

# THE WORLD OF HOSPITALITY

Hotels, Bars & Restaurants



## **Nobu Hotel**

Miami Beach penthouse villas bring new meaning to living the high life with views of the ocean and glittering city skyline.

## **Barts London**

A London cocktail bar has created a cocktail for each horoscope ahead of the Summer solstice.

## **The Samling Hotel**

The Samling Hotel relaunches its food offering, putting the guests choice and flexibility at the centre of the concept.



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# Issue 34 Contents



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# Vietnam's Fictional Island University Resort Launches Summer Offers

## International Resorts

Couples looking for an immersive cultural escape and families looking for guaranteed summer sunshine and endless activity options alike need look no further than Bill Bensley's fantastical beach front resort on the palm fringed island of Phu Quoc. For the ultimate summer escape the island's fantastical JW Marriott Phu Quoc Emerald Bay is offering 20 per cent off and exclusive Summer Rewards in the form of up to GBP135 of resort credit,

for stays longer than four nights, which can be spent on indulgent spa treatments or incredible feasts at the resorts restaurants and bars.

This fantastical Asian resort is the vision of famed architect and designer Bill Bensley. Letting his imagination run free, Bensley dreamt up a fictional 'Lamarck University' as the basis and backstory for the resort - and

the collegiate vibe is evident at every turn. Exclusive 'Field Trips' offer guests the chance to play castaway for the day on the remote island of Maerut (albeit with a personal chef!); take a Zoology trip to discover the island's unique ecosystem whilst enjoying a memory-making Safari; get out on the water with their or Marine Biology field trip; or go on an educational Island Exploration to uncover the history and culture of Phu Quoc.









A timetable of ‘extra-curricular activities’ is as extensive as you’d expect from a real university, with Vietnamese language lessons; French pastry making classes; stand-up-paddleboard yoga; lantern making classes and traditional Vietnamese cooking lessons being just some of the activities the whole family and couples alike can enjoy. For those who love the outdoors, the pristine white sands of the ‘ice cream beach’ provide the opportunity to snorkel among teeming coral reefs or kayak along the rugged coastline. Landlubbers can rent bikes and head off on an adventure to the An Thoi open market, Coconut prison, or Ho Quoc Pagoda, or simply take in the charms of this palm-fringed island. Back at the resort there’s a games room complete with table tennis, a pool table and more board games than time to play them, perfect for guests with a competitive spirit!

There’s even the option for guests to choose their room based on their ‘academic’ interests. For instance, accommodation might be in the Zoology Department, where looming entrance gates are flanked by elegant elephant statues and leopards lounge atop the gate posts; or the Conchology (the study of shells) Department, which looks over the ultra-Instagrammable shell-shaped infinity pool. The

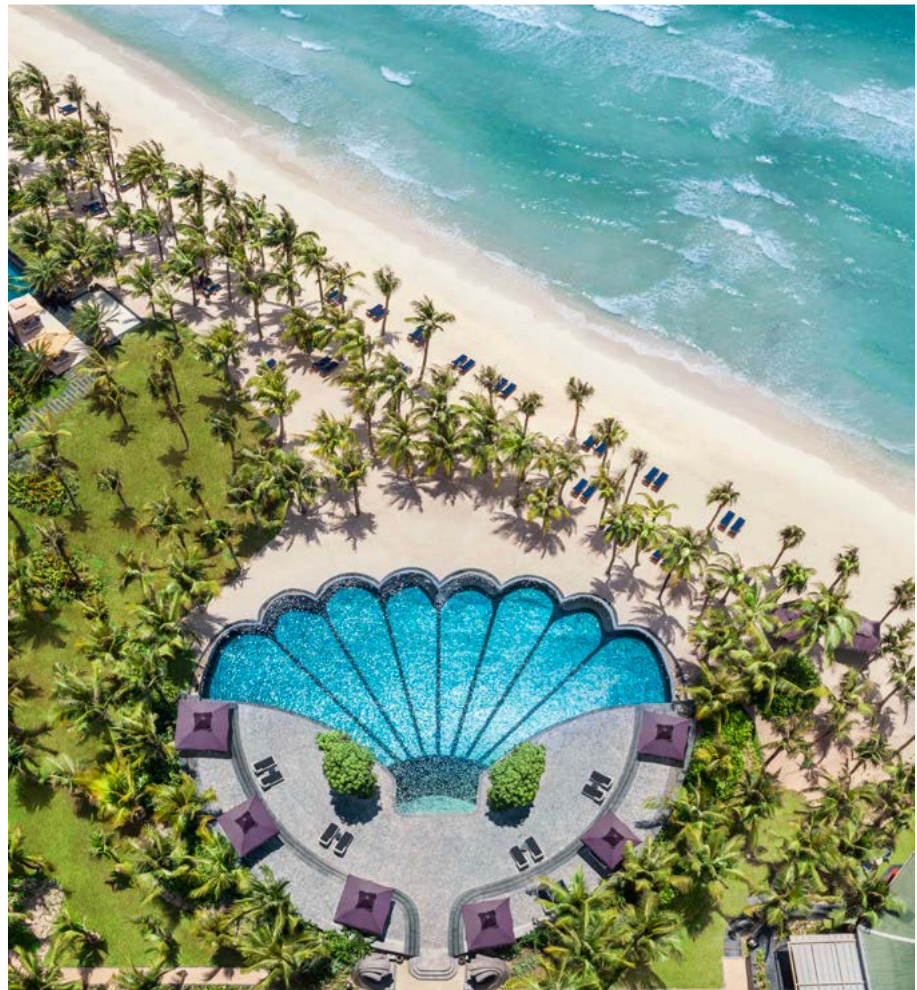


luxurious double and twin rooms have been designed so that neighbouring bedrooms can connect to become a spacious family suite.

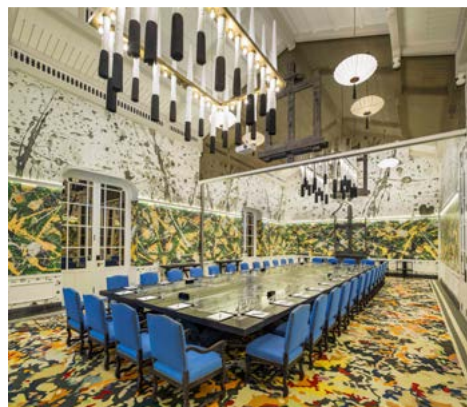
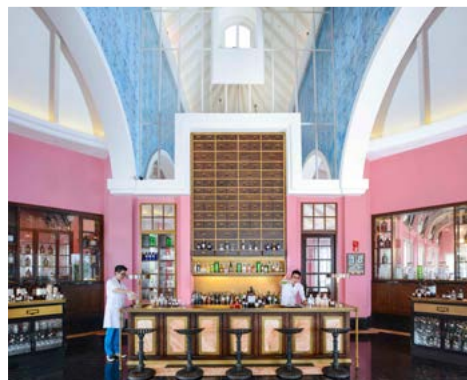
For those looking for complete privacy, the resort’s eight expansive villas are the perfect option. Ranging from one to three en-suite bedrooms they cover between 180 – 700 sqm respectively, each with its own distinctive interior design, private pool, garden and living room.

With the resort’s Summer Rewards, guests also receive resort credit which can be

redeemed on luxurious spa treatments at the resort’s award-winning Alice in Wonderland themed spa or on gastronomic meals in the resort’s five restaurants: from immersive fine-dining experiences at Pink Pearl, freshly caught seafood at the beachfront Red Rum pavilion; delicious croissants and pastries at authentic French patisserie French & Co; or light-as-air sushi at the Department of Architecture’s restaurant, Tempus Fugit. International ‘fare with flair’ is also on offer at the Department of Chemistry bar, served on day beds for the ultimate in casual dining.







**20 per cent off + Summer Rewards resort credit offer:**

The resort's summer escape offers provide 20 per cent off best available rates, with prices starting from GBP230 per room per night including daily breakfast (for two adults and two children below six years of age); welcome drink on arrival; complimentary airport transfers; selected resort activities and internet throughout the resort. What's more, JW Marriott Phu Quoc is also offering Summer Rewards resort credits, with stays of three or more nights earning GBP135 to spend in the resort. This offer is valid for stays from 1 June - 31 October 2019 and must be booked direct.

For reservations visit [www.jwmarriottphuquoresort.com](http://www.jwmarriottphuquoresort.com), email: [mhrs.pqcjw.reservations@marriott.com](mailto:mhrs.pqcjw.reservations@marriott.com) or call tel: +84 297 377 9999.





## Moda Salon Interiors

Salons, Spa's and Barber Shops are a vital part to adding luxury to your business. With the hair & beauty industry rising year on year you will find shops popping up where you haven't seen them before, especially with the high street trade declining due to online sales. A perfect place to go and have a haircut or treatment is within a hotel, gym, health club, holiday park and or Spa.

Planning is a vital component in the refit or design of your new salon. We never plan to fail but we often fail to plan are words worth remembering.

Planning should start before you sign your new lease either on your existing salon or new building.

At Moda Salon Interiors we can help you before you sign to evaluate potential buildings.

The time frame for refitting should be considered depending upon the length of time you may have to wait for the furniture to be made and of course when the builder can start.

Good quality furniture from a reputable dealer/supplier will not be available off the shelf, it will need to be ordered bespoke to your specifications.

Defined areas in the modern salon are difficult to accomplish due to space limitation and perception that giving up space for the last styling station would reduce your income.

If done correctly a separate colour area can add to your client's experience and add pounds to your bank balance by pampering your client and giving more treatments.

If you have the luxury of a separate room for colour think about using different furnishings to separate the client from the rest of the Salon. Use a more luxurious chair in a vibrant colour and/or texture.

Don't just paint the wall a block of colour or stick up a colour chart, think about using textured paints and wall papers.

Planning your own salon or spa can be very satisfying but it can also lead to problems.

Using a professional is money well spent. They will answer all your questions and use their experience to give you your dream salon.

Here at Moda Salon Interiors we have over 25 years of experience in the design, planning, implementation and opening of Salons. Using our technical skills and your ideas let us help you realise your dreams.







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SALON INTERIORS

# BEAUTY SPA HAIR SALON MENS GROOMING

Moda Salon Interiors prides itself in supplying only the highest quality furniture and equipment from around the world including Japan, Germany, Italy and the UK  
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## Blinds for Businesses

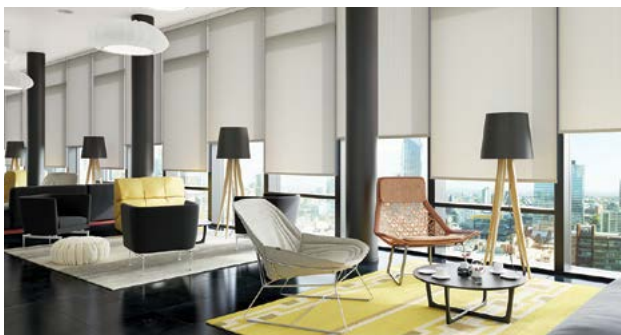
Swift Direct Blinds have been providing high quality window dressings to consumers and businesses for more than 5 decades.

Our blinds are perfect for a variety of commercial placements, with a variety of features to benefit your business. We have products that are Fire Retardant, Wipe Clean, Tool-free fitting and even blinds that fit between double glazing panels.

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“

*“Thanks so much for your knowledgeable help and prompt delivery of my recent made to measure blind order”*

**MH Interior Designer**

“

*“The perfect fit blinds you supplied do exactly what they say! Quick and easy installation with no damage to the window frames, perfect!”*

**AB Property Manager**

**Want to know more?** Please get in touch on **0370 218 7042** or **[commercial@directblinds.co.uk](mailto:commercial@directblinds.co.uk)**



**Matthew Day Jackson, Formica Group and Made by Choice present Kolho, a collection of tables and chairs inspired by the moon**

Renowned artist Matthew Day Jackson presents a highly distinctive collection of furniture, in collaboration with the original inventors of high-pressure laminate, Formica Group and the Finnish contemporary design company Made by Choice.



The collection, titled Kolho, after the Finnish town that first inspired Jackson, comprises a series of dining tables and chairs juxtaposed with a series of the artist's well-known, exquisite flower paintings.

Together Jackson and Formica Group developed bespoke steel press plates to create a textured laminate at 80 microns in depth that is a scale representation of the surface of the far side of the moon. This texture is derived from images taken from NASA's Lunar Reconnaissance Orbiter in 2009, launched in honour of the 40th anniversary of the Apollo 11 landing. Kolho's debut will coincide with the 50th Anniversary of this landing.

Kolho will be a permanent part of the Made by Choice collection available to purchase from [www.madebychoice.com](http://www.madebychoice.com). Prices start at 899 euros.

**WEBSITE:** [www.madebychoice.com](http://www.madebychoice.com)

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See the collection at rem.co.uk







## Nobu Hotel Miami Beach Penthouse Villas Bring New Meaning To Living The High Life

### International Resorts

With panoramic views of the endless Atlantic Ocean and glittering city skyline, the new Penthouse Level Beach Villas are just the start of a luxury break at Nobu Hotel Miami Beach, where contemporary Japanese beach house meets Miami modern.

All Beach Villas can be utilised as a one- or two-bedroom villas and include Personal Villa Concierge services, airport transfers, In-Villa Check-In, VIP dining reservations, 24- hour In-Villa Dining, complimentary minibar, Italian linens and Nobu Mattresses, Natura Bissé & Red Flower Amenities, yoga mat and access to a private Villa Gym and a pool or beach cabana.

If all of that isn't enough, there are a wide range of add-on experiences available to Villa guests at an additional cost including the delicious Nobu Omakase In-Villa Dining, a pre-stocked pantry, In-Villa Spa & Beauty, Personal Shopper, a Mixologist to mix your favourite cocktails in the comfort of your Villa as well as In-Room Yoga sessions.





