

THE WORLD OF HOSPITALITY

Hotels, Bars & Restaurants



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FIRST LOOK AT LUCIANO BY GINO D'ACAMPO

A first look at the new restaurant,
located at the ME London hotel.

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JURA – If you love coffee

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A First Look at Luciano by Gino D'Acampo

NEW OPENINGS

Gino D'Acampo has provided a first look at his new London restaurant, Luciano, located at the five-star ME London hotel.

Named after his first born, 19-year-old son Luciano, the beautiful, open-plan 100-cover restaurant harnesses the five-star world-operating standards for which ME by Meliá is recognised, bringing upmarket Italian dining to the heart of the West End and Covent Garden area.

It's a significant move for the leading Italian chef, with plans for further premium national and international restaurant openings in the pipeline.

In-keeping with the contemporary and cutting-edge design of the ME London hotel, Luciano is impressive, combining polished white marble surfaces and rich warm woods with bold wall coverings and brushed gold accent features to create a space that is both stylish and sophisticated, and yet relaxed.



LUCIANO

Located at the ME London hotel on The Strand (336-337), and with its own private entrance, guests arrive to a refined and alluring reception area, where heavy black wooden cabinets embellished in antique gold and a generous glass wine wall proudly display the extensive selection of famous and lesser-known premium Italian wines available at Luciano. All are sourced direct through Gino's hand-picked Italian suppliers, of which many are exclusive to the restaurant.

At the rear a beautiful feature wall adorned with exotic birds and bold wildflowers, and enveloped by plants, delivers a striking impact, providing a first hint of the décor inside.

To the left, the beautiful open-plan restaurant unfolds with vast arched windows to two sides of the historic building flooding the restaurant with natural light and affording views out to the capital's renowned theatre district.



LUCIANO

The colour scheme is, in contrast to the reception, light and airy, with Gino's signature Riva blue furnishings in a mix of butter-soft leather and luxurious thick fabrics providing the perfect complement to the restaurant's solid white marble tables, each set against the rich wooden and beautifully tiled floor.

The stylish statement wallpaper teased in the guest entrance continues throughout the impressive dining room and bar, drawing the eye to the restaurant's dramatic high ceilings from which low-hanging woven lamps are suspended from a central mirrored feature piece, providing added definition to the open space.

A range of tables, from intimate tables of two through to the restaurant's generous window booths with seating for up to ten, cater for a wide range of dining requirements.

At the rear of the restaurant an impressive open kitchen commands attention, headed by Executive Head Chef Lorenzo Minini, who returns from Italy to join Gino's esteemed team. The acclaimed chef has, throughout his 12-year career, worked at some of the capital's most-celebrated restaurants including StreetXO, C-London Cipriani and Osteria San Lorenzo.

The à-la-carte menu, designed by Gino D'Acampo and Minini, is fitting for its location, incorporating a generous selection of Italian classic dishes with a focus on quality and ingredient provenance. The menu sees ten key sections – cicchetti; antipasti; carpaccio and tartare; insalata; pasta, risotto and gnocchi; pizza Napoletana; dal mare; bistecca; and dalla terra; with a wide selection of accompaniments, contorni, to complement.

Signature dishes include braised beef cannelloni, spaghetti lobster and rose veal cutlet Milanese. An extensive dessert (dolci) menu provides the perfect finish, including Gino's own personal favourite, tiramisù.

An authentic Italian service adds to the premium and yet informal dining experience, available to guests all day, every day with a brunch, lunch and dinner service until late. An in-room dining service is also available for guests of the ME London hotel with Luciano working with the luxury hotel to host both corporate and lifestyle gatherings in the hotel's incredible event spaces such as the Radio Rooftop and Marconi Lounge.

The upmarket Italian restaurant and bar sees a great emphasis on drinks, with one of London's most highly regarded mixologists, Chris Edwards from Salt



LUCIANO



of the Earth, working closely alongside Gino and the senior development team to create an impressive cocktail menu, including signature Luciano cocktail, Goodfellas, featuring Maker's Mark, Ancho Reyes red, thyme sugar, fresh lemon, miraculous foamer, red wine float, mozzarella, basil and pepperoni. An extensive wine list, including iconic Italian brands and exciting new names, also features. All are available to be enjoyed at the restaurant's striking 30ft underlit marble bar, with high seating for 12, or on the restaurant's generous terrace, with seating for a further 100 guests providing views across to London's iconic theatres.

Speaking on the opening of the restaurant, Gino D'Acampo said: "I'm super excited to open my new restaurant, Luciano at the ME London hotel. Every opening is an important occasion but this launch in particular has a personal and special place, it being named after my first born, Luciano, and it being my first with the world-renowned ME by Meliá.

"The last 18 months have been a difficult time for everyone. It makes the opening of Luciano all the more significant; to be looking forward and celebrating the start of something new is a real privilege and something of which I am incredibly proud.

"I have to say a huge thank you to my fantastic team and that of ME by Meliá who have been nothing short of amazing this last year and made the opening of Luciano possible. I cannot wait to join them in raising a glass and inviting guests to experience

everything my beautiful new restaurant and bar at the ME London hotel has to offer."

General Manager at the ME London hotel, Samantha Kandou-Fulton, added: "We are excited and delighted with our partnership. Luciano by Gino D'Acampo relates to our heritage with its focus on the Mediterranean lifestyle and kitchen. Our guests find choice very important and in recent times, having this freedom and variety of gastronomy under one roof is an expectation. Our three unique dining experiences will create an amazing social epicentre within ME London hotel."

Luciano is the first restaurant opening from Gino D'Acampo Hotels and Leisure with ME by Meliá.

The launch follows the announcement of a partnership between Gino D'Acampo Hotels & Leisure and parent company, Meliá Hotels International in May of this year (2021). The opening is Gino's second new restaurant to launch this year, with a third new opening in Liverpool this August providing welcome positive news for the sector.

Luciano launched at ME London on Friday July 30th and is open to hotel guests and diners for breakfast, lunch and dinner, from 7am to 1am, daily. For further information or to make a reservation please email: London.me@LucianoByGinoDacampo.com.

The new opening sees 60 new jobs created.



Bespoke Book Collections To Educate, Entertain, Inspire

FOOD & BEVERAGE

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

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

Whether this is an in room offering, table service or a takeaway breakfast, our portable portion packs

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

Key features guests look for in their breakfast when staying away from home are quality and variety, with many guests seeking familiarity with some home comforts. And that's what our cereals are offering, with wholegrain as the number one ingredient.

Guests want to feel safe when staying within a venue and reassured that all precautions are being taken to minimise risk whilst vaccinations continue to be rolled out.

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Brew'd Nitro Cold Brew

Serve Perfect Iced Coffee in Moments

FOOD & BEVERAGE



Iced coffee is the hottest drinks trend of the summer, and thanks to the Brew'd Nitro Cold Brew Coffee Machine, serving it just got 1,000 times easier.

The UK's iced beverages market is worth over £450 million per year, with over 6.4million sold in UK coffee shops each week in the summer months.

With a second heatwave on the way, there's no better time to invest in a cold brew machine that will expand your drinks offering and boost your profits.

What is Brew'd Nitro Cold Brew?

Cold brew coffee is prepared by soaking coffee grounds in cold water for a long period of time. The resulting drink is very different to what you'd get from icing hot coffee. Cold brew has a much lower acidity, is smoother, sweeter, and there is generally little or no bitterness. Whilst delicious, it is extremely time-consuming to prepare manually.

A Brew'd Nitro Cold Brew machine uses a bag in box system much like a juice dispenser, where concentrated cold brew coffee is mixed with chilled water and nitrogen. The water dilutes the

concentrate, whilst the nitrogen creates a smooth creamy texture.

The finished product is a perfectly chilled, silky smooth cold brew coffee that is dispensed with ease from the integrated tap.

Expand Your Menu

The opportunities from your new Brew'd machine are endless, as the cold brew coffee can be used as a base for literally thousands of different iced drink combinations.

Add Milk

Boost your Nitro cold brew's already creamy texture by combining it with fresh milk or dairy-free alternatives.

Add a Splash of Flavour

Adding a pump of syrup is the easiest way to add variety to your cold brew coffee menu. Invest in a core range of coffee syrups for extra flavour sweetness. The nations three favourite flavours for iced coffee drinks are caramel, salted caramel and vanilla

Top it off

Brew'd Nitro cold brew is already capped with a creamy foam top, but for something extra indulgent you could add a layer of milk foam or whipped cream.

Our Favourite Brew'd Recipes

Chocolate Coconut Cold Brew

You'll need...
 Brew'd Nitro Cold Brew Coffee
 1 Pump of DaVinci Chocolate Syrup
 Coconut milk
 Ice cubes

Method

Add ice to a tall glass with the chocolate syrup before pouring on Brew'd Nitro Cold Brew Coffee to half fill the glass. Top with cold coconut milk and give a little swirl with a spoon before serving.





Iced Caramel Macchiato

You'll need...

- Brew'd Nitro Cold Brew Coffee
- 1 Pump of DaVinci Vanilla Syrup
- Caramel Sauce
- Whipped cream (optional)
- Milk (of your choice)
- Ice cubes

Method

Add ice to a tall glass with the vanilla syrup, then fill ¼ of the way full with milk. Carefully top with Brew'd Nitro Cold Brewed Coffee. Finish with whipped cream (optional) and drizzle caramel sauce to finish.

Iced Vanilla Latte

You'll need...

- Brew'd Nitro Cold Brew Coffee
- 1 Pump of DaVinci Vanilla Syrup
- Milk (of your choice)
- Whipped cream

Method

Add ice and vanilla syrup to a tall glass, then fill with ¼ Brew'd Nitro Cold Brewed Coffee and ¾ milk. Finish with rich and creamy whipped cream if desired.



From Day to Night

Transitioning your Brew'd Nitro Cold Brew coffee machine from daytime service to night couldn't be easier. After months of mixing quarantine cocktails

at home, people are back in pubs, bars and clubs and the demand for beautiful professionally made cocktails is high.

An espresso martini is an obvious choice to get the most from your Brew'd machine in the evening. It is the ultimate impulse purchase of the drinks world, which falls into place at that moment of the evening when you decide you're not ready to go home. Whether that be transitioning from the workday to after-hours, or from the early part of a night out to the next leg, the perfect combination of caffeine and alcohol is the rocket fuel that powers the night that little bit longer.



Crafting the Perfect Espresso Martini

A well-made espresso martini is a thing of beauty. Lightly bitter, with a dark chocolatey undertone and balanced sweetness, and it couldn't be easier with a Brew'd Nitro Cold Brew coffee machine.

Classic Espresso Martini

You'll need...

- 50ml Premium vodka such as Chase Vodka
- 25ml Quality Coffee liqueur such as Conker
- Brew'd Nitro Cold Brew Coffee
- Whole coffee beans or grated chocolate to garnish

Method

Combine the vodka, coffee liqueur and ice in a cocktail shaker. Add the nitro cold brew coffee from your Brew'd machine then shake. Strain into a pre-chilled glass and add whole coffee beans or finely grated chocolate to garnish.

To get a free quote for a Brew'd Nitro Cold Brew Coffee machine, please call Liquidline on 0800 849 9110 or email sales@liquidline.co.uk.

To find out more please visit: www.liquidline.co.uk/brands/brewd/



A Revolution In Wine Cooling

FOOD & BEVERAGE

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

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

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

LESS COST, LESS WASTE

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

AN INTELLIGENT DESIGN

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

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

MAKING FINE WINE EVEN BETTER

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

Order the Hielo now at icecooldesign.com

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It's so easy to use yet hard to explain how amazingly well it performs.



Uses just
5 ice cubes



No condensation
or slippery bottles



Keeps wine cool
for over 1 hour



80% less carbon
emissions*



www.icecooldesign.com



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

Introducing Ormer Mayfair By Sofian

FOOD & BEVERAGE



Ormer Mayfair by Sofian is destined to be one of the most exciting reopenings of 2021 and is the first solo project by exciting young chef, Sofian Msetfi. With a Michelin-starred kitchen brigade and brand-new tasting menus, this is refined, elegant dining at its best. No gimmicks, no try-too-hard food, just impeccable ingredients, treated with respect and perfectly plated.

Sofian has created three tasting menus – five-courses (£50 lunch only) plus seven (£70) and nine-courses (£90), including vegetarian options. Menus reflect his Michelin-starred training (Adare Manor, The Hand and Flowers, Midsummer House), devotion to his craft, uncompromising standards and passion for British ingredients. The talent in the kitchen shines through the menus with Sofian supported by new Senior Sous Chef, Chris Hopkins (previously of the two Michelin-starred Dinner by Heston) and current Senior Sous Chef Shaun Rankin-trained Thomas Moore.

