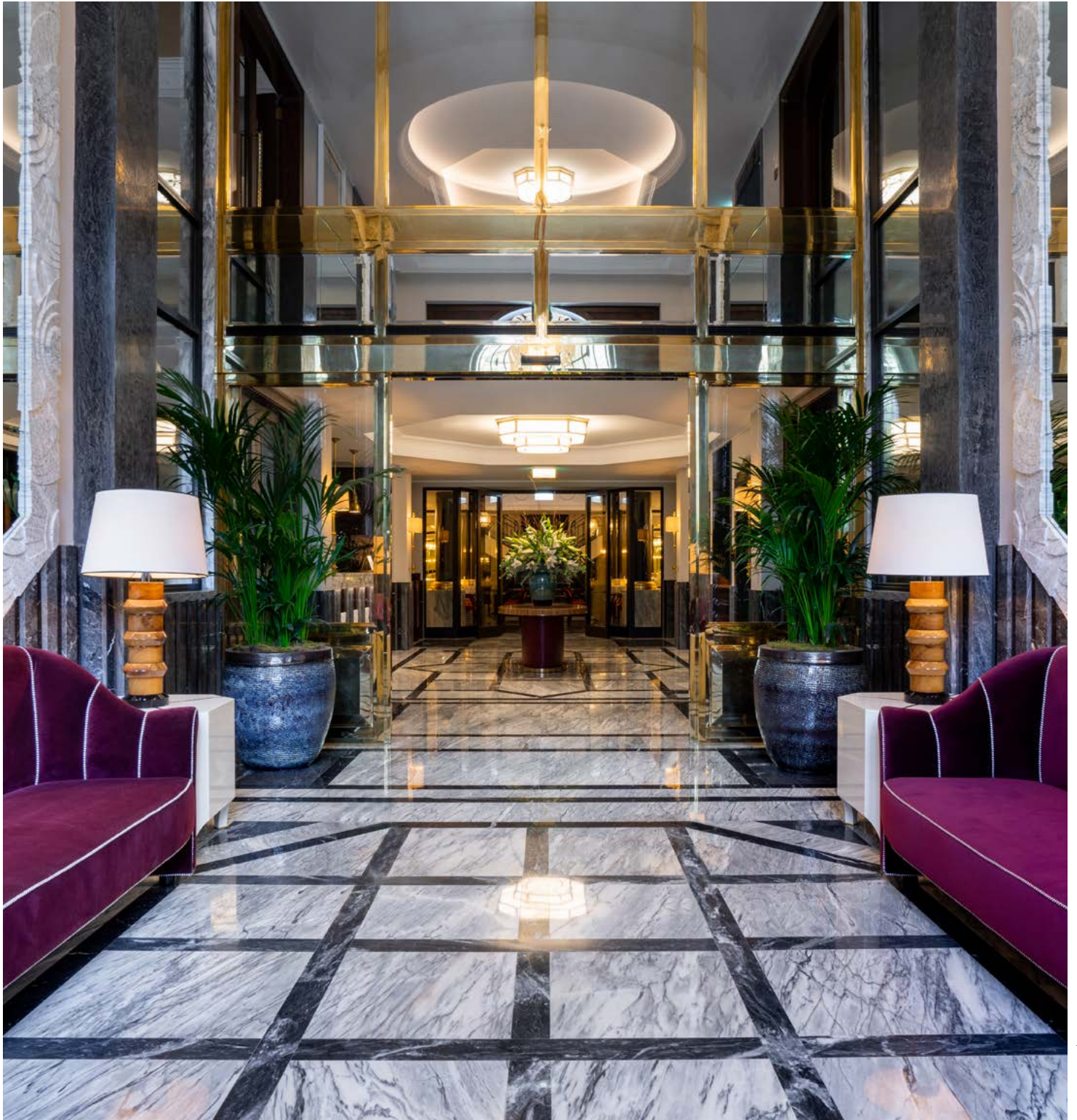


THE WORLD OF HOSPITALITY

Hotels, Bars & Restaurants



Le Monumental Palace Porto
The predilect hotel for a luxury stay in Porto.

The Octave restaurant
The premium restaurant Octave is located in the largest museum of the world for Belgian chocolate.

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The new X10

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- Customised coffee via 4.3" colour display thanks to One-Touch function for 31 programmable specialities
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- One-Touch Lungo function for delicious, aromatic barista specialities

Ideal areas of use:
Hotel restaurants and bars,
barista bars, coffee lounges,
events areas, staff areas

Recommended maximum
daily output: 80 cups

JURA – If you love coffee

Issue 38 Contents



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Le Monumental Palace Porto

The jewel in the heart of Porto

Hotel

Every step of each project has its personal touch, unique. Each creation is in its essence singular, where patterns and colors may be the same, but the feeling they exude is just one. And creating feelings and unique experiences is most likely to be paramount for each project. From the first sparkle in the imagination to the will of creating a space to its final moments of realization, creating

a play with textures, colors, and fabrics, until the last second where the thin line of dust is blown away from the cold marble top. All of this process requires a level of commitment and dedication, but mostly experience.

For this reason, Maison Albar Hotels, the worldwide known luxury hotels chain, has chosen

Epoca - Home, Palace & Hotel Concept, which has been proving itself as a reference in creating spaces that are not only eye-catching, but they also speak to the heart, for the production of its interiors. With a very Portuguese soul, the company was born in consequence of the evolution of a family company of handmade furniture, founded in 1947.



The recent Le Monumental Palace Porto from Maison Albar Hotels is historically luxurious and is located in one of the best areas of the city. This hotel in the heart of Porto, the eldest and most famous café of the city since 1930, the Monumental Café, has currently become the predilect hotel for a luxury stay in Porto. Between the 63 bedrooms and 13 suites of a spacious intimacy, it's refined and opponent location, offering excellency services like the Nuxe Spa or an incredible sensorial journey with a Michelin star chef cuisine.

Located just a few minutes by walk from the monuments and reference spots of Porto, this hotel has chosen the company that best represents the reconstruction and refurbishing of such a historically rich and complex. Epoca, besides sharing some similar characteristics to the building, it also has the perfect characteristics to raise the bar and transform the facade and historical buildings into a new one that will surely make history.



In each one of the rooms and suites, an elegant 30's inspired decoration which guarantees a cozy and refined stay and still paying homage and respect to the history of the building. With clear and defined lines in both the design of the upholstery and illumination, but also in the design and architecture of the bedrooms. Although, the use of pastel colors are the elements truly reminiscent of this Epoque, both in the furniture pieces and accessories, their geometric patterns and the play with symmetry.

The paramount of elegance and splendor has as a name: Monumental Suite. Has its name says, the magnificent suite is the ultimate old bourgeois mansion experience: conceived has an apartment with different divisions. Bringing out its grandiose and majestic decor.

The hotel counts with the Superior Bedroom, Audacieuses Suite, Insensée Suite, Excessive Suite, Affolante Suite, and of course the Monumental Suite.

Epoqa continues to participat in some of the most renowned hospitality projects both national and international, by applying high-end technology, aesthetics, and functionality to client's creations and also the market demands. Being part of some of the biggest and more ambitious projects in its sector like the "Hotel ritz Paris", "Four Seasons" or the "Burgenstock Hotel & Resort", and now with the Maison Albar in its portfolio with the luxurious Le Monumental Palace.





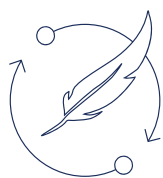
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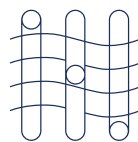
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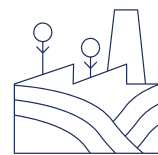
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Main image: Smartdown® Duvet with recycled fibres

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CUMBERLAND

Hersheson's flagship beauty flagship store truly a cut above

The Cumberland Group has been delivering stunning and stylish interior fit-out projects for more than 40 years.

Its work across retail, hospitality, commercial and high-end residential has been recognised by an impressive quota of repeat business as well as an array of national and international awards.

The London-based firm, set up by current CEO, Dave Park 43 years ago, employs its own team delivering fit-out projects of all sizes and levels of complexity, with a particular focus on larger scale projects in Greater London.

In recent years, as the business has diversified, it has delivered an increasing number of spectacular casino projects and stunning high-end residential schemes alongside more regular projects spanning from minor re-fits, concessions for global brands to a diverse range of full store roll-outs.

"There's a sense in which we just might be one of the best kept secrets in the interior fit-out sector," says Dave Park. "I guess that's because we have quietly gone about the business of developing strong relationships and delivering high quality projects that stand the test of time."

Dave and his now second generation leadership team have invested in extensive infrastructure to ensure Cumberland is equipped for future growth and diversification. Alongside a 60-strong in-house team the company boasts its own 4,000 sq ft HQ, 15,000 sq ft joinery shop, plus a 5,000 sq ft spray shop and a 2,500 sq ft plant materials' store, all of which are close to major roads and transport networks.

"We took the decision many years ago to invest in our own in-house team, as opposed to following the sub-contracting route undertaken by many others in the industry," says Dave. "We believe this – coupled with the fact we have our own joinery and spray workshop facilities –

really gives us an edge in terms of our ability to deliver to a consistently high standard as well as being able to closely manage all of our resources to ensure smooth project delivery."

One of Cumberland's most talked-about projects of recent years was, without doubt, the interior fit-out of the ground-breaking Hersheson's 5,000 sq ft One-Stop Beauty Flagship store in Berners Street, Fitzrovia, London which was truly a 'cut above'. Indeed, the client was so pleased with this scheme Cumberland was subsequently chosen as the main contractor for their fabulous salon on the 4th floor of Harvey Nichols in Knightsbridge.

Leading Design consultancy GP Studios, with whom Cumberland has enjoyed a long and successful partnership, was entrusted with bringing to life Hersheson's Creative Director, Luke Hersheson's vision of ripping up the rule book and creating a chic and cool mini department store for beauty services.



According to gpstudio's Gregor Jackson Hersherson's design brief was to create a new generation beauty playground, with the depth and variety of a mini department store, and a relaxed, open and immersive experience. The lighting needed to be right, and the space instagram-able."

Profiled in several top high-end magazines including Vogue, critics have commended the spectacular scheme for "not really feeling like a salon at all" which is undoubtedly exactly the impression is Creative Director was seeking to deliver. Incorporating a slick Sans Pere café the flagship store boasts a cosy corner for pedicures, together with armchairs in the window where you can sit beneath skin-boosting LEDs. There are manicures at marble-topped stations, and



private rooms for Sunday Riley facials, waxing and lasering.

Throughout the store, traditionally harsh salon lights have made way for reclaimed fittings from a British Airways Concorde hangar. Meanwhile, the reception desk is a DIY mid-century style and the floor tiling is unquestionably Instagram-worthy.

Gregor Jackson continued: "This was very much a collaborative approach. Every marble, wood,



metalwork, tile, glass, wallpaper, colour, texture, pattern, and grain were carefully curated until we had the palette we wanted, one that had a 'posh grittiness', and created departments or zones as well as delight.

"While the project followed a recognised and robust process it was very pleasing that it resulted in the appointment of Cumberland Group. Beyond the normal contractual protocol and due diligence, Cumberland 'got' the Client, brand and the relationship. Throughout the project, at every step it very much was, a 'partnership' with a common goal to deliver something very special, to the highest of calibre and quality, while mindful of budget and programme."

David Park, Director of Cumberland Group says "This was Cumberland's first opportunity to work with Hershersons and between the retail team, designers and the external trades we experienced an enjoyable and seamless collaboration. The key to the success of the project was due in large part to the open and honest communication shared amongst all parties. The project goal was to deliver a unique space which we feel was both achieved and evident within the surroundings. This project was one that truly enabled our supreme craftsmanship and project management skills to shine - what's more it was delivered on time and within budget."



Changing Worksurface Trends

Sheridan Fabrications are the UK's largest manufacturer of worksurfaces made from premium materials. Having held a prominent market position since their inception in 1995, they are both acutely aware of changes in market trends, and partly responsible for some of the newer materials on the market.

A METAMORPHIC CHANGE

One of the most significant trends which we have seen in recent years is the decline in popularity for Granite worksurfaces, particularly in larger commercial projects within the catering industry. While arguably one of the toughest surfaces available, it's inherent porosity means it is relatively unsuitable for dedicated catering environments.

Instead, we have found more customers are favouring new quartz styles, which emulate Granite's typical veined appearance. These new artificial styles, such as those found in the Silestone, Caesarstone, and our own Apollo Quartz ranges generally have more reliable colour consistency, and more importantly are non-porous, making them naturally hygienic with minimal maintenance.



NEW MATERIALS

The last few years have ushered in a plethora of new materials, which are just now starting to arrive on the radar of leading designers. Apollo Recycled Glass is our own offering, as the first

and only mass produced Recycled glass surface on the market – containing 70% recycled materials. A strong retail year in 2019 has enabled us to develop four new colours, which will be available later in 2020.

Solid Grade Laminates have also gained in popularity in recent years. These slimline 12.5mm surfaces, which include our own Apollo Compact, are favoured for their slimline profile, high heat and impact resistance, dimensional stability, and highly economical cost.

Finally, on the top end of the market, premium sintered stones such as Dekton, Neolith, and the new Apollo Ceramicá have raised the bar in terms of surface performance. Stones in this category boast impressive heat, scratch and impact resistance; as well as a range of finishes – from highly textured, to ultra-gloss.

THE FUTURE

With such a wide range of both styles and materials available, the surfaces market is primed to bring real diversity to the design world. We anticipate as the trend for open plan kitchens increases, we may start to see high performance stones taking centre stage.

apollo[®] *by Sheridan* recycled glass



apollo[®] Recycled Glass is the UK's first and only mass produced surface made from recycled glass content.