There are three types of Beach Villas with an authentic Japanese Beach House vibe for discerning guests to choose from:

- Nobu Villa: The largest Villa offers panoramic views of the endless Atlantic Ocean and the white sands of Miami Beach. Nobu Villa also feature a billiards table, wrap around terrace and exclusive bar and chef kitchen – perfect for entertaining. (2,500 SQ FT)
- Asahi Villa: The Asahi is equipped with a wrap-around terrace with views of the ocean, bay and Downtown Miami. This beautiful retreat has wall to wall white oak flooring, imported Italian marble, custom wall-covering and Japanese inspired artwork. (1,990 SQ FT)
- Yuhi Villa: Found on the 15th floor, this villa has full bay views as well as views of Miami Skyline and Intracoastal Waterway, its own indoor and outdoor dining space, fully equipped pantry and wet bar. (1,745 SQ FT)



Guests of the Beach Villas can cool down in Nobu Hotel Miami Beach's four sparkling swimming pools, including the tranquil Nobu Pool, available exclusively to Nobu Guests, relax in an Ocean-view cabana on the beach or deluxe poolside lounge at the Nobu pool or step onto the miles of white sand beach.



Foodies can sample the world-famous Yellowtail with Jalapeño or Black Cod Saikyo Miso at the Nobu Miami Beach restaurant or enjoy a laid-back luxurious lunch overlooking the Atlantic Ocean at the hotel's new Malibu Farm Restaurant, the South Florida outpost of Helene Henderson's Californian restaurant serving simple farm-to-table dining that is fresh, organic and locally sourced. Before dining, guests can sip a cocktail at the luxurious Lobby Bar, the main focal centre of the hotel, designed by famous Morris Lapidus and updated by designer David Rockwell.



Villa guests can also be pampered with Holistic wellness at the hotel's Esencia Wellness featuring a spa and fitness centre to inspire personalized renewal, deep relaxation and refined treatments for the mind, body, and spirit. Nobu Hotel guests enjoy complimentary access to spa facilities which include a hydrotherapy circuit that has whirlpools, plunge pools, saunas, and hydro-experience showers. The relaxation lounge offers floor-to-ceiling windows with views of the resort and peaks of the ocean.

The Villas start from £2,363 per night for a one-bedroom Yuhi Villa.





## OXO Tower Restaurant, Bar And Brasserie: Championing Sustainability In The Hospitality Industry

### Restaurants

Iconic landmark on London's South Bank, OXO Tower Restaurant, Bar and Brasserie, known for its fine dining food and panoramic skyline views, has been presented The Sustainability Award at the National Restaurant Awards in London.

Joining the Sustainable Restaurant Association in 2010 as a founding member, OXO Tower strived to find ways to work collaboratively with external partners to become a better sustainable business. As well as finding ways to do this, OXO also wanted to innovatively help reduce waste, work with local producers and help its surrounding community.

In 2018, OXO partnered with catering independent, Vacherin and London's premier recycling and waste management company, Bywaters, to host a 'Beach Clean' for World Environment Day. Gathering staff, SRA members and community groups, OXO organised a 'litter pick' along South Bank. Following the success of the first meet up,

they became a regular affair, with guests from Ogilvy, Pact Coffee, Kings College London, Coin Street Community Builders and the Mandarin Oriental, coming together to help.

OXO also took on an intern from Roehampton University studying nutrition, to help build a Food Waste Workshop on how a sustainable diet can have an impact on the planet. The workshop was presented to Harvey Nichols and Aromatherapy Associates head office's, as well Roehampton University. The workshop was to help educate on commonly wasted food items, the extent of food waste in the UK and the world, the impact on global warming and what to do to reduce food waste.

This year OXO teamed up with Eco-Chef, Food Writer and Sustainability Consultant Tom Hunt, to launch a Root to Fruit menu made with local, seasonal and sustainable ingredients for World Earth Day. The collaboration saw Tom Hunt work closely with OXO's Head Chef, Jeremy Bloor, to create planet-friendly dishes that hero organic and

ethically sourced ingredients, from agro-ecological farms and local communities.

Most recently, OXO supported HUBBUB, an environmental charity, with filming for #AirWeShare, a campaign raising awareness about the impact of poor air quality.

*"We are thrilled to be awarded The Sustainability Award at the National Restaurant Awards. For years we have been working closely with the Sustainable Restaurant Association to constantly find ways to become a better sustainable business by working with external partners to help raise awareness, reduce food waste and support our local community. The next phase will include working with SRA on their 'Food Waste Bad Taste' initiative to target, measure and act on reducing food waste, to help shape future changes within our business."*

Nick Jarman, General Manager at OXO Tower Restaurant, Bar and Brasserie



*A down to earth & flexible approach to designing venues with atmosphere.*



For 25 years Caroline has created timeless, elegant interiors in both the private & commercial sectors. Caroline is highly inspirational & skilful in transforming interior spaces, blending traditional & contemporary & practicality with beauty. She has built up an enviable portfolio of trusted suppliers, crafts people & contacts to help her deliver projects in a professional, timely & organised fashion.



Her attention to detail and highly personal service ensure that projects run smoothly. Currently working on a new bar & outside terrace for a private members club and upgrading a large conference venue within a football club. Caroline is actively seeking more independent hospitality projects wishing to create a home from home feel.



MEMBER



**Caroline Fooks**  
INTERIOR DESIGN

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## Uniting The Old With The New To Create Timeless Interiors

### Ana Engelhorn Interior Design

Founder of the London-based design studio, Ana Engelhorn Interior Design, Ana and her team take a perfectly imperfect approach, uniting the old with the new, antiques with modern pieces, to create fresh, timeless interiors. Based on the Japanese wabi-sabi philosophy – the notion that an object or material is alive and evolves with time – their designs celebrate the imperfections found in natural materials and furniture in its raw state.

Born in Switzerland to Spanish and German parents, who inspired her from an early age with their love for beautiful spaces and talent for design – converting historic buildings across Switzerland and Spain into hotels and restaurants – Ana is well versed in both the hospitality and interiors world. After gaining

a BoA in Business Administration, she co-ran a restaurant for six years and later a hotel and vineyard in Spain, before going on to acquire a certificate from the International Design Institute – combining her interests professionally in hospitality as well as design.

Ana's multicultural background and eclectic taste comes through in her work. Never one to shy away from something new or different, she loves striking fabrics, rich colours, stand-out chandeliers, and art that makes a statement. She especially loves working with spaces and materials that have a story to tell, which show their beauty with age. In older buildings, the focus is on restoring the space to its original state, highlighting any historical features, while adding a modern twist. In new

buildings, she is guided by her client's needs to inform the design and shape of the space, bringing in older pieces to complement the new.

Ana and her team are committed to creating stunning, characterful interiors yet believe, above all, that whether house or hotel, the interior should feel like a home, not a showroom. They thus take time to get to know and understand their clients as well as the space, working collaboratively to push the limit on what's possible with the design brief. They aim to create hotels that not only look great, but are comfortable and inviting – in other words, that feel like a home away from home.





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## Introducing Swift Direct Blinds Blinds for Business

### Interiors & Interior Design

Swift Direct Blinds have been manufacturing made-to-measure blinds and curtains, right here in our Huddersfield factory for over five decades. We've grown and evolved through the years, leveraging the knowledge that comes from our years in the heart of the UK's textile industry.

We've sold to the trade and to the general public for many years, developing our online store in response to the demands of the market.

After testing and refining the website experience to suit business users, we're excited to announce the launch of our new commercial products range, available for purchase online by businesses, direct, for the first time.

Simply choose the 'Commercial' option on our menu to browse products we've specially selected for a range of different use cases in various industry sectors, from education, to healthcare, retail, offices and leisure, to items perfectly suited to property rentals and lets. We even cater for film and tv sets!

Our blinds are all Made-to-measure based on the details you provide, and have been carefully specified to suit the rigours of business use. We choose the materials, fabrics and hardware to ensure our products make life easier from fitting to the increased daily use over a consumer product.

For example, you can choose Fire Retardant products, with waterproof, wipe clean construction for risk free service, and easy maintenance. We provide Child Safety features as standard, and many blinds come with our rust-proof operating chains.

Choose the electric variant to eliminate chains, cords and hand controls altogether, and combine it with our Smart Hub to provide effortless control over your blinds. Compatible with Amazon Alexa and Google Home systems, your business will be catapulted into the 21st century, with voice control over solar management across your compatible blinds.

We offer blinds with tool-free fitment to maximise the speed of fitment, or even

eliminate the need for specialist fitters. At the opposite end of the scale, we can provide blinds that can be installed between office partition double glazing panes; the ultimate in maintenance free, they don't gather dust or require cleaning, and can still be adjusted in the manner you'd expect for full control over your light, privacy and solar heat management.

We have a huge range of blinds, curtains and shutters, with blackout and thermal linings, neutrals, colours and patterns to suit any purpose.

Not content with offering business orientated features, we can also offer over 1300 products on our Swift Track 'Made Today, Delivered Tomorrow' service. No other provider can match that blend of pace and quality.

If you're not sure what you need, you can order free samples, and talk to our expert teams before you order. Because we're a manufacturer, we can also offer larger sizes, bespoke finishes and a wider range than our competitors.





Ordering is simple, easy and fast, online at any time.

We've built in some business specific features to make life easier for your purchasing department. Here are some of them:

**Account tools**

Once registered, keep track of your quotes, orders and invoices with our easy to use tools. So, should you need to reorder some commercial roller blinds or you would like to buy curtains for the office, you can update your order with ease.

**SwiftTrack**

Made today, delivered tomorrow!

Have your made-to-measure commercial blinds made the same day you complete your order and delivered the next working day using our optional SwiftTrack service.

**50 years' experience**

You can trust us. We have been making and supplying quality blinds for all markets since 1969.

**Trade prices**

Selling online allows us to offer the best prices possible, as well as special B2B deals. Plus, should you have a large-scale project in mind, get in touch for a personalised quote for your business blinds.

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From flame retardant fabrics to bespoke office partition blinds, you'll find just what you are looking for.

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Samples are available for all our products and delivered free the next day by first class post.

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Order online anytime. You can also call our dedicated customer support team for details about your order.

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Our extended guarantee gives you total peace of mind while our five-star reviews reflect how happy other customers have been with our service.



# JUST ARTIFICIAL

Established in 2004, Just Artificial have many years' experience as one of the UK's leading suppliers of high quality artificial plants, trees, silk flowers and related accessories, which they offer at competitive prices.

They have a range of fantastic options which will set your space apart from the rest, allowing you to create an indoor Eden. Their products are highly realistic, durable, and designed with particular care and attention by our master craftsmen, all of whom are experts in their field.

## WHAT DO THEY SELL?

The range is always growing, supporting current modern trends as well as traditional needs, for indoor and outdoor use, tailored to complement any house, home office, or business.

Just Artificial offer a complete product range for both domestic and business solutions including silk flowers, floral arrangements, artificial plants, trees (even palm trees), topiary, exotics, plant and tree displays, hedges, fruit, hanging baskets, ivy garlands and other foliage, synthetic lawn grass and astroturf, planters, pot pourri, organza ribbon, decorative butterflies, essential oils, oasis foam, metal wall art, and Christmas supplies.

There's no minimum order so you can buy as much or as little as you need.

## SOURCING AND MANUFACTURING

They can usually source what you need even if they don't already list it. If you require a large enough quantity and your project timescale and budget fit (4-6 months or so) we can even get products manufactured to your specifications from scratch.



Summer/Winter Pansy  
Ball Hanging Basket

## WHO DO THEY SELL TO?

Practically anyone anywhere? Just Artificial handle large, bespoke bulk orders for refurbishments and refits on behalf of specification buyers, procurement management, architects, interior designers, and garden landscapers but also handle small one-off orders from the general public.

## WHO HAVE THEY SUPPLIED?

Major companies in many industries including ITV, BBC, Channels 4 and 5, Mulberry, Innocent Drinks, Monsoon, Bella

Italia, Tesco's, Big Brother, The Only Way is Essex, Coronation Street, Dancing on Ice, Park Resorts, Volkswagen, and more. They've also sold to house builders, zoos, hotels, restaurants, shopping centres, theme parks, colleges and schools, cruise ships, theatres... the list goes on!

Their procurement managers and corporate buyers can provide offers on bulk orders for trade and help you finance your design, and their quotes are no obligation so call them today!

[www.justartificial.co.uk/WOH](http://www.justartificial.co.uk/WOH)



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## Views to Dine For Introducing Skylark Roof Garden, West London's New Rooftop Experience

### Restaurants

On Saturday 6th July, London welcomes a new ultimate rooftop drinking and dining destination, Skylark, in timely arrival for the heady peak of summer. 10 floors up, perfectly perched overlooking Notting Hill, on the banks of Little Venice, Skylark Roof Garden is set to be the city's premier sun trap, with an enviable vista across the West London skyline.

Make partying a priority at the weekend with ample space for 180 or reserve one of the lavish day beds to enjoy everything Skylark offers for leisurely summer weekend dining and drinking. On the menu, find light, flavour-packed dishes full of the best seasonal ingredients along with exceptional cocktails created to order, all enjoyed floors above the

bustle of the streets and with views of The Shard, Hyde Park and The Royal Albert Hall. See in the sunset sound-tracked by orchestral lulls, followed by the best DJs including Spencer Mac (Novikov and Producer for Skull Bandits) and Mercedes Benson playing right through from sunset to late evening.

Owner and restaurant entrepreneur Adam Marshall offers starters of chili Cornish crab salad with avocado whip, pomegranate, squid ink tuile and salsa verde (£9.30), and beetroot and gin cured salmon gravlax with fresh citrus cucumber, horseradish mayonnaise, keta caviar and sake dressing (£9.30) and a frisée salad of roasted fig, blue cheese, candied walnuts and aged Iberico ham (£7.90). Main

course highlights include the sauté of mussels, clams and tiger prawns, fresh burrata di puglia with heritage tomatoes and basil and hazelnut pesto, or homemade lightly spiced aubergine and sweet Romana pepper lasagne with Saffron potato fondant (£14.95). Sky-high sweets include amaretto tiramisu (£6.95), elderflower cheesecake with raspberry coulis (£6.50) and lime and Malibu panna cotta with roasted pineapple (£6.25).

