



HMSHost

Taking airport dining to the next level

Global restaurateur HMSHost is committed to creating the best possible dining experience for travelers in airports and motorway travel plazas across North America. HMSHost is part of Autogrill Group, the world’s leading provider of food and beverage services for people on the move. HMSHost brings vibrant local brands into the airport terminal and creates and operates their own innovative, custom-designed restaurants.

NORR has built an ongoing relationship with HMSHost and has established ourselves as one of HMSHost’s Architect and Engineering Super-Groups, providing full services for new airport restaurant concepts. Our additional specialized services include preparatory assessment, design and construction documents, permitting and construction administration for HMSHost locations around the world. The ultimate goal of every project is to rejuvenate the traveler by providing inviting spaces, and diverse and memorable experiences.

CLIENT	HMSHost International
PORTFOLIO	Restaurants
CATEGORY	Quick Service
SIZE	Various
LOCATION	Various Locations, North America
DATE	Ongoing
SERVICES	Architecture MEP Engineering Structural Engineering Interior Design

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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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