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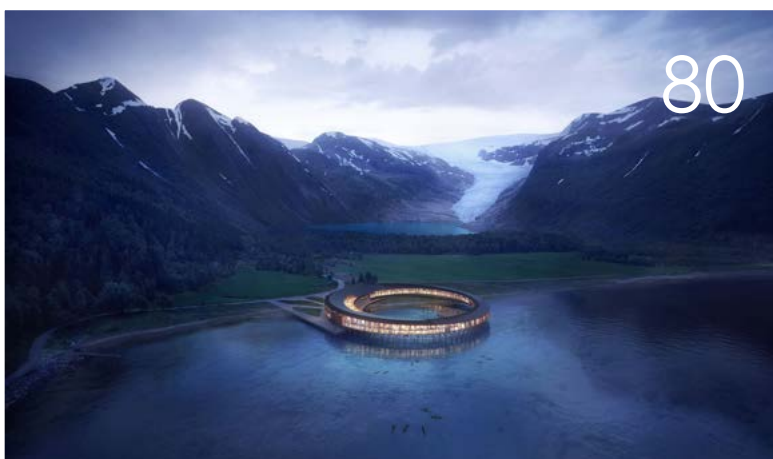
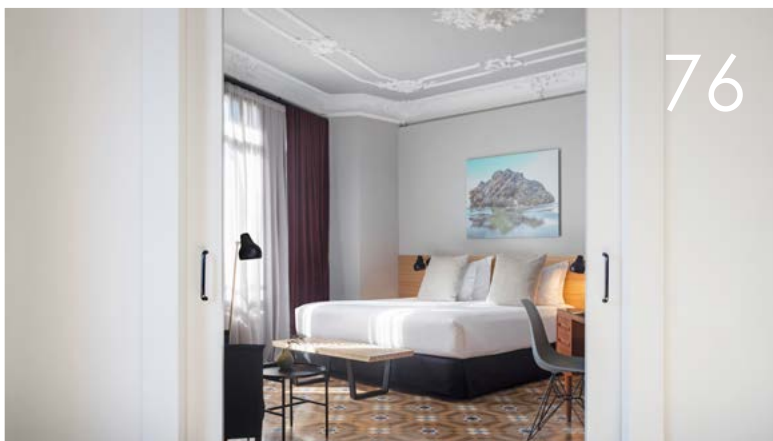
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## SHH Architecture & Interior Design Reveal Stylish Transformation of the Trafalgar St James

### Hotel

Working with hospitality giant Hilton on its first Curio Collection property in the UK, SHH Architecture and Interior Design led the multi-million-pound renovation, turning the only hotel in London's Trafalgar Square into a "sanctuary of style" in the heart of the city.

London based SHH, one of Britain's most prestigious architecture and interior design practices, boasting clients including Ascot, Wimbledon and Faberge, were entrusted with

the project as lead architects. 'We didn't want it to feel like a mainstream chain hotel, because it's not, so staying true to the independent ethos, as well as creating a distinctly London aesthetic, was key,' says SHH Creative Director and Founder Neil Hogan on the concept behind the transformation.

The Trafalgar St. James has 131 bedrooms including 15 suites. Each has been designed with Art Deco flourishes and references to the

history of the building, which once housed the offices of the Cunard Steamship Company with news of the ill-fated Titanic breaking there. Tactile furnishings and bold colour choices have been used to create a sense of comfort, while art walls in the bedrooms pay tribute to London's Trafalgar Square. Working with the existing building was a challenge as all the rooms had a different footprint or window type so there was a lot of coordination and joinery tweaks to undertake.

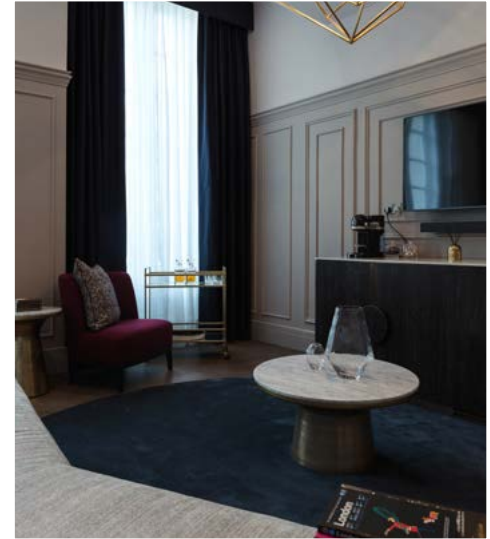




The brief for the 'The Rooftop' was to create a destination bar and dining space that worked all year round, therefore a retractable canopy, and heated space, was the solution to ensure Britain's changeable weather didn't interfere. "We created distinct indoor and outdoor zones to provide multiple uses including a private glasshouse for intimate events. The Rooftop is all about the stunning, uninterrupted views across Trafalgar Square and London skyline beyond so we worked to maximise these wherever you were on the Rooftop."

Working with a variety of international and homegrown design talent and manufacturers, Hogan and his team selected furnishings for The Trafalgar St James that reflect its unique London heritage. An artfully curated blend of furniture, finishes, and light fixtures set the scene of The Trafalgar St James giving the space an identity fit for its iconic location. "We wanted the space to be engaging and comfortable. The scheme is bold and inviting and the colours chosen are uniquely British."





As a guest you'll see a lot of deep blues with highlights of red and burgundy. The unique artwork was designed for the hotel to reflect its iconic location and subtly remind guests of their iconic location."

British craftsmanship in particular makes sense for such a quintessentially British hotel: Leading British design manufacturers were specified by SHH including Brintons who delivered the bespoke carpets throughout the scheme; Peter Millard & Partners, tasked with creating the bespoke art work in the rooms; CTO Lighting who created a show-stopping bespoke drop chandelier upon entry to the Rooftop; textile designers Timorous Beasties' crimson velvet cushions make statement accents in the bedrooms and Tom Dixon's 'London' scented diffusers are used throughout the bedrooms.



The Trafalgar St. James is tucked away on the south-west side of the world-famous Trafalgar Square, in the heart of the West End and amidst the hustle of bustle of St. James. This

part of London has long been seen as more of a tourist destination but the hotel wants to put it back into the hearts of Londoners and bring a whole new level of excitement to the area.



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## Hotel lighting on A grand scale

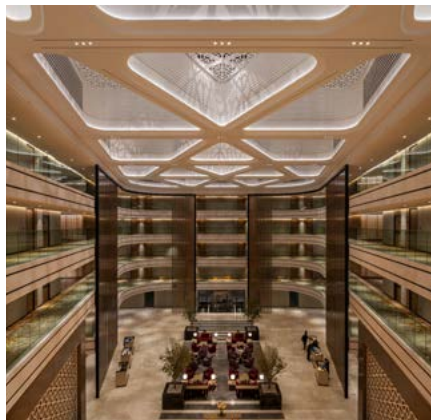
### Hotel

Images: Nulty

International lighting design consultancy Nulty has completed all LED lighting scheme for the exterior landscape, public areas and guest rooms at JA Lake View Hotel, the latest sustainably designed hotel from JA Resorts & Hotels.

Working in partnership with BSBG, Nulty's overarching intention was to deliver a cohesive and immersive lighting scheme that encourages the flow of guests through the hotel. Nulty Founder, Paul Nulty, comments; "Our lighting design at JA Lake View succeeds in creating permeability throughout the space through a backdrop of soft, ethereal lighting. We've brought each of the different areas of the hotel to life by using layers of light and illuminated surfaces to create an atmosphere rich in intimacy and mood."

Nulty's design response for the hotel's façade was to position uplights in front of every apartment to illuminate the dividing screens between balconies. Light hits each apartment roof, creating intimate pockets of



illumination in front of each apartment and a rhythmic play of light across the expanse of the building.

A protruding hotel canopy floods the entranceway with light and draws the eye to the hotel's commanding quadruple-height atrium, where different tones of light have been used to create a deliberate contrast in colour temperatures. Cold white light has been used within the upper half of the



atrium lobby to mimic and reinforce daylight coming through a feature skylight detail. At ground level in the atrium, lighting has been used to accentuate the finer details of the interior scheme. Concealed projectors have been carefully positioned to illuminate fret work and form decorative shadows through the intricate mashrabiya screens used to frame the lobby. Decorative table and floor lighting provides further illumination and brings a sense of intimacy to the space.





The high drama of the atrium is balanced with human-scale lighting at guest room level, where soft illumination marks the transition from atrium to adjoining guest corridors. Cove lighting throughout the corridors washes the walls with warm white light, whilst spotlights above doorways subtly pinpoint each door and room number. The tranquillity of the corridors continues in the guestrooms where the same combination of soft cove illumination and downlights has been used to bring warmth and elegance to each room. In selected rooms, an indirect wash of light has been used above headboards to form a gradient effect across the wall.

Lighting within the hotel's speciality Indian restaurant, Kinara by Vikas Khanna, has been designed to reinforce the grandeur of the

interior aesthetic and accentuate a vibrant red and gold palette. Warm illumination is provided from a bespoke coffer feature and decorative light fixtures, whilst lighting mounted behind banquette seating highlights the textured red velvet finish of the furniture. Low-level lighting has been carefully positioned to pick out the elaborate patterned design of the restaurant's gold panel screens.

Ahmed Saliem, Projects Director at Nulty Dubai comments; "JA Lake View is a project rich in detail, where a layered approach to lighting is effective on both a large and small scale. What's remarkable is that every element of the scheme has been designed to be energy-efficient - proof that it's entirely possible to deliver a luxurious hotel lighting scheme with an entirely sustainable mindset."





## Hotel Lighting From Belgium with Love

When do we give a hotel maximum points? When we feel right at home straightaway, of course. From the first moment on. What particularly influences this feeling? The right light. Its colour and intensity essentially help determine whether we perceive a room as somewhat unwelcoming or inviting. That is why areas like the lobby and reception should always appear bright and friendly.

Hotel rooms and wellness areas should, however, have more warm light colours and indirect lighting. How can such moods be staged most beautifully? With Wever & Ducré's stylish luminaire collections, available in many different shapes, colours, and designs. You can quickly create a great atmosphere in boutique hotels or student residences, or in Plug 'n' Live apartments.

Our lighting collections are specifically designed for the hotel industry – they are beautiful, functional, and ready to check in. The clou is that they are available in many different shapes, colours and sizes, and thus adapt perfectly to the respective room concept. You can use them alone or in combination with other Wever & Ducré models.



### MIRRO

Mirro, mirro on the wall? It is so much more. MIRRO was developed by the 13 & 9 design team and can be used as a ceiling, pendant, table, or floor luminaire. It could not be more flexible.



### REVER

What inspired Marcello Ziliani? The lapel of a man's jacket, which the internationally renowned designer transformed into a shapely luminaire with a fine linen structure for Wever & Ducré.



### BOX

If you like to set discreet highlights, it is best to let BOX shine from the wall and ceiling. Whether in plain white, striking black or shimmering gold and silver tones. Sigh. It is not an easy choice.

### ANY OTHER QUESTIONS?

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## Nina's House London

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

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

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

A love of nature and especially wood products takes centre stage in NINA'S HOUSE. Says the founder, 'Natural solid wood is not only visually stunning, it also has immense depth



and personality. It ages beautifully and adds warmth to any interior, urban or rustic, and complements, steel, glass or stone interiors really well.'

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

Most of the brands on display in the attractive showroom in Central London have an

impressive record of contributing furniture to bars, restaurants, hotels, museums and concert halls worldwide.

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

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



Lakri Table



Latus Table with Neva Chairs

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## Vicinity Bar & Restaurant

The Vicinity is a new trendy bar and restaurant located next to one of the most iconic landmarks in the world, Tower Bridge. It has stunning views of the landmark and the river and with its central location makes it a hotspot for tourists and locals alike, A true London destination.

Thanks to the iconic location of the restaurant, Vicinity has a wonderful outdoor seating and dining area offering breath-taking views of the city with cosy outdoor furniture and firepits to keep you enjoying the views all year round. The furniture was supplied by one of the UK's largest contract furniture companies, RHA Furniture. RHA worked with GLH hotels to supply the restaurants stylish outdoor chairs and tables using a mixture of standard and bespoke items. Most noticeably, large outdoor tables with stained Iroko tops and copper effect powder coated metal legs, along with the accompanying metal chairs and stools with their bright and vibrant colours create a distinctive and clean look.