Sundowners are sorted with a drinks list that runs the gamut from Ruinart Champagne to Don Julio 1942 tequila, with a succinct list of quality wines and cutting-edge cocktails. Skylark's signature cocktails include the White Chocolate Martini, Mezcal Mule and





Hibiscus Daiquiri, all at £10. For scorchers their Frozen Cocktails are set to be firm favourites with cooling tipples including Watermelon Washer (Bacardi Blanco Rum, watermelon liqueur, fresh pineapple juice, fresh cut watermelon, lime juice and sugar syrup) and Brockman's Frosé (Brockman's Gin, Combiar Rose Liqueur, Lemon Juice and Sweet Rose Wine).

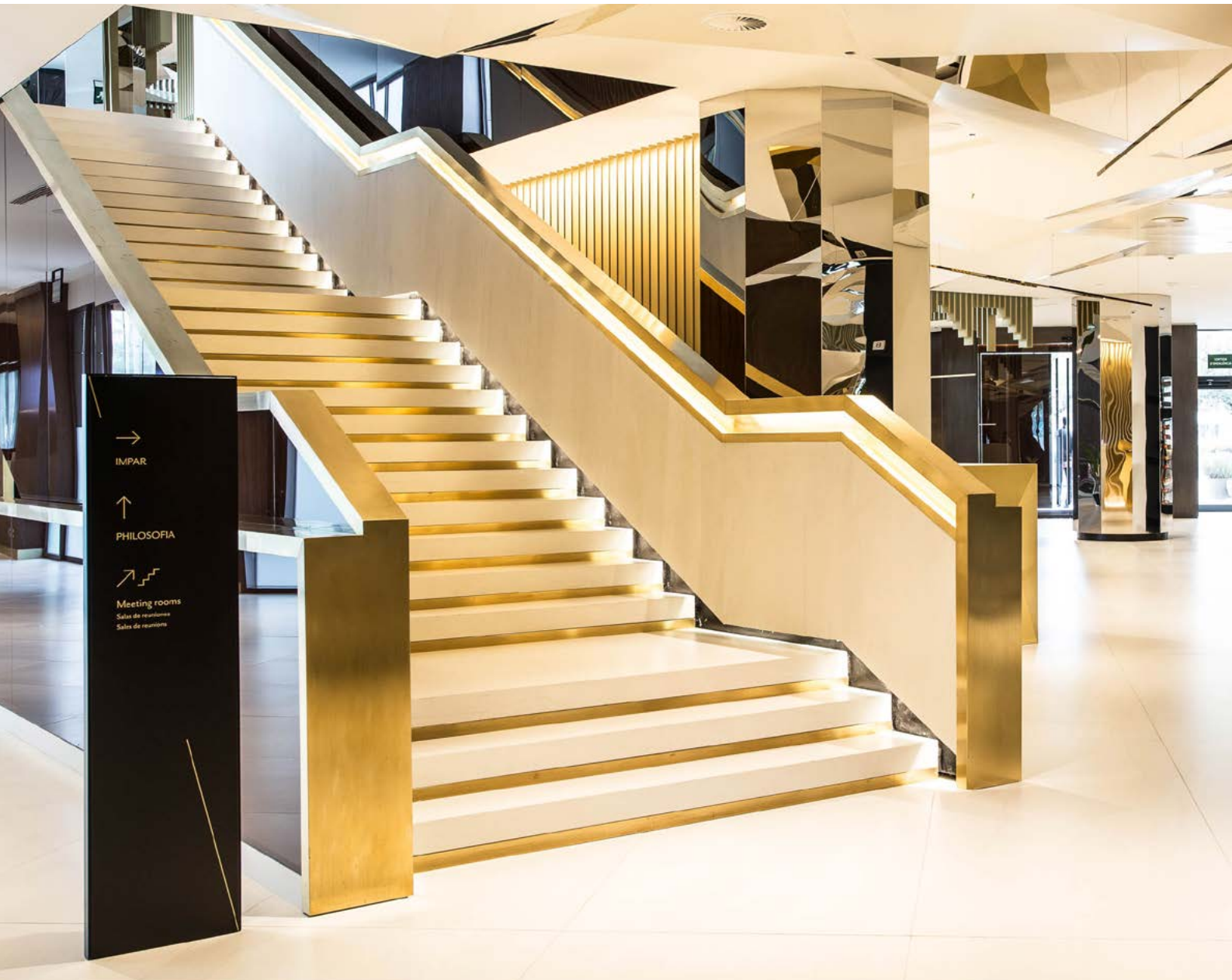
Opening for lunch and dinner every Saturday and Sunday from 11am 'til late, whether you book a table for two for a special lunch or dinner or lavish a day bed for you and a group of friends, Skylark Roof Garden is set to be London's most exciting summer drinking and dining destination.

#### Skylark Roof Garden

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## 5-star Sofia Hotel in Barcelona uses DecoMetal in conceptual redesign

### Hotels

Sofia Hotel is a lavish 5-star hotel on Avinguda Diagonal in central Barcelona. It has been completely refurbished to contemporary, high specification, using Formica Group DecoMetal® products in its design.

Now a spectacular and unique architectural work, all of the hotel's spaces have been completely reimagined to meet the desires of contemporary guests. The new concept was designed by architect Albert Blanch of Blanch + Conca Arquitectura, whose previous work includes the expansion of Terminal C at Barcelona El Prat airport.

The project was realised by the high-end hospitality group Selenta and award-winning interior design and landscape architecture firm Jaime Beriestain, experts in luxury hotel design, with past clients including Hyatt Regency, Marriott, Waldorf Astoria and Hilton.

A total of 2,300m<sup>2</sup> of Formica® laminate sits alongside other materials such as ceramics, marble and natural wood, together forming a luxurious atmosphere. Formica products can be found both in the foyer, welcoming guests, as well as the exclusive VIP floors above.

The presence of Formica products in various designs dominates the entrance hall. Formica HPL and Formica DecoMetal® in aluminium and silver are applied to the ceiling, in original suspended triangular sculptures forming mirrors in columns on the walls, creating a unique space.

On the VIP floors, the interior design team also selected Formica Group's AR Plus® high gloss laminate in Fossil, an understated grey tone that provides the sophistication appropriate for this exclusive area of the hotel.

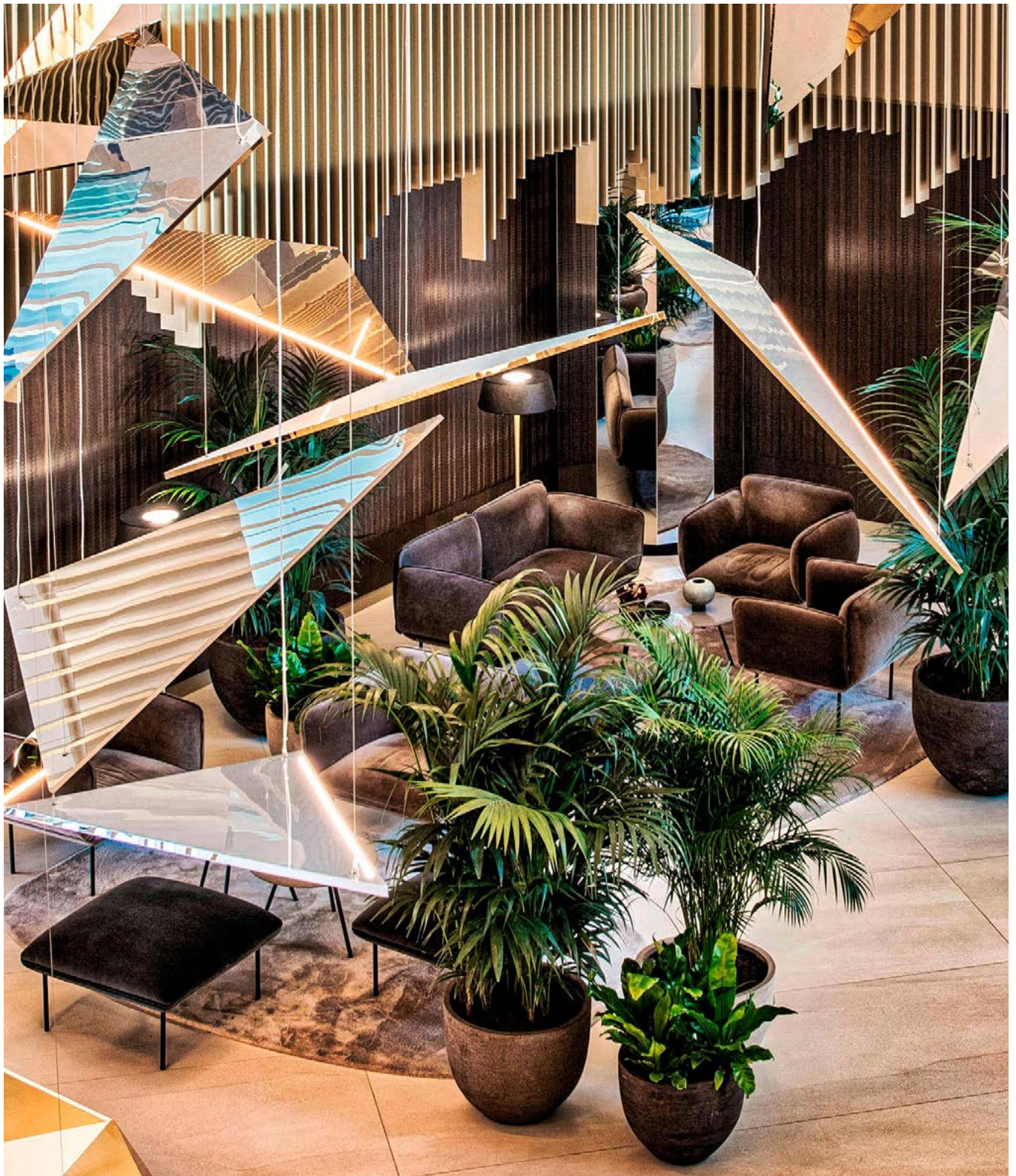


DecoMetal laminate incorporates authentic metal in its surface. Easy to install and maintain, it can be postformed and is therefore a unique material with the look of metal and the durability of laminate. It is also an environmentally sustainable product which has the GREENGUARD and Chain of Custody certifications, as well as the Carbon Trust label.

Suitable for vertical applications, both in commercial environments and domestic spaces, DecoMetal brings an unmistakable chic and urban touch to any interior design project.

The AR Plus finish by Formica Group represents a superior standard of quality in gloss finishes. It is made with a resin

impregnation system that gives it greater abrasive and scuff resistance than a conventional glossy finish. This means that even in a high-footfall environment such as the Sofia Hotel, surfaces will retain their brightness and shine.







## Nina's House London

NINA'S HOUSE LONDON is an award-winning furniture store in London specialising in bespoke designs in refined solid woods and other natural materials.

Founded in 2011, NINA'S HOUSE is an independent furniture business that combines a love of classic and contemporary design with a sense of fun. Beautiful high-end furniture sits side by side with award-winning lighting brands and stylish accessories. Most of the furniture can be completely customised to create that unique piece.

The company is named after its Scandinavian owner whose long career in international property led her to commission pieces to fit any space from tight corners under sloping Swiss chalet roofs to narrow London townhouses or vast Copenhagen lofts.

A love of nature and especially wood products takes centre stage in NINA'S HOUSE. Says the founder, 'Natural solid wood is not only visually stunning, it also has immense depth and personality. It ages beautifully and adds warmth to any interior, urban or rustic, and complements, steel, glass or stone interiors really well.'

The collection is the result of selective commissioning of wood designs from across the globe, with a focus on sustainably harvested woods where possible. Highly skilled craftsmen and designers are behind the products, creating a luxurious, yet simple, clean Nordic style.

Most of the brands on display in the attractive showroom in Central London have an impressive record of contributing furniture to bars, restaurants, hotels, museums and concert halls worldwide.

Specialising in the supply of table, dining chairs and bar stools the company has been involved in a number of high profile hospitality projects, such as the NOBU Hotel, Shoreditch and the Andaz Hyatt Hotel, Abu Dhabi. They have also worked with renowned interior designers on many high-end residential projects, locally and abroad; amongst them the prestigious Arlington House in Mayfair, as well as a number of private and serviced apartments in Europe, the Middle East, and the UK.

The staff at NINA'S HOUSE are passionate about design, high quality, and contemporary interiors, and are dedicated to working tirelessly with private and professional clients alike to achieve that special look. Their aim is to supply exclusive, individually designed pieces and they offer a highly personalised service which includes aftercare, international shipping, and high-level advice and assistance.



# NINA'S HOUSE

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## Julian Joseph

### Sitting pretty

Who doesn't love a chic cocktail chair, a sumptuous wingback, a perfectly plump armchair or an exuberant ottoman? Our diverse range features many interior must-haves. Our swoon worthy statement chairs are finished with soft, velvet fabrics in rich, jewel tones. They are perfect for accentuating bold and daring interiors. We also have a portfolio of neutral, earthy colours that blend effortlessly in serene spaces.

### Out and about

We have worked with many international brands within the hospitality industry and world of interior design. For instance, our Ava cocktail chair (featured opposite) was used at the FOX Golden Globes after party at the Beverly Hill's Hilton Hotel. A swanky spot for our Ava!

This little number is available in three vibrant colours and adds a touch of panache to the party.

### The need to knows

**Safety** – All of our chairs are BS 5852 (CRIB 5) Certified, meeting all UK fire safety standards.

**Quality** – Our high-end clientele can rest assured that our chairs undergo strict tests to ensure that our fabrics will withstand the rigors of daily use and will continue to look beautiful for years to come.

**Solutions** – Whether you just need a few chairs for your space, or as many as 50 (or more!) to complete your restaurant refurbishment we're here to help.

**Prices** – Our trade account customers enjoy the most competitive prices by coming to us direct.

### So who's Julian and who's Joseph?

Julian Joseph was founded by Luke Julian Silver and Mike Joseph Cronin – hence the name Julian Joseph! Also on the scene are Hannah Silver and Louise Cronin. We met whilst living and working in Shanghai and quickly became great friends.

