-  Sector  
Legal
-  Location  
London, UK
-  Personnel on Site  
800
-  Project Manager  
Wheelers
-  Architect/Interiors  
MCM Architecture

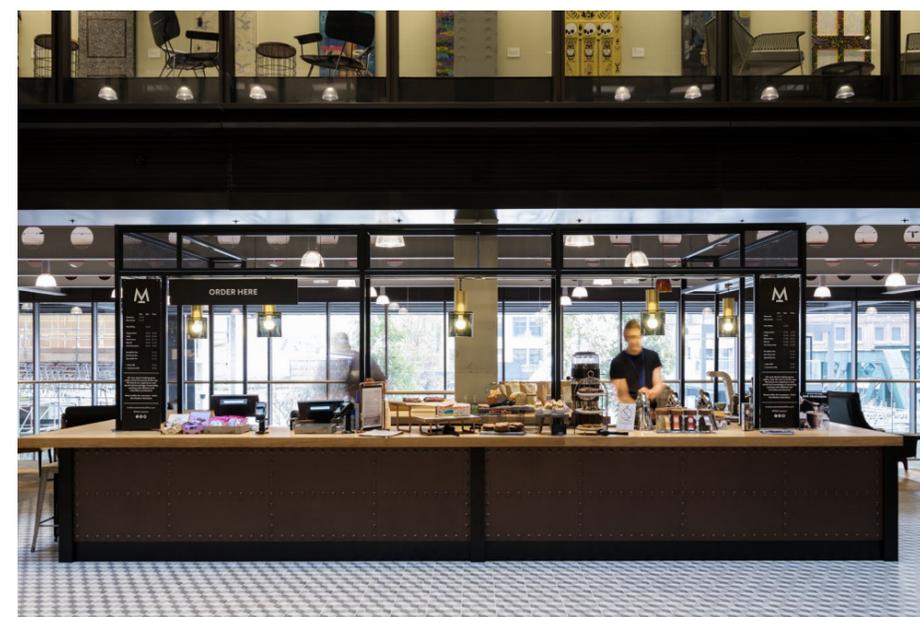
### Facilities

- Coffee Bar/Sandwich Deli
- Main Restaurant
- Hospitality Support Kitchen



# BIRD AND BIRD LONDON

# AMAZON SHOREDITCH



Amazon's London HQ brings together 4,000 staff in their fantastic new residence in Shoreditch. Known as Principal Place the site has the growing capacity for over 5,500 staff in total and has food and beverage facilities spread across 15 floors.

Amazon has enjoyed rapid expansion over recent years and Tricon has been engaged to work with the client team on several projects across their European estate, including London, Dublin and Luxembourg. For Principal Place, Tricon worked directly with IA interior Architects and the Amazon team to develop the initial foodservice strategy. This involved reviewing the previous London office's catering facilities, analysing relevant catering data and reviewing the employee demographic profiles provided by Amazon. Tricon carried out also extensive research into plans for the surrounding area in regard to planned F&B outlets and, along with our detailed knowledge of current food trends, developed a strategy and design brief that met Amazon's requirements.

One of the initial key statements from Amazon was an aspiration to work with the local businesses/vendors by bringing them into the master-plan, as 'pop-up areas when the building is full, to invigorate the offer which would be managed by the master caterer. This would serve also their wish to move away from a corporate 'canteen' environment.

The new office building has a futuristic industrial style and work by local artists is displayed throughout. It offers employees extensive F&B amenities with the main café on the first floor alongside the coffee bar, hospitality to meeting rooms on the second floor and a second coffee bar at level 10. The building provides light and airy open plan work spaces with adjustable sitting/standing desks for all employees, a large auditorium for employee events and two large outdoor spaces offering views over London. The development also includes locally half an acre of public piazza and events space as well as retail, cafes and restaurants, offering al fresco dining.

-  **Client**  
Amazon
-  **Sector**  
Retail
-  **Location**  
London, UK
-  **Personnel on Site**  
4000
-  **Project Manager**  
Cushman & Wakefield
-  **Architect/Interiors**  
IA Interior Architects

Following a 20 year building audit, the partnership elected to reinvest in their existing infrastructure as part of agreeing to a new long term lease. Tricon was tasked with developing a new, creative and innovative operating concept for the staff restaurant, which manifested itself as being influenced by international five star hotel all-day dining buffet concepts. The existing space was stripped back to shell and core and completely refitted during a fastrack week programme. The resulting operation saw a dramatic increase in uptake and all day meeting use of the seating area.