Signature dishes include warm Ibérico ham with Parmesan, Bramley apple and nasturtium; English asparagus, morels and Vin Jaune; poached native lobster, Isle of Wight tomatoes, pine nuts and basil; roast rack of Dorset lamb, confit of lamb breast, cucumber and dill; and Abinao and tapioca tart with Pedro Ximénez sherry and salted milk sorbet.

Vegetarian tasting plates include pearl barley risotto with garlic, Parmesan and puffed barley; and a shallot tarte fine with confit garlic, chicory and sherry butter sauce.

A wine pairing menu is also available with bins expertly chosen to complement Sofian's food by Sommelier Zareh Mesrobyan. Diners can finish their

tasting experience by selecting a plate of British cheeses from the new dedicated trolley.

The quintessentially British, 1930's-inspired restaurant, designed by Tony Filmer, is awash with understated glamour and now boasts its own private entrance on Clarges Street. Exuding subtle sophistication, the dining room is lined with aged oak wood panelling, Carrara and Nero Marquina geometrical, monochrome marble floors and forest green velvet banquettes threaded with gold and British racing green. From hidden alcoves behind bronze and cast glass screens to long banquettes, tables are discretely distanced for comfort whilst those in search of complete privacy can book one of the three private dining rooms, seating from six to 22, or take the affectionately known 'naughty table' concealed behind a heavy red velvet curtain.

Expertly made cocktails come from the adjoining Manetta's bar. Reviving the name of the original hang-out at Flemings back in the 1930s, the stylish lounge bar recaptures the surreptitious spirit of a place where spies used to swap secrets and clandestine trysts took place.

Sofian and Chris join the existing team, every member handpicked by General Manager Henrik Muehle, and all committed to delivering a superlative experience, directed by the charming Food & Beverage Manager, Agnieszka Josko (previously of The Greenhouse).

The restaurant is open for dinner only on Wednesday and lunch and dinner Thursday to Saturday. Book online at www.flemingsmayfair.co.uk or email ormerrestaurant@flemings.co.uk

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New Hospitality Platform, HOMEtainment Launches

FOOD & BEVERAGE



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

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

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

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

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

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

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

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

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

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HOMETAINMENT

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Curated by Antoine Melon - Ex Soho House, 25 years in hospitality





Run For The Hills creates a culturally distinctive brand identity for fine dining Indian restaurant Khai Khai

FOOD & BEVERAGE

Award-winning branding and interior design studio Run for the Hills reveals its latest hospitality project: a bold and sophisticated brand identity and interior design for a new premium Indian restaurant Khai Khai, located in Newcastle.

Having previously worked with visionary restaurateur Jaf Ali on his award-winning Dabbawal brand, the design studio this time was tasked with helping realise his latest exciting venture, Khai Khai restaurant and bar. Khai Khai is an entirely new Food & Beverage concept, centred around 'Smoke play', reflecting the expertise of highly skillful chefs cooking over coals, bringing to mind the shifting interaction of darkness, fire and transparency. These elemental cooking techniques inform the food, and

also helped shape Run For The Hills' concept for the brand world and interior design.

Run For The Hills utilised its signature holistic dual approach across both hospitality branding and interior design, closely collaborating with Khai Khai from conception to installation and final styling of the space. Their work encompasses everything from the logo design and core identity to the website and signature brand illustrations, full interior design and fit out, all in-venue graphics, signage and wayfinding, as well as the design of a collection of unique artworks to adorn the restaurant walls.

Quirky illustrations of village scenes, fiery, smoky painted textures and ornate lattice work patterns

are central to Khai Khai's brand DNA. Run For The Hills expertly weaves them through every brand touch point, from the in-venue graphics and art, through to the restaurant menus and digital content. The Khai Khai logotype has three different variants, used generously across materials such as beer mats, gift vouchers, food packaging and team uniforms.

The brand's distinctive colour palette of earthy tones with a pop of gold perfectly complements the materials and finishes within the interior design. Run For The Hills wanted to create a sense of being transported to another time and place, reminiscent of fireside gatherings, where authentic communal cooking and eating would have taken place. One of the standout features of the space is the bespoke creative signage, which takes the form of candle-light glowing lamp boxes, neon artworks and customised tube lights with characterful brand messaging spread throughout the restaurant to give it a playful, modern twist.

Chris Trotman, Creative Director, Run For The Hills, said: "The design concept was centred around making Khai Khai effortlessly cool, keying into its heart-warming brand and cuisine story, with the added pop of Smoke Play theatre. To tell this story



through the interior design, we created a suite of bespoke artworks, adapting some of the patterns and textures we designed for the visual identity into mixed-media pieces to be displayed throughout the restaurant. Adding some magic and drama to the interiors was important, including a corridor flanked with an enormous framed artwork on a bespoke wallpaper opposite some mysteriously convex and concave mirrors. Every guest's visit to Khai Khai is sure to be full of memories."

Jaf Ali, Founder, Dabbawal & Khai Khai, commented: "We wanted Khai Khai to be a very different beast to our iconic Dabbawal Restaurants. Where they championed Indian Street food, Khai Khai is about celebrating the heritage of Indian cuisine, and we wanted to create not just the best restaurant in Newcastle, but in the UK. We needed to be brave with the design for this new concept. Having worked with the Run For The Hills team previously, I was sure that they would rise to the challenge and deliver on their promise of a uniquely edgy creativity, custom-designed to showcase the uniqueness and innovation of our culinary evolution and brand heritage."

Find out more on the website, also designed by Run For The Hills: www.khaikhai.co.uk



HydreauBar™ Smart Bottling Station Advanced, Innovative Technology for The Hospitality Sector

FOOD & BEVERAGE

Which hospitality business doesn't want to maximise its sustainability, bring greater efficiency to its operations and offer its clients the very best in refreshment?

But how many have considered doing away with the dishwasher and bottled water deliveries? Some may have decided to offer tap water to clients, but know all too well the high costs of limescale: compromised taste and appearance of drinks, not to mention the cost and inconvenience of appliance breakdown caused by hard water deposits.

The smart solution is HydreauBar™, the all-in-one bottle sterilisation and refilling system from PureH2O Ltd, leading experts in water purification and delivery systems, who are based in Woking, Surrey. HydreauBar™ offers an impressive 95% reduction in carbon footprint compared to bottled water, and saves time, cuts waste and replaces the dishwasher.

HydreauBar™ uses patented technology to sterilise internal bottle surfaces, something which cannot be achieved by washing alone. Offered as an integrated or stand-alone system, HydreauBar complies with weights and measures legislation and is calibrated for bottles 750ml – 1 litre and fills up to 120 bottles per hour. A fixed monthly leasing fee that includes glass bottles, annual servicing and parts should appeal to businesses seeking a no-fuss solution to sustainable drinking water.

Water is best served pure

We recommend installing HydreauBar™ with the PurityPRO™ water purification system from PureH2O Ltd. This delivers the purest water possible, purified of all contaminants and impurities found in tap water - it's even purer than all bottled water brands. PurityPRO™ systems integrate seamlessly with HydreauBar™, steam ovens, coffee machines, ice makers and Quatreau SmartTap™ which many hotels, restaurants, bars and cafes will find an attractive option.

Quatreau SmartTap™

Architects and interior designers recommend Quatreau SmartTap™ to hospitality clients for the ultimate in convenience, style and function. It's the stand alone drinks station that can be installed virtually anywhere thanks to its integrated countertop drainer. Quatreau SmartTap™ dispenses high volumes of a modular choice of waters: boiling, chilled, sparkling and ambient. It's the hassle-free option for busy hotels, bars and cafes who want to offer unrivalled taste and refreshment in a stylish, sustainable, self-service drinks station.

Visit www.PureH2O.co.uk to find out more about HydreauBar™, Quatreau SmartTap™ and PurityPRO™, call 01483 617000 or email help@pureh2o.co.uk

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Madhu's of Mayfair

FOOD & BEVERAGE

Authentic luxury North Indian Punjabi cuisine seasoned with a unique Kenyan twist, the brand-new opening at The Dilly is the crown jewel in the illustrious 41-year Madhu's Dynasty.

Madhu's of Mayfair has officially lifted the curtain to its most exclusive venue yet at The Dilly, one of London's most prestigious and historic hotels. The newly renovated hotel opened its doors for the first time in May, located in the beating heart of London's West End at the vibrant intersection of Mayfair and Piccadilly

Madhu's, headed by renowned restaurateur, hospitality stalwart and Founder Sanjay Anand MBE, boasts a rich vein of family history dating back four generations from origins in Nairobi, Kenya. The Mayfair opening marries authentic cuisine, enriched with secret recipes handed down over 86 years and fused between two complimenting cultures in

South Asia and East Africa, with a superb opulence of a listed property which leverages the dining experiences beyond the unrivalled robata grill menu.

Whether it be the signature Nyamah Choma, succulent prime cut lamb ribs marinated in chilli and lemon, or the Madhu's Machi, another original favourite consisting of a whole seabass in an onion and carom seed marinade, the promise of Madhu's of Mayfair is that guests will not find another luxury Indian dining experience to match their way within the lucrative capital city.

The proud family heritage being told through the exclusive London lens

With family inspiration dating back to 1935, Madhu's of Mayfair tells the story of a decorated dynasty against the backdrop of a setting which unapologetically veers away from the associated modesty of a family-run business.

MADHU'S OF MAYFAIR

However, though Madhu's of Mayfair is perfectly situated in one of central London's most exclusive locations and commands a profile from the upper echelons of fine dining, it is the accomplished secret recipes handed down across eight decades which has seen the brand recognised as the gold standard for Asian cuisine, leading to catering contracts for private events hosted by HRH Prince Charles, famous accolades such as the first Asian caterer to provide services at no.10 Downing Street, Windsor Castle, The Savoy Hotel, Buckingham Palace (twice) as well as high profile national awards. Now it is the Mayfair opening which eloquently encapsulates decades of industry firsts and royally approved cuisine into a dining experience of the highest calibre.

Madhu's maintain the family values distinguished back in the 1930's, with the esteemed master chef,

and sister to Sanjay Anand, Poonam Ball at the fore of the famous menu. 'Happiest when in the kitchen', Poonam is one of a rare breeds of female Asian chefs with catering experience for extremely high profile individuals, including heads of state and royalty, and a highly recommended Makhani chicken recipe endorsed by none other than Clarence House. Her new recipe collaboration with Laurie Perrier Champagne has been the source of much anticipation.

Sanjay's son, Arjun Anand, is the highly ambitious and esteemed Director of Madhu's and has himself been awarded in the 'Rising Star' category at a ceremony at the House of Lords. Forward-thinking Arjun has been instrumental in the early demand witnessed by Madhu's since the opening at The Dilly.





The eye for craftsmanship separates Madhu's from the crowd

Madhu's brings with it a revered reputation for high quality dishes and refined service, but it is the vision of the visionary, Mr Sanjay Anand MBE, to make Madhu's of Mayfair a location which engages all of the senses, which gives this 5* eatery a whole new distinction. From the subtle aroma of Oud which flows through the bar and lounge area, by design, to the bespoke Madhu's marble tables designed and crafted exclusively for the Mayfair venue and the scintillating chandeliers overlooking diners from the tall, listed ceiling, it is Mr Anand's mission to give guests a 360 degree rounded experience which taps into an appreciation for hand crafted décor, artistic interior design and exclusive detail to remind each and every visitor of Madhu's thought-leadership.

A lounge experience which goes into the night

Madhu's of Mayfair offers a perfect balance of discretion and tranquillity whilst dining, with a dynamic, zestful atmosphere in the bar area – synonymous with the buzzing nature of central London. With an extensive drinks menu and a seating area furnished with avant-garde material and designs, guests can whet their appetite pre-meal or socialise well into the night to the sounds of bespoke and elaborative DJ sets mixed exclusively for Madhu's from Buddha Bar, Marrakech.

The Madhu's story

Though the famous Madhu's brand would officially etch itself into hospitality royalty in 1980 thanks to Mr Sanjay Anand MBE, the true origins of the now prestigious pearl dates back to 1935 when Bishan

MADHU'S OF MAYFAIR

Das Anand started his catering business. He later opened the legendary Brilliant Hotel in 1957 and established himself as an industry success story.

Inspired by the work of his grandfather, Sanjay Anand opened Madhu's Brilliant in 1980 at the age of 17 alongside his brother Sanjeev, aged 16. Having moved to London, and opened the initial branch in Southall, Madhu's Brilliant was rebranded to Madhu's in 2004 and Mr Anand has overseen his restaurant being awarded the Best Indian Restaurant by Pat Chapman's Good Cobra Guide Award* multiple times.

