



TRAVELERS CASE STUDY



CHALLENGE

Travelers Insurance needed to transform their corporate cafeteria into a 16,000 sq. ft. dining space that felt intimate and fostered interaction among employees. Their goal was **to create a space that set a new standard for corporate dining.**

SOLUTION

To accommodate the large space that serves 5,000 covers during lunch, the design team landed on the food hall-style concept for Travelers' Plaza Café. For RPI, this meant leveraging the product catalog and **delivering solutions like micro markets, display cases, and custom-built counters.**

The Plaza Café offers food stations that operate independently from the main kitchen during service. For example, the Melt'd counter serves paninis and other hot sandwiches. A Vienna refrigerated display case allows customers to see the fresh ingredients, and an ambient display case holds bread.

Plaza Market and The Grove are **open 24/7 and leverage the flexibility** of Regal micro market for hot and cold meal choices, grab-and-go selections, snacks, and a large selection of beverages.

RPI's custom counters are found throughout the space, lending an upscale ascetic for the Travelers' corporate cafeteria.

RESULT

The Plaza Café offers a **level of flexibility that was unavailable before the installation** of RPI's products.

"People come in to dine and to relax, recharge, and collaborate all day long. It's a warm and inviting space that provides a setting similar to what you would expect if you were having a nice meal with family and friends."

-Ed Howard Assistant Vice President of Project Management at Travelers