-  **Client**  
Linklaters LLP
-  **Sector**  
Legal
-  **Location**  
Moorgate, London
-  **Personnel on Site**  
3500
-  **Project Manager**  
Gardiner & Theobald LLP
-  **Architect/Interiors**  
Perkins & Will

## Facilities

- Coffee Bar
- Food Court & 320 Seat Dining
- Retail Shop
- Partner's Dining Room
- Hospitality Suite Kitchen
- Meeting/Conference Suite Kitchen



# LINKLATERS LONDON

# ARCADIA LONDON



The Group HQ offices had long been located in Colegrave House just off Oxford Street, London which was conveniently positioned close to the company's flagship store.

As part of a complete redevelopment of the building Tricon were asked to develop a concept and detailed design in conjunction with the architects for a contemporary restaurant to feed the staff.

The demographic in the building was largely young fashion conscious staff and the restaurant needed to reflect the best of the high street but also be flexible for wider business use.

The end product delivers a stunning restaurant operation with feature show kitchen, wood burning oven and feature bar. The restaurant can morph throughout the day from a breakfast and lunch venue to informal meeting throughout the day to a buzzing nightspot complete with catwalk.

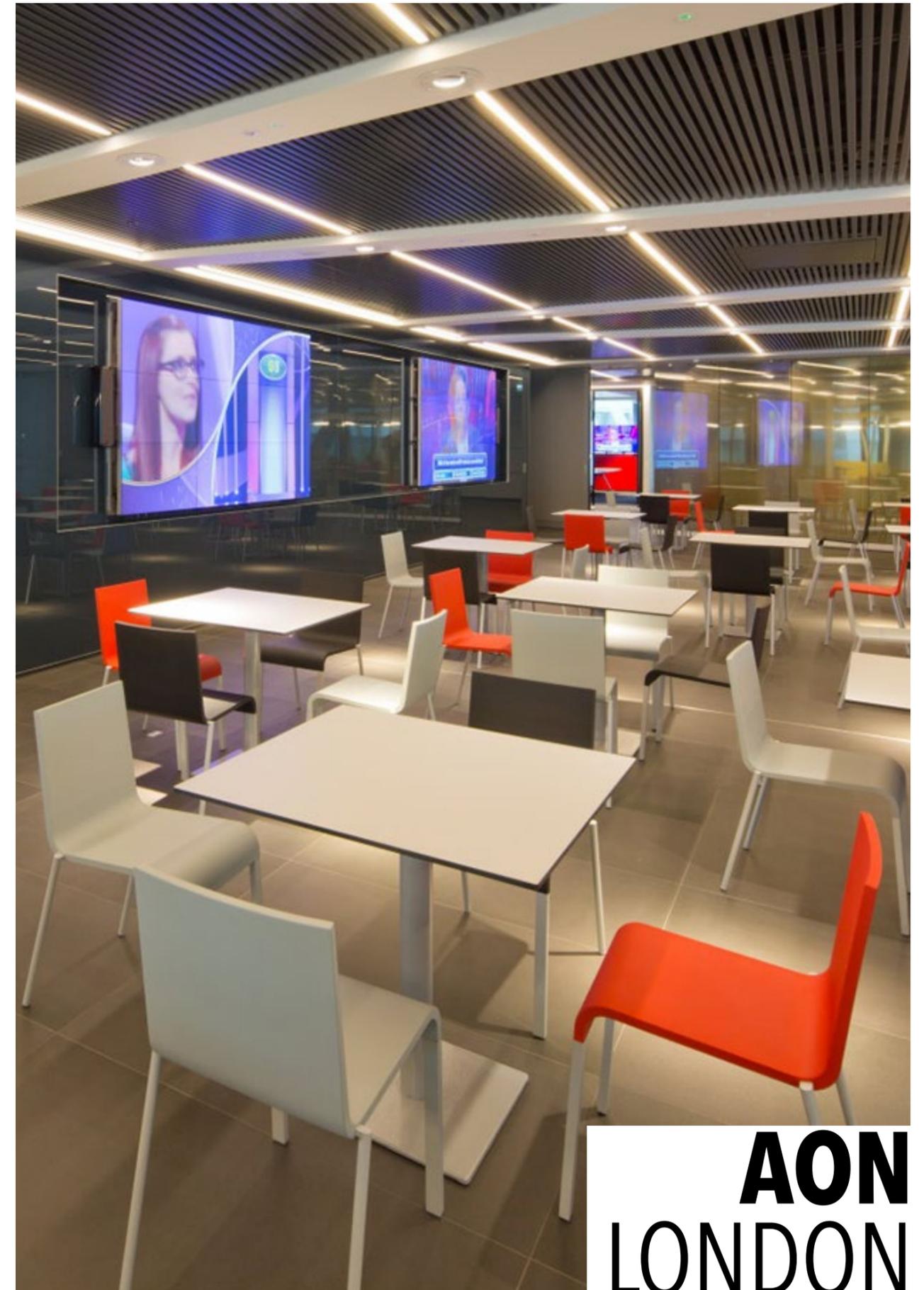
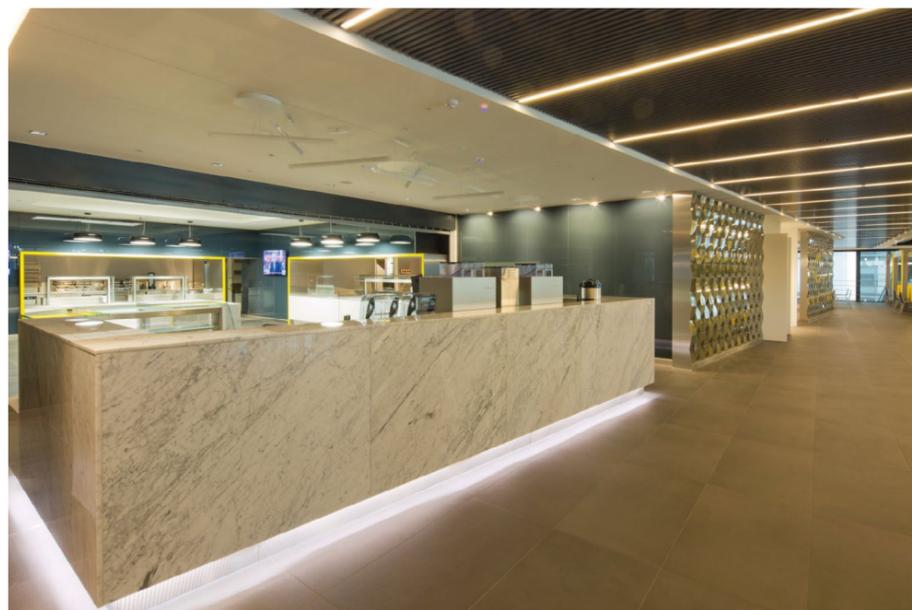
-  Client  
Arcadia Group
-  Sector  
Retail
-  Location  
Berners Street, London
-  Personnel on Site  
1800
-  Project Manager  
Gardiner & Theobald LLP
-  Architect/Interiors  
Sheppard Robson