Completely unique in appearance, this new worksurface utilises natural quartz to imbue the same highly resistant properties, while offering a stunning crystalline surface appearance.



Coming July 2020



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Fax: 0845 618 2824
Email: Sales@Sheridan-uk.com
Website: www.Sheridan-uk.com





Turning it up to Eleven

Hotel

The Hard Rock brand is synonymous with rock music and the stars who made it famous. The new Hard Rock Hotel in London is no exception, with an incredible memorabilia collection paying tribute to former residents such as Jimi Hendrix, Diana Ross, Bob Dylan and Buddy Holly. The raucous lifestyle these musical icons pursued will live on as the hotel doubles as a live music venue. With this in mind, architectural practice Scott Brownrigg, knew it would need a premium acoustic product, and turned to Oscar Acoustics.

The brief was to renovate the public areas of the Marble Arch hotel, which included opening out the entire ground floor, to create a welcoming space for arriving guests. The lobby, reception, GMT bar cocktail bar, Hard Rock Café, shop and lounge were all part of this, creating the perfect atmosphere for recreation. The challenge of opening up the space, is that while removing walls suits certain aesthetic sensibilities, it also removes a room's acoustic barriers. This can cause noise to reverberate the now-cavernous area.



CHALLENGE

The question posed to the architects was how to keep background noise in check to provide a lively buzz for guests without becoming cacophonous? Getting the acoustic

balance right is crucial in a building that holds both live bands and sleeping guests. Scott Brownrigg have worked with Oscar Acoustics on previous project so knew their products and what would work for the situation. Solution



A mixture of Oscar's SonaSpray fc and SonaSpray fcx was specified throughout the bar and café areas, providing a seamless and decorative solution. The spray absorbs excessive noise, creating a pleasant ambience by giving clarity to speech and music, transforming what would otherwise have been an incessant din.

The trowelled, seamless, SonaSpray fcx finish also made sure the acoustic treatment would not intrude on the overall design, and instead blended into the background. In line with Hard Rock's signature style, the GMT bar used the idea of a 70s record player as inspiration,

where the vinyl is held aloft and then drops into place. To accommodate this design choice, SonaSpray fcx was applied in black.

RESULTS

David Mason, director. Scott Brownrigg "Our experience over the years teaches us that architecture and interior design are so much more than just looks. We consider every factor with each project we work on, and acoustics is no exception. We knew we needed a premium acoustic product that would also work with our designs, which is why we chose Oscar Acoustics."

Ben Hancock, managing director, Oscar Acoustics comments, "This was such a wonderful opportunity to work with a world-famous brand on a brilliantly innovative and creative project. It's always great to see a practice taking acoustics into account right from the start. Too often design is entirely focused on aesthetics, with noise taking a back seat. Thankfully this was not the case and Scott Brownrigg have skilfully designed an acoustically comfortable space perfect for live music, retaining its atmospheric buzz".



Ask Italian, Westfield Stratford City

The new ASK Italian London flagship in Westfield Stratford has been created as a relaxed haven to escape from the bustling leisure destination.

Designed by turnerbates Design & Architecture in collaboration with ASK Italian, this restaurant is for shoppers, cinema-goers and foodies alike with its flexible design, fun atmosphere and authentic Italian menu.

Upon entering, visitors are welcomed by an al-fresco atmosphere. Ivy and planting adorns arches overhead, creating an intimate dining area reminiscent of an airy Italian courtyard.

turnerbates have created a warm lighting design that contrasts to the bright shopping centre mall outside. Hanging pendants and neon rods feature in the space and create a warm glow in the interiors.

Taking centre stage is a 10 metre long bespoke digital artwork by Josephine Hicks inspired by Milan, which is backlit and illuminates the restaurant. Pops of colour and architectural features are playfully layered alongside tropical flora. turnerbates complements this with classically Italian materials, such as terrazzo and marble, and a colour palette of lush greens and sun-drenched terracotta tones that evoke relaxed Italian culture.



"We have been very fortunate to work with ASK Italian for almost ten years now, and it is always a pleasure working with their passionate in-house team. For the new flagship site in Westfield Stratford City our brief was to evolve the design from previous sites to create a relaxed escape to Italy in one of London's busiest shopping centres. The design is inspired by traditional Italian courtyards, which are typical features of Milanese architecture. Advantage was taken of the 6M ceiling height allowing the turnerbates team to create a large indoor courtyard highlighted

by a grand arched metal ceiling raft with abundance of greenery and bespoke feature lighting," says Monica Herdlevaer, Associate at turnerbates Design & Architecture

ASK Italian's Managing Director, Chris Holmes, adds "We're delighted to be opening our next new restaurant in the heart of Westfield Stratford City! We love the Italian passion for gathering around the table together, and our team is looking forward to welcoming customers in so they can enjoy eating as the Italians do."



turnerbates
DESIGN & ARCHITECTURE

*Collaborating on
design projects for 10
years*

ASK
ITALIAN



Sherry Textiles Quality Linens Supplier

Sherry Textiles is part of the Linen Supply Group. It is based in the heart of Lancashire with over 50 years of experience supplying the hospitality and leisure industry with high quality bedlinen, towelling products and table linen.

Operating from a 70,000 sq ft purpose built distribution centre, the business is committed to high levels of quality and customer service. Healthy stock levels and a dedicated team of advisors are on hand to deal with queries and offer advice to help you exceed your customer's expectations.

It's experienced procurement team work with a handpicked number of suppliers carefully selected for their manufacturing expertise and quality credentials. Nile Linen Group, their family owned mill, supply their bed and table linen and operate from a vertically integrated site incorporating weaving, dyeing, embroidery and hemming. With total control over every aspect of production, a high level of quality can be achieved at every stage of the manufacturing process.



From standard cotton and cotton blends to bespoke embroidered high thread count Egyptian cotton, the business works closely with their client's specification, budget and deadline to deliver high quality products to meet their exact requirements.

Sherry Textiles is committed to minimising the impact that they have on the environment with the transition to solar power energy expected



to complete in their mill by the end of 2020 and the elimination of single use plastic in their warehouse anticipated by the end of the year. And the highly coveted Ecolabel accreditation and ISO14001 certification are testimony to their ongoing commitment to protect the environment and to be a shining example for other companies to follow.

01282 604040 | sales@sherrytex.co.uk

Wardgroup Decorating Centre

The Wardgroup Decorating Centre is stocked with everything you need to decorate your home. Located in Barrow in Furness, the centre has a huge range of trade and retail paints from leading brands, including; Dulux, Johnstones, Little Greene, Crown, Leyland and Armstead. If you have an exact colour in mind, you can bring any item into the centre and using their state-of-the-art Data Colour Spectrophotometer, they can mix you a paint to match. They also stock a wide range of fillers, pastes, brushes, woodcare and treatments.



The Interior's department has a wide selection of wallpapers, fabrics, covings and ceiling roses, and their friendly team are on hand to offer advice on the latest trends, colours, materials and applications to make your home decorating project easy. As well as huge stock lines of standard wallpaper, they also have a vast selection of wallpaper books from brands such as; Casamance, Designers Guild, Today Interiors, Style Library and many more. If that wasn't enough, they also offer made to measure curtains, Roman blinds and pelmet boards. Simply choose from one of hundreds of fabrics, choose your style and they take care of the rest.

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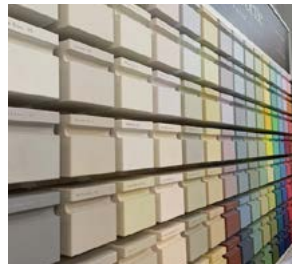
The Decorating Centre is Open Monday – Friday 8am – 5pm and Saturday 9am – 5pm

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Hirsch Bedner Associates (hba) announces the formation of HBA EMEA with the launch of Great Scotland Yard

Hotel



World leading hospitality design firm HBA has announced the formation of HBA EMEA. The announcement sees the joining of the firm's London and Dubai studios under the direction of Partner David T'Kint. With specialist divisions including lighting, graphics and art curation, HBA EMEA's end-to-end offering will produce inspired, brand-strengthening design experiences that reflect a true sense of place.

The announcement coincides with the delivery of HBA EMEA's first project, the newly opened Great Scotland Yard. A landmark development in London's City of Westminster, it is the first Unbound Collection by Hyatt hotel in the UK. Once the London's Metropolitan Police headquarters, the listed building's latest chapter is a 152-room luxury boutique hotel, in which the stories of the building's past unfold through exquisitely sculpted interiors and eclectic decorative elements.

Tradition and history meet present-day luxury in the design of Great Scotland Yard. Transforming this historical space into a welcoming place for discerning travellers, HBA EMEA's designers have expressed the individuality of Great Scotland Yard through an unexpected play of Edwardian-inspired hues and patterns, conventional Whitehall, and colours that relive the timeless elegance and sophistication of the era with a flair of contemporary details.

HBA Partner David T'Kint said, "As interior architects we don't just create spaces, but experiences that are inspired by the history, culture and locale of a destination.

"Driven by creativity and in response to the evolution of luxury design, HBA EMEA brings together the talents and specialities of our global team to enhance our 360-degree service, creating a one-stop-shop for inspired hospitality design."



Alongside Great Scotland Yard, HBA EMEA team has also worked on the interiors for landmark luxury residential development Antares. The development, which represents a unique addition to the Barcelona residential market, combines HBA EMEA's contemporary design expertise, with a connection to locale to deliver a space for the global citizen yet anchored in the destination of Barcelona. Spearheaded by HBA EMEA Senior Associate Erica Pritchard, the project brings the theatre of hospitality design to a residential project.



Under the direction of David T'Kint, who brings over 15 years of hospitality design experience, HBA EMEA's specialist divisions include Canvas, an integrated global art consultancy; Illuminate, an independent lighting consultancy providing innovative and creative lighting solutions, and Graphics, which provides a complete design service for branding and graphic design bringing

hospitality brands to life. Highlighting the firm's dynamic approach to the ever-evolving market is HBA EMEA's sub-brand Studio HBA. This young, energetic and versatile team are nimble in their approach to design, offering solutions for the growing sector of mid-market hospitality projects.

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Exceeding expectations: The new Brunner campus

Furniture

Time for an initial review at internationally successful contract furniture manufacturer Brunner. The Brunner campus has been in operation at the company headquarters in Rheinau for the last year. The landscaping of the outdoor areas that link the individual buildings has now been completed. "This completes the campus," Managing Director Dr Marc Brunner is pleased to report, who continues: "With the Brunner campus, we have been successful in meeting our increasing space requirements and optimising processes as well as creating a future-oriented working environment with numerous meeting areas. Synergies have been used more efficiently since then."

EVERYTHING UNDER ONE ROOF - THE INNOVATION FACTORY

The Innovation Factory is a stand-alone new building and the flagship project for the modernisation and further development of the company headquarters in line with a master plan by architecture office HENN, who specialise in cultural and office buildings,



production and master planning, among other things. "The construction of the visibly modular wooden structure pays homage to the manufacturing concept at Brunner, where much is still made by hand. The use of materials in the building is largely inspired by Brunner design contract furniture," explains Wolfram Schneider from HENN.

The Innovation Factory is a multifunctional hybrid building flooded with light. It brings together the design department, final assembly, logistics, office areas and the staff canteen all under one roof. "A number of visual links with optimal sound insulation form the foundation for focussed, transparent work. The increased

visibility of the individual departments and work steps promotes understanding, communication and collaboration – all of which are essential in an increasingly networked working environment," says Schneider, outlining the underlying concept behind the Innovation Factory.

The result exceeds all expectations, as Dr Marc Brunner summarises: "The intensified contact between employees and our partners has already provided valuable inspiration – particularly for one of our core strengths: the development of individual unique solutions. Furniture tailored to the special requirements of our customers is largely the result of our teamwork. Our engineers, external designers and expert suppliers enjoy perfect conditions for interactive product development in the Innovation Factory." What's more, the Innovation Factory also offers a more in-depth insight into the company, products and high-quality standards than a traditional showroom, which has received overwhelmingly positive feedback from customers.

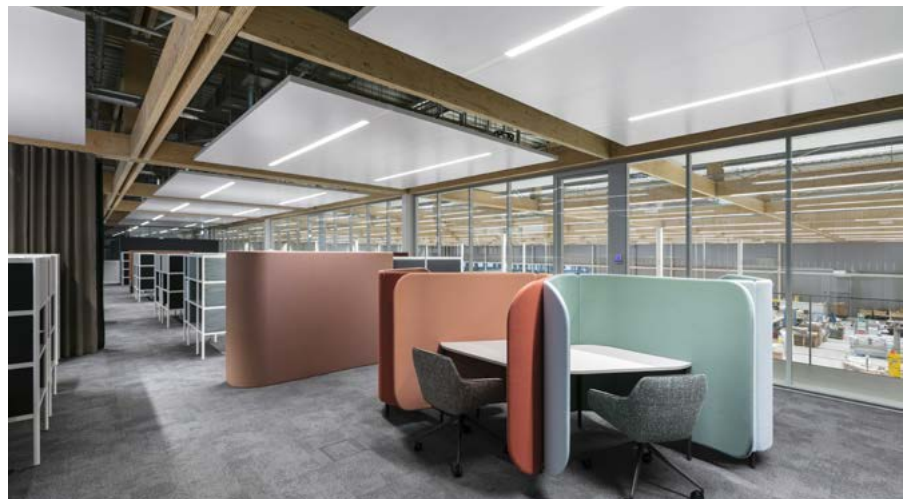
FRESH, LOCAL, HEALTHY AND COMFORTING – THE NEW STAFF CANTEEN

To promote information sharing at all levels, there are also zones that can be used flexibly, e.g. for quick project coordination or creative brainstorming. Comfortable seat groups encourage exchanges between colleagues. The new staff canteen lies at the heart of this area in line with the “Marketplace” concept by the renowned Ippolito Fleitz Group from Stuttgart. Managing Director Gunter Fleitz reveals what lies behind the interior design: “We have created an attractive, open environment where customers and employees alike can enjoy a varied culinary offering in a relaxed atmosphere. This promotes inspiring meetings and creative dialogue. The canteen provides the opportunity for informal exchanges in a familiar atmosphere all day long. There are various lounge and communication zones beneath ceiling cubes on the first floor in the gallery.”