Vicinity may boast an impressive outside area, but you won't be disappointed with what the restaurant and bar have to offer inside. Again, RHA Furniture supplied the bulk of the furniture for its main glass walled dining room



which still offers impressive views of London. The chairs and tables were again a mixture of standard and bespoke. The tables are made with beautiful solid oak tops stained with a grey colour with black metal bases. The chairs come from some of RHA furniture's wide range of suppliers. The London Tube chair is one of the standout pieces with its copper finish metal legs and elegant upholstery from Clarke & Clarke and Crest Leather.

The final look is something quite special with its contemporary clean look with the elegance this standout London restaurant and bar requires. If you have an upcoming project or need help with your current one, why not talk to one of RHA's friendly and knowledgeable sales team, who will guide you through your request. RHA have sourcing experts who can find you the perfect product for the right price. We can also offer a comprehensive bespoke service both in upholstery and joinery.



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Bioethanol fires give unrivalled freedom when it comes to the positioning as it needs no chimney or flue due to the clean burning nature of the fuel. Suspended, wall mounted, free standing, inset or bespoke, there is a product available for any environment that can be installed at any point.



Glamm Fire have continually pushed the envelope of innovation with the introduction of remote controlled units, pre insulated inserts, displaced fuelling systems and the world's first suspended automatic bioethanol fire.

This, paired with increased efficiencies, easier installs and no servicing, is moving bioethanol fires firmly into the position of a must have product.

Bromic's range of infrared heaters can be seen in a number of London's finest establishments, offering hoteliers and restaurateurs the ability to use their outdoor spaces for longer. Utilising highly efficient mid wave IR technology, running costs are around a third that of cheaper short wave units.

Smart Fire UK are the exclusive UK distributor for Glamm Fire and supplier of Bromic outdoor heating. For further information on their range or to book a visit to their London showroom please contact 020 7384 1677 or [sales@smartfireuk.com](mailto:sales@smartfireuk.com)





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Fran Hickman Design & Interiors unveils its design for Locket's, a brand new all-day cafe and wine bar in the heart of St James's

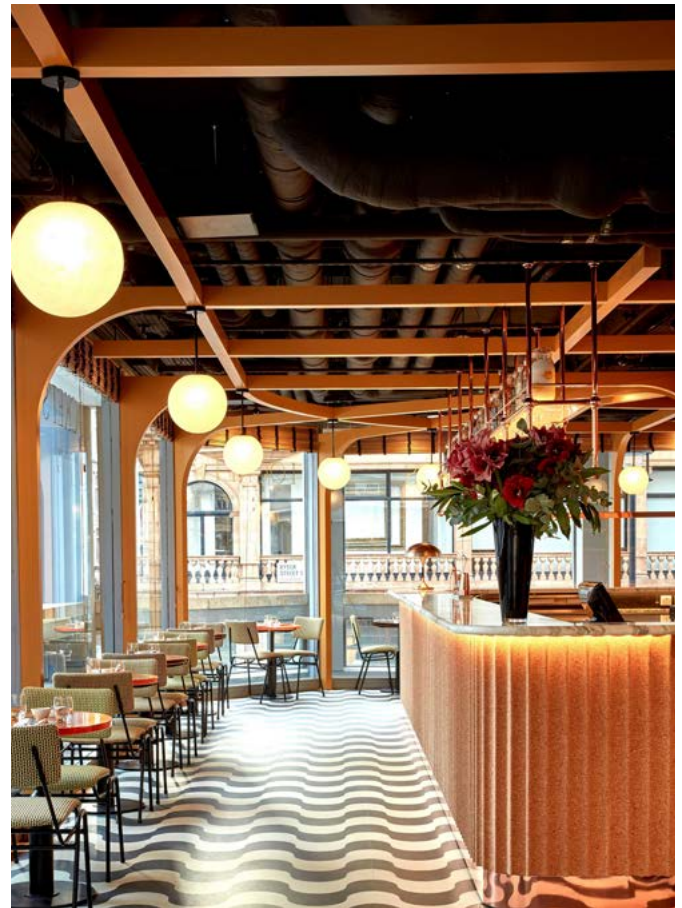
## Food & Drink

Renowned design studio, Fran Hickman, known for its bespoke, highly tailored approach, is delighted to present its design for Locket's, a brand new all-day cafe and wine bar in London's Piccadilly, from the team behind the historic Wilton's.

Fran Hickman Design & Interiors have reimagined a Grade II\* listed London landmark in Piccadilly with a contemporary design which nods to the upholstered old-school of St James's members' clubs and Jermyn Street gentlemen's outfitters, made easy by the familiar comforts of the traditional Italian trattoria then given a robust twist – or rather curve – of femininity.

The light and open informal dining space is housed in what was the former Economist building on 'Smithson Plaza', 25 St James's Street, originally designed by dynamic mid-century architectural partners Alison and Peter Smithson. Completed in 1964 and home to The Economist for over half a century, this Grade II\* listed building complex, today regarded as a triumph of post-war brutalism and a London landmark, has undergone a major, deeply respectful, renovation.





By extending the existing structure, Fran Hickman have carefully honoured both the building's heritage and the original architects' philosophy, whilst dynamically redesigning the space with their signature bespoke touches, opening it up to the newly-named Smithson Plaza (renowned as one of the few quiet places in central London) and allowing Locket's to celebrate the classical flair of the Italian piazza in the heart of St James'.

Floor to ceiling glass windows shower the room in natural daylight whilst decorative table lights wear shades made of parchment. A cork bar guides along the right-hand wall and luxurious banquettes in pale teal leather add to the early seventies theme with individual custom resin tables overlooking the bustling streets and art galleries of Bury Street. Milan's grand entryways inspire the lacquered brass door detailing, while across the space a palette of moss greens and burnt yellows combine with cork and patinated copper work, as well as marble and wooden elements, to create an atmosphere which is warm and lively but intimate.

The studio took inspiration from the Smithsons' Sudgen House (1955) and the mid-century sensuality of Milanese residence Villa Borsani for the eye-catching monochrome polyvinyl flooring and worked with specialist fabricators to create bespoke, amber resin table tops and

spherical fiberglass pendants. Upholstery inspired by gentlemen's outfitters' from the era of the building's construction were originated from the archive at Tibor – a family-owned textile house still weaving fabrics on handlooms – and used to cover the seating, as well as inspire a flame-stitched veneer wall-cladding at the end of the bar. The House of the Future (1956) gives rise to the clean, curved lines and bull-nosed edging of the bar tops and the scalloped detailing in the flooring and wall-mirroring – all of which bring curves of femininity to traditionally straight, geometric lines.

Named after Locket Hambro, the great-granddaughter of Olaf Hambro who, over 275 years ago, took on the running of one of St James's most iconic restaurants, Wiltons, and whose family still run to this day. With this long history of restaurants in her family, it was only a matter of time before Locket branched out with her own venture, Locket's. Vibrant cafe by day, Locket's will transform into a casual wine bar at night becoming the perfect evening drink spot with light, simple small plates, focussing on European flavours.

"We loved working with Locket and the Wiltons group on the wine bar. Deeply hospitable and professional, it has been nothing but a pleasure working on this fresh fun addition to the neighbourhood."





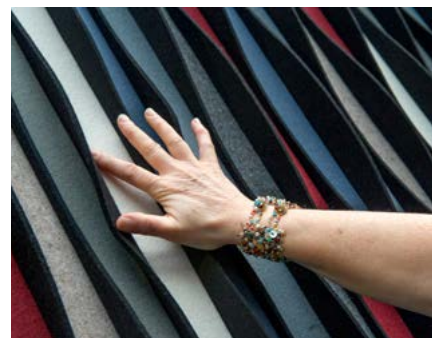
## Surface Design Show Celebrates 15 Years of Bringing Together the Best in International Surface Material Innovation

### Event

Surface Design Show returns to London's Business Design Centre from 11-13 February, with a new focal point through this year's theme 'Close to Home', which will look beyond aesthetics and into manufacturers' impact on the environment.

As well as over 180 exhibitors, visitors can also enjoy a packed programme of approximately 30 presentations from 50 speakers across the purpose-built stages, including the ever-popular Opening Night Debate and the lively PechaKucha evening, which will be hosted by Phil Coffey of Coffey Architects. The winners of the prestigious Surface Design Awards will also be revealed during the 2 ½ days.

Surface Spotlight Live, a section of the show curated by trend expert Sally Angharad and forecasters Colour Hive, will take a look at what the future holds for materials while the Stone Gallery also returns for 2020. Supported by the leading industry body Stone Federation GB, this section's Stone Knowledge Hub will form a focal point for the event where architects and designers can interact with, and learn more about, specifying natural stone.



Light School is key component of the show, reflecting the fact that London is the world's capital for lighting design specification. Here leading manufacturers will demonstrate the relationship between light and surfaces, as well as showcasing the latest architectural lighting products and innovations in lighting technology. Light Talks, a series of sessions supported by the Institution of Lighting Professionals and collated by Rebecca Weir from Lightbout.IQ, will underpin this knowledge sharing.

As well as established brands, Surface Design Show is dedicated to promoting up-and-coming designers in the materials sector with its New Talent section appearing once again, curated by internationally acclaimed speaker and forward-thinking chief creative director at Trendease International Jennifer Castoldi.

Renowned practices including Steven Holl Architects, Mikhail Riches, AECOM, WilkinsonEyre, Arup and Chris Dyson Architects are among those shortlisted for the 2020 Surface Design Awards, which exemplify creative use of surface materials and lighting. There are an impressive 39 projects across 14 categories in total, from retail and public buildings to commercial projects and housing. Demonstrating the truly international reach of the awards, now in their sixth year, projects on the shortlist spanned 13 countries from 34 different organisations with emerging practices represented, as well as established firms. The judging panel praised both the high quality and variety of entries within the field of surfaces and materials, which made for a captivating and exciting day of judging.

Tickets are free to professional and trade visitors. Register at [www surfacedesignshow.com/register](http://www surfacedesignshow.com/register)





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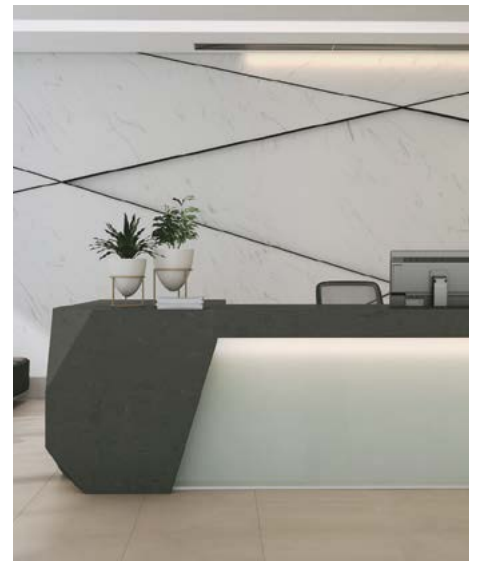


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In operation for 29 years, Concept Bars has established a strong reputation as a leader in bar design for the hospitality industry. The company has worked on a number of prestigious projects, including , The Bulgari Hotel, The Gun at Spitalfields, Sam's Riverside, One Aldwych, Chelsea Arts Club and the Radisson Blu Edwardian, Bloomsbury Street.

Recently we have completed works for two of our existing Clients, D & D Restaurants for the Newly Opened 14 Hills Fenchurch Street where we designed, manufactured and fitted the Bespoke Stainless Steel under Bar System, Island Back Bar complete with passthrough bottle coolers and a bespoke wine wall.

Genting Casinos for the recently refurbished Forty-Five Kensington casino where we



supplied the bespoke stainless steel under bar system for the basement bar and a back of house kitchenette.

Neil Coombes, Director, said: "As a company we take pride in our quality and our consistency. It's not just the quality

of our fabrication but the quality and consistency of the service we deliver, from the consultative period through to the design, build and installation, ensuring a high level of customer service." And it is always a proud moment when clients return over and over again.

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

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## A brick finish with I-Clad at the Hoxton

The Hoxton Hotel Group has recently opened a new mixed-use development comprising a 192-bed hotel with boutique style co-working office spaces above. The Hoxton, Southwark is a redevelopment of former social security offices, located on the western side of Blackfriars Road in London.

