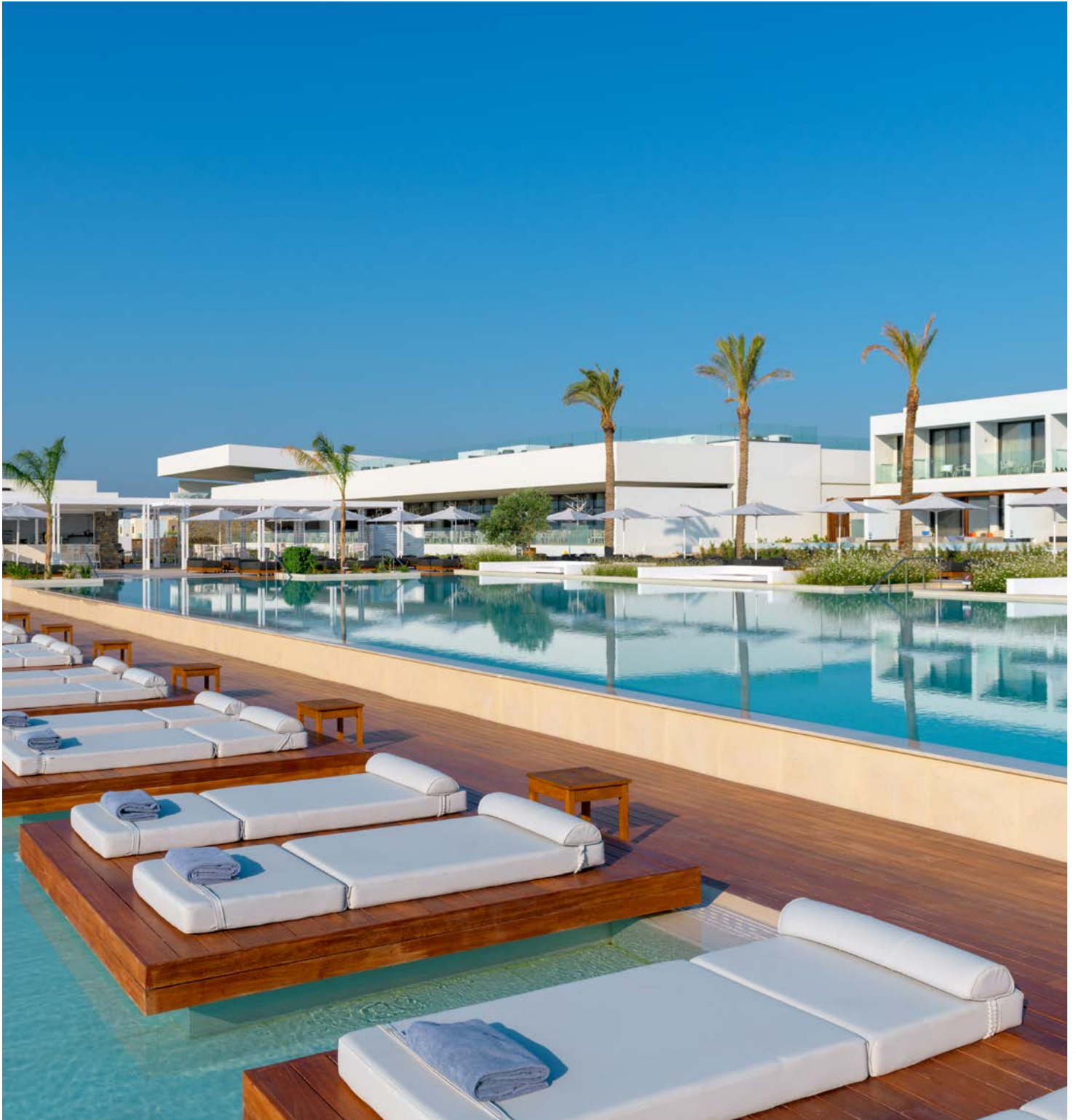


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Hotels, Bars & Restaurants



Scape Design Associates

Internationally acclaimed landscape design practice, has completed the refurbishment of three GrecoTel resorts.

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Ideal areas of use: In hotel restaurants and bars, barista bars, coffee lounges, events areas, office floors

Recommended maximum daily output: 200 cups

JURA – If you love coffee

Issue 32 Contents



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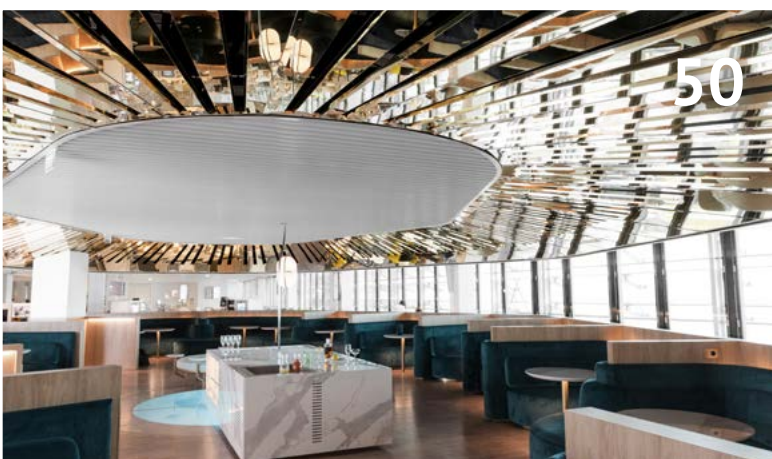
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Scape Design Associates Completes Landscape Design Hat Trick for Grecotel

International Resorts

Internationally acclaimed landscape design practice, Scape Design Associates, has completed the refurbishment of three Grecotel resorts in readiness for the 2019 holiday season. They are Casa Marron in the Greek Peloponnese, Pella Beach in Halkidiki on Greece's Cassandra Peninsula and the Corfu Imperial, located on the tip of the private peninsula of Kommeno on the island of Corfu. While the character of each

resort is quite different, and Scape's response completely bespoke to each project, the visions for each project share in the desire to connect with the natural landscape of the location and create numerous opportunities for guest engagement, entertainment and rejuvenation.

The very grand Corfu Imperial is set apart from other hotels on the island, not just by

its stunning location surrounded on three sides by the Ionian Sea but by its Italian Renaissance-style gardens which take inspiration from the island's historic links to Italy. Pella Beach, by contrast, is a modern family resort looking towards the Aegean Sea and Casa Marron, while also offering stunning sea views, is situated in an agricultural landscape.



Casa Marron – a modern interpretation of a Greek seaside village

Working closely with the client, Scape Design has master planned and revived Casa Marron as a luxury resort full of laid-back Greek charm, where a harmonious balance of function and aesthetics ensure contented tranquillity. Responding to the tradition of Greek communities where life takes place in the central square, the team has created a modern “village square” in the heart of this seaside destination, complete with dining pavilions, a performance area, pergolas to shade under and open-air seating terraces, all surrounding a reflecting water jet feature. The result is simple and inclusive. The square is complemented by two new beach side pools with undisturbed views of the sea, open lawn areas offering opportunities for play, retreat and reflection, and a new terraced dining pavilion which steps down to the beach.

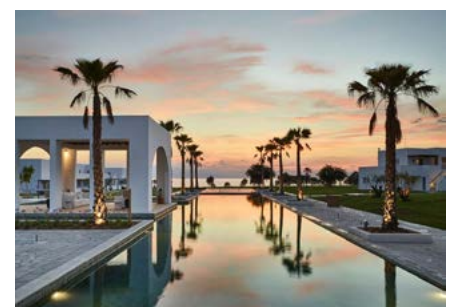
The plan also sought to achieve better flow between the buildings across the 800,000 sq. m site, which had diminished over the years with successive additions. Starting with guest arrival, Scape Design created a new courtyard to formalise the moment, enable



improved traffic management and frame the memory-making view – the new infinity pool and, beyond this, the sea. The entrance road was realigned into an olive tree lined driveway interspersed with water features and leading to a new palm tree-lined drop-off point. Service and delivery were separated from the guest experience by the addition of separate routes.

All the existing trees were preserved under a carefully considered transplantation plan, a

new olive grove was planted on an extended open lawn area to provide areas of shade and avenues of trees were introduced to connect the three pools – the 40-metre main infinity pool, the 37-metre beach pool and the kids’ pool. New pathways and the central courtyard were constructed with locally sourced stone and laid in the traditional puzzle paving pattern. New white pergola structures reflect the traditional arches seen elsewhere in the resort and new timber structures echo traditional construction methods.





Pella Beach – a contemporary symbiosis of landscape, architecture and interior design

Scape Design has redesigned the landscape of Pella Beach to harmonise with the updated building facades and refreshed interiors and to open it up to what is one of Halkidiki's longest and most beautiful beaches. Now, generously proportioned modern pools with crisp edges are at one with the buildings and tree-lined avenues take the eye to sea and horizon, frame the green Sukabumi stone-lined pools and create an allusion of distance.

The previously outdated arrival has been transformed. A new walled courtyard offers immediate separation from the roadway

outside, drawing guests into another world and, via shaded pathways, to the entrance lobby. The plan is simple and axial. One axis draws guests through the courtyard into the lobby and then beyond into the gardens and beachside restaurant. The other axis is central to the building and powerfully anchors the landscape with the architecture.

The two existing pools were replaced to match and reflect the simple, modern and clean spaces of the renovated interiors. The new restaurant pavilion and lobby bar terrace structures take inspiration from architectural forms, in particular the colonnades that flank the building. In order to ensure a view of both the garden and the sky to every guest, the

restaurant has been designed as a garden courtyard surrounded by an open-air double colonnaded space. The roof slopes inwards so that during a rainstorm the internal space amplifies the effect and creates a dramatic rain garden spectacle.

The design team opted for a simple palette of materials. Large porcelain tiles, distinctive for their modernity and uniform textures, highlight the main axes of Pella Beach. In addition to the existing olive trees, new olive trees were planted and Washingtonia Palms were introduced to lend drama to the new avenues.



Corfu Imperial – a revival of the Italian Gardens

Set against a backdrop of the crystal-clear waters of the Ionian Sea, the natural beauty of the seven-hectare site, with panoramic views of the Marina and the island's Old Town as well as the sea, sets this hotel apart. Scape's mission was to enhance connection between hotel and landscape wherever possible, from new arrival courtyards built within characterful olive groves, to a new lower pool perched above the sea, to stylish garden pavilions. Every moment at the Corfu Imperial now offers unforgettable views far into the distance and closer at hand where the grandeur of the Italian-style gardens with its palette of Cypress trees, formal clipped hedges and colourful flowering aromatic shrubs is a feast for all the senses.



The existing upper pool was treated to elegant new cabanas and the rooftop terraces were refined.

The refurbished landscape now includes an enhanced beachfront promenade for shopping and dining and Il Boschetto – new family accommodation located within the gardens. The existing upper pool was treated to elegant new cabanas and the rooftop terraces were refined. When the Corfu Imperial re-opens this spring, guests will find a stunning juxtaposition of the elegantly modern with a classical jewel.



"We have worked with Grecotels on numerous projects over the years, so it is very special to us when we can our philosophy to their beautiful properties," says Philip Jaffa, Founder of Scape Design Associates. "We strongly believe in a new kind of tourism that is not just about sustainability and preservation, although it includes both, but is a tourism of harmony, connection and restoration – living in conscious relationship with the earth. Landscape architects are in a unique place right now; we can be the ones who help build the bridge to connection by promoting a unique and harmonious relationship with the magnificent natural world we live in."





What's Hot For 2019: Gennadi Grand Resort Redefining the Greek Resort

International Resorts

Elegant, relaxed and future-proofed, Gennadi Grand Resort is a fresh breath of Aegean air offering sun, sea and sustainability. A shining example of positive environmental and social impact, Gennadi Grand Resort is a place of pure inspiration where exceptional design, beauty and architecture blend together seamlessly.

Lovingly landscaped by eco-minded architects, the resort echoes the relaxed feel of this less-explored corner of the largest Dodecanese island. Connected to nature, the resort lies within a small fishing village off the tourist trail on Rhodes' longest and most beautiful beach, set snugly between mountain and sea.

A synthesis of form, function and perfectly scaled structures in a nature-showcasing landscape, Gennadi Grand Resort operates under a BMS (Building Management System) comprising of leading innovative energy management technology. Slanted roofs simultaneously minimise sunlight reflection

and optimise the microclimate conditions whilst forward-thinking recycling practices are in place throughout the resort.

Blending the exterior and interior spaces, here there are natural choices for every type of guest: floor-to-ceiling windows letting the



natural light flood in, and sleek custom-made furnishings. The 288 rooms include spacious suites, two-bedroom suites and junior suites with private pools.

Wellness here is naturally uplifting and nourishing for mind, body and soul through spa experiences with a wide range of signature rituals, facials and treatments focused on releasing tension whilst promoting inner balance. In the fitness centre, bespoke exercise programmes can be created, with plenty of diversions in the open air such as floodlight tennis boccia court, beach volleyball and watersports as well as hiking, mountain biking and sailing.

Naturally delicious there are 12 delectable bars and restaurants. Provenance is paramount, with hyperlocal and small independent suppliers prioritised when

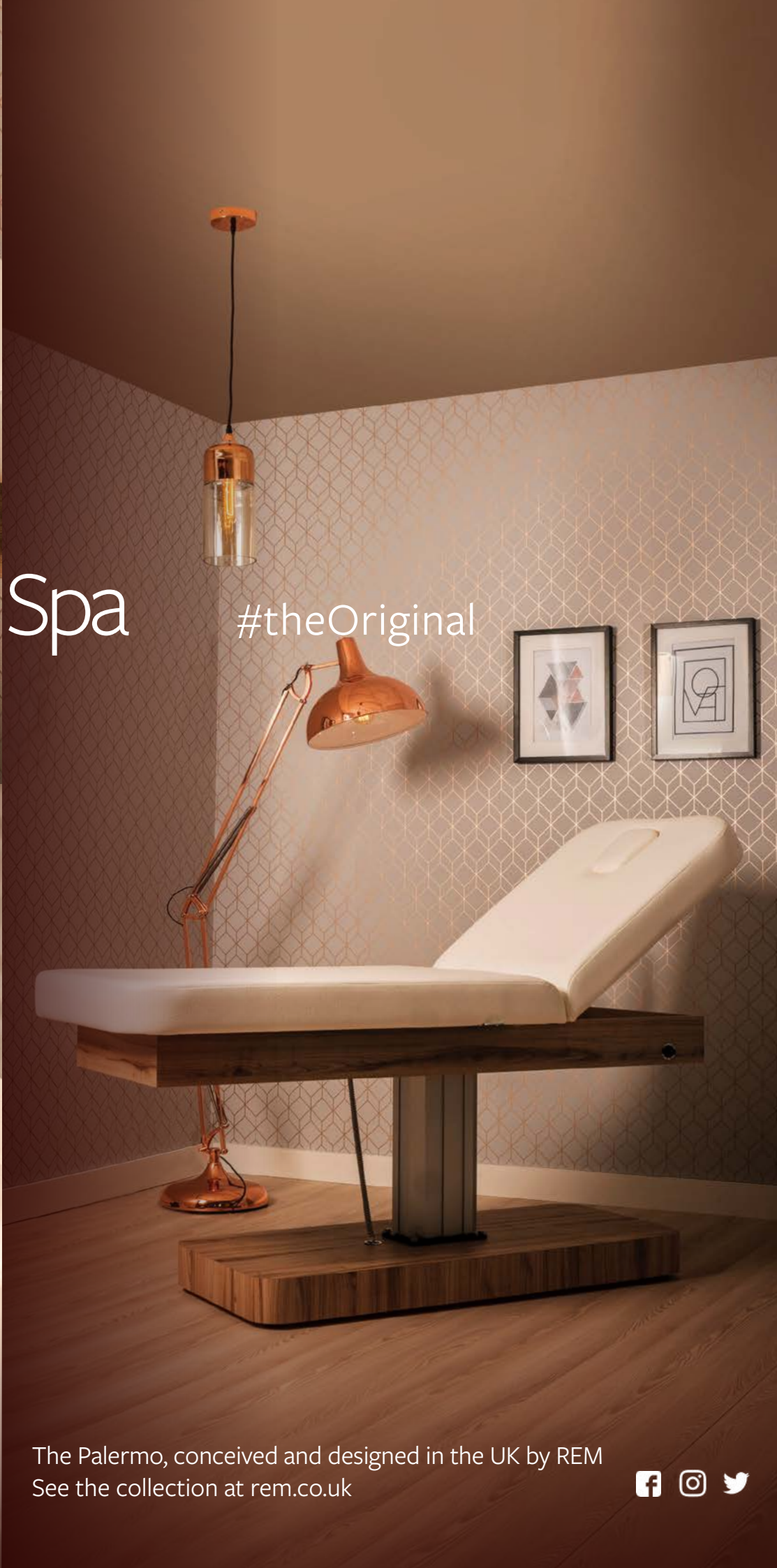
possible for seasonal Greek flavours presented with international flair. The majority of dishes are prepared in front of guests, with interactive cooking stations, deli-style displays of first-class produce and a personalised approach to adapting dishes to individual tastes, mindful of gluten-free dietary requirements, and adventurous vegetarian and vegan eaters.