Every day, Head Chef Christophe Heintz supervises the preparation of fresh dishes made with high-quality, regional ingredients. The menu features healthy breakfasts and two lunch menus with an extensive selection of salads as well as delicious, light desserts. “The offering is very well received by colleagues. We are very pleased about this and it gives us motivation us every day. It also confirms both our culinary philosophy and our efforts,” explains Heintz, who paid particular attention to light dishes when creating the menu, especially those reminiscent of his French homeland, “so that colleagues can return to work energised after lunch and don’t fall into an afternoon slump.”

RELAXING IN THE NEWLY LANDSCAPED OUTDOOR AREA

The modernisation measures in the Brunner master plan by architecture office HENN include the now completed redesign of the outside areas. These measures link the Innovation Factory



with the modern communication centre and the established administration buildings. It involved more than simply improving the appearance of the presentation space for Brunner outdoor furniture, as Schneider explains: “A modern company must be regarded as a whole. It is not just a production facility. Various relaxing spaces for regeneration and creativity are also needed. The staff canteen – a communicative, sociable meeting space with a terrace – leads into the Brunner campus courtyard. We have designed

this space to serve as a calm recreational area with numerous seating options throughout the vast green spaces and pond area.” Many employees regularly enjoy using this space for a relaxing break. “The result is a blissful haven that blends seamlessly into the overall look of the campus. We are absolutely delighted with our new features and are optimally prepared for the future,” concludes Dr Marc Brunner, in view of a company among the leading contract furniture manufacturers in Europe.





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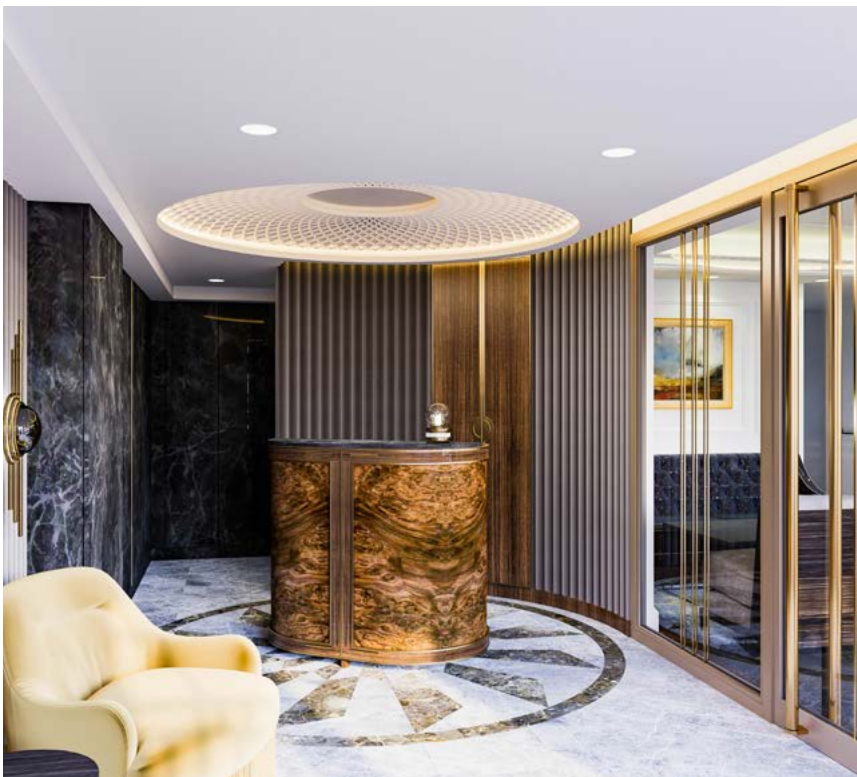
A-range collection

Here is our award winning 'A-range collection'; multi-purpose chairs, folding tables, bench seating and lounge chairs - all in one space - all in perfect harmony. Background; our new 'Para Vert' planting system.



Intimate new luxury hotel to offer guests the ultimate home from home experience

Hotel



Scheduled to open in June 2020, The Guardsman is a purpose-built luxury boutique hotel on Buckingham Gate that will offer the atmosphere, discretion and personal service usually associated with a private members' club.

Presenting guests with a true home away from home experience, this intimate property will feature 53 luxurious bedrooms, whilst the top three floors encompass six exclusive residences. Designed as the perfect London pied-a-terre, the residences comprise a selection of one, two and three bedrooms, along with sumptuous living spaces, dining areas and fully-fitted kitchens.

The Astor penthouse residence has a wraparound terrace, whilst two other residences feature a more expansive outdoor space.

The Guardsman is set amongst some of London's most historic and prestigious landmarks. The Houses of Parliament and Buckingham Palace are both a short walk away, while the neighbourhood has been the seat of government for a thousand years.

The hotel faces Buckingham Gate and extends down the quieter, more hidden, Vandon Street.

Guests can request a specific room or residence along with their preferred brand of drinks, menu items or bathroom products, all of which will be prepared ready for their arrival. From the moment guests arrive, they will feel at home with the Guardsman's discrete yet attentive service.

The hotel has an unmistakably British feel that befits such a prestigious address. Interiors are contemporary and relaxed, complemented by a few carefully chosen, classic and sometimes quirky embellishments.

Bespoke furniture fills the intimate public spaces and curated art adorns the walls.

The individually styled bedrooms are exceptionally comfortable. Meticulously considered interior design and clever use of space ensure each room feels spacious, whilst flourishes such as custom-made furnishings and free-standing baths combine with more classic features like herringbone parquet flooring to continue the unmistakably British feel.

State-of-the-art HDTVs with integrated



Chromecast ensure all travellers' technological needs are met.

The spaces for dining and socialising are set over two levels, perfect for relaxing, reading, small gatherings or enjoying the carefully selected whiskeys and spirits as well as a sommelier-curated wine list.

At the core of the hotel's personality is the exquisite restaurant, open to residents and their guests only. Although a few select British classic dishes will always be available, menus

are developed from seasonal produce sourced from carefully selected purveyors, London markets and organic farms.

There are no rules on dining times, just suggestions, and room service will be available around the clock.

The Guardsman is now taking reservations here and through Preferred Hotels & Resorts.

The Guardsman is owned and operated by Shiva Hotels and represents a new direction in this market for the group.



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With the hospitality industry being at its most competitive in recent times and with costs continuing to rise, how do hotels and restaurants survive in this tough business environment?

Simply put, they need to look to change in order to cut costs and become more efficient. To overcome competition, businesses need to implement efficient and proven solutions which will give them the cutting edge while reducing and minimising costs.

GLORY is the world's leading cash technology solutions company, operating across hospitality, retail, banking, cash centre and gaming industries in more than 100 countries. Many organisations rely on our solutions to reduce operational costs, enhance staff efficiency and enable a better customer service.

Glory solutions already support hotels such as the Marriott International, Hyatt, Britannia and Four Seasons across UK and Europe. These customers are benefiting from large cost savings from the way in which they manage their cash processes. The Marriott International is gaining from a **saving of approximately 22 hours per week, per hotel being released from back-office staff.**

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- Reduce cash losses and shrinkages
- Enhance hotel security
- Automatically identify counterfeits
- Manage foreign currency
- Increase staff productivity
- Reduce CIT visits



Learn how GLORY's cash recycling solutions can automate the cash processes across your business, at www.glory-global.com/uk_hotels



Casual Dining

Exhibition

The definitive trade show for the UK's restaurant, bar, pub and hotel sector is back, on 25-26 March at ExCeL London.

Casual Dining is already known for being a magnet for top buyers from across the casual dining sector. It will host over 220 exhibitors, three Keynote Theatres (sponsored by Yumpingo) including the new Pub & Bar Keynote Theatre, and more specialist show feature areas (including The Vineyard, a new wine Pavilion, alongside the returning Taphouse, Artisan Spirits Lounge and Innovation Challenge Gallery).

With countless new products on offer, a visit to Casual Dining gives visitors the unique opportunity to refresh their drink and food offering over the coming year.

NEW PRODUCTS

2020 is already shaping up to be a bumper year for new product launches. Exhibitors have been busy sharing details of what's new from them (with many launching at the show). Here's some of the food & drink highlights:

- Wild Beer Co is adding Kalamansification – a tropical sour beer made using Hibiscus and Kalamansi, to its diverse canned range of beers.
- GCL Food Ingredients is introducing



Prawn and Lemon Grass Dumplings – a new Italian/Asian mash up that provides consumers with an innovative pasta alternative.

- The Sausage Man is introducing the Volkswagen Currywurst – a sausage being dubbed the most iconic in the world and, most recently, featured in Richard Hammond's new Discovery Channel show Big.
- Climpson & Sons recently launched its After Hours range, including espresso martini (ready to serve from the tap or shaken) and small-batch Midnight Oil coffee liqueur.
- Consistent Shred™ – available as a premium Soft Melt Mozzarella & Cheddar blend, is the latest addition to the Spinneyfields pizza topper range from Ornuo Ingredients Europe.
- Tails's Cocktails is launching its Garden Cocktail. Made with a mix of gin and elderflower, with notes of cucumber and basil,

it can be served on ice and topped with soda water.

- FrieslandCampina is launching Yazoo No Added Sugar Strawberry Flavoured Milk with the category's first bendable paper straw.

LEARN FROM THE BEST

Casual Dining provides a rare opportunity to hear from some of the UK's most inspirational and influential business leaders from across the casual dining restaurant, pub and bar sector, talking about the big opportunities, innovations, and trends for the year ahead.

CEOs, founders and senior directors from YO!, London Union, Loungers, Fuller's, Carluccio's, The Ivy Collection, Flat Iron, Imbiba, Pizza Pilgrims, Wahaca, Dishoom, Busaba, Yard & Coop, and Hippo Inns are confirmed for its 'biggest ever' Keynote line-up. Over 65 speakers will appear in 35 sessions at the show.

The full programme is now available to view online - www.casualdiningshow.co.uk/keynote-programme

FREE TRADE REGISTRATION

Casual Dining returns to ExCeL London on 25-26 March 2020. For further information and to register in advance, please visit www.casualdiningshow.co.uk and use priority code CD77.



Casual DINING

25-26 MARCH 2020
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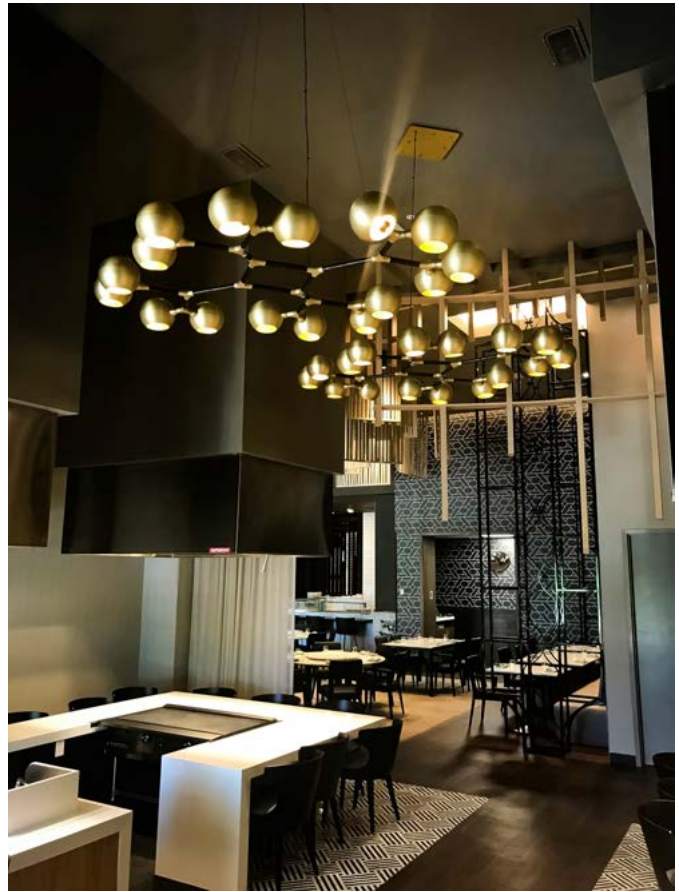
*"Casual Dining is the essential event for
our industry and not to be missed."*

BEN MOGRIDGE, PROCUREMENT MANAGER, AZZURRI GROUP



@CasDiningShow
#CD20





Jade: sophisticated Asian restaurant at JW Marriott Hotel

Hotel



Tandem Design specialises in liveable interiors that push creative boundaries. This project, Jade Asian restaurant, situated in one of the most luxurious hotels in the world – JW Marriott– is no different. Although it is a restaurant, guests could easily feel at home. HORUS suspension light by BRABBU, gives the ambience a special touch and brightness, helping in the creation of the “home feeling”.

