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by *sodexo*  
YOUR LONDON AIRPORT  
*Gatwick*

# In Brief

Relocate, remodel and rebrand the south terminal airport staff restaurant operating 24 - 7 - 365 days per year.  
Allow for a 50% reduction in foot print due to re-allocation of space.  
Provide the opportunity to market the restaurant beyond staff customers.  
Recognise and promote 'Well being' for customers and staff in a 24hr operation, by providing greater access to 'natural light' dining with airport views.



The 24hr nature of the food court attracted customers to whom 2am was the middle of the day. The vibrancy of the colour scheme and design as a whole was to be enlivening throughout the 24hr period. During daylight hours, the suspended orange acrylic fin, following the line of the entrance runway, not only helped visually to separate the dining from the circulation space but also cast an orange glow to the walls and ceiling (see photos 1,2).  
The polished, quilted stainless steel walls at each end of the conservatory dining, helped bounce light and reflections around the dining space creating a more airy, brighter open dining experience compared to the enclosed central coffee shop and lounge spaces.  
The use of polished, quilted stainless steel and marmoleum flooring was in part driven by the need for materials to withstand the oils and chemicals brought in by apron staff.

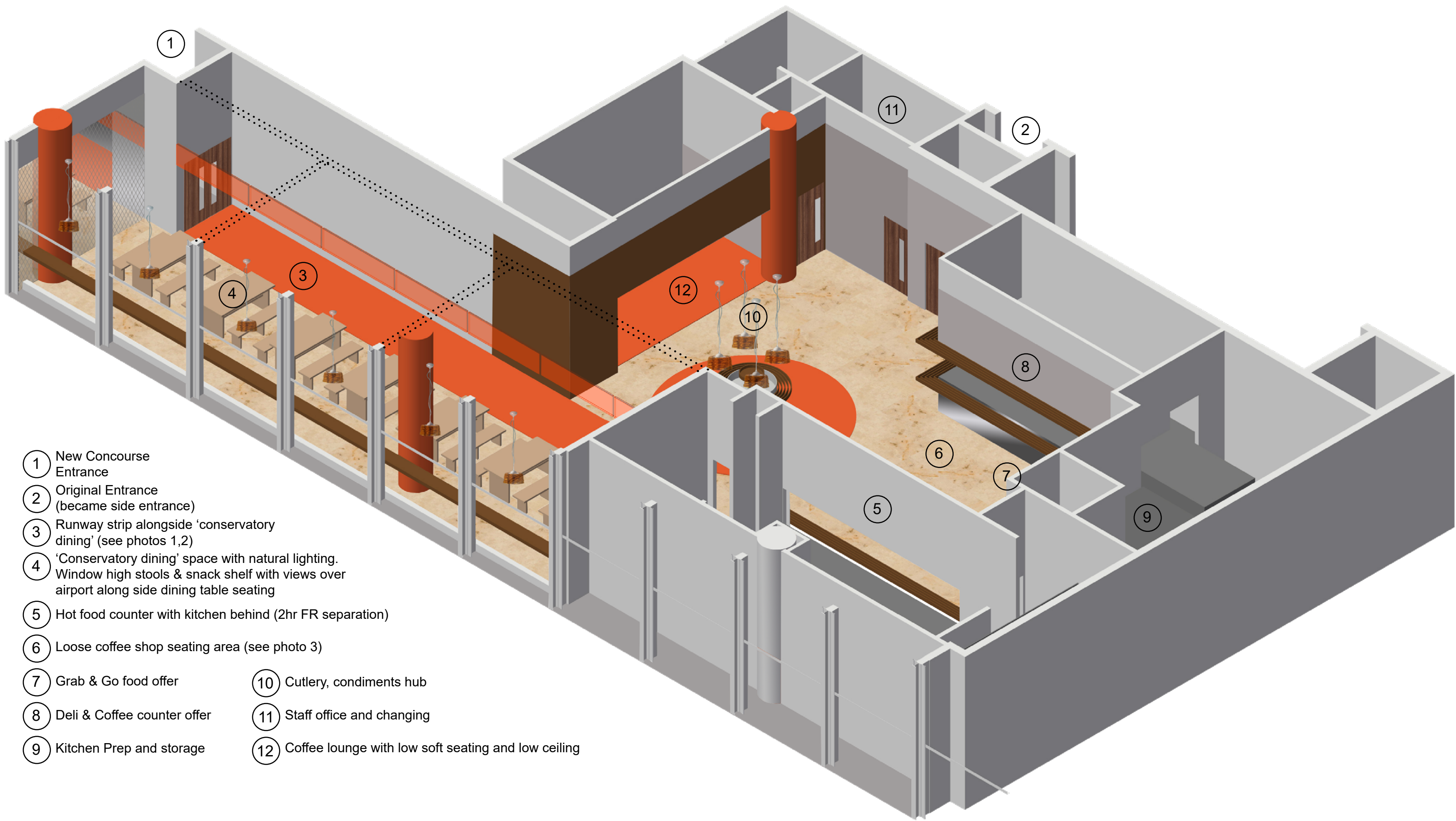
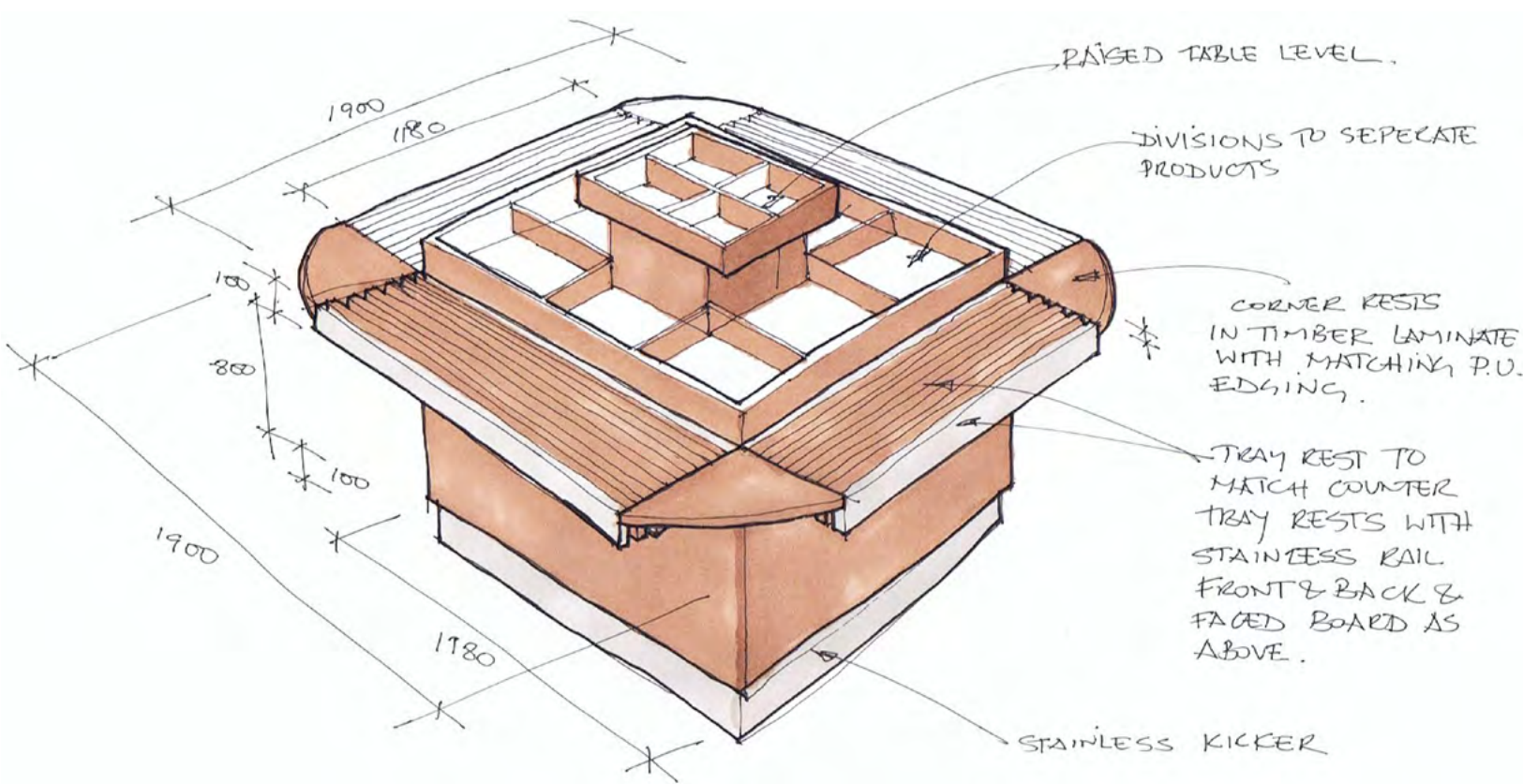


Photo -1

# Interior development



Development sketch (below) of cutlery and condiments unit (10) on Iso opposite which acted as the pivot point on the runway leading from the entrance. Feature copper suspended light shades (left) used over cutlery condiments unit and in windows along the 'Conservatory dining' space



- 1 New Concourse Entrance
- 2 Original Entrance (became side entrance)
- 3 Runway strip alongside 'conservatory dining' (see photos 1,2)
- 4 'Conservatory dining' space with natural lighting. Window high stools & snack shelf with views over airport along side dining table seating
- 5 Hot food counter with kitchen behind (2hr FR separation)
- 6 Loose coffee shop seating area (see photo 3)
- 7 Grab & Go food offer
- 8 Deli & Coffee counter offer
- 9 Kitchen Prep and storage
- 10 Cutlery, condiments hub
- 11 Staff office and changing
- 12 Coffee lounge with low soft seating and low ceiling

Interior development



Photo -2



Photo -3