Elevating the luxury-resort experience, Gennadi Grand Resort is a rare blend of considered contemporary architecture, combined with old-fashioned heartfelt hospitality. It's story is the sum of all its parts – the passion of the chefs, the independent farm workers who proudly bring their organic produce, the gardeners and of course the management team who have nurtured the feeling of everyone being a part of their extended family.



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Jetclass Hotel Concept A Luxury Experience

Hotels

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A mixture of custom made pieces and Jetclass collection creations transform the common spaces, where, guests can see the brand's exclusive design pieces of furniture and its interior design service.

The reception, bar, restaurant and lobby are decorated with timeless pieces that were brought to life through traditional manufacturing techniques and the passion of skillful master artisans. All these techniques and all this passion can be felt inside. It is a real luxury experience.





Design lovers, in specific, will be amazed by the mix of traditional techniques and creative modern design, classic and innovative finishing and, above all, by the living proof of how talented designers and skillful master artisans can unite their efforts in order to create unique pieces of furniture art!

Spending time in this hotel is a total immersion in a world of luxury and design! Whether you love design or simply want to have an incredible luxury experience, Jetclass has the right concept for you.

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

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

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

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

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A World of Possibilities With Vicaima Doors

The eagerly anticipated 2019 edition of the Vicaima Interior Door Selector (IDS) has now arrived, with an array of products designed to inspire creative interiors for modern living. Whether for homes, commercial environments, health or educational establishments, Vicaima offers original style coupled with outstanding performance.

The 2019 IDS provides specifiers and distributors with an easy to navigate, priced guide through a myriad of styles and finishes that demonstrate the sheer breadth of possibilities available with Vicaima interior doors and doorsets. All doors are available in a variety of constructional cores, extensive choice of dimensions and of course a colour palette that allows real creative flair for new build and refurbishment projects. Whether the vision calls for wood veneers displaying their natural specie or stained in a contemporary tone, originally designed laminates and innovative foils or even a spectrum of paint lacquers; Vicaima has one of the most comprehensive selections available.

As if 80 pages of door models were not enough, the Vicaima 2019 Interior Door Selector goes one step further, offering a wide assortment of additional modifications. Vicaima customisation provides the opportunity to select a door of choice from any of their Essential ex-stock solid core designs and to transform them with grooves, inlays and glazing plus many other factory servicing options. Effectively this creates thousands of additional doors patterns, all available with shorter lead times than conventional bespoke doors.

Download a copy of the 2019 Interior Door Selector today by visiting the Vicaima website www.vicaima.com. Alternatively call 01793 532333 for further possibilities.



WEBSITE: www.vicaima.com



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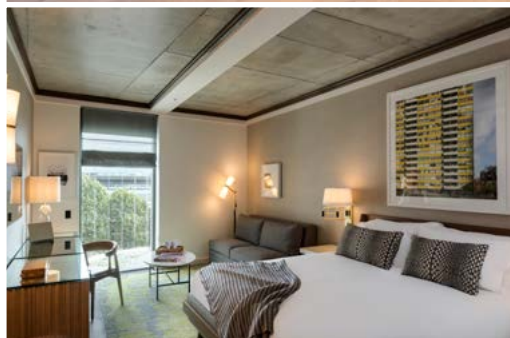
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Macaulay Sinclair transforms former Met Bar into Gridiron by Como

Restaurants

The interior architecture and design studio behind the new Gridiron restaurant within COMO Metropolitan London Hotel in Old Park Lane, Mayfair has been revealed as Nottingham-based Macaulay Sinclair.

The studio, which specialises in creating exceptional spaces for the hospitality sector, has transformed the former Met Bar into the new 60-cover restaurant and bar, which opened this autumn.

Headed up by co-directors John Macaulay and Mike Sinclair, the studio has worked with a number of well-known multi-site and

independent restaurant and bar operators across London and beyond, including Hawksmoor, Dishoom and Wright Brothers.

Mike Sinclair said: "The Met Bar was a go-to London destination and the celebrity haunt of the nineties and noughties era. We are proud to have been part of the team to bring an indulgent and intimate dining experience into such a landmark location."

The prestigious venue will be overseen by renowned chef Richard H. Turner of Turner and George, Blacklock, Hawksmoor and Meatopia.

The interior is dominated by monochrome palette throughout, with accents of red, dark wood and marble. Wall finishings remain simple and sleek, and the stripped back furniture matches the ethos of the food and service: comfort and style without unnecessary formality.

The restaurant's history, menu and ethos are also communicated through a collection of carefully curated drawings depicting historic cooking implements and meat cuts, communicating the origins of the live-fire restaurant cooking and the provenance of the produce.



Mike continued: "In order to give the new restaurant and bar its own identity while remaining synonymous with the COMO brand the interior design has been kept simple and understated, providing a subtle backdrop for Turner's kitchen."

Paying homage to the art of grilling over an open fire, the new restaurant has an open kitchen with modern live-fire grillroom.

"With every project that we work on we take into consideration the heritage of the building itself as well as the brand narrative," added Mike.

"Transforming such an iconic London location was really exciting for us. It was also our first time working with the COMO brand and we're thrilled with the result."

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TrinityTree Design was founded by Ana Basic – Interior Designer with many years of successful completed projects in Europe and the Middle East including the Kingdom of Saudi Arabia and the Kingdom of Bahrain. Our central interior design office located in Zagreb, Croatia is a melting pot of colour, textures and feeling. Together with manufacturing partner Lorenzo Giovanni Rugo – an unlikely team was created to transform intuition and ideas into reality.

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Design And Hospitality: Strike Chair By Arrmet Stands Out In The International Scenario Of The Best Interior Projects Dedicated To The World Of Hotels And Restaurants.

Furniture

Recent nominations at the Restaurant and Bar Design Awards 2018 have definitely placed Arrmet among the producers of design chairs which have succeeded in the world of Interior Design, in particular within the contract market and in the hospitality industry.

Perhaps for its declared British style, which merge the classic furnishing concepts with contemporary taste, the first market to discover it is, in fact, the English one. Today, a real growing phenomenon, Strike has the exceptional ability to be able to fit into different spaces on an international level, completing and making furnished spaces unique.

In the city of London alone there are some of the most fascinating settings made with the pieces of Arrmet's Strike collection: Clerkenwell Grind in Old Street, The Listing in Cannon street, Fiume Restaurant in Circus West Village, Élan Cafe in Park Lane and Brompton Road, a stylish bar & restaurant inside a Canary Wharf law firm

and the popular De Beauvoir Block located in De Beauvoir Road, a new development of workspaces for businesses in the creative industries.

Born by a project of Arrmet's R&D laboratory and true pioneer of a type of seating, Strike is today one of the most selected chairs by designers and most popular among professionals in the Contract market. The great success of Strike collection lies in the harmony between design, functionality and communication skills that altogether distinguish it from other proposals in the same category.

The ability to evoke a different message according to its "dress" is incredible. Colour matchings, achieved through the combination of metal finishes such as gold, brass, copper and titanium with the richness of velvets, the technicality of Trevira or the warmth of wools, originate unrepeatable projects that interpret the atmospheres desired by designers, without ever boring. This way Strike chair is

able to create funny or seductive concepts, vintage or futuristic or originally classic.

A thin, finely finished steel tube embraces a double padded back, revealing the details that mark the authenticity of the first collection for hospitality that combines elegance, lightness and strength.

Strike collection consists in chair, barstool and lounge chair with pouf and also an extra-large version of the dining chair, designed to provide maximum comfort and space, ever with the same familiar elegant line.

Arrmet has always been committed to creating chairs and tables that meet the Contract market needs, always giving life to unique, fresh and ideally timeless collections.

Every collection has its own innovative character and each one's identity is linked to the company intent that is to create uniqueness and reliability in the world of furniture.

Barca's - Turin, ITALY
Project: Fabio Fantolino
Photo: Omar Sartor



Clerkenwell Grind - London, UK
Project: Biasol
Photo: Paul Winch-Furness | Dealer: Contract Chair



Law Firm at Canary Wharf - London, UK
Project: Restaurant Design Associates Ltd



The Listing - London, UK
Project: Drake & Morgan
Photo: Media Wisdom | Dealer: Contract Chair





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Salice launch 'Excessories' - The Night Collection

Salice opens a new world of elegance and refinement, enriching its existing wide products range, with the launch of Excessories, its first collection of accessories designed specifically for bedrooms.

An infinite variety of solutions designed to optimise space and to facilitate the perfect arrangement of wardrobe interior fittings, offering infinite possibilities of exquisite style and convenience. Excessories - Night Collection allows wardrobes and walk-in wardrobes of all styles to accommodate elegant hangers, scarves and tie hangers, bag hangers, cotton garment holder bags, trouser hangers and shoe racks, all elements of singular refinement and efficiency. Furthermore, Glovebox trays, watch-holder trays, ring-holders and earring-holders are all available in various dimensions, multiple finishes from fabrics to leather and a variety of beautiful colours from Racing Green to Maron (brown) and luxurious rich cream. To complete the Excessories collection, an elegant drawer

system, finished in Titanium which co-ordinates with Salice's Titanium hinge, is available in three heights and can accommodate base panels in 18mm and 12mm wood-based material, or 4mm glass. They are also available with premium leather inserts if desired. A fixed shelf system, fully compatible with the drawer system, is available with adjustable integrated lighting.

Commenting on this exciting new addition to the Salice range, Walter Gosling, UK Branch Director said, "Our new Excessories - Night Collection is a very high-end market product. The accessories are so elegant that they work well in luxury hotels and high end retailers. In addition, we also anticipate demand from bespoke manufacturers working with interior designers whose brief it is to offer something exquisite and unique".

For further information on the Salice product range please telephone 01480 413831, email info.salice@saliceuk.co.uk or visit www.saliceuk.co.uk



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From Deep Sea Diving to Swamp Safari's - Be spoilt for choice at Centara Ceysands Resort & Spa Sri Lanka

International Resorts

Due to its unique position, nestled between the Bentota River and the Indian Ocean, guests of Centara Ceysands Resort & Spa Sri Lanka will surely find themselves spoilt for choice with a combination of activities perfect for nature lovers, curious explorers, or for those wanting to learn a new sport.

Now offering personalised river safaris down the Bentota river, guests will have the opportunity to venture deep into the untouched mangrove forests and spot a wealth of local wildlife, including colourful tropical birds, fruit bats and even crocodiles.

For a more immersive experience with nature and culture, safaris to the Madu River flow through a beautiful area of wetlands and local

villages before entering the Indian Ocean. The tour also includes a stay overnight in tented accommodation on an inhabited island – a truly authentic way to experience the Madu Ganga in all its beauty.

The waters on the river-facing side are ideal for kayaking, water-skiing, jet-skiing, wakeboarding and dinghy-rafting. With medium-sized white crested waves, it's a great spot for beginner surfers, while the stiff ocean breeze provides the perfect conditions for kite surfing. Experienced jet-skiers and surfers can also ride the rolling surf and feel the thrill of the ocean.

With Sri Lanka's outstanding underwater ecosystem, world-class dive sites are located

within easy reach of the resort, allowing guests to explore the exotic marine life in its natural habitat whilst gliding through the colourful coral reefs – an experience they will never forget.

Yet aside from venturing under, over or through the water, Centara Ceysands Resort and Spa Sri Lanka boasts a range of accommodation options to suit the needs of couples and families alike, with 165 rooms and suites and a variety of amenities from Deluxe Poolside Terraces to Family Residences. Likewise, the culinary offering is vast with the 360 Restaurant specialising in mouth-watering seafood and the Suan Bua featuring some northern-Thai favourites such as Som Tum Thai.



DIPPING OUR TOES INTO CLEAR BLUE WATER

We provide advice and support for spa designers and hotel operators, delivering the highest quality towelling for discerning clients worldwide.



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“Design Alchemy” Muza Lab redesigns Donovan Bar at Brown’s Hotel

Bars

Working in collaboration with Olga Polizzi, Inge Moore, co-founder of Muza Lab, together with Severine Lammoglia, has redesigned the Donovan Bar at Brown’s Hotel. Introducing new levels of glamour and visual seduction to a destination recalling one of the 20th Century’s most celebrated fashion photographers, Terence Donovan, the new bar has doubled in size, views have been opened up onto the classic Mayfair street outside and it now has its own street entrance.

The new design is a balance of reflection and shade, shimmering surfaces and matt finishes, and tones layered one on top of another as found in photography. It is a room seen through the lens of an imaginary camera that comes to life like an image emerging in a photographic darkroom providing a canvas

for Donovan’s photography to star. The backdrop is classically English - as befits a gracious Georgian building. The colour palette combines British racing green with tones of white to grey, reminiscent of Donovan’s work. The new, longer bar has been moved centre stage, its magnificent glass bar counter sitting on top of a bronzed panel glimmering like water in an over-sized photographer’s wet tray; the back-bar design is made of glass and gold metal. The bar front is in a ribbed grey leather with painted panelling. Elsewhere, Florentine tables tops from Il Bronzetto are cast in etched glass and have bronze bases.

A focus for the designers was the creation of contemporary new wall mouldings to act as a frame for each work in the collection of Donovan’s photography. Pierre Frey and

Dedar fabrics are of velvet, leather and silk in bold, dark bottle green and gold and the original stained-glass windows have been retained.

Arriving via the new street entrance, guests find themselves in a corridor lined with Donovan’s photography, in effect an intimate gallery and prelude to what is to come in the bar.

“We have created a new destination for local people as well as for hotel guests,” says Inge Moore. “The legacy of Terence Donovan was fabulous to work with, not just in terms of the glamorous collection of his photography that we had at our fingertips but in the narrative it lent to our design concept.”

1500 S+

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The *heartbeat* of your coffee operation.

The revolutionary Dynamic Coffee Assist permanently guarantees the highest quality of all espresso-based coffee specialities offered by the WMF 1500 S+.

Once the beverage quality has been set, it is continuously monitored. The ground coffee quantity and grinding degree are automatically adjusted if necessary.

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Category 2018

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www.wmf-coffeemachines.uk.com





Oliver Hemming the British designer who is creating a reputation for producing the very best alarm clocks and combining them with first class audio, is off to a good start in 2019 by picking up a prestigious GOOD DESIGN® Award for his Songbird speaker alarm.

The GOOD DESIGN® Awards are the world's most prestigious and oldest Design Awards program and are organized annually by The Chicago Athenaeum Museum of Architecture and Design. They were founded in Chicago in 1950 by architects Eero Saarinen, Charles and Ray Eames and Edgar Kaufmann, Jr.

This will be of keen interest to interior designers and operators who are looking for the best new accessories to compliment their Hotel rooms and Songbird is now the Bluetooth speaker alarm clock of choice for many of the world's finest Hotels.

The Uptown model is best suited to smaller bedside spaces and the Downtown fits better in more open areas, but both have the exact same specification and performance.

Oliver's background in designing and making contemporary clocks goes back 40 years to when he graduated from Art School as a silversmith in England and this skill is probably best represented today by his beautiful Desire Alarm clocks.

Luxury Hotels need the very best, and until these finely detailed designs came along that was hard to find at a reasonable cost.

The hand polished steel cases have bevelled mineral glass lenses and a jewel like quality that comes from the exquisite attention to detail. The simple graphics of the dial are illuminated at night by a light that comes on only when the clock is picked up or tilted slightly backwards, so there are no annoying lights to disturb the guest at night. They also have a 100% silent sweep action movement so neither will there be any ticking.

The Desire series is now approved by the some of the world's best hoteliers and comes in chrome, rose gold, black, yellow gold and brushed gold as shown here.



SONGBIRD

 Oliver Hemming

Made in 2 formats, Uptown and Downtown, the Songbird is an active Bluetooth speaker with an analogue alarm clock. It delivers a beautifully refined tone with impeccable good looks and is very easy to use.



Songbird wins a GOOD DESIGN® Award.

The world's most prestigious and oldest Design Award is presented annually by The Chicago Athenaeum Museum of Architecture and Design. It was founded in Chicago in 1950 by architects Eero Saarinen, Charles and Ray Eames and Edgar Kaufmann, Jr.



For more info on the Songbird please email: info@oliverhemming.com or look at www.oliverhemming.com

Flagship Design Hotel, Hilton London Bankside Unveils 'The Agora' – The Best Meeting Room In The World, In A Partnership With Bompas & Parr

Hotels

Flagship design hotel, Hilton London Bankside, has partnered with Bompas & Parr - experts in multi-sensory design - to launch The Agora, the world's best meeting room packed with features specifically designed to stimulate creativity.

From flooding the room with scented air at the push of a button to specially curated objects designed to increase productivity, mood-improving lighting installations and refreshments designed to recharge physiologically, every detail is based on the science and psychology of fruitful human interactions and innovation.

Taking inspiration from its eclectic location, the creativity-enhancing room can be found within the design-hotel, Hilton London Bankside, located in the cultural and vibrant neighbourhood of Bankside, nestled between London Bridge and Blackfriars.

Taking pride of place in the middle of the room is a custom-built table - the Crux of Creativity - featuring inlaid ley lines which point to important sites of creativity around the Bankside community including The Globe, The Tate, British Film Institute and Royal Festival Hall.

The Agora name was inspired by its translation to 'gathering place' in Ancient Greece and was also known to be the centre of artistic and creative trading in Athens.