The renowned late AA Gill also awarded the restaurant a 4* rating and Madhu's has been

engaged by the likes of Harrods and Harvey Nichols to set up on-site collaborations with the famous British stores.

Madhu's also opened another high-end restaurant at The Grove Hotel in Hertfordshire, which has also been met by incredible demand including global A-listers.

To learn more about Madhu's of Mayfair, including a timeline of their accolades since 1980, or to arrange press engagements, please contact press@sterlingglobal.global. Madhu's full menu can be found at <https://www.madhus.co.uk/our-restaurants/madhus-mayfair/>





Fire up your future at The Restaurant Show this September.

EVENTS

The Restaurant Show has become the ultimate destination for the hospitality industry. We all know what a tough year it's been in hospitality, but we're upbeat about what the future holds for the sector. The show takes place 27 - 29 September at Olympia London in what promises to be a hotbed of positivity and celebration reuniting visitors and exhibitors, with a remit of helping the industry come back stronger than ever.

Combining the might of BigHospitality, Morning Advertiser and Lumina Intelligence, The Restaurant Show, featuring Catering Equipment Expo, will furnish you with the information, insight and connections you need to rebuild and accelerate your business and navigate the future in the best way possible.

BigHospitality Live is the dedicated content stage bringing together experts from across the sector, addressing critical business issues in a series of free-to-attend high quality content, thought leadership and the latest industry insight from Lumina Intelligence. Experts will look at the challenges and opportunities that lie ahead, while navigating new pitfalls in the path back to profit.

Registration is free and The Restaurant Show provides you with the platform to reconnect and, of course, to taste the latest products in the market. Visitors can expect a wealth of inspiration and innovation as exhibitors showcase their latest

launches and game-changing services. Big name exhibitors preparing for the show include Compass Group, Churchill China, HOLOS Kombucha, Il Gelato di Ariela, L'mon, OpenTable and UberEats, to name just a few!

The flagship event for the restaurant industry, this year's event will be a chance for everyone to celebrate its longevity and resilience as well as look ahead to the future by connecting with like-minded individuals and experiencing all the latest innovations.

"For me it's more about the hospitality industry. You have everybody here from catering and crockery suppliers, reservations systems you've got food and drink suppliers. There's everything under one roof ultimately and every corner you turn around there's another familiar face so it's a great show."

Martin Williams, CEO & Founder, M Restaurants

Make sure you come along and connect with suppliers, meet peers and make valuable contacts, as the whole industry comes together again under one roof. We look forward to September as a time of great celebration, of new ways of thinking, new products and new attitudes when the industry can reunite.

Find out more at therestaurantshow.co.uk or REGISTER FREE today.

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Fashionizer Couture Uniforms

UNIFORMS

From the first friendly 'hello', to service that surpasses expectations time and again - these are the fundamentals of luxury hospitality. But what is the intangible element that takes a property from good to great? A combination of getting all the elements right: the welcome, the unique decor, the delicious food and a uniform that says all you need to know about the service you're about to experience in one glance.

We at Fashionizer have been designers of luxury hotel uniforms for over 27 years. Our passionate, and meticulous team of commercially minded individuals boast decades of experience in luxury couture craftsmanship and ready-to-wear fashion.

The award winning and iconic uniforms of the Belmond Cadogan, The Four Seasons Dubai at Jumeirah Beach, The Ned and the Merrion Dublin are just a few of the unique, brand defining looks we have designed, and delivered over the years.

From doormen, restaurant staff and management, to spa and housekeeping stock collections, our nuanced expertise means we are perfectly positioned to create your brand's vision of the highest quality, uniforms to an exceptional standard and a clockwork schedule to delight you, your staff and your guest's day after day.

But with exceptional commercial understanding of business priorities, the journey of a Fashionizer bespoke uniform programme doesn't end with the initial delivery of your vision. We offer tailored

solutions that fit your long term needs and offer cost-effective uniform projects. What breathes and cools in the spa of a warm-weather resort won't stand up to the chill of a hotel door on a December morning in London. We ensure that our easy-to-manage uniform solutions work - and with excellent and enduring customer relationships, whatever new challenges you may face in a post pandemic world, we will be there to support you and find innovative solutions.

We are committed to sustainability and offer exclusive fabric solutions created in London and sourced from Europe, ensuring your uniforms' carbon footprint is minimised. With staff comfort as well as the climate in mind, we use natural fibres, or fibre combinations, which are breathable, comfortable, and durable, enabling your staff to go the extra mile in clothes that are able to keep up.

Let's work together and start your uniform journey today.

Email us at info@fashionizer.com or call us on: +44 (0)208 995 0088

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For our hotel stock collection visit: www.hoteluniformshop.com

For our sustainable spa uniforms visit: www.fashionizerspa.com

FASHIONIZER®
COUTURE UNIFORMS



"The doormen in particular cut a splendid dash in their bright red checked overcoats..these staff uniforms deserve a nod."

-The Telegraph



Arc Le Salon A Mayfair Deluxe Lounge

NEW OPENINGS

Arc Le Salon is an attractive and exciting new venue where luxury and discretion are guaranteed for every guest. With an amazing aesthetic provided by the highly stylized and unique ambiance, a place to be tantalized and tempted, and tasting products of the finest quality. Sam Hunter, the owner and also founder of Hunter & Gold, an aspirational Lifestyle Services company located in the heart of London and that offers some of the most exclusive services to its clients, has envisioned the Arc Le Salon as the meeting point for their VIP clients who visit London from all over the World.

The lounge will provide a memorable experience with passion and flair in the newest and most luxurious establishment in the heart of Mayfair. Decorated with an Art Deco vibe inspiration for the architecture and mid-century modern for the design of the furniture, using various hues of pastel colours for the fabrics. This luxurious space is quite a journey through time, reminiscent of the roaring 1920s. With this decoration aesthetic in mind, Covet House was the perfect choice to provide the lounge with exquisite deluxe furniture pieces.

With various distinct areas, all transpiring an exclusivity aura, worthy of the best of the best. Let's begin with the Lobby, where you are greeted with a powerful and fresh ambiance. A fantastic and fresh reception welcoming you to a luxurious and tasteful experience.

The Main Lounge is where luxury meets discretion. Arc Le Salon's lounge was created for that rare moment of tranquillity. A professionally curated selection of cigars, its retail tobacco range to sample and unwind, and also a wide selection of award-winning and limited-edition products are available for purchase.

The pastel colors in this project are the perfect homage to nature, providing a fresh appeal and exquisite deluxe look throughout the Forest Lounge and Cafe. Pieces from Covet House's mid-century modern-inspired brand Essential Home, like the Ellen Dining Chair, fully upholstered in an exquisite pastel velvet bring personality and uniqueness to both areas.

ARC LE SALON



ARC LE SALON

With its distinctive open curved back, Ellen Dining Chair is extremely sculptured and it contrasts with the slim legs made of polished brass. It is upholstered in velvet and has mixed tones both on the back and the round cushioned pad.

With the forest and floral wallpaper, the fresh flowers on the dining tables, and the dropping ceiling plants, it all comes together for a soothing and almost magical ambiance, this ethereal area features three best-selling pieces from Covet House's partner brand Essential Home, the Marie Dining Chair that incorporates all of the mid-century elements into a contemporary vision. Its construction features slim legs made of polished brass, a round pad upholstered with a seductive velvet and a round back. It has no armrests, so it is also perfect for casual interiors like bars or restaurants, making it the perfect addition to this exquisite lounge.

Also, its composed by a corner area that incorporates the Sophia Single Sofa, that draws inspiration from

the aesthetics of Mid-century Modern Design. It is upholstered in a neutral-coloured velvet, stitched from the top to the bottom. The base is made of gold-plated brass and it has button tufted sides. The slight degree reclining turns into the ideal lounge sofa. Complementing the tropical rain-forest look is the Gable Single sofa, inspired in the heartthrob icon Clark Gable. It is upholstered in luxurious cotton velvet, sit-on-top of a polished brass cylindrical base that swivels. Its low back and armless structure offers a bohemian twist on a classic lounge chair style.

In the Cafe area, besides experiencing design at its finest, you can select from artisan fair trade coffees and sought-after sustainable teas or take a moment with family, friends, or colleagues to enjoy Arc Le Salon's extravagant pastries and cakes. And why not try perfectly hand-crafted cocktails or mocktails chosen for their unique and exciting taste and presentation? Or request something particular from the wide selection of charming wines, bubbles, and spirits from the deluxe bar?



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Platemate

MISE & PLACE SOLUTIONS

Who are we

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

What we offer

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

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

Benefits and sustainability

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

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

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

How to get your Platemate

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

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

You can always contact us about anything via www.platemate.com

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Saving time and creating efficiency.

In the hospitality businesses mise and place problems occur daily, regardless the size of the kitchen. Every chef will understand the issue of storing their pre-prepared plates in an effective and efficient way.

However, finding the right solution to do so is not always easy. Platemate offers a solution for these problems in relation to mise and place, giving every chef the opportunity to experience a smooth and efficient way of working. Platemate started creating this solution 30 years ago and will keep on doing so.

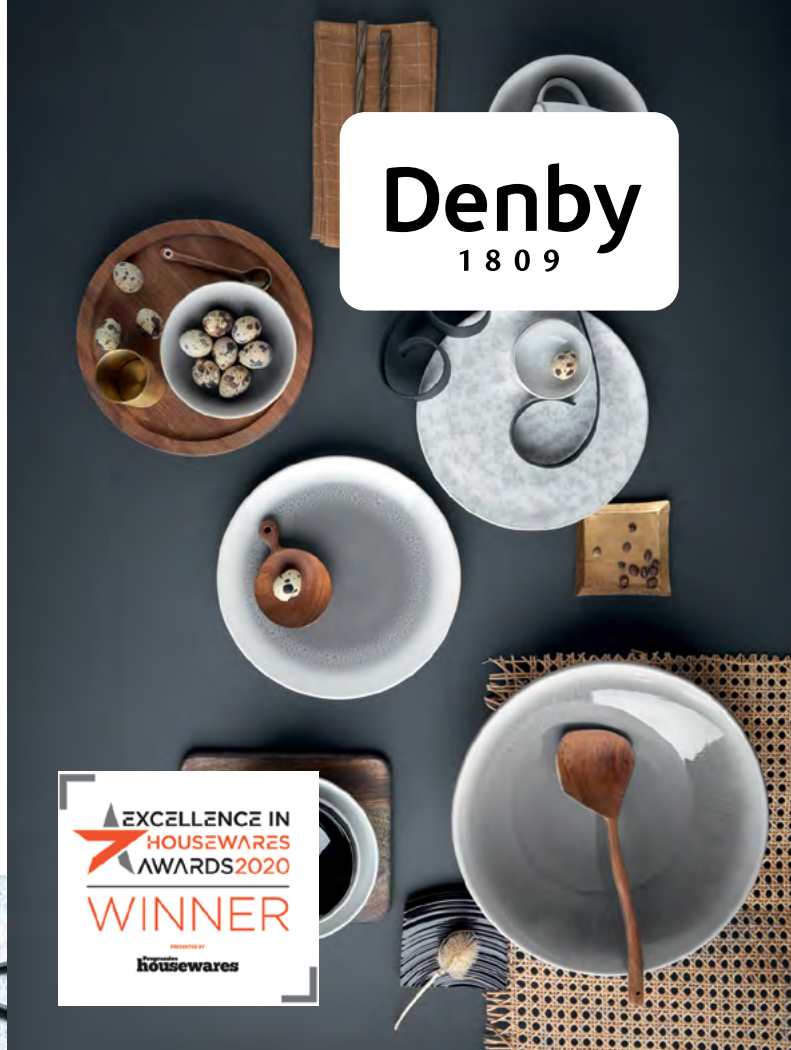
CHOOSE ANOTHER GREAT INGREDIENT

It doesn't just have to be the food you serve which is carefully sourced. Use Denby tableware, handcrafted in Derbyshire for over 200 years.



Making great food look beautiful has always been one of Denby's core values and Denby's handcrafted ceramics are perfect for restaurants, cafés and hotels looking to differentiate their venue from the masses.

The hardy Derbyshire clay, the secret glaze recipes and the generations of craftsmanship along with the magic that happens in the kiln creates a parallel with the work of the chef - quality ingredients, expertly combined then brought out of the oven to create memorable food and drink moments that diners will love.



Denby
1809

CREATE MEMORABLE FOOD MOMENTS





New from Denby

Denby's artisan handcrafted collections of beautiful and unique ceramics provide a stunning canvas for all styles of cuisine. Still made from local clay using traditional handcrafting techniques and time-honoured skills, each piece of Denby passes through at least 20 pairs of hands before it gets the Denby stamp of approval. Fully vitrified, Denby ceramics are rigorously tested to tough industry standards and perform extremely well against hospitality criteria without detracting from its beauty nor limiting choice (for example there are over 40 bowl shapes available).