## Facilities

- Staff Cafe & Bar
- Hospitality Kitchen

The iconic tower 122 Leadenhall, more affectionately known as the Cheesegrater, is the new London HQ for AON Insurance. The new building reflects the progressive nature of the organisation and is home to 1700 employees.

Tricon developed a foodservice strategy and operational concept for both the staff catering and extensive client hospitality suite progressing onto preparing a fully coordinated detailed design package.



-  Client  
AON
-  Sector  
Insurance
-  Location  
122 Leadenhall (The Cheesegrater)
-  Personnel on Site  
1700
-  Project Manager  
CBRE
-  Architect/Interiors  
Gensler

## Facilities

- Staff Café
- Coffee bar
- Executive Dining Suite

# AON LONDON



# UBS CENTRAL LONDON



UBS is consolidating several existing London offices into purpose built new premises near Liverpool St which will eventually accommodate 5,500 personnel. Tricon was appointed to prepare a comprehensive foodservice strategy to inform the design team of UBS' requirements.

The exercise involved consultations with stakeholders, analysis of existing internal operations and high street competition and consideration of what peer organisations are doing. The outcome was a considered series of options that were ultimately refined into a preferred strategy, prior to commencement of detailed design work.



-  Client  
UBS
-  Sector  
Financial
-  Location  
Broadgate, London
-  Personnel on Site  
5500
-  Project Manager  
Aecom
-  Architect/Interiors  
T.P. Bennett



## Facilities

- Coffee Bar
- Deli Bar
- Staff Restaurant
- Hospitality Kitchen

# GOOGLE IRELAND



Tricon has completed 9 major projects across Google's European estate and as a result has established an excellent working relationship with the property and food services team.