The Hoxton Group already have hotels in London, Europe and The USA and this latest London offering is designed with the same ethos in mind, to create vibrant spaces that are cosy, welcoming and a home away from home.

Eurobrick has been leading the brick slip cladding sector for nearly 30 years and has extensive experience of supplying I-Clad for interior fit-outs in the hospitality and leisure sector. They supplied around 1570m<sup>2</sup> of their I-Clad brick cladding system, which is specially designed for interiors. Comprising a composite of a 12mm plasterboard panel with a ribbed skin bonded to it, fixings, adhesive, brick slips and mortar, I-Clad is an easy alternative to traditional masonry. I-Clad's slim profile means that a real brick finish can be created with less intrusion to the interior floor space.

St Ives Cream Rustica slips and corners from Eurobrick's Classic range were used,

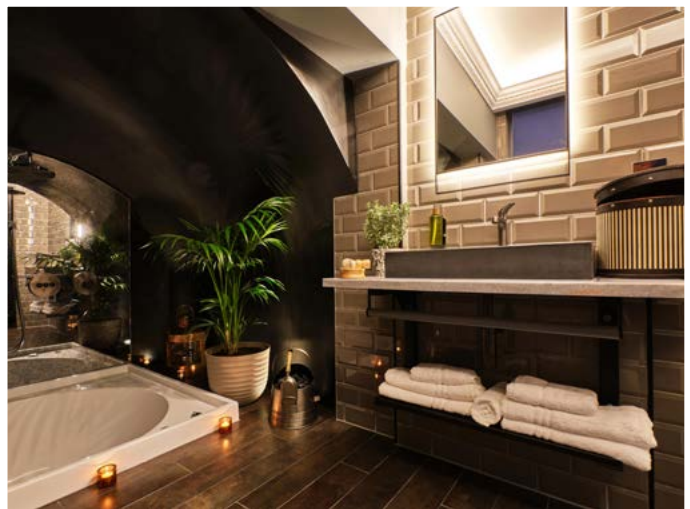


complementing the loft style concept for the interior. St Ives Cream Rustica slips are a cut brick offering a blend of cream/grey hues with a tumbled, distressed finish. Eurobrick's specially formulated Europoint mortar was chosen in white to finish. The end result is tactile, characterful and stylish, in keeping with the desired aesthetic.

Macai-Limited installed I-Clad for the main

contractor Kier. Peter Staunton-Lambert, quantity surveyor at Macai, said: "Our team found the installation process of I-Clad simple and enjoyable and would use Eurobrick again on future projects".

For more information on I-Clad and Eurobrick's other systems and products please visit [www.eurobrick.co.uk](http://www.eurobrick.co.uk).



## The Gyle Hotel King's Cross

### Hotel

The Gyle hotel in King's Cross is now open. Tucked away on the historic Argyle Square, The Gyle is housed in three original 19th century townhouses, quintessential of the capital.

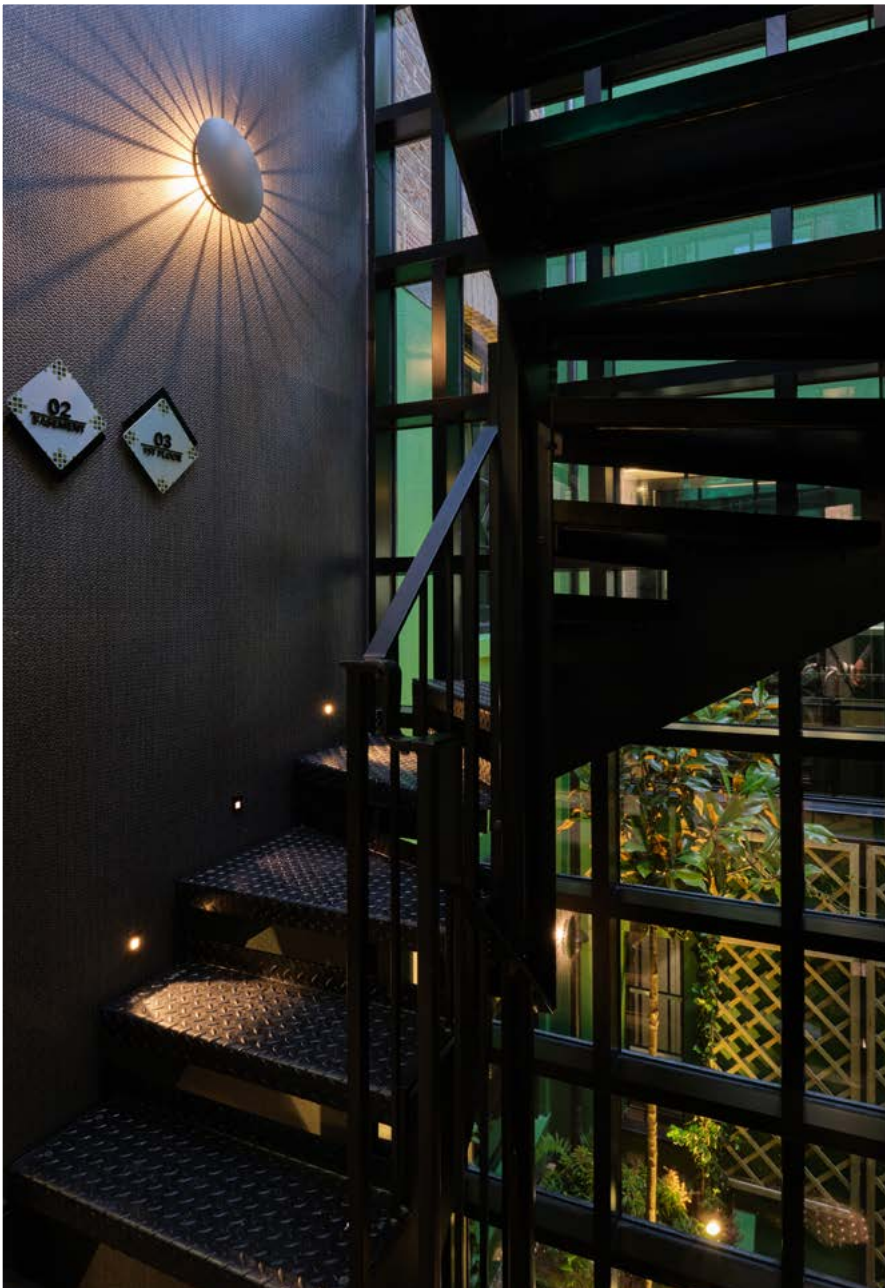
A quirky development, whilst historical on the outside, The Gyle will captivate and surprise its guests on the inside, in many ways. Placing

comfort and enjoyment at the top of its agenda, The Gyle brings an alternative approach to space and style.

The name is a pun on the square it sits on, itself named after the Dukes of Argyle, who had been landowners around Kentish Town in past centuries. Hence, the hotel is steeped in discreet

and whimsical decorative detail that give a nod to its Scottish and Victorian roots, while setting a resolutely fresh and modernist tone.

In a world where homogenous high streets and big chain hotels take centre stage, The Gyle is intent on making its own personal impression on whoever comes across it.



British weather is a favourite topic in everyday conversation so upon arrival at The Gyle, small clouds hanging from the ceiling guide you to the reception, above which a giant cloud intermittently emits rumbling thunder sounds and lightning strikes; quite a memorable welcome to London.

The Toast, which is the social lounge deep inside the hotel, is a topsy-turvy upside down world. Visitors walk on an image of the sky reflected in Loch Fyne, while the ceiling is covered with a British lawn through which a large seismic crack emits intermittent lighting strike effects. This is "the rabbit hole", a symbolic pathway between 19th and 21st century in homage to numerous Victorian scientists and writers, also connecting The Gyle to the industrial past of the St Pancras area once covered by large coal furnaces and gasworks.

For food and drinks, The Toast offers another tongue-in-cheek nod to a well-loved British institution, the B&B but re-thought here as "Booze & Breakfast". Able to accommodate you at any time of day, breakfast is a seamless affair. Here guests are invited to raid the bakery pantry and the self-service fridge, which offers a selection of artisan juices, house-made charcuteries and fresh salads in Kilner jars. As the day progresses, a light lunch can include the likes of hot-smoked salmon and barley salad, Mull of Kintyre cheese, and heather-honey raspberry granola. The fridge is also stocked with bottled craft pils, ale, beer and porter - all from the Scottish Highlands brewery Harviestoun as well as a curated selection of gins and whiskies, focussed on the Scottish Western Highlands and Islands.





The 33 rooms continue The Gyle’s characteristic mix of comfort, quality, convenience and eccentricity. Upon arrival, guest will find in the room their own tablet to control the technology, fridge with complimentary water and large bottles of Scottish toiletries – sustainable and efficient, this really is a modern London Townhouse. Each room includes bespoke furniture such as a wardrobe and a bed with detailing that references the crafts of British fashion, carpentry, engineering and literature. Optimising the feeling of space and natural light, the en-suite bathrooms are enclosed with steel and fluted glass panels, reminiscent of a garden greenhouse. The memorable design aims to comfort and surprise in equal measure, juxtaposing the aesthetics of different periods from today back to Victorian time. This is expressed in highly textured, layered interiors using surfaces in warm sober tones of charcoal,

anthracite, ash, flint and pewter, with textiles in organic accents of moss, fir and juniper greens.

The entire hotel, content and identity, have been conceptualised by artist and designer Henry Chebaane with the intent to communicate the rich industrial legacy of the neighbourhood and the Victorian heritage of the buildings, while also making the experience entertaining and relevant to 21st century travellers.

The Gyle aims to deliver an original experience that transcend clichés while remaining true to its roots, inspirations and dedication to providing a quality, memorable visit to Britain. Welcome to London’s most surreal Townhouse, located in a real London Square.

hello@thegyle.co.uk  
0203 301 0333





## Mitchells & Butlers appoints Elis to supply and launder chefs' wear and linen

Mitchells & Butlers, one of the largest operators of restaurants, pubs and bars in the UK, has appointed Elis to supply and launder chefs' wear and linen for its brands, including Harvester, Innkeepers Lodge, Toby Carvery, Browns and Miller & Carter.

The contract is for the supply and regular laundry of over 375,000 individual items, including garments for around 7,500 chefs and table, bed and kitchen linen, including napkins. Elis is providing nationwide coverage, with its industrial laundries and delivery fleets collecting, laundering and returning the chefs' wear and linen to the individual Mitchells & Butlers sites throughout the country. Elis' nationwide capabilities, implementation expertise, stock control systems and innovative laundry operations were key factors in winning the contract.

Richard Coe of Mitchells & Butlers said: "It was important to us that the changeover to the Elis chefs' wear and linen was achieved quickly and without disruption, and the Elis team used their systems and operational capabilities to deliver



the new stock into over 800 sites within a three week window. Their specialist implementation team worked in partnership with us to ensure that the process went smoothly. They really understood our requirements and what they achieved was impressive. Ongoing, the fact that all items feature RFID technology, and Elis provides us with regular management information, means we have full visibility of our usage and superior stock control."

Lee Chan of Elis said: "Elis is able to support businesses of all sizes and in all locations because of our comprehensive UK coverage

and delivery network. While Mitchells & Butlers operates out of a vast number of sites, our UK spread of laundries and the fact that we do not sub-contract any work, while owning our own fleet of over 670 vehicles, means we can meet national multi-site customer requirements."

Elis is providing Mitchells & Butlers with chefs' wear and linen items, including napkins, oven cloths and bedlinen. All items are supplied on a cost-effective rental arrangement, which provides flexibility for staff changes. Elis collects soiled items, professionally launders and maintains them and returns them to the same, allocated site, so that businesses have the items they need.

Elis uses the latest technology in all aspects of its service; the chefs' wear and linen items incorporate tiny radio frequency ID tags which help to deliver superior stock control and accountability, and the highest levels of reliability.

For further information see [www.Elis.com](http://www.Elis.com) or telephone 0800 616691.



## First Orders Called as Registration Opens for PUB20

### Event

PUB20, the UK's only dedicated trade show for the pub industry, is back for a sixth year in February 2020. The free-to-attend show will welcome thousands of pub operators and owners, offering the chance to learn from industry experts, share ideas, meet suppliers,

discover the latest industry trends and do some all-important networking with their peers (at the bar of course!).