After many meals, brunches and trips away together it was clear that not only did we share a love of food and travel, but of interior design too. We put to use our experience in manufacturing, design, finance and marketing to create Julian Joseph; design led pieces at high street prices.

Mike and Louise are based in the U.K. (trading to the U.K. and Europe) and Luke and Hannah are in the U.S. trading there. We love our business and what we do. But working with friends never really feels like work!



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## Furniture City Bursts Into Bloom

Becoming 'Furniture City' once again for 3 days this July, Manchester is home to the Manchester Furniture Show (MFS), the hottest furniture and interiors show of the summer. Established and new exhibitors will flood the halls of the prime city centre venue - Manchester Central, from Sunday 14th to Tuesday 16th July.

With charm and a relaxed appeal, MFS is a show for serious business with 150 A List UK and international exhibitors showing their latest product collections for every level of the market. The show attracts big name retail and design buyers looking for the latest products on the market in all types of furniture and accessories.

MidPoint - the 'show within a show' features exclusive brands from Europe and the UK showing alongside the MFS exhibitors in the connecting Charter Hall. Contemporary, high-end collections in cabinet furniture, upholstery, occasional furniture and lighting will be on display.

From Italy A.L.F. Uno SpA show their streamlined, modular cabinet collections in on-trend colours and flawless design. Fellow Italians Italia Living have the ultimate in Italian leather seating chic. Their aim is to combine shapes, materials and colours to produce

products of impeccable quality - one look at their latest models will show you that they succeed.

In-vogue sofas and chairs will also be on show from Polish experts Gala Collezione, SITS, and new exhibitor Kler, will bring long standing expertise and choice materials to their neat and fashionable designs. Rich colours and eye-catching styles will grab attention and offer diverse and interesting choices a plenty.

Baker, Kesterport and Chelsom add the cabinet spice at MidPoint, mixed materials will abound and combine to produce distinctive and impressive furniture for every type of room and space. Chelsom's specialist, futuristic occasional furniture pieces perfectly complement their renowned lighting - both made for high-end commercial and residential use. Kesterport also supply select commercial and residential properties with luxury, top-drawer furniture and upholstery. Beautifully designed and executed their products are inventive and world class.

Returning exhibitors in the main part of MFS include plenty of renowned UK brands including in upholstery, Buoyant, Westbridge and Whitmeadow. With their newly established brand - The Branded Furniture Company, Whitmeadow will show new

models in the dramatic Orla Kiely Upholstery collection as well as new models in their Content by Conran collaboration. Westbridge continue to wow buyers with their sumptuous sofas covered in luxurious plains and splendid patterns - see their new Slouch model for a slice of modern sofa glory.

There are plenty of heroes in bedroom and cabinet furniture too - opulent beds will be on show from Hestia, whose parent company Furmanac is the largest manufacturer of high-end and mid-range motion beds in the UK. Whitmeadow's bed studio will comprise their latest lavish and beautifully covered upholstered beds in twenty-first century styles.

New cabinet collections from imaginative Rowico include a perfectly designed Scandinavian dining range and a dark living and dining collection full of drama. Ever ingenious Blue Bone also have a new Scandi style collection called Oslo, it exudes the cool style of the city it's named after with a touch of flair added in.

Manchester itself plays a huge part in the buzz of MFS as 'Furniture City' comes alive! For more information and to register for your free entrance please visit our website.



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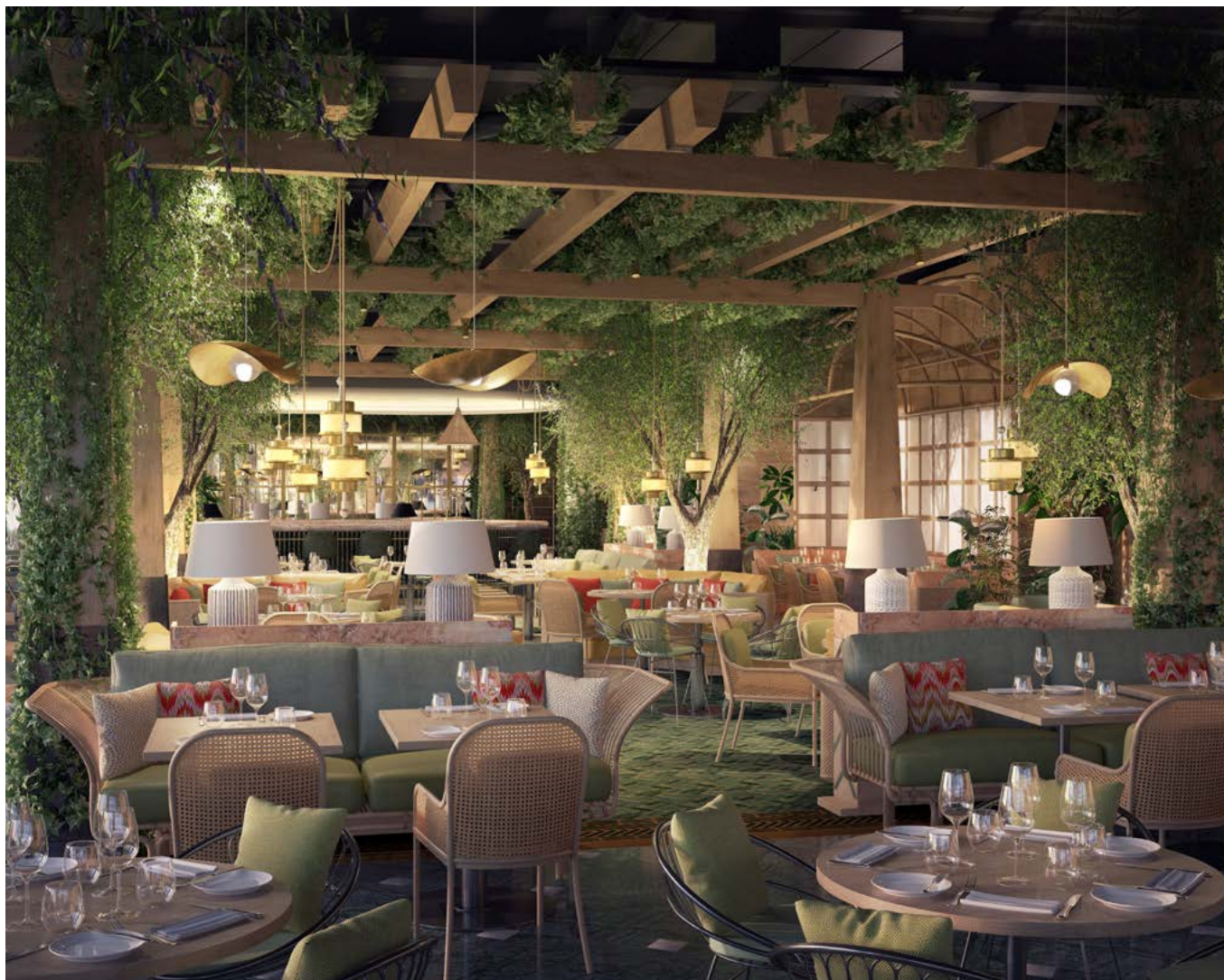
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## D&D London to open 14 Hills in The City this November

### Restaurants

D&D London announced that 14 Hills, its new restaurant located on the 14th floor of 120 Fenchurch Street, will open this November. The modern British restaurant will serve an all-day menu created by Executive Chef Thomas Piat and will be open from breakfast and brunch through to lunch and dinner.

Occupying a space of c.9,200 square feet, 14 Hills is positioned below the public roof garden that crowns Generali Real Estate's new office building, designed by Eric Parry Architects. The restaurant will not only have spectacular views of the London skyline including the Thames, Tower Bridge, Tower of London and The Shard but also be planted with mature trees, shrubs

and several large pergolas, creating a lush interior to complement the garden above. Inspired by English terraces, roof gardens and courtyards, the dining room will have a canopy of evergreen plants and seasonal climbers growing at its centre. Award winning Robert Angell Design International is the restaurant's interior designer. The firm's past projects include restaurants and bars for The Berkeley and Savoy hotels and more recently the restaurant Wild Ink at Hudson Yards in New York.

Thomas Piat was formerly Executive Chef at Daniel Boulud's Bar Boulud at the Mandarin Oriental in Knightsbridge and, most recently, at JOÏA par H el ene Darroze in Paris. Piat's

menu will be modern British cooked with French flair. He will oversee a comprehensive set of menus that move from breakfasts and business lunches to sophisticated dinners, as well as Saturday brunches, Sunday roasts and a fast-serve deli counter.

Piat's kitchen will be complemented by sommeliers who will curate a list of the grand and not so grand, but always interesting wines. 14 Hills will also have a bar that puts cocktails front and centre. The extensive selection will make room for classics, signature serves and modern interpretations of old favourites, all to be paired with modern British bar snacks. Many ingredients that the bar requires will be crafted in-house.



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## A Ten-Fold Triumph For Best Western Hotels

### Hotels

#### Leading hotel group announces 10 new hotel activations

Best Western GB is celebrating its strongest six-month hotel recruitment performance in its recent history.

The group, which represents over 260 independent hotels, has already expanded its portfolio of hotels in Great Britain by 10 this year, marked by the recent activation of Stonecross Manor Hotel, BW Signature Collection. It continues a record-breaking period for the brand, with 2018 representing the highest number of annual activations and a second consecutive year of growth of hotel numbers.

Since January, the group's portfolio has grown with the addition of a number of independent hotels to its collection, including: Murrayshall Country House Hotel and Golf Club - its third Scottish BW Premier Collection hotel - Best Western Buckingham Palace Road, its 20th hotel in London; Stonecross Manor Hotel, BW Signature Collection; The Putney Hotel,

BW Signature Collection; The Wild Pheasant Hotel & Spa, BW Signature Collection; Rossett Hall Hotel, BW Signature Collection; Sure Hotel, Newcastle; Three Ways House Hotel, BW Signature Collection and The Midland Hotel, Sure Hotel Collection.

Upon joining the Best Western brand portfolio, all hotels have access to a range of tools and expert support to drive tourism within their local areas, as well as the support of global partnerships, sales teams and a rewards platform, plus its state-of-art revenue management system which helps to maximise revenue and reduce operating costs.

Best Western now have a range of brands to suit every guest - from economy to luxury - throughout Great Britain. Earlier this year marked the launch of two boutique brands, Aiden and Sadie, offering developers and investors the opportunity to reposition and re-badge existing properties or to transform other buildings to create unique hotels in the upper midscale and upscale segments respectively.

The new brands are in addition to Best Western acquisition of WorldHotels in February 2019, which added five luxury London properties to its portfolio, The Washington Mayfair Hotel; The Caesar Hotel; Royal Garden Hotel; Courthouse Hotel London and Courthouse Hotel Shoreditch.

Rob Paterson, CEO at Best Western GB, said: "It has been a great first half of the year for us, and 2019 is shaping up to be our most ambitious year of growth in recent history. Already activating ten hotels is testament to the work my team has been doing, and the investment we've made into our organisation to help support the growth of independent hospitality across GB.

"We proudly champion our hotel members' independence and heritage, and we are continuing to invest significantly in new sales, marketing and revenue technology to give owners and operators even more compelling reasons to join Best Western."



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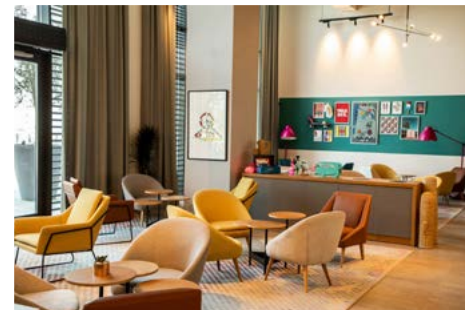
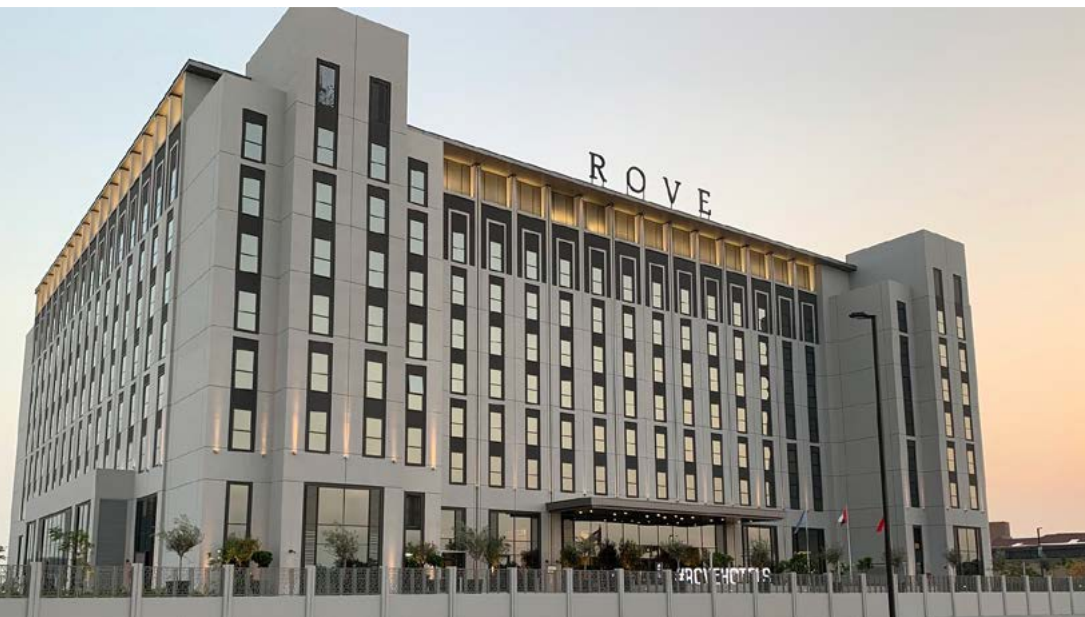
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## Rove At The Park Opens Doors To A Thrilling Lifestyle Experience In Dubai Parks And Resorts

### International Resorts

Rove Hotels, a contemporary midscale hotel brand, has opened its sixth hotel in Dubai – Rove At The Park – in Dubai Parks and Resorts, the largest integrated theme park destination in the region. As the opening offer, guests can stay at Rove At The Park for only AED 199 per night inclusive of two tickets to Dubai Parks and Resorts.

