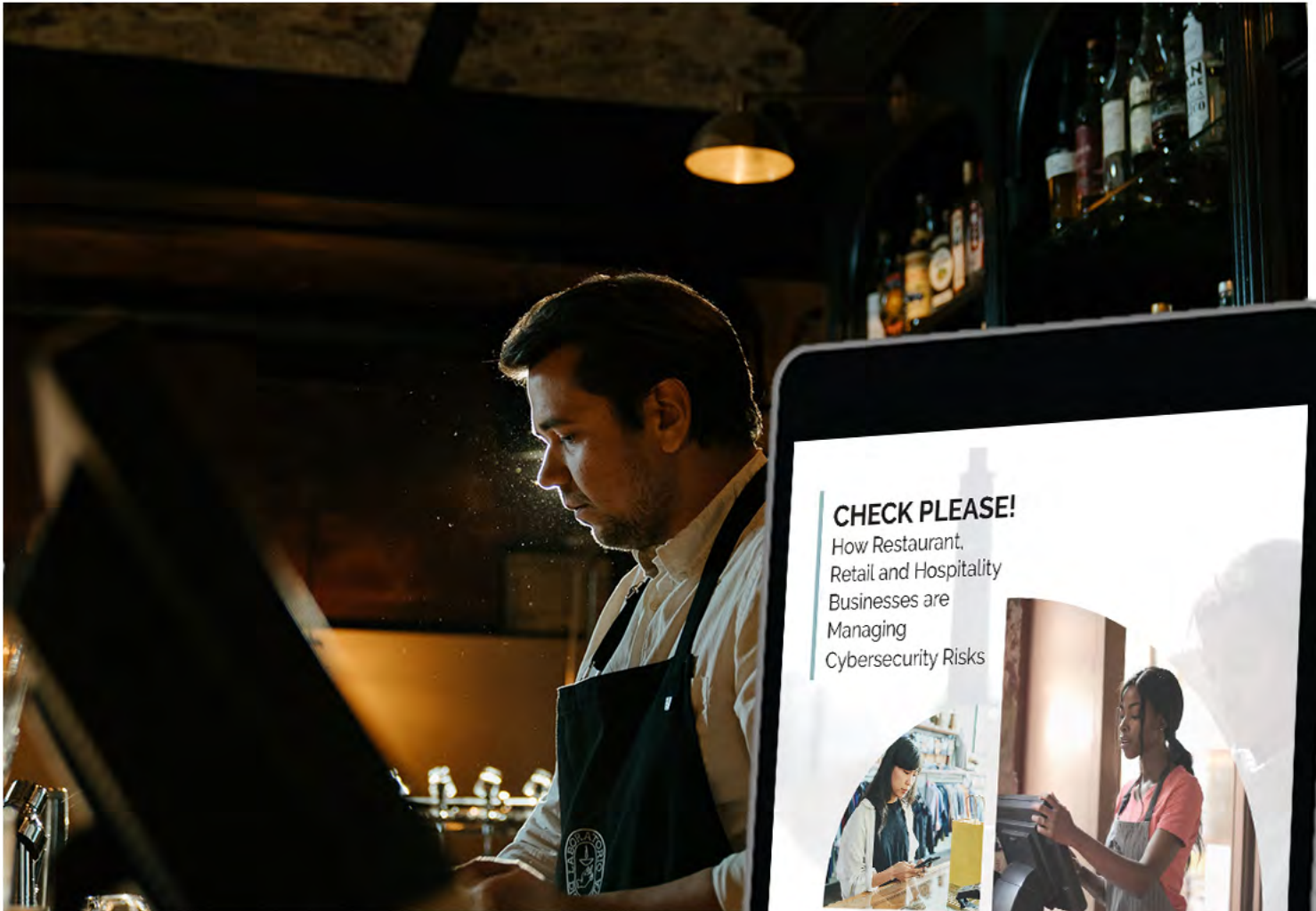


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## Creed Launches Festive Range To Make 2021 A Christmas To Remember

### FOOD SERVICE SUPPLIERS

Following a tough festive season for one and all last year, leading UK-based wholesaler, Creed Foodservice's Christmas 2021 range is all about creating impressive experiences to share, celebrate and remember. And, with consumer research from KAM suggesting almost 30% of consumers intend to visit restaurants more often this holiday season, even when compared to pre-COVID levels, there is likely to be huge demand for these celebrations.

Designed to truly wow diners looking for that extra bit of sparkle this winter season – with research suggesting 1 in 3 people are looking to make Christmas 'bigger and better' than ever this year – Creed has pulled out the stops to deliver its best festive collection yet, without ignoring the need for foodservice operators to remain flexible, adaptable and agile.





### For one and all

Sharing food designed to cater to lots of tastes and preferences is set to be popular this year, particularly amongst bigger groups who want to take the chance to catch up with friends, loved ones and colleagues through an inclusive dining experience.

Small plates are a great way to enjoy a range of flavours and textures, taking inspiration from international food trends that have come to the fore this year. From colourful Japanese gyozas, a happy hangover from the Tokyo Olympics; spicy corn fritters and macaroni bites inspired by Soul Food originating in the southern US states; through to Red Velvet Prawns, vibrant from the addition of beetroot breadcrumbs. Served with dipping sauces such as sweet chilli and sriracha they make for an incredible communal feast.

These tapas-style dishes – which are brand new to the Creed range this year – are not only great to have on a menu as an alternative to a traditional three-course set dinner, but are also brilliant for encouraging impromptu nibbles to go with festive drinks.

For further inclusivity, traditional cheese and charcuterie platters can be adapted to be plant-based grazing plates. For a vegan party platter, opt for plant-based charcuterie including vegan chorizo slices made with pea protein, smoky mushroom pate and fava bean cheese slices.



### Spectacular alternative mains

Show stopping mains, that offer an alternative to the usual turkey dinner, are in more demand this season, as consumers are open to trying different centre-plate options. Skin-on seabass fillets are a fantastic choice and are versatile enough to be used in a range of dishes. Particularly special accompanied by fresh and vibrant oriental flavours, and made all-the-more appealing dressed on a plate with fresh herbs and edible flowers, amongst a fragrant bowl of noodles.

Plant-based centre-pieces will be at the heart of any festive table too. Vegetable wellingtons including Butternut Squash & Beetroot and Carrot & Spiced Marmalade are vibrant and earthy choices – brilliant for vegans, vegetarians and flexitarians alike – or even meat-eaters who fancy a change.

Regardless of the centre-piece, dishes that require interaction with food, such as joints being carved at the table, are sure to be popular as consumers who are looking for a greater connection with others and the shared experience that comes with getting together to dine.





### Festive classics with a twist

Christmas classics are indeed not to be forgotten. Hot sandwiches and fully-loaded burgers can be decked with pigs in blankets and Christmas condiments such as homemade sprout and carrot slaw, jewelled with dried cranberries, melted Brie and cranberry sauce. Whilst the traditional turkey dinner can be brought to life with an array of incredible vegetables and a range of meat cuts, from pork belly, through to stuffed turkey joints.

Desserts, takeaway sweet treats and hot drinks are where the festive magic really comes alive and gives an opportunity for operators to pull out all the stops to meet the 'small indulgences' trend that we are seeing amongst consumers who are looking to treat themselves little and often after a particularly challenging couple of years.

Jaffa Mountain Cake incorporates the rich citrus flavours associated with Christmas, with a barrel load of delicious chocolate, in a layered sponge with orange mousse, dark chocolate orange truffle and topped with Jaffa Cakes and sponge flooded with truffle.

Black Cherry Charlotte Cake is a new spin on the traditional Black Forest Gateaux with a Kirsch soaked sponge, layered with black cherry compote and cherry mousse, finished with dark chocolate rosettes and shavings.

Operators should take the opportunity to upsell on warm festive drinks this year using a range of flavoured syrups and drink toppings, which are easy to create, meaning weekly Christmas specials can be created and offer customers a reason to visit again and again. From using spices to flavour coffees and hot chocolates, including cinnamon, chai and nutmeg, through to introducing a variety of flavours that add sweetness, such as salted caramel,

molasses, honeycomb and dates, it's important to bring that warm, comforting winter vibe to your offer.

Rich fruit flavours such as black forest cherry, plum and orange are set to be a popular choice, whilst biscuit & marshmallow flavours, reminiscent of s'mores will prove irresistible for those looking for a warming treat.

### Creed's Executive Development Chef, Rob Owen, comments:

"Christmas this year is about bringing back the magic for diners, to create an experience that everyone remembers. But, it's not without a certain amount of caution that operators will go into this season. We've worked incredibly hard to make our festive range spectacular, introducing an array of new products and dishes, whilst ensuring it works for groups of all sizes and with different dietary requirements and preferences.

"We're looking forward to supporting our customers this year and are happy to advise on the best way to structure menus to give the wow factor, whilst ensuring they remain manageable for many operating with reduced staff numbers."

**For more information about Creed's festive offering this year, download the Christmas brochure here: [www.creedfoodservice.co.uk/christmas-2021](http://www.creedfoodservice.co.uk/christmas-2021)**





## Bespoke Book Collections To Educate, Entertain, Inspire

### FOOD SERVICE SUPPLIERS

At Cereal Partners UK we have been in regular contact with our Hospitality customers throughout lockdown, continually looking to support their needs during this difficult period, in particular around practicality.

Many of our customers have reviewed their Food Strategy and prioritised guest safety in their plans. As a consequence, we have seen a significant increase in demand for our Box Bowls Single Portion Packs, which customers have turned into a convenient post COVID solution.

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of some of the UK's most loved cereal brands have been a key topic of conversation.

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## A Revolution In Wine Cooling

### BEVERAGE SUPPLIERS & SYSTEMS

**Familiar looks, extraordinary design. From Ice Cool Design comes the Hielo: a new way to keep wine chilled on the tabletop.**

Ice Cool Design took inspiration from luxe Manhattan restaurants and sun-soaked restaurant terraces in Mallorca when crafting the Hielo. It's a fresh solution to keeping wine chilled on the tabletop and a unique alternative to using buckets full of ice and cold water.

Innovatively designed from solid aluminium, the Hielo uses just five ice cubes to keep the bottle inside gently chilled for over an hour. It's convenient, compact and starts working as soon as you drop in the ice. Internal stilts keep the bottle elevated, so there's no condensation, no drips, no slippery glass and no wet labels. It's available in three finishes: light gold, gunmetal grey and matte black.

#### **LESS COST, LESS WASTE**

Unlike conventional ice buckets, the Hielo uses just five ice cubes, making it environmentally friendly and cost-effective. In fact, the Hielo is estimated to produce 80% less carbon emissions than a standard ice bucket by sustainability consultancy Carbon Footprint.