Tricon specifically worked with a different design team on each project to ensure individuality and uniqueness across sites with the emphasis on delivering a vibrant food and beverage offer that "Googlers" have come to expect.

Delivering a solution for more than 6000 employees across all sites with 100% take-up, Tricon designed facilities that included open show kitchens, coffee labs, soda bars, micro kitchens, delis and interactive food stations.

-  Client  
Google
-  Sector  
Media
-  Location  
Dublin, Ireland
-  Personnel on Site  
3250
-  Project Manager  
Gardiner & Theobald LLP
-  Architect/Interiors  
H.J Lyons/Camenzind Evolution

- Facilities**
- Deli
  - Pop up Restaurant
  - Main Staff Restaurant
  - Café/Deli
  - Soda Bar
  - Coffee Bar

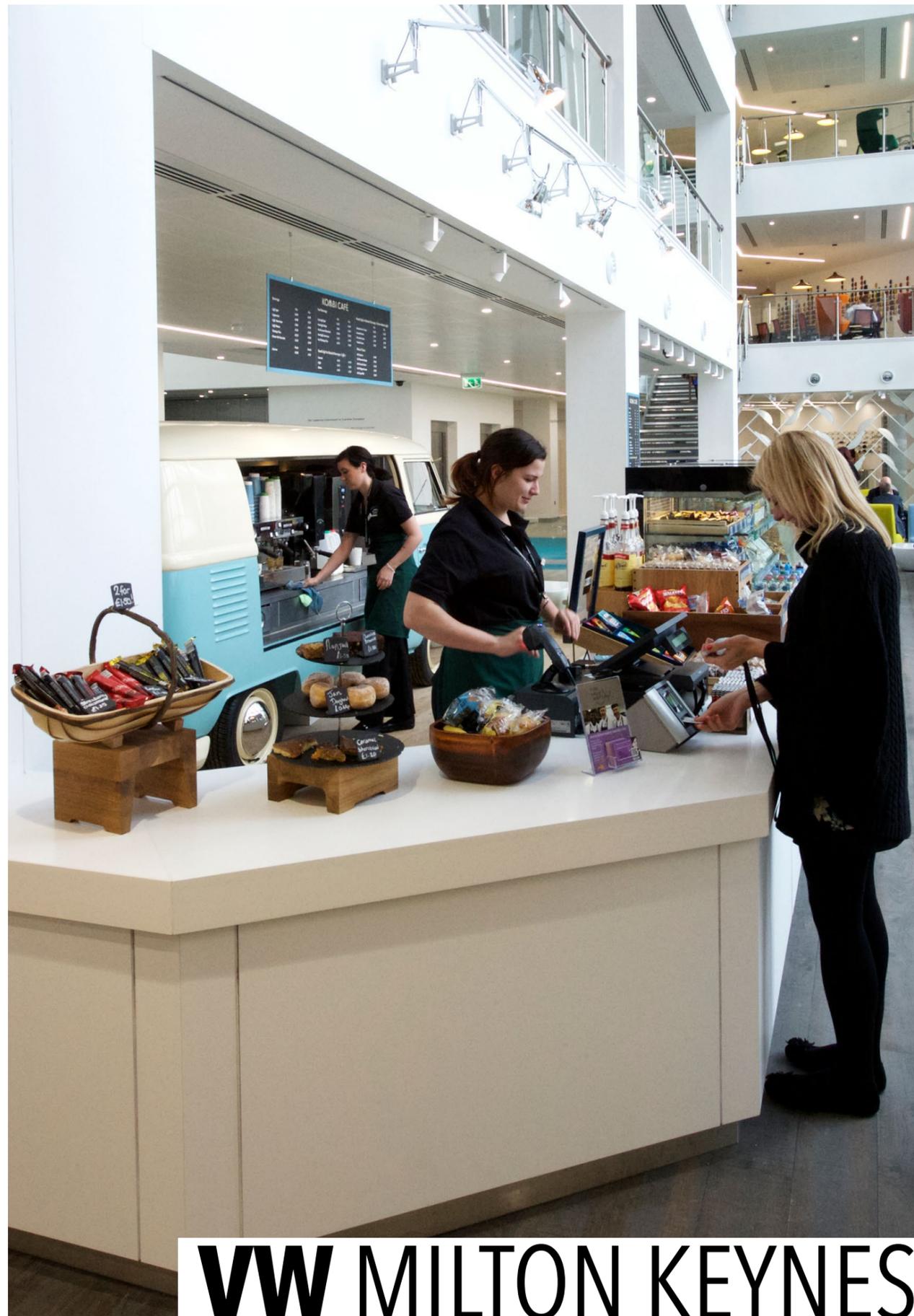


Tricon worked closely with Swiss Re to develop a commercial operating model for the running of a restaurant and private dining club in the dome of this iconic building. Having advised Swiss Re not to provide a staff catering facility, focus was put on delivering a successful food and beverage operation for exclusive use by the tenants in the building. Having developed the business case, Tricon developed the design detailing of the restaurant's kitchen and then progressed with procurement and selection of a suitable chef/operator to partner with Swiss Re in the operation of the 85 seat restaurant and bar.

-  Client  
Swiss Re
-  Sector  
Insurance
-  Location  
30 St Mary Axe, London
-  Personnel on Site  
N/A
-  Project Manager  
Skanska
-  Architect/Interiors  
Foster + Partners



# 30 ST MARY AXE LONDON



The VW Financial Services operation was spread over three buildings and part of the project's aspirational objective was to bring all staff together into a collaborative central location. The provision of a staff café and coffee bar was seen as a key to delivering this. Tricon was appointed to deliver a foodservice strategy and detailed design which celebrates the heritage of the VW brand in a quirky and fun way.

-  **Client**  
Volkswagen Financial Services
-  **Sector**  
Finance
-  **Location**  
Milton Keynes
-  **Personnel on Site**  
850
-  **Project Manager**  
CS2
-  **Architect/Interiors**  
Scott Brownrigg

## Facilities

- Main Servery and Support Kitchen
- Camper Van Coffee Bar