Rove At The Park has 579 comfortably sized rooms and interconnecting family rooms, making it an ideal choice for families and groups. Guests at Dubai Parks and Resorts can access more than 100 fun and adrenaline-packed rides and attractions spread across MOTIONGATE™ Dubai, BOLLYWOOD PARKS™ Dubai, LEGOLAND® Dubai and LEGOLAND® Water Park. This is in addition to free access to themed zones, street ambiance and numerous shops and restaurants at Riverland™ Dubai.

On the opening of the new hotel, Paul Bridger, Corporate Director of Operations, Rove Hotels, said: "Guests love Rove Hotels for their convenient locations, funky interiors, chilled ambience and great service, which have made the brand one of the most popular in the city. We are excited to open Rove At The Park, our sixth and largest property in Dubai. The

hotel offers a launchpad to discover Dubai Parks and Resorts and the rest of the city."

"Dubai Parks and Resorts is a dynamic leisure destination with attractions that appeal to families, couples, and theme-park enthusiasts from around the globe. With the opening of Rove At The Park, guests will have easy access to a vibrant new hotel that is perfect for residents looking for a quick weekend getaway. Opening a second hotel is part of Dubai Parks and Resorts' strategy to have more than 1,300 keys at the destination by the second half of 2020. We look forward to welcoming even more tourists who will now be able to enjoy rides and attractions at the park, with the option of a conveniently located hotel in the vicinity," said Ahmed AlRayyes, Chief Retail & Hospitality Officer, DXB Entertainments, the company that owns Dubai Parks and Resorts.

Rove At The Park is just over half hour drive from the Dubai International Airport and the Al Maktoum International Airport. Apart from its location within Dubai Parks and Resorts, Rovers have the convenience of easily accessing several shopping and entertainment such as The Outlet Village, walking distance from the hotel, as well as Dubai Marina and

The Palm Jumeirah, just a short drive away. Additionally, the hotel is just minutes away from the future Expo 2020 location, making it very convenient for visitors travelling to the exhibition.

The design of Rove At The Park is inspired by the local area and uses art to tell stories and offer Instagrammable moments throughout the hotel. All 579 rooms are designed to delight guests with a 48-inch interactive TV screen with a smart media hub and free wi-fi. The rooms have designer mattresses, pull-out beds for extra guests, a convenient mini-fridge, a large safe, and a modern bathroom with power rain showers.

Designed for the modern traveller, Rove At The Park offers smart services such as the convenience of late check-out at 2pm, 24-hour gym, a welcoming pool and sun deck. The hotel also has a 24-hour boutique convenience store, a self-service laundromat, luggage store rooms and safety deposit boxes, all adding to the fuss-free lifestyle of guests. The Daily is an all-day neighbourhood hangout where guests can eat in or grab and go, with quality coffee and healthy globally inspired food served till late.



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## Gran Hotel Miramar Welcomes Summer Season With Tantalising New Menus

### International Resorts

This summer Malaga's iconic grand dame hotel, Gran Hotel Miramar, leads the region in serving tantalising modern Andalusian cuisine with the launch of an exciting new menu celebrating the finest seasonal flavours and meticulously sourced local ingredients. The hotel's chic poolside restaurant, Botánico, will tempt diners with a selection of mouth-watering summery plates including local meats and fresh seafood, light snacks, and refreshing hand-crafted cocktails – all paired with stunning views of the Mediterranean.

Showcasing the freshest and highest quality seasonal produce of Andalucía's warmer months, executive Chef Diego Nicás and his talented team have crafted a menu that

balances the traditional and avant-garde with innovative twists on ancestral recipes. New highlights include Thai-style salmon tartar with sweetcorn and peanuts; traditional Paella with chicken, squid and shrimp; Mediterranean roasted salmon taco served with tartar sauce; and Iberian pork rib served with a fresh herb sauce. The restaurant's desserts have also received a seasonal reboot with a Lemon and matcha tea truffle pie; and fresh sliced peach, served with apricot ice-cream and a salty crumble topping.

A subtropical oasis famed for its beautiful beaches, the ancient Andalusian city of Malaga has transformed itself into a flourishing cultural hub in recent years. Thanks to an

ambitious €100 million regeneration plan by the municipal government, the city now boasts a luxurious port development, a buzzing culinary scene ranging from tapas in Old Town to contemporary Mediterranean fare in Malaga Bay, and a rapidly growing clutch of artistic attractions. With a privileged central beachfront location in the cultural hub of Malaga, Gran Hotel Miramar is the ideal base from which to explore the city.

Rooms at Gran Hotel Miramar start from €382.50 (approx. GB£340) per night including breakfast, excluding tax and service.











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## Wild Water with Whisky: New ‘Natural Chemistry’ Mixer to Make a Splash in the UK

### Food & Drink

A new, canned ‘wild water’ will add an extra splash of Scottish heritage to the whisky industry – Larkfire takes naturally-sourced water from centuries-old gneiss rock in the Outer Hebrides to exclusive bars, restaurants and hotels across the UK.

The high quality natural water – which has the ability to enhance the flavour of whisky – aims to appeal to scotch fans who prefer a splash of H<sub>2</sub>O with their dram, and taps into the growing trend of ‘premiumisation’ in the drinks industry, where consumers take great pride and care in the preparation of their chosen drink, often prioritising quality above quantity.

Larkfire is the only known canned water specifically for whisky, and has been developed by two whisky enthusiasts who observed people drinking wild water from streams in Scotland.

It will appeal to the expanding premium whisky market, which sees 41 bottles of scotch shipped every second, from Scotland to importers around the world, totalling more than 1.2bn bottles every year or around 30 billion servings.

A percentage of the sales from all Larkfire water will flow back into the islands via an agreement with The Stornoway Trust which looks after 69,000 acres of land on the Isle of Lewis from where the water is sourced.

The launch comes after two Swedish chemists published a paper in the Scientific Reports journal in 2017 to prove why whisky tastes better when water is added.

Björn Karlsson and Ran Friedman’s research revealed that adding water boosts the concentration of flavour compounds at the surface of the drink, helping to unleash the rich mix of aromas.

Co-founder James McIntosh said: “Having spent a lot of time in Scotland and its islands, we saw time and again how locals would drink wild water straight from the ground, then back in Edinburgh and London we’re watching people adding tap water to an expensive scotch.





“If you think about how many times tap water has been recycled before it reaches a bar or restaurant and how much chlorine and fluoride is added, particularly in London, there’s no way it should be going anywhere near a good whisky.

“Consumers have now bought into the idea of making sure the tonic in their G&T is the best they can have, and this is exactly the same concept. Whisky drinkers might pay £20, £30, or even more for a single glass of scotch in a bar, and then they’re adding chlorine-heavy tap water to a wonderful drink. It doesn’t make sense.

“In Scotland we have a law specifying how whisky should be made, yet we’re willing to dilute this centuries-old craftsmanship by allowing bog-standard tap water to be added to our great drink.



“Many whisky drinkers also incorrectly assume that using bottled water is better, but its high mineral content interferes with the aroma and taste.

“We wanted Larkfire to be as close to the perfect water for whisky we could find in the UK and we think we’ve got that. We travelled the breadth of Scotland looking for the very finest water to mix with whisky, consulting master blenders, professors, chemists and geologists en route.

“We learnt that the Isle of Lewis is made up of some of the oldest rock in the world, Lewisian gneiss, and that this rock is metamorphic and non-soluble meaning the water there is pure, soft and really low in mineral content. The Outer Hebrides is home to 15% of the UK’s freshwater surface area – something we saw first-hand during our many visits – so water supply is regular and plentiful.

“Mixing this water with whisky creates a natural chemistry – the water complements the whisky unlocking its hidden complexities and creating a drink that is more enjoyable and has greater depth.”

James added: “We’re excited to expand the market with an innovative, quality product that will make whisky more accessible and appealing to a wider audience, whilst having wide-reaching benefits for our producers and stockists.”

Larkfire is sourced on the Isle of Lewis in the Outer Hebrides. The climate of the Isle of Lewis is characterised by short, cool and windy summers and extremely wet and windy winters – this wild climate and Scottish wilderness come together to produce the purest wild water.

The water is held on the surface by 3-billion-year-old Lewisian gneiss rock, among the oldest rock in the world. This non-soluble metamorphic rock is part of the reason for the water’s purity and lack of mineral content – it is naturally very soft and retains a slightly golden hue. Larkfire will be available from September.





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## This London Cocktail Bar Has Created A Cocktail For Each Horoscope Ahead Of The Summer Solstice

### Bars

Barts speakeasy has developed a menu of 12 unique cocktails that represent the different horoscopes. The special menu will run to the end of the summer and each star sign is represented in the perfect cocktail for their key characteristics and personality traits. For example, Cancers, known for being indecisive, can sip on a three-layered cocktail, where identifying the three different flavours will be a challenge sure to satisfy their curiosity and reluctance to select just one flavour in a drink.

Cocktails on this special menu include Taurus, which reflects the sensible and practical aspects of the bull star sign, incorporating aquafaba and baobab in a simple yet unique

drink with, sensibly, just a touch of zero-calorie stevia. Virgo combines fresh basil and pineapple in a delicious, fresh and potent combination. The drink comes served in a clay vessel, ensuring that this earth sign feels right at home at the Barts apartment.

When it comes to Leos, Barts will roll out the red carpet, as, the horoscope royalty has arrived and everyone must know it. With orange-infused cognac liqueur, champagne and edible gold glitter (lots of gold), this theatrical and often dramatic sign will feel satisfied with a cocktail to match their true personality.

Geminis are adaptable and flexible, but they also have two elements to them, like this drink which covers all your taste buds; sweet, sour, bitter, salty and even umami can be tasted in this libation. Gemini is the twin sign and fortune comes to them in pairs. This cocktail is served with an 'edible dust' version of itself on the outside of the glass - echoing the flavours of the liquid cocktail inside the glass.

Guests looking for a cocktail created to suit their star sign should head to Barts this summer to see if the mixologists have hit the nail on the head when it comes to summing them up in a refreshing drink.









## Phoenix Wharf creates first London presence for Britain's leading organic dairy brand Yeo Valley

### Bars

Somerset family farm enterprise, Yeo Valley, also Britain's leading organic dairy brand, is expanding on the success of both its dairy product range and its Blagdon-based farm, café and garden in deepest Somerset by opening its very first London outlet, comprised of a two-storey café, shop and workspace on Queensway in west London, designed by award-winning South West creative agency Phoenix Wharf.

#### About Yeo Valley

The Yeo Valley business has been developed over two generations. From the acquisition of its first Blagdon farm in 1961 to becoming a successful organic dairy producer with a British Friesian herd, adding beef cattle, sheep and a second farm along the way, Yeo Valley went on to work with other co-operative farmers and fruit-growers and is now Britain's leading organic dairy brand, as well as a thriving local centre of activity. Offering hospitality in the form of an award-winning Canteen and access to a beautiful, Soil Association-certified organic garden,

the company's Blagdon HQ also offers a lively events calendar throughout the year, including educational trips, art days, garden masterclasses and a 'Farm to Fridge' day, with all food produced and cooked on site. As a brand, Yeo Valley is synonymous with the quality of its products and its ethical approach to animal husbandry, with the farm's famous herd digitally-monitored, given only the best organic feed and mattresses to sleep on.

The Mead family, who run both the farms and the Yeo Valley enterprise, speak regularly about an approach to business and farming that's good for animals, people and nature, drawing on the wisdom and experience of family head, Mary Mead OBE.

#### The move to London

As part of the company's natural growth and evolution, an increased London presence became desirable and the decision was taken to create a branded shop and canteen offer in London, as well as creating additional company meeting and workspace.

A two-storey site was located in Queensway, an area of London currently undergoing major regeneration, which offered a great location between Hyde Park and Notting Hill. The site is located directly opposite Queensway Station, making it prime for people coming out of the station or the park and looking either for eat-in or takeaway food.

#### Phoenix Wharf gets involved

'Phoenix Wharf had already been involved with the client prior to this project', Phoenix Wharf Associate Director Emma Gullick explained. 'We first worked with Yeo Valley to explore the feasibility of using part of the Blagdon HQ as a brand experiential space for group clients, conferences and events.' The creative process and ideas that came out of the project created some bigger questions on how to showcase what Yeo Valley is all about and a relationship was created between the two parties, which led to Phoenix Wharf being invited to take part in – and go on to win – a three-way pitch for the design of the new London space.





### The brief

The brief for the new space was to create an engaging, inviting showcase for Yeo Valley, incorporating a dine-in café, grab'n'go produce and a mini retail store, as well as a work and meeting space on the site's upper storey. The designers were asked to maintain and express the brand's nature-inspired ethos and friendly, fun and unpretentious feel, whilst also creating links to the existing HQ. This included integrating the work of artist-illustrator Natasha Clutterbuck, who has a long association with the brand and whose murals are part of the Blagdon Canteen, as well as creating artwork for special editions of the product range.

### Design walk-through

The new café-store has two street-facing, retail-style, full-height boutique windows to either side of the main double-door entrance, with backlit storefront branding above for The Yeo Valley Café, using the brand's existing heart-shaped identity. On the inside of the store, the backs of the windows are dressed in curved floor-to-ceiling timber panelling, with hidden doors allowing easy access for updating displays.