#### **AN INTELLIGENT DESIGN**

The Hielo maintains a temperature as close to fridge conditions as possible, where wine can rest on the tabletop without losing its cool – but also without over-chilling. Many conventional wine buckets and tabletop coolers bathe bottles directly in ice, producing heavy thermal conduction that makes the wine a colder temperature than it should ideally be served at.

The Hielo's remarkable design works in reverse, increasing coolness over time to counteract the wine becoming naturally warmer. It uses just five ice cubes to create a gentle, delicately cool internal chamber where wine stays fresh but doesn't turn ice cold – as if it's just been taken from the fridge. It's the optimal conditions for enjoying wine, champagne and other chilled beverages.

#### **MAKING FINE WINE EVEN BETTER**

From grape selection and vineyard growth to pressing, travelling and bottling – the Hielo is all about respecting the journey of the grape. Its unique design can help millions of wine lovers around the world enjoy wine at the right temperature, whilst promising lower costs and fewer emissions for the businesses that serve them.

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\* When compared to a standard ice bucket by sustainability consultancy Carbon Footprint



## KIBOU Japanese Kitchen & Bar opens in Clifton, Bristol

### NEW OPENINGS

On Monday 4th October, multi-award-winning KIBOU Japanese Kitchen & Bar opened its third restaurant on 16 King's Rd, Clifton Village, Bristol.

Following a major refurbishment, the new restaurant, designed by Cheltenham-based architects, Q&A Interior Design Ltd and incorporating the talents of illustrator, Martyna Sabadasz, is bursting with colour and Japanese-inspired attention to detail. With a vision to transport guests to the eclectic streets of Tokyo, KIBOU Clifton draws upon traditional Japanese art and design, juxtaposed with a more contemporary depiction of this uber modern city. Traditional Japanese block prints and exotic geisha murals sit effortlessly side-by-side with bold neon signage and projector animations depicting a more modern side of the country.

As with other KIBOU sites, Japanese foliage also plays an important role throughout the venue, with a network of iconic burgundy Japanese acers created



## KIBOU



by Warren Bushaway of London Event Florist dressing the building's frontage and organically binding the overall aesthetics and design.

The 80-cover two-storey neighbourhood bar and restaurant includes a range of intimate dining areas, spacious lounge, standalone marble decked bar, and open sushi kitchen with high top seating. The venue also benefits from an additional covered terrace, with the potential for up to 20 covers.

The menu at KIBOU Clifton centres on showpiece sharing platters, such as the 20-piece JO MORIAWASE mixed sushi and sashimi selection, signature sushi rolls, including their famous tempura-battered and deep-fried salmon, avocado and tobiko VOLCANO ROLL, alongside a range of classic and contemporary Japanese dishes. Steaming bowls of RAMEN, made with pork, chicken or vegan broth, freshly prepared KATSU CURRY, crisp TEMPURA, including softshell crab, and a selection of pillowy steamed BAO BUNS and GYOZAS with a variety of fillings. With an extended vegan offering now available and a range of seasonal specials on offer, KIBOU's diverse menu caters to all Japanese food-loving tastes and dietary requirements.

To complement the restaurant offering, KIBOU also features a standalone bar serving an ambitious selection of Japanese WHISKY and SAKE along with Japanese brewed beers, authentic high-balls and signature Japanese-inspired cocktails.

Commenting on the opening, Ruth Player, GM at KIBOU Clifton says;

"We're so excited to finally be able to open the doors of KIBOU Clifton, and to welcome guests to our new home. Since we started getting the restaurant ready, we've been bowled over by the enthusiastic support we've received, and it has been amazing to see peoples responses when they see the restaurant for the first time. We definitely think we are offering something a little different to the area, and are looking forward to bringing our vibrant and contemporary slice of Japan to Clifton Village.

"With bookings already starting to take shape, the team trained up and ready to go, and a real desire to put KIBOU Clifton on the foodie map of this eclectic neighbourhood, we can't wait to start welcoming guests through our doors and becoming part of the local community."

**For more information about KIBOU Restaurants Ltd and the new site in Clifton, visit [www.kibou.co.uk](http://www.kibou.co.uk)**

# New Hospitality Platform, HOMEtainment Launches

## HOSPITALITY SERVICES



Launched this summer, HOMEtainment is the brainchild of hospitality aficionado, Antoine Melon. With over 25 years of pertinent experience behind him, working for lifestyle and luxury brands such as Soho House, Six Senses, Mandarin Oriental, and Conran Restaurants, Antoine revealed his ambition to put the excitement back into entertaining, along with helping to reinvigorate the hospitality industry.

“My mission with HOMEtainment is to provide hospitality freelancers a platform to offer their services directly to the customer, while simultaneously meeting the needs of the new consumer who wants to enjoy fun and refined experiences in the comfort of their own home.”

Putting his global experience to exceptional use, with HOMEtainment Antoine presents the crème-de-la-crème of mixologists, chefs, DJs, and event creators extraordinaire. With many years of culinary, event, and hospitality experience behind each ‘HOMEtainer’, this new platform is able to provide outstanding experiences for groups of all sizes, with ease and quality of service guaranteed.

No more scouring the web for individual entertainers as HOMEtainment offers an elite selection of hosts to come into your home or venue, each one hand-picked for their expertise and creative flair. Grouped into four main categories, you’ll find specialists in

food and drink, a range of musical talent from DJs to Opera singers and pianists, and for something totally different, the ‘Play’ experiences. Ideal for those looking to wow and surprise their guests, you’ll find an eclectic mix of activities within the Play section, including the abstract The Euphoric Experience, a calming Crystal Healing ceremony, and an informative Build Your Own Cellar session.

Showcasing an awe-inspiring selection of fun and cultural experiences, this is the first platform of its kind to provide all you need to entertain like a pro. Perfect for celebrating any kind special occasion, HOMEtainment makes entertaining effortless with its impressive choice and ease of use. You can even mix multiple experiences for a blowout affair that is sure to make a lasting impression!

Combining the very best in food, drink, music, and exceptional experiences in the most private setting possible, Co-founder, Antoine Melon is delighted to unveil his new platform that not only offers consumers something exciting but also helps the struggling hospitality sector: -

“After each crisis there are opportunities. Entertaining at Home will have a different meaning after Covid restrictions. Consumers will want to socialize with family and friends in a safe environment, and there is nowhere better than their own home.”

Providing outstanding service guaranteed, and covering all areas within the M25, all hosts and experiences can be booked easily online, with each one endorsed by Antoine himself following a strict screening process.

[www.hometainment.com](http://www.hometainment.com)





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## Award-Winning and Celebrity Endorsed Plant- Based Group Neat Burger

SET ITS SIGHTS ON GLOBAL DOMINATION FOLLOWING STAGGERING GROWTH VALUATION

Neat Burger - the UK's fastest growing plant-based chain - confirm the launch of 30 new sites across the capital, following the completion of a funding round valuing the company at \$70m, an increase from a \$27m valuation last year. The expansion follows thriving demand for their pioneering approach to consciously delicious fast food. With high-profile backers including Lewis Hamilton, Neat Burger has amassed a loyal following of plant-based and meat eaters alike due to their fresh approach to meat-free dining since their conception in 2019. And with national and international domination in their sights, Neat Burger is proof plant-based living is here to stay.

Speaking of the expansion, Lewis Hamilton says: "We created Neat Burger to make plant-based eating more accessible to everyone whether you eat plant-based all the time or just want to add it to your diet every now and again. The response to Neat Burger since we opened has been incredible. I'm really proud of the boundaries we have been able to push in this space and the plans for expansion both in terms of sites and delivery are really exciting."

New restaurant sites to sprout up over the city over the next 12 months and include Victoria, October; Canary Wharf, November; Westfield Stratford, December;



## NEAT BURGER



Bishopsgate, Ealing, Kings Road, O2, January; with Queensway and Waterloo to follow in the spring and further sites to follow in Covent Garden, London Bridge, Clapham, Hammersmith and Shoreditch. Regional expansion is also planned for 2022.

The 14 new restaurants will more than triple the brand's existing brick and mortar portfolio which currently include sites in Oxford Circus, Soho, Camden and recently launched, Finsbury Park.

Delivery is set to reach all corners of London with 16 additional delivery kitchens across the capital as of early 2022, made available through Deliveroo and virtual kitchen partner REEF.

The latest raise will fund international expansion (including US, UAE and Italy), and product development, and was led by Rajeev Misra, CEO of SoftBank Investment Advisers. He says: 'I am thrilled to be part of the Neat team as it continues to develop and expand in the UK – the vegan market is growing rapidly, and it is an exciting time for the brand'



Misra joins existing founding investors including Henrik Fjordbak, former COO of Joe and Juice, and David Yeung, founder of Green Monday, are Wellness Holding, founders of Technogym, and Anthony Di Iorio, co-founder of cryptocurrency Ethereum.

The expansion announcement follows calls from the Climate Change Committee for people to eat 20% less meat and dairy by 2030. Thanks to brands like Neat Burger helping to champion a more flexitarian diet, that future is looking very much achievable. While conscious consumption is at the heart of the brand, Neat Burger has positioned itself to be accessible to all, with its tasty food and fun, relevant image appealing just as much to its non-plant-based fans.

**Website:** [www.neat-burger.com](http://www.neat-burger.com)

**Instagram:** [@neat.burger](https://www.instagram.com/neat.burger)

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## Silencio des Prés Opens in Saint-Germain-des-Prés

### NEW OPENINGS

On 7th October 2021, Silencio des Prés opened its doors in Saint-Germain-des-Prés as the latest launch from iconic Parisian brand Silencio. The venue will be a chic new restaurant and 360degree cinema and event space with a terrace for sunny days. The restaurant is spearheaded by celebrated chef Guillaume Sanchez and the cocktail menu has been created by Remy Savage, one of the biggest names in bars right now. The space has been designed by Studio KO.

The buildings have a rich history, connecting nouvelle vague, bohemia, intellectual exchange, all strands of creativity and political advancement. Silencio des Prés is the third corner of a trilogy which has seen the Silencio philosophy encourage the pace of Parisian hospitality to lead on the world stage for over a decade. First came Montmartre. Then Ibiza. Now des Prés. By 7th October, the first day's business on this thrilling new bistro, movie theatre and salon will be complete.

Like its two immaculately idiosyncratic predecessors, Silencio des Prés will offer something more than food, drink, service, entertainment and prestige. Silencio buildings are fashioned as factories of ideas. They are places to meet surprising strangers, to strike inspirational ideas, for accidents to turn into inspirations, business to feel like pleasure and to make the seemingly impossible closer to reality.

Opening in the 6th arrondissement at Saint-Germain-des-Prés has been a dream of Silencio founder, Arnaud Frisch. "When we move into an area, we honour the history while looking to the future," he explains. "We don't want to be nostalgic. It is about keeping the spirit of a building alive and then doing something innovative with it, for now."

