



Food Truck Alley MSP Airport

Creating a unique airport dining experience

Grabbing a bite to eat at Minneapolis-St. Paul International Airport is now a welcome experience for travelers. The design team capitalized on the booming food truck craze and transported it into the airport concourse. Actual food trucks from the 1950s were stripped and rebuilt by food truck fabricators to meet strict health department standards as point of sales counters.

Octagonal floor tiles, with a combination of unique patterns, create an appealing entrance that leads patrons through the space. Reclaimed brick, vintage lighting fixtures and storefront window systems create the illusion of being outside in an old industrial alley. The team used a curtain wall assembly to facilitate the full-size trucks being lifted by crane from the tarmac into the building. Anchored by an Airstream Bar at one end, the dining yard is a destination for travelers and a profit center for the airport.

CLIENT	Midfield Concession Enterprises
PORTFOLIO	Restaurants
CATEGORY	Quick Service
SIZE	3,800 SF (353 SM)
LOCATION	St. Paul, MN, US
DATE	June 2017
SERVICES	Architecture MEP Engineering Structural Engineering Interior Design

AWARDS

- 2018 International Council of Shopping Centers (ICSC) U.S. Design and Development Awards, Commendation - Retail Store Design
- 2018 Restaurant Development+Design (rd+d) the restaurant development+design awards, Form + Function Award
- 2018 The Airport Food & Beverage (FAB) Awards, Regional Winner (Americas) - Airport Food Hall of the Year

Restaurants

Whether a single restaurant location, prototype development, or program implementation, NORR knows restaurant design. Our team of architects, interior designers and engineers work collaboratively with clients to design buildings and spaces that consider location and local relevance in balance with food and beverage concept, format and brand to achieve both a successful restaurant operation and guest experience.

Quick Service

NORR's design for quick-service restaurants combines modern flourishes to compliment a client's brand with high-tech tools to speed-up service and increase the bottom line while preserving customer experience. The line between quick service and fast casual experience continues to blur. Quick-service restaurants are adopting the upscale decor of their casual dining competitors such as locally relevant art and graphics. At the same time, operators' efforts to reduce the costs of construction, cut waste and increase sustainability result in repurposing old buildings and investing in energy-efficient equipment. As the sector evolves so does NORR, with an evidence-based design strategy.

Casual and Fast Casual Dining

Since the advent of the fast casual restaurant decades ago, NORR has been providing specialized architecture, interior design, and engineering services to suit the unique needs of casual dining and fast casual dining restaurants. To ensure flawless exchange from front

of house to back of house, NORR combines current technology with a purposeful design aesthetic to expedite service and enhance guest experience. With years of restaurant design experience and an uncompromising dedication to quality and service, NORR creates unique, experiential dining spaces to meet the goals of our clients.

Fine Dining

A well-designed fine dining restaurant will enhance the overall dining experience through expert attention to detail. NORR is adept at the creation of fine dining spaces that balance the restaurant's core mission with contemporary design to create a compelling atmosphere that will be memorable for guests.

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