The Asian inspired dining space is defined by drama and sophistication. Upon approach to the transformative restaurant the guest is immediately greeted by two large Chinese Guardian Lions, or Foo Dogs. These large statues are known to be protectors of negative energy, the precise art piece to incorporate before a guest enters the soothing Jade restaurant.

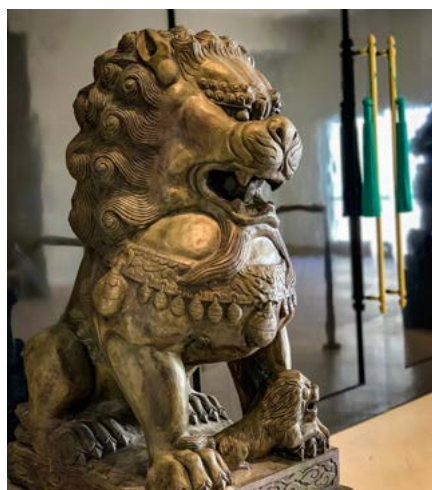
Some touches of traditional Asian design are possible to find on the wooden facade, slats of perimetral wood and sliding doors in scale. While mimicking its ancestral design, the slats take on a modern approach with the integration of lighting to add to the verticality of the space as well as creating an added layer of spectacle to the facade.



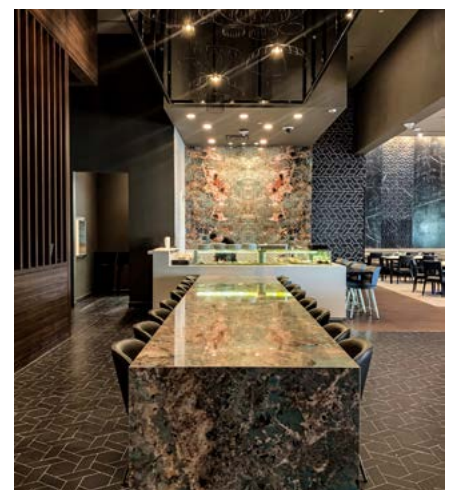
When the guest enters the space, they are greeted with low lights and dark walls to create a mood of tranquility and calm. The interiors are designed with clean, contemporary walls with added layers of texture to give the space depth and visual interest. The light fixtures are sleek and over scaled which add another element of character to the modern design.

HORUS suspension light by BRABBU, gives this ambience a golden touch. Embracing the Asian style, the chandelier perfectly fits the dining area, creating a more sophisticated and classic design.

Just like the God of the sky and the rising sun, HORUS Suspension Light promises to be a reference in a modern interior design. Featuring a structure in matte black lacquered brass and shades in matte brass, this chandelier is perfect for creating a grand reveal.



Vibrant artwork has been introduced to give the space colour and a finishing touch. Careful consideration was taken in the product selections to not disturb the serene environment.



Jade, defined as soothing or purifying, truly encompasses its name sake with timeless design, modern sophistication and classic integration of the Asian culture. It's the perfect choice to eat surrounded by a calm ambience in one of the most luxurious hotels in all world - JW Marriott Hotel.



Revamp Your Snack Range with Fairfields Farm

If your snacks could do with a refresh, then look no further than Fairfields Farm for a selection of snacks that will whet the appetite of any customer.

Produced on the family potato farm in Colchester, Essex, artisan crisp producer, Fairfields Farm can cater for a whole range of tastes and offers that premium range that your customers are looking for.

Snacks can bring a good boost to profits so the right selection is key. Fairfields Farm's provenance-packed snacks are not only delicious, but their colourful packaging makes them stand out so customers can't help but make a purchase.

Fairfields Farm's hand-cooked crisps are made using the finest home-grown potatoes and

there's a flavour to suit all taste including: Lightly Salted, Sea Salt & Aspell's Cyder Vinegar, Sweet Chilli, Bacon & Tomato, Cheese & Onion, Sea Salt & Black Pepper and its tasty Adnams Ghost Ship Ale. Or, for those watching their weight there's also the delicious Lentil Bites in two tasty flavours: Tomato & Herb and Jalapeño & Lime - all the flavour with none of the guilt.

Fairfields Farm has also just launched a special charity pack in memory of local school girl, Lizzie Bramall, a little girl who died in November 2018, nine months after she was diagnosed with Diffuse Midline Glioma (DIPG), an inoperable brain tumour of the brainstem. The new Lightly Sea Salted crisps are produced using the red-fleshed Red Emmalie potatoes, a delicious crisping potato; while the eye-catching pink packaging

links in with The Brain Tumour Charity logo. 20p from every pack 150g pack sold goes to the charity.

There's a huge shift away from run-of-the-mill snacks, so introducing some more unusual flavours and artisan brands is going to make all the difference to your bottom line, plus with Fairfields Farm you also get a fantastic story to tell your guests with every bag made on the family farm, using home-grown potatoes and 100% renewable energy.



TOGETHER, WE'LL BEAT BRAIN TUMOURS SOONER
A CURE CAN'T WAIT

HANDCOOKED POTATO CRISPS

MADE ON OUR FARM FROM
RENEWABLE ENERGY



GLUTEN FREE | NATURAL FLAVOURS | GROWN IN THE UK



Fallow to launch 10 Heddon Street residency

Restaurant

Fallow, the sustainability focused restaurant concept, will take over the pop-up restaurant site, 10 Heddon Street, for a 4 month residency on 10th March. Co-owned and operated by chefs Jack Croft, 27, and Will Murray, 26, formerly of Dinner by Heston, and backed by Chairman James Robson, who founded Mews of Mayfair, the 40-cover site will showcase the culinary pair's creative, pared-down small plate offering.

A weekly changing menu of 'root to stem' and 'nose to tail' dishes, will include a selection of snacks, small plates, mains and desserts such as:

- Snacks: Corn ribs and Chicken scratchings
- Small plates: Hen keema, pullet egg, kohlrabi and Salmon, horseradish, bone marrow, parsley
- Mains: Leeks, hen of the wood, parmesan and Dairy cow, smoked beetroot, ox tongue trencher
- Desserts: Yorkshire rhubarb, white chocolate, yoghurt and Cheese, malt loaf cake, walnut and date puree

The restaurant's concept is based on the creation of individual dishes, using the most sustainable produce and environmentally friendly methods available. To this end, Croft and Murray commit at least 50% of each menu



to being plant-based, with a focus on using all parts of the animal and vegetable, in particular the bits other kitchens would traditionally throw away, such as chicken scratchings, veal tail and goat ribs.

The drinks offering at the restaurant will focus on a selection of top biodynamic and sustainable wine producers, such as HUIA Vineyard -New Zealand's first organic and biodynamic certified producer; La Dama Valpolicella -a smaller Italian estate that has recently converted to organic farming, and focuses on small boutique vintages; and Chateau Guiraud -The first French organically certified Grand Cru Classeé of Sauternes. Creative cocktails and local beers will also be available.

Having met on the veg section at two Michelin star Dinner by Heston (London), where they worked for a decade between them, Croft and Murray met James Robson a couple of months before their departure in October 2019. A shared passion for creative and sustainable cooking between the three led to the birth of Fallow. The trio have already run a series of successful events including a sell-out two-week residency at Carousel, in Marylebone, a guest collaboration with Adam Handling at the new Restaurant Adam Handling (Chelsea), and a two month pop-up at Spitalfield restaurant Crispin.

Commenting on the upcoming launch, Will and Jack said: "We're really excited to get our teeth stuck in at 10 Heddon St and continue on the path we started with Fallow 5 months ago. We've been steadfastly developing the dishes and offering since we came up with the concept, and 4 months at 10 Heddon St is a



great opportunity for us to continue to grow. We're discovering new dishes and flavour combinations constantly, so the offering at the Mayfair site will be completely unique. However, what remains at the heart of our ethos is our devotion to sustainable produce and cooking techniques -something that has clearly struck a chord with the public."

10 Heddon Street, previously the home to Magpie restaurant, has become a short-term restaurant incubator project for budding chefs created by The Crown Estate. Previous residencies include Chris Leach and David

Carter's pasta restaurant, aptly named 10 Heddon Street, and more recently Shaun Presland's Pacific.

James Robson commented: "From the first moment I met Jack and Will it was abundantly clear that they are incredible chefs. What stands them apart is their genuine commitment to the environment and sustainability. I instantly knew we would work together to launch not just a restaurant but to sincerely help raise awareness of the need to disrupt and effectively challenge and change our consumption habits."





European Coffee, Tea & Soft Drinks Expo – Bigger and even better for 2020

Exhibition

European Coffee, Tea & Soft Drinks Expo, the only hospitality industry show 100% devoted to the profitable service and sales of coffee, tea and soft beverages, is returning to London's Olympia on May 19th & 20th. With even more great visitor attractions and exhibitors and well over 5,000 visitors with buying responsibility from across the F&B industry expected to visit the show this year, this is an event not to be missed.

John Bednall, CEO, European Coffee, Tea & Soft Drinks Expo, said, "This event really is unique! It is the only trade show that is 100% devoted to the professional sales of soft beverages – coffee, tea and soft drinks – right across the entire foodservice spectrum from cafes, coffee shops and hotels to restaurants, contract caterers, leisure outlets, travel sector, pubs, bars and offices. This market is huge and growing and these "wet" sales usually have the best profit margins. No wonder the show is the fastest growing hospitality show in Europe!"

In addition to a broad range of exhibitors, European Coffee, Tea & Soft Drinks Expo 2020 will benefit from an extensive features programme.

Following the successful launches of the Barista Masterclasses and live coffee roasting in the Roastery Masterclasses at the 2019 event, the 2020 show will see even more innovative new attractions. These include two brand new features that will enhance the soft drinks element of the show – The Premium Soft & Non-Alcoholic Drinks Zone, which houses the Soft Drinks Trail – and the Soft Drinks Talks & Tasting Theatre, which is being curated by the experts at Club Soda.

The Tea Theatre Workshop is being run in association with Lucy Chappell from the London School of Tea. Lucy holds a Post Graduate Diploma in Tea Management – and more importantly is passionate and massively knowledgeable about tea. The programme in the theatre will incorporate panel discussions, seminars, workshops and panel discussions and

focus on how organisations can maximise on the profitability of tea.

And in an exciting new development, the SCA UK 2020 UK Latte Art Championship will be held at the show, with the overall winner announced at the show and going on to compete in the 2020 World Championship in Warsaw.

Joao Almeida, Head of Coffee, EL&N Café and European Coffee, Tea & Soft Drinks Expo steering panel member, said, "I am really looking forward to this year show. Against a back drop of the continued decline in alcohol consumption, I feel from the consumer what is a real appetite for fantastic soft drinks – tea, coffee options, these combined elements will strengthen the unique proposition of the show. This year is going to be the best one yet."

European Coffee, Tea & Soft Drinks Expo is FREE to attend.

EUROPEAN COFFEE EXPO, LONDON'S OLYMPIA, MAY 19th and 20th 2020

EUROPEAN COFFEE, TEA & SOFT DRINKS EXPO

THE SOFT BEVERAGE SHOW
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"You've got really exciting suppliers."

Jessica Worden, Coffee Manager,
GAIL's Bakery

Want to improve your tea, coffee and soft beverage offering?
Then check out **European Coffee, Tea & Soft Drinks Expo 2020**
to see hundreds of new products your customer are looking for.



Savvy beverage buyers are registering in their 1000's to attend the leading soft beverage event for the F&B industry - here's why:

- BARISTA MASTERCLASSES - starring the very best, award-winning Baristas
- SOFT DRINKS TALKS & TASTING (NEW!) - curated by the experts at Club Soda, promoting the strong case for improving sales & profits by serving a better range of soft beverages
- ROASTERY MASTERCLASS LIVE! - showcasing the best coffee roasters in the land together with live roasting
- TEA WORKSHOP THEATRE - revitalised for 2020 and curated by Lucy Chappell from the London School of Tea, these sessions will show operators how they can boost profits with a great tea offering
- PREMIUM SOFT & NON-ALCOHOLIC DRINKS (NEW!) - a vast range of soft beverage suppliers including great no and low alcoholic drinks
- THE TEA QUARTER - packed with a vast range of tea suppliers
- SCA UK LATTE ART CHAMPIONSHIP – find out who is the new champion
- All this plus 100's of exhibitors and 1,000's of visitors

If you're responsible for purchasing great coffee, tea, soft drinks, and the equipment and accessories required to prepare and serve them, then you need to visit. No other event presents so many soft beverage suppliers and products all under one roof.

AND ALL FREE TO ATTEND.

**European Coffee, Tea & Soft Drinks Expo,
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CHASH The Fine Tea Co

Like fine wine, fine tea requires the unique characteristics of location, climate, soil, topography and elevation – the terroir.

For hundreds of years the quality of tea was exceptional. It was a luxury only very few could afford. Tea drinkers were sophisticated; to be considered a connoisseur contributed to social standing.

TREAT EVERY GUEST EQUALLY?

In the present day, tea is undergoing a revolution. The sophisticated tea drinkers are returning. And they are (rightfully) more demanding than the last lot!

SERVICE

Do your staff know the correct temperature to serve Jasmine tea? Are they aware of which teas pair well with a rich dessert?



If your team could talk about tea with knowledge and confidence, would it not improve the customer experience?

QUALITY

Do you understand how to compare similar teas and what to look for? Are you sure your green teas are high-grade? Is the Earl Grey how it should be?

If you serve exceptional food, gone are the days when the customer is prepared to accept it served alongside tea that is not exceptional. Either it lets down the accompanying cakes and sandwiches, or it is a poor end to the meal. That sense of disappointment increases when the guest inevitably compares the little understanding given to the tea selection against the investment in coffee.