Other key features include:

Press for Creativity

Silent moments in brainstorming could be no more in The Agora - an emergency creativity button has been installed and once pressed, a jet will push out cool air to wake the individual up and stimulate imagination. The cool air will also be scented with flavours such as lemon oil (stimulating signals in the brain), peppermint (invigorating the mind) and cinnamon (research shows this enhances creativity). [1]

Interactive Screen

The latest in interactive screen technology will be available to guests that book the Agora - a 75-inch screen allows seamless, wireless connection and communication with guests' own devices, ending the misery of connection difficulties often experienced in meeting rooms.





Blue Moods

Activate the Blue Moods light setting on the control panel to initiate a bespoke piece of immersive video art designed to make guests feel more alert and open to creative solutions. Artist Doug Foster's hypnotic creation, featuring hints of Hilton London Bankside and its surrounding architecture, offers five-minute mind breaks and engulfs the room in a blue hue scientifically proven to arouse the sub-cortical area in your brain.

Mine of Inspiration

The room also features a sculptural wall with in-built displays for artwork and objects designed to inspire. Objects include plants which are known to boost productivity [ii] and art from local artist, Will Yates Johnson.

Elixirs of Revelation

Creativity tea station with illuminated shelves and a specially curated tea menu including brain-boosting ingredients such as Bee Pollen (containing amino acids to increase dopamine and serotonin levels), Ginkgo (to increase blood circulation in the brain), Kelp (which contains folic acid to improve memory) and Brahmi (which helps regulate the balance of the mind).

Scattered Ideas

A wall designed for guests to pin creative outputs up directly using magnetic terrazzo style pieces. The wall can also be used as a whiteboard to jot down notes mid-brainstorm or doodles which are also known to increase attention and memory. [iii]

General Manager of Hilton London Bankside, James B. Clarke comments: "Our relationship with Bompas & Parr has enabled us to create a world first, a truly inspiring meeting room where every key detail has been put in place to result in boosted creativity and inspiration. We were already proud of our award-winning meeting room space and facilities on offer but the new Agora room gives us the edge by providing a unique opportunity for creative minds, corporates and professionals to come together and enjoy a room fully serviced for inspiration."

Co-founder of Bompas & Parr, Harry Parr comments: "Most meeting rooms are bland and uninspiring – and creativity needs a helping hand. At Bompas & Parr our chaotic studio is full of unusual and interesting sight, sounds and smells so we already had a sense of the psychological value of the role the environment that surrounds you plays in idea generation. Now we understand more about the underlying science of creativity and have deployed this strategically for Hilton London Bankside.

"It was also a nice surprise to discover the importance of Bankside in the capital's creative contribution as we designed the perfect creative space."

The Agora is available for bookings immediately. Please contact events@hiltonbankside.co.uk to book in your next brainstorm, team catch-up or client meeting.



New Manchester restaurant The Laureate serves up world food for worldly diners

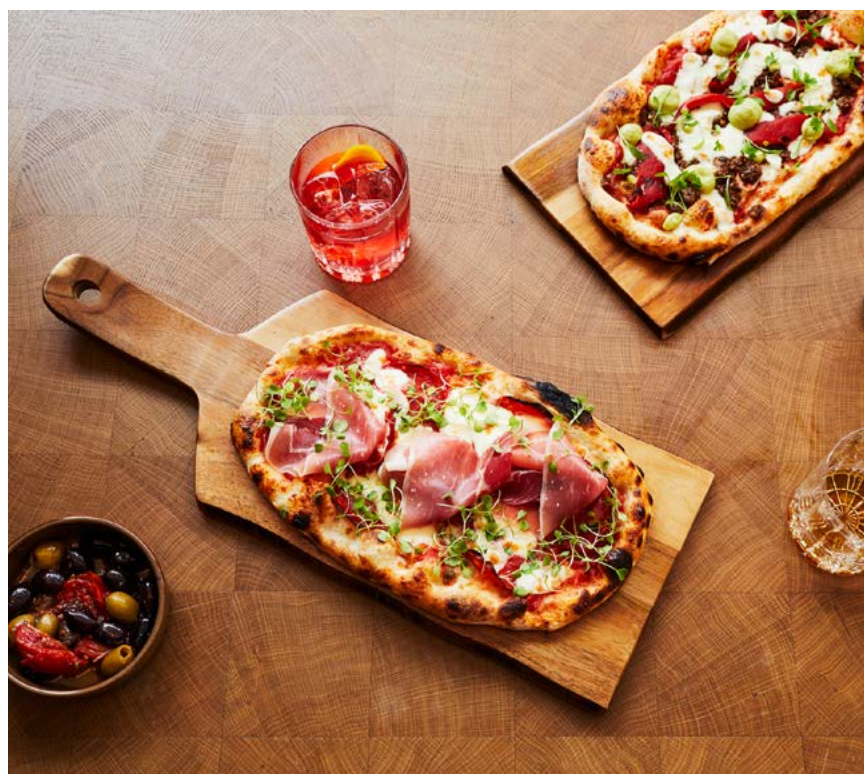
Restaurants

Manchester's newest restaurant is bringing a fresh approach to international cuisine, with a menu that celebrates one of the UK's most multicultural cities.

The latest addition to Manchester's vibrant dining scene, The Laureate, has been influenced by its diverse population and the world-leading educational institutions on its doorstep, to which its name pays tribute.

Under the guidance of executive chef Nathaniel Farrell and his ten-strong team, the stylish hotel-restaurant's à la carte menu will be updated seasonally to combine European classics and locally sourced ingredients with Asia-Pacific flavours.

Signature dishes from the new winter menu unveiled this week include Szechuan pork belly with crab wonton, kimchi, crackling and coriander oil plus wild mushroom dumplings with kombu dashi, red sea chicory, wakame and mixed sesame seed.





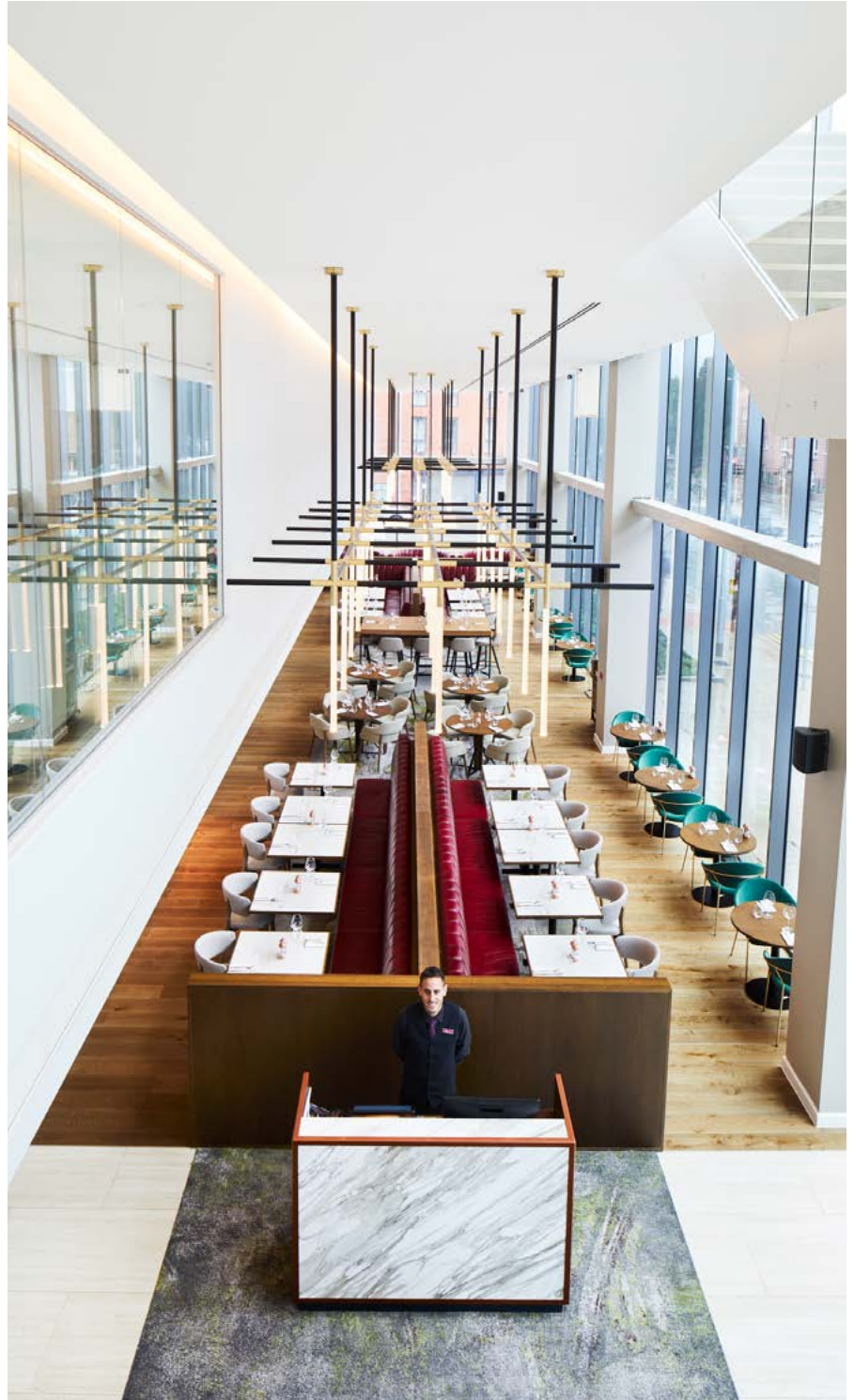
These sit alongside Asian-inspired twists on modern classics, such as Australian grass-fed ribeye steak and Korean BBQ shell on prawns; menu favourites since the restaurant opened in September.

The 120-cover restaurant, set on the ground floor of the new Crowne Plaza Manchester – Oxford Road also boasts an open kitchen, with brick oven and a dedicated pizza chef. The dough is made daily and topped with San Marzano tomatoes and Fior Di Latte cheese, ensuring the artisan flatbread pizzas are fast becoming established as some of the finest in Manchester.

Nathaniel, who has run successful kitchens for 21 years, including four years spent as a chef in Copenhagen, said: "Tapping into the growing interest amongst restaurant-goers for inspired flavour combinations, we designed our new fusion menu as a celebration of the diversity which is very much a part of the city's DNA.

"Winter is the perfect time to introduce bolder flavours to any menu, and the positive feedback so far suggests there is an appetite for diners to combine our distinctive take on familiar dishes with the theatre of an open kitchen experience."

With its curved leather banquettes, floor-to-ceiling windows and rich colour palette, The Laureate is one of the latest attractions to open in The Lume - a 19-storey dual-branded hotel development along the bustling Oxford Road corridor, and just a short walk from the city centre.



In addition to attracting residents and office workers in and around Corridor Manchester, the restaurant provides a welcome addition for guests staying in the two hotels situated within the same development, as well as conference delegates and business visitors taking advantage of the building's dedicated conference floor.

General Manager of The Lume, Andrew Fletcher, added: "Given the global nature of our hotel visitors, we're delighted that our

international-inspired menu and relaxing restaurant environment will help guests from around the world feel at home."

Breakfast and dinner are served à la carte daily, from 6.30am to 10am on weekdays, 7am to 11am on weekends and 5pm to 10pm Monday to Sunday. A lunch buffet is available daily, offering three courses for just £20, whilst the accompanying bar - The Graduate - also offers a classic all-day dining menu.

Show Preview: IFE 2019

Discover a Taste of Tomorrow

Events

Back for its milestone 21st edition, The International Food & Drink Event (IFE) will be returning to ExCeL London on 17-20 March with an insightful and vibrant schedule of talks, tastings and trends forecasting.

The biennial event is a must-attend for all those looking to explore a taste of tomorrow and will provide buyers with the chance to discover emerging trends; meet with thousands of international, future-focused brands; and hear inspiring and thought-provoking talks from key figures across the food & drink industry.

Taking place in London – the home of food & drink innovation – IFE 2019 offers a unique opportunity for both British and international suppliers to meet and connect with top retail, wholesale & distribution, import & export and foodservice & hospitality buyers all under one roof. With 1,350 cutting-edge food & drink manufacturers attending from 111 countries, IFE 2019 is one of the only places to experience the best of what the food & drink industry has to offer across the globe.

2019 Food & Drink Insight

With a jam-packed line up, IFE 2019 aims to help buyers navigate the changing landscape of the food & drink market by exploring the trends which will shape the industry in 2019 and beyond. To help form the event agenda, IFE surveyed its network of members to find out which trends made the biggest impact on their businesses in 2018. Plant-based food & veganism, the free-from movement and booze-free beverages were listed as the top three trends that influenced the sector in 2018.

Looking at what's on the horizon for 2019, IFE's research also found that plant-based eating, sustainable packaging, gut-friendly foods and sugar-free are the most prominent trends businesses are looking to leverage in 2019 – demonstrating the affect consumers' growing interest in health & wellbeing is having on the sector.

Talking & Tasting Trends

To delve deeper into these trends, prominent experts from the food & drink industry, including leading plant-based influencers, will take to the IFE Talking Trends stage throughout the four-day event to share their experiences, opinions and predictions. The impressive line-up includes newly announced industry experts such as Ella Mills, Founder & Brand Director at Deliciously Ella, and Damien Kennedy, Founder & CEO of Wheyhey – naturally sugar-free ice cream and brownies. In addition, the Tasting Trends area – which is new to IFE 2019 – will provide a multi-sensory experience that will take visitors on a culinary journey as they see, smell and taste the food & drink of the future.

Trend Trails

To ensure visitors don't miss out on key insights, back by popular demand are the IFE Trend Trails. Designed to help visitors navigate their way around the event one key insight at a time, the Trend Trails will visit some of the most progressive brands in the plant-based, food to go, private label, circular brands and global innovations movements.

Speaking about this year's event line up, Soraya Gadelrab, Event Director for IFE, said: "We have brought together a truly fantastic line-up of experts for this year's event, to offer buyers the most up-to-date intel on the changing food & drink landscape and provide inspiration, ideas and tools to help businesses tap into upcoming trends. It's a must-visit for anyone looking to grow their business in 2019 and beyond."

Ambassadors

To ensure all visitors – whether chefs, distributors or buyers – are given an unrivalled experience at IFE 2019, the event has announced it is collaborating with seven industry experts to help build the best and most insightful IFE for buyers and producers alike. The experts – who collectively bring over 100 years' worth of industry experience to the table – will work with organiser, Fresh Montgomery, to identify trends, build insights

and share industry knowledge to shape the event.

The IFE 2019 ambassadors are:

- Christopher Faulkner, Founder & Director, The Food Service Expert
- Sandra Sullivan MBE, Director, The Food & Drink Exporters Association
- Tony Kitous, Founder & Creative Director, The Comptoir Group
- Milena Lazarevska, Head of Origination, Future Brands, Sainsburys
- Kate Houssaye, Quality Manager, New York Bakery Company Ltd.
- Sarah Whiddett, Head of Insight & Customer Experience, Bidfood
- Christine Tacon CBE, The Groceries Code Adjudicator

Two events in one

Attendees to IFE 2019 will not only benefit from one insightful event line-up but two, as it's co-located with Pro2Pac – the complete processing & packaging event for the food & drink industry. The event will reveal the best of manufacturing innovation, packaging solutions and printing & labelling products, and is especially designed for food & drink businesses looking to be inspired by new concepts, innovative solutions & designs.

Pro2Pac will feature 120 suppliers including names such as Tetra Pak, Adpak Machinery Systems, Ilpra Systems UK and Ravenwood Packaging, and offer a full schedule of free-to-attend, added value attractions such as seminars, networking opportunities and workshops. An impressive array of experts will lead debates on the Outside the Box Stage on key issues such as sustainability, plastics, global packaging trends and Brexit. While, the future of packaging innovation will be recognised via awards such as the Pro2Pac Student Design Challenge, jointly co-ordinated by the event organisers Fresh Montgomery and the Packaging Collective, as well as The Pro2Pac Excellence Awards.

111
Countries

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Now

A Taste of Tomorrow

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Only

1,350
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The International
Food & Drink Event
17–20 March 2019
ExCeL London



How to Select the Right Coffee Machine for your Hospitality Venue

Fracino

Choosing the right machine to consistently deliver a quality experience is vital for hospitality venues to sustain customer retention and profit margins.

As the UK's only manufacturer of traditional espresso machines supplying independents and global brands alike, we always advise the machine is 'fit for purpose', reliable and fits comfortably in the available space.

Fracino's espresso machines epitomise style, elegance and award-winning technology. Operating one of the world's most advanced and efficient espresso equipment manufacturing facilities, eighty five per cent of our components are fabricated in-house

A champion of British manufacturing craftsmanship, we display the Made in Britain marque on every machine that leaves our factory.

Producing around 5,000 machines a year, our 60 plus portfolio of products include bean-to-cup machines, hand fill machines and a range of traditional machines and associated equipment.



Romano - Combining classic curves and modern styling

Romano - Exclusive Elegance and Quality by Design

Benefiting from Fracino's extensive research and development programme, world class engineering skills and state of the art production technology, the Romano is the fusion of style and luxurious quality.

Available with 2 and 3 coffee making groups, it boasts all the power, technical qualities and reliability synonymous with Fracino products, in a stunning design to create the ultimate coffee bar centrepiece.

Combining classic curves and retro styling with contemporary materials, our expertise caters for a bespoke finish and individuality such as enhancing a theme or interior design, promoting a brand - or challenging convention.

A mirror finish and lustrous colours in a satin or matt finish draw out the beauty of the highly polished stainless steel - complementing and enriching the interior designer's creativity and providing the finishing touch befitting the individuality of the exclusive hospitality venue.