Over 200 exhibitors will be tempting taste buds, whetting appetites and engaging brains

with everything from food, drinks and vegan snacks, to technology to streamline efficiency and pub quiz providers on display - all under one roof.

More than 60 expert speakers will be sharing their knowledge with visitors too. Engaging talks and tastings from industry heavyweights will feature hot topics including sustainability, food revenue opportunities, business growth, recruitment and more, to help improve pub experiences and profits across the country. All sessions are free-to-attend; simply register for your free ticket in advance to book your place.

PUB20 will support every area of the pub business and, to help keep fingers on the innovation pulse, there will be plenty of refreshing new things to see and do:

Food, glorious food....reflecting greater demand for pub grub, PUB20 will feature more deliciousness than ever, with a brand-new area called Hungry Business, dedicated to showcasing food and snack providers.



The focus on food continues with the Taste Table, in partnership with Brew City and supported by Rational and Brakes, featuring new celebrity chef presentations, guided tastings and demonstrations. PUB20 really is the perfect place to pick up tips and trends, get great advice and inspiration for all things edible and profitable.

The show will be full of new ideas too, such as Fever Tree's DrinkX installation – themed around immersive experiences, innovation and turnkey solutions to bring your pub or bar to life.

Pubs are the glue that hold society together, so this year PUB20 will celebrate the people who are all about humanity and hospitality, with their brand-new awards. Designed to recognise the passion of publicans who drive the dynamic pub industry forward, along with pub chefs who are giving the sector a culinary makeover, The Pub Awards will champion the very best pubs in the UK. Winners will be announced on Tuesday 4th February 2020 during a special ceremony at PUB20.

There are new take-away trends to digest, with 'The PUB Trends Report' back for a second year – so if you've ever wanted to know what your customers look for most in a landlord, be sure to grab a copy!



Regular visitors to The Pub Show will know that rubbing shoulders with other industry professionals is a key part of PUB20, so be sure to pull up a bar stool at The Watering Hole, designed by Form Creative and fitted out by Faber Bespoke, grab a snack and, of course, have a tippie or two.

PUB20 Commercial Manager, Alex Booth, said: "PUB20 will showcase the diverse and dynamic UK pub sector, celebrating the passion and

innovation in the industry and ensuring visitors who are usually on the other side of the bar get treated to a brilliant day out too!"

Register for your free ticket in advance and book your place at the speaker sessions online to avoid disappointment at [thepubshow.co.uk](http://thepubshow.co.uk), and follow @PubShowUK on Twitter, Facebook and Instagram to keep up to date with news from the show.





## Cheers to that: Five drink trends you need to know about in 2020

### Food & Drink

*Russ Clarke is an experienced beer and brewery professional, having worked with one of the fastest growing breweries globally, the leading UK online beer marketplace and a north of England based brewery with over 22 years of industry heritage. Russ is a Certified Cicerone® with Cicerone® org and now trains staff in beer tasting, food pairing and beer serving across the UK.*

As we raise our glass to a new decade, it is a good time to take stock and consider the huge shift in consumer attitude which has heavily influenced the drinks market and will continue to into the 2020's.

For 2020 and beyond the "tinny" is set to continue to expand its market share, alongside draft premixes, low/no ABV and BIG flavour beers, here are the top five drink trends that you need to consider.

1. No & Low Alcohol continues to gain market share and win hearts and minds. More craft and multi-national breweries are developing and bringing to market NA versions of their most popular brands - and we'll start to see more penetration of the on-trade market with the bigger pub and bar brands feature a NA option on draught (taking the lead example of a small range of M&B and Heineken Pubs in 2018/19).







We'll start to see an increase in NA equivalents for spirits and finally decent wine options.

2. Canned options and draft for all types of alcoholic drink out there and true dominance of pe-mix spirits and cocktails. Canned and draft wine will finally take off and the public perception of cans as a "less classy" option compared to bottles will start to shake partly due to the graphic design and typography on the cans.

3. Hard Seltzer - finally will explode here in the UK in 2020. I expect the bigger US brands like White Claw, Truly and Bon & Viv are likely to be launched in early 2020, likely into the bigger tied pub and bar groups in Q1 range reviews. "Hard" versions of traditional soft options will also start to appear - imagine

hard coffee, sodas, juices, tonics - expect to see alcoholic versions of your favourite soft brands!

4. BYOB - Taking cues from the independent "craft beer" venues, the bigger chains will start to add take-away options for draught beer within their bars. Off-trade grocers like Waitrose have already piloted this in Oxford, but the success of the scheme will see a roll out to other similarly demographic-led stores. The next step will be major bar groups trialling this in key high-footfall, affluent consumer bars for a potential roll-out later in 2020.

5. "Craft" Lager - Certain craft beer brands are all about lager - Camden and Lost & Grounded notably - but expect every major craft brewery to produce a lager product that can both entice the craft curious consumer who isn't quite ready

for pale ales, IPA and real ale. This will also provide a "trading up" step for customers used to buying from macro brands like Heineken and Carlsberg.

#### OPPORTUNITIES FOR 2020

Ensure that there are Non-alcoholic options in your venue! The biggest start to 2020 will be all about communicating this offering for Dry January, and enticing consumers out of their homes - or convincing them that the NA part of the market will be more healthy. "Healthier" drinking will also lead into the Hard Seltzer craze, where often these beverages are 100 calories or less. Make sure you have a "premium/craft" lager option on your bar - consumers are increasingly trading up on their draught lager drinking.



## Dark forces at play In the Savage Garden

### Food & Drink



McCullohFolley

Ravens in the Tower, bloody murders, betrayals, intrigue, dramatic disappearances and torture. Foolish and treacherous couplings mingle with dangerous and mesmeric tastes - all on the menu at Savage Garden with the launch of their latest cocktail menu.

The Dark Lord mixologist at Savage Garden has been researching aspects of the gruesome and diabolical history in the area from Tower Hill to Tynburn; The Bloody Tower to Murder mile; Aldgate to St. Paul's.

Strange and unlikely ingredients include black treacle, smoked syrup, turmeric, bitters, oak vanilla and black pepper. Weird and very wonderful when mixed in to new unique creative cocktails. All to be enjoyed from next week in the famous bar on the 12th floor of Savage Garden.

Feel (almost) secure, despite the dark and devilish liquids, as you enjoy the views from the rooftop bar overlooking the site of many devilish deeds in the Tower of London.

Give in to your inner devil!

#### THE SIGNATURE COCKTAILS:

##### ST. OLAVE

Local mead, monks' liqueur ... arcane... alchemical. Your hand flies to your throat: breath-taking...

Monkey 47 gin, Gosnell's mead, lemon, Benedictine, William Fox Smoked syrup, miracle foamer. Who knew Mother Goose died of The Plague? Only our parish churchyard, 'St. Ghastly Grim.' A Savage rhyme for savage times.



PoppyField



SemioticsMartini



RavenMaster

### KOH-I-NOOR

From Tower - of London - to table. Cursed, tropical... all the treacherous 'fruits of Empire.' The cocktail only God or a woman, can drink with impunity. Or men who aspire to be fools... Yaguara cachaça, Cranberry, Lime, Pineapple juice, Yellow Chartreuse, Ginger, Turmeric & Tusli Syrup, Basil.  
Diamonds are forever... until they're not.

### RAVEN MASTER

The 'Savage' pecking order. Thirsty for your eyes, Lady Grey. Cover them and... sip and let your sleek, spoiled feathers bristle... then settle... ah. Beefeater London Dry gin, Calvados, Hibiscus Syrup, Lemon, Absinthe, Star anise bitters, Cream, Cucumber & elderflower soda. Have another - such an airy, elderflower fizz but, be careful of what you crow about.

### SEMIOTIC MARTINI

Perfectly puzzling and puzzlingly perfect. Our signature London signaling code: walnut for St. Paul's? or was that pineapple... Crystal Head vodka, Walnut vermouth, Pampelle grapefruit aperitif, Seedlip Grove, Pineapple & Champagne foam.  
Madness has its map, and the map holds its clues. look down at your glass. you're holding one now.

### HEALING SPIRIT

Haunted with what might have been... and now is. Black treacle, pineapple pearls ... a refinery's warehouse of lost rarities... found. Havana 7yrs rum, Wray & Nephew over proof rum, molasses, lime, pineapple liqueur, aloe Vera.  
A 'rum idea,' and a great one.

### MCCULLOCH'S FOLLY

Can we sell you a bridge? Gullibility is a gift - trust us.... try this. Maker's Mark bourbon, Ysabel Regina brandy, Sassy Rosé 'hard cider', Green tea, Peach, Fuji Bitters, Oaked vanilla syrup & lemon.  
Now don't you feel silly for being suspicious?

### BLOOD MILE

Hellfire and unholy... every well-heeled step of the way. A mojito with a little murder - as well as fresh mint - on its mind.  
Havana Club rum, lime, sugar syrup, meloncello, black pepper, mint leaves, top up Franklin pineapple & cardamom soda.  
Watch your back... when you kick it back.

### POPPY FIELD

War brings peace. Let us introduce you to a conflict, artfully resolved. Contemporary old-fashioned. True commemoration as new celebration - a cocktail you thought you knew. Chivas Regal 12yr Scotch, Amaro Montenegro, coconut nectar, habanero, sesame. Ideals are worth fighting for. Victory is about to be yours.

### ABOUT SAVAGE GARDEN

London's wildest sky-high destination, Savage Garden, brings decadent décor, jaw-dropping views, dramatic cocktails and savage menus to Tower Hill. Located atop the DoubleTree by Hilton, the ethos is focused on the unexpected. Two terraces provide 360-degree views of the London skyline including The Shard, Tower of London, and The Gherkin. From dinner and drinks to the twisted Afternoon Tea, Savage Garden is a bar for all occasions.



HealingSpirit

# STUDIO WILLIAM NOW SUPPLIES LEADING BRANDS TO HOTELS & RESTAURANTS



## MEET WILLIAM WELCH

William Welch MA (RCA), FCSD, FRSA is an English Industrial Designer and the Founder of Studio William. As the only living cutlery designer/manufacturer, William became a Fellow of Chartered Society of Designers in 2004, and in 2007 was invited to become a Fellow of The Royal Society of Arts, Manufacturing & Commerce. A Freeman, William holds a key to the city of London and has been recognised a leading expert in the field of gourmet cuisine.

## DISCOVER LEADING HOSPITALITY BRANDS

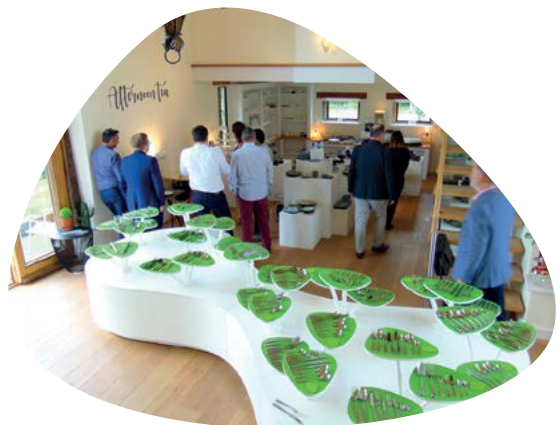
Under the creative direction of William and his partner, Frances Bull, Studio William have curated a collection of premium-quality interiors, tabletop products and accessories by some of the world's most celebrated designers. Today, they represent exclusive collections by Charingworth, Rosenthal, Serax, Riedel Glassware, Meissen, Kiat Siam, Cook Play and Gifre.



SERAX



MEISSEN



## PLAY WITH YOUR FOOD

In 2018, Studio William opened their showroom in the English village of Chastleton in the Cotswolds. Here, hospitality professionals have access to thousands of products on display, the latest trends and innovations, a fully-working kitchen, professionally-led menu pairing and wine tasting workshops, outdoor and events spaces, and over 100 years of collective fine dining expertise.

## ENHANCE YOUR DINING EXPERIENCE

Would you like to create unique and impactful points of difference that will set your venue apart from the rest? Studio William can help you how to elevate your dining experience, increase customer spend, and reduce long-term operating costs.