#### A SECOND PARISIAN LOCATION

Silencio des Prés is made up of one cinema and one restaurant. The cinema began life in 1969 and was brought by Saint-Germain-des-Prés local, Frederic Mitterrand in 1979. The picture house was known

## SILENCIO DES PRÉS

to be his favourite and has in the interim variously been utilised as a cabaret space and bar under previous owners, the family Henochsberg. Like the Metrograph, the East Village, New York cinema with which it shares some pared back aesthetic, the ghosts of great cinema live in the ether here. If Belmondo and Truffaut have touched the walls, why reconstruct them?

It is in the restaurant where the major changes have occurred, under the instruction of the finest Parisian design minds of their moment. The mighty interiors duo Studio KO, Karl Fournier and Olivier Marty have brought back home to Paris their vertiginous skill for defining a city's most prestigious yet relaxed social space. The talents they've honed at the intersection of elevated comfort and sophistication in Los Angeles, during the ongoing reconstructions of the Chateau Marmont, and London, at the Chiltern Firehouse, now finds a brand-new home tucked below the Seine.

The Studio KO delivery at Silencio des Prés is already making myths prior to opening. When Louis Vuitton's head of menswear, Virgil Abloh swung by

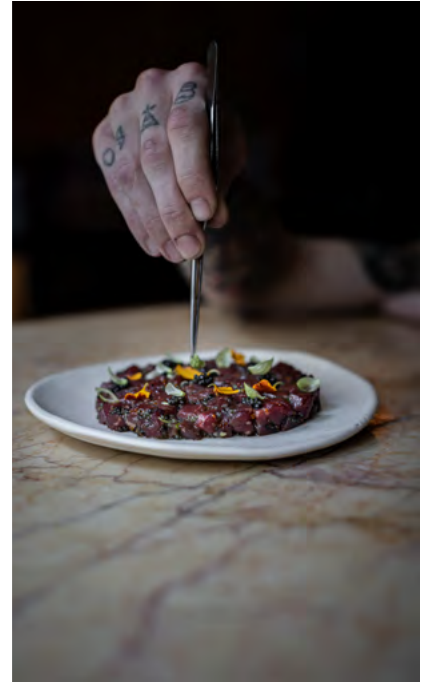
for a visit and first saw the signature, bespoke carpet design by Pierre Frey he instinctively reached to take a series of pictures. The instruction to Studio KO was simply to make the circulation work for a space which could facilitate a gregarious table of shared creativity or a hidden corner in which secrets could be swapped.

The graphic identity of Silencio des Prés brings another iconic Parisian duo to the table, M/M (Paris), who quickly solved the naming problem for Frisch, on declaring the Ibiza outpost of Silencio should be El Silencio and it's St Germain wing, Silencio Des Pres. The tableware has been especially crafted by ceramicists, Marion Graux, Camille Esnée and artists Suzie Lapierre D'Argy (Forma).

### THE CHEF

At the heart of the vision for the restaurant is the food, under the progressive thinking of classically trained radical, Guillaume Sanchez. The restaurant will feature a permanent menu with ingredients that will change based on the stock of Silencio des Prés ten small-scale produce providers.





“For Silencio des Prés, and everything related to it, the goal is simple,” says Sanchez. “How can we do better? How can we have an establishment that brews a lot of covers a day, while passing messages, respecting the planet and the people who cultivate it? At what price and under what conditions?”

He has thought long and hard about this while developing a kitchen fit for purpose in the direct challenges of production.

Just because it is ethical in spirit does not mean it is not delicious. “This is about respecting the man or woman who cultivates, reinventing the model of volume catering and giving pleasure to people,” he says.

### 10 YEAR ANNIVERSARY

This year the Silencio philosophy celebrates its first ten years of bricks and mortar success. Arnaud Frisch is not a man given to nostalgia, but it is worth pinpointing the trajectory his spaces have taken him on. Back in 2011 the Montmartre venue emerged out of the French Touch music scene. Indeed, the first Justice album was recorded in the basement which David Lynch’s design transformed into a hotbed of creative activity. Musical heavyweights Prince, Kanye West and Pharrell Williams have all performed on its tiny stage. Lana Del Rey was so crippled with early performance anxiety she could barely make eye contact with the audience during her early set. Most important for Frisch was not that these titans of exciting sound wanted to play at the venue, but that they chose to hang out in the venue afterwards, creating something more than a stage

to play on, more like a salon with performance. That was always the dream.

In the summer of 2021, El Silencio extended the brand ideology to the sunkissed beaches of Ibiza, transforming a more tropical if no less artful iteration of Frisch’s laissez faire knack for the assemblage of the right people at the right place. During their decade of activations, Silencio pop-ups have appeared at the Cannes Film Festival, the Serpentine, London and Venice Biennale, Art Basel, Miami and as a hotel - Maison de l’Aiguebrun - in the Luberon countryside. The central thread of Silencio remains the same throughout, whatever the variations on a theme it takes physically. These spaces are intended for the brightest, most adept thinkers in the creative industries to exercise as much of their minds as they do their palettes.

And so, Silencio des Prés. The newest relative to join the Silencio family was germinated from one simple instruction. That all Silencio has achieved across Paris and the globe, these palaces to lightning bolt moments happening in the middle of the night can be given optimum daylight expression. Silencio des Prés will follow the brilliant collection of active customers from early breakfast through to the last supper of the day.

This new project has come to represent the fullest realisation of the Silencio dream, as the team starts to plan their next endeavour...

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# Platemate

## MISE & PLACE SOLUTIONS

### Who are we

For more than 30 years we have been trying to solve mise and place problems within kitchens and hospitality. Pre-prepared plates need to be stored somewhere that is easy, convenient, safe and effective, this is what our products can offer. Our founders experienced the difficulty and inconvenience concerning mise and place problems themselves and that is why they created our products. Our products are sold through dealers and wholesale as we are the place where it all starts, the manufacturer.

### What we offer

Efficiency and effectiveness are the main targets our products are going for. Creating the opportunity for you to store your pre-prepared plates anywhere you like, even in the fridge and refrigerator. This will help you to save space and time during your activities.

Every model can be adjusted to different plate sizes, up to 42 cm in diameters. Our smaller models, such as our table models and wall model are easy to store and are perfect for smaller kitchens and buffets. The bigger models, the collapsible and the twin model offer solutions on a bigger scale.

### Benefits and sustainability

Besides making your kitchen more effective and efficient there are other benefits concerning our

products. Sustainable and conscious materials are one of them, using these materials creates a longer lifetime, and besides that, if certain parts need to be replaced there are also options to order spare parts so your product can live even longer.

The materials used are of high quality, that will be able to survive the jungle in the kitchens since that is how it is sometimes. Special parts, such as our wheels and extra pins will keep your plates in place and allows you to move the models over uneven terrain.

### How to get your Platemate

As already mentioned, we offer our products through retailers and wholesale, these are the places to be if you want to get your hands on one of our products. On our website, we have our dealers list, where you can find the dealer that is closest to you. Imagine a situation in which you don't have to think about storing your pre-prepared plates, and how to move them, our products offer the solution.

Let's start making your kitchen more effective and efficient.

You can always contact us about anything via [www.platemate.com](http://www.platemate.com)

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## RG NAXOS by THDP

A REVAMPED FOUR-STAR BEACHFRONT HOTEL,  
SET IN GIARDINI NAXOS BRINGS OUT THE BEST OF  
THE MEDITERRANEAN CULTURE AND HISTORY.

### The location

Giardini Naxos, founded in 734 BC by colonists from Chalcis in Euboea, and was the first Greek colony in Sicily. Ancient Naxos was destroyed in 403 BC, and the centre that rose in its place in the Middle Ages as a fishermen's village. In the late 19th century elegant villas were built, used as holiday mansions by the upper classes.

The Greek heritage that remains in Sicily can be seen in the architecture of a few very important buildings. The Temple of Concordia, located in Agrigento, is the largest in Sicily and one of the most well-preserved Doric temples in the world. It is today a popular seaside-resort, that can be reached in less than one hour from Fontana Rossa airport in Catania, offering more than 40 hotels, and a great number of vacation homes.

A blend of Greek, Latin, Aragonese, Arabic, Lombardic and Norman-French, Sicilian can be said to be a language rather than a dialect of Italian. Throughout the year the island plays host to numerous artistic, cultural, and religious events. Sicilians love a celebration.

Every town or village has a patron saint and commemorates their name day with parades, fireworks, eating and drinking. Many more annual festivities revolve around local food and harvests such as sausages in Caccamo or pistachios in Bronte.

Opera and classical music are also well represented in Sicily. Palermo boasts the largest opera house in Italy, The Teatro Massimo. While the magnificent Taormina Greek Theatre, with Mount Etna as a backdrop, has an impressive summer schedule.

Sicily is undoubtedly famous for its vibrant folk arts and crafts. Taking inspiration from rich history and brightly coloured fruits and surroundings Sicily has a number of unique crafts to explore for culture-oriented visitors. One of the best-known symbols of Sicilian folk iconography is carretto siciliano. The cart was a means of transport that combined functionality with the telling of stories and tales, serving as a kind of wandering picture book that variously depicted historical, literary, religious, or chivalrous events.

The ancient Phoenicians and Greeks brought their artisanal traditions to the island, creating amphorae,

kraters, kylixes, and other typical ancient wares and the technique of laying bright, saturated colors have been introduced into Sicily during the Muslim conquest.

The fashion house of Dolce & Gabbana put Sicily on the fashionista map and spread the island's crafts worldwide by incorporating iconic Sicilian images in its bold prints like the colorfully decorated horse cart, ripe lemons and oranges.

This was an early inspiration for the interior design concept created for the hotel by THDP, a London based interior designer and architectural practice with a team of 50% British and 50% Italian designers.

### The Hotel

The hotel is beachfront and from all the common areas windows the view is always toward the sea. The building presents most of the room facing the sea allowing the Mediterranean light to enter from the big windows and the guest can enjoy the salty air from the guestroom balcony.

The hotel was (and still is) one of the most important and famous hospitality building which has hosted generation of tourists attracting people from all over the world. It sits at the feet of Etna volcano and near to Taormina.

Detailed local research guided the narrative of the entire concept project, commencing with the refurbishment of the main public areas, lobby and lobby bar, guest check in, Restaurants Panarea &

Sciara, and creating a new Pool Terrace and Fluido bar.

### The concept

The interior design concept was inspired by the natural beauty of the volcanic beaches, the sea, mount Etna's super-natural presence and the features of the island of Sicily and the ambition was to bring them into the centre of the hotel. By adding local decoration, artworks and colors the goal was to add character, a deep sense of authenticity and a refined and resort-based palette of natural tones with touches of colors of the sea.