Romano P.I.D: Perfect Espresso Every Time *(Main Image)*

Fracino's Romano P.I.D is designed for venues aspiring to consistently create the highest quality drinks.

Integrating cutting-edge technology for precise temperature control and pin-sharp timing, most features are controlled by a simple and easy to use LCD display mounted on the front panel.

Available with 2 or 3 groups, finishes include gloss white, red, black, stainless steel, with all versions featuring an illuminated back panel.

Each group has its own individual, electronically PID controlled PID boiler, with hot water and steam provided by a large 14 or 20 litre boiler.



Contempo - a stunning and timeless focal point

Contempo - Affordable Luxury

The Contempo luxury model range is produced in a stainless steel finish that shines like polished chrome. Its design makes for a stunning, yet timeless focal point in any luxury hospitality venue.

Semi-automatic or electronically controlled, machines are available with 1, 2, 3 or 4 groups for making coffee - each with a hot water valve and two stainless steel steam tubes for frothing and steaming milk. All have large capacity boilers, high-powered elements and are hand built to the highest standards, using only the finest grade materials.



Velocino 2 Group - built to last

Velocino 2 - Hybrid Espresso

The Velocino 2 is an innovative, unique 'hybrid' 2 group espresso machine which combines the reliability of a traditional machine with the ease of use of a fully automatic system.

Minimal barista training is required and users can produce two individual drinks at the same time. A 'Go Large' option gives them the choice of these also being two different sizes of drink.

Exceeding the expectations of high volume, high turnover coffee bars and restaurants for speed and consistency, the Velocino 2 ensures consistent, fresh, premium quality drinks - no matter how inexperienced the operator.

The simplicity of the control panel includes a colour-coded system with basic instructions, tactile switches and high intensity LED

indicator lights. A clear and easy to read LCD display ensures instant feedback on the status of the machine, minimal operator error and quick and effective staff training.

The Velocino 2 delivers everything expected of a fully automatic machine - for a fraction of the cost and without the complex technology/maintenance expense and time-consuming procedures.



Cybercino - Transforming the bean to cup market

Cybercino - Transforming the Bean to Cup Market

Enhancing the fully automatic bean to cup market, Fracino's Cybercino ensures that cafes and bars deliver fantastic coffee without expensive training - and with the contemporary styling of a traditional espresso machine.

Its array of control and diagnostic features - most of which are controlled by a simple and easy to use LCD display - allows the user to create the perfect espresso time after time.

Manufactured from highly polished stainless steel and constructed using the finest quality components, we can fully customise the paintwork and replace the back panel to suit branding requirements.

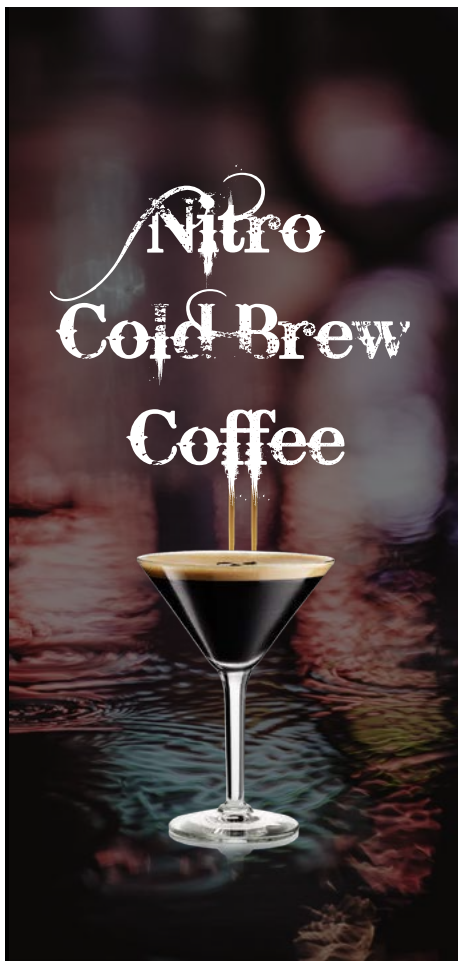
Fracino is acknowledged as a leading brand in the UK and worldwide, exporting to over 70 countries.

Contact Fracino

Email: sales@fracino.com

Telephone: 0121 328 5757

Website: www.fracino.com



Nitro Cold Brew Coffee Machines

Link Vending

Our Nitro Cold Brew Coffee Machines serve ice cold nitrogen infused coffees. With a range of nine Nitro Dispensers you can be sure we have the right machine for you to tap into the highest, trendy growth area of coffee. Sales of cold brew coffees are growing fast and our systems, starting with the small and compact table top can be installed anywhere. With no plumbing your machine can be set up and installed new in 30 minutes.

What's all the fuss about?

Some simple facts : Starbucks America Ice Cold Coffee sales are 35% of it's total Coffee Sales. In 2017 the UK cold market was £370million. In the UK the forecast for 2018 is £421 million. By 2022 it's up to £620 million.

The growing trend: More millennial's with modern lifestyles are more discerning in what they have to drink, they like experimenting and demand more innovative and new cold drinks.

Our Nitro Cold Brew coffee machines fill one of these gaps.

Who would the machine be suitable for?

Our systems give businesses the opportunity to serve Cold Brew Coffees as part of their customer offering adding value to their business and meeting the demands of the growing trend. Whilst it's a "never ending list" we see our Nitro systems ideal for Hotels, Restaurants, Cocktail Bars , Leisure Centres, Clubs, Gymsnasiums, Events, Independents and more.

No need for cumbersome Nitrogen Cylinders

Our machines extract the Nitrogen from the air thus eliminating Nitrogen cylinders from the equation. Nitrogen content in the air is 78%. As this is under 80% no special license is required to serve our Nitrogen Cold Brew Coffees.

So what is Link Vending Offering?

Our range of the "new to the market" Nitro Coffee Machines offer an exciting range of machines and cold drinks that surpass any high street offering currently available. The most popular table top machine takes 30 minutes to set up from delivered new and you are ready to go. Our Arabica Single Origin Coffee Beans tried and tested with our machines ensure you produce the perfect ice cold, Nitro cold brew coffee every time.

Complete Support Services with Link

We have pulled out all the stops with our Nitro services. Nationwide we offer next day delivery for ongoing supplies, maintenance and servicing (although it's incredibly minimal), Menu Cards for the drinks, ongoing advertising and promotional material on an AD Hoc basis and what you need to offer a Take-A-Way solution for customers.

Nitro Coffee Machines ...Ice cold brew

The perfect over-the-
counter solution for
nitro cold brew
...coffee on tap

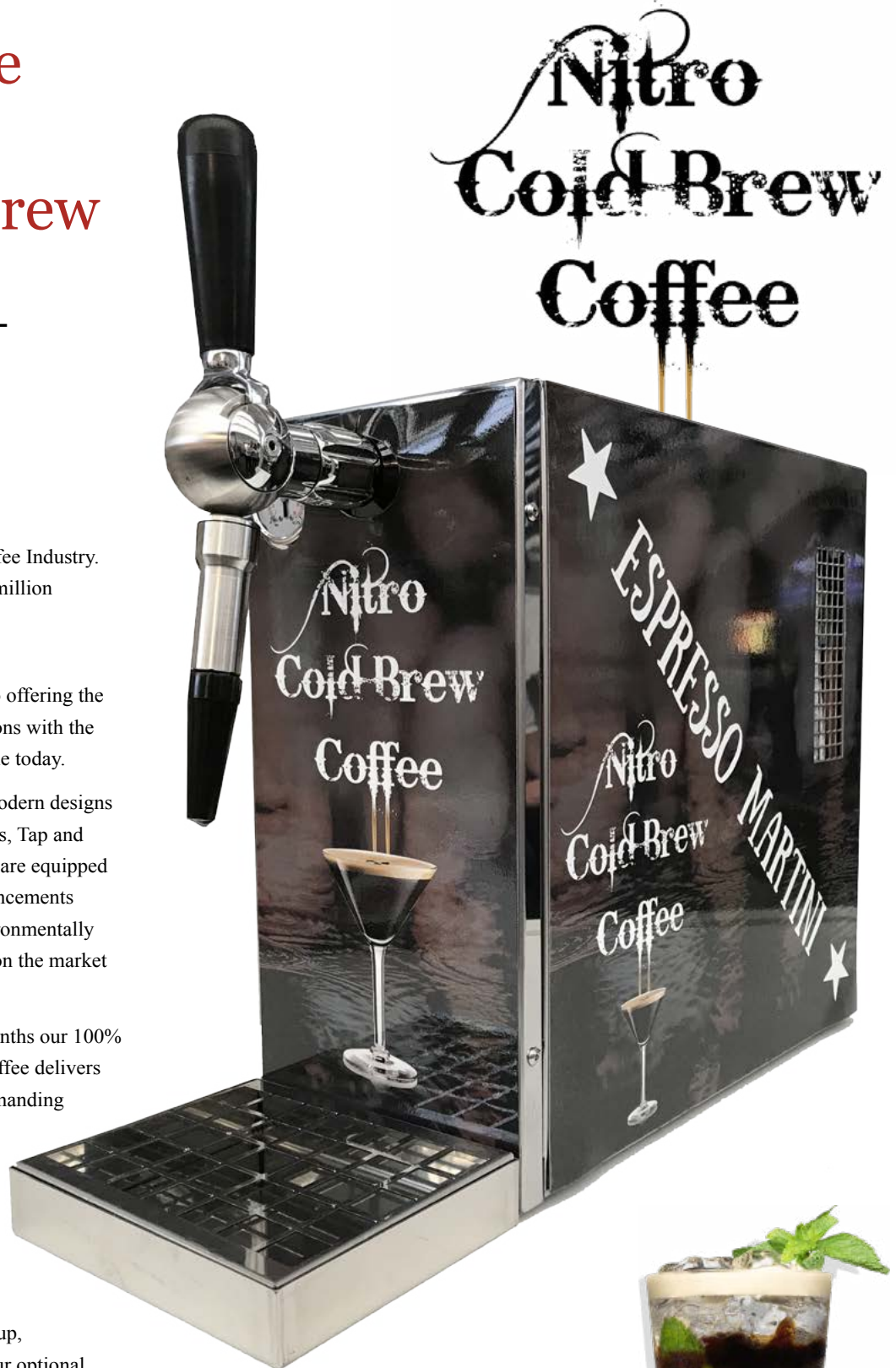
It's the latest trend to hit the UK coffee Industry.
UK Cold Coffee Sales 2017 - £370 million
UK forecast 2018 - £421 million
UK Forecast by 2022 - £620 million

At Link Vending we are dedicated to offering the
very best in Nitro Cold Brew Solutions with the
latest innovative technology available today.

Our range encompasses sleek and modern designs
including Nitro Table Top Dispensers, Tap and
Tower Systems. All of the machines are equipped
with the latest in technological advancements
making them some of the most environmentally
and ecologically friendly machines on the market
today.

Our Coffee – Developed over 18 months our 100%
Arabica Single Origin Cold Brew Coffee delivers
the expected quality taste for the demanding
modern market serving a smooth
and creamy textured drink.
Our liquid coffee is also
available in extract form for
dilution.

With 20 years experience our
machines come with technical back up,
support and training together with our optional
Nationwide Service for maintenance.



Website: www.linkvending.co.uk
Telephone: 020 8669 2002
Email: sales@linkvending.co.uk



LINKVENDING

The Charity Linked Vending Company

Northern Restaurant & Bar 2019

Events

Northern Restaurant & Bar 2019 is the place for leading operators, suppliers and industry figures to meet, speak and do business. From Liverpool to Leeds, the North East to North West and the Lake District to the Peak District, NRB19 brings the cream of the hospitality industry to Manchester Central on 19 & 20 March.

NRB19 is sponsored by Korubu on stand E41. Connecting people with smarter hospitality technology to enhance, grow and improve business operations. Create more possibilities with hospitality driven IT infrastructure, Smart Energy and Guest WiFi software.



CHEF LIVE

The Chef Live theatre at NRB19 will see renowned names and rising kitchen talent from across the country demonstrate their signature dishes and ground-breaking cooking.

Tuesday 19 March

11:00 Alisdair Brooke-Taylor, The Moorcock, West Yorkshire

12:00 Michael Wignall, Angel Inn at Hetton, North Yorkshire

13:00 Mark Birchall, Moor Hall, Lancashire

14:00 Adam Reid, Adam Reid at The French, Manchester

15:00 Stosie Madi, Parkers Arms, Lancashire

16:00 Josh Overington, Le Cochon Aveugle, Josh Overington, York

Wednesday 20 March

11:00 Anton Piotrowski, Röske, Liverpool

12:00 Mary-Ellen McTague, The Creameries, Manchester

13:00 Shaun Rankin, Grantley Hall, North Yorkshire

14:00 Tom Parker, The White Swan at Fence, Lancashire

15:00 Simon Wood, WOOD, Manchester

16:00 Mai Trising, NW Young Chef (runner Up)



MARKET KITCHEN

For skills-based demonstrations such as butchery, fishmongery and patisserie head over to the Market Kitchen Theatre, where experts will guide you through their specialist techniques. Surrounding the Market Kitchen are small scale artisan makers of ice creams, breads, charcuterie and more.

Tuesday 19 March

10:30 Not just a full English, James Taylor, Beastro

11:30 Discover Sourdough – Why Real Bread Matters to Today's Consumers. Aidan Monks, Lovingly Artisan

12:30 The True Italian Taste. Maurizio Cecco, Salvi's

13:30 Taking Good Care of your Bone. Peter Kinsella, Lunya

14:30 Focaccia & Mussels with The Creameries. Chris Cahill, Creameries

15:30 Store Cupboard Success. Lisa Smith, Ginger Bakers

16:15 The Hungry Vegan. Luke Mills, Filmore & Union

Wednesday 20 March

10:30 Kombucha Brewing. Emma Thackray, Booch and Brew

11:30 Artisan Smoked Salmon. Richard Hyman, Manchester Smokehouse

12:30 Big Fish Little Fish (.....cost). Sail Brands

13:30 Plant Based Fine Dining. Adam Leavy, Allotment Vegan

14:30 South Indian streetfood. Aarti Ormsby, Chaat Cart

15:30 A Feast from the Beast. James Taylor, Beastro



270 EXHIBITORS

Northern Restaurant & Bar 2019 is the North's hospitality exhibition. From food & drink to furniture & lighting and tableware & uniforms to tills & ordering systems, 275 companies will be exhibiting at NRB19, supplying everything a hospitality business needs to attract more customers, improve visitor experience, increase revenue and drive profit.

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northernrestaurantandbar.co.uk

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Bringing sixties back: VIVI Restaurant and Bar opens at Centre Point

Restaurants

Get your Insta at the ready, the wait is over, VIVI Restaurant and Bar has opened its doors at Centre Point, bringing sixties back with stunning interiors, flair bartending and an all-day menu of delicious seasonal 60s inspired dishes. VIVI by rhubarb – the creative team behind Sky Garden – brings London's newest, stylish all-day dining destination to your social feeds - Live Your Best Life™ and rack up those likes with all things candy floss, pastel pink and retro.

THE DINING ROOM

VIVI is divided into four unique dining zones: The Dining Room, The Gallery, the Liquid

Lounge and The Bar. With a nostalgic British menu of modernised classics, The Dining Room will serve everything from breakfast through to brunch, lunch, afternoon tea and dinner, and will also offer a dedicated pre/post-theatre menu.

Head Chef Arnaud Delannay's signature dishes focus on bold flavours and fresh seasonal ingredients, and feature twists on the old classics such as Keen's twice baked cheddar soufflé; Chicken Kiev and mash; Lobster Thermidor and Duck à l'orange. Desserts go retro – think Black Forest gateaux; sherry trifle; apple and rhubarb crumble.

VIVI BAR

If drinks and bar bites are in order, then pull up a stool at VIVI Bar and enjoy old school bartending with a sophisticated and imaginative drinks & bites menu. Creative cocktails are inspired by the music and history of the VIVI era, such as the Wild Honey on the Beach (Bulleit Rye whiskey, Pimento Dram, lemon thyme infused honey, lemon), a homage to The Beach Boys, and The Weeping Guitar (Gin Mare, Italicus Rosolio di Bergamotto, cucumber, elderflower, lime, tonic water), a toast to The Beatles.



The cocktails are perfectly paired to delicious bar bites include cauliflower cheese croquettes; coronation chicken beignets; fish finger sandwiches and VIVI wagon wheels.

THE GALLERY

With long sharing tables and views over New Oxford Street, the more informal and relaxed Gallery is the perfect spot for lone diners or time-short guests looking for a light bite or a coffee and a pastry whilst working at your laptop. Welcoming to larger groups, guests in The Gallery can enjoy breakfast, lunch, afternoon tea and dinner.

LIQUID LOUNGE

Open from 8am, start the day as you mean to go on with fresh juices, smoothies, power shakes and superfood shots; alongside freshly brewed coffee from the barista station and one of VIVI's virtuous breakfast bowls.

As the day progresses, the Liquid Lounge will transform to a casual lunchtime spot and then an afternoon tea destination – enjoy classic and fruit scones, finger sandwiches and Victoria sponge as well as 60s classics such as Battenberg and chocolate éclairs with vegan and gluten-free teas also available, serving

flourless chocolate cake and coconut bon bons as alternative sweet treats.