VARIETY

Some of our partners offer 30-40 different teas and infusions. If you provide an assortment of gins, a dozen different whisky and wine from every region, will the visitor who wants tea feel treated equally?

Is there more than one option to tickle the tastebuds of the Oolong fan? Are you accommodating the enthusiast for aged tea? Do you provide a range of caffeine-free infusions that includes fruit, flower and spice?



THE
NATIONAL
GALLERY

“CHASH created our first ever Tea Academy. The depth of knowledge, and obvious love of the subject, mean that, like the tea, training and support is consistently of the highest quality”

We like to work with partners who need to over-deliver. We build Tea Menus (and house blends) that create interest and excitement, so you can provide tea drinkers with an experience that is equal.

Come and say Hello if it is time for a review.

Treat Every Guest Equally?



If 'Tea Makes Everything Better'
shouldn't we be drinking better tea?®



Unforgettable moments at the Octave restaurant, Antwerp

Hotel

The premium restaurant Octave is located in the largest museum of the world for Belgian chocolate. The overall interior design concept comes from the Antwerp-based creative studio real. space agency. The striking point in the central open area on the ground floor is the bar: A real eye-catcher staged with expressive ceramic tiles of Agrob Buchtal.

The Chocolate Nation adventure museum is located in the centre of Antwerp (Belgium), directly opposite the main railway station. It is a place where chocolate lovers get their money's worth. There, the visitors can follow the journey of the cocoa beans from their place of origin via the Antwerp harbour to the production of the world-famous Belgian chocolate. Finally, the sweet temptations can of course also be tasted. Those who have acquired a taste for chocolate will find more culinary delights in the exquisite museum restaurant Octave, named after the chocolate pioneer Octaaf Callebaut.

Chocolate as the guiding theme
In order to emphasize the link with the chocolate museum, real. space agency decided both to pick up the tropical origin of the cocoa bean by means of botanical elements and to integrate the industrial aspect of chocolate production into the interior concept. real. space agency is a creative studio in Antwerp which has specialized in the hospitality metier as well as in retail shops. With a coordinated interior and food design, the studio aims at creating unique locations and places which can be experienced with all the senses. For the Octave restaurant, for example, current trends in the food sector have been considered and also the important subject of sensory perception.

Cathinca Arfman, interior designer in charge, used white marble, dark wood or chairs and benches in natural colours for the furnishings, which in turn were confidently combined

with industrially connotated materials such as steel, brick walls and concrete floors. The whole ambience is characterized by the charm of the Belle Epoque, a time in which art made its way into everyday life and Belgian chocolate also became more and more popular.

Ceramic Tiles stage eye-catchers
Those who enter the restaurant are inevitably captivated by a bar located centrally in the room. It owes its fascinating effect to the ceramic tile series Craft of Agrob Buchtal, which have been used vertically to serve as a surrounding cladding of the counter. Arfman was particularly fascinated by the 3D effect and the high-gloss surface: "There are certainly other brands supplying tiles with a 3D relief, but only Agrob Buchtal's series was able to offer us this special flamed high-glossy look".

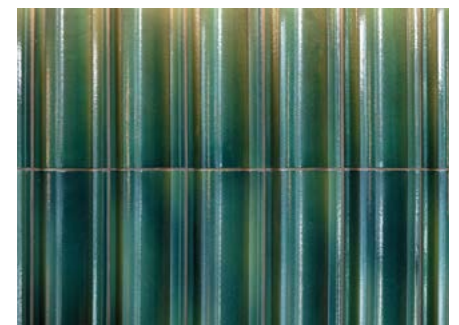


Craft is a collection which in combination with firing temperature and open flame guidance, enables particularly luminous and intensive colourations. In addition, high-gloss glazes create an impressive visual depth and transparency as well as a lively play of colours.

Today, ceramic tiles are predominantly produced horizontally by rapid firing and in a roller-type kiln. Craft on the other hand, is produced uprightly by long-time firing in the classic tunnel kiln. There, the natural play of the fire creates a natural, archaic look and, in addition, allows results with an unique character.

Craft is available in diverse variants and colours. real. space agency decided in favour of a so-called double-tip tile in colour blue-green flamed. Depending on the incidence of light, it this version creates a beautiful 3D effect and harmonizes perfectly with the botanically inspired colour design of the Octave.

Opened in March 2019, the Octave restaurant has quickly become a real hotspot for unforgettable moments of enjoyment in Antwerp.





5 Reasons to Visit ... Food & Drink Expo

Exhibition

Registration is now open for Food & Drink Expo; the flagship event for retail, wholesale and foodservice audiences, returning this March (30th-1st April, NEC Birmingham).

Visitors keen to experience 2020's most comprehensive deep dive into the trends, products, challenges and opportunities that will set the agenda for the coming year can go to: www.foodanddrinkexpo.co.uk today to register for their completely free badge.

With the show's dateline fast approaching, we provide a tantalising glimpse of just some of the highlights that visitors can expect to see.

#1. HEAR FROM GAME CHANGING START-UPS

The show is a dedicated platform for the burgeoning start-up companies that will dominate the market in the coming years. There will be multiple chances to hear from the entrepreneurial geniuses behind the brands on The Grocer's 'Talking Shop Live' Stage throughout the three days.

An exciting panel session, powered by Young Foodies' Rise to the Challenger campaign, will highlight how small and medium food and drink businesses drive growth for everyone, and what

the industry can do to support them. Visitors will also get to hear the benefits of accelerator programmes with leading start-ups, retailers and investors.

#2. FIND OUT THE WORD ON THE STREETS

With MCA's 2019 Eating Out Report suggesting that turnover was estimated to grow by 7.6% by the close of 2019, street food has outgrown traditional markets and transformed former retail spaces into sought-after destinations. From market halls to upmarket malls, it's a sign of quality and sophistication for savvy consumers everywhere. Visitors can find out what's next for this exploding market in a lively debate featuring expert analysis from Mark Laurie Director of the Nationwide Caterer's Association (NCASS).

#3. CASCARA: THE FORBIDDEN FRUIT THAT'S CAUSING COFFEE SHOPS TO BE RAIDED

With a massive interest in innovative ingredients that help the industry collectively re-think waste, it's no surprise the word 'Cascara' (the dried outer skin of the coffee cherry that's often discarded) is being heard with greater regularity. The fact it's in EU legal limbo (with past raids on coffee shops) adds a frisson of excitement, but this is an ingredient with potential. An expert panel including Joel Jelderks from Caskai, a

producer of premium Cascara products, will put visitors in the know.

#4. LEARN HOW TO DECODE GEN Z

Generation Z (and Generation A) have a new relationship with food. They care about nutrition, are sugar/fat aware, worry about sustainability and gain inspiration through peers on social platforms like Instagram and YouTube. Chloe Combi is a writer, speaker, consultant and sought out expert on youth issues; she will be taking a deep dive into the top trends and demonstrate how to capture a dynamic market hungry for fresh approaches and the cult of the 'new'.

#5. FIND OUT WHERE WE ARE RIGHT NOW WITH THE QUEEN OF BREAKFAST

What matters most to the food and drink industry right now? Journalist Louise Minchin will be asking industry heads, including CEO of the Sustainable Restaurant Association, Andrew Stephen, Chief Executive of the Food and Drink Federation, Ian Wright, Kate Nicholls, CEO of UK Hospitality and CEO of Retail Economics, Richard Lim, for their insights on pressing issues and key trends across the landscape. In a fast-changing business world this state-of-the-industry debate will help visitors discover a more profitable way forward in 2020.

WHERE THE UK FOOD & DRINK INDUSTRY MEETS



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TREND FORECASTING

with Neil Nugent



INDUSTRY HEADS PANEL

with Kate Nicholls



NATIONAL FOOD STRATEGY

with Henry Dimbleby



WORD ON THE STREET: THE FUTURE OF STREET FOOD

with Mark Laurie

THIS IS A TRADE EVENT. NO UNDER 16s WILL BE ADMITTED

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INFORMING BUSINESS GROWTH



CHIC “Timeless elegance”

CHIC (www.chictableware.com) is a Belgian brand of elegant high-quality dinnerware that combines contemporary designs with innovative materials, what results in unique and timeless tableware products with whom you can play for years.

CHIC was founded end 2014 in Belgium and became a real success since the launch of its famous Claro Gold range (08/2015). The founders recognized there was a lack of a combination of design and user-friendly material in the tableware industry. The industry mainly focused on design, not on the

functionality of the items and their features (e.g. strength, unique colours).

To counter this, CHIC aims to create elegant products that meet the highest standards in material requirements. As such, CHIC guarantees user-friendly products with an added value. The different product lines are developed with the vision to combine an elegant design with innovative materials (e.g. lightweight material; magnesium porcelain; mass coloured) that on their turn meet the user requirements.

Two of Chic's newest collections:

CONCHA – “Glamorous art deco”

The shell-shaped porcelain tableware items from the Concha collection breathe the glamorous atmosphere of art deco. Bulky round and oval shapes in combination with a pearly gloss finish ensure tons of ambiance. Add a decorative detail to your table by using one single item for individual meals or arrange different Concha plates of diverse sizes and shapes into a shiny, captivating cluster of seashells, an interesting canvas for sharing food.

CALA – “Dark and gloomy”

Dark and gloomy mixed with a refreshing organic shape. Cala provides carefully shaped porcelain tableware with a black base colour. Its design is based on the perfect balance between material, shape and proportion. The lightweight nature stimulates the manageability of the items. The most surprising part of the collection lies within its innovative reactive glaze. This glaze is manually applied on each item and is made out of a mix of matte and shiny elements. Coupled with a mysteriously smoked mirrored backside, the collection ensures a high class luxury appearance.





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Journey to South America with new menu at Yopo

Restaurant

This February, YOPO, the acclaimed restaurant at boutique hotel The Mandrake is introducing a new menu that celebrates South American cuisine, inspired by Head Chef George Scott-Toft's travels.

Fresh from his journey through Argentina, Chile and Peru, the menu at YOPO is a celebration of Chef George Scott-Toft's educational and cultural feast through South America. From indigenous Amazonian ingredients, to low-intervention Argentinian wines and traditional dishes perfected over generations, the new menu explores flavours of Buenos Aires, Santiago and Lima.

"We wanted to bring the best of South America to YOPO in London with the creation of the new dishes. We've kept the dishes light yet complex, with a specific focus on seafood and vegetables, using the finest produce from personal suppliers in order to deliver impeccable and creative offerings," says Scott-Toft.

YOPO encourages guests to start their experience at YOPO with a selection of dishes

to share. These include empanadas of octopus, artichoke and olives and crudo of seabass, blood orange and mango.

For the main event, grilled line caught squid, aubergine and aji pancha, and Welsh lamb loin with chorizo, onion and chard, take centre stage.

To finish off the culinary journey, our take on traditional alfajores are a must.

YOPO is the restaurant within The Mandrake hotel in London's diverse Fitzrovia. The restaurant serves a modern European menu with a strong South American influence, utilising classical cooking techniques alongside the finest produce available.

The new menu will be available from 28th February. To reserve a table, call 020 3146 8880 or email yopo@themandrake.com

YOPO is open for lunch and dinner from Tuesday to Saturday.



Sibo Homeconcept



Over 12 years, Sibo Homeconcept has helped create unforgettable moments in people's homes and in the best restaurants and hotels around the world. As a French modern design brand, Sibo Homeconcept offers a comprehensive portfolio of unique ceramic, glassware tableware, with the collaboration of French designers. Sibo Homeconcept' products are manufactured mainly by skilled craftsmen with constantly new innovations and sold worldwide to nice retail stores, restaurants and hotels.

Our product groups

- Table equipment and decorations
- Porcelain for the catering trade
- Ceramic dinner services and product ranges
- Ceramic mugs
- Porcelain tableware
- Mouth blown glassware



WEBSITE: www.sibohomeconcept.fr/en/

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Bringing a taste of the Pacific to the Lake District

Restaurant

Introducing BAHA, the proudly unconventional restaurant breaking tradition in the Lake District's dining scene. Blending flavours of the Pacific Rim with traditional Japanese Robata cooking technique, BAHA offers a unique menu of globally inspired, innovative and tantalising dishes, unparalleled in Cumbria.

BAHA is a stylish destination set across three floors in the heart of the Lake District, a few minutes' walk from the bustling tourist destination of Lake Windermere. Its street food style draws from the idea that delicious, exotic food should be accessible to all, with no compromises. With Michelin trained chefs behind the menu concept and creation, every dish is bursting with innovative flavour

combinations made from only the freshest, local ingredients and using expert knowledge of customary techniques. Playful food that's simply delicious and won't cost you the earth.

BAHA's eclectic menu takes you on a journey around the shores of Eastern Asia, South America, Australia, North America and the islands of the Pacific.



The menu flows from small plates, to 'Pick & Share' and heartier dishes to 'Chow Down' on, finishing with 'Sugar' suggestions for those with a sweet tooth. Designed to mix and match the menu is sectioned, with all dishes numbered for ease, - Ocean, Skewers, Robata Grill, Wings 'n' Tings, Bao Buns, Tacos, Ramen, Noodles, Rice, Curry & Fried –to create the ultimate Pacific feast. The Raw section is the latest addition, featuring Grade A Sashimi served on crushed ice. Be surprised, by ordering the "No Name" specials, which changes regularly and include the likes of Nasi Goreng and Cumbrian Lobster. All food is cooked to order and each item is brought out to the table as and when it's ready.