The lobby was a large open space of over 700sqm meters, previously decorated in a heavy baroque style, the concept from the outset was to re-activate this space, giving it a new heart and focal point – and to be appealing to both guests and to walk-in locals.

From the outset THDP considered adding a new lobby bar to the center of the space, being both a visual anchor but also dividing the space and making it feel more intimate. With the new layout smart workers and leisure guests can meet using a polyvalent area which can hosts all thanks to the different typology of seating. The style is elegant, Mediterranean with sea colors and Taormina's stone colors melting indoor and outdoor color palette.

The reception has been inspired by the Sicilian attitude of welcoming and it has been translated in three large reception desks with dark grey lava top





fabricated by Nero Sicilia, the feature rear wall is tiled with hand painted local tiles by La Fauci, the accent decorative lights are from Aromas del Camp and are of copper and rattan, thus from the very beginning of their journey the guest is surrounded by an authentic and local experience.

The restaurant Panarea has materials, features, and shapes that reminds guests of antique craftsmanship, incorporating hand painted tiles in the niches at the entrance with traditional motifs from La Fauci. The buffet area has screens featuring irregular but geometric shapes hanged from the ceilings that recall ancient Greek terracotta jars. The artisan tributes continue on the walls covered with a braided woven leather cowhide effect inspired by ancient Greek sandals.

La Sciara Restaurant's design has been inspired by the existing wall covering of lava stone: the space has the darker tones echoing those of the Mount Etna volcano, the dark ominous stone is counterpointed by the vibrant blue and red glazing – recalling colors of the sea at night, foreboding, dark yet attractive and welcoming. The metalwork in the restaurant is a rich copper tone, accented by rich blue lacquers, and the table top feature rich glazed textures applied with glass onto the lava stone, all by Nero Sicilia. The entire space naturally calls to mind dining in a more elegant and finer restaurant.

**Quintessenza Lobby Bar & Check-in**

The new Quintessenza bar is the perfect place to enjoy a beverage with friends old and new in the

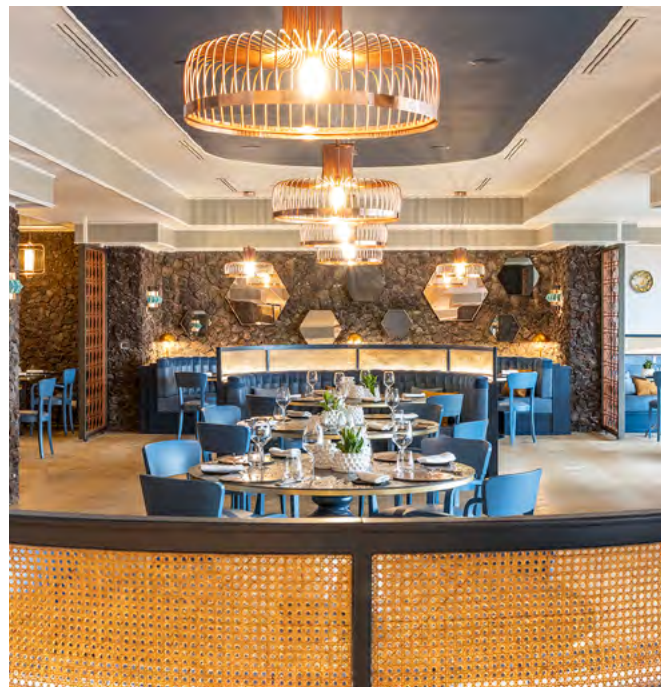
heart of the lobby, directly next to the screened off guest lifts, the bar welcomes guests who wish to socialize. Both local wines, spirits as well as juices and coffee are all prepared to order in that unique Italian Style.

The bar utilizes local materials to create a new feature in the centre of the lobby space, the bar top from local company Nero Sicilia is a made from volcanic lava stone extracted from the quarries of mount Etna glazed in cracked white glass. The bar fluted and curved front is formed from woven faux leather by Natutex, the rear bar features antique mirror with the joinery finished in Italian Oak and Rattan.

The seating in the Quintessenza features two room divider style banquet seating, fitted with USB and power outlets it's the perfect place to work and relax, the backs of the banquet are finished in woven faux leather by Naturtex. The bar offers a range of seating options from the bar stools facing the bar from Gervasoni to the lower relaxed armchairs are from Miniforms and Torre 1961. The tables and banquet were manufactured to THDP's design by Riabita. The new highly decorative wall covering is by Janelli & Volpi.

The check in area has also been refurbished, with new desks, headings and rear artwork and tiling by La Fauci all custom designed by THDP.

The reception desks are finished in dark grey lava stone by Nero Sicilia, with a façade of woven faux leather by Naturtex adding warmth and texture, the



fronts of the desks feature oak paneling mimicking the fluted effects of classical columns of the Temple of Concordia.

The desks feature a custom designed header paneling featuring arched panels with rattan inset into it with back lighting.

### Panarea Restaurant

The Panarea Restaurant is the place in the morning for breakfast but easily converts during the day to host lunches, special events and dinner in the evening. The restaurant offers sweet and savory delights, in the evening guest can expect to embark on an unforgettable gastronomic journey. The layout of the restaurant focuses on the new buffet counters which are aligned to the show cooking area - allowing guest to admire the Chefs preparing their dishes to order.

The buffet counters are centered into the new restaurant and are closable during evening set up and special events with a custom designed screening. The buffet counters feature built in an invisible heating and cooling elements which allow all the dishes to be moved around and swapped around to offer maximum flexibility to the hotel. During events the buffet counters can be stripped back and closed off - giving the restaurant less of a 'breakfast' space feel and more of a space for fine

dining.

The new seating offers relaxed arrangements with a mix of table sizes, featured in fabrics reflecting the colours of the sea, visible from the restaurant. THDP also designed high tables, which can be used in the morning for breakfast to display local pastries and in the evening a high table dining experience. The adjustable tables made by Riabita, who also carefully prepared all custom furniture for the project and project managed their execution on site.

The custom designed carpeting by THDP is made by Ulster Carpets, the ceiling lighting are re-purposed light fittings from a hotel in Milan owned by the client - made in Murano.

### La Sciara Restaurant

The word "Sciara" is a local term, used in Sicily in the Etna area to indicate the accumulations of volcanic 'waste' that form on the surface or on the sides of the mountain. The term gives it name to the fine dining restaurant at the hotel, where the interior concept is intense and reflects power and wonder of the volcanoes spilling lava - dark intense with touches of blue & red.

The walls were finished with rough hewn lava stones, giving a raw and natural feel, to compliment this toughness the seating by contrast is curved and





flowing and features 4 signature tables finished in enameled lava stone by Nero Sicilia, the booths too are curved and help give the restaurant a centering. There are screenings in copper tones which feature so the design of super scaled rattan, adding a sense of privacy whilst not robbing the restaurant of its sea and pool views. The flooring is stained Natural Oak laid in a herringbone design by Havwoods. The copper-colored feature lighting is from Utu, the hexagonal mirrors by Sovet.

La Sciara is a perfect location to enjoy life's special moments with great Italian food, to taste the authentic traditional Sicilian flavors, the chef relies upon only top-quality ingredients which are always locally sourced where possible. The restaurant has a long wine list of carefully selected local wines are featured in their own display wall. The restaurant offers lunch and dinner but can also serve during special events, in the evening guest can expect to embark on an unforgettable gastronomic journey. The presence of an open show-cooking showcase allows guest to admire the Chefs preparing their dishes. The menu' comprehends a large variety of seafood including an interesting raw fish list, all fresh fished from the sea in front of the hotel.

The bar, show kitchen and wine display area were all uplifted, with lava stone from Nero Sicilia used for both the bar top and front, and in a glazed motif for

the tabletops. Outside the restaurant is a terrace and the Fluido Pool Bar.

### Fluido Pool Bar & Pool Terrace

The Fluido Bar is located on the pool terrace, just outside La Sciara Restaurant offering breathtaking panoramic views of the Mediterranean sea and the unique grey volcanic sandy beaches. The pool Bar is characterized by a contemporary, indoor meets outdoor styled residential look and feel. The walls are finished in a cement-coloured panels by Consentino, the bar top is white Dekton and the bar front is feature tiles in raw and glazed lava stone by Nero Sicilia.

The bar serves pre-dinner aperitives with signature cocktails, open to guests and locals, the ambition is to become a destination bar for the hotel adding to its local night scene. The seating is part dining, part informal lounge sofas with outdoor furniture by Etimo & Varaschin. The flooring is a gres tiling from Gruppo Florim, who also provided the surround to the pool and its interior. Large ecru umbrellas offer shade to the guests during the summer times. THDP created a warm garden style lighting effect, selecting outdoor weathered wall fittings by Aldo Bernardi & suspended light by Faro Barcelona. The large pergola and pavilions are custom designed and supplied by Corradi.

# The Best Tech & Accessories You Need To Enjoy Your Outdoor Louvered Pergola All Year Round

## OUTDOOR LIVING



By incorporating the latest technology and additional accessories into your outdoor pergola, you will not only be able to continue enjoying your outdoor space as the dark winter nights draw in; but the right products will enhance the overall ambience of your garden as a result.

### Lighting

Within a typical pergola structure, lighting should be integrated into the framework, louvers – or both – in the form of LED strips or spotlights. LEDs can be red, green, blue or white (warm white lighting creates the perfect ambience). LEDs provide a more even level of lighting than spotlights and will emit light onto the terrace at all times, even when the pergola roof is open.

### Heating

The most common types of heaters are infra-red and ceramic – both of which are low energy and can be mounted to the outer frame and/or posts of most pergola structures. Where infra-red heaters are instant, ceramic heaters can take around 10 minutes to fully warm up. For a more golden, ambient glow, opt for an infra-red heater with low glare reflectors and a high burn life.

### Remote operation

Multi-channel remote controls allow for the easy and convenient operation of a pergola's electric roof (as well as lighting, heating and side screens) from a single transmitter. The receivers that the

remote control 'talks' to are normally integrated within the framework of a pergola and boast long ranges, however, it is always advised to be within the proximity when operating your automated pergola system.

### App control

As long as you have access to a stable Wi-Fi connection, you can operate your pergola entirely from your smartphone, from anywhere in the world. You can schedule certain actions or timers for multiple scenarios such as auto-closing the roof at a specific time or switching the lighting/heating off when the structure is not in use, as well as view the exact position of your pergola roof. In-line receivers allow you to link other electrical products to the same app so you can sit back and enjoy a seamless outdoor living experience.

Created for those who want to 'live life outdoors', the exclusive Outdoor Living Pod™ by Caribbean Blinds provides an open-air alfresco feel when the innovative louvered roof is left fully open, and a completely water, wind and snow-tight roof when closed. Optional windproof screens, ambient LED perimeter lighting and instant infra-red heaters provide the ultimate luxury, all-weather, outdoor living space that gives the customer complete control of the elements, 365 days a year.