Come dusk, it's all about cocktails and bar bites – nab a seat at one of VIVI's signature pale pink booths whilst sipping on elegant drinks against a picture-perfect backdrop.

PLAYFUL INTERIORS

Designed by Gordon Young Architects Ltd, the carefully restored interior captures every essence of the era that saw one of London's tallest skyscrapers built. A modern colourway is paired with art deco dog tooth patterning, with polished wooden panelling offset by original listed 1960s floor tiles along The Gallery and the Liquid Lounge. Soft gold finishes, optical art and upholstery in tones of rich teal blue and delicate blush pink bring texture and a pop of colour to the space.

Celebrating the playfulness of the time, a focal point is a statement chandelier suspended over The Dining Room. Designed and hand built by Vibeke Fønnesberg Schmidt specifically for the space, the plexiglass chandelier - adorned with brass fittings - mimics the popular 60s children's construction toy, 'PlayPlax', and is reminiscent

of 1960s Italian design, French Art Nouveau and German Bauhaus modernism. The restaurant's glamorous elliptical bar is bedecked with metallic tiling and a striking gold top, custom built to catch the light which floods in through the restaurant's floor-to-ceiling windows by day; while subtle reflective spotlights create an intimate and sophisticated atmosphere during the evening.

PRIVATE DINING AND EVENTS

With a range of spaces and hire options, VIVI can accommodate private bookings and events for groups large or small. For a special dinner, book one of VIVI's two beautiful semi-private dining spaces, separated from the main restaurant by stylish copper chain mail curtains and complete with statement low-hanging lighting. Each space – which can seat up to 14 guests – provides an intimate dining experience with all the atmosphere of the main restaurant.

For a private dinner with a view, The Gallery's long tables overlooking New Oxford Street can accommodate bookings for up to 64 guests. For larger events, parties and functions, exclusive hire of the full venue is available and can accommodate up to 320 people.



Angel Refrigeration

Angel Refrigeration introduces the elegant range of MINI JOBS display cases by Orion, a global authority on food and drink display. This unique concept of showcases will add a touch of glamour and creativity to the display a wide range of delicacies including: Chocolate, Hors d'oeuvres, Ice Cream, Patisserie and Sushi.

Adaptable to any business, hospitality or social setting, these glass display cabinets provide a combination of cutting-edge style and technology. The MINI JOBS concept provides the freedom to design spaces that are buzzing with aroma, flavour and texture. These compact chilled, ambient and heated display cabinets will transform the customer experience in cafes, foyers, meeting places, open spaces, restaurants and stores.

Available in 4 widths options of 690mm, 1010mm, 1410mm, 1860mm the MINI JOBS cases will conserve the finest creations in seamlessly controlled ambient,



chilled, frozen and heated conditions. Display cabinets can be joined together and supplied with an internal glass shelf. Glass height is 310mm requiring cabinet space underneath for the installation of refrigeration systems where appropriate.

Angel Refrigeration is the UK's leading supplier of specialist and unique refrigeration equipment. The focus is on understanding food and drink cooling, display and production processes, advising customers on the right refrigeration equipment to the right job, in the right location. This philosophy is based on ensuring the finest ingredients and products are held at the right climate. Temperature, humidity and air flow management is paramount.

At Angel Refrigeration, we like to work with you closely to help you make the right choice of refrigeration to meet your business needs.

We look forward to hearing from you.

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Mathieu Lehanneur unveils Le Balcon – an exclusive space for the new Air France Business Lounge

Bars

Air France has entrusted designer Mathieu Lehanneur to create a bespoke bar area for its new Air France Business lounge in hall L at Paris-Charles de Gaulle terminal 2E. A timeless space suspended between heaven and earth, Le Balcon is set against the runways in a unique and welcoming architecture.

Forming a curved structure sheltered under an immense golden mirrored ceiling, Le Balcon is a 160 sq. m installation that seems to be about to take off. We are no longer in Paris but not yet elsewhere.

The space includes a central bar with a succession of outlying theatrical box seats where passengers can relax and enjoy gourmet delicacies prior to their flight. Each box is upholstered in blue velvet and embroidered with their respective numbers, and features a large sofa, a pedestal table and the latest connectivity services.

“Boxes are emblematic of a certain French lifestyle. From the Palais Garnier to the French Open, they expertly combine the need

for privacy with a dynamic collective spirit. The lodge is always the best place to admire the show!” says Mathieu Lehanneur. “Flying is to remain motionless in a moving world. It is feeling the cities and clouds slide under one’s feet. I wanted this space to work in the same way – at Le Balcon, one contemplates in silence the incessant movements of the sky and people” he adds.

“This superb collaboration with Mathieu Lehanneur invites our customers to step into a genuine world of comfort and well-being inside our new Business lounge prior to their flight. Air France has always worked with the most innovative designers of the time to bring an aesthetic and prestigious touch to the world of air travel”, added Anne Rigail, Customer EVP, Air France.

At Le Balcon, the show takes place outside as much as it does inside. The uninterrupted movement of planes on the runway mirrors the movements of the travellers, whose reflections enliven the interior’s mirrored ceiling.

Mixing wood, marble, glass and light, Le Balcon is at once chic, immersive and digital.

At the centre, the designer has integrated a LED screen into the parquet floor depicting an image of the sky. From daybreak to dusk, this giant window of light imitates the variations of the day in real time. Whatever your departure time, this sky is like an introduction to your journey, before jetting across time zones...

With Le Balcon, Mathieu Lehanneur wishes to offer a real concentrate of France’s *savoir vivre*, combining inventiveness, humour and elegance with a great attention to detail.

Le Balcon is an unmissable destination prior to boarding.

Technical description:

Le Balcon by Mathieu Lehanneur
Air France Business Lounge, Paris-Charles de Gaulle Airport, Terminal 2E, Hall L

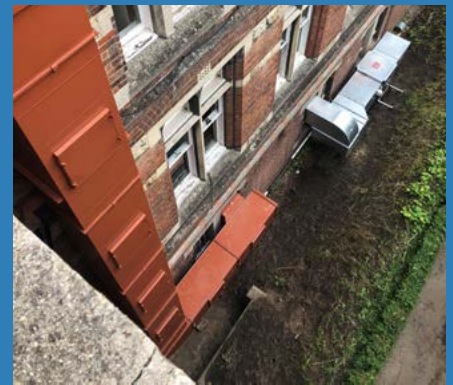
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Opening 2019: Angelina Restaurant Japanese & Italian Cuisine Re-imagined

Restaurants

Opening in East London in early February 2019, Angelina Restaurant presents a gastronomic experience like no other. The brainchild of River Café protégé Joshua Owens-Baigler and ex Bocca di Lupo chef Daniele Ceforo, Angelina is a surreal exploration of Japanese and Italian cuisines, cultures and influences. A multi-cultural amalgamation; fresh, indigenous ingredients and traditional, handed-down techniques are playfully, yet respectfully, reimagined by Angelina's culinary craftsmen; delivering a truly original concept.

The 1200sqft 40-capacity restaurant within the new Dalston Lanes commercial development aims to "poke fun at pretension and challenge the way we eat and think about native cuisines". Whilst Italian and Japanese cuisines may seem worlds apart, at their core they share the very same values; food is

regional, seasonal and created with minimal meddling and the deepest respect. Above all, it's made to bring people together. Based on these shared values, Angelina is an informal and superlatively social experience serving a daily eight-plate sharing menu featuring unique dishes such as Unagi1 Risotto with Burnt Soy Butter & Dashi2; Cavolo Nero, Tonkotsu3, Egg & Keta Caviar and Black Sesame and Milk Chocolate Pannacotta.

Inspired by Tokyo's famous Shinjuku district4 and London's love of a speak-easy, drinks will be served from the restaurant's hidden drinking den, Golden Gai. Golden Gai seats just six people, making it one of East London's smallest bars. Debauchery and night-time naughtiness is actively encouraged in this low-lit hideaway as the cocktails and shots flow and i-phones are left at the door.

Only the highest quality Japanese and Italian tipples feature in Angelina's carefully curated cocktail and wine menu. Selected wines including 'Carusu Etna', Terazze Dell'Etna, Nerello Mascalese & Nerello Capuccio and Verdichio di Metalica "Cambrugiano", Belisario, Verdichio, are paired with each dish to enhance the dining experience; whilst cocktails such as the Gianduja Coupe; a blend of Gianduja Italian chocolate, espresso, Frangelico hazelnut liqueur and Japanese blended Nikka Whisky From The Barrel are personally designed by Owner Joshua Owens-Baigler.

As far as Angelina's talent goes, it's a highly experienced, passionate, rather maverick mix. Owner and General Manager Joshua Owens-Baigler trained at the River Café and cut his teeth with the Bistroteque Group and Hix, becoming bar manager at Bocca Di



Lupo, before headlining as General Manager of Artusi and more recently at Zest at JW3. Roman Head Chef, Daniele Ceforo whose CV includes stints at Bocca di Lupo, Zoilo, Café Murano and Enoteca Turi, is joined by gregarious Welshman and ex-Daphne's Head Chef Robin Beparry. In short, this team knows what it's doing!

"We want the Angelina experience to be fun, friendly and above all a social occasion. We like the surrealism associated with challenging and poking fun at the way we now eat. Saying this, we are respectful of technique and tradition, looking to add to grandmothers' recipe not run away from it". Joshua Owens-Baigler, Owner and General Manager, Angelina Restaurant.

"Being Italian, I have always been passionate about Italian cuisine and started working in the kitchen at age 14. Angelina is an exciting project for me, working with new Japanese ingredients and techniques that will allow me to showcase my passion and creativity, as well as challenge me." Daniele Ceforo, Head Chef, Angelina Restaurant.

Angelina is a family business with the space designed by Owens-Baigler's talented mother Anna Owens of Anna Owens Designs. Heavily inspired by Japanese avant-garde fashion Anna has combined a modern, minimalist, monochromatic aesthetic with high-quality Italian materials and craftsmanship. Homage is paid to Angelina's Italian and Japanese ancestors with quirky caricatures hand-

painted onto the walls of Golden Gai, whilst a grand Italian marble bar overlooks the open kitchen.

Angelina's eight-plate sharing menu starts from £48pp with the option of wine pairing for an additional £45pp. For those without the luxury of time a Chef's Choice Daily Plate is available priced at £9/ £12 with a glass of wine.

Angelina Restaurant will open in early February 2019. Pre-booking enquiries can be made via the website www.angelina.london.



Cleaning Show Set To Showcase Latest Hospitality Hygiene Products And Discuss Key Industry Issues

Events

The Cleaning Show (Excel, London 19-21 March 2019), one of Europe's biggest trade events dedicated to commercial cleaning, is set to include a range of major exhibitors who work closely with the hospitality sector.

Top brands who supply the hotel, catering and leisure markets include Rubbermaid, Vileda, Diversey, Evans Vanodine and Mirius.

Also exhibiting will be i-Team, Arrow County Supplies, TTS, Numatic, Kimberly Clark Professional, Northwood Hygiene, Nilfisk, EcoTech and Jangro.

Osprey Deepclean will also be demonstrating their range of innovative steam cleaning machines which are designed to make floors more hygienic in public areas.

In addition, Greenspeed will be showcasing their extensive range of environmentally friendly products which are targeted at hotels, health clubs and other leisure facilities.

There are also several keynote presentations scheduled which are set to explore major

issues which impact on the hospitality sector including hotels, restaurants and leisure facilities.

Speakers include Caroline Reilly, Senior Programme Manager at the Living Wage Foundation, who will look at how businesses can look to implement the Living Wage and stay profitable.

Another is Keith Baker, CEO of cleaning recruitment consultancy CERATA, who will explore the skills and employment challenges that sectors such as hospitality might face after Brexit.

Food poisoning and managing food waste will also be high on the conference agenda, and there will be additional sessions on topics such as communicating more effectively with staff and staff training and retention.

More sustainable cleaning methods, products and equipment will also be discussed.

The Cleaning Show expo will also feature suppliers, manufacturers, training

organisations and trade organisations who are all involved in the cleaning, facilities management and waste management sectors.

Stan Atkins from The British Cleaning Council, the national trade body which co-produces The Cleaning Show, said "Cleanliness in hospitality and leisure environments is very important and the consequences of getting it wrong are very serious.

"It's therefore critical that people involved in hospitality and leisure cleaning keep up to date with the latest products, services and thinking in this area, and The Cleaning Show is great way to do that.

"I would therefore encourage anyone involved in hotels, catering and other hospitality settings to register for a free ticket and attend the show in March."

Further details of The Cleaning Show, including the seminar programme and how to register can be found on our website.

DON'T MISS THE UK'S LARGEST TRADE EVENT FOR CLEANING & HYGIENE



Register now for your free pass to attend

This year at the Cleaning Show expect to find a range of major exhibitors dedicated to the hospitality sector on the show floor and in the conference programme which is set to explore the major issues that impact the hospitality sector including hotels, restaurants and leisure facilities.



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These are just a few of the brands you will find at the Cleaning Show - to view the full list, visit our website www.cleangingshow.co.uk

CONFERENCE HIGHLIGHTS

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TUESDAY 19 MARCH 2019

- 11.00 Welcome and Opening Keynote**
Stephen Ashkin, the green cleaning guru, executive director of Green Cleaning Network and founder of the Green Cleaning University
- 11.30 The Real Living Wage: pay, retention and productivity post-Brexit**
Sebastian Bachelier, programme officer, Living Wage Foundation
- 15.00 Transforming people practices for the modern workforce**
C-J Green, founder, Tovip Ltd

WEDNESDAY 20 MARCH 2019

- 12.00 Trimming the waste line: food waste in the hospitality sector**
Dean Pearce, business development manager, SWRnewstar
- 12.30 Panel Debate: How can recycling in the cleaning sector aid the circular economy?**
Moderator: Neil Nixon, editor of C&M and conference director for the Cleaning Show.
Panelists: Lorcan Mekitarian, sales director, RPC bpi recycled products; Åsa Degerman, global brand innovation manager, Essity; Owen George, group development and innovation manager, and John Brill, sales director, Nilfisk.
- 14.30 Panel Debate: The bigger picture of cleaning and waste management**
Moderator: Dennis Flower, editor, Premises and Facilities Management Magazine.
Panelists: Matt Coulson, CEO, Chiswick Park Enjoy-Work; Sandrino Viera, Chiswick Park guest services manager, JPC; Mark Loubser, head of environmental services, Intu Retail Services, and Michael Foreman, managing director, Don't Waste UK.

THURSDAY 21 MARCH 2019

- 11.00 Food poisoning – a modern epidemic**
Pete Gowers, food hygiene expert, Gowers Associates
- 11.30 Technological advances in the detection of surface contamination**
Dr Andrew Kemp, consultant, University of Lincoln
- 12.00 Reputation management – preparing for the unexpected**
Suzanne Howe, managing director, Suzanne Howe Communications (SHC), and Richard Bond, director of strategy, SKV Communications

See the full programme at www.cleangingshow.co.uk

REGISTER NOW for your free pass to attend the Cleaning Show 2019 at ExCeL London

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SEVERIN*S - The Alpine Retreat Announces a New Head Chef and Stunning Winter Menu

International Resorts

Kevin Szalai, the new Head Chef of the Severin*s – The Alpine Retreat in the heart of Lech, Austria, announces a brand-new, taste-tantalising winter menu...

Kevin Szalai is a young Austrian of just 25 years old but with a wealth of rich experience and a passion for local, mountain produce. His new menu is vibrant, modern and pan-Austrian, bringing a bright energy to the restaurant for the new season.

Typical dinners will be four to six courses and Szalai's dishes are not only beautiful to look at but packed full of cutting-edge flavour combinations. Elegant, refined, and deliciously challenging, they include signature dishes like Deer & Moss – venison with beech mushrooms and stone pine - and Pulpo & Scallops, with beetroot, pea and carrot.





Other dishes include goose liver with a Brazil nut and caramel brioche, wagyu and prunier Oscietra caviar, white halibut and buttermilk, tartare of local grass-fed calf, praline of goat's cheese, consomme with oxtail ravioli, pike perch confit and traditional Wiener Schnitzel. Desserts will include Kaiserschmarrn with mulled wine and plums and raisins, fine nougat dumplings with raspberry and rosehip and

a selection of local cheeses with homemade chutneys and grape jellies.



The restaurant at Severin*^s - The Alpine Retreat seats just thirty-eight in a warm, welcoming room where modern design meets tradition in the form of a tiled Austrian stube or chimney. Here, Salazai will cosset and fulfill his guests with a cutting-edge menu with fine local and Austrian ingredients at its heart.

The hotel:

Famously design-led and tech-savvy, housing only nine stylish suites each with spacious bathrooms and gloriously tranquil living rooms with open fireplaces, wrap-around terraces, panoramic views of the Alps, Loewe sound systems and iPad activations, Severin*^s set the bar of luxury to new levels when it opened in 2016.

Severin*^s Early Season Package includes a 3-night stay including breakfast, a 4-course dinner on the first and second evening, a 6-course gourmet dinner on the third evening, complimentary minibar, complimentary shuttle service to the ski lifts in Lech and complete relaxation in the spa and starts from EUR 1,770 for two adults, valid from 7th December to 22nd December 2017. This package is subject to availability and already existing bookings cannot be transferred to package rates.