BAHA is currently the only establishment in Cumbria to utilise traditional Robata methods; by soaking meat and fish in delicious marinades, sauces and glazes that mix traditional tastes with their chef's own inspirations, then slowly cooking on the Robata Grill to get that crisp on the outside and juicy –on the inside texture and unique flame-infused taste. BAHA's experience is one you'll remember.

For a taste of Korea try the Kimchi Rice, served with a poached egg, sesame, house fermented hot sauce, nori & sesame or for flavours of Japan, the Red Hot BAHA Ramen, Chashu pork belly, hot Thai sausage, fermented chilli, miso broth, soy eggs & house pickles. Latin American inspired dishes include tacos, take a pick from panko fish, chorizo & chicken or black garlic bean and BAHALocos, tortilla chips loaded with Manchego, jalapeños, salsa & pickles. Lighter bites include steamed bao buns, robata skewers, market fish ceviche, fried tofu and tiger wings.





Sweet indulgences in the 'Sugar' section include a Latin American style Tres Leches Cake, – light vanilla sponge, soaked in a trio of rich milks, with whipped Chantilly & macerated strawberries – Flame Toasted Exotic Marshmallows, and Churros doused with cinnamon sugar and served with milk chocolate and dulce de leche dips. The showstopping Everyday Sharing Sundae is perfect for those who love their desserts OTT – feeding up to four, the sundae is served with seasonal ice-cream, toffee sauce, brownie chunks, marshmallow and so much more.

BAHA also serves an extensive drinks menu to cater for all your thirst-quenching desires, featuring favourite beers, rums, gins, bubbles, whiskies & bourbons as well as signature gin, vodka and rum serves. The cocktail list is divided into two, Classic Cocktails and Pacific Cocktails; the twist is that the latter is a Pacific Rim take on the former, with a focus on fusing Pacific flavours with traditional methods. Pick from a classic favourite, Espresso Martini, Cosmopolitan and Aperol Spritz, or try something new, a Matcha Martini, Sakepolitan or A-Peru Spritz. Keep things local with their home-brewed beer, Hawkshead Windermere pale ale, or if you're feeling adventurous then their Explorer's Selection of wines is made just for you.

BAHA's Executive Chef Jack Wyness: "The Pacific Rim concept stems from us wanting to

fuse all the incredible ingredients and flavours that originate from these coastal regions to give guests food that with every bite is literally an explosion of flavour. I'm lucky enough to work with a fantastic team of chefs so we are constantly putting our heads together and exploring new flavour combinations and techniques so that we can make authentic dishes with an excellent understanding of the fundamentals, then spin it on its head by using classic and modern techniques in synergy. Breaking rules with ingredient crossovers and flavours unique to BAHA. Who would have thought to use red wine braised beef in a

Taiwanese Bao Bun? We did. At BAHA we want to give guests a dining experience like no other in the Lake District – expose them to flavours of the Pacific, dishes they've never heard of before and incredible drinks that all leaves them wanting more, then that's our mission accomplished."

Once you have chowed down why not make a night of it as BAHA also hosts the best live and interactive entertainment in the Lake District. Offering amazing hand-picked live performances carefully selected to maximize your fun throughout the week.



Raising Washroom Standards Across The Hospitality Industry

HSG has further strengthened its support for the hospitality industry with the launch of Clean, the UK's first fully integrated washroom management tool.

HSG is already synonymous across the industry for its award-winning Ureco washroom water conservation system.



Patented technology breaks down waste products and traps odours – reducing the need to flush water from more than 90 times a day to just four. This reduces water consumption, saves money and improves the washroom experience for customers who so often equate clean toilets with clean kitchens.

Now Clean is set to be a further game changer in raising washroom standards.

The public can log reviews of washroom facilities – giving praise or highlighting any issues – on the free Clean App which is free to download to smartphone or using on-site Clean Tablets.

Venues then use their bespoke Clean Dashboard to monitor and respond to customer feedback and take action to improve and maintain their facilities.

WEBSITE: www.hsguk.com | www.cleen.world


Clean⁺

Want to improve your Customer retention?

The Clean Dashboard

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- Fast results

The award winning washroom management tool for your business



Washroom Review

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In 1992 Demista revolutionized the bathroom mirror market by introducing a heated mirror pad which adhered to the back of the mirror to prevent condensation from forming on the glass. The inconvenience and frustration of these foggy mirrors was therefore eliminated forever, giving you a clearly perfect steam free mirror without the need for time consuming wiping or costly cleaning products. Demista has been proven and accepted nationally and internationally and through its unique reputation and unblemished track record has been the number one choice for specifiers of mirror defoggers for over 26 years. Demista has been fitted in hotel developments globally and has become the industry standard. With over 400 sizes now available, Demista can cover virtually any mirror in 230V, 120V, 24V, 12V, Demista can also make bespoke sizes if required.



Alain Ducasse at The Dorchester, London

Hotel

More than a decade on, Patrick Jouin and Sanjit Manku of Jouin Manku have revisited their seminal design for the three Michelin starred restaurant, Alain Ducasse at The Dorchester, revitalising the original concept with a touch of magic and sparkle and enhancing the dramatic theatre of the experience.

Thirteen years ago when Jouin and Manku began to develop their concept for Alain Ducasse at The Dorchester, they took their inspiration from the great expanse of Hyde Park which the restaurant overlooks and Alain Ducasse's own vision of a 'Table Lumière', a luminous semi-private table in the middle of the restaurant that would transport

guests to a special and intimate world apart. The result was an interior that was contemporary and refined and which subtly brought the park inside through decorative wall and lighting treatments and a simple palette that included oak, zinc and cotton, with the shimmering installation of the Table Lumière as its central feature.



Returning to the project, Jouin and Manku noticed how the character of Mayfair, classic and refined, now seemed to have another strand of energy to it that was younger and more modern, particularly with the stronger presence of fashion, and they wondered how they could inject more of that feeling of fashion and glamour into the restaurant's elegant interior as well as bringing more of the sparkle and luminosity of the Table Lumière out into the rest of the restaurant. Taking inspiration from the idea of a rich atmosphere of fog or a mist through the park and those magical moments in which objects appear and disappear, they began to explore how this atmosphere could drift into the restaurant itself, bringing with it a little more magic and drama.



By focusing on the furniture, furnishings and the central feature of the Table Lumière, Jouin and Manku refreshed the restaurant's interior to create the feeling of something more atmospheric but still essentially the same place.

In the main dining area they made a number of changes to the layout including opening up the room by removing the screen to the main entrance of the restaurant and introducing curved wood and leather banquettes which

anchor the tables within the space. In contrast to the dark, smoky colours of the furniture, the green and silver tones of the carpet introduce a freshness and suggestion of mist through the park, progressively darkening to the edges. In addition to the design of all the custom-made furniture, Jouin and Manku designed new floor lamps and beautiful cut-glass candleholders which bring a sparkle into the middle of the room, lending a more enchanted feel.

To the chandeliers in the private dining room and the dining area immediately overlooking Hyde Park, they added golden leaf petals which create more warmth and a little bit more drama. Jouin Manku also redesigned the customised trolleys which serve champagne, the Colston Bassett Stilton, fresh infusions or mignardises, just one element in the beautiful pageantry of dining at Alain Ducasse at The Dorchester. The Table Lumière remains the focus of the main dining area. Lit from within and fading from a dark smoke to white satin at its ends, Table Lumière's new curtain of cotton threads floats ever so slightly above a luminous glow, reminding perhaps of the subtle delicacy and movement of an elegant cocktail dress.

FOCUS



The Hygienic Bag Dispenser integrates discreetly into any women's bathroom intended for public use. This practical sanitary bag dispenser helps prevent unpleasant situations, encouraging the use of wastebaskets and thus avoiding the improper flushing of hygiene products.

The Cosmetic Box dispenser strikes the right balance between style and practicality: it is a tissue container made of high-quality ABS material with different finishes and therefore adaptable to the style of any bathroom.



The Cosmetic Cube dispenser has been designed for use in a variety of settings such as on an office desk or a bedside table or in a spa relaxation area. Equipped with a clip-on base, the dispenser can be moved as needed.

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Hotel interior design

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Groupe GM, the world leading player in the hotel amenity industry, is launching a new hotel line: Apothicals by DAMANA®

DAMANA® is a Groupe GM brand known for its simplicity, authenticity and happiness. Inspired by these values, Groupe GM has created amenity lines that combine the richness and authenticity of products influenced by nature and traditions with today's expectations of well-being, pleasure and effectiveness.

This newest addition completes DAMANA®'s offering which includes three lines at present: Earth and Sun, Neroli and the Organic Bath Line.

Apothicals by DAMANA® is an Ecolabel certified and vegan amenity line. Inspired by the apothecary tradition and created with up to 98% of natural origin ingredients, the Apothicals by DAMANA® line evokes the traditional craftsmanship of herbalists. Its subtle fragrance of woody notes and lavender add a touch of indulgence to this natural and beautifully scented amenity range. The Apothicals line has been created with hotel guests' comfort in mind.

The range features five 30ml products including shampoo, conditioner, body wash, hair & body gel and body lotion as well as soap available in 15g. The collection also includes



two Ecopumps in 300ml format: hair & body gel and liquid soap. The products have been tested under dermatological control.

This new line strengthens Groupe GM's commitment to sustainability and follows closely the group's 'Care About Earth' programme which aims to reduce products' impact on the environment. The tubes are 100% recyclable and the plastic caps are made of 100% recycled material. In addition, the palm oil contained in the soap contributes to the production of certified sustainable palm oil and the soap packaging is made from recycled

cardboard. At the beginning of 2020, the bottle of the Ecopump will be 100% plant-based.

President of Groupe GM, Laurent Marchand, commented: 'For more than 40 years, we have created top of the line hospitality creations for our clients and partners around the world. Today, we see an increasing need for eco-responsible products and packaging. The Apothicals by DAMANA® amenity range encapsulates this current demand while also embodying Groupe GM's commitments to excellence and to customer care.'

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Laurent Marchand
President of Groupe GM





The Lakes Hospitality Association (LHA) Trade Show

Exhibition

The Lakes Hospitality Association (LHA) Trade Show, now entering its 45th year, is a celebration of the hospitality industry and is a hub for both local and national companies to showcase the cutting edge developments and products in the industry, not just for the Lake District but the country as a whole.

The show is the focal point for the region's hospitality industry. Providing a unique opportunity to showcase products, develop new customer relationships and continue to grow existing relationships. A major pre-season networking platform in preparation for the year to come.

Interiors, food, drink, equipment and technology businesses feature alongside those providing vital support services such as banking, property advice, insurance, IT and many others.

The greatest appeal is the unique opportunity this event represents to present products and services directly to owners of the diverse range of businesses from across the region. Primarily it offers an excellent opportunity for the hospitality trade to see what is on offer within

the industry and to stay ahead of current trends. We are delighted, and indeed humbled, to be able to welcome four truly amazing industry experts, who will be joining us throughout the 2020 trade show.

They bring with them a wealth of knowledge in their respective fields from all areas of the hospitality industry. Not only delivering

a series of masterclasses over both days on their specialist areas for food, beverage and service, they will also be available on a number of exhibition stands during both days to answer questions or for that great publicity opportunity for social media. Join Jean-Christoph Novelli, Joe Wadsack and Andrew Coy in our masterclasses and Irini Tzortzoglou on her cooking demonstration.



The 45th

Lakes Hospitality Trade Show



Visiting the show

The 45th Lakes Hospitality Trade show offers a not to be missed opportunity to see the products and services on offer to national hospitality businesses.

See the very latest products and services available to the hospitality sector from over 130 diverse companies, including food and beverage suppliers, catering equipment, furnishings and financial services, to name but a few.

The best opportunity to network B2B in Cumbria and the immediate area. Networking business ambassadors in attendance.

Wednesday, 25th March: 10am – 5pm

Thursday 26th March: 10am – 4pm

Free Entry and Parking

Location – Just off J36 from the M6

www.lakeshospitalitytradeshow.co.uk

Special Guests and Free Masterclasses

We are delighted to welcome four amazing hospitality industry experts to this years show:



Award Winning Chef Jean-Christophe Novelli
Master Chef 2019 Champion Irimi Tzortzoglou



Wine Expert and TV personality Joe Wadsack
Customer Service Specialist Andrew Coy



Join them, and their wealth of knowledge and experience, at one of our 2020 Masterclasses!

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Henry Howard Finance has rebranded as Propel to reflect the company's positioning as the UK SME funder of choice, working with the hospitality industry to drive businesses forward.

For the hospitality industry, including restaurants, hotels, bars, cafes and catering sectors, the economy has always played a significant role in determining the level of both personal and business spending.

Propel has been providing facilities to the hospitality sector since they were founded in 1996. Their commitment has remained undimmed and their focus, as always, is to turn business ambitions into reality. That is why more and more businesses are turning to Propel, to

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RPW Design Unveil the Newly Refurbished Malta Marriott Hotel & Spa

Hotel

Malta Marriott Hotel & Spa opens its doors this month after an extensive renovation led by RPW Design. The refreshed interiors of the hotel's public spaces, restaurants, bars and 301 guest rooms perfectly blend modernised elements of traditional Maltese craft with the heritage of the hotel's local area of Balluta Bay.

In order to create a local, authentic and sophisticated aesthetic, RPW Design carefully studied the culture and architecture of Malta and the history of Balluta Bay. This understanding is showcased throughout the hotel with the studio's clever use of warm tones, natural materials and shapes. The design highlights elements of traditional Maltese craft in a modern way. Within the curtains and carpets throughout the corridors and bedrooms, there are subtle references to lace; artworks created from locally made cement tiles decorate the interiors and hand-blown glass is incorporated into the light fittings.