# VW MILTON KEYNES



# NEWS CORPORATION LONDON



News Corporation relocated from its original Wapping news plant to 1 London Bridge Street, next to The Shard. This move involved the relocation of News UK, including The Sun, The Times and Sunday Times together with Dow Jones and Harper & Collins, for the first time consolidating the group's companies into one location. The new offices have a central restaurant and café on level 14 and a client hospitality kitchen on level 17, all developed and designed by Tricon. Following completion of the design, Tricon also assisted with an operator procurement process.



-  Client  
News Corporation
-  Sector  
Media
-  Location  
London Bridge, London
-  Personnel on Site  
3250
-  Project Manager  
News International
-  Architect/Interiors  
Perkins & Will

## Facilities

- Coffee Bar
- Sandwich Deli
- Main Restaurant Dining
- Client Hospitality Kitchen

A key objective of Coca-Cola's move to new offices in central London was to create exciting and innovative social spaces to encourage people to meet and interact. Tricon developed a strategic option appraisal and worked with Coca-Cola to agree the optimum catering model for the building. Tricon prepared a detailed design and equipment specification for all catering facilities, as well as assisting in the procurement of a suitable catering partner.



-  **Client**  
Coca Cola
-  **Sector**  
Food & Beverage
-  **Location**  
Wimble Street, London
-  **Personnel on Site**  
350
-  **Project Manager**  
CBRE
-  **Architect/Interiors**  
Morey Smith

### Facilities

- Staff Café
- The "loft" social space and terrace
- Hospitality pantry



**COCA COLA  
LONDON**

# ESTÉE LAUDER LONDON



Estée Lauder relocated their 620 staff to new office premises on Mortimer Street, London. Titled Project Go, Tricon was appointed, as part of the design team working alongside MCM, to develop a cohesive F&B strategy for the new offices and subsequent concept and detailed designs.

The catering facilities comprise a lower ground floor café/restaurant, meeting room & training support pantries on levels 1 & 8 and a café bar on level 8. One of the key objectives has been to ensure the front of house designs provide highly functional, multi-use facilities that are fully utilised throughout the working day.