STUDIOWILLIAM®  
HOTEL & RESTAURANT SUPPLIES

“What a fabulous day and venue.  
Thank you for the opportunity”

Neil King, Procurements director  
F&B EMEA Hilton Hotels



STUDIOWILLIAM®  
CUTLERY

SERAX

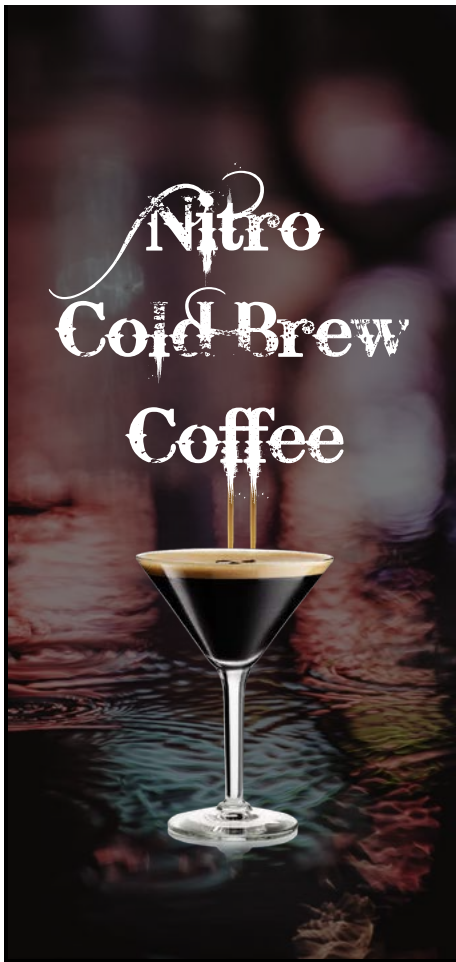


MEISSEN®



email: [sales@studiowilliam.com](mailto:sales@studiowilliam.com)

call: 01386 800 000



## Nitro Cold Brew Coffee Machines

### Link Vending

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

#### What's all the fuss about?

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

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

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

#### Who would the machine be suitable for?

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

#### No need for cumbersome Nitrogen Cylinders

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

#### So what is Link Vending Offering?

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

#### Complete Support Services with Link

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

# Nitro Coffee Machines ...Ice cold brew

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

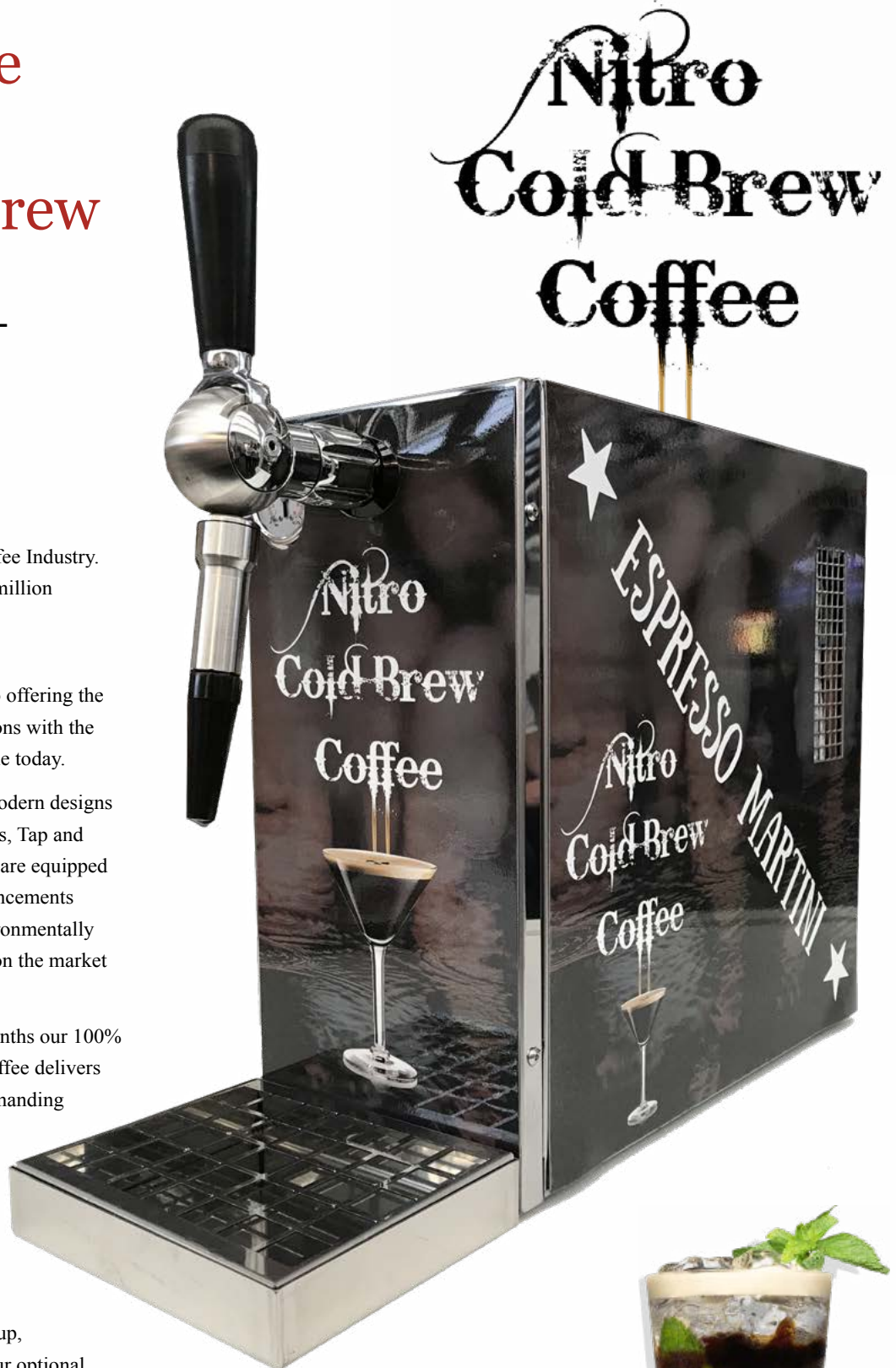
It's the latest trend to hit the UK coffee Industry.  
UK Cold Coffee Sales 2017 - £370 million  
UK forecast 2018 - £421 million  
UK Forecast by 2022 - £620 million

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

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

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

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



**Website:** [www.linkvending.co.uk](http://www.linkvending.co.uk)  
**Telephone:** 020 8669 2002  
**Email:** [sales@linkvending.co.uk](mailto:sales@linkvending.co.uk)



**LINKVENDING**

The Charity Linked Vending Company



## Angel Refrigeration

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

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

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



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

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

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

We look forward to hearing from you.

**For information please contact  
Angel Refrigeration:  
Telephone: 01327 810370,  
Email: [sales@angelrefrigeration.co.uk](mailto:sales@angelrefrigeration.co.uk)  
Website: [www.angelrefrigeration.co.uk](http://www.angelrefrigeration.co.uk)**





[www.angelrefrigeration.co.uk](http://www.angelrefrigeration.co.uk)



THE RIGHT REFRIGERATION  
FOR  
THE RIGHT LOCATION



## The Uniform Studio

### Ultimate Celebration of Workwear

An industry leader in providing beautiful yet hard wearing garments in the hospitality sector, The Uniform Studio prides itself on creating the right image for your business. Carefully combining form with function, co-founder and designer Lois Hill will ensure neither is compromised and that the perfect garment is produced to the highest quality.

"It's crucial to work closely with our clients to ensure we fully understand the brief," says Lois. "Brand integrity is at stake so it's our job to design and deliver a product that ticks all the boxes and stands the test of time."

The Uniform Studio has gone from strength to strength since its inception twelve years ago and continues to expand its repertoire in the bespoke sector.

"We've just completed two projects with two very different five star hotels" Lois continues "One going with a much more fashion-conscious feel whereas the other one was a very classic tailored appeal."

The hotels she is referring to are The Standard, London, and The Newt in Somerset.

"The design theme with The Standard reflected the hotel's ongoing commitment to creativity throughout," Lois explains. "Drawing from the brief, I created a body of designs where cuts and silhouettes



were made to reflect the hotel's directional aesthetic and provide a stylistic driven connection with the customer."

Her vision for the hotel two, The Newt in Somerset, was very different. Front of House and F&B designs required particular detail.

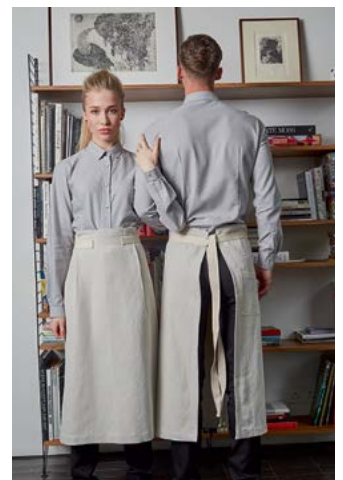
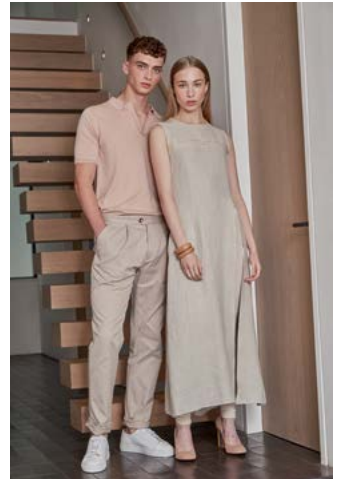
"Having met the owners and visited the beautiful grounds of the estate it was agreed we would create a stylish take on classic looks using quality fabrics and smart cuts. We carefully selected fabrics that would allow the tailored fits of the garment to do their job. We then added stand out touches such as the contrast panels on the Macs and detachable pleated bib on the ladies blouse. These details will be found by those that look a little closer at each garments."

Offering a personal, one to one service is clearly key to the success of this business. From the initial sketches to final delivery, The Uniform Studio team will make sure they are with you every step of the way and are always on hand if needs be.

"Lois and her team are 100% committed to producing the right image for every brand that we work with, be it a global hotel group or a smaller independent," fellow co-founder and Director, Chris Meeten, continues.

Whether it's cutting edge fashion or a more understated, traditional requirement, The Uniform Studio listens carefully to its clients to make sure they fully deliver against the brief. They celebrate the beauty of workwear, and they celebrate it perfectly.

# The Uniform Studio



The Uniform Studio – London based – Producing durable and beautiful bespoke workwear

🌐 [www.theuniformstudio.com](http://www.theuniformstudio.com)

✉ [info@theuniformstudio.com](mailto:info@theuniformstudio.com)

☎ Sales: +44 208 361 7745 | Production: + 44 203 735 6926



## RKF Luxury Linen

### BACKGROUND

RKF was born 19 years ago on the foundations of a century-old company. Today, RKF Group consists of five branches with two production units. RKF Luxury Linen fosters a culture of singularity and technological performance. The brand's all-encompassing textile expertise provides partners with cost-effective, ecofriendly operational solutions by developing patented and sustainable textile materials.

RKF Luxury Linen is committed to bringing the future into focus with the highest standards of sensory experience and is continuously striving to optimize linen management.

### MAIN PRODUCTS AND SERVICES

RKF Luxury Linen provides a custom-made line for hotels & spas around the world with a wide range of products : bedlinen, pillow cases, pillow, bathmats, towels, bathrobes, slippers, etc.

RKF creates ranges in keeping with the identity of each brand through the colors and materials used, as well as careful attention to the finishing touches. The linen forms part of the overall decor.

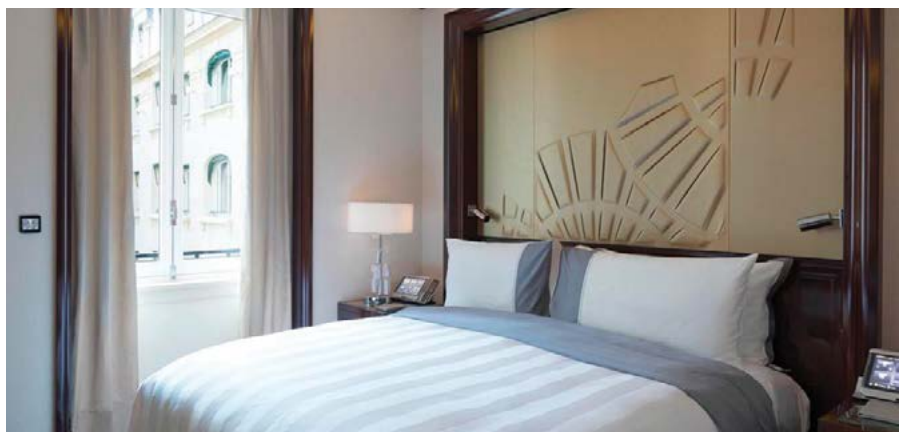
RKF Luxury Linen exports directly in 77 countries

### USPS

The quality of its products is of paramount importance to RKF Luxury Linen. The French company develops a full process, from the yarns to the final products through design and creation. Its innovation philosophy enables the company to provide each client with a unique and customized line that combines originality, comfort, quality and elegance.