Sri Lanka: 2019's Hottest Destination

International Resorts

Established in 1864 by four British entrepreneurs, The Galle Face Hotel maintains traditions including regular croquet matches on the lawn and Pimm's evenings. The luxury hotel was the destination for the first ever overseas shipment of the classic British summertime drink, and each evening guests can enjoy a glass of Pimm's on the hotel's oceanfront chequerboard terrace with a flag-lowering ceremony alongside a traditional bagpipe performance.

The Galle Face Hotel has also hosted a high-profile collection of celebrity guests and members of The Royal family. These include Sherlock Holmes author Sir Arthur Conan Doyle, former James Bond actor Sir Roger Moore and Her Majesty the Queen when she visited Colombo in 1954. Additionally the hotel's museum features the first car bought by Prince Philip and earlier this year Prince Edward, Earl of Wessex stayed.

For those looking to discover the colonial ties between the UK and Sri Lanka, this winter The Galle Face Hotel has created a special offer. Rates this start from £180 for a Premier Ocean View with Balcony Room. For more information or to book visit www.gallefacehotel.com





HD Expo is big, transformative, and boldly different.

Events

Whether it's the latest and greatest products on the show floor or inspiring talks from top hospitality influencers, HD Expo is designed to take your professional development to the next level. It's where 850+ leading manufacturers (with nearly 500 unique to HD Expo) debut their latest products; where innovative ideas become inspiration and knowledge on and off the show floor; and where networking leads to game-changing connections. Register early so you don't miss the industry event of the year, and leave with the inspiration, connections, and tools you need to succeed.



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Events

Who are Office Christmas?

In 2017 Connections acquired officechristmas.co.uk, a website that was the largest Christmas party finder in the United Kingdom. Since then the site has been relaunched and rebranded into The Office Christmas Party. Connections has been organising successful events within the corporate hospitality and leisure market since the year 2000.

Nowadays Office Christmas is an online Christmas venue listing service. We list hundreds of events and venues across the UK and use our position in online search results to help customers find their ideal Christmas Party. Since relaunching the brand, we have

successfully retained prime positions for high-traffic keywords and experience hundreds of thousands of visitors, all searching for a festive event.

"We're a one-stop website for Christmas events."
Justin Sayers, Company Director.

How does it work?

We are a free service for users. We like to think our site is easy to use and as we are the UK's largest party finder, there is little reason to go elsewhere. After an enquiry form has been completed, we simply forward this on to your sales team to convert. As our team does not touch the enquiry, we do not charge any commission for shared parties. Upon sign up,

your venue will also be added to our venue database meaning that any exclusive enquiries that we receive, we'll propose your event too.

How much does it cost to list a venue?

As we are commission-less on shared events we do require a one-off listing fee starting at £250+VAT but if you are listing multiple spaces, we are able to offer bespoke rates. Note that the listing fee increases as the year progresses so the earlier you decide, the better the rate. If your Christmas details are not yet ready, you can lock in the listing and update it when you are. We also have multiple upgrades that you can use to enhance your package, from email campaigns to featured spaces on our home page.



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Vinexpo: Meet the world of wine and spirits in Bordeaux from 13 to 16 May 2019!

Events

Vinexpo Bordeaux, it is four days dedicated to professionals with 2,000 brands in one place and the opportunity to meet with international wine and spirits producers. The event also offers a rich and diversified programme of masterclasses and tastings at the Vinexpo Academy.

The exhibition to be held on 13-16 May 2019 will gather key exhibitors from around the world such as Treasury Wine Estate, Bodega Garzon, Domaines Paul Mas, Primum Familiae Vini, Albert Bichot...

As well as many little wineries with discoveries to be made in organic wine with Domaine Vincent Caille, Vendrame, Bodegas Enguera... who will exhibit on the WOW! (World of Organic Wine) area. WOW! will showcase an international offer to highlight the diversity

within the organic category. And yet more to discover with newcomers like Champagne Colin, Château Segur, Vinedos y Bodegas Pablo, Château du Père Caboche...

Producing countries present a large panorama of wines and spirits from around the world. Columbian rum can be found alongside Ukrainian vodka, Peruvian pisco and Japanese sake; there are New Zealand Sauvignon as well as Argentinian Malbec, Californian Pinot Noir, Portuguese Verdelho, German Riesling or French rosé from Provence!

Every corner of the globe will be represented as French exhibitors are joined by wine and spirit brands from more than 25 countries: South Africa, Italy, Lebanon, Portugal, Georgia, Spain, Australia, Argentina, USA, Austria...

Vinexpo will also organise the Vinexpo Challenge with blind tastings to judge how well the participants assess a wine in all its complexity. Soaking up the characteristics of a terroir, recognising a grape variety, detecting a vintage... so many challenges to overcome and a real opportunity to learn how to improve one's tasting knowledge with the Best Sommelier of the World 2019!

Last but not least, the "One to Wine meetings", a free business meeting service, will be available to save time and propose to the participants pre-qualified meetings booked ahead of the exhibition.

Vinexpo Bordeaux is definitely the place to network and meet with inescapable exhibitors and small wineries, to discover new products, taste iconic or unexpected wines!

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Connect with the top management
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THE WORLD OF WINE & SPIRITS



James Lee

The Master of Bespoke Creative Projects

Hotels

Born in China, in an historical and beautiful landscape region called Jiang Nan, rich with thousands of years of cultural history, James Lee was a naturally born artist with a special flair for art and design.

At a very early age he began to recognize intelligent design and spot the potential in invisible spaces. He wanted to create a vision for the future to pay tribute to the long history of his homeland.

After graduating from a master's in interior design at the Chelsea College of Arts in London, James Lee has worked for many renowned design firms such as Chhada

Siembieda & Associates and HBA - Hirsch Bedner & Associates where he was leading multicultural and international design team. Part of the APHDA (Asia-Pacific hotel design association)

for more than 20 years, his most notable achievements and projects were partnerships with Banyan Tree Holdings, Okura Hotels & Resorts, Shangri-La Group and Marriott Hotel Group.

Recently James Lee has been exploring potential collaborations with great renowned interior designers such as Kelly Hoppen and Michael Young.

Founded by James Lee in Long Island, New York, L'Avventura & Associates is a platform bringing together boutique designers from around the world to work on innovating interior design and architectural projects, with the aim of changing industry trends and catering to more sophisticated world travelers.

The company focuses on matching every client with a personalized team committed to work on the project and create authentic and creative spaces to fit the client's needs and vision.



L'Aventura is also representing the APHDA (Asia Pacific Hotel Design Association) which is the most influencing annual conference taking place in China and reuniting hotel designers from Asia and the Pacific to meet the market directly and work as a team on bespoke projects. A competition is held every year to select the best designers for several award categories.

"We believe that this mutual commitment to intelligent design is the secret to create authentic spaces that express a deeper purpose and reveal an inner soul," says James Lee. L'Aventura embraces and shapes the future of design to build unique and outstanding projects all over the world.

GRAND BAY HOTEL IN BEIJING

L'Aventura & Associate's creative interpretation of the Grand Bay Hotel in Beijing is an artistic tour de force that reimagines imperial grandiosity through a paradigm of shifting memory and emotion.

The hotel is a mix of Eastern and Western design cues using impressive statement pieces such as centrepiece surrounded by clean lines of dramatic white columns covered with vertical screens.

The palette of strong red and gold colours, highlights Beijing's imperial status with elegance.

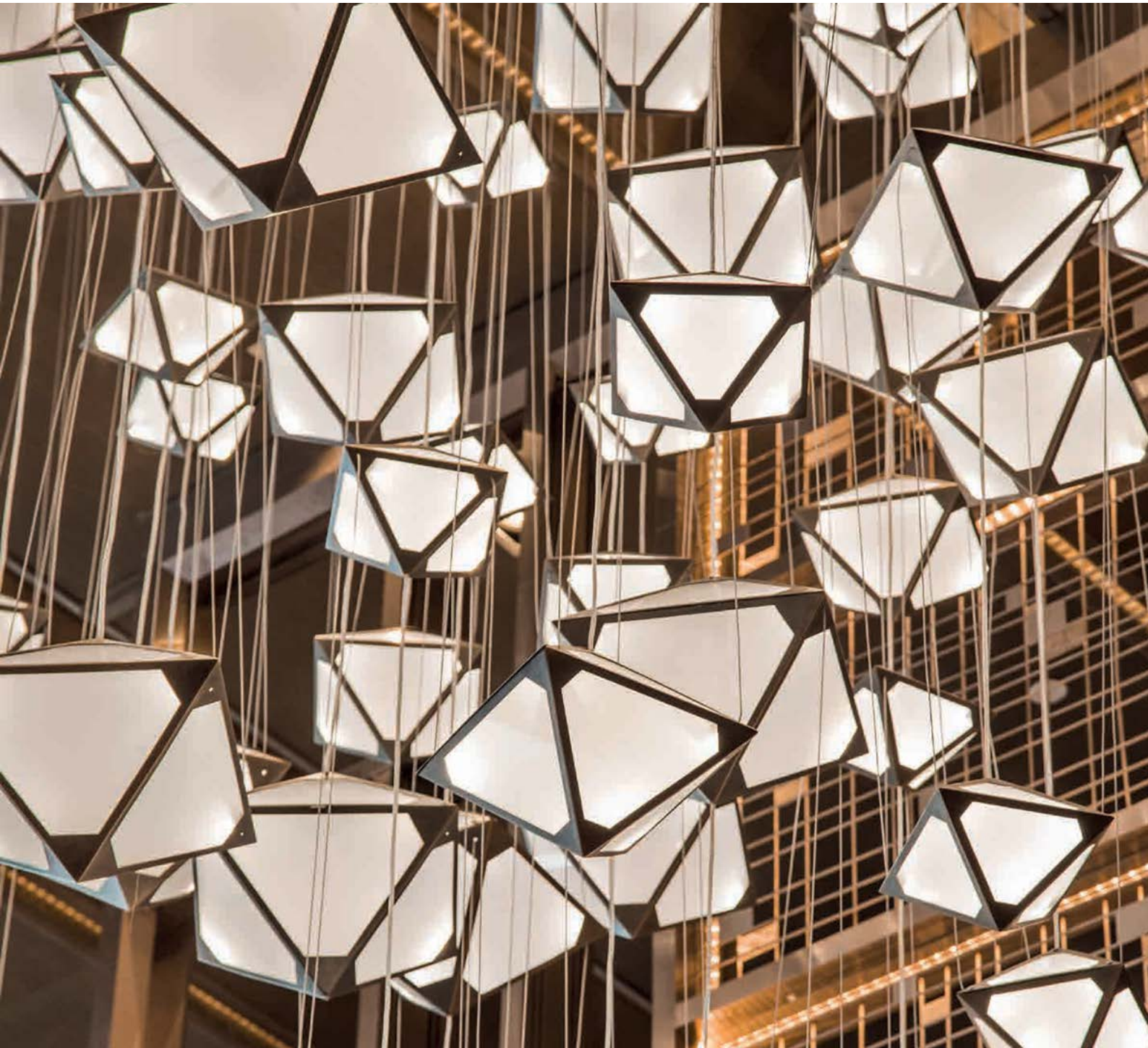
"Through this project, I wanted to create an artistic vision that reproduces memories, shaped by my childhood courtyards— and bring to life the emotions we may feel around invisible or abstract things such as the air, the wind or even the weather" explains Lee.

THE QUBE HOTEL

The Qube Hotel in Jingzhou uses a young and energetic design language to add a refreshingly modern twist to the ancient Chinese city nestled on the banks of the Yangtze River.

The hotel is located in an antique city filled with traditions and





memories with a touch of modern influence like if the East and the West pole merged together.

“Throughout this project we explored how to interpret ‘woven’ into the design language to communicate that sense of bringing together all these different - and often contradictory — elements,” explains L’Avventura’s founder James Lee.

THE GRAND BAY VIEW HOTEL

The Grand Bay View Hotel in Zhuhai was renovated and redesigned by the architect to bring to life an elegant contemporary and playful design.

This impressive waterfront hotel was remodeled using traditional Chinese ceramic motifs and cross-cultural concepts showcasing Western and Eastern influences which are part of Lee’s philosophy.

Throughout the project, Lee was inspired by the concept of “Discovery from the Sea”. “I wanted to create something fun, with the feeling of living within the sea while being inspired by the serendipity which is at the center of everything” says James Lee.

Lee adds. “It is truly about expressing a New Asian luxury that is elegant and subtle. The design plays with the nature of light, of intimacy and our sense of time and history and I’m happy that we managed to create something that is so true to that concept.”



Karndean Designflooring Announces Heritage Tile Collection

Karndean

The UK's market leader in luxury vinyl flooring Karndean Designflooring has introduced a creative new collection featuring a range of exquisite designs inspired by the architectural tiled floors of grand Victorian and Regency villas and townhouses.

From striking monochrome designs to beautifully blended traditional patterns, Karndean's brand-new Heritage Collection reflects both the boldness of contemporary trends and lavish Victorian living.

Whether used to create a statement floor across an open plan space or in combination with wood or stone designs to define working zones or walkways, Karndean's new tile collection offers potential to create a unique space with the architectural elegance of a historic design but with all the benefits of luxury vinyl flooring.

The Heritage Collection has been designed to give the opulent look of classic geometric tiles and presents ten new colours, from timeless terracotta, crimson and gold to contemporary dove grey, taupe, blush pink and baby blue, alongside two Opus designs Luna and Nero. All 12 shades are available in square, triangular and octagonal tiles which can be mixed and matched in any combination to create a truly bespoke floor.

Whilst the range offers the potential to design a totally unique floor with any mix of colours, the versatility of the new Heritage Collection is amply demonstrated with four patterns – Clifton, Lansdown, Mayfair and Montpellier – available in 18 colour combinations, including stylish monochrome and traditional colourways for a classic design or contemporary combinations of neutral or bold hues for a confident, modern style.

A selection of border options and infill tiles is available to provide a sophisticated finish to each floor design, with brick and diamond shapes in a choice of sizes and corresponding corner sections.

Each Heritage Collection design is custom cut into pre-assembled 'mosaic' tiles for an authentic look and high-quality finish. Tiles feature bevelled edges, a preferred 2.5mm thickness, 0.5mm wear layer and enhanced R10 slip resistance ratings.

Like the original Victorian tiles, Karndean's new Heritage Collection flooring is hard-wearing and waterproof but, unlike the original floors that required regular waxing and buffing, is easy to maintain and will resist stains to retain its attractive appearance for years to come.



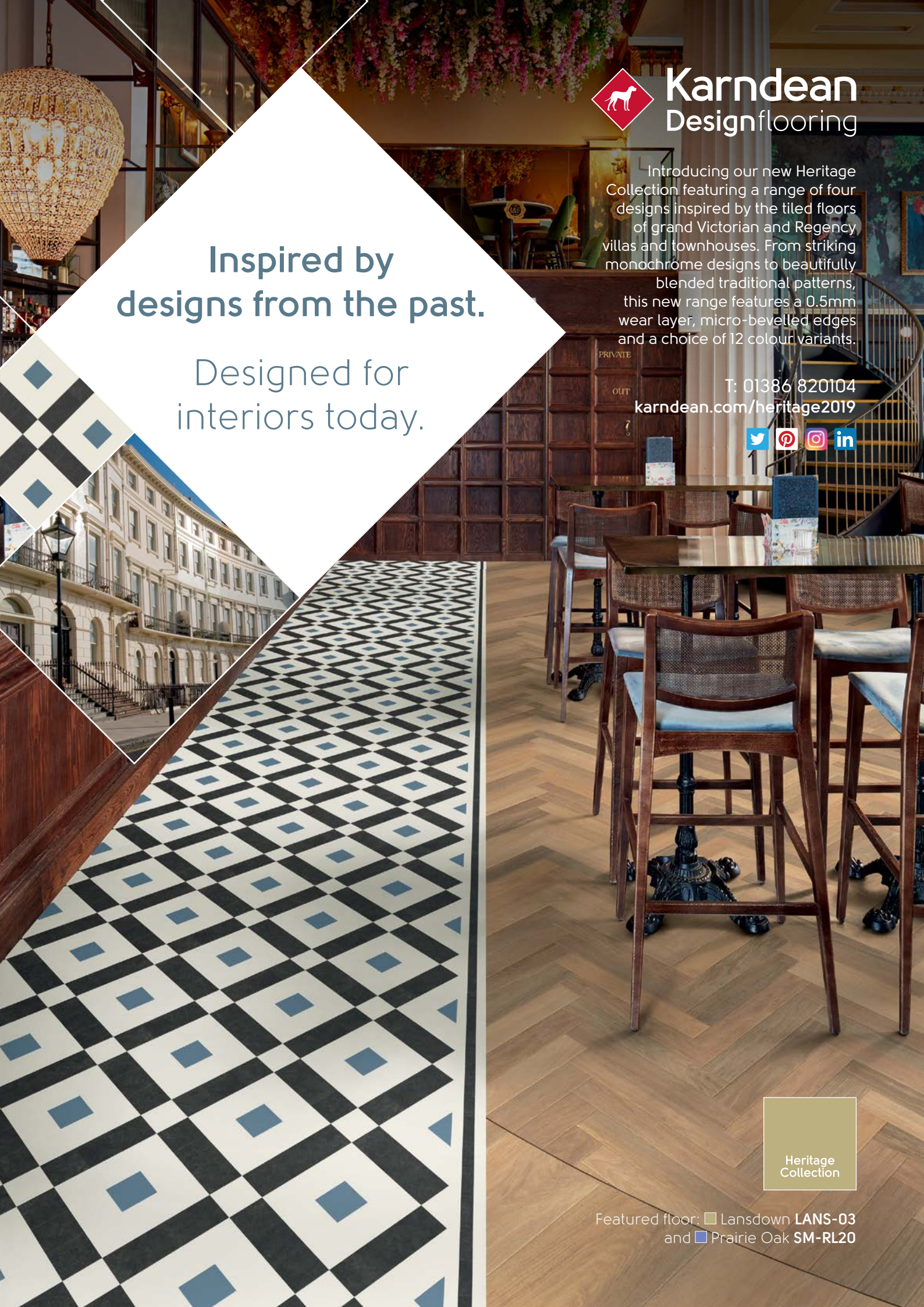
Karndean Designflooring

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designs from the past.