With five diverse restaurants and three bars, functionality was at the forefront of the design



process. RPW Design carefully considered the different spaces and how these will be used to create spaces that are adaptable to the modern traveller who may have a business meeting in the morning, but wants to enjoy a relaxed

drink in the evening. RPW Design has created a beautiful aesthetic that is both intuitive for guests and functional for operations, underpinning the exceptional service that the Malta Marriott team deliver.

"We have been delighted to work on this exciting design project. The hotel is situated in amazing location which has inspired our design throughout. It has been a pleasure to showcase the history and heritage of Malta through our eyes for all the guests to enjoy. We are excited to see how the hotel develops as it embarks in a new era as a Marriott hotel" says Alessandro Tessari, Interior Architect at RPW Design.

MALTA MARRIOTT GUEST ROOMS

For the guest rooms, RPW Design exchanged the bright yellow walls and terracotta furnishings for a palette of soft greys and browns that reflect the local architecture. The studio also introduced accents of vibrant colours inspired by the colourful balconies and doors found on traditional Maltese buildings and soft blues that reflect the shades of the sea.



Within the new executive suites, RPW Design has introduced a timber slatted wall partition, inspired by traditional balcony shutters. The partition creates an interesting effect which ensures natural light and air can travel across the lounge and bedroom areas whilst maintaining privacy for the guests.

THE GREAT ROOM

Guests enter the hotel and step inside The Great Room. Covering the entire ground floor, the space incorporates the reception, lounge area, bar and various dining options.



The original Villa Garden, where the hotel is now situated, was the main source of inspiration for this space. Organic features and natural elements are used throughout the property. Furnishings with elegant textures mixed with traditional materials such as cane, wood and raffia are featured. Traditional Maltese with decorative glasswork including a large-scale lighting feature in the reception adds colour and vibrancy to the space. The use of soft curves subtly encourages guests to move through the expansive space.

The Atrio features luscious wooden elements, warm tones and rich textures throughout, creating calm and casual environment by day, and a relaxed, intimate setting in the evening. The space showcases expert joinery through the stunning bespoke wine display and crafted wooden bar. The use of varied furniture again allows guests to clearly distinguish between the spaces.

Taro at The Villa Seafront Restaurant
Located on the seafront, separate from the main hotel, The Villa has been designed in

continuity with the hotel but the overall design is more traditional, as this is one of the few villas left in Balluta Bay. Since the hotel was built in the original villa gardens, RPW decided to incorporate flora as the main feature to showcase the outlet's fine dining experience.

THE MARKETPLACE

Located on the second floor, The Marketplace is Malta Marriott's main restaurant. RPW Design has created a large open space that is flooded with light. The studio has continued to use slatted timber detailing that can be seen throughout the hotel, as well as soft upholstery, decorative tiles, marble detailing and colourful accessories to create a harmonious atmosphere. The design allows the space to be seamlessly adapted from a daily breakfast venue into a lavish evening restaurant, perfect for special occasions throughout the year.

THE M CLUB LOUNGE

The M Club Lounge offers spectacular views and the ideal space to work or relax. RPW Design introduced a versatile range of furniture to meet the ever-changing needs of travellers. Soft lounge chairs and sofas create an intimate setting for leisure guests, whilst a large communal table with integrated work space is the perfect spot for business travellers to work.

RPW Design partner, Elizabeth Lane explained: "It has been a privilege and really exciting working with the team on the renovation and rebranding of the hotel. Inspired by the heritage of Balluta Bay we have woven the traditional crafts of Malta throughout the design in a contemporary way thereby giving the hotel a real sense of place while looking to the future. It will be an ideal destination for business or leisure or a combination of both."



What's Cooking at IFEX 2020

Exhibition

IFEX, Northern Ireland's most innovative foodservice, hospitality, and retail event, returns to the TEC, Belfast from Tuesday 24th – Thursday 26th March 2020, and with over 7,000 visitors expected to attend, it's one of the most eagerly anticipated industry events of the year. Celebrating its 25th anniversary, registration for the three-day event is now live and free via www.ifexexhibition.co.uk

For those looking to source the newest food and drink products, catering equipment, technology and services or simply keep their fingers on the pulse on the hottest trends, the event promises to serve up innovative new business ideas and will combine quality produce with world-class features and masterclasses across the three days.

Commenting ahead of the show, IFEX Event Manager, Caroline McCusker comments: "IFEX 2020 promises to serve up three days packed full of ideas and innovation for your business. From inspiring competitions to expert masterclasses, and an abundance of ideas, IFEX is simply the number one event for industry professionals in the foodservice, hospitality and retail sectors."

WHAT'S HAPPENING AT IFEX 2020...

NEW: World Skills NI Hospitality Skills Hub Together with the NI Hospitality Education Skills Hub, IFEX will be celebrating, nurturing



and rediscovering skills at the 2020 show. Across the three days, visitors will have the opportunity to visit the skills hub where there will be a live demo hub showcasing the very many services and opportunities available across the sector.

GREAT TASTE MARKET

IFEX have once again partnered with The Guild of Fine Food to bring a unique opportunity for visitors to see and taste Ireland's award-winning products all in one place at the Great Taste Market. This year, the Great Taste Market at IFEX includes a collection of fine food and drink stalls, ranging from bakery products, tea, coffee, gins and so much more.

SERVING UP TALENT

Salon Culinaire – Ireland's largest and most prestigious chef – competition programme – will be at the heart of the show. A packed programme of live competitions across the three days, and home to NI Chef of the Year, means visitors to IFEX will have the unique

opportunity to get up and personal with the very best chefs in the country.

Housing almost 250 industry and student chefs, Salon Culinaire includes The ChefSkills Theatre, Street Food international and the ever-impressive Edible Art.

Long-standing Salon Culinaire Director, Sean Owens comments "This year I'm confident that we're going to discover some extraordinarily talented young chefs, and to have uncovered and encouraged new talent to flourish at IFEX is what THE event for the food, drink, retail and hospitality industries is all about."

Added to this mix a huge number of networking opportunities, a display of award-winning products, and a melting pot of new services and ideas, you have three unmissable days at IFEX 2020. You won't be short of inspiration!

If you are in the foodservice, catering, retail or hospitality industry then IFEX is THE most important date of the year! Make sure you're a part of it.

IFEX 2020 is taking place from Tuesday 24th March to Thursday 26th March at the TEC, Belfast. The show opens daily at 10am and runs until 6pm on Tuesday and Wednesday, and to 4pm on Thursday. Registration is now open, and you can register for FREE at www.IFEXexhibition.co.uk.

ifex 2020

Food | Drink | Retail | Hospitality

24-26 March, Titanic Exhibition Centre, Belfast

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- Continuous Door Failures?

When approached to resolve the above examples, in most cases simply maintenance has not been carried out, or the lift installed clearly was not fit for purpose.

iKONIC listen to those who seek assistance, so understand the importance and increased demand for excellence especially in the Hospitality sector. Your lift simply needs to work. The growing demand for excellence and 24/7 reliability, regarding lift solutions are exceeded by iKONIC LIFTS cloud based remote lift monitoring system.

Pro-active solutions to reach service and maintenance expectations in 2020 and beyond!

iKONICs condition monitoring system can be quickly integrated onto any existing lift and can inform of lift issues before they arise. Utilising various levels of access to the monitoring dashboard, iKONIC can action remote adjustments, are notified if the lifts behaviour changes and can truly predict future failures before they arise, this also enables end users to have their own interface, so they too can monitor performance, availability, traffic, trends and energy consumption via a simple app!

New for 2020 iKONIC cloud base lift monitoring system will reduce downtime, improve operational efficiency and allows for faults to be predicted and resolved pro-actively.

For further information please contact iKONIC LIFTS LTD on 0203 376 6440 or email info@ikoniclifts.co.uk



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iKONIC LIFTS understand the importance of the lift in the hospitality sector regardless of the obvious legalities, simply ensuring an excellent customer experience is imperative to your business model.

Pressures establishes are under to provide excellence, simply do not allow for lift failures and they simply must work.

iKONIC are specialist in bespoke lift solutions and providing the correct fit, form and function to industry experts



WHY CHOOSE iKONIC

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- ★ Efficient Equipment
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- ★ Rapid Response
- ★ New For 2020 Condition Monitoring



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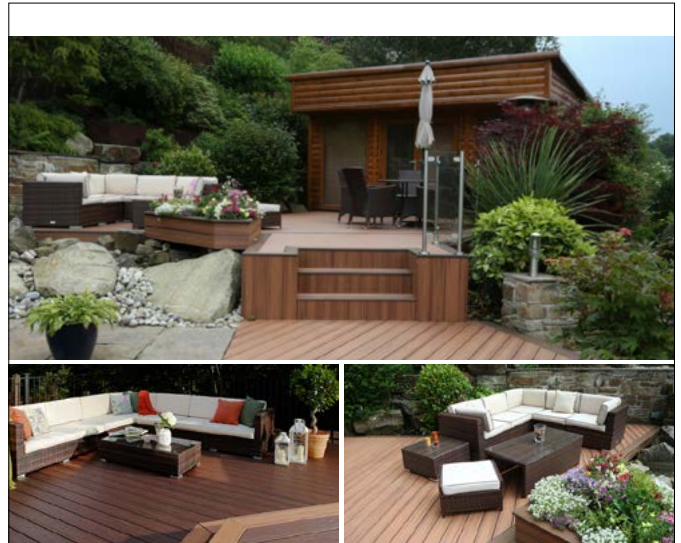


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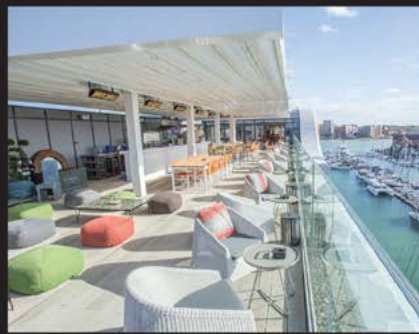
When it comes to creating the perfect outdoor space, Trex® has been laying the groundwork for more than 20 years. Our premium Transcend® decking gives your customers the depth and beauty of timber with none of the time-consuming maintenance. When high-level aesthetics come packaged with low-maintenance durability, the result is a masterpiece that leaves a lasting impression. To learn more, visit uk.trex.com.



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Ensure your brand never goes out of style with quality products from Glasdon UK

Glasdon are a leading UK manufacturer of sustainable solutions, supplying specialist products to the hospitality industry. With customer satisfaction in mind, we can help to create a quality environment at your hotel.

A clean and stylish location will enhance the experience of your visitors and leave a lasting, positive impression on your guests. Make sure your hotel and grounds are always up to your high standards with products from the wide range at Glasdon; including indoor and outdoor litter and recycling bins.

New to the range is Nexus® Style, a premium-finish recycling bin that can be customised with a striking vinyl wrap to suit your hotel's aesthetic. Ideal for new and modern developments, the Nexus Style combines a contemporary design with functionality and strength for a long service life and minimal ongoing maintenance.

Available as an 85 litre or 170 litre model, with the choice of a duo, trio or quad recycling container for the collection of multiple waste streams, the Nexus Style bins feature an open top with optional recycling apertures available to suit all requirements. Standard recycling graphics sets are also available to help identify the intended use, ensuring minimal risk of cross contamination.

The Glasdon range of external litter bins has styles available to suit your brand. With four large apertures, the premium Glasdon Jubilee™ 110 litter bin is easily accessible to manage waste in busy outdoor areas.



Traditionally styled, Glasdon Jubilee offers many exceptional features for keeping your grounds litter free.

For a different aesthetic, there are many options to choose from including Sherwood™ litter bin, which is manufactured from Everwood material, a unique, realistic timber grain polymer that blends in with more natural surroundings. Or, sleek Electra™ Curve litter bin. This new addition has been perfectly designed for modern styled developments and utilises an Armortec® coated

steel framework and Vandalex® material, 100% recyclable body panels to give a long service life.

If you would like more information about any product in the Glasdon range or would like to talk to one of our experts online please visit www.glasdon.com





To view the full range of high quality, durable and sustainable products, visit:
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The Ritz-Carlton, South Beach Re-Opens Following \$90 Million Renovation

Hotel

The historic Art Deco resort unveils an elegant new design as it is poised to become one of the most coveted destinations in South Florida

The Ritz-Carlton, South Beach is thrilled to have re-opened its doors following a \$90 million, multi-year renovation by owners Flag Luxury Group, LLC and Lionstone Group that touched all elements of the property. Ideally located in the heart of South Beach, Miami, the landmark hotel was originally imagined by architect Morris Lapidus, and following its floor-to-ceiling restoration is set to deliver a rare and refined experience marked by timeless design, thoughtful programming, and the anticipatory service of the Ladies and Gentlemen of The Ritz-Carlton.

“Today, The Ritz-Carlton, South Beach – a treasure in the brand’s portfolio and in Miami – returns better than ever with a distinctive design transformation that melds modern touches with the building’s beloved Art Deco design,” said Sase Gjorsovski, General Manager of the resort. “Given the tremendous thought that has gone into this \$90 million renaissance, I’m confident that leisure travelers, business travelers, and groups alike will find our ‘big reveal’ well worth the wait.”

Perfectly positioned at the intersection of Collins Avenue and Lincoln Road, the historic hotel showcases a design scheme created by Meg Sharpe, who oversaw the lobby, the Lapidus Bar, restaurant, pool, club and spa, and Cristian Rubio, from renowned design-firm HBA, who was charged with reimagining the guestrooms and meeting spaces. Finding inspiration from the gorgeous natural surroundings, the interiors are warm and inviting, reflecting the serene natural beauty of Miami while celebrating the historic roots of the hotel.