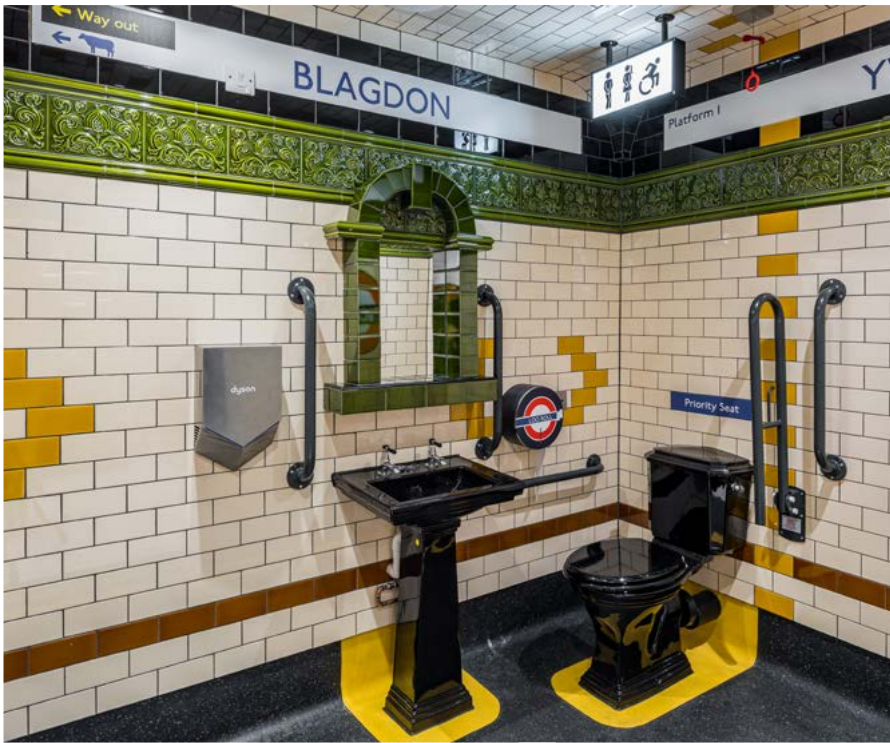
The interior features a dual 'warm and cool' concept, with a white and bright 'cool' area to the right for grab'n'go produce and the mini retail area, underlining the freshness of the dairy produce range, and a warmer 'natural' sit-down area to the left, underlining the brand's countryside origins and authenticity.

A central off-white flooring corridor is for circulation and unites the spaces, with a feature flooring apron to both sides in a black-and-white, star-patterned Spanish Hex tile with a matt finish. White, horizontal timber-style slats line the upper walls and the angled ceiling, whilst an eye-catching, huge-scale ceiling feature down the centre of the space takes the form of a stained-glass-style light-box installation, showing an abstracted map of the Yeo Valley farm HQ in Blagdon.

'We wanted to avoid the cliché of a whited-out or black-sprayed ceiling,' Emma Gullick explained.

'The angled outer edges were designed to echo the inside of a farm building roof, whilst





the large-scale 5m x 2m map of Blagdon tells the story of the company, at the same time as adding a bit of extra theatre to the space.'

The left-hand side of the ground floor space features a natural colourway with a slightly 70s retro feel, including a deep olive green used for the left-side booth banquette seating. Loose seating is in the form of retro moulded chairs for a home-from-home feel, whilst bespoke tables are topped in Brazilian cosmic black granite, with a single, central tulip-style metal base. Brand stories also feature in this area, including a picture wall along the first third of the space, featuring a variety of images from the Yeo Valley HQ. The central section of the wall, alongside the booth seating, features exposed brickwork, which is used again to the left side of the rear wall as

both a rustic reference and an allusion to the Blagdon company HQ building.

A lighting feature made up of a clutch of 19 pendant lamps in different designs and set at different lengths, with shades in yellows, golds and orangey-reds, hangs over the booth seating and catches guests' eyes as they enter. The final third of the left-side wall houses a cottage-garden-inspired mural by artist Natasha Clutterbuck.

The rear wall features a large-scale retro-style TV against the exposed brickwork, telling the 'Yeo TV' brand story visually (without sound) and offering a distraction for anyone queuing to pay at the back-right pay counter. The remaining rear wall is made up a crittal-effect door and screen with lightbox windows to give

a feeling of added depth and an illusory sense of space beyond.

The right-hand, 'cool' side of the space features a product chiller wall and then an angled counter, both featuring blue-tinged LED underlighting. The counter has a solid stone, delicatessen-style top and plenty of back-wall interest in the form of mustard-coloured tiling in an angled herringbone pattern. As customers arrive at the pay-counter, a large, glossy, petrol-blue dresser, bespoke-designed by Phoenix Wharf, catches the eye against the backwall. The dresser features a granite worktop that matches the table tops, plus an inset sink, and is used both for drink and glasses storage and for Yeo Valley merchandise display - branded cups and aprons, for example. At the top, a cut-out





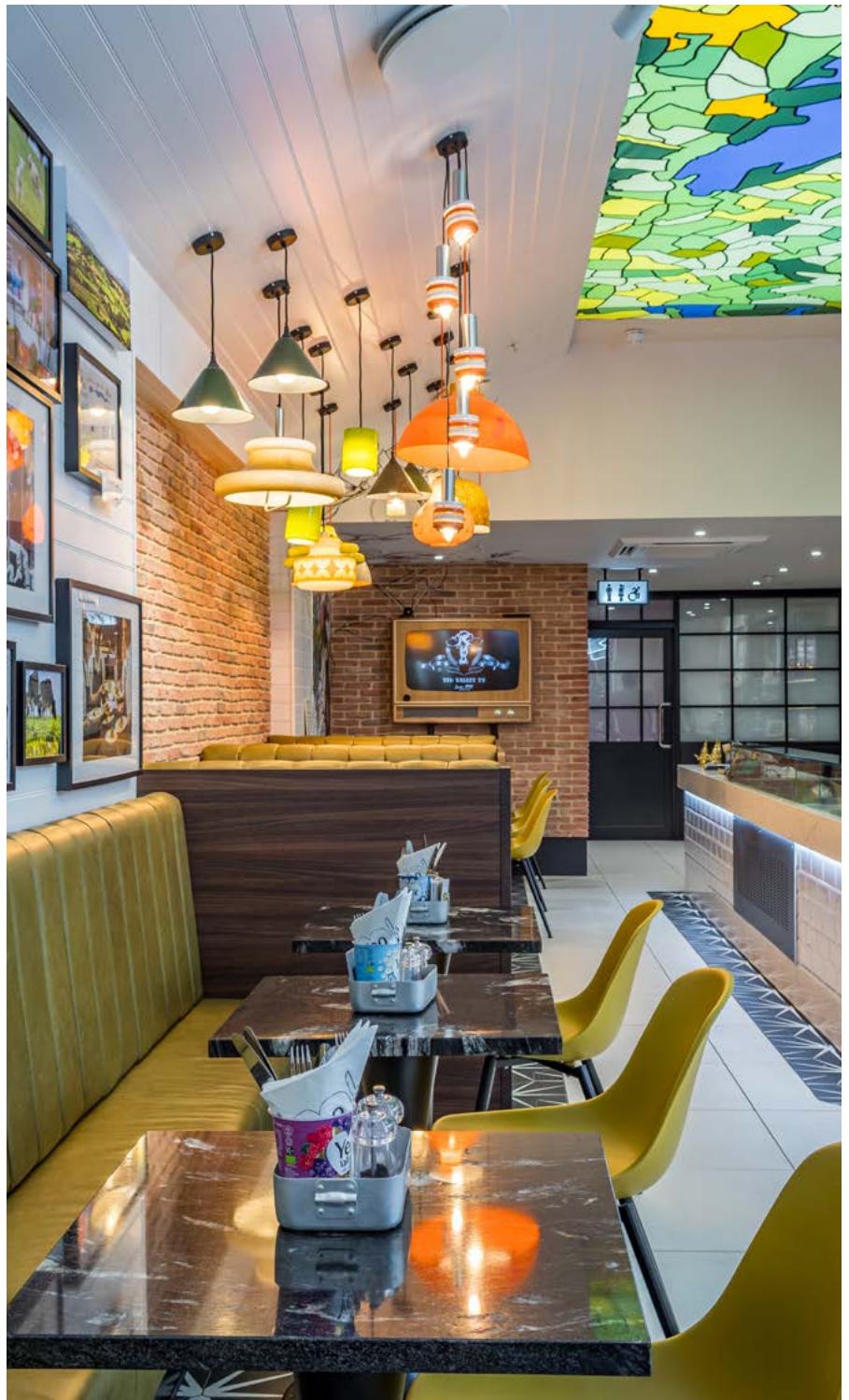
section features a winking golden cow in glittery acrylic; a reminder of the brand's dairy farm origins and playful nature.

To the rear left are customer toilets, a fun and stand-out feature, designed as 'Blagdon Station' underground toilets as a link between the London and Somerset sites, with curved tube-tunnel corners and 'pomegranate' wall tiles, sourced from H.E. Smith, the original London Underground manufacturer.

Further details include tube-type platform signage; a 'priority seat' sign above the toilet; an 'All Change Here' baby change unit; a 'Loo Roll' tube-style roundel; a platform-style floor detail saying 'Mind the Gap' and a 'Way Out' sign.

A door to the right of the dresser leads to a back-of-house area, including a changing room for the chefs, plus food storage. From there comes access up the stairs to the first-floor office, kitchen and meeting room. Here, the crittal-style of doors and windows continues, separating the main workspace from a large meeting area, which has a cork wall with hidden storage behind it (there is further concealed storage throughout), a wallpaper feature wall, a credenza and a large timber meeting table.

The general workspace includes sit-down workstations and a higher, bar seating



work area for laptop work. Another feature wallpaper area features alongside, whilst the rest of the walls are painted white, with a rich red stairwell – a visual link to the corridors of the Blagdon HQ. Flooring is either an earthy brown or orange carpet tile in the office and meeting spaces, with a speckled, charcoal surface in the kitchen. The upstairs toilets also embody the brand's sense of fun, with black glossy tiles, black sanitaryware and a red ceiling, accompanied by wallpaper made up of

black and white shots of animal-faced people pursuing leisure activities.

'The experience of working with Phoenix Wharf was very uplifting', Adrian Fenton, Managing Director, Yeo Valley Properties, commented. 'They really helped bring our ideas to life and their visual concepts transferred almost exactly to the finished space, which we're very happy with.'





## Jason Atherton To Open The Betterment, At The Biltmore, Mayfair, LXR Hotels & Resorts

### Restaurant

Today LXR Hotels & Resorts, Hilton's (NYSE: HLT) luxury collection brand and The Social Company are pleased to announce that Chef and Restaurateur, Jason Atherton, will soon launch The Betterment, opening at The Biltmore, Mayfair, LXR Hotels and Resorts.

The opening marks a grand return to the area for Atherton, who rose to prominence launching Maze on Grosvenor Square in 2005. The Biltmore, Mayfair will become Europe's first property within the LXR Hotels & Resorts collection.

The Betterment's Head Chef will be Paul Walsh, who launched and led Jason Atherton's City Social for five years and achieved the restaurant's Michelin-starred status within seven months of its opening. The Betterment's

seasonally driven menu will feature beautifully presented dishes of wood-fired fish and meats, fresh seafood, signature salads and plant-based plates. At the heart of the restaurant will be a dramatic and rustic open grill, which will bring the kitchen into the dining room and add a sense of theatre to the space.

This new restaurant and lifestyle offering, located at The Biltmore, Mayfair, will also include The Terrace, The Tea Lounge and The Pine Bar, all overseen by Jason Atherton.

Atherton commented: "To be working on the launch of The Betterment at The Biltmore, Mayfair is incredibly exciting. When we were approached by Mr Kwek, Chairman of Millennium & Copthorne Hotels plc, owner of The Biltmore, Mayfair, we just knew it was

an opportunity we couldn't let pass. We chose the name The Betterment to encapsulate our journey from opening Pollen Street Social in 2011 to today, highlighting the progression of our food, ethos and way of thinking. To be returning to Mayfair's Grosvenor Square after nine years is very special to me, and I'm thrilled to be doing it alongside world-class chef and friend, Paul Walsh."

The Biltmore, Mayfair, formerly the Millennium Mayfair, will emerge from a £60 million redevelopment to become Europe's first property within the LXR Hotels & Resorts collection. The hotel will bring elegant design, exceptional service and state-of-the-art amenities to business and leisure customers.



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Cistermiser's market-leading IRC® infrared urinal flushing control valve is fully detailed in an informative new sales brochure, designed for ease of use by specifiers, installers and merchant counter staff.



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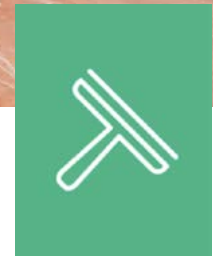
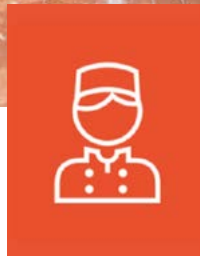
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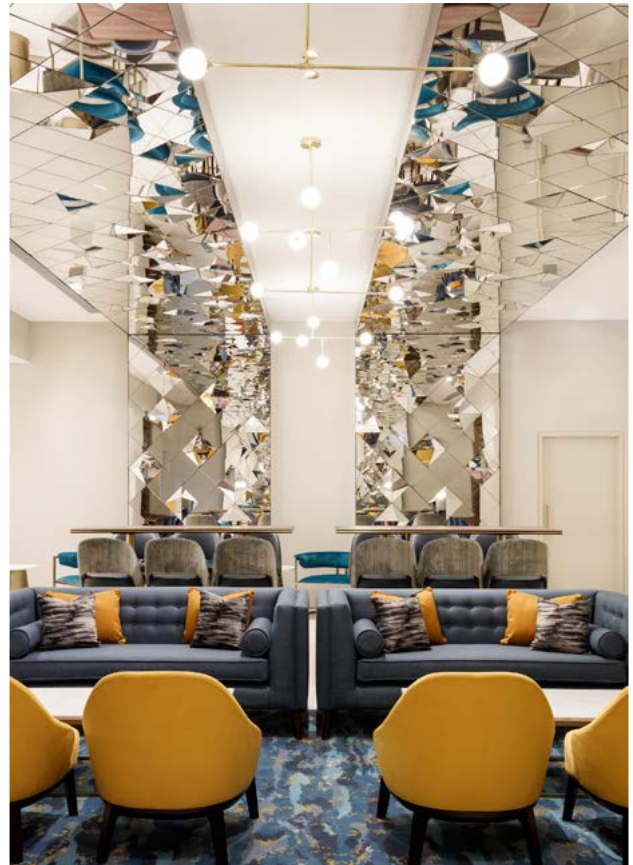
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## Global Architecture And Interior Design Practice Scott Brownrigg Design New Hard Rock Hotel London, In A £100m Refurbishment

### Hotels

On the 30th April, the new Hard Rock Hotel London opened its doors to Britain's capital, the birthplace of the Hard Rock brand, in a homecoming that has seen the Cumberland Hotel transformed with a £100 million refurbishment into the Hard Rock Hotel London. Boasting 900 stylish rooms and suites, two vibrant bars and the iconic Hard Rock Cafe®, the property will serve as a London landmark, catering to the needs of both business and leisure travelers from around the world.