### TOP CLIENTS

Bulgari (Dubai), Guerlain (Moscow), Spa My Blend by Clarins (Maldives), Spa The Peninsula (Paris), B Attitude (Doha), Four Seasons (London), Spa Sofitel (Marrakech), Shiseido (Milano).





**RKF**<sup>®</sup>  
LUXURY LINEN



rkf@rkf.fr  
www.rkf.fr



## Independent wine specialists 28°-50° launch a modern European Wine Bar & Kitchen in Covent Garden

### Food & Drink

Independent wine specialists, 28°-50° have announced the launch of 28°-50° Wine Bar & Kitchen in Covent Garden, offering brasserie-inspired food and a thoughtfully curated wine selection spanning both old world and new world wines, officially to set open in January 2020.

Tucked in the heart of the Seven Dials theatreland district, the new 180-cover wine bar & kitchen is spearheading a new foodie

hub, The Yards, that is expected to make waves throughout London. The stylish and welcoming wine bar and kitchen is owned and operated by the privately-owned group, Riviera Restaurants and Luxury, whose founder Richard Green has personally designed the beautiful new venue which will house a dedicated champagne bar, plush table and bar seating. Guests will be impressed by a highly Instagrammable cork bottle wall, and black & white images of Riviera

group's château and vineyards in France.

Diners will begin their journey in the main restaurant, with industrial elements of wine crates and steel girders that give a nod to its sister restaurant in Marylebone, softened by pastel pink and sky-blue velvet armchairs. For a more intimate dining experience, the dim lit Oak Room, Oyster Bar and Wine Room (private dining room) have a warm and luxurious feel, complete with wood panelling and elegant, wine-focused décor.

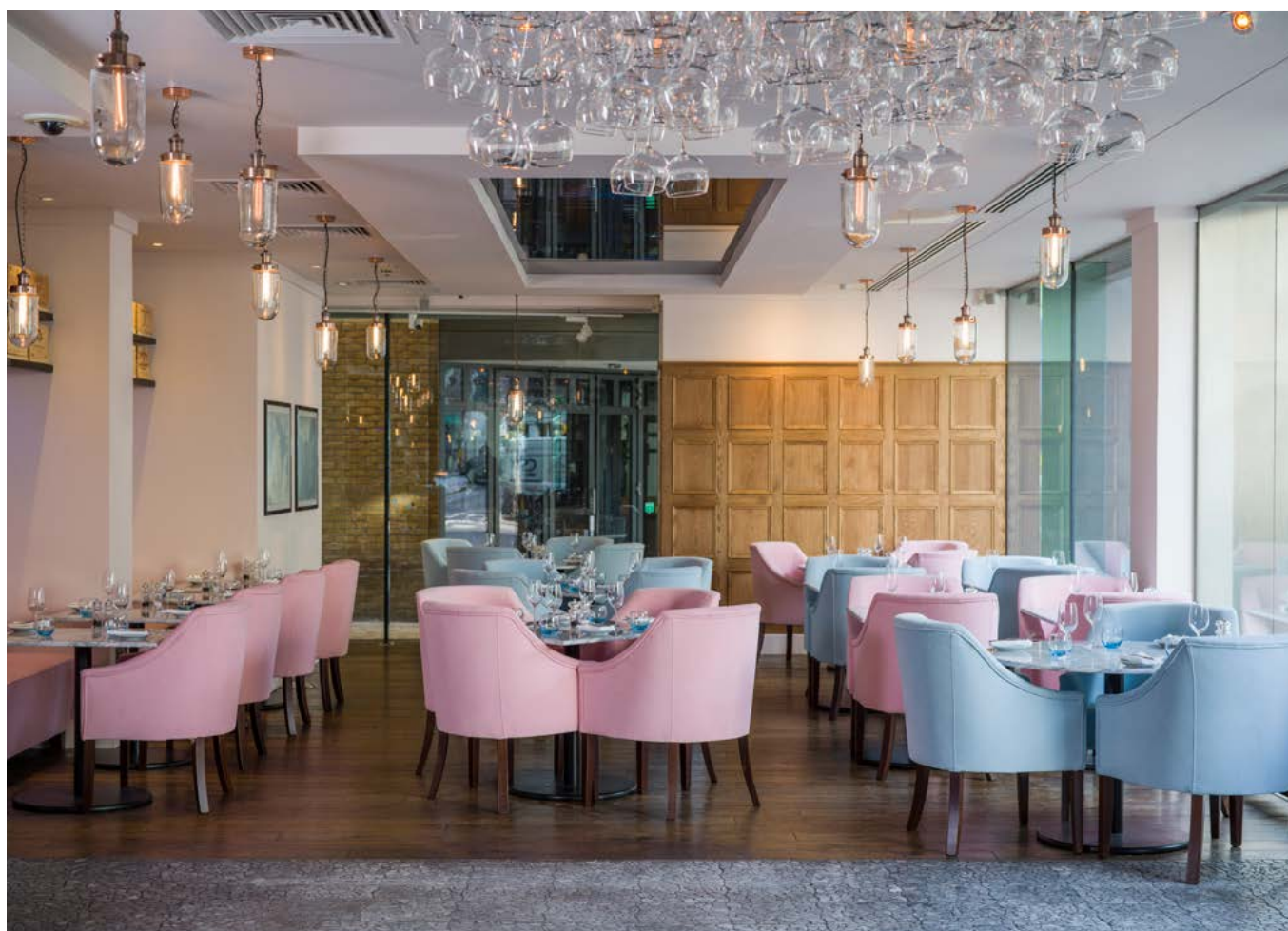
Elaborating on the group's DNA of hand-picked wine lists, curated by passionate in-house sommeliers, 28°-50° Wine Bar & Kitchen features a plethora of accessible and high-end wines by the glass. With wines exclusive in the UK, such as the Chateau de Candie from the restaurant's own vineyard in the Alps, visitors will be guided by passionate and insightful in-house sommeliers on hand to help advise with their choices. Key highlights include: 2006 Huba Szeremley, Badacsony Kéknyelű from Hungary, Saint Aubin, Les Pucelles, Domaine Lamy Pilot from Burgundy or a sweeter Tokaji-Megyer, Aszú also from Hungary.

With a European-inspired menu of eclectic food, the seasonal dishes are created with



skill and imagination by 28°-50° Wine Bar & Kitchen's highly talented executive chef, Julien Baris. Serving simple and seasonal modern European fayre, dishes span from the Light Bites Menu with an impressive Charcuterie Selection as well as Cheeses From Fromagerie Beillevaire, a to Pre & Post Theatre with Corn-Fed Chicken Breast with Hispi Cabbage & Shallots and Apple & Rhubarb Crumble with Cinnamon Ice Cream to finish. Signature favourites from the A La Carte Menu include: 28°-50°'s Artichoke Tempura with Chermoula Mayonnaise, crispy golden lightly battered Artichoke hearts, topped off with a spicy relish, creating a perfect starter, paired with a Totara Sauvignon Blanc from New Zealand; the Stone Bass with Celeriac Choucroute & Shellfish Bisque, a fresh and flavourful Stone Bass with a sophisticated and rich shellfish bisque, paired perfectly with a Bornemissza; the Duck Confit with Homemade Duck-Fat Chips paired with the Bourgogne Chardonnay, and 28°-50°'s Famous Hot Dog with Caramelised Onion, Ketchup, Mustard Pomme Paille & Brioche Roll paired with the Gruner Veltliner where the sweet notes complement the smoked pork – an unexpected but complementary duo.

For bookings email: [coventgarden@2850.co.uk](mailto:coventgarden@2850.co.uk) or 020 742 00630





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## Four Seasons Hotel Montreal brings back the city to the forefront of the global luxury hotel conversation

### Hotel

Since opening its doors in May 2019, Four Seasons Hotel Montreal has brought its city back to the forefront of the global luxury hotel design. Four Seasons Hotel Montreal is delighted to accommodate leading architecture and design journalists to tour the property or meet the visionary architects, designers and artists who conceived an emblematic hotel where

sensuality meets intelligent design, and where art and design enchant, surprise, and delight local Montrealers and global travellers at every turn.

The thoughtfulness and imagination of the team's creative minds imbues every corner of the hotel's unique social ecosystem, which englobes graceful and sensual modern guest rooms; lively dining

and drinking environments; a spa and wellness sanctuary; the city's newest venue for top level business meetings and glittering social galas; and an exclusive community of private residences in the heart of Montreal's Golden Square Mile, steps away from the city's best shops, galleries, restaurants and museums.





**THE BUILDING BY LEMAY AND SID LEE ARCHITECTURE - THE ELEGANCE OF A GOLD CHAIN ON A CLASSIC BLACK DRESS**

Designed by Lemay and Sid Lee Architecture, the Four Seasons Hotel Montreal building combines classic elegance and contemporary style. The eighteen-storey multifunctional building includes a 169-room hotel and 18 private residences. It makes an iconic statement with its streamlined, uniquely offset volumes and richly textured accents that embody luxury and refinement.

Boldly swathed in black, the tower captures light differently on each floor and interacts with Montreal's ever-changing skyline and seasons. The façade's main volumes are divided according to its functions by a golden bas-relief that folds inwards and spreads vertically, creating a thin blade in the centre of the building that alters its visual aspect. The dark colour of the glass lays a delicate veil over the interior spaces and creates a subdued appearance at nightfall, framed by granite side façades that reflect the rhythm of the glass panels as their textures come to life with the changing ambient light.

**THE DESIGN - SENSUAL INTERIOR DESIGN BY PARIS-BASED GILLES & BOISSIER IN COLLABORATION WITH PHILIP HAZAN**

The hotel's chic interiors by designers Gilles & Boissier in collaboration with Philip Hazan are a stark contrast to the building's black glass façade.

Guests enter through a lobby of white marble,

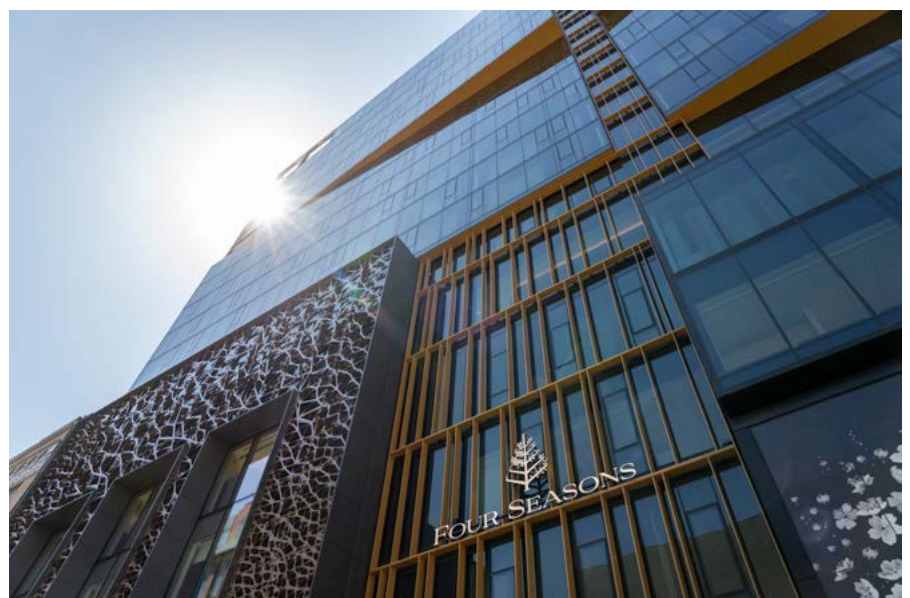
with gold elevators and can discover pink and grey velvet walls that demand to be touched when they access the feminine third floor reception. Graceful and sensual, the 169 guest rooms are imbued with modern classicism, bathed in comforting colours of cloud white, with ethereal backlighting, smooth velvet textures, mirrored surfaces, swathes of marble and bronze, and gold and dark wood accents.