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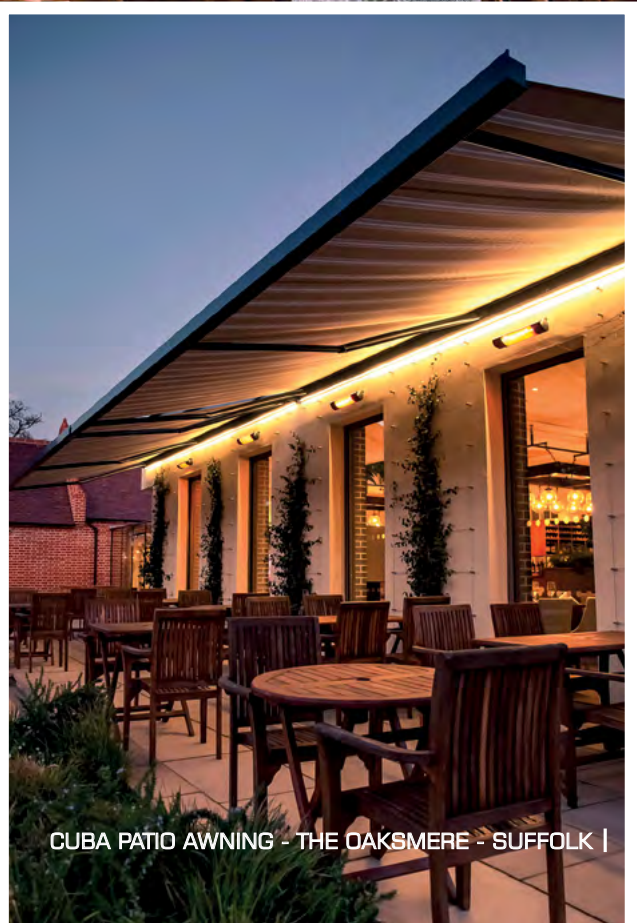
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The Whitebirk Sink Company specialises in handcrafting unique Belfast sinks, utilising the technical expertise of sister company Darwen Terracotta, allows customers to choose from a vast library of sink designs, textures and shades.

When one of the UK's oldest and most highly respected terracotta companies closed its architectural division to concentrate on their fireclay sink business, the opportunity arose for former employees to set up a new business and re-employ the very skilled craftspeople.

“It was really important that we could employ many of the team we have worked with for so many years. Apart from the friendships involved, the product is so specialised that we could not see the loss of these skills that Darwen has been famous for since the end of the 19th century.

The industry, including Architects and Contractors, has been so very supportive, that it has been heartwarming and keeps alive the passion required to produce this high-quality product.”

— Jon Wilson, Darwen Terracotta

The skills that are required to manufacture first-class terracotta products sit side-by-side with crafting our luxury fireclay sinks. Our skilled craftsmen have been mastering the handmade manufacturing process for over 50 years. Over time, our minds wandered to further possibilities of what could potentially come from these remarkable sinks.

Technical raw materials and knowledge aid innovation and assist in

the development of new sink glaze colours, textures and applications with results ranging from matt pinks and metallics to high gloss mottles.

We are able to create gloss levels, glaze colours and textures which are not normally associated with sanitary ware products. This is due to the ready availability of ceramic matte to high gloss glazes, pigments and oxides used in the production of terracotta.

Each handcrafted single sink in our traditional Heritage Collection is as

practical as it is beautiful. They are available in a range of understated styles, all guaranteed to provide a lifetime of service and pleasure.

Our exclusive Colour Collection is available in various contemporary finishes, putting a modern twist on a classic traditional style.

Complex glazes are used to create the stunning sinks in our Mottled Collection, producing distinctive patterns that give them a vibrant contemporary look.

**Every authentic sink in our Collections takes time to create, and the result is a true masterpiece of traditional manufacturing.**





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Every handmade sink is a masterpiece of traditional manufacturing created by our very own skilled artisans, who draw upon years of specialist experience to create truly iconic heritage and contemporary designs.

# Intriguing Art and an Enchanted Forest

## South Place Hotel Launches New Exhibition and Bar Concept

HOSPITALITY NEWS



South Place Hotel, a boutique retreat in the heart of London, is launching a new exhibition of intriguing works by celebrated East London artist, Pure Evil. The artist's Warhol-inspired Nightmare Series adorns the walls of the hotel's first floor exhibition space, the perfect destination for a slice of culture before unwinding over a signature cocktail in the hotel's new Enchanted Forest, a magical bar and lounge filled with stunning autumnal installations.

### **The Nightmare Series by Pure Evil**

Inspired by the golden age of cinema and glamour, Pure Evil's Nightmare Series depicts world-famous icons such as Jackie Kennedy, Grace Jones and even Snoopy, in a vibrant Warholian style contrasted by melancholic tears that fall from the subjects' eyes. The pieces were influenced by a collection of 1960s pop art books belonging to the artist's father and

utilise unconventional hues to convey subliminal meanings.

The buzzing hotel is an ideal location for the exhibition, which is renowned for its impressive art collection covering each of the stylish bedrooms and communal spaces. The display by Pure Evil is the latest in a series of guest installations, which have included popular works by Sophie TEA and Sara Pope.

### **The Enchanted Forest**

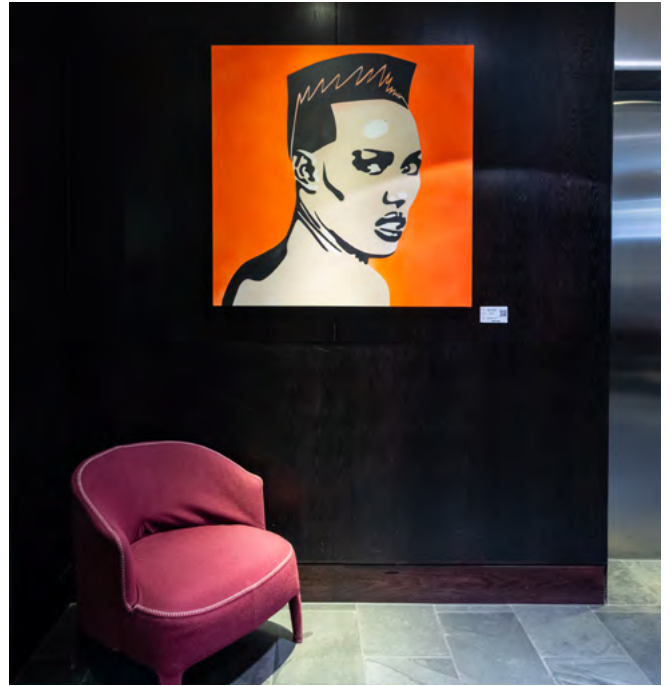
After exploring the artwork, the hotel invites guests to step into its new Enchanted Forest, a whimsical space featuring a striking installation of autumn botanicals draping from above. The bar has been redesigned in collaboration with Woodford Reserve and features an enticing menu of innovative

## SOUTH PLACE HOTEL

cocktails such as Violetta, a delicious combination of Woodford Reserve Distiller's Select, violet liqueur, Angostura bitters and demerara syrup. Visitors to the Enchanted Garden are transported into a seasonal wonderland where the hustle and bustle of the Big Smoke feels a million miles away.

Situated just moments from Liverpool Street Station, South Place Hotel is a hub of tempting bars and restaurants, including the Michelin-starred Angler for intricately crafted seafood dishes and South Place Chop House, which celebrates the very best of British with a contemporary menu of meat and vegetarian feasts. Providing a warm welcome to guests throughout the day and into the evening, 3 Bar is where the cosmopolitan City meets the stylish East End for fresh morning coffee and crafty evening cocktails.

**An overnight stay costs from £245 per room. Visit [Southplacehotel.com](http://Southplacehotel.com).**





**EAT.  
DRINK.  
STAY.**

# RIVA BOUTIQUE HOTEL

## A LUXURY SCOTTISH ESCAPE

The Riva boutique hotel in Helensburgh, Scotland, has been designed for an exciting yet comfortable Scottish experience with magnificent sea views and delicious food. The stunning 19th-century building features 14 luxurious bedrooms.

Each bedroom comes with a vinyl record player with a choice of iconic records to serenade your visit.

Notable interior features include floor to ceiling coral blue coloured tiles, bedrooms infused with modern designs, a vintage industrial twist, and large walk-in showers.

Guests can relax and feel at home after a day of exploring the scenic west coast of Scotland. With many activities to choose from, tailor your itinerary to entertain the whole family with island-hopping boat trips, historical walks, whisky distillery tours, or water sports on the world-famous Loch Lomond, a short drive from Riva.

Our restaurant is an Italian Mediterranean fusion, featuring marvellous authentic dishes using the finest locally sourced Scottish ingredients from land & sea.

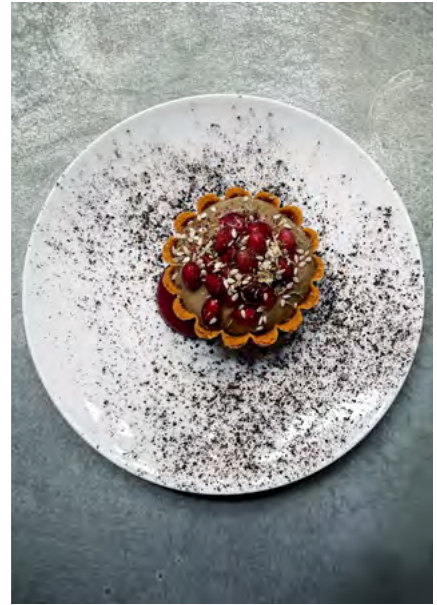
Our menu features caught on the day Seafood dishes, pasta, pizza and steak of the day, served with a selection of freshly prepared desserts.

Our bar features internationally acclaimed mixologists that craft drinks bespoke to your pallet or sip on a reinvented classic cocktail served directly to your room or in our restaurant.

Personalise your visit further with our exclusive packages ranging from; in-room hampers, cocktail experiences, themed celebration add-ons and Golf experience packages. Ask our team for more information on our personalised packages and make your stay at Riva boutique Helensburgh even more memorable.



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## Crockers Henley Launches Ember

A NEW RESTAURANT INSPIRED BY FIRE AND FLAME IN HENLEY-ON-THAMES WITH CHEF TOM WESTERLAND AT THE HELM

Crockers Henley – the acclaimed boutique restaurant with rooms in the heart of Henley-on-Thames – unveiled its latest dining venue on Friday 15 October, Ember. Inspired by fire and flame, the restaurant will offer seasonal dishes cooked over coals, ash and smoke, available a la carte or as part of a signature Chef's Menu designed by talented Head Chef Tom Westerland.