Designed by the award-winning global architectural and interior design practice, Scott Brownrigg, the team spent two years developing the designs using the brand's musical heritage as a starting point. David Mason, Director of Hospitality at Scott Brownrigg said: "It was great to work with two established, high profile brands, Hard Rock International and glh hotels, to create this landmark destination in the heart of London".

The hotel comprises several Hard Rock moments including a feature drumstick installation above the reception, the striking central stage Lounge Bar and the mirrored ceiling in the Rock Royalty Lounge. Other cues were taken from forms such as the record player master disc and the guitar fretboard to add subtle touches to the interiors.

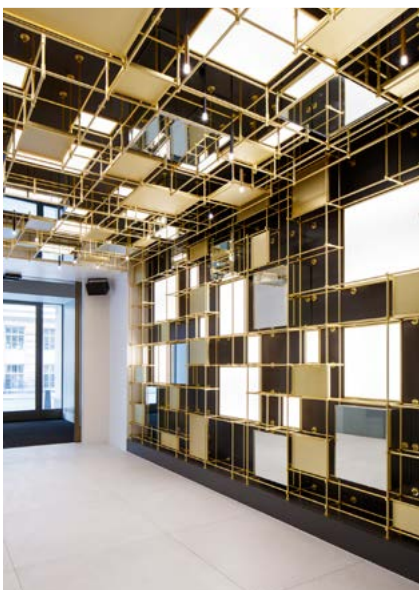
To reflect the Capital City and pay homage to London, the original birthplace of Hard Rock, Kate Jarret, Senior Interior Designer at Scott Brownrigg added: "the design had to represent the Hard Rock brand for the London market. To complement such a prestigious location, we chose materials that offered a luxurious high-end aesthetic and paired perfectly with a traditional British colour palette. Within the 370 seat cafe, we used a rich colour scheme of gold and heritage green that beautifully complemented the paneled interior and large ornate memorabilia framing."

Contrasting the traditional interior design of the cafe, other areas used modern contemporary styling such as the Lounge Bar and the Rock Royalty Lounge, all of which were carefully planned to ensure the acoustics were the best they could be to facilitate live music performances and create a fantastic atmosphere for guests.

Ian Fletcher, General Manager of Hard Rock Hotel London, said: "Hard Rock is a world-class institution, where contemporary style and comfort meets rock star service."

"This building has stood at the intersection of British music and fashion since the 1930s and is sure to become a go-to London hotspot once again."

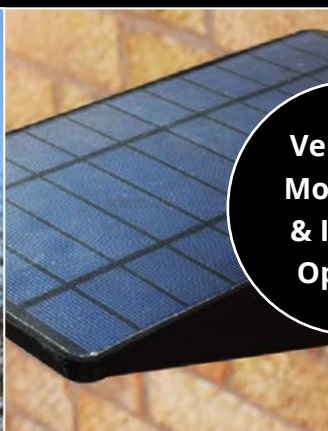






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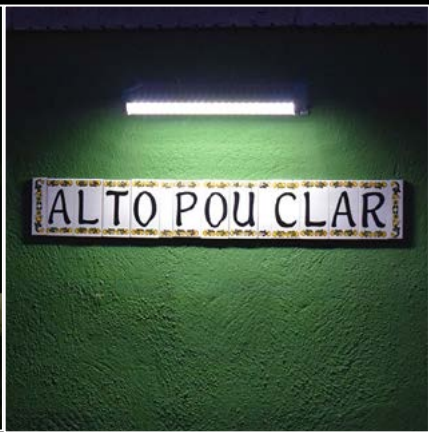
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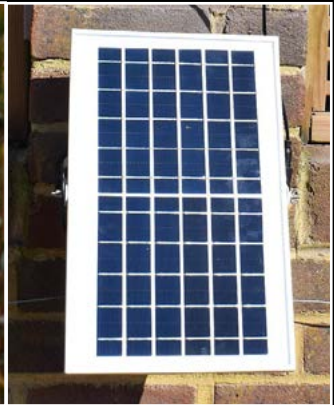


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## LEDVANCE unveils new Vintage luminaires in the Edition 1906 range

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The new luminaires in the 1906 series continue the idea of combining modern LED technology with retro design, this time referencing avant-garde styles of the 50s, 60s and 70s. The new luminaires have an E27 screw base and blend very well with the attractive Edition in 1906 family of lamps from LEDVANCE with their LED filament technology, ideal for creating atmospheric lighting in any setting.

New to the series are the Globe Glass, Smoked Glass Globe, Cone Glass, and Bubble Glass families. The Pipe series have neither a shade nor a glass body, offering minimalist straight or artfully curved arms - ideal for drawing attention to the attractive filament lamps. The pendant and ceiling Carved Glass options are characterised by their high-quality crystal cuts.

The new luminaires are now available under the LEDVANCE brand from electrical wholesalers, many DIY stores and online.

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## 2019 Sees The Re-Invention Of The Solar Light

There should be no doubt that the concept of Solar lighting use is building momentum within the UK Hospitality Industry. In 2019, effective outdoor lighting doesn't have to be traditional mains powered (240v). Instead, a few forward-thinking lighting companies, are offering new technology Solar Lights which are a viable option for hotels of all sizes, here to Smash the Idea of the low power, short lasting models of the past.

Solar path lighting used to conjure up images of plastic, low output in-ground spike lights that lasted one season. Now, more durable models are available, designed to last and charge and illuminate 365 days a year. One way to spot solar lights suitable for professional use is if they incorporate high capacity lithium-ion batteries and use

efficient, modern Poly-crystalline or Mono-crystalline. solar panels. LED light outputs (lumens) are now impressively bright, often equivalent to mains powered lighting, and illuminate over a prolonged time period. Professional solar path lights can be used in many different applications. They can be installed almost anywhere without the need to tap into mains power which can be expensive and difficult.

Lumena Lights are a UK based company who fully encourage the current positive drive to save our planet, with Solar energy being one of the most innovative renewable power sources. A major benefit is that Solar lights use no power from the grid, just the sun to charge rechargeable batteries during the day, stored to be used at night. Other benefits are

clear, with no running and installation costs or ongoing maintenance.

Exclusive designs, new to the UK include the contemporary 'Halopost' 800mm LED Path Light, with its' stylish 'halo' of glowing light emitting 420 lumens in a 120° spread. The durable 'Litecharge' could easily be mistaken for a smart, mains powered bollard light, but is a fantastic solar option. The 'Hi-Way' is versatile enough to be mounted on the wall, or fix to a taller post for amazing LED illumination of approx. 1500 lumens! Other designs include the Freeway and Secursol, powerful motion sensor lights, with functions rarely seen on solar lights that will mount anywhere.





## Meet With Opulence And Distinction At Palazzo Versace Dubai

### International Resorts

Palazzo Versace Dubai offers a new world of outstanding hospitality for discerning MICE organisers with exceptional facilities and an impeccable level of personalised service. With the distinctive, opulent style of the renowned Italian fashion house, the elegant hotel sets the stage for one-of-a-kind celebrations; lavish executive retreats; conferences and banqueting; and unforgettable social events.

The magnificent Gala Ballroom, with its beautiful pre-function area, can accommodate up to 900 guests and provides the perfect setting for large scale events and gala banquets.

Exquisite in its décor, the venue provides an elegantly designed space with a glittering centrepiece chandelier in Murano glass, natural daylight and custom-designed Versace carpets.

The ballroom can be divided into three separate spaces where each can host a range of events; from weddings and award functions to fashion shows and corporate dinners. Outdoor functions can also be held in the hotel's sophisticated Como Garden surrounded by palm trees and flowers and boasting scenic views of the Dubai Creek. With the help of a dedicated service team, the

stunning garden setting can be customised for guest functions, accommodating up to 250 guests seated and 300 standing.

For intimate and private meetings, Palazzo Versace Dubai's three elegantly furnished Business Centre meeting rooms, Milano, Roma and Venezia are located close to the Gala Ballroom and can accommodate up to 16 guests each.

The sophisticated venues offer versatile function spaces equipped with high-quality technical facilities and dedicated service – each directly connected to a beautiful terrace with unobstructed views of the Creek.









The Business Centre offers dedicated administration and secretarial support to ensure every aspect of meetings is covered.

All Palazzo Versace's meeting spaces are equipped with state-of-the-art audio visual equipment, including inbuilt ceiling speakers, LED TV Screens, and iPads for systems control to ensure a flawlessly delivered event. Services include, but are not limited to: experienced staff and professional technicians; 3D designs and on-site renderings; LED, decorative and intelligent lighting; video conferencing, webcasting and event archiving; projection specialists; event consultation and show supervision.

Wireless internet is available in all public spaces to allow guests to remain connected throughout the duration of the event.

Accommodation at Palazzo Versace Dubai comprises 215 Italianate bedrooms and 169 luxury residences, immersing guests in the brand's renowned glamour with furniture and fabrics designed and tailor-made by the House of Versace exclusively for the hotel.

Eight contrasting dining venues offer a mix of fine dining and more casual options, while chef-crafted cuisine for larger scale events or meeting lunches can be prepared to any brief.

The three outdoor pools, a boutique SPA and

one of the hottest live music venues in Dubai, Q's Bar and Lounge, personally curated by legendary musician and record producer Quincy Jones, make this luxury hotel the perfect venue for weddings and social events in Dubai.

With the International Airport less than 15 minutes' drive away, and set within the heart of the burgeoning Culture Village with its own private marina, this stunning hotel is perfectly poised to seamlessly deliver all manner of events in an elegant and stylish setting.





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# Premium Quality Commercial Furniture



LeisureBench Limited is one of the country's leading suppliers of premium quality commercial furniture. Established 15 years ago, rapid expansion has seen the company grow into a major UK supplier, offering help and advice to many commercial establishments over the years to turn outdoor spaces into profitable spaces.

The company's success initially stemmed from supplying the pub trade with a range of products specifically for this market. They have gradually brought their expertise into all other marketplaces requiring outdoor furniture and accessories, including specifiers.

Further growth in the last twelve months has seen LeisureBench move more heavily into indoor furniture and many of their products can be used both indoors and outdoors.

Their extensive product range includes A-Frame and round picnic tables, Oasis and Classic Rattan furniture, premium teak tables and chairs, pine furniture, retro style steel chairs, Aluminium range, recycled plastic, box bases and table tops, planters, commercial parasols, awnings and barriers, plus much more.

New ranges include scaffolding and Barrel furniture, plus The Dorset Hardwood and steel range of tables and chairs. LeisureBench also has a UK partnership with Litex Parasols and Gazebos. Parasols range from 3 metres to 8 metres with various canopy colours and different options including printing.

Special deals are always available and details of the latest offers can be seen on their website.

The company has many satisfied customers who have benefitted from excellent service both before and after the sale. Contract packages are available and LeisureBench has some well known names who put their trust in them year after year. Bespoke services and product sourcing are also part of the service if required.

LeisureBench has introduced trade only volume related discounts on top of the company's already low business pricing.

For example spend over £500 and get 5% off, over £1000 and get 10% off and over £1500 will get you 15% off. LeisureBench can deliver nationwide and is usually within 48 hours. This is due to the 50,000 square feet of warehouse storage space on site.

Visit the website [www.leisurebench.co.uk](http://www.leisurebench.co.uk) to view the full range of furniture available. Alternatively ring the dedicated sales team on **01949 862920** or email [sales@leisurebench.co.uk](mailto:sales@leisurebench.co.uk).



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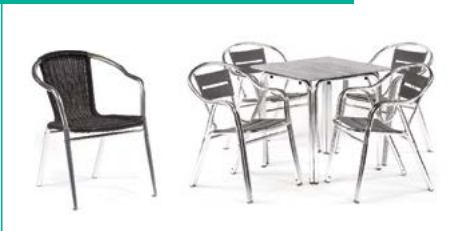
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QUALITY COMMERCIAL PRODUCTS







## Luxury Lake District Hotel, The Samling, relaunches its fine-dining offering

### Hotels

The Samling Hotel in the Lake District is relaunching its food offering, putting guest choice and flexibility at the centre of the concept. The hotel's newly appointed Executive Chef, Robby Jenks, has created several new fine dining menus for both lunch and dinner, showcasing the chef's passion for simplicity, whilst incorporating some of the region's most sought after ingredients. The menus will provide diners with the flexibility to choose from a range of price and dish options, with the hope of appealing to hotel guests, non-staying visitors to the area and the local population.

The Samling's lunch service will have two menu options for diners; a Table D'Hote menu and the Choice Menu. The Table D'Hote menu will be a 3-course set lunch menu (£25 per person).

Guests will be able to choose from three dishes per course, all of which will encompass ingredients from the local area and The Samling's own gardens, changing seasonally. Starters will see dishes such as a delicate Quail tortellini with crispy skin, fresh peas and balsamic, with main course dishes including dishes of Cod with leeks a well balanced curry and sea herbs and desserts such as Rhubarb with vanilla and lemon.

The Choice Menu will be a three-course à la carte-style menu (£65 per person) giving customers a range of options to choose from within each course. The menu, which will also be available at dinner, will include starters such as Cured mackerel and caviar with sorrel, apple and wasabi, mains including Lamb served with cucumber, anchovy and capers as well as Turbot alongside mussels, samphire and parsley.

Dessert options for the Choice Menu will include Strawberry with verbana, ivoire and breton. A wine pairing option will be available to guests (£40 per person), showcasing some of The Samling's world class wines.

