

Case Study

Toby Carvery, Liberton

Client: Mitchell's & Butlers
Location: Liberton, Edinburgh
Value: £200,000
Timescale: Two weeks



Challenge

Pacific had to refurbish to an extremely tight deadline a popular carvery restaurant within a historic and much-loved building oozing period features and set within extensive and impressive grounds. The Toby Carvery at Liberton in Edinburgh is managed by Mitchells Butlers plc, the UK's leading operators of pubs and restaurants, whose extensive stable of brand names also includes All Bar One, O'Neill's, Browns and Harvester.

Approach

Only two weeks was allotted for the makeover, so Pacific drew deeply on their vast experience of delivering to deadline and to budget over the tightest timescales. The project was commenced at the start of May, 2018, and was handed back to the client in the middle of the month, as scheduled. During that time, the restaurant was completely closed to facilitate speediest project completion.

Tight management of the contract meant that the Toby – the “home of the roast” – was able to live up to its reputation of delivering a high quality, value-for-money dining experience to customers in a stylish and relaxing environment boasting high-quality fittings and other impressive features.

Results

The Toby is now open, serving breakfast, lunch and dinner to hundreds of customers every week from its prestigious and high-profile location on Howden hall Road. It continues to be a highly valued and stylish feature of the Liberton locality, where dining experiences – especially those aimed at families – are at a premium.