Denby appeals to restaurants who want to stand out from the crowd. A hospitality favourite for over a century, from entrée dishes of the 1900s, trusted by Coffee & Tea Houses in the 1920s, relied on in school dining halls through the 1950s and '60s to boutique hotels and Michelin starred restaurants today.

Joining the Denby portfolio recently is award winning 'Modus' with new shaped plates which have been designed to sit proud off the table making them easy to lift and carry in service. Also new is 'Impression' with a colourful pebble texture which mixes blue, charcoal, cream and pink together with contemporary patterned accent pieces. Impression also has a new plate design which features a deep walled rim which frames the food for chef's presentation and offers great stackability.

Recently winning the Tableware International Award of Excellence for Serveware is 'Statements' which doubles as display pieces and wall art as well as impressive serving.

Denby is available from regional distributors in the UK supported by Denby's Area Account Managers and Customer Support Team. Internationally Denby supplies hospitality venues in the Middle East, Far East, Europe, Scandinavia, USA, Russia and India. Denby has prestigious customers in hospitality developments in Dubai and Hong Kong and supplies the Conran Café in South Korea. Also, in Israel it has supplied the country's biggest wedding venue.

Denby has never lost sight of the importance of the quality of its ceramics and is also confident enough in its pottery to offer a 10 year edge chip warranty on Modus and Impression and other popular hospitality patterns. Our hospitality customers are also more than ever aware of the importance of sustainability and Denby has long had the environment at the front of its mind. It was the first UK tableware manufacturer to be able to claim 'zero to landfill' for all its process waste and one of the few potteries to be ISO 14001 accredited.

For details of Denby's green credentials along with the latest Hospitality Product Guide and Test & Criteria matrix please visit: www.denbypottery.com/hospitality.





The Hospitality Design Show

EVENTS

The Hospitality Design Show is back in-person and ready to re-connect the industry! This free to attend event is taking place at the ExCeL, London on the 28th & 29th of September, the following expo will showcase the design trends, ideas and innovations that are inspiring the industry's creatives.

So, what can you expect for 2021's line-up? With the overall design trend towards 'adaptation and flexibility' revolutionising the industry, the Hospitality Design Show promises to keep attendees current on how to create attractive, multi-use spaces. With concepts such as eco-design and smart technology design to creating an inviting environment for the solo traveller and wellness obsessee - the Hospitality Design Show is packed full of exhibitors and educational content to ensure visitors stay ahead of the latest trends.

Attendees will learn how to incorporate eco-design into their hospitality business, realising benefits such as maximising energy efficiency, lowered maintenance cost and a highly marketable reduction in their carbon footprint. From integrating waste management tech into their hospitality offering, to viewing bespoke furniture promoting the move towards naturalism - attendees will leave equipped, ready to put forth a more eco-friendly offering.

The rise of smart technology design has brought about a shift in focus for interior design. From 3D and VR technology, air purifiers, smart sensors, smart locks and more, interior design has started to mould around these tech innovations. The effortless balance between style and functionality has never

been more vital to stay ahead and ensure guest satisfaction. Luckily, the Hospitality Design Show's exhibitors are ready to show off their cutting-edge products and services, doing just both.

The Hospitality Design Show will feature 300 contemporary suppliers, unmissable innovation awards, 150 expert-led seminars, a line-up of inspiring keynote speakers and much more.

With thought-provoking panel debates such as, 'Marketing from A-Z - Everything you need to know' and 'Delivering the 5 Star Experience' discussing how to incorporate interior design to enhance customer experience, these topics are perfectly interwoven to cover how hospitality businesses can market their brand identity once they have achieved their unique look!

The show content doesn't end there! Your free ticket will also give you access to Hotel360, Running directly alongside the Hospitality Design Show. Hotel360 is the UK's leading hospitality event dedicated to hotel business growth, offering hoteliers a chance to rethink their marketing strategy, to source solutions to optimise operational efficiency, take home the latest hospitality tech trends and sustainability solutions.

Come along and gain 1-2-1 advice from the leading creatives and stay at the forefront of the latest hospitality advancements. Be inspired, transform your establishment, find your point-of-difference and learn how to market your hospitality business.

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Raffles Hotels & Resorts Continues Global Expansion with New Openings in 2021 and Beyond

NEW OPENINGS

With newly appointed CEO Stephen Alden at the helm, Raffles Hotels & Resorts embarks on an exciting new era. A legendary brand known for transforming landmark properties in storied destinations around the world, Raffles is on track to more than double its illustrious portfolio, adding a host of distinguished locations that will continue to set the standard in the luxury hospitality industry. Later this year,

Raffles will open a second hotel in Dubai (The Palm), along with Bahrain, Udaipur and Macau. Next year and beyond, the brand will debut flagship locations in London (2022), Boston (2022), Doha (2022), Jeddah (2022) and Moscow (2023), among others. “Raffles approaches every endeavour with the utmost thought, care and discernment; our global expansion is no exception. With our pioneering spirit, we have sought out locations where we can really bring Raffles’ gracious welcome and tradition of excellence to life,” said Stephen Alden, CEO,

Raffles & Orient Express. “Each new Raffles property is a destination in itself, and we are creating places where people want to be, in tune with our well-travelled guests’ contemporary lifestyles.”

Next year will see two watershed moments for the brand – with Raffles making its debut in North America and the United Kingdom. Raffles Boston Back Bay Hotel & Residences is located in the heart of the Back Bay, Boston’s most prestigious neighbourhood, and comprises a distinctive hotel as well as exquisitely appointed residences.

Raffles London at The OWO and The OWO Residences by Raffles will be an opening unlike any other in London. Located within the iconic Grade II* listed Old War Office building, an architectural masterpiece originally completed in 1906 which has witnessed world-shaping events, this property is set to be a momentous addition to the brand.

2021 Openings

Raffles the Palm, Dubai >>

Raffles the Palm Dubai is set to open its doors in Q4 of 2021. This will be the first Raffles resort on the Palm Jumeirah – the world’s largest manmade island and archipelago. Raffles the Palm Dubai, located across 100,000 square metres of landscape on the West Crescent, will feature 389 luxurious rooms, suites, and villas, each with a balcony and sea-view terrace, and offer eight bar and restaurant concepts.



<< Raffles Al Areen Palace, Bahrain

A serene sanctuary known as ‘the island of a million palm trees’, Raffles Al Areen Palace is located near the island’s protected wildlife park and reserve – home to a wide range of exotic animals and desert plants. With 78 opulent pool villas, one of the largest spas in the region and a wealth of tailor-made and signature Raffles experiences, this palatial property is set to redefine luxury hospitality in Bahrain. Honouring the Raffles heritage, the property will play its part as a cultural hotspot. A collection of one- and two-bedroom villas will feature living and dining areas, an intimate office, and expansive master bedrooms with ensuite bathrooms. A lush and majestic resort, Raffles Al Areen will feature an enchanting secret garden under the care of the hotel’s dedicated palace botanist.

Raffles Udaipur, India >>

Bringing this newbuilt site to life on a 21-acre private island in Udai Sagar Lake, the palatial Raffles Udaipur will be a sumptuous property, set to open in 2021. Surrounded by spectacular hills and a view of the 400-year-old temple in the background, the property has 101 rooms, each with a private pool. The hotel will provide a rare and authentic experience of one of India’s most scenic destinations.





<< Raffles at Galaxy Macau

Raffles at Galaxy Macau will be situated within a stunning architectural landmark featuring a glass airbridge that connects the two towers on every floor. Each of the 450 suites draws inspiration from a modern palazzo, with curated artworks and some featuring private pools and gardens. Raffles at Galaxy Macau will be a spectacular addition to the Galaxy Macau, a world-class luxury integrated resort that offers an array of bespoke leisure activities, on-site entertainment and a specialty restaurant helmed by a multi-Michelin-starred Japanese chef.

2022 Openings & Beyond

Raffles London at The OWO, UK >>

Set in one of the most glamorous and legendary locations in London, Raffles London at The OWO will be the capital's first Raffles property – a storied building that served as Winston Churchill's base during the Second World War and was the birthplace of Ian Fleming's James Bond. Many original architectural details have been preserved while also allowing room for updated design elements. Comprising of 125 rooms and suites, 85 residences, a collection of nine restaurants and bars and an immersive spa, the hotel and residences represent an incredible opportunity for the public to experience this historic property. It is set to be completed in 2022 and will open to the public for the first time in more than a century.



<< Raffles Boston Back Bay Hotel & Residences, USA

Raffles Boston will be the brand's first mixed-use North American venture, featuring both a hotel and private residences. Located in Boston's prestigious Back Bay neighbourhood, just a block away from Copley Square, the 35-storey building will be a new landmark in Boston's skyline, with 146 residences, 147 guest rooms, and six restaurant and bar venues, including a sky bar and speakeasy. The property will feature state-of-the-art facilities and amenities. The striking three-story sky lobby, the first of its kind in Boston, will be the centrepiece of the property, complete with a grand staircase spanning the 17th, 18th and 19th floors.

Raffles Doha, Qatar >>

A cultural tribute to Qatar's heritage, the Iconic Towers in Lusail, a representation of Qatar's national seal, will be home to the new Raffles Doha. A lavishly impressive property with 132 sophisticated suites and 49 branded apartments, the luxurious combo hotel will feature state-of-the-art entertainment and recreational facilities, boutique shopping, movie theatres, restaurants and a cigar lounge, as well as a variety of meeting spaces.



<< Raffles Jeddah, Kingdom of Saudi Arabia

Inspired by the rich history of Saudi Arabia and Jeddah's old town architecture, Raffles Jeddah will have 181 guestrooms – including a spectacular wedding suite and penthouse suite with in-room entertainment – and 188 branded residences. Alongside six restaurants and lounges, there will be an extensive library, a 1,200 square metre spa with eight treatment rooms and a state-of-the-art fitness club. The hotel's meeting facilities include a 1,500 square metre ballroom overlooking the corniche and 1,000 square metres of conference rooms.

Raffles Moscow, Russia >>

The new flagship Raffles Moscow, located next to the Kremlin in the heart of Moscow, is expected to open in 2023 – becoming the first Raffles hotel in Russia. The landmark hotel will offer 153 exquisite rooms across nine floors with views overlooking the Kremlin and Red Square. These will include 20 twobedroom suites, 19 junior suites and two presidential suites with private terraces. Each guestroom has breath-taking views of the city, with a select few offering access to the hotel's courtyard terrace.



About Raffles

Raffles Hotels & Resorts boasts an illustrious history and some of the most prestigious hotel addresses worldwide. In 1887, Raffles Singapore set the standard for luxury hospitality, introducing the world to private butlers, the Singapore Sling and its enduring, legendary service. Today, Raffles continues this tradition in leading cities and lavish resort locales, enchanting travelers with meaningful experiences and service that is both gracious and intuitive. Connoisseurs of life choose Raffles, not merely for its aura of culture, beauty, and gentility, but for the extraordinary way they feel when in residence with Raffles. Each Raffles, be it Paris, Istanbul, Dubai, Warsaw, Jakarta or the Seychelles, serves as a venerated oasis where travelers arrive as guests, leave as friends and return as family. Raffles is part of Accor, a world leading hospitality group consisting of more than 5,100 properties and 10,000 food and beverage venues throughout 110 countries.

raffles.com | all.accor.com | group.accor.com



Translucent Creations

HOSPITALITY SERVICES

Translucent Creations have over 25 years of experience in transforming unusual and unique ideas into a reality using stone, fabric, wood, metallic interlayers and botanica for interior design applications. The concept originates from your imagination, the engineering and know-how from ours. Twin your design with backlighting to elevate your design to another level.

We are proud to work with many of the world's most eminent designers and supply our products around the globe. Our clients include Aston Martin Lagonda, The Ritz Hotel, The Dorchester Hotel and Harrods, the world's leading luxury department store as well as a host of commercial liners and private clients throughout the world.

The **Ammonite** collection is our 'Jewel in The Crown' using some of the world's most beautiful gem stones, **Amethyst, Rose Quartz, Malachite, Smokey Quartz** and **Amber** to name a few to create high end luxury interiors and stunning pieces of artwork when only the very best will do.

Each translucent panel is made up of hundreds of individual pieces that are carefully arranged by hand then set in resin and polished to a lustrous glow by our expert craftsmen. No two panels are the same, giving a truly unique finish to any room.

These exquisite semi-precious materials are hardwearing and resistant to scratches and staining, meaning that they can be used for a wide variety of applications, in both domestic and commercial

settings, including kitchen surfaces, vanity units and floors. They can also include back lighting which enhances the true beauty of these stones to enable us to appreciate them as never before.

