

Case Study

Bocco, Aberdeen Airport

Client: The Restaurant Group
Location: Aberdeen
International Airport
Value: £700,000
Timescale: Nine weeks



Challenge

This project, commissioned by The Restaurant Group, was part of a high-profile, £20 million-plus expansion at Aberdeen International Airport. As such, it had to satisfy the demands and meet the specifications of one of the most successful high street restaurant operators and it also had to satisfy the strict requirements of a the operators of an extremely busy airport.

Approach

Liaison with all stakeholders was key as Pacific drew on their vast experience of delivering to deadline and to budget in a busy and security-sensitive environment in which disruption to trade and passenger movements had to be kept to a minimum. The fact Pacific had already completed a number of projects for others clients at Aberdeen Airport further helped ensure the smooth delivery of this one.

Pacific were mindful of the demands of the client that Bocco Italian Kitchen & Bar had to satisfy the most discerning customers through its appearance as well as its food offerings.

Results

Bocco opened to rave reviews, with the high-end fixtures and fittings drawing most praise. It is serving, pasta, sour-dough pizza and cocktails to thousands of fliers every week – from 4am until late (last flight).

Inspired by the signature shapes and arches of Venetian architecture and using a warm colour palette, Pacific have created a relaxed Italian haven within a bustling airport.