The feeling of sophisticated, modern luxury is completed by glamorous rose velvet furniture, a circular bar étagère for make-your-own cocktails, minimalist four-poster beds, and corpulent backlit mirrors that reflect the spectacular city views that sip in through floor-

to-ceiling windows. The west-facing side of the building offers best views in the city to admire the iconic Leonard Cohen mural.

**ATELIER ZÉBULON PERRON  
MARCUS RESTAURANT + TERRACE |  
MARCUS  
LOUNGE + BAR**

For Four Seasons Hotel Montreal, celebrated Montreal design firm, Atelier Zébulon Perron helped develop a new concept: The Social Square. This sprawling third-floor Social Square encompasses both the hotel's lobby as well as MARCUS Restaurant + Terrace and MARCUS Lounge + Bar, by celebrity chef Marcus Samuelsson.





MARCUS lounge, bar, restaurant and terrace are four distinct, immersive worlds that overlap and complement each other, while each seamlessly blending into the hotel's contemporary architecture. Sophisticated yet approachable, refined yet organic, they fuse design and experience based on social ergonomics and contemporary taste. They are inspired by circadian rhythms in which each moment is imagined to be a novel, one-of-a-kind experience, from the floating velvet bench in the lounge to the prismatic lighting cast by the crystal wall, the leather banquettes in the restaurant and the terrace's sun-drenched tables overlooking the city.

In a reference to chef Samuelsson's seafood creations, the restaurant and terrace suggest a theme reminiscent of the ocean.

The restaurant's charm is a combination of opposites, balancing elegance and warmth with minimalism and modernity. In contrast, the intimate night bar gives the impression of entering an enchanted forest. With quirky features, such as the crab exoskeleton in an infinity glass cube that greets visitors in the foyer and the colourful cold room display of seafood charcuterie at the restaurant's entrance, the designers remind us that, at MARCUS, it is ultimately the cuisine of chef Marcus Samuelsson that takes center stage. Materials: marble, terrazzo, brass, prismatic glass, white oak, velvet.

#### **ART - AN EIGHT-FLOOR ART INSTALLATION BY MONTREALER PASCALE GIRARDIN**

Tucked away inside the building and only accessible to hotel guests, Pascale Girardin's

floral-inspired installation cascades down the building's open-air atrium. Suspended in the hotel's private open-air atrium, the sculpture, entitled *Contemplation*, creates an elegant counterpoint to the hotel's linear architecture by evoking nature in the heart of the luxurious urban establishment.

Made of lightweight aluminum, the all-white installation with gilded accents of 24-karat gold is made up of over ninety floral suspensions ranging from thirty centimeters to one meter in diameter. These garlands cascade through the atrium from the Eighteenth to the ninth floor, reflecting the cycles of nature—the blossoms of spring flowers, the movement of petals adrift on a summer breeze, the spill of autumnal leaves and the lightness of falling snow.





## The smokers' shelter is being reclaimed to maximise income opportunities

The humble smoking shelter looks set to undergo a cultural and social transformation as the way we think about smoking and outdoor space evolves.

And with economic pressures hitting many hotels, bars and restaurants, the idea that a dedicated space can continue to be given over to a small and shrinking minority of customers, is fast becoming a thing of the past.

Currently a dwindling band of smokers monopolize a bleak covered area banished to the edges of many hospitality empires.

Now, as we struggle to find ways to freshen up the customer experience this space is being reclaimed as owners realise the space can be better used to give clients an additional alfresco opportunity.

Streetspace Communications Manager Simon Dolby believes the coming decade will see a sizeable shift in how hospitality companies use this outdoor space and that many will invest in making such areas comfortable and welcoming to embrace all clients – rather than those who still smoke.

"Hospitality company support for smoking will diminish and the switch to investing in more positive client experiences will grow," Mr Dolby believes.



But while cigarette smokers will be relegated to huddling at the edge of sites, Mr Dolby predicts many companies will adopt a more tolerant attitude to vaping and allow users into these outdoor social spaces, provided they follow common-sense rules such as sitting down-wind so smoke does not affect those simply enjoying the space.

"How companies handle vaping will be interesting as currently the activity is not affecting by smoking legislation. It is an aid to quitting smoking and so should be applauded but might still be regarded as anti-social in some locations," he said.

Streetspace builds covered canopies perfect for smoking areas and all-weather social spaces – all compliant to the latest smoking shelter regulations. The company also creates larger covered canopies and walkways, all-weather sports canopies and green roof buildings. The company's metroSTOR division creates outdoor storage including bin stores, bike and mobility scooter storage.

### SMOKING FACT-FILE

- The number of smokers is dropping steadily. New official statistics from Public Health Matters shows that since 2011 there are almost two million fewer smokers in the UK.
- Just under 60 per cent of smokers say they intend to quit and one in five report that they plan to quit in the next three months. These smokers are significantly less likely to have their first cigarette in the first 30 minutes after waking up, which is a key measure of tobacco addiction. This means they have a better chance of quitting successfully.
- The peak age for vaping is now 35-44 (8.1per cent) and around 1 in 8 ex-smokers vape, compared with less than one percent of those who have never smoked.
- Regular e-cigarette use among young people remains low and almost entirely confined to those who smoke or have quit.

Sources: Public Health Matters  
<https://publichealthmatters.blog.gov.uk/2018/07/03/turning-the-tide-on-tobacco-smoking-in-england-hits-a-new-low/>

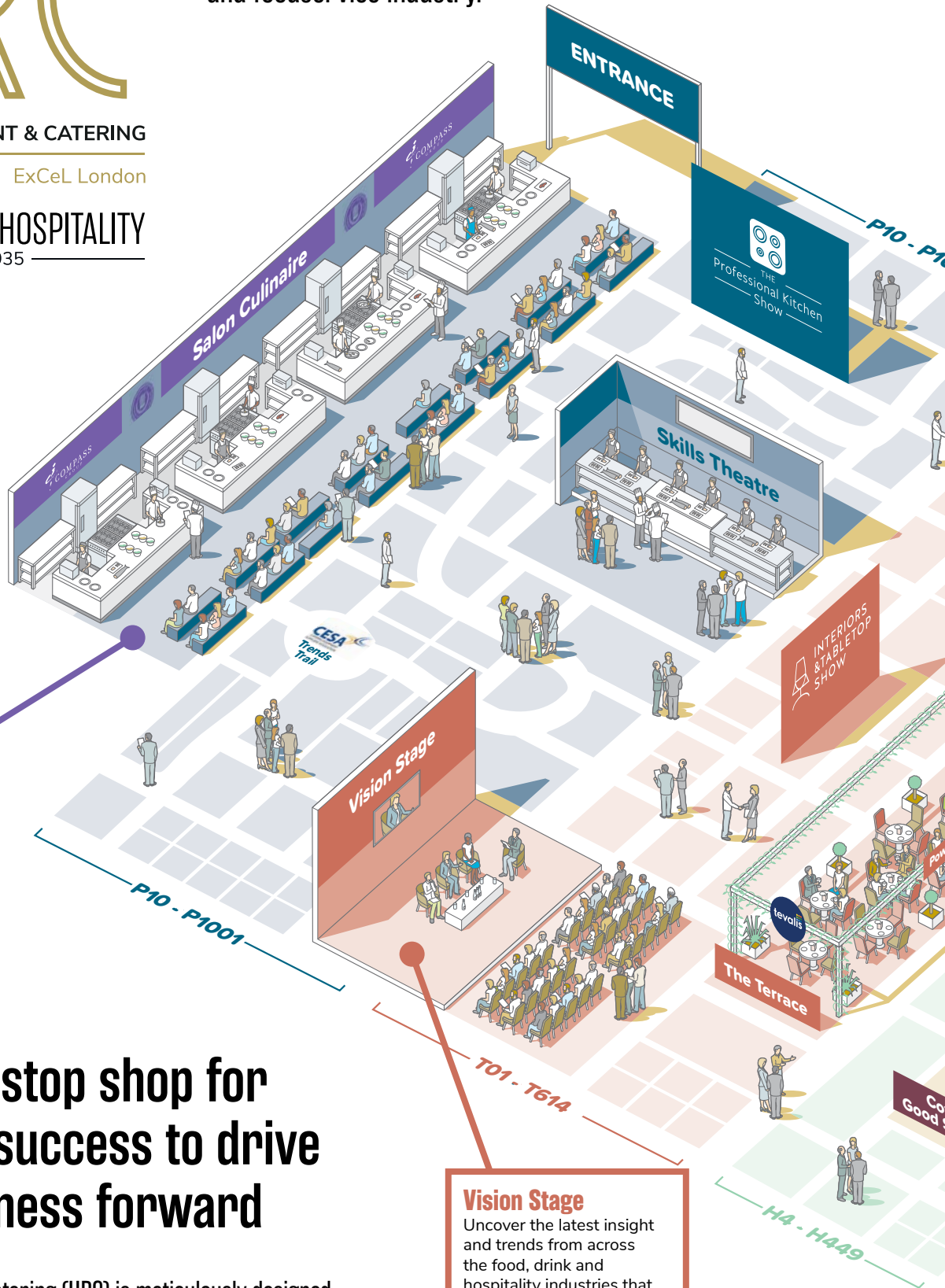
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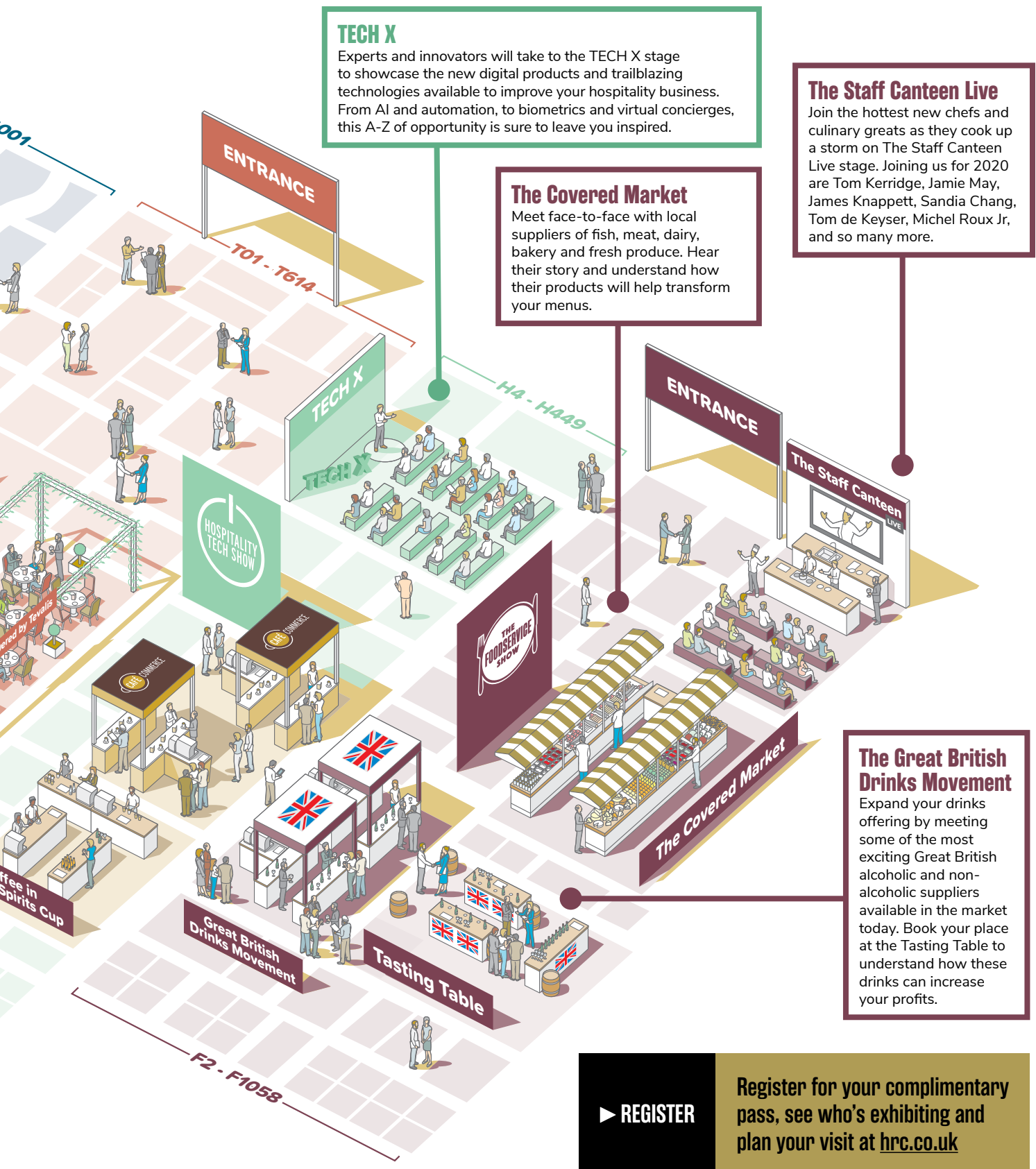
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## The Alexander Hotel Yerevan

### Hotel

Alexander James Interiors' specialist interior architectural and design team, Alexander James International, was appointed to create "The Alexander" a Luxury Collection Hotel in Yerevan, Armenia.