Sourced from high quality quarries around the world, semi-precious stones fall into different categories, including quartz and agates:

Quartz is a hard, silica-based mineral found around the world in metamorphic and igneous rocks. Typically occurring as white or colourless hexagonal prisms, quartz is often coloured delicately by impurities.

Agate is found in a variety of bright, translucent colours, including white, grey and black; blue, purple and green; red, orange and brown, as well as yellow. Agate is a form of microcrystalline, a finely grained form of quartz.

Translucent Creations comprises of five very different product groups focused on interior design. Alongside our **Ammonite** range, we also offer **Amberlite, Sheerstone Onyx** collection, **Lightweight stone** and **Decorative Panels**. Our product range provides innovative solutions to modern day challenges, creating unique and bespoke interior designs.

Translucent Creations, an innovative range of materials for today's design challenges.

www.translucentcreations.com

Translucent
CREATIONS



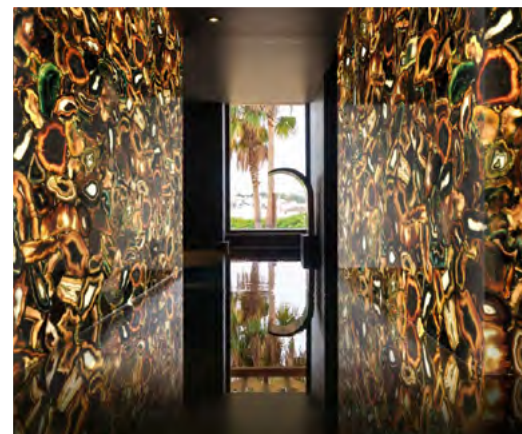
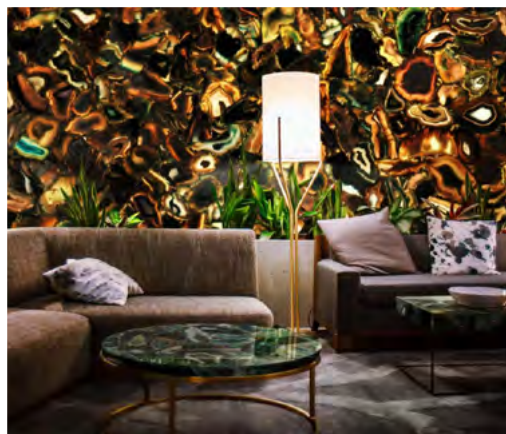
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The Londoner Announces Restaurant & Cocktail Bar Launches

NEW OPENINGS

The Londoner, the world's first super boutique hotel, is set to unveil six unique hospitality offerings that will honour and re-shape the legacy of the West End. Created for a new world era, concepts will include Whitcomb's, The Stage, The Residence, Refuel, 8 at The Londoner and Joshua's Tavern.

Spread across 16 floors, the luxury urban resort will offer an exclusive, cosmopolitan playground that unites the aristocrat and the libertine with a range of day to night experiences. From pool-side relaxation to raucous yet sophisticated lobby bar entertainment and world-class rooftop dining, The Londoner will offer a refined escape for Londoners and guests alike.

The Londoner's F&B concepts are created by Amir Jati, Creative Director at Edwardian Hotels London, and The Londoner's Executive Chefs Matt Downes, Shailesh Deshmukh and Neil Armstrong. With over ten years' experience leading Nobu's global private dining and events team, under Amir's guidance, the culinary teams at Edwardian Group London have been recognised with various awards and accolades, including: Peter Street Kitchen, Best Luxury Restaurant, at the British Restaurant Awards 2019, and Mayfair Kitchen, Best Luxury Restaurant in London at the Luxury Lifestyle Awards 2019, and Best Contemporary Italian Restaurant in London at LUX Global Hospitality Awards 2019.

8 at The Londoner

Located atop The Londoner with a breath-taking view of the city is its decadent rooftop izakaya lounge, 8 at The Londoner. Presenting a palette of world-class modern Japanese cuisine, innovative mixology, and dramatic design, 8 at The Londoner is timeless yet contemporary, and will showcase a blend of the finest ingredients and expert traditional techniques, creating a sophisticated experience above the capital's most iconic neighbourhood.

Offering wonderful transitions of both in and outdoor dining, 8 at The Londoner features a chic lounge area with a firepit at its centre, a Japanese-inspired minimalist terrace, playfully blurring inside and outside with retractable skylights, and glimpses of the city's silhouette, as well as a breath-taking Shima Garden.

The menus at 8 at The Londoner offer simplicity, elegance and finesse, and will feature intricate Japanese inspired small dishes and signature plates, an extensive robata offering with meat, fish and vegetarian options, and a moriawase section with tartare, sashimi and sushi rolls on offer, all headed by 8 at The Londoner's Head Chef Kuenhi Won, previously of Nobu. Out in the Shima Garden, a more refined selection of small eats will be available, as well as a selection of gyoza tacos, including one with grilled lobster with chilli and cilantro.

THE LONDONER

The drinks selection at 8 a The Londoner will include an impressive Champagne and wine selection, as well as a list of reserve sake, exclusive Japanese whisky, and a creative and explorative cocktails selection created by The Londoner's Head Mixologist Pierpaolo Schirru.

Whitcomb's

The signature restaurant of The Londoner, is located on the ground floor, with both street and hotel access and a terrace overlooking the hustle and bustle of Leicester Square. Whitcomb's will offer guests an escape to the Mediterranean in a light and artistic setting.

The seasonal, a la carte menu created by Executive Head Chef Shailesh Deshmukh will transport diners to sunnier climes while evoking the essence of contemporary French cooking, with influences from surrounding Mediterranean cuisines. The menu will feature dishes such as a classic escargot with white wine, garlic and n'duja lemon butter; and seared filet mignon with chanterelle and aged Parmesan crème. Diners can also experience a petit déjeuner,



a pre-fixe menu available for lunch or pre theatre, with fresh bread from the oven, à la carte selections and four 'spécialités', including grilled lobster with cognac.

Working closely with local suppliers, Whitcomb's will offer a number of hand selected meats unavailable anywhere else in the United Kingdom. To accompany, a reserve wine list will showcase a coveted collection of wineries from across the world, paying special homage to France's inimitable terroirs.

Joshua's Tavern

Situated on the corner of St Martin's Street and Orange Street, Joshua's Tavern will serve as a neighbourhood drinking spot specialising in terroir-led gintonicas. The venue's namesake, 18th-century portrait artist and Leicester Square local, Sir Joshua Reynolds favoured gin above all else and The Londoner team have taken inspiration from his love of the spirit and created a menu that honours and innovates.



Reminiscent of the drinking dens Sir Joshua would have frequented in the area, Joshua's Tavern will be a new hub for the creative communities around Leicester Square and a watering hole for like-minded professionals. The drinks menu at Joshua's Tavern will feature over 50 regionally sourced gins, with each going through a five-stage matching process. Led by The Londoner's Head Mixologist, Pierpaolo Schirru. Each match includes a unique combination of garnish, house-infused bitters and tonic, to harmonise, elevate and compliment the botanicals, led by the nuance of the spirits' terroir.

Offering the opportunity to try early expressions of dry gin, there will also be a selection of vintage gins available, with some dating back to 1950. Alongside gin, Joshua's Tavern will also serve a selection of copper tank beer, wines and a selection of other spirits.

To complement, a selection of Tavern Tid-Bits including Roquefort-filled biscuits and 'nduja and Taleggio pastry bakes lend themselves to the food menu, to be enjoyed amongst locals and visitors alike.

Championing Leicester Square's historic position as a hub of entertainment, art, and music, Joshua's Tavern will also be programming a curated line-up of live musicians to ring in the evening each night.

The Stage

Radiating from the lobby of The Londoner is The Stage, featuring an all-day programme of menus centred around the luxury, glamour, elegance and sophistication of its headliner, Champagne. The Stage's offering brings about a fusion of classicism through coveted vintages, prestige cuvées and the finest ingredients with a cosmopolitan and modern attitude, fitting of The Londoner's central London location and state of the art design.

The food and beverage programme at The Stage will begin with a Champagne breakfast, followed by The Londoner's Champagne Afternoon Tea and rounded off with The Stage's Grand Finale, which will see tables dressed with the most luxurious of rarities, including seasonal rock oysters, Oscietra and Beluga caviar, charcuterie and artisan cheeses, once again complemented by Champagnes from The Stage's informed list of cuveés.

The Stage's design presents a synergy of opulence and avant-garde, both intimate and seductive, whilst open and inviting, featuring accents of cream and gold, low-level comfortable armchairs, and chic bar dining. The Stage will also feature a curated entertainment line-up.

THE LONDONER

Refuel

Complementing The Retreat, The Londoner's 24-hour gym and wellbeing area, is Refuel, a sanctuary hidden beneath Leicester Square, offering an escape from the stresses of daily life and a food and beverage designed to refresh, recharge and rejuvenate. Perfect for gym-goers, poolside wellness or dietary regimes, the Refuel clinic will be open only to hotel guests, members and day spa guests.

Available to-go post-workout, perched at the bar or in a secluded cabana, the offering at Refuel will include detoxifying smoothies, beauty juices, nourishing body wraps, and Ayurvedic morning ritual bowls, among other delicious and vibrant options.

HOTEL GUESTS ONLY

The Residence

The Residence, exclusively for hotel residents, will be hidden above the happenings of the ground floor and will feature an exclusive collection of discrete areas made for relaxing, working and indulging. Guests can enjoy complimentary items from the moving Residence Cart - offering fresh breakfast delicacies in the morning and followed by Mediterranean antipasti.

For intimate dining, The Residence's Y Bar and The Drawing Room will offer an à la carte menu and a curated reserve wine list, complemented by signature house cocktails. Guests will also be able to experience The Whisky Room, where a secret passage will reveal an intimate 14-cover parlour, for guests to explore the world of Whisky including the rare, renowned and the yet-to-be-discovered.

In-Room Dining

The Londoner's in-room dining experience will provide a culinary tribute to haute couture, where the capital's contemporary dining scene meets elegant silver tray service.

Printed in a style inspired by iconic fashion publications, the in-room dining magazine will lead guests on a journey of editorial inspiration. Designed to inspire and push the boundaries of traditional bedroom offerings, the menu will feature an array of carefully and expertly crafted dishes.

Gracing the final pages of the magazine, 'The Exceptional Surprise' will present a collection of gifts and celebratory moments handcrafted and selected by the chefs, sommeliers and mixologists, to be enjoyed in the comfort of the bedroom.



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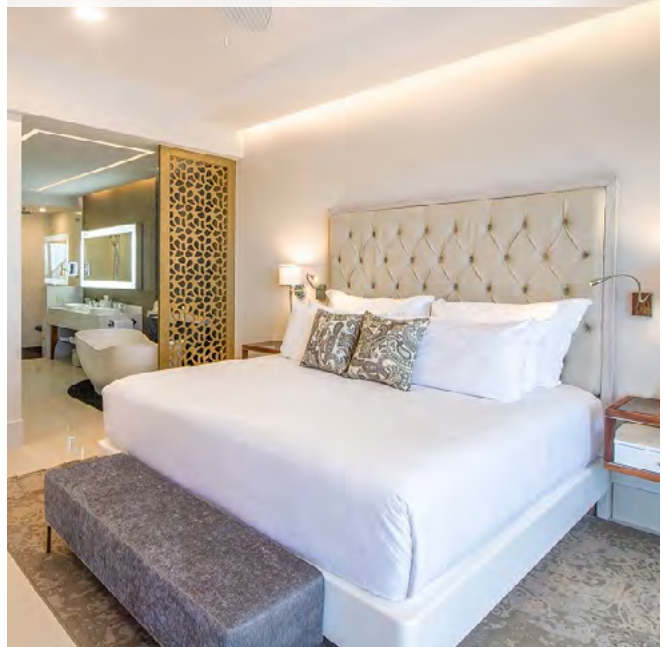
Combining Contract Flooring and Technology

FLOORS & FLOORING

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

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

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

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New Audio Experience in Luxury London

SOFTWARE, HARDWARE & SYSTEMS

Flagship hotel development completes the ambience of luxury with the seamless magic of Sonance invisible speakers

Located at the northern edge of London's Belgravia on Grosvenor Place, overlooking Buckingham Palace Garden, The Peninsula London is a five-star flagship hotel development scheduled to open in September 2022. The hotel's owners, architects and developers have devoted their combined energies toward curating the most pristine and exquisite guest experience possible. And not just by divining an ambience of luxury "befitting one of London's most celebrated addresses", but in the subtlest ways as well.