Tom joined the Crockers team when the venue first opened in mid 2020 and has spent much of his time since then overseeing the The Grill and developing the concept for Ember. Inspired by the bounties of cooking over hot coals, warm ash and open flame, each dish on the menu is packed full of Tom's flavour driven food and is refined yet fun, whilst delivering an element of intrigue due to his creative way of incorporating fire and flame.

The menu at Ember can be enjoyed over three courses or as a full Chef's Menu (£60pp) dining experience with optional paired beverages selected by General Manager and Head of Wine, Gemma Aldridge. There are no set seating times – guests are invited to relax and enjoy the food, wine and warm hospitality.

All guest will be greeted by warm Tiger bread, Branston pickle butter, Godminster cheese on arrival, before tucking into small plates of Rabbit, rarebit, Wiltshire truffle or Ortiz anchovies, nori cracker, anchovy ketchup. Starters might include Duck parfait, barbecued pineapple, rummy raisins, hazelnut, brioche or Orkney scallop, chicken fat, sea buckthorn, truffle. Before larger courses of Venison, sweetcorn, smoked bacon, black garlic or Cornish bass, courgette, IOW tomato, cucumber, lemongrass. A Stokes Marsh Farm Chateaubriand with beef fat





## CROCKERS HENLEY

chips, bone marrow, truffle sauce and hispi cabbage is also available on request to share between two. Sweeter signatures are set to be “Fab, Mr Hobbs gin, strawberry; “Ember”, chocolate, mandarin, popping candy; or Tunworth cheese, choux bun, truffle honey. Each dish will be expertly paired with wines chosen by Crockers Henley’s General Manager and Head of Wine, Gemma Aldridge.

Seating up to 40, Ember offers a variety of dining spaces – be it a table looking out across the bustling Market Place, a cosy spot beside the grade II listed townhouse’s original fireplace, outdoor booking in the secret courtyard or a private event in Ember’s newly created ‘Reading Room’.

Ember sits alongside Crockers’ two 16-seat, fine dining Chef’s Tables – Thames and Gardiner – each

offering exquisite tasting menus focused on modern British and pan-Asian cuisine respectively. Upstairs, six impeccably designed, contemporary bedrooms complete with roll top baths and four poster beds are available to extend the celebrations and ‘make an evening or weekend of it’. An overnight stay includes fizz and pastries on arrival, and a three-course breakfast the following morning.

Ember launched on Friday 15th October and will be open from Tuesday to Sunday for lunch and dinner. A one-night at stay at Crockers inclusive of breakfast and dinner at Ember starts from £400 based on two people sharing.

[www.henley.crockersuk.com](http://www.henley.crockersuk.com)



# The Floortech Pioneer LIGEA®

## Combining Contract Flooring and Technology

### FLOORS & FLOORING

We all know the challenges when it comes to furnishing an empty hotel building and thus filling it with life. In addition to the lobby, restaurant and common areas, the guest rooms in particular need to exude an inviting and cozy atmosphere, as this is the place where guests want to retreat and relax. However, it is not only functional furniture that is crucial for creating homely and comfortable rooms, but especially textiles such as carpets - which not only visually enhance the room, but also incidentally improve the room acoustics. When creating a hotel, every detail counts. Therefore, the carpets should also correspond exactly to the vision and underline the interior design concept.

Ligea is a company that starts exactly here. Custom designs for carpets are realized in a wide variety of carpet qualities and thus fit perfectly into the overall picture of the interior design. From vision, custom design and carpet production to delivery, ligea is with you every step of the way in finding the perfect carpets for your project. A brand new

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**THE RITZ-CARLTON BERLIN**  
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approach to the business model leverages the power of digitalization and takes contract flooring to the next level. As a result, ligea offers added value that is uncommon in the traditional carpet industry, such as direct pricing and receiving a customized quote within minutes directly online. Before the recent spin-off of the project business from the German design label kymo Floorwear®, the ligea team has already implemented great projects with their sister company, such as The Ritz-Carlton Berlin, Park Plaza London Park Royal, Four Seasons Hotels and Resorts and many more.

Visit us online and contact us directly for a personalized consultation on your hospitality project.

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**Try out Terrazzo with Staron  
Introducing Two New Solid Surfaces**

Renowned solid surface brand, Staron is delighted to introduce two new Terrazzo colourways to its impressive solid surface portfolio.

The new Terrazzo Torino surface features chunky white and grey flecks, which pop against a soft grey base tone. Providing a contemporary feel to spaces, this neutral yet characterful surface is the perfect pairing for exposed, raw decorative design features. With a concrete-effect look, Terrazzo Torino works beautifully with open brickwork and metal accents to create a stylish urban-style interior.

Terrazzo Bologna's soft ivory base hue with dark bronze detailing is the ideal accompanying surface for interiors with light wooden touches. Perfect for use in beauty salons and shops, this stunning colourway brings warmth to interiors, creating an inviting space for visitors to spend time in.

Suitable for a variety of applications, from kitchen and bathroom surfaces to hospitality and commercial settings, Staron's unique thermoforming structure means any shape can be achieved. From thick profiles, to solid block structures, Staron can be used to create counters that are functional, yet provide a distinctive focal point wherever they are positioned.

[www.staron-surfaces.co.uk](http://www.staron-surfaces.co.uk)



TAPAS  
**BRINDISA**

Tapas Brindisa Richmond is Brindisa Kitchens' first venture outside Central London and into the leafy neighbourhood of Richmond Upon Thames. Enjoy classic tapas alongside seasonal innovations, wine, sherry and some Spanish-inspired cocktails and bar snacks. Open just in time for Christmas you'll find the beautiful riverside location complete with private dining room and bar perfect for your festive parties and events. Fancy more central? Head to Tapas Brindisa in South Kensington, Battersea, London Bridge, Shoreditch or Soho for your festive feasts. Alternatively, why not hire out their whole market bar in Borough Market for the extra special event (up to 22 guests).

[www.brindisakitchens.com](http://www.brindisakitchens.com)

[hola@brindisakitchens.com](mailto:hola@brindisakitchens.com)



**Jess**

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**Let yourself be  
inspired**



## Dream Escapes at Maldron Hotels

NO TRICKS JUST TREATS WHEN YOU MAKE IT  
MALDRON THIS AUTUMN

If you're planning a dream escape ahead of the long winter months, then make it Maldron this autumn for a perfect getaway.

The Irish owned company has over 20 prime dream locations to choose from across Ireland and the UK. Maldron Hotels provide the perfect base for your trip helping you delve into local experiences and explore what the surroundings have to offer.

Go stargazing along the coast, celebrate the Harvest Moon or cosy up in a snug somewhere special, Maldron Hotels will ensure you have a seamless trip with great value, outstanding facilities and excellent service to meet your needs.

You can immerse yourself in an unforgettable family midterm break, a shopping spree with your friends or a romantic city getaway, whatever your choice there are tonnes of offers to choose from at [maldronhotels.com](http://maldronhotels.com). Here are just a few Maldron packages to mention:

### **Maldron Hotel Oranmore, Galway**

**Lazy Long Weekend (Until Dec 23):** Explore the Wild Atlantic Way or enjoy all that is great about Galway's vibrant city centre during a Lazy Long Weekend. With 30% off Friday and Sunday nights and a late check-out of 2pm, the Maldron Hotel Oranmore is exactly what you want and where you want it. During your lazy weekend you can enjoy full use of the leisure centre and swimming pool to leave you mind, body and soul feeling relaxed and rejuvenated. Prices from €72 per room per night.

### **Maldron Hotel Shandon Cork City**

**Friendcation Fun in Cork (until 31 December):** Make up for lost time with a friendcation getaway in the centre of Cork City. Located just two minutes from Cork's shopping district on Opera Lane, you can start your trip with a glass of Prosecco and Mini Afternoon Tea in the Maldron Shandon Hotel. Rest and relax in the spacious, modern rooms overlooking the city and enjoy a late check out of 2pm, as well as full Irish Breakfast and access to the on-site Club Vitae leisure centre. Package starting from €159.00 for two.

### **Maldron Hotel Wexford**

**Family Two-Night Halloween Getaway (Oct 22-31):** Treat the whole family to some mid-term memories in the three-star Maldron Hotel Wexford. With Halloween treats on arrival for the little ones, the special break starts from the moment you check in. You can explore the local area and pack the itinerary with a family pass to a local attraction such as the Irish National Heritage Park, Pirates Cove or Hook Lighthouse. Everyone can then relax at the end of the day in the large family bedrooms, as well as interconnecting rooms, and enjoy a family dinner on a night of your choice. Breakfast is included each morning, as is access to the swimming pool

and kids pool, two playgrounds and mini-golf course. Package from €543.00 for two nights for two adults and two children.

### Maldron Hotel Tallaght

Get a 'pizza' the action (Until Jan 31,2022): All roads lead to Tallaght and the Maldron Hotel is perfect for anyone travelling to Dublin from the north, south, east or west of Ireland. Hop on the LUAS Red Line outside the hotel and glide into the city centre. The Family Pizza Party offer includes an overnight stay, breakfast and two family size pizzas with a pitcher of cordial and ice-cream for the kids. After a long day in the city your family can unwind with full use of the swimming pool and leisure facilities.

### Maldron Hotel Portlaoise

Autumn Staycation Kids Stay Free (until 31 December): Situated in the heart of Ireland, the Maldron Hotel Portlaoise brings the Midlands to your doorstep while still within easy reaching distance of Dublin and Cork. Kids stay absolutely FREE with breakfast included for up to two adults and two children. Make it a break to remember for the little'uns and enjoy full use of the leisure centre and pool, 10% off Castlevew Open Farm in Laois and 20% off Kildare National Stud & Gardens. Prices start from €119.

### Maldron Hotel Glasgow

Scotland's second city takes centre stage (valid until Nov 30): Situated in the heart of the city's Theatre District, the four-star Maldron Hotel Glasgow City, which opened in August this year is a real show-

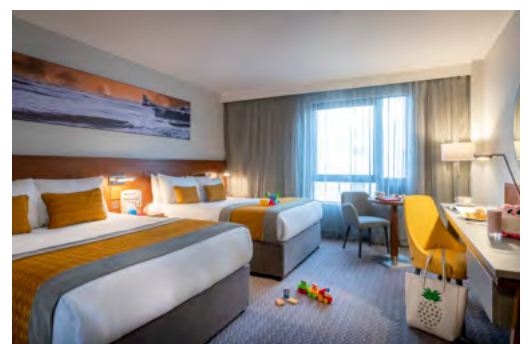
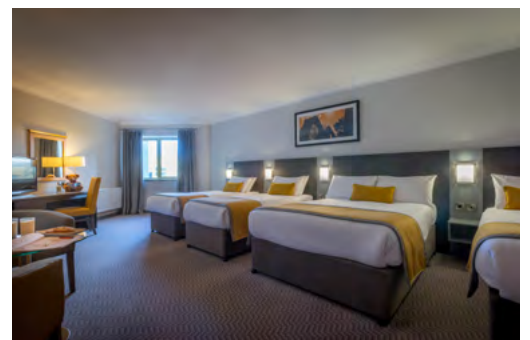
stopper. Scotland's first Maldron is within walking distance of Glasgow's vibrant city centre, making shops, restaurants and attractions all within easy reach. Once you've shopped until you're ready to drop, you can enjoy a restful night in one of the hotel's luxurious air-conditioned rooms. To mark the curtain rising at Glasgow's newest hotel enjoy 20% off room only rates this Autumn. Packages from €81.60.