-  Client  
Estée Lauder
-  Sector  
Retail
-  Location  
Mayfair, London
-  Personnel on Site  
750
-  Project Manager  
Rame Consulting
-  Architect/Interiors  
MCM Architects

## Facilities

- Staff Cafe
- Hospitality Bar & Lounge



# CLIENT LIST WORKPLACE

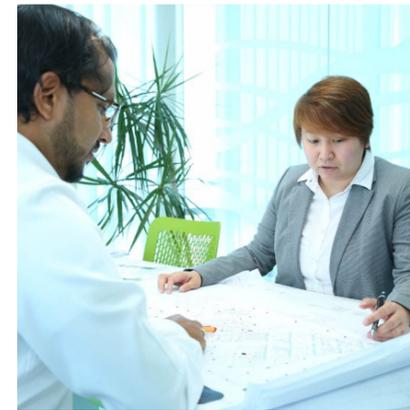
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ALLEN & OVERY ALLIED IRISH BANK AMAZON AMERICAN EXPRESS  
AMLAK ANGLO AMERICAN DE BEERS, LONDON AON ARCADIA ASOS  
ASTRAZENECA BANK OF TOKYO BARCLAYS BBC BIRD AND BIRD BP  
BURBERRY CAMBRIDGE ASSESSMENT CANCER RESEARCH UK CARNIVAL  
CELGENE CHEVRON OIL CREDIT SUISSE COCACOLA CMS CAMERON  
COMMERCIAL BANK OF QATAR DEUTSCHE BANK DIAGEO DTZ DYSON  
ELECTRONIC ARTS ERNST & YOUNG ESTEE LAUDER FRESHFIELDS  
GLAXOSMITHKLINE GOLDMAN SACHS GOOGLE GUARDIAN NEWS  
GROUP HAVAS HEWLETT PACKARD INTEL INVESTEC BANK JONES DAY JP  
MORGAN KPMG LATHAM & WATKINS LINKLATERS MARKS & SPENCER  
MCCANN WORLDGROUP MCGRAW HILL MCKENNA MERRILL LYNCH  
MICROSOFT MISYS MOODY'S INVESTOR SERVICES MORGAN STANLEY  
NATIONAL BANK OF ABU DHABI NATIONAL BANK OF KUWAIT NETWORK  
RAIL NEWS UK NTMA PINSENT MASONS QATAR PETROLEUM PUBLICIS  
MEDIA UK QUILTER REED SMITH RIO TINTO ROLLS ROYCE ROTHSCHILD  
ROYAL BANK OF SCOTLAND SAMBA BANK SABIC SANOFI SANTANDER  
SAVILLS SBERBANK SCHRODERS SHELL SLAUGHTER & MAY SMBCE  
SOCIÉTÉ GÉNÉRALE SOPHOS STANDARD BANK STATE STREET SWISS RE  
TABLEAU THE SALVATION ARMY TRANSPORT FOR LONDON TRAVERS  
SMITH TURNER BROADCASTING UBM UBS VW WEIL GOTSHAL & MANGES  
WELLS FARGO WITHERSWORLDWIDE WPP WR BERKELEY ZIRAAT BANK**

# HOW WE WORK



## BUILDING THE BUSINESS CASE

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



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



## CREATING THE PHYSICAL ENVIRONMENT

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

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

**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.

## 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



# OUR PEOPLE

Our people are the core of 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.



# 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.

Tricon Foodservice Consultants Ltd  
St James's House  
27-43 Eastern Road  
Romford  
Essex  
RM1 3NH  
England, UK

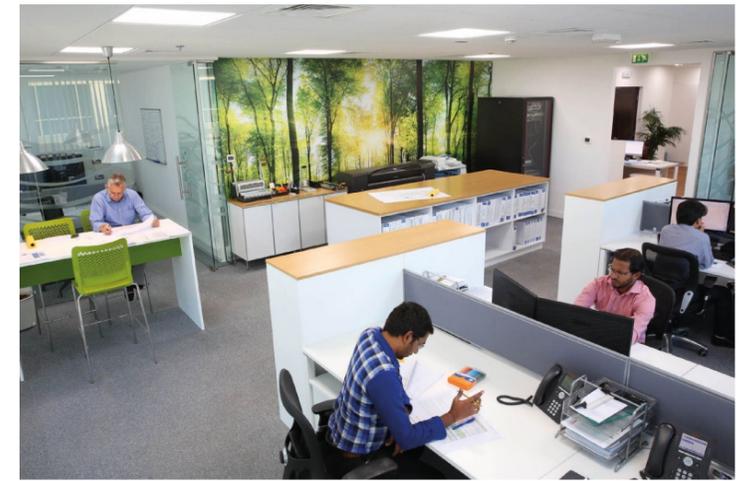
Tel: +44 (0)20 8591 5593  
Fax: +44 (0)20 8594 3169  
Email: sales@tricon.co.uk

## 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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