The Samling's dinner service will include the Choice Menu but will give guests the option of choosing a five-course Tasting Menu (£85 per person).

The Tasting Menu will encompass a range of different cooking styles, coming together to create modern, yet unique dishes for guests to experience. Courses will focus on seasonal ingredients and will therefore change regularly, always incorporating some of the regions best quality produce. Examples of dishes will include Foie Gras with grapes spiced bread and hazelnuts as well as Beef with leek and onion.









Each course will be paired with some of The Samling's rarest wines from its award-winning wine cellar, carefully chosen by the hotel's team of top sommeliers.

On Sunday's the team at The Samling will be offering a Sunday Lunch (£45 per person) which will see a three-course menu of traditional dishes with modern touches such as beef with yorkshire pudding and onion confit, roast pork with crackling and an apple compote, along with desserts like Chocolate, caramel and cherry.

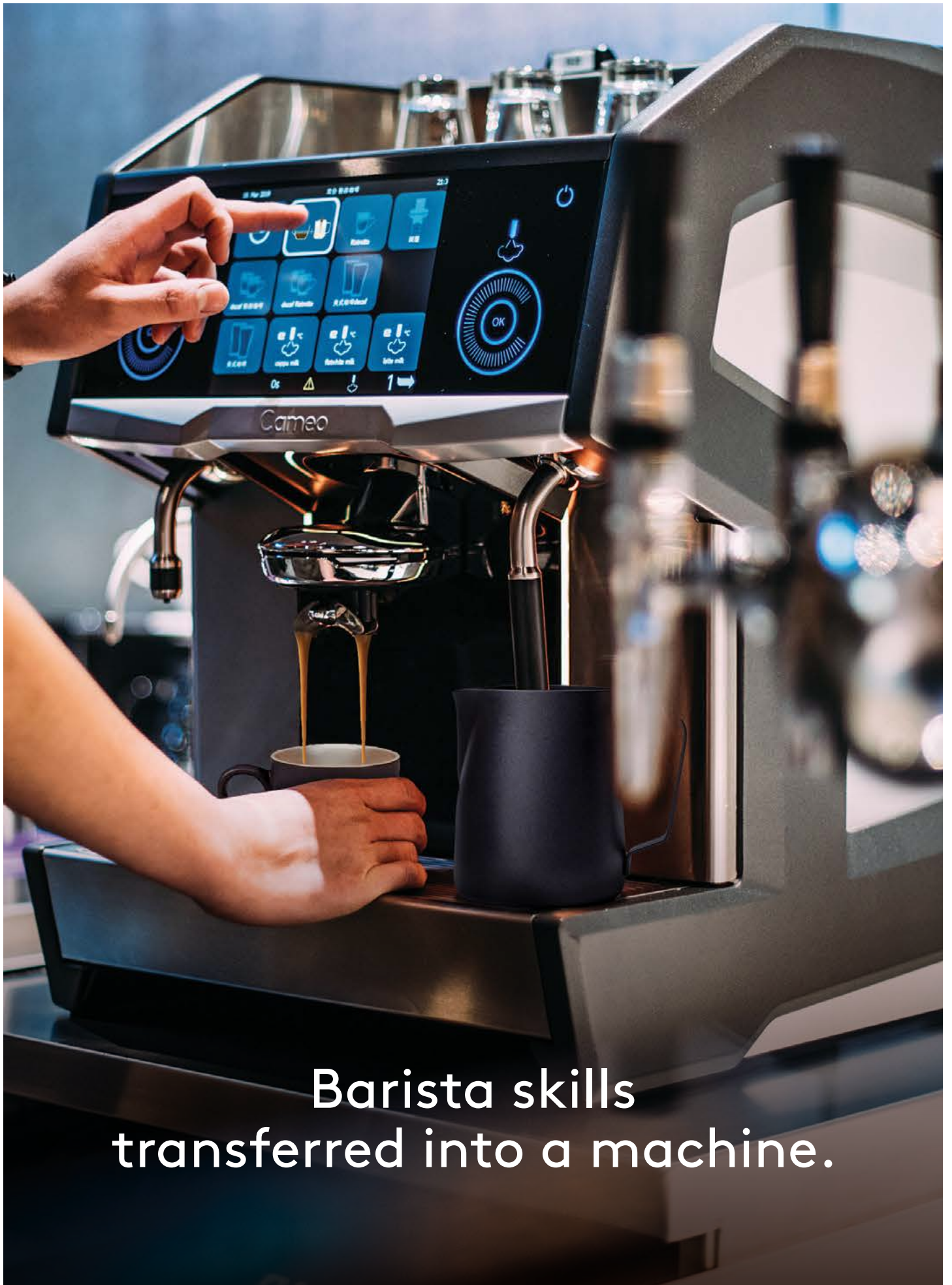
The Sunday Lunch is perfect for both locals and hotel guests, offering Sunday comfort with a beautiful setting.

Commenting on the new food offering at the hotel, The Samling's Executive Chef, Robby Jenks said "I wanted to make sure that I put guest experience first when it came to designing the new concept behind the menus. The menus, I believe, will give guests the flexibility to choose something to suit all occasions be it a passing lunch or a special celebration. I have ensured that each guest's visit can be tailored to them, without sacrificing on the quality nor the fine-dining experience that many people come to The Samling for. The menus showcase some of the regions most sought after ingredients and I have worked to create dishes with them that, I hope, will really capture the imagination of guests."

General Manager, Oliver Smith added "I believe that this new food offering will add something really quite special to the overall experience of The Samling. We spotted a niche in the market and wanted to devise a range of fine-dining menus that put guests - both staying and external visitors alike - first. Robby has successfully created brand new menus that are both impressive yet accessible. Paired with our dining room overlooking Windermere, I know that guests will be truly awe-inspired on every occasion they join us."

The menus are now available at The Samling and can be booked through the hotel's website.





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## Pumping hot water from a sink with Zip Tap.

Standard wastewater pumps are generally only rated for a fluid operating temperature of 40°C, occasionally a maximum of 60°C.

With Zip taps becoming a common feature, handling the drainage from these sinks requires a more robust pump, one that could be regularly subjected to higher liquid temperatures above 40°C plus. However, current dedicated hot water pumps can be relatively large and space below sinks can often be restricted.

Leading wastewater specialist Pump Technology has the solution.

For sinks with Zip taps The Pump Technology technical team looked carefully at the pump options that would fit into their compact DrainMinor.

They decided on the Jung Pumpen U3K Spezial (SL) which has proved itself to be extremely robust over many years of service. This pump features a mechanical seal rather than the lip shaft seal normally found with this small size of submersible pump.



Originally designed for mildly aggressive fluids, the U3K Spezial (SL) has been adopted for many challenging pumping requirements. Many leading fast-food chains, report

excellent performance in applications with heavy deposits of coffee granules, milk skin etc.

The DrainMinor features a recyclable polyethylene tank and when the pump is fitted with a low-level float, provides the perfect compact wastewater pumping solution. It also boasts an integral (replaceable) charcoal vent, and a simple-to-remove lid for cleaning and maintenance, enabling easy installation and operation in tight spots.

For commercial kitchen appliances such as combi ovens, pasta makers and dishwashers (also all needing to handle hotter water), the company has developed the DrainMajor wastewater pumping system which features a 730HES hot water pump, suitable for 90°C

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WEBSITE: [www.dandvinvestmentsmidlandsllp.com](http://www.dandvinvestmentsmidlandsllp.com)

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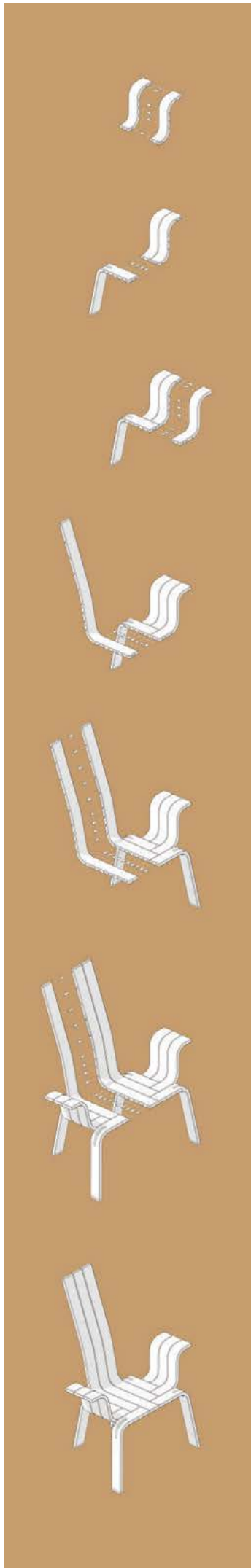


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Forward inquiries to KSU Institute of Commercialization, Kent Glasscock, President, [kentglas@ksu.edu](mailto:kentglas@ksu.edu). (Patent pending)







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Widely known within the Interior design industry, many of our tables are uniquely specified by top Interior Designers and their clients. As a result, the table designs

have become increasingly diverse and contemporary, and the finishes and attention to detail are subject to the scrutiny of this most discerning audience. The appeal to these clients is clear – every table is meticulously made to match the interior design of the property it's being made for.

In recent years, making tables for luxury property developments and boutique hotels, we've been asked to make our unique tables available on a rental or sale or return basis, which has been a great success – allowing the developers to furnish their property with stunning pieces of furniture, and hotels and

bars to offer a luxury feature – beautifully suited to their space - with no capital outlay. So, whether your property needs a designer pool or snooker table or a stunning dual-purpose dining table – perhaps to turn your function room into a dual-purpose billiard room – get in touch with us today.

We are committed to providing a truly bespoke, personalised service & producing tables, accessories and lighting of the very highest quality. Every piece is handmade in England, by our craftsmen, to the client's individual specifications and delivered & installed by our expert fitters.



**GROUPE GM AND JO MALONE LONDON LAUNCH NEW HOTEL LINE FOR LUXURY HOTELS WORLDWIDE**

Groupe GM, international player in the hotel amenity industry, has signed a partnership with Jo Malone London. Through this collaboration, Groupe GM will be able to offer a new range of luxury amenities.

The line is called 'Lime Basil and Mandarin', an homage to JML's flagship fragrance. Peppery basil and aromatic white thyme bring an unexpected twist to the scent of limes on a Caribbean breeze.

The new product range features 40ml and 75ml Body & Hand Wash, Shampoo, Conditioner, and Body & Hand Lotion bottles. These are complemented with 30g and 50g soaps. The collection will be available at five- and six-star hotels and resorts worldwide.

WEBSITE: [www.groupegm.com](http://www.groupegm.com)



**FITT CLASSIC BY BILLIANI**

Fitt Classic, designed by Victor Carrasco, is the wooden chair as Billiani intends it, direct and timeless. The Valencian designer's intention is for versatility of use and multiple applications, with a striking level of comfort and intriguing proportions. The Fitt Classic collection starts with the light and refined ash chair with a 7mm thick plywood shell. Alongside this, are armchair versions with a choice of lacquered metal frames: on four legs, sled, and swivel base. All models are available with wooden or upholstered seat.

Founded in 1911 in Manzano, Friuli, North-Eastern Italy, Billiani is a long-standing and family-run Italian company, specialized in the manufacturing of wooden seating for the contract market.

[info@billiani.it](mailto:info@billiani.it)

WEBSITE: [www.billiani.it](http://www.billiani.it)



## Liberis funding solution keeps restaurant dream alive

When a newly opened French-English restaurant in Monmouth struggled for funding from its bank, it was a funding solution from Liberis Finance, and hard work from the owners, that saved the day. And now the future looks very bright indeed, with plans to increase the capacity, refurbish the dining room and invest in a new kitchen garden.

Owner Paul Smith had previously worked as a chef in kitchens all over the world. Over the years he became somewhat disillusioned with cooking as he noticed a number of restaurants

that were resorting to using sous vide meals that could be microwaved instead of serving fresh cooked food.

Changing course, he set up his own building company and worked for Network Rail for 24 years. When his wife Shelley, a professional gardener, suggested embarking on a new business venture in South Wales six years ago, Paul jumped at the chance.

The couple renovated a dilapidated outbuilding and began selling imported plants from Holland and serving tea and cakes,

calling their new business The Potting Shed. Soon the food side of the business took over and they were serving breakfasts and light lunches.

But then, four years ago, the landlord decided not to renew their lease. Paul and Shelley moved the business into a 19th century barn in nearby Whitchurch. The restaurant's reputation continued to grow and it began serving Sunday lunches and evening meals such as locally-sourced sea bass with lemon and herb butter, and Tournedos Rossini.

WEBSITE: [www.gravityglobal.com](http://www.gravityglobal.com)





## Hospitality Design Show

### 18th & 19th of September 2019 - Excel, London

#### Events

On the 18th & 19th of September 2019, London's Excel will become the thriving HUB of hospitality design, as it welcomes the UK's ultimate event for the designs behind business growth - the Hospitality Design Show!

Connecting passionate hospitality professionals with the industry's leading creatives, the show is FREE to attend and will feature an unmissable line-up from across the globe, whilst also showcasing the design solutions, tips and techniques that are transforming the world of hospitality!

What's more, at this year's unbelievable event, you'll have the chance to tune in and

listen to hundreds of influential speakers, engage in industry-altering panel sessions and get personalised 1-2-1 advice from the sector's greatest minds, all whilst you cultivate invaluable new business contacts! With all this and more, you're sure to return to your business armed with ambition and brimming with ideas and inspiration on how you can take it to the next level!

The amazing features don't stop there! Running directly alongside the Hospitality Design Show, for the first time ever, is Hotel360, the UK's leading event fully dedicated to improving all aspects of hotels and increasing their profitability. And the

best part? Your free ticket gives you access to both events, with a combined line-up of 500 cutting-edge suppliers, 320 thought-provoking seminars, unmissable innovation awards and much more!

So, what are you waiting for? Visit [hospitalitydesignshow.co.uk](http://hospitalitydesignshow.co.uk) to secure your FREE ticket, enter the ultimate marketplace for hospitality design and let the world's leading innovators guide you to success!



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