Designed for
interiors today.

Introducing our new Heritage Collection featuring a range of four designs inspired by the tiled floors of grand Victorian and Regency villas and townhouses. From striking monochrome designs to beautifully blended traditional patterns, this new range features a 0.5mm wear layer, micro-bevelled edges and a choice of 12 colour variants.

T: 01386 820104
karndean.com/heritage2019



Heritage
Collection

Featured floor:  Lansdown **LANS-03**
and  Prairie Oak **SM-RL20**



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Bridgman - Design, Comfort, Quality

Bridgman

Established in 1977, Bridgman has been supplying quality commercial outdoor furniture to the hospitality and leisure industry for over 40 years. As a business with family values Bridgman puts their customers at the heart of everything they do, offering great advice, every step of the way.

Whatever you are looking for, whether its dining or lounging furniture, Bridgman have an unrivalled collection of high quality Rattan, premium grade Teak, durable Aluminium or modern Resin to suit any size of location and budget. By coupling British design and innovation with the world's finest craftsmen and highest quality materials, Bridgman

has remained at the forefront of the luxury furniture industry. New for 2019, Bridgman now offer a curated collection of high quality interior furniture.

Bridgman offers a completely bespoke service where an expert and dedicated senior staff member can visit and assist you with designs and layouts to maximise your space and return on investment. For larger projects a senior designer can provide full plans along with 2D and 3D visualisations for the perfect solution.

On most ranges, Bridgman are able to offer exclusive fully waterproof cushions that are ideal for commercial use, particularly around

a swimming pool or spa area. These cushions can remain outside during the Spring, Summer and Autumn months whatever the weather. Before the acrylic fabric is woven the yarn is coated in Teflon and sealed, enabling them to repel almost any stain – even red wine.

Holding vast stocks in the U.K. means that Bridgman outdoor furniture is normally available for delivery within days. The furniture can be viewed online or in Bridgman showrooms across the UK.

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Adding Style While Boosting Profit

Chilstone

With hotels competing for revenue how do you stand out as distinctly different and upmarket?

With warmer British summers, there is an opportunity to maximise the use of outdoor spaces. Elegantly landscaped grounds can increase appeal as a wedding venue or add a quirky boutique feel, both to boost profit. Follies or garden temples create a grand focal point, that can be dressed with flowers, ribbon, bunting or candles, for that perfect outdoor wedding or to match corporate branding for business events or magazine photoshoots. They double up as a bandstand for functions, from your own Proms in the Park, to a simple harp or string quartet accompaniment for afternoon tea on the lawn. Adding fountains, beautifully planted urns and balustrades create an air of opulence and romance to enhance the desirability of your venue.

Stone temples and garden ornaments don't have to be expensive, cast stone looks like carved stone with many companies, like Chilstone in Kent, hand finishing their products for those fine details. Chilstone's Ionic Temple is large enough to host wedding ceremonies to meet registrar requirements, while its slim pillars allow photographers and guests to view the service.

Garden weddings in a stone temple or folly add that special something that can be charged at a premium, hastening the return on investment from installation. Made to order, these can be adapted to fit the size, style and needs of the venue, even the floor can be tiled to match the design desired. These elegant structures are versatile and can be part of a planting scheme, or placed to make a romantic point to appreciate a spectacular view of hotel grounds and surrounding countryside.

Fountains come in a range of sizes, suitable for courtyards or grand, sweeping driveways. Your designer can adapt them to recycle water, reducing running costs. Fountains add tranquillity for your guests to relax and can be used as a traditional statement piece for a country estate, or surrounded with modern planting for a small garden or conservatory for that intimate boutique feel.

Manufacturers like Chilstone, offer a free architectural estimation service, working with your designer or building team to create bespoke or ready-made cast stone pieces for your requirements. Cast stone temples fountains and garden ornaments come with a range of finishes, that weather to blend with the hotel surroundings, making it a lasting investment for your venue. These create a unique space for extra special weddings and events, while adding an additional space to hire for your venue at a minimal cost.



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Literally raising the roof: At Hilton's brand new Tower of London bar

What do you do when you want to create the latest destination rooftop bar in London, but don't want your vision to be hampered by the elements?

You turn your outdoor bar into an indoor bar – or an indoor, outdoor bar, if you're the DoubleTree by Hilton Hotel London – Tower of London.

Jason Eastwood, Managing Director of Canopies UK, reveals how the sky really was the limit when it came to making sure guests can enjoy the iconic views of London from Hilton's Savage Garden bar, whether it's day or night, raining or sunny.

Canopies UK were contacted by the hotel's owner to help transform the former Sky Lounge site on the 12th floor into a 8,870 sq ft, 400 capacity lounge bar, including a feature bar, cocktail lounge, dining areas, private spaces, as well as two large outdoor north and south-facing terraces.

Essentially, the project involved making a real statement, which Canopies UK enabled the Hilton to do by helping the hotel make the most of every single square inch of space that was available to them – both inside and out.

"The north Wildside terrace is a dedicated events space that can be hired for private events and functions, such as weddings, and looks out over many of London's landmarks, including Tower Bridge, The Gherkin and St Paul's Cathedral," explains Jason.

"Being up on the roof, meant that the new bar, particularly the Wildside terrace, was at the mercy of the weather, so we were called upon to install one of our Cantabria canopies, which features not one, but six retractable roofs that can be opened and closed independently of each other at the touch of a button. From a design perspective, it's a real head-turning feature, and from a practical perspective, it enables the terrace to be quickly and easily transformed from an al fresco summer hotspot

into a winter events space for private hire and seasonal pop-ups."

In addition to the highly stylish and unique retractable waterproof roofs, the canopy also features integrated guttering, LED lighting, heating and a combination of fixed and vertical sliding glass screens that can be retracted in the finer weather and partially or fully closed in cooler, wetter and more changeable weather. Meanwhile, the overall structure has been painted grey so that it seamlessly blends in with the surroundings and the inside is white, which helps make the space feel bright and spacious.

A TALL ORDER

Working at such a height – 12 storeys up – meant that Canopies UK had to overcome several logistical and practical challenges in order to install the canopy, which spans 37 metres in length and stands at almost six metres tall.

A total of 18 crane lifts were used to move the 20,000kg of materials that were needed to build the canopy, from the ground to the top floor within extremely tight parameters. Due to the site's central London location, there was limited space for the materials on both the ground level and up on the roof.

"Thanks to our careful planning and logistics and working closely with the hotel and other contractors, we were able to work around these space restrictions," adds Jason.

TESTING TIMES

Canopies UK also had to overcome several other challenges that really put their skills to the test during the four-month project, which included increasing the overall height of the 36 metre-long canopy so that it incorporated the terrace steps. This was achieved through a combination of clever design and joining systems and by creating a Perspex-filled arc feature.

And because the building wasn't totally square with the canopy, Canopies UK made a bespoke GRP system that linked the building and the system neatly together. While state-of-the-art Hilti scanning tools and bespoke structural calculations were used to fix the actual structure to the existing roof.

THE SKY'S THE LIMIT

"Our extensive experience and tried-and-tested processes, particularly our site-specific calculations, all really came into play for this installation," adds Jason.



"For instance, by scanning the concrete, we were able to create a bespoke fixing method that would cause minimal disruption to the structure. It's innovative ways of working like this, that also meant the hotel was able to stay fully open and all nearby guest and conference rooms and bar areas could still be used as the Cantabria canopy took shape.

"This project really does prove that the sky's the limit when it comes to installing one of our canopy systems. We're extremely proud of this installation, which is testimony to the fact it's possible to transform your outdoor space into indoor space, no matter how tight space gets or how high up you may be!"

The hotel's General Manager, Bernadette Gilligan, said: "The canopy on Wildside has been flawlessly designed to accommodate events throughout the year.

"Come rain or shine, guests can enjoy everything from drinks to private events in the space as the retractable canopy - designed and built as bespoke for Savage Garden - means that the terrace can be cosy and covered during winter, and the perfect suntrap come summer."

For more information about Canopies UK, call 01254 777 002, email info@canopiesuk.co.uk or visit <https://www.canopiesuk.co.uk/hospitality/outdoor-terrace-canopies/cantabria-terrace-canopies/>





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The company ethos is to ensure that the structures are capable of a long useful life in testing conditions and for this reason warranties of 10 years are offered – only high quality fabrics are used from major manufacturers such as Serge Ferrari, Gale Pacific & Pro-knit, top quality rigging from Stalok Terminals and Hilti chemical anchoring systems. Fabricated steelwork is supplied either galvanised or Zinc & powder coated to a wide range of RAL colours.

In 2014, ArcCan introduced a range of Italian manufactured retractable pergola systems and later Bioclimatic louvred pergolas, capable of large clear spans. These structures are aimed squarely at the hospitality sector, providing all-year-round covering of open spaces without compromising alfresco dining in good weather.

ArcCan have fully qualified installation teams that operate throughout the UK and will undertake overseas contracts if required, have installed structures in Addis Ababa (Ethiopia), Kathmandu (Nepal), Tatev (Armenia) & Lagos (Nigeria).

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Launch Private Dining Menus and Packages for 2019

Hotels

Expect authentic, traditional flavours with an Eclectic twist for the brand new private dining menus and packages launching across Eclectic Hotel Collection. Let the carefully curated menu and colorful array of beautifully presented dishes take you on an exceptional, gastronomic journey.

Alongside the new menus, discover sumptuous settings, the finest wine, outstanding service, an abundance of character and enjoy a truly memorable private dining experience.

Matthieu Nicolla, Group Executive Head Chef at Eclectic Hotel Collection, says; "We're excited to launch our new menu and packages, which will enhance our current popular private dining offering. It was important for this year's menu to capture our unique, Eclectic experience, while continuing to provide an indulgent, unforgettable dining event to our guests."

Whether you're hosting 4 or 140 people choose from a selection of stunning private spaces in the beautiful City centre properties, or take your guests on a real tranquil retreat and discover the intimate setting of the Victorian Villas in Didsbury. Whatever the occasion, Eclectic are ready to welcome you.

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The Kempinski Hotel Munich

Hotels

Nature Squared are chosen by some of the largest names in luxury hospitality design for our solutions in creating some of the finest natural and sustainable product finishes in the sector. We are pleased to announce our latest work with Dutch based design agency FG Stijil on the Cigar Lounge at the 5 star Kempinski Hotel Munich.

The Grand Hotel Vier Jahreszeiten in Munich is one of the most historic and grand hotels in the world, built by the request of Bavarian King Maximilian II. As part of its 160th-anniversary celebrations, the Grand Hotel Vier Jahreszeiten Munich has launched a deluxe cigar lounge. The luxe lounge by Zechbauer is the Bavarian capital's most exclusive destination for cigar, cigarillos and pipe connoisseurs who stay at the hotel or visit the Zechbauer Cigar store.

The lounge is open day and night for enthusiasts to enjoy the world's best cigars courtesy of Max Zechbauer, Germany's

most respected supplier of fine cigars and appointed purveyor to the Bavarian court.

For such a unique and luxurious lounge, Nature Squared were commissioned under FG stijil, whose formative work over the last 20 years has led to a sensational oeuvre of integrative design endeavours for some of the world's leading luxury hotel brands. Their interior architecture and design team led by Colin Finnegan, wanted to create a look that was at once opulent and individual. Colin wanted to create an exclusive atmosphere, inspired by traditional British gentlemen's clubs.

The ambience aims to spark debate and friendship, and serve as the perfect location for local patrons and international travellers to mingle and exchange ideas. The design team took 12 months to dream up the concept for this special lounge, intended to impress and inspire even the most discerning cigar smokers.

Nature Squared is one of the only companies in the world who successfully employs master craftsmen and artisans to create surfaces and furniture items using tobacco leaf, an evocative but difficult natural material. Naturally volatile chemicals are what make for a good smoke!

The cigar lounge tables are custom-designed and feature hand-made inlays of tobacco leaves that have been subjected to our proprietary treatment, with hand-carved, gold-coated table legs. The themed artwork and delicate wall panels pay homage to the tradition and culture of cigar smoking.

As ever Nature Squared were asked to focus on creating an artisanal product that embodied opulence and luxury, without harming our planet. We selected and worked with each individual tobacco leaf by hand. These delicate and naturally exquisite leaves allowed us to achieve our aims of beauty, uniqueness and sustainability.

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Muza Lab's Inge Moore Completes Redesign of Belmont Savute Elephant Lodge – Botswana's New Eco Destination

International Resorts

The Belmont Savute Elephant Lodge in Botswana has reopened following its redesign by Inge Moore, creating 'an explorer's camp for today's explorers'. Located in the Chobe National Park where the big five roam, the skies are large and the land is washed with the muted colours of the Savute, the lodge has become a tented retreat infused with the romance of a bush camp. Here, guests can discover and connect with the natural world, and slow down to the rhythm of the land that surrounds them.

"I have a huge love and respect for nature and the wilderness: it's something we as human beings need to cherish and protect. So, working on this project has been a real passion, honour and a huge responsibility," says Inge. "My design not only seeks to

create spaces where people can embrace the experience but does this with the greatest of care for the environment".

The public areas are entirely new, each tented room constructed on a timber-based platform to minimise environmental impact. Together, they form an intimate cluster of tented rooms on a footprint that is smaller than before. Luxury Frontiers, the architects of one-of-a-kind tented resorts, worked closely with the Muza Lab team in refurbishing the existing guestrooms and in creating and installing the new public spaces. These include a kitchen/dining room, lounge and bar, library, spa and arrival lobby, as well as a very special viewing hide where guests can sit and watch the wildlife at eye-level as they gather to drink in the watering hole.

To experience Inge's design is to get really close to nature as a modern-day explorer. The park is not only the home of abundant wildlife, it is the location of the fabled Savute Channel, which flows for years like a river into the Savute Marsh, and then, without reason, dries up before eventually flowing again, creating a dynamic and ever-changing habitat. Unsurprisingly, the word "Savute" means unpredictable. The area is also home to the Gubatsa Hills, formed 980 million years ago during volcanic movement, which rise 90 meters high out of a completely flat landscape and bear reminders of the nomadic San people in their rock art.



Arrival

Framing views is key to the arrival experience and the entry buildings have been moved to perfectly capture sights which will always be remembered. Textural, light timbers clad the walls and individually selected pieces of timber have been used in the making of a large reception table, produced in Southern Africa. A cluster of carved poles are stationed just inside the front door, inspired by the carved sticks used by the San people as tent posts or for making a fire. Groups of simple lanterns provide light when it becomes dark, giving a reassuring but gentle glow so as not to compete with the stars of the night sky.

Outside the arrival tent there is a large firepit tripod to welcome guests at dusk - one of

many firepits around the camp which act as beacons for guests walking at night and are a traditional place for people to come together and tell their stories.

The Lounge and Bar

Designed to make each guest feel that the space is "their lounge in the bush", the tented room has the ambience of a place that has been here for a long time with layers of collectibles and lived-in comforts. The tent itself has a latte (local thin timber struts) edge with a traditionally random crisscross pattern. This design has also been used in decorative screens to the back-of-house buildings and together they cast dappled shadows around the space. The tent sides can be rolled up or down as required by the weather, and

seating spills into nature outside. Furniture is a collection of rattan and timber; large custom-designed rattan tub chairs contrasting with natural timber and leather detailing. A traditional library filing cabinet helps divide the space and creates an intimate seating area; there are tables for games and painting, books about nature to read and comfortable chairs to relax in and enjoy the views. Fabrics combine bright geometric prints with earthy tones and two large chandeliers inspired by local clay pots form focal points in the ceiling. Behind the lounge, there's a library with a concealed TV, a small bar to gather around and a desk for writing or working.



The Kitchen

The kitchen is at the heart of the lodge and guests are encouraged to use it like their kitchen at home. There is an open cooking area in the centre and dining tables and chairs located to provide fabulous long-distance views. Again, materials are light: limed timbers, white painted floors, geometric fabrics, rattan sofas with high backs and a beautiful handmade layered timber screen. The residential style cooking counter is of timber, above this, there is a sculptural light crafted by South African designer David Krynauw out of Panga Panga wood with brass shades. Guests are invited to reduce their plastic use by re-filling water bottles supplied by the lodge from the carbonated and still water dispensers located in this space.

The Pool Area

The new pool is smaller than its predecessor, reducing water consumption and allowing for more space around it to relax. It is constructed of fibreglass with a low-energy heat pump keeping the temperature above 26°C and has a stone coloured interior so that it blends into the surroundings and becomes one with the landscape. Loungers and seating are set up with views over the plains. Next to the pool is a multi-function space that can be used for private dinners or yoga and a fire pit is just a few steps down.