As the world's most experienced hotel design professionals understand, it's often the smallest discoveries that make for the most joyous and memorable experiences. Which is why the team at Peninsula London chose Sonance invisible speakers for high-quality audio in all the bedrooms and communal areas. Concealed behind a thin layer of plaster, Sonance invisible speakers create the magical effect of music and speech appearing to float in the air without any obvious source. The new audio system involves no fewer than 496 individual elements.

The idea of invisible speakers is nothing new, but the design has hitherto suffered from muffled sound and poor intelligibility. However, a technological breakthrough from America's leading architectural speaker maker has found a way to deliver the full-range fidelity of a high-quality traditional speaker from a completely invisible one. It's taken two years

of dedicated research and proprietary measurement tools to develop the new 'Motion Flex' invisible models. Within conventional designs, there's nothing to stop waves from the mid driver interfering with those from the bass driver on the same radiating diaphragm. For the Motion Flex models, Sonance has found a way to isolate these discrete wave patterns from each other, delivering significantly lower levels of distortion and coloration, and a new performance benchmark for invisible speaker design.

As Habitech's Market Development Manager Jane Anstead says: "The highest-end hospitality seeks to attract the world's most discerning customers by making the quality of luxury as tangible and memorable as possible in ever more inspirational ways. When even the richest clients associate sound with speakers, the magic of seemingly source-free full-range audio from completely invisible ones is another way for hotels and restaurants to differentiate the quality of their customer experiences."

For further information, please contact Jane at jane.anstead@habitech.co.uk



SONANCE

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“Really proud to be the first company in the UK to install the new incredible IS10 invisible speakers. We heard these in December and we were truly blown away... speechless with the quality...we know interior designers are going to love them...” [Andy Bell, Trusted Technology](#)



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HABITECH



Industville brings bespoke lighting to Bocca Social in Beckenham

DESIGN & ARCHITECTURE

Food and drinks make the perfect foundations for a bar and restaurant atmosphere. Therefore, the interior design and décor of the environment should never be underestimated. Bocca Social desired to create a flawless ambience for its guests, whether they wanted to tuck into a tasty Italian dish or sip on signature, crafty cocktails with friends.

It's key for every hospitality venue to have high-quality accessories to reflect its concept and offering, and this is exactly what Bocca Social has achieved. The aesthetically pleasing Beckenham-based Italian bar and restaurant boasts an eye-catching floral wall, plush pink furnishings and striking brass vintage lights, which when combined with the stand-out food and drinks, generates a seamless, enhanced experience for patrons.

Brooklyn Dome Pendant - 13 Inch - Brass, £69, & Brooklyn Dome Wall Light - 8 Inch - Brass, £69, by Industville (Image supplied by Bocca Social)

Lighting was an essential element to set the tone and mood of the establishment. Bocca Social opted for a selection of uniquely handcrafted vintage-style lights from Industville, which work in harmony with the beautiful pastel colour scheme and exposed brick walls to create an industrial haven. "Lighting has the ability to determine whether a customer has a positive experience and how long they decide to spend there - more importantly, determining whether they become a regular patron," explains Natalia Georgiadou, marketing communications manager for Industville. "The secret to good lighting is having the option of a dimmer. This enables venues to adjust the lighting throughout the day to suit each type of guest and occasion. For example, dimmer lighting in the bar area in the evenings contrast against brighter lights for lunchtime get-togethers."

INDUSTVILLE



INDUSTVILLE

Brooklyn Dome Pendant - 13 Inch - Brass, £69, & Brooklyn Dome Wall Light - 8 Inch - Brass, £69, by Industville (Image supplied by Bocca Social)

With the guidance of the Industville team, the owners selected three signature industrial lights: the Brooklyn Dome 13 Inch Pendant, Orlando Wire Cage 4 Inch Wall Light and Brooklyn Dome 8 Inch Wall Light, all in the vintage brass finish. Lights were placed throughout the restaurant and bar areas and above tables to cast the idyllic amount of illumination for the ultimate dining atmosphere.

Understanding the need for stylish, industrial and affordable lighting, Industville has a large range of lights which are perfect for every interior style going. All products are made from high quality, raw materials and handcrafted to a unique, industrial finish. There's even the option to craft your own bespoke lighting!





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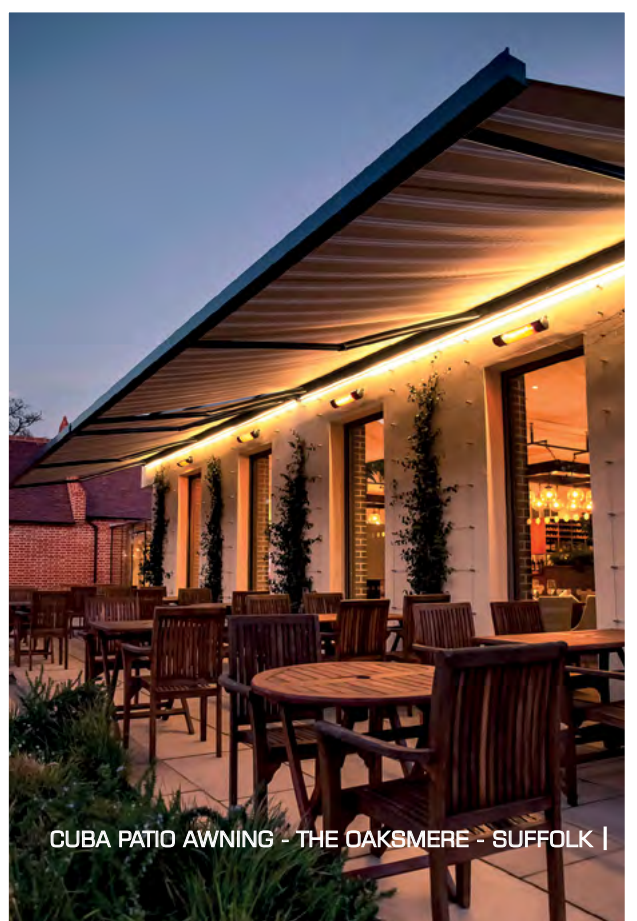
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Full Mapei System Provides Seamless Finish To London Food Court

FLOORS & FLOORING

Mapei products have been specified as part of works to the flooring at Medz Corner Food Court in Kensington, London. The existing cementitious flooring was uneven with cracks and required patch repairs for localised loosely adhered areas. Delta ProFloor carried out work on the project, using a full Mapei resin flooring system to create a level and aesthetic appearance for long-term use.

Prior to creating a level floor to the food court and toilet areas, the existing flooring received diamond grinding for full preparation and calibration. Two component solvent-free epoxy adhesive Mapei Eporip was then used to repair any cracks.

The full Mapefloor System 31 was then used to create a durable, non-slip finish flooring. This multi-layered epoxy system includes Primer SN, a two-component epoxy primer to protect and coat the substrate and promote adhesion. Quartz 0.5 was applied to the primed area while still wet to create a suitable surface key for the Mapefloor I302 SL to bond onto.



MAPEI

Once hardened, any excess quartz sand was removed and Mapefloor I 302 SL was then mixed with Mapecolor Paste in Tin Grey to create a shade to fit the requirements. Once mixed, it was then applied with a medium piled roller for a smooth surface. This two-component, epoxy formulate is suitable for use in the foodservice industry due to its resistance to deep cleaning, as well as its sleek and seamless finish. Not only does it offer a smooth finish, it is also non-slip to reduce the possibilities of falling and slipping.

For this particular project, Mapefloor I 302 SL was the ideal choice for the flooring finish as it met the full brief provided by Medz Corner; it offers a suitably levelled finish for the stability of tables and chairs, resistance to stains, and an attractive aesthetic for this multi-restaurant food court.

www.mapei.co.uk





Le Chic Picnic

For fashionistas and romance seekers

CASTILLE PARIS

Castille Paris is a five-minute walk from the Jardin des Tuileries and the hotel can equip guests with a wicker basket full of everything they need for a Chic Picnic in the great outdoors. The picnic includes chilled champagne, chamomile smoked salmon, quiche Lorraine and a salad of stracciatella di Bufala cheese, Datterini tomatoes, basil oil and fresh basil leaves. Lunch is finished with strawberries with whipped cream and chocolate. A vegetarian option is available. The Chic Picnic is available for Euro 150 (GBP 128) for two people or Euro 250 (GBP 213) for four people.

Free Museum Pass - for art lovers

Castille Paris is walking distance to many of Paris' most beloved museums and galleries. To celebrate their reopening to the public, guests booking a room at Castille Paris through Kirker Holidays will have a two-day Paris Museum Pass included in their stay, which gives free entry to over 60 museums

and monuments in and around Paris, including the Louvre and Musée d'Orsay

Kids Stay Free at Castille Paris - for the whole family

At Castille Paris, two children under 16 stay for free if sleeping in a room with at least one adult. The hotel has plenty of accommodation options for families, from the Family Room accommodating up to four, to the Dolce Vita Apartment, a luxury two bedroom apartment with a large living room, and the option of an adjoining 20-sq.m private room, that can accommodate up to eight guests in total. Children under three dine for free from a special menu of dishes thoughtfully prepared to bring lots of tastes and colour to mealtimes. Other children's amenities include a welcome kit of treats and surprises, bath-time toys, high chairs, cradles or cribs, a stroller for days out and bottle warmers.

Paris by the Sea – for beach lovers

The annual Paris Plages event is now in full swing, transforming the city into a seaside resort. The banks of the River Seine, La Villette canal and the Trocadero Gardens have been turned into sandy beaches dotted with parasols, palm trees and deckchairs. Visitors are invited to take a dip in La Villette canal basin or take part in watersports on offer, or relax with a book or board game.

Michelin-Star Cuisine Under the Stars – for gastronomes

No trip to the City of Lights would be complete without a gastronomic experience. L'Assaggio, the gourmet restaurant run by Michelin-starred, Chef Ugo Alciati, at Castille Paris combines French gastronomic traditions with Piedmont cuisine. During the summer months, guests can dine al fresco on the restaurant's outdoor terrace with its Roman fountain and frescoed walls, choosing from a summer menu including dishes such as White Fish Carpaccio, Confit Tomatoes, Capers & Taggiasche Olives and Pastificio Mancini Fusilli with Zucchini,

Mint and Botarga. Castille Paris' new Dolce Vita package includes overnight accommodation for two in a Deluxe Room, along with Parisian breakfast and a three-course dinner for two at L'Assaggio Restaurant with two glasses of champagne and coffee, and is priced from Euro 420 (from GBP 358) per night based on double occupancy.

Accommodation Offer

Kirker Holidays offers a three night short break at Castille Paris in September 2021 from GBP 1,247pp including Eurostar in Standard Premier class, transfers, accommodation with breakfast, Kirker Guide Notes to restaurants and sightseeing, a two-day Paris Museum Pass, carnet of Metro tickets, Seine sightseeing cruise and the services of the Kirker Concierge to book opera, concert or museum tickets, arrange private guided walking tours and excursions, or reserve a table at a recommended restaurant. The Eurostar terminal at Gare du Nord is a 15-minute taxi ride away from Castille Paris. To book, call 020 7593 2288 or visit www.kirkerholidays.com





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areas and back-office use and their VIOA B1 TOWER for after-hours disinfection of function and banqueting rooms, restaurants, lounges and bar areas. Used in hospitals for decades, this solution has been updated and adapted for use in a wide range of public spaces.

EFSEN are a leading European engineering company specialising in industrial and design-led UVC cleansing solutions for surfaces and object disinfection. EFSEN UVC BAR is perfect for killing viruses and bacteria on hard to clean surfaces such as soft furnishings, desk and counter-tops, gym equipment and kitchen areas. EFSEN BENCH & WALL BOX are perfect for sanitising small and large objects from tablets and laptops to phones, keys, glasses and stationery.