### Maldron Hotel Limerick

Gateway to Limerick and the South-West: Autumn B&B offer - kids (U12) stay free. Enjoy all that Limerick has to offer during this year's Halloween mid-term break – and bring the little 'Munsters' too. Enjoy a walk along the Banks of the River Shannon and a trip to St John's Castle or Thomond Park is just a drop-kick away for budding rugby enthusiasts. The Maldron Hotel Limerick is also a wonderful base to explore the South-West of Ireland. Offer includes overnight stay in a large family room, full Irish breakfast and use of the hotel's Club Vitae Leisure Club. Packages from €131.

For even better value and super savings, guests can open a Make it Maldron account and save £10/€10 per night when you book directly with Maldron. Plus, you will also enjoy exclusive access to special offers.

To find out more about Maldron Hotels and their autumn offers visit [www.maldronhotels.com](http://www.maldronhotels.com)





## Astreea Igloos Can Cater For All Seasons And Weather

ALL YOU NEED IS ONE FRAME!

Extend opening hours during colder months to increase your revenue and avoid customer disappointment. Give your customers a dining solution they will not forget with the Astreea Igloo and remain open come rain or shine. All you will need is one frame simply swap out the covers depending on the season and forecast.

*Did you know you can charge a premium for a unique dining experience?*

### Be prepared

It is vital to always be prepared with a contingency plan when it comes to your business. How often have customers had to change their outdoor events or dinner reservations because of the weather? As the venue, the responsibility of giving customers an alternative option last minute can be a stressful one. But it does not need to be, Astreea has done the hard bit for you.

Astreea have the solution, and it comes in a dome shape, has a range of covers, and has vintage lighting. Meet the Astreea® Igloo, ready to go whenever you are.

### Made from aerospace aluminium

The Astreea Igloo is a weatherproof bubble, designed for outside use, to protect your guests from the elements. But it isn't just any ordinary outdoor cover, made in a European aerospace

factory the frame is made entirely from aerospace aluminium, meaning its built to last.

### Season proof

In winter, choose the weatherproof PVC cover for an intimate, cosy environment that keep your guests dry, warm and sheltered from the elements. In warmer months switch the cover to one from the summer cover range. All the covers fit the frame so there's no need to source different outdoor dining shelters to suit the seasons, simply change the cover in a few quick and simple steps to take your Igloo from winter to summer.

### Helping hospitality

Astreea Igloos played a vital role throughout the pandemic, keeping hospitality venues open and catering for customers, when allowed. The benefits of having sheltered outdoor space for your guests allows your business to extend opening hours during colder months, and not limiting yourself to just indoor seating.

Astreea Igloos are already providing hundreds of venues with increased dining options and footfall, and they can help you to achieve the same.

Find out more at [astreeauk.co.uk/igloo](https://astreeauk.co.uk/igloo), email [info@astreeauk.co.uk](mailto:info@astreeauk.co.uk) or call 01884 254013

Get Social with the Astreea® Igloo on - Facebook - Instagram - twitter



# astreëa<sup>®</sup> igloo

ONE FRAME | FOUR COVERS  
USE ALL YEAR ROUND

WINTER



SPRING



SUMMER



AUTUMN



Our stylish and weatherproof Igloos provide a new way to dine while being protected from the elements.

**Web:** [astreeauk.co.uk](http://astreeauk.co.uk)

You can charge a premium for a unique dining experience





# ST. EVAL

Nestled on a farm in the heart of North Cornwall, St. Eval create artisan fragrances and specialise in luxury candles, diffusers and hand care products. Their unique fragrances, wax blends and pot styles are inspired by nature and the beautiful Cornish countryside. From the rolling Atlantic waves, to the bright gorse bushes along the coastal paths and meadows of wildflowers bursting with colour. Being surrounded by the beauty of nature in Cornwall, it's not surprising this inspires their new collections and a desire to protect the natural world.

New for 2021, St. Eval's Lavender & Sage Botanical Hand Care range is perfect for nature lovers and eco-conscious businesses. Made with a unique blend of 100% naturally derived ingredients and pure essential oils for calming, balancing, and healing effects, this range is vegan friendly and paraben-free with recyclable packaging. Also available in a 5L version for easy refilling options and waste reduction.

St. Eval proudly produce their own sustainable energy via wind, solar and biomass; helping to reduce the important carbon footprint and impact on the environment. In 2011, the UK's quietest Wind Turbine was erected on their farm which, alongside solar panels and a biomass boiler, helps

to produce enough energy to power the entire factory. St. Eval's innovative triple energy solution integrates wind, solar and biomass energy power to heat buildings and the water used on-site. This not only reduces their energy consumption, but also feeds surplus electricity back into the local grid to serve the local community.

People and planet are at the heart of everything for St. Eval. Reduce, reuse, renew and recycle is the company-wide policy and culture. Blessed with loyal customers, St. Eval listen carefully to their wishes, adapting and evolving just like our changing countryside through the seasons. With sustainability at the forefront of their focus, they continue to invest in people and infrastructure to allow the company to follow through on its commitment to "tread lightly on the environment".

Smell is a strong sense, powerfully acting on the limbic part of our brain which controls emotions, memories and stimulation. When we surround ourselves with beautiful scents from nature, we can evoke wonderful feelings, helping to improve both wellbeing and happiness. St. Eval work hard to create collections and fragrances to help create special moments and spark happy memories – that is the essence of a St. Eval candle.



The art of beautiful candles.

W: [st-eval.co/world-of-hospitality](https://st-eval.co/world-of-hospitality) | T: 01841 540 850 | E: [info@st-eval.com](mailto:info@st-eval.com)  
St Eval Candle Company, Engollan, St Eval, Cornwall PL27 7UL

# ST. EVAL



## Wellbeing in the palm of your hand

Our Botanical Hand Care is made with a harmonious blend of 100% naturally derived ingredients and pure essential oils for calming, balancing, and healing effects. Perfect for daily indulgence to clean, restore and nourish your skin.

ESSENTIAL OILS  
RECYCLABLE PACKAGING  
PARABEN-FREE  
VEGAN FRIENDLY



Honoured with a Queens Award for Enterprise for Sustainable Development, 2021.

At St. Eval, we create unique fragrances inspired by nature, with people and planet at our heart.

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## Launch of world's first fully net zero carbon hotel

### NEW OPENINGS

**At 89% more energy efficient than the typical UK hotel, room2 Chiswick will set a new benchmark for \$570 billion global hospitality industry.**

London – room2, the homotel brand, announces that it will open the world's first whole life net zero carbon hotel in Chiswick, West London, in December. Expected to be 89% more energy efficient than the typical UK hotel per sqm, room2 Chiswick has been built with pioneering technologies to achieve net zero throughout both the design and construction stages and throughout its whole life, which, in a hotel industry first, includes both embodied and operational emissions.

The product aligns increasing consumer and investment interest in environmentalism and sustainable development, with a particular focus on reducing the greatest contributor to climate change, carbon emissions and greenhouse gases. The guest experience is unaffected by the ultra-low energy standard, with the building's interior design being inspired by the arts and crafts movement around Chiswick.

"Opening the world's first whole life net zero carbon hotel follows over two years of planning and the meticulous creation of a new room2 whole life net zero building framework to incorporate the very latest thinking in design, construction and operation", said Robert Godwin, Managing Director at Lamington Group and room2. "We have designed and built a hotel which is 89% more energy efficient than the average UK hotel, and set a new standard for true sustainable development in the global hotel industry."

Via on site renewables, the building will convert 100% of its energy needs for heating, cooling and hot water. It's proprietary intelligent building and reporting system seeks to improve performance across the sum of incremental gains. Two 'lab rooms' provide data on energy, water use and air quality, along with studying and learning from guest behaviours patterns. The building has been opened up to University partnerships to test new innovative technologies and interventions to reduce energy and carbon. Learnings will be used to advance the net zero building framework for future hotels as a pioneering example for the built environment.

## ROOM2 CHISWICK

Other initiatives include:

- 100% renewable energy powering an electric only building with no use of fossil fuels
- On site renewables that convert all of the energy needed for heating, cooling and hot water from ground source heat pumps and 5% of energy needs from solar
- Occupancy enabled lighting, heating and cooling systems
- A 'blue' roof which can store 50,000 litres of rainwater to minimise local flooding
- A 'green' roof to increase local biodiversity
- A zero waste to landfill policy, including custom made in-room recycling bins for food waste, recycling and general waste
- Water purification system uses low heat technology that reduces the temperature needed to heat water by 30 degrees
- Piloting recycled li-ion battery cell M-BRIC technology to incorporate energy demand response and storage
- All unavoidable emissions are balance through verified nature-based carbon removal offsets
- A BREEAM excellent rating

Robert Godwin continued: "To authentically tackle climate change and truly mitigate our impact, we need to include the full footprint or 'whole life' of a building. Being operationally net zero alone ignores the majority of emissions that come from embodied carbon during a building's lifetime. We are excited to be the first hotel company in the world to set a whole life standard as a baseline standard for our

all buildings going forward, and hope to work with development and investment partners who share the same vision."

room2 has a carefully selected procurement strategy, selecting suppliers which align with its sustainability criteria. A series of local artists and designers have contributed to the fitted and loose items across the guest experience. All bespoke loose furniture has been made from FSC certified timber, and manufactured within 10 miles of the property, with 4,478 trees have been planted to offset their emissions.

Last month Lamington Group published its 2030 Net Zero Carbon Roadmap, the first UK hotel company to do so. Alongside outlining its commitment to only develop and operate whole life net zero carbon buildings going forwards, it includes the actions required for the wider group to reach its 1.5oC aligned target, set in accordance with the Science Based Target Initiative (SBTi).

room2 Chiswick has been developed in line with Lamington Group's recently launched Net Zero Building Specification, a strict framework aligning to the London Energy Transformation Initiative ("LETI") principles and the UK Green Building Council net zero carbon buildings framework.

The delivery of the hotel is the latest milestone of Lamington Group's long-standing sustainability pathway and recognises the leading role that the real estate industry must play in mitigating climate change.