Upon entering The Ritz-Carlton, South Beach, guests will discover the stunning new lobby that is a celebration of the original design, enhanced by elegant touches that transition the property into a modern era. Steps away, the all-new Lapidus Bar is a classic cocktail lounge honoring a bygone era of Miami with live music, vintage cocktails, and a design that



invites visitors to settle in and absorb their magnificent surroundings.

“The design of the public spaces was inspired by the history of the building itself,” said Meg Sharpe. “By upholding the integrity of the storied past of the property, we have revealed the architectural base created by the giants of the Art Deco and Miamo styles renowned in Miami. The gentle nod to the past is imbued with modern purpose.”

The vibrant flavors of Latin America take the lead at Fuego y Mar, the hotel’s new restaurant with Executive Chef Anthony LePape at the helm. Within this space guests also find a tech lounge, where they work in a sophisticated, convivial setting while ordering coffee and cocktails. DiLido Beach Club and its oceanfront location promise an intimate dining enclave with plush seating and views out across the turquoise water.

A true urban oasis in the heart of South Beach, The Ritz-Carlton Spa centers around a holistic approach to wellness that celebrates mindfulness and offers a range of therapies and journeys carefully designed to promote rest and rejuvenation. Home to the only Timeless Capsule in the United States, this one of a kind elliptical space is designed to condense spa treatments and is the ideal offering for time-restricted guests.

For club level guests, the Club Lounge offers a dedicated concierge, bespoke experiences and

complimentary culinary delights throughout the day. Locally driven signature offerings will also be available to club guests and include empanadas, waffle pastelitos, and more.

Each of the 376 guestrooms and suites reflect Cristian Rubio’s vision, which is the result of his extensive research into Miami and the many facets of the city that make it so special. Meticulously-designed furnishings and custom millwork blend together to create a space celebrating the city and its culture. Enhanced soundproofing additionally ensures guests a restful night’s sleep.

“Culture has been infused into each and every guestroom and meeting space, resulting in an authentic Miami experience,” said Cristian Rubio. “A relatively new city, Miami’s unique culture has been translated into the hotel with both depth of design and whimsical details that allow guests a feeling of being in the city without having to leave their rooms.”

The ballroom at The Ritz-Carlton, South Beach spans over 10,000-square-feet, and is supplemented by 11 separate meeting and event spaces, all of which showcase a design that is infused with the spirit of Miami’s history and rich cultural scene.

A vision of the past, present and future of Miami, the ladies and gentlemen of The Ritz-Carlton, South Beach stand ready to play gracious host to travelers visiting the most exotic place in America.

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Maritim redevelops historic Mauritius venue

Hotel

An 18th century flour mill and event venue in Mauritius has been redeveloped by Maritim Hotels with the addition of a new restaurant and bar housing the largest collection of rum on the island.

Anno 1743 is a new 188 cover brasserie style restaurant located within the historical 'Ruins of Balaclava' on Turtle Bay along

the northwest coast of Mauritius. Within the historical architecture is named after the year it was built by the French. The restaurant, named after the year it was built, accommodates 1,200 people standing and 750 people seated.

Alongside the restaurant is the Distillery bar, the site of a former 19th century distillery

and now perfect for tastings with 191 types of rums including local tipples distilled in Mauritius - the largest collection of rum on the island. The Distillery can accommodate 20 seated and 50 standing. Guests can also enjoy breath-taking views of the island from the Nest, a lounge-style rooftop bar offering a selection of whiskies, cocktails and snacks.





These showstopper spaces have been carefully integrated into the Ruins of Balaclava's existing architecture and were launched with a spectacular party at the end of last year. The well preserved ruins of the old flour mill, the distillery and dam are all official national monuments and part of the historical heritage of Mauritius.

The Ruins of Balaclava form part of the historical Maritim estate spanning 25 hectares. They are located on Turtle Bay, the sunniest coast of the island and the first protected marine park in Mauritius. An equestrian centre, Chateau Mon Désir fine dining restaurant, a giant tortoises park, 9-hole golf course and tropical garden (awarded 'Most Beautiful Garden of Mauritius') are all nearby. Also on the estate is the 5 star



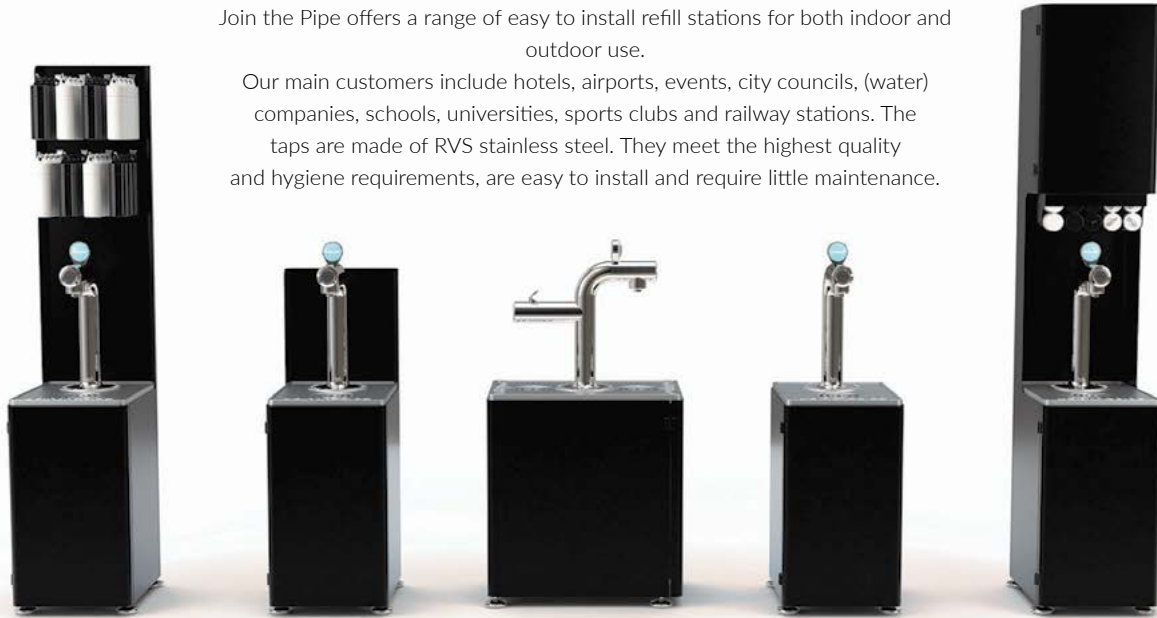
Maritim Resort & Spa Mauritius, currently being refurbished and set to relaunch at the end of the year.

Maritim's venue is 60km from the airport and 12km from Port Louis.

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Our main customers include hotels, airports, events, city councils, (water) companies, schools, universities, sports clubs and railway stations. The taps are made of RVS stainless steel. They meet the highest quality and hygiene requirements, are easy to install and require little maintenance.



Cutting down on single-use plastic water bottles with Join the Pipe City Water

Many major players in the hospitality industry have opted to phase out single-use plastics products. This is easier said than done, however, especially given the prevalence of the PET water bottle, that is until now.

Join the Pipe offers the first affordable alternative for single-use water bottles. Beautifully designed reusable water bottles made of sugarcane (Green PE), pre-filled with filtered tap water. The bottles feature a

luxurious design, your city skyline or a custom-made design of your choice, which makes it an attractive bottle to (re)use, keeping plastic waste to a minimum and a good souvenir to bring home and use even more. Hilton, Radisson Hotels, Accor, Marriott, KLM and Singapore Airlines are among our clients. All bottles can be customized with a company logo.

Join the Pipe also offers a range of easy to

install bar taps, lobby taps, pool (outdoor) taps, with filters and coolers to make it a breeze for people to refill their bottles. According to the quality of your local water supply the most sustainable water treatment technology is chosen to provide healthy, great tasting drinking water.

The award-winning company Join the Pipe is also a charity organization with branches in East and West Africa.

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Harlech Foodservice are delighted to have secured an exclusive partnership with Brongain Farms to supply quality Welsh PGI status succulent steaks, roasting joints, diced and minced beef.

Brongain Farm in the heart of mid Wales produces up to 1000 grass and grain fed Aberdeen Angus cattle a year. Developing a sustainable system of beef production is one of their top priorities and this is why they have established Brongain Farm as a research unit and a centre of excellence.

A key component of their long-term sustainability programme is the research around Brongain Farm, which is centred around four core areas; Financial sustainability on the farm, Environmental footprint, Animal welfare and Genetics. For more information go to www.harlech.co.uk

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Herald has expanded its range of bagasse items, which sit alongside the quality disposables manufacturer and supplier's selection of biodegradable, paper, single and double wall, 8 oz, 12 oz and 16 oz hot paper cups, in a bid to add further value and range to its offering, while meeting the demand for greener products. The bagasse range now includes square, round and rectangle plates, in varying sizes, bowls and hot boxes, chip trays, burger boxes, noodle boxes and other lunch boxes – all of which are expected to appeal to the food to go market. Herald has stayed ahead of the trend for environmentally friendly and alternative products in recent years, introducing natural birchwood cutlery, stirrers and skewers, alongside a cornstarch cutlery range – which looks and feels like plastic but is natural and completely biodegradable. For further information on Herald and its products visit our website or call 0208 507 7900.

WEB: www.heraldplastic.com



LEVITAS

Levitas lends its name from the Esperanto word for 'floating', which perfectly describes its style and elegance. Manufactured by leading design house, Libbey, this range offers restaurateurs and bar owners a sophisticated glassware collection which is bang on trend with cocktail bars around the world. It has all the stability of a tumbler, combined with the elegance of a stemmed glass. Its fine polished rims are achieved using a finesse laser cut, giving a premium look and a superior lip feel whilst drinking. The Rocks glass is reminiscent of the classic AM Cassandre glass with its sleek Art Deco simplicity and proportions, whilst the iconic flute is the perfect measure for a Bellini. The range is fourfold – 26cl Rocks; 35cl Double Old Fashioned; 34cl Hi-Ball and a 20cl Flute. Prices are in the range £3.99 to £4.10. Levitas is featured in the latest Artis Temptations brochure. For your own personal print copy, call 020 8391 5544.

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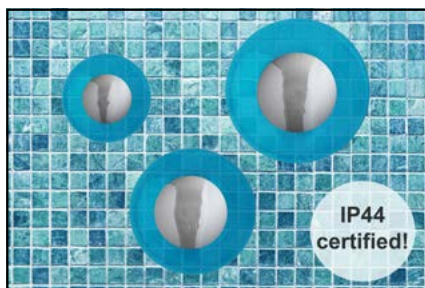
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Simon Martin to demo at Northern Restaurant and Bar 2020

Restaurant

Simon Martin from Mana, Manchester's first Michelin starred chef in a generation, to demo at Northern Restaurant and Bar 2020.

Simon Martin from Mana, Manchester's first Michelin starred chef in a generation, leads the bill of top chefs demonstrating at the 20th edition of Northern Restaurant & Bar at Manchester Central on 17-18 March 2020.

Northern Restaurant and Bar, one of the UK's largest hospitality trade shows, prides itself on showcasing some of the industry's leading chefs alongside up and coming names in its Chef Live theatre, and 2020 represents one of its most exciting line-ups yet.

Simon Martin from Mana will be doing his first industry demo at NRB20 after winning a Michelin star last year, the first in Manchester since 1977. Mana opened in 2018 in Ancoats, described by Time Out as one of the "world's coolest neighbourhoods".

Joining Simon and adding to the line up of chefs from Michelin starred restaurants are Paul Leonard who recently took over at The Forest Side in Grasmere, Ryan Blackburn from The Old

Stamp House in Ambleside, and Tommy Banks from The Black Swan in Oldstead.

Also on the roster are two chefs on a fast track to the very top, with outstanding reviews from national critics. Thom Hetherington, CEO of Northern Restaurant & Bar explains why he has chosen Mark Owens from HOME and The Owl in Leeds, and Swedish chef Alex Nietosvouri from Restaurant Hjem.

Thom Hetherington, CEO of NRB, said, "We continually scour the region looking for talented individuals to inspire our visitors at NRB. Both Mark and Alex have had esteemed careers, but it feels like they are really establishing their own voice and vision with their cooking, so we're delighted to bring them to the Chef Live stage."

From London, NRB is delighted to welcome Ben Tish, Culinary Director of The Stafford in London. Ben will be demonstrating dishes from his recently opened restaurant Norma which is a Sicilian-Moorish influenced restaurant on Charlotte Street, Fitzrovia.

Back on the Chef Live stage this year is Aiden Byrne who has just announced that he is taking

over the historic Black Friar pub in Salford. After a £2m transformation, it is set to open in late summer 2020.

Brian Mellor will once again be hosting the demos in Chef Live, having been with NRB for much its twenty years. Brian will be choosing two people from the audience for each demo to join him at the Chef's Table to see the chef working up close and taste the finished dishes.

2020 is the twentieth edition of Northern Restaurant & Bar, taking place 17-18 March 2020

at Manchester Central. NRB provides an opportunity for leading operators, suppliers and industry figures to meet, speak and do business. From Liverpool to Leeds, the North East to the North West and the Lake District to the Peak District, NRB brings the cream of the hospitality industry to Manchester. Free trade only tickets are available on the website.

For further information about the exhibition visit northernrestaurantandbar.co.uk. Follow us on twitter, facebook & Instagram

NR &B 20

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