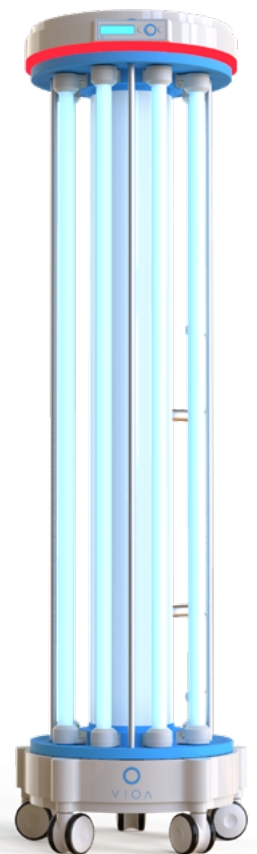
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Ruby Hotels Opens First Hotel In Exciting City Of Cologne

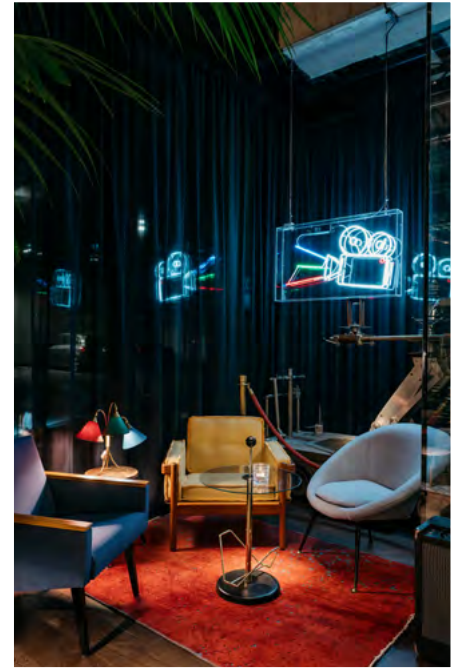
NEW OPENINGS

“Ruby goes Late-Night” is now the motto at the newest Lean Luxury Hotel Ruby Ella in Cologne. The hotel is located in a prime downtown location: the former Capitol area, famous for its rich history in TV studios and entertainment. With 186 rooms across 7,500 square metres the hotel's design revives and celebrates a very special era of German broadcasting history.

Ruby Hotels, the Munich-based hotel brand and pioneer of the ‘Lean Luxury’ philosophy, led by Michael Struck, CEO and founder, has launched its first Cologne hotel, Ruby Ella. The brand new hotel opened on June 7, 2021, and is the eleventh hotel of the Ruby Group.

The 186 rooms are spread over six floors and take guests into the legendary world of late-night shows, paying homage to Cologne's status as the most important media location in Germany. The public areas with check-in, bar & café are located on the first floor of the impressive new building, which is ideally situated in the city center on the Hohenzollernring and in the immediate vicinity of the trendy Belgischen Viertel. As in all Ruby Hotels, the Ruby Ella Bar is open 24 hours a day for Cologne locals and provides an enrichment on the Hohenzollernring nightlife mile. Where once iconic German hosts like Harald Schmidt and Stefan Raab offered late-night shows of the highest class, today the Ruby Ella Show presents itself. Large illuminated





signs, a typical stage with talk show host desk & guest chair, a colorful mix of vintage furniture and quite a few props from the cult late-night show times of the 90s can be found in the public areas. Highlights include an original camera crane, the eight-meter-long “Show Time” vintage lettering on the ceiling and the show band instruments suspended in front of it.

The centerpiece is the 24/7 bar with its quilted turquoise leather fronts that echo the typical look of old leather chairs and contrast excitingly with red marble and raw brass. Urban charm is provided by the open concrete walls that run throughout the hotel and rooms. These also show the typical Ruby signature: high open ceilings, fresh bright white, glass rain showers integrated into the room as well as wooden wall paneling and high-quality oak floors. The design highlight above each bed is the “Late-Night” moon lamp whose cable depicts the skyline of Cologne.

The new building, set back in the quiet courtyard of the former Capitol, is located in the heart of Cologne. In addition to numerous restaurants and cafés, there are opportunities for shopping, as well as several cinemas and clubs, making the Hohenzollernring one of the most popular promenades, especially among young people. It takes five minutes by public transport from Friesenplatz to the main train station and 25 minutes to Cologne/Bonn Airport.

The building, designed by architect Christoph Ingenhoven according to the highest sustainability standards, is impressive even at first glance. A

particular eye-catcher are the almost 100 trees and shrubs planted in a staggered pattern on the hotel. The planting concept came from Swiss landscape designer Enzo Enea. Cologne-born Daniel Suré is taking over the management of Ruby Ella. The experienced hotel manager has already worked in renowned hotels in Switzerland and Germany. “The location of our Ruby Ella between the Belgischen Viertel and the Gerlingquartier is perfect for discovering the Cologne lifestyle on your own. Whether on a business trip or a city break, in just a few steps you’re right in the middle of the action,” says Suré.

The hotel and rooms follow Ruby’s Lean Luxury philosophy: a location in the heart of the city, top design and high-quality amenities with the essentials, and remains an affordable option, by consistently dispensing with superfluous and non-essentials. “This works because, following the example of modern luxury yachts, we accommodate our luxury in a relatively small area and simply leave out non-essentials. We also organize ourselves with the help of our own technical solutions in a completely different way than is usual in the industry. We plan and build more modularly, centralize more strongly and automate consistently behind the scenes. This helps us to make a luxurious and unique hotel experience affordable for our guests,” says Struck, explaining the company’s approach.

Nightly rates at Ruby Ella start from €89 per night including breakfast. For more information, please visit www.ruby-hotels.com/ella

At Tetrad We Are Very Proud of Our British Heritage

FURNITURE

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'It is widely known that clients purchase Tetrad furniture because of its unmatched quality and durability as much as for the way it looks and stands out' says Janus Cooper, Managing Director.

Equally our ability to adapt and flex in design and production means that we are able to work on smaller projects and scale up to support larger projects too.

Tetrad is also very proud of its work launching its latest product range 'Naturally Tetrad'. This will make a very positive difference on it's sustainable journey, using 100% natural fillings and covers and again handmade in the UK.

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For further information, please contact Suzanne Berry via sberry@tetrad.co.uk or call 01772 792936.



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King of Cotton was established in the UK during April 1995, having been originally founded in the town of Gallarate,



Northern Italy in 1880 as 'Re di Cotone', the Italian for 'King of Cotton'.

At that time, Re di Cotone was owned and run by Alceste Pasta. When Alceste retired one of his closest partners, Signore Pastorelli, took over ownership of Re di Cotone. The Pastorelli family run the Italian business to this day and continue to supply outstanding cotton products throughout Italy to both retail and major commercial companies.

It was in 1995 that Hector James Gauld, asked his brother in law, Paolo Pastorelli for permission to use the King of Cotton brand in the United Kingdom with the aim of supplying Hotels with premium products, principally from Italy but also sourced from around the world.



So began UK's very own 'King of Cotton'. Over the years King of Cotton developed a reputation for providing high quality cotton products, at fair prices with a high level of service.

Demand grew across the Hotel sector and with guests making enquiries as to the source of the bathrobes and towels in their rooms, hotels began making these and other King of Cotton branded items available for sale. The King of Cotton retail experience was born.

Momentum gathered, and in 2003 the King of Cotton website was launched, making a wide range of quality products available to all who desired difficult to find, premium products, at corporate prices.



King of Cotton is now the 'go to' supplier for corporations and households throughout Europe. There are branches in London, Paris, Brussels, Nice and Marbella. With eight outlets across five countries, King of Cotton's finest cotton products can be found extensively across the continent both online and in store.

By choosing King of Cotton, you can be sure that you're in the best place for all your bedroom and bathroom requirements. Behind the name lies a legacy and heritage that goes back to Gallarate, in the foothills of the Italian Alps 140 years ago.

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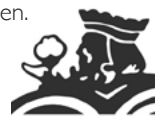
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Groupe GM launches new Omnisens amenities line after 12 years of partnership

OMNISENS



Groupe GM, one of the leading international amenities providers, is launching a new hotel line with the distinguished Omnisens brand. Celebrating collaboration together since 2009, this specially tailored amenity range will be made available worldwide thanks to Groupe GM's extensive distribution network.

The new line is inspired by the Fraicheur Tonique range and enriched with white tea extracts. The formulas, with their subtle notes of Green Tea and Bergamot, contain up to 98% of natural origin ingredients.

The sensorial Spa experience reinvented by Omnisens promises sensations never experienced before and a deep sense of wellness within. Taking inspiration from abundant nature, where fragrances, natural ingredients and exceptional textures mingle, Omnisens stimulates the senses and encourages total vitality. Since its creation in 2008, Omnisens has been extending Spa-inspired wellness through its "Spa at Home" experience, inviting each of us to explore our own "Sensory garden".

Featuring generous sugarcane-based 300ml Ecopump dispensers and 400ml Ecofill dispensers 100% made from recycled plastic for liquid soap and shower gel, the Omnisens amenity range is fully in line with Groupe GM's Care About Earth program. With this launch, Groupe GM continues its commitment to developing products in a way that reduces their impact on the environment and thus contributing to environmental sustainability for generations to come.

Laurent Marchand, President of Groupe GM, commented "We are thrilled about this new collaboration with Omnisens. Inspired by a deep sense of wellness and the richness of nature, we think this next amenity collection is an excellent fit to meet the needs of hotel guests, while in line with the values of our Care About Earth program. After 12 years of partnership with Omnisens, we look forward to bringing this new line to hotels worldwide."



The new collection boasts a wide range of amenities, including Bath & Shower Gel, Hair & Body Gel, Shampoo, Conditioner and Body Lotion available in 30ml tubes, which are 90% plant-based and made from sugarcane. These amenities are also available in 50 ml bottles, which are 100% plant-based from sugarcane. The products are complemented with a 20g soap, a 30g massage soap and a 40g exfoliating soap, as well as 30g bath salts, a 30ml Hand Cream and a 20ml Thé Tonique dry oil.

The range also offers the 300ml Ecopump dispenser made from sugarcane, for liquid soap and hair & body gel.

For a safe-refillable and traceable system liquid soap and hair & body gel are available in 400ml Ecofill dispenser, 100% made from recycled plastic and recyclable with an 8g recyclable pouch. Ecofill is a permanent system, the bottle stays, only the pouch needs to be replaced.

Lastly, hair & body gel, liquid soap and conditioner are all also available in the 375ml Ecosource with exclusive airless technology, guaranteeing formulations without preservatives. The airless sterile refill bags are made from only 11,7 g of plastic, offering a unique combination of quality, ecology, innovation and security.

Discover all the brands offered by Groupe GM at: <http://www.groupegm.com/> - or alternatively contact your local distributor. For the UK Distributor, please contact ASLOTTEL on +44 1372 362 533 or visit their website: www.aslotel.co.uk

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Oliver Hemming is the English designer making a beautiful collection of luxury alarm clocks and Bluetooth speaker alarms for hospitality. He recently won 2 of the prestigious GOOD DESIGN® Awards for his work. The GOOD DESIGN® Awards are the world's most prestigious and oldest Design Awards program. Founded in Chicago in 1950 by architects Eero Saarinen, Charles and Ray Eames and Edgar Kaufman.

This will be of keen interest to interior designers and operators who are looking for the best new accessories to complement 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 while the Downtown fits better in more open areas, but both have the same performance, impeccable good looks and simply intuitive controls, making them perfect for a hotel room. Available in black, white and ebony veneer, there are six models to choose from.

The Robin is an Award-Winning Bluetooth speaker alarm clock for premium hotels. Specifically designed for hospitality, it has series of features that make it the outstanding product in its class. With good looks and world class engineering the Robin has simple intuitive controls, a refined audio tone and a very competitive price point. 100% designed for hospitality the Robin has a patented one-time alarm function, so when the alarm is set and then rings, the alarm will automatically put itself into the off mode, meaning that it will not ring again until it is reset. This feature as well as its easy Bluetooth connection and twin USB charging points will surely make it a winner with many hoteliers. With a power cable that doubles up as a security tether it will not go walking either and a secret volume limiter enables the hotel to limit its output in noise sensitive rooms. The Robin's features show that Oliver has carefully included the features that the industry needs when designing this new product.



ROBIN



Also new to the collection is the stunning Obsession alarm clock. It has a new body, domed glass lens and a patented light function that helps extend battery life. As luxury hotels need the best without breaking the bank, these finely detailed designs are ideal as they are both luxurious and affordable. The hand polished stainless-steel cases and the beveled mineral glass lenses give them a jewel like quality that comes from the exquisite attention to detail. The simple graphics are illuminated at night by a light that comes on when the clock is picked up or tilted slightly backwards, so there are no lights to disturb the guest at night. They also have a silent sweep action movement so there is no ticking sound. The Obsession & Desire series are now approved by the some of the world's best hoteliers and come in polished stainless steel, rose gold, black, yellow gold and brushed gold.

For more information about how Oliver's beautiful products can help your project, please see www.oliverhemming.com or email him at oliver@oliverhemming.com

SONGBIRD

THE NEW BRAND STANDARD



Oliver Hemming

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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.



www.oliverhemming.com



Richmond International reunites with P&O Cruises to unveil elegant Interiors on new ship Iona

DESIGN & ARCHITECTURE

London based hospitality design specialist Richmond International has revealed sophisticated and elegant interiors on board P&O Cruises newest ship Iona.

The design vision for P&O Cruises latest ship Iona was to make 'the sea the star'. Richmond International was tasked with creating an environment that brings the outside in, spaces where guests can retreat in comfort and where they are delighted every time they visit.