The Spa Tent

The Spa tent is positioned at the edge of the camp surrounded by thick bushes for privacy. Its sides can be completely rolled up, allowing breezes to flow through the space. Its palette is sage green with hand-glazed green tiles and a simple white painted floor; a beaded chandelier takes inspiration from pods and plants and wicker furniture adds to the natural feel. There is a large terrace with low slung chairs, perfect to relax in.

The Guest Tents

The main feature in the 12 guestrooms is the bed with a bright blue leather-clad sofa at the end, both facing out to the view. Once again carved nomadic poles are a source of inspiration, this time translated into limewashed timber bed posts over which a mosquito net is softly draped. Handmade blue and ivory-toned string chandeliers hang over the coffee table and in the bathroom, creating beautiful shadows at night. Rattan seating, made by southern Africa's Blind Society are upholstered in a blue-toned fabric inspired by local wax cloth. Existing timber floor was re-used and stained light.

The terrace is very large – a living space outside for guests – and decking is in a composite bamboo. The statement piece is a huge daybed with its own canopy and African-inspired carved side panels - in effect an outdoor four poster ideal for an afternoon nap. There are also low-slung armchairs, side tables and an exquisite locally carved cocktail cabinet.



The bathrooms have a large timber and marble-topped vanity with handmade pottery basins painted with an abstract of natural grasses. Outdoor showers are generously sized and connect guests to nature.

“The essence of Belmond Savute Elephant Lodge is to allow guests to experience timeless exploration in the heart of wild Africa,” says Inge. “Just as the early explorers widened their horizons and brought home news and learning, I hope today’s guests will return to their homes with once-in-a-lifetime memories and stories to share with others”.

Furniture and fittings throughout the lodge are from southern African suppliers, including: furniture from Moorgas & Sons, Phases Africa, Cane Time and Weylandts. Artefacts and collectibles are from Toguna and Amatuli, and glassware and tableware from Ngwenya Glass and Creative Copper. Textiles are mainly by St Leger & Viney.

Protecting the Environment

In the course of reconstruction, existing concrete structures were removed, crushed and reconstituted as hard core for making bricks and other building materials in the local area. Internal flooring in the public areas is crafted from regional saligna, a Forestry Stewardship Council certified timber. External decking and fascias are constructed from composite bamboo. Guest tent roofs are thatched with grass purchased from communities in Northern Botswana.

Containers used to transport furnishings and equipment were used as temporary storage on site before being converted into new laundry and storage areas.

In the first of its kind in Botswana, the lodge is now powered by a 212kWp Tesla Photo Voltaic Solar system, which is integrated with generators to ensure a single uninterrupted

supply of power. Lighting is LED based and all fans are low wattage and power-efficient.

Hot water is supplied to guests via a thermodynamic geyser that uses a combination of ambient temperature and power-efficient heat pumps to heat the water. A new anaerobic Sewerage Treatment Plant has been introduced along with environmentally-friendly cleaning products and guest amenities that are biodegradable and free of parabens and excessive nitrates. A bio-digester has been installed for kitchen waste which is then turned into compost for community-based farming projects.


Reduce your energy consumption whilst complying with ESOS legislation

2019 sees the second phase of the Energy Saving Opportunity Scheme legislation whereby any business with more than 250 employees (part or full time) has to carry out a business energy assessment. This can be carried out either in house or by using an external resource that has relevant hospitality experience. Either way, it will need to be overseen by a qualified ESOS Lead Assessor.

Whilst some see ESOS as another cost burden, Richard Felgate a Director at Hospitality Energy Saving encourages businesses to view it as a route to increasing profit and gaining a competitive advantage. He says: "during the first phase of ESOS, all of the assessments we undertook identified potential savings of at least 15%, many significantly higher and lot of these can be achieved with little or no cost". He also advises businesses not to leave their assessments until the December deadline "last time many businesses missed the deadline as they under estimated the time required to undertake the process and struggled to find a Lead Assessor with available capacity. With fines of up to £90,000 for non-compliance, it's not worth the risk. Also, the sooner you do it, the sooner you can start to enjoy the savings".

Hospitality Energy Saving are experts in this sector and their Lead Assessors can help you delivery excellent energy savings, whilst ensuring compliance. Find out more at www.hospitalityenergysaving.com or contact info@hospitalityenergysaving.com

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Customers will return repeatedly if you can demonstrate the highest standards of hygiene. Also consider the back of house elements – warewashing, maintaining grease traps and so on – that customers never see but are equally important. This isn't just about how customers feel, there are also regulatory reasons for maintaining high standards.

Achieving this isn't easy – and that's why many businesses in the hospitality sector turn to Chemex International for products, advice and support. It's not sufficient to simply use products that perform better than others – although this is a fundamental requirement – but your peace of mind comes from a local support service that is second-to-none – that identifies the correct product dilutions and regularly checks them for you, that trains staff in how to use chemicals safely and that will help you troubleshoot any hygiene concerns.

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WEBSITE: www.chemexuk.com

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IMPROVED PERFORMANCE AND GOOD LOOKS COMBINE IN NEW SPEAKER RANGE

Lincolnshire-based manufacturer Logic Systems Pro Audio has launched the latest stage in its extensive product development programme.

The new Notion line-up comprises of four two-way systems, ranging from the compact N8 to the powerful N14, plus

Ergonomic handles incorporated in the rear of each full range enclosure allow easy handling with all sub woofers having side handles.

All Notion series enclosures are constructed from durable plywood and finished with hardwearing black textured coating paint with white and customer RAL colour options available to order.

You can also follow @logicsystemsUK

WEBSITE: www.logicsystems.co.uk



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A & W Moore Wine Racks have been manufacturing wine racks in the UK since 1977. We are a family-run business, providing a comprehensive range of high quality wine racks and wine cabinet storage solutions. We have built our reputation on building bespoke wine racks using only the finest materials, to not only provide you with bespoke storage solutions that are tailor-made to your requirements, but also to ensure that no matter the wood or metal you choose, your wine storage solution will preserve your wine or champagne for generations.

Our reputation for quality products at affordable prices, combined with great personal service, means that we now have loyal clients from every corner of the globe, as well as across the United Kingdom.

For more information Tel: 0115 9441434, email: information@wineracks.co.uk

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Our range of Vegan pastries has been met with great interest and positive feedback in the Foodservice sector. Customers who try our signature sausage rolls and savoury bake often comment 'we can't believe there's no meat' and we've looked beyond the traditional meat substitutes to make our range plant based, sustainable and tasty.

Our range is ideally suited to the schools, college and university market as they're naturally low in salt and soya free. Our range would equally be at home in Cafes and restaurants as a Meat Free 'Grab and Go' option for customers.

Contact Kevin on 07720 149 206 or Matt on 07510 553 078

WEBSITE: www.quantuspsm.co.uk



THEMUSICLICENCE A NEW WAY OF LICENSING

PPL PRS Ltd are a joint venture, equally owned by both PPL and PRS for Music, focused on providing a more streamlined public performance licence service in the UK.

Previously businesses and organisations had to obtain two separate licences from both companies to enable them to play music legally. With the launch of TheMusicLicence from PPL PRS, customers will be able to purchase a single joint music licence paid by a single invoice.

PPL and PRS for Music continue to represent their members separately, distributing the royalties collected through TheMusicLicence and overseas societies, and setting their own tariff rates.

If you play music, recorded or live, at your business or organisation you will usually need TheMusicLicence.

WEBSITE: www.pplprs.co.uk



A BRAND NEW LOOK FOR CISTERMISER'S INFRARED URINAL FLUSHING CONTROL VALVE

Cistermiser have updated their IRC® infrared urinal cistern-flushing control valve, with improved aesthetics and an array of new features.

Incorporating the same robust brass valve, the new IRC® design features include a compact body shape, an "economy" mode option to provide even greater water savings, a mounting bracket for recessed installations and an improved design which allows clients to replace batteries by simply removing the front fascia to access the battery compartment.

Battery or mains-powered, the IRC® can use batteries as back-up power to mains supply if required. The sensor can be pipe, wall or ceiling mounted, surface-mounted or recessed to conceal the unit and reduce risk of vandalism.

WEBSITE: www.ourworldiswater.co.uk



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I-Clad is a brick faced internal wall cladding system, developed especially for interior projects by Eurobrick. With its plasterboard backer panel, I-Clad can be fixed directly to battens and the slimline profile minimises loss of valuable interior space.

Eurobrick have supplied I-Clad to many hospitality projects over the years, including O'Neills, The Botanist, Bella Italia and Costa Coffee. It is indistinguishable from traditional brickwork and a wide range of brick colours and finishes are available. I-Clad is BBA certified and comes with Eurobrick's own guarantee of 25 years.

A new installation guide to help specifically with I-Clad projects is now available.

This can be downloaded from www.eurobrick.co.uk or you can call 0117 971 7117 or email info@eurobrick.co.uk for a printed copy and further information.

WEBSITE: www.eurobrick.co.uk



OMAR'S PLACE

A new eatery in London's Pimlico, Omar's Place is a stunning example of a historic building turned bustling restaurant. The culinary vision of restaurateur and hotelier, Omar Shabaan, this London hotspot was designed to establish a 'neighbourhood haunt' that seamlessly integrated into its location. London-based commercial curator, Sella Concept and architecture consultancy, Wilson Holloway came together to create a space is as welcoming as it is unique, with a distinctive Milanese aesthetic. A bold mix of materials includes terracotta and terrazzo tiles, rust-coloured banquette seating set against scalloped Sapele wood slats on the walls. The flooring plays a major role in uniting each of the design elements, with Havwoods' End Grain flooring specified to cover the entirety of the surface. The product is supplied in standard length planks, offering a convenient choice for installation with the visual effect of individual wood tiles when laid.

WEBSITE: www.havwoods.co.uk



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As a leading innovator of security technology solutions, ASSA ABLOY is pioneering the next stage in secure access management functionality. With Vostio, a cloud-based hotel guest and staff access management system, hoteliers now have the ability to manage all aspects of their security operations from anywhere and at any time. Features include the ability to remotely restrict individual access to specific areas, and with Vostio able to automatically receive regular software updates, properties are fully protected against the latest security vulnerabilities at all times. Built with the latest industry standards, the platform also ensures full data confidentiality, integrity and traceability. As a true cloud-based solution, Vostio does not require local servers, ensuring a maintenance-free and always future-proof operation.

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Lyndon's reputation for luxury and quality has extended to apartment living in Florida USA with a recent specification of its commercial furniture in the public areas of Burlington Post - a vibrant 55+ community development in St. Petersburg.

Specified by Jewel Toned Interiors in Fort Lauderdale, Florida, are high backed seating pods from the popular Arthur collection together with contemporary Callisto footstools and oak Triad coffee tables. Both feature throughout the club room that is located on the ground floor. Emitting a welcome that is akin to the living room of a home, the elegant seating pods draw the sitter into luxurious comfort; helping create individual reading nooks and the perfect space for a quiet conversation.

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MORETTI INTERIOR DESIGN

Working across the UK and overseas, Moretti Interior Design has built a reputation on the back of their versatility and expertise in designing beautiful spaces. Integral to Moretti's approach is the belief that great design incorporates science and psychology to create spaces that are truly client-centric. Using colour psychology techniques, Nature elements and lighting is the starting point of their design process that they have called 'Bio-Design', in which the aim is to improve their client's wellbeing through creative design.

They work with professional clients, who live very busy lives that require a turn-key service. They also work with investors from all over the world, luxury property developers and families who are moving or looking at extending their properties.

WEBSITE: www.morettiinteriordesign.com



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W: www.creativenaturesuperfoods.com



SUN VALLEY NUTS TURNS UP THE HEAT WITH TABASCO® PARTNERSHIP

The Sun Valley Nut Co. is adding a brand-new Spicy BBQ Peanuts and Corn with Tabasco® Brand Seasoning flavour to its range of nut mixes. The link up, twinning the UK's number one hot pepper sauce brand1 with the purveyor or premium nuts, spells good news for operators looking to profit from a snacking market in the ascendancy.

Snacks currently make up two fifths of out of home eating occasions2, while the trend for 'heat' shows no signs of cooling.

The Sun Valley Nut Co.'s Spicy BBQ Peanuts and Corn with Tabasco® Brand Seasoning is offered in an 800g catering format, 45g individual carded bags, and 50g bar pots. A range of branded point of sale is also available upon request.

WEBSITE: www.sun-valley.co.uk



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Coconuts Organic is award-winning non-dairy ice cream, made without nuts or soya, and sweetened with unrefined coconut sugar.

Demand for vegan food is booming in the UK – driven by health, environmental and ethical concerns – and consumers increasingly expect that vegan options will be available.

Get ahead of this trend by offering your customers Coconuts Organic ice cream. Based in Cornwall, the brand is pioneering a modern take on a Cornish classic, with exceptionally smooth, thick and creamy vegan ice cream that contains only natural ingredients. Peter Jones, of BBC Dragons' Den fame, declared it the best ice cream he'd tasted in the freefrom sector.

Contact Coconuts Organic via the website below to discuss our food service options.

WEBSITE: www.coconutsorganic.com



CATER-BAKE

Renown for providing quality pizza, bakery and cooking equipment to foodservice outlets across the country, Cater-Bake stock a wide range of pizza ovens, dough mixers, pasta machines and other related equipment. Supplying products from a number of well-known international brands such as Zanolli, Fimar and Kingfisher, Cater-Bake take pride in developing good customer relationships and delivering high standards of service. The company has also recently launched CaterBase, a showroom and cooking centre for chefs and bakers allowing them to trial equipment. Maintaining its traditional family business values since its establishment back in 1994, Cater-Bake's knowledge and experience of the industry means that it serves as a trusted and reliable working partner for businesses all over the UK.

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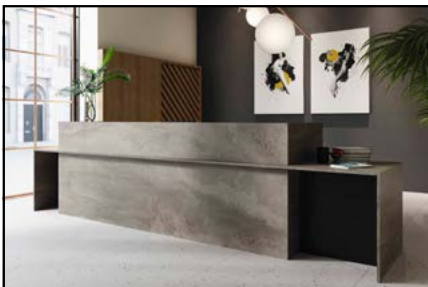
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The ThermaStick thermometer is available in red, white or blue and is priced at £16.50 each exclusive of VAT.

WEBSITE: www.thermometer.co.uk



CRL STONE LAUNCHES 6 NEW COLOURS OF CERALSIO CERAMIC

With the trend for nature-inspired materials, industrial lines and neutral colour palettes set to be strong in 2019, CRL Stone has added six new colours to its Ceralsio ceramic surface collection.

The 2019 Ceralsio line-up includes newcomers Ferro Vecchio, Ceralsio Cervino, Calacatta Extreme, Cosmopolitan Grey and Cosmopolitan Silver. Calacatta Extreme features a bold marble-effect pattern and is available in a polished and natural finish while Cosmopolitan Grey and Cosmopolitan Silver both exude an industrial style that will fit in any urban, contemporary space.

As a porcelain surface Ceralsio is totally impermeable, completely stain and scratch resistant, very thermally stable and shock resistant. This makes it a popular material for all busy areas of the home such as the kitchen and the bathroom, as well as hospitality premises.

WEBSITE: www.ceralsio.co.uk



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Stroolmount have been helping designers, manufacturers and retailers solve problems and finding solutions for over 10 years.

Moving heavy furniture can play havoc with your beautiful wooden flooring. The decision to move your sofa could prove to be one you regret if it carves a scratch across your floor and it's not much better if you have carpets, Stroolmount offer a nifty and thrifty range of protective glides, felts, pads and cups available in UK stores and online.

You no longer have to worry about the consequences of cleaning, decorating or rearranging any room – even the screeching of chairs scraping back from the table can be silenced.

People spend thousands of pounds on flooring and furniture, so it makes sense to pay a little extra to protect them, so they stay looking their absolute best. sales@stroolmount.co.uk

WEBSITE: www.stroolmount.co.uk



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For over 60 years Craven have been providing storage and handling solutions for catering, food manufacturing, retail, healthcare, industrial, education environments and more.

WEBSITE: www.craven-solutions.com



DOUBLE DUTCH

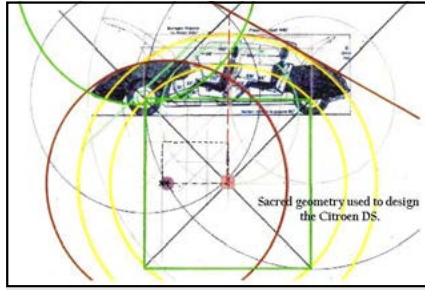
Raised in the Netherlands, Double Dutch's twin founders, Joyce and Raissa, have a natural affinity with superlative drinks and excellent blendings. After all, they come from the birthplace of gin!

But their love affair turned to frustration. While the world's choice of spirits has continued to grow, mixers and sodas have remained bland ... less of a twin, more of a shadow.

Double Dutch is the result of this love affair – uniting great spirits with complementary mixers that enliven and enhance.

From the world's best mixologists through to those who prefer their G&T on the sofa at home, the Double Dutch twins have created revolutionary mixers to intensify enjoyment of spirits, or to be drunk solo.

WEBSITE: www.doubledutchdrinks.com



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A rebus is a secret that is not hidden but on full view. No limit to scale. We applied deep understanding of this to Episcopal Ring designed for Bishop of Landaff this year.

Landscapes in historic houses; Littlecote House (Hotel); Longleat (Weddings); Bramshill ; Beazer Maze Bath; Kentwell Hall maze.

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