# ARJITEC Celebrates 40 Years of Expertise

A MAJOR PLAYER IN THE DEVELOPMENT OF INTERNATIONAL PROJECTS, FROM ARCHITECTURAL DESIGN TO INTERIOR DECORATION



The expertise and reputation of the firm Arjitec, based in Marrakech and in Paris, continues to cross borders internationally through the development of several luxury residences, prestigious private projects and high-end hotels. After several years collaborating with the largest international architectural and decoration agencies, the family enterprise has been trusted with incredibly ambitious projects, and now manages projects in their entirety. Comprised of architects, decorators and engineers, the multidisciplinary agency is fortunate to have the skills of a variety of master craftsmen. As a result, the firm is able to successfully combine the abilities within the team to achieve a complete understanding of the project; from the initial design, the eventual construction and most importantly, to deliver the project in the client's best interests.

Arjitec's other great strength lies in its multi-cultural team, which offers both compliance with international standards and optimisation of local skills and specificities. The agency seamlessly adapts to the requirements of its clients through a global approach to projects. It strives to implement the most innovative techniques while respecting budget and sustainable development issues. From the initial design stages, the various architectural and engineering departments work together to offer modern solutions. The collaborative working environment is an indisputable asset for Arjitec, whose portfolio of large, international projects include locations such as Morocco, Uzbekistan, Spain, Kenya, France, Gabon and the United Arab Emirates.



### BANYAN TREE TAMOUDA BAY

Inspired by the traditions of the ancient thermal baths, this attractive resort, made up of 92 luxury villas, a spa and a conference centre, showcases the considerable talent of the agency as a whole. Every detail has been considered in order to offer visitors a unique experience.

### HILTON RESORT & SPA AL HOUARA (TANGIER)

Launched in April 2019, this 300-room hotel by the sea offers luxury and refinement in a typically Mediterranean setting. It benefits from exceptional equipment which includes swimming pools, sports facilities with a 27-hole golf course, as well as a spa and relaxation centre. A large conference centre, numerous reception areas and restaurants complete this jewel.



### SAINT HONORÉ MANSION (PARIS)

Developed in 2017, this superb mansion represents the expertise of the firm in terms of architecture as well in the choice of craftsmen, materials and interior design approach. A wonderful setting in the heart of the Parisian golden triangle.



[WWW.ARJITEC.COM](http://WWW.ARJITEC.COM)

# Clarity Hotel Manager

MORE THAN JUST ANOTHER PMS

When The Lowy Group spelled out their connectivity wishes for their 3 Brighton hotels, Clarity was able to respond in a timely and cost-effective manner.

“Connection” is Clarity's middle name and is a core skill Clarity has applied continually over the 25+ years of providing software to the Hospitality industry.

Recovering from the dark days of COVID, the group decided that building closer Guest relationships is the key to rebuilding business. After looking at options, they were impressed with the whole range of contactless guest experience capabilities that the Criton Guest Engagement app offered. Extending that with the Inspire loyalty system to encourage repeat bookings was logical.

Being the PMS provider for the group, it was natural that the Queens Hotel contacted Clarity to see how difficult and expensive it would be to integrate these systems.

Clarity was already in discussion with Criton and integrating Inspire was relatively simple given the extensive in-built architecture of Clarity Hotel Manager.



Both integrations were achieved at ZERO cost to the group.

The positive experience with Clarity encouraged the group to also upgrade their E-POS system to that provided by Clarity and to commission integration to their Sage Accounting system.

Michelle of the Queens Hotel says “working with Clarity to implement these solutions has been easy, and surprisingly cost effective. Clarity have been responsive, prompt, thorough and the integrations work perfectly. We particularly like what Criton delivers to our Guests, and it has become a key tool in creating Guest satisfaction and increased bookings. We'd recommend Clarity to anyone wanting an excellent system and first-class service”.

[sales@clarityhospitality.co.uk](mailto:sales@clarityhospitality.co.uk)

+44 (0) 330 043 0719

[clarityhospitality.co.uk](http://clarityhospitality.co.uk)



# All together now.



We deliver hospitality systems integration,  
so you can deliver an incredible customer experience.



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HOTEL  
MANAGER

EVENT  
MANAGER

CENTRAL  
MANAGER

POINT OF  
SALE

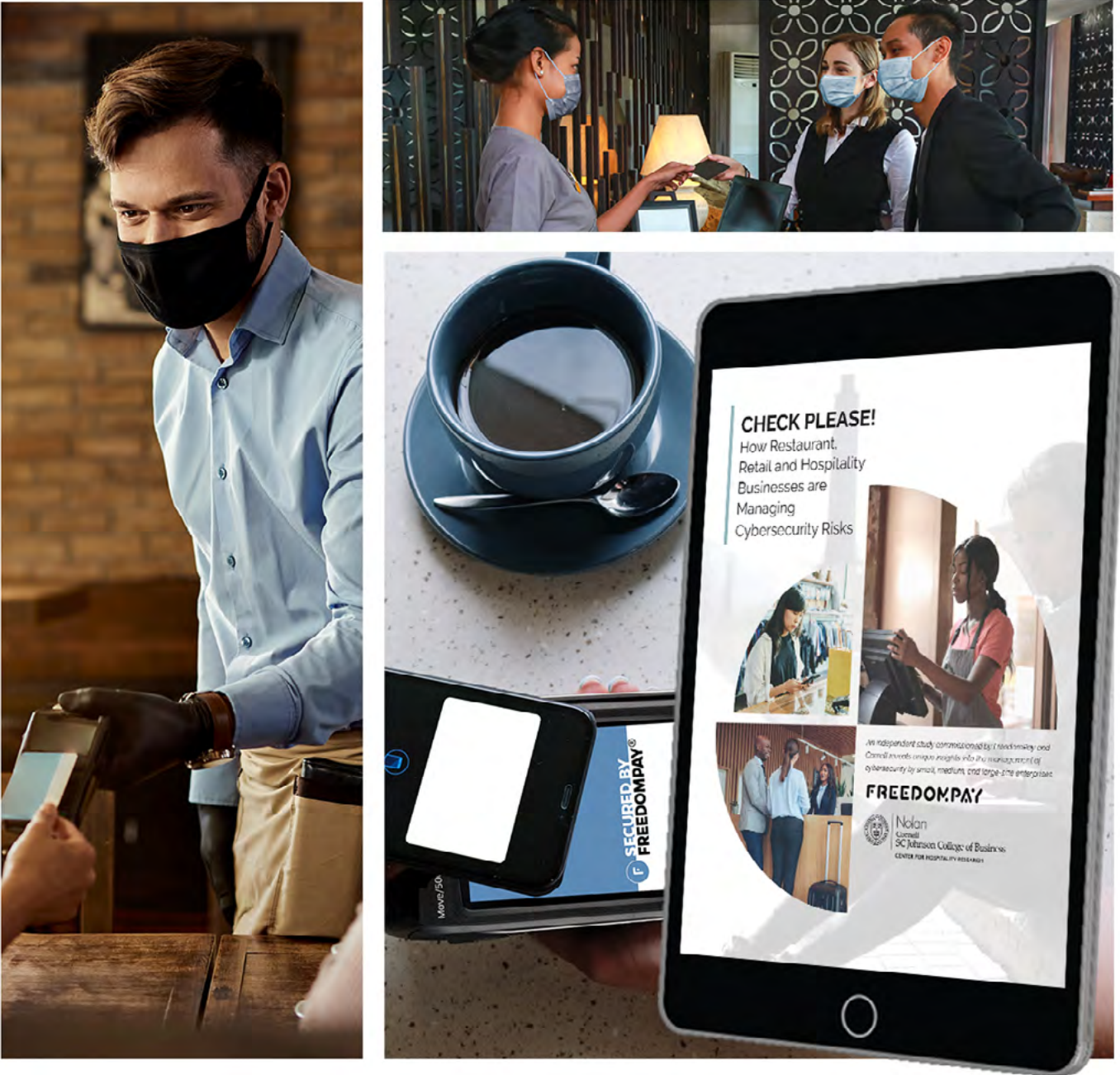
IN HOUSE  
DEV TEAM

SUPPORT &  
TRAINING

GUEST  
ENGAGEMENT

CUSTOMER  
LOYALTY





## The Time is Now

### A LOOK INTO HOW COMPANIES NEED TO OPTIMIZE CYBER-INNOVATION AND PRIORITIZE CYBERSECURITY SYSTEMS

The technological revolution and the global pandemic have created a perfect storm for one of the biggest challenges facing merchants today: how to smash channel siloes and join operational dots to deliver seamless integration of physical and digital services in a safe and smart way.

To deliver services safely, merchants rely on cybersecurity systems that can become vulnerable

to data breaches if not re-evaluated periodically. Historically, however, the complexity, impact to operations, and cost of re-evaluating security systems has made merchants across most industries, particularly retail, apprehensive to do so. This report reveals that thinking has changed post COVID-19 whilst the response remains confused. Merchants experienced a surprising number of hacks and multiple breaches to systems and data despite

increased investment and strong awareness. What could be the reason? Perhaps, an increasing number of merchants are struggling with the safeguard and execution of intelligent customer data and customer visibility. Or the task of implementing more advanced technology to gain that visibility is too great.

Whatever the reason, the irony is that if businesses don't act now and re-evaluate their entire end-to-end systems, standing still will only increase their vulnerability to data attacks and other security concerns, while at the same time risk losing customer loyalty and trust.

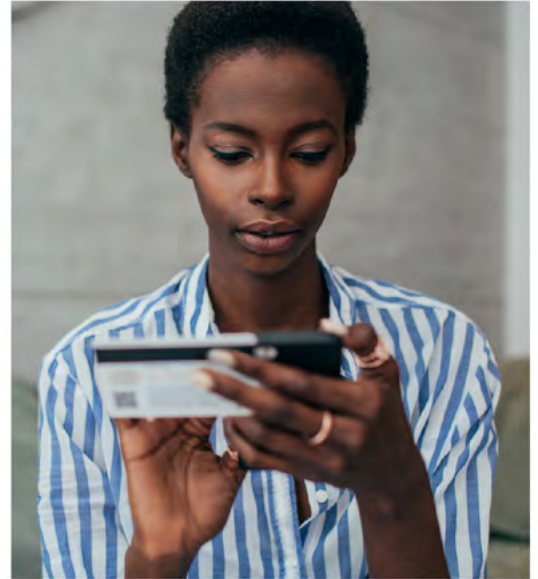
This report is just a snapshot of views toward cybersecurity in America's business eco-system. That said, we believe it illustrates the challenges,

opinions and actions merchants of all sizes are facing. Read the report to find out how cybersecurity is being tackled and prioritized as the world shrinks, and hackers and consumers become savvy.



**Chris Kronenthal**  
President, FreedomPay

[www.freedompay.com](http://www.freedompay.com)



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