The project includes the design of several spaces including the cabins and suites, Oasis Spa, The Limelight Club, The Club House, The Crow's Nest, Ivory Suite, The Epicurean restaurant and Ocean Studios cinema. Through carefully considered design, each space has its own distinct character and ambience that effortlessly blends into the next.

Richmond International director Terry McGillicuddy commented: "It was a pleasure to work with P&O Cruises again on this fantastic new project following the success of our work on Britannia. With Iona we

have created an elevated guest experience through meaningful design touches that create a sense of luxury and sophistication."

Cabins, suites and corridors

Taking inspiration from the ocean, the cabins and suites reference the ship's environment through subtle design touches. For example the carpet pattern features nautical knotting and the circular mirroring and artwork playfully nod to traditional portholes. The use of light blue and sandy yellow tones throughout are a reflection of the sea and shore.

The Conservatory Mini-suites on board Iona, which are a first for P&O Cruises, continue the theme of bringing the outside in with the introduction of an additional conservatory space. This area can be closed off from the main cabin or opened up to create a direct connection with the balcony and sea. The L-shaped sofa seating area offers an ideal setting for a morning coffee or pre-dinner drinks with stunning seascape views.

The premium suites, complete with a spacious lounge area and lavish marble-style bathroom, are characterised by their muted sandy tones and contemporary styling adopted to channel the spirit and elegance of luxury yacht design.

In the corridors a directional-lined pattern is used on the carpet and feature panels have been introduced outside each room with a letter box for invitations and menu cards, integral lighting and cabin number.

Spa

Spanning two decks, the expansive spa is a sanctuary of relaxation with an understated and refined aesthetic. A timber ceiling feature, designed to reflect the movement and rhythm of the ocean, overlooks the reception. The connection with the ocean is also highlighted with the use of soft corners and light materials as well as ocean inspired tiling on the walls.

Timber panelling frames the treatment rooms. Most of these have comfortable window seats boasting ocean views through the large windows. In keeping with the nautical theme the wooden screening and wall panelling also feature a flowing wave design.

Spa areas include the thermal suite, complete with a large central hydrotherapy pool with massage jets and air recliners, a therapeutic sauna, sensory steam rooms and experiential showers, a gym and a fitness studio.



The Limelight Club

The backlit bar and central stage area are the focal points in this intimate dinner and entertainment venue. The surrounding furniture and carpet follow a deep purple colour scheme, further enhancing the space's sultry, exclusive ambiance. At the rear of the room several booths have been created each with their own decorative chandeliers.

The Club House

The Club House is a multifunctional space, effortlessly moving from day to night; from a morning coffee spot with views across the ocean to an evening entertainment hub hosting comedy nights and live bands.

A bright and inviting space, The Club House takes inspiration from spring colours with the use of botanical greens and yellows for the marble tables, furniture and carpet. Around the upper seating area, a ceiling feature incorporates these colours into a pergola installation with a greenhouse feel.

The Crow's Nest and Ivory Suite

The Crow's Nest takes its inspiration from the high seas featuring naval references throughout, for example the use of brass metalwork and mirroring. Deep navy blues and metallic gold finishing bring a sense of sophistication and exclusivity to this bar area. The introduction of soft lines in the circular screens and carpet pattern also represent a musical influence; a nod to the entertainment that take place in this space.

The multi-purpose Ivory Suite is adjacent to The Crow's Nest and transitions seamlessly, using the same carpet pattern but with a cream base.

The Epicurean restaurant

Iona's fine dining restaurant The Epicurean features floor to ceiling windows offering uninterrupted views. Taking centre stage inside the restaurant is the undulating ceiling achieved through panel work and lighting that reflects the movement of the waves. The rise and fall of the ocean is subtly mirrored in the variation of teals, creams and whites that are used in the carpet and artwork.

Ocean Studios

With rich scarlet hues and bare bulb Hollywood lighting, this four-screen cinema complex is a true celebration of the great cinema era. Guests are guided from the foyer to the screening rooms by a lane of patterned carpet and lighting that is surrounded by a series of film posters.



Oddfellows Hotels appoints new GM for Oddfellows On The Park

INDUSTRY NEWS

Oddfellows Hotels has announced Helio Correia as General Manager of the 22 bedroomed Greater Manchester design-led boutique hotel, Oddfellows On The Park

In his new role Helio will oversee all hotel operations, from the 22-bedrooms to The Galloping Major restaurant, Stud Room Bar as well as the hotel's popular weddings and events division.

Correia joins Oddfellows Hotels from Manchester's Townhouse hotel where he directed the Manchester hotel to great success over his three-year term as Deputy GM.

He holds over fifteen years' experience in the hotel industry. Trained in both Hotel Management, and Marketing and Communications, Correia gained valuable international experience both in his native Portugal and in Angola at the Ritz Waku-Kungo hotel. In the UK he has over 8 years' experience within Macdonalds Hotels and with Bespoke Hotels.

Helio said of his appointment: 'I see Oddfellows On The Park as a place where we can go back to basics with old school hospitality – a place where the guest's experience is paramount. There is no automated check in here, and you will know your receptionist by name by the end of your stay. Although it is only minutes from the airport and a short commute into Manchester city centre, it is surrounded by acres and acres of amazing parkland and offers the perfect country style escape, close to the city.'

Paul Brown, Director, Bespoke Hotels said: 'We are delighted to welcome Helio to the Oddfellows family. Helio is one of hospitality's naturals, with a flair for innovation and a drive for perfection. We look forward to seeing him stamp his creativity upon a hotel that is already so full of charm and character.'

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The day will consist of three events staged simultaneously in London, Rimini, and Stockholm. By attending, you will join commercial directors, hotel owners, general managers, revenue, sales, and marketing professionals, all making the most of the unique opportunity to hear first-hand from those leading recovery within the industry.

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- How do you replace absent guest segments?
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Let's connect

CardsSafe Ltd. Teams Up with Bacchus Wines (PLDC)

HOSPITALITY SERVICES



CardsSafe Ltd. is pleased to announce a new partnership with wine broker and aficionado Pierre-Loup DeCam, founder of Bacchus Wines (PLDC).

CardsSafe and Pierre-Loup are thrilled to be working together to bring the joyful wines of Parenchère in eastern Bordeaux to independent restaurants, pubs and bars in the UK.

For all the negatives the last two years have brought the hospitality industry, a lot of good has blossomed from visionary individuals in the field. In 2019, after decades of business together, an idea struck. Could CardsSafe and Pierre-Loup's wine brokerage business, Bacchus Wines (PLDC), based in Surrey, Hampshire, collaborate in a way to benefit their mutual customers?

The answer was, yes, they can!

"I am thrilled at the prospect of a great potential synergy for the expansion of the business by working in collaboration with CardsSafe," explains Pierre-Loup.

How it all began

Pierre-Loup and Trond Rornes, Director of CardsSafe, met years back when Pierre-Loup was the landlord of a 500-year-old pub in Surrey. CardsSafe was first installed in the iconic public house in 2008, with additional units added quickly. He and his team saw immediately the benefits of the CardsSafe system,

which handled their customers' bank cards safely, eliminating all fraud and increasing spend via food and drinks tabs by more than 20%.

About the Wines

Bacchus Wines (PLDC) offer beautiful wines to private clients and independent outlets. Pierre-Loup DeCam's mission is to continue bringing the wines of the Parenchère, in eastern Bordeaux, among a few other appellations, to the UK market.

The majority of the wines hail from the globally award-winning Château de Parenchère. Although the Chateau dates back to 1570 and has a long and well-established history in viticulture, the estate now spans 188 hectares (463 acres), of which 169 acres are dedicated to vines.

Raphael Gazaniol renovated the Chateau in 1958 on his return from Morocco. Later it was further developed by his son Jean. Pierre-Loup's family also moved back from Morocco to the area, in the 1960s, and the teen boys grew up together. Lifelong friends, Pierre-Loup and Jean, have been close in business and life for over 50 years, the relationship based on respect, trust and the love of good wine.





Jean Gazaniol, Creator of the fine wines of Ch. De Parenchère explains.

“Pierre-Loup and I have been blessed with a friendship that has lasted for over half a century. We both worked in agriculture, and I, particularly in the development of Château de Parenchère with my father, Raphael, whom I took over in 1970. This love for the land and the terroir naturally strengthened our ties. And what has always pleased me about Pierre Loup’s approach to wine is that he has always been interested in WINE in itself apart from any consideration of classification, notoriety or fashion.”

The soil in this region is chalky/clay, with the vineyard specifically planted on hillsides. The average age of the vines is 25 years, and older vines are more than 50 years old. The grape varieties vary according to the style of wine, and the average annual production is 400,000 bottles.



There are six signature wines: The ‘Classique’ red Château de Parenchère, the prestigious ‘Cuvée Raphaël’, the Bordeaux Clairet, the ‘La Roseraie’ ‘Bordeaux Rose’, the Bordeaux ‘Blanc Sec’, the cuvée ‘Esprit de Parenchère’ and the 2020 vintage: ‘L’Équilibriste’.

Château de Parenchère aims to obtain a well-balanced wine with a firm density and elegant and mellow tannins. They also seek to produce an elegantly wooded wine, with a present yet discreet oak (‘Cuvee Raphael’ and ‘Esprit de Parenchère’), that leaves plenty of room for expressing red fruit and spices aromas.

Trond Rornes, Director of CardsSafe, says,

“I am convinced that all CardsSafe customers will come to appreciate the Parenchère wines that Bacchus Wines (PLDC), is going to bring to the UK market via its energetic representative Pierre-Loup.”

CardsSafe and Pierre-Loup look forward to their partnership to offer UK restaurants, independent pubs and bars the opportunity to provide their customers with the fantastic Chateau de Parenchère wines from the Bordeaux region.

For information on partnerships, please email trond@cardssafe.com

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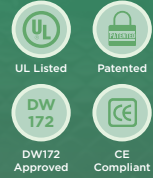
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- Reduce costs
- Expand existing menus
- Retro fit
- Cut emissions

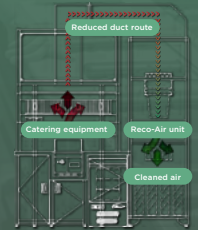
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DERALAM

Keen to stay ahead of the market, Deralam have sole UK distribution rights for Homapal®, that specialise in laminates of various finishes including real metal surfaces, this leaves an almost unlimited scope for creativity and customisation; meaning that this product has a multitude of applications and finds its way into cruise ships, bars, restaurants, nightclubs and high street retail stores, in fact, any vertical surface that needs to be enhanced. Over the years, hardly any other material has proven its worth in interior design to the extent in which the laminate has done. Looks, feel and function are combined to get the interplay of elements into all-embracing spatial concepts in a way that could not be more natural. Deralam is the ideal choice for Architects, manufacturers and retailers alike.



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Bespoke Book Collections To Educate, Entertain, Inspire

DESIGN & ARCHITECTURE

In the age of sustainability and digital detox, books are having a timely resurgence. Book curation experts Ultimate Library, created by Philip Blackwell in 2009, are the go-to team when it comes to creating the perfect book collection. Working with hotels, resorts and interior designers around the world, Ultimate Library curate bespoke book collections tailored to location, aesthetic and client's needs. Whether a wellness resort in the Maldives or a city break hotel in the centre of London – books are at the heart of everything Ultimate Library does.

A dedicated team works with each client from the beginning of the design through to installation, ensuring that the collection is not only entertaining and educational but also fits with the property's design aesthetic. Working with a team of devoted bibliophiles, each collection is eminently readable and adds a sense of place and perspective to a location. Past projects have ranged from vast libraries in hotels down to just a handful of books on a private yacht, each adding unique creativity and soul to their location. A well curated book collection speaks to the character of a hotel, can brighten a room and serve as an arresting design feature.

Ultimate Library are the antidote to the tired 'book exchange' systems, that often house battered titles completely unrelated to the hotel or area. Today's

guests are more discerning and are looking for a more intelligent and curated approach to not only libraries, but also room and coffee table books.

A recent consumer survey conducted by Ultimate Library has found that guests are now expecting to find a quality book collection in luxury hotels. A resounding number of respondents said that they would prioritise a visit to a bespoke library over a spa or fitness centre. This rise in interest follows the growing popularity of celebrity reading groups, the Booktok trend on TikTok and the huge increase in book sales over the last eighteen months. The research also showed that the multisensory experience of 'real' books was part of the appeal. As people are beginning to suffer the negative effects of screen time, books not only provide a healthy and grounding escape from the digital world, they are also cost-effective and a sustainable form of entertainment and decor.

If you want to create a sanctuary for guests to switch off, then the Ultimate Library team are here to increase your 'shelf-awareness'.

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