The Alexander Hotel, part of the Luxury Collection Brand, is heralded as the first luxury international hotel in the historic centre of Yerevan, it opened to great fanfare in March 2018

Our team of interior architects and designers began working on the hotel when it was a bare concrete shell, we set about conducting a complete space planning exercise for each of the 10 guestroom levels along with 4 levels of public areas, creating amazing interior spaces within the building. The AJI team designed 40 different guestroom types including a luxurious Presidential Suite at the top of the building. The public areas include a welcoming Reception area with Lounge and Bar, the Spa has a pool with

panoramic views of the city, these views are also enjoyed by the restaurant. There is also a Cigar Lounge, a particular requirement of the hotel, designed to evoke the ambience of a library or gentleman's club.

A great deal of research went into establishing a starting point for the interior design scheme, developed by Alexander James International, the design team were guided by the richness of Armenian history, the influence of which can be seen in the patterns, materials and artwork throughout the hotel, all helping to evoke a strong sense of identity, a perfect union of old and new. Yerevan is known as a "pink city", many of the buildings are made from the local, naturally coloured volcanic stone, this sense of beauty and warmth is reflected in the interior of the hotel.

The creation of a new life, a new beginning for the hotel and the city, at one with its past, evolving out of the historical environment and

ancient landscape. The hotel offers a refuge for the modern traveller, set in the heart of the vibrant capital. The city of Yerevan is dominated by the presence of Mount Ararat, widely accepted in Christianity as the resting place of Noah's Ark, the sense of being at the centre, all roads lead from here, is the basis of the design for the hotel, many references are made to lines emanating from a central point, whether it be the style of the feature pendant light in the main stairwell, or the lines in the patterns of the handmade rugs, specially designed and commissioned for the hotel by AJI.

Decorative lighting is employed to add style and glamour, while functional interior features are rendered beautiful with metal detailing reminiscent of the rays of the sun, spaces are transformed by light, shadow and reflection, particularly effective is the feature ceiling sculpture in the Pre-Function area of the Ballroom Suite.





**ENTRANCE LOBBY 1**

As part of a detailed space planning exercise carried out by AJI, the main staircase was repositioned in a new location towards the rear entrance of the hotel, this alteration not only provided a zone for an intimate feature seating group at Ground Floor Level, but also created additional usable space in the Pre-Function Room on the level below.

The eye-catching reception desk is a unique piece, formed from specially selected marble from Verona in Italy, the rich gold veining of the stone appears to melt into the gold leaf

effect on the plinth of the desk, evocative of the molten core of a volcano, referencing back to the ancient dormant volcano of nearby Mount Ararat.

Behind the reception desk is a feature white leather effect wall, this signature geometric pattern is used many times throughout the hotel in different ways, it provides a dramatic back drop to the reception desk, whilst also assisting with the acoustics of the space.

AJI also commissioned specially designed feature lights, manufactured in Austria by Lights of Vienna, the lights over the reception



desk represent rings of fire, whilst the large chandelier over the lounge group reflects the emanating rays of the sun, a pattern used in the gold decorative pendant light suspended over the main stairwell.





## RESTAURANT AND BAR

AJI assisted the F&B Consultant to develop the architectural footprint of the Restaurant and Bar, a priority was to optimise the space, thereby improving the flow within the restaurant, maximising both seating numbers and variety of seating zones. Diners can choose between secluded dining niches, high bar tables or more relaxed dining sofas. It was important to create a destination restaurant out of the roof top extension to the hotel, not least because the location allows for stunning views of the city.

A feature of the restaurant is an Open kitchen where the diners can watch the chef at work. AJI also designed custom built wine fridges and a contemporary, purpose-built ceiling light feature which spirals down the spine of the ceiling linking the zones together.

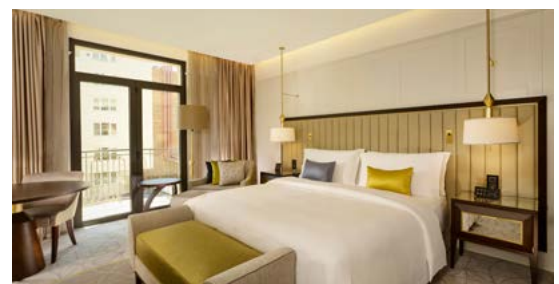
The Bar area has furniture and columns wrapped in matching fabrics and decorated with brass studs, the studwork on the columns repeats the signature geometric pattern used in the reception feature wall and hand-made rugs.



## BEDROOM, (JUNIOR SUITE BEDROOM)

The concept for the bedroom and ensuite bathroom is designed to be repeated in over 40 different guestroom types; all rooms have padded leather effect headboards and custom-made decorative lighting, which appears to hang from the ceiling over the aged bronze mirror, timber and metal bedside cabinets. Satin white painted wall panelling runs through from the bedroom to the bathroom where it continues at high level, the lower walls are slabs of cream marble with gold metal effect trim.

The bedroom carpet pattern is extracted from the base patterns of traditional Armenian rugs, the neutral colours highlight the layered geometric pattern.





## Perceptions of Hygiene

### Bathrooms

We all value cleanliness and in today's society it has become common practice to rate the bathrooms when visiting hospitality venues. Our perception of the venues we visit is often limited to the few spaces we can access and experience, the washrooms being one of these.

The latest results from the washroom survey commissioned by Formica Group revealed that over half (55%) of Brits rate the cleanliness of public toilets across the UK as adequate or worse.

#### NEGLECTED TOILET FACILITIES SEND REPUTATIONS DOWN THE DRAIN

Overall two-thirds of Brits agree that the cleanliness of a bathroom would be likely to influence their perception of the quality in other areas of the establishment, for example, the food served or the cleanliness of the bedrooms in a hotel.

When it comes to public washroom ratings men and women have reasonably equal standards of cleanliness. 57% of women reported that they have visited a public bathroom which was so bad it put them off revisiting the venue compared to 53% of men. One respondent commented; "if the toilets are not clean personally it raises my concerns about the cleanliness of the entire establishment and its staff." More than two-thirds of women (76%) agree and say if they were to see the toilets were inadequate before eating or drinking they would leave the venue. 67% of men agree, highlighting the extent of



the importance of an overarching impression of cleanliness, dip below this and the company runs the risk of tarnishing their reputation.

#### URINE TROUBLE IF YOU NEED TO SPEND A PENNY HERE

The results show that Brits rated train toilets as being the most unpleasant to use, with over half (53%) admitting they would be reluctant to use them. This is followed by nightclubs (25%), motorway services (22%), pubs (21%) and fast-food restaurants (21%).

When asked why those surveyed would be reluctant to use train toilets common answers

included, that respondents perceive trains to be dirty. Additional thoughts included that toilets can't be monitored or cleaned properly on long journeys, making them more susceptible to mess, nasty smells and lacking toilet paper and soap.

#### BOG STANDARD DÉCOR

Regionally East Anglia was the area that was impacted most by the style of the bathroom with 48% of respondents revealing that the overall bathroom aesthetic would impact how comfortable they felt using the facilities. Wales, on the other hand, were less concerned with only 34% of people revealing the décor would impact their opinion of the establishment. When asked if the décor in public washrooms affects their perception of how the bathroom smells over half (57%) agreed it did have an effect. Brits are least impressed by neon colours (3%) and earthy tones (9%) when it comes to bathroom decor. Paler colour palettes including whites and creams (39%) and cool colours including blues, greens and grey (18%) give the greatest impression of cleanliness.

The results highlight that public washrooms enable consumers to instantly form an overall impression of an establishment's level of cleanliness. Indicating that hospitality businesses should focus heavily on upscaling and ensuring their toilets are always fully maintained to achieve that all-important 'wow' factor.



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# SHORT STAY SHOW HIGHLIGHTS



## SHORT STAY SHOW

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## Grand Opening of The First Guitar-Shaped Hotel in the World

### Hotel

In a project managed, directed, engineered and installed by DCL (Design Communications Ltd.), Float4, an award-winning creative agency based in Montreal specializing in the integration of digital experiences into physical space, is proud to have designed and produced the digital light spectacle for the grand opening of the Seminole Hard Rock Hotel & Casino in the city of Hollywood, Florida. Float4 has also designed two more daily shows for the hotel's LED facade. A first in the hotel and leisure industry around the world, the 400-ft tall guitar-shaped hotel is part of a property expansion estimated at \$1.5 billion.

Float4's expertise was brought on by DCL (Design Communications Ltd.), a Boston-based leading fabricator of architectural specialties including integrated digital media, custom signage, rebranding, wayfinding, and themed entertainment.

For this project, Float4 assembled a creative team to develop, produce and integrate generative and sound reactive content for the front-facing facade of the Guitar Hotel. When devising content for the Hard Rock Hotel project, Float4 wanted each show had a purpose - a narrative and theme that evoked an emotional response in the audience. The shows will be a testament to how music has



been instrumental in defining the legacy of Hard Rock hotels, restaurants and entertainment properties around the world. All the content is managed on a single 4 Karat media server from RealMotion's Gold Series, and the shows will run from sundown to sunrise every night.

The front facade of the hotel is both a media system and a dynamic sculpture - the building is lined with 16,800 V-Sticks (video fixtures using high-performance LEDs), which serve as a screen and stage to daily musical showcases. During a show, each V-Stick will light up with different colours, speeds, patterns or directions, depending on the content sequence the Float4 team designed. Float4 worked with DCL and SACO Technologies, a pioneer company dedicated to advancing solid-state LED technology in applications with lighting and media, to program and choreograph the shows.

A 3D CAD model of the hotel was created to pixel map each individual V-Stick, including its position on the building, the direction it was facing, and its signal flow. The team needed to create a lookup table that the 4 Karat RealMotion server could use to sample content from the model and output to the building itself. Using a parsing script written by Float4's software developer, those components, which amounted to about 2 million pieces of data, were converted into usable data strings, so that the team could choreograph content that corresponded to the building's existing technical infrastructure. Converting the data one by one would have taken about 4 years to finish.





"Before a show, we have a moment where the installation is in a dormant state; the lights are ambient, fluid", mentioned Antoine Saint-Maur, Multimedia Director at Float4. "At that moment, we want guests to be able to congregate in anticipation, collectively anticipating the start of the show. When in Las Vegas, people make their way over to the

Bellagio Fountain Show and there's this brief period where time stands still in eagerness as everyone gathers for this one monumental experience. That's the feeling we want to create with the shows; we want to create a moment for Hard Rock guests and fans to come together and watch a daily celebration," he added.

"At DCL, our goal for the Hard Rock was to give life to a monumental establishment through digital presence and creative solutions. Having worked with Float4 before, we knew that the studio's combined technological and creative capabilities would be instrumental for the project. Along with our other service providers, Float4 contributed to our project goal by developing and programming three unique shows that will make this hotel the real attraction in South Florida for years to come," said Mr. Jeff Gantz, Director of Creative Technologies at DCL Communications.

A variety of shows will be presented by Float4:

**THE GRAND OPENING SPECTACLE** (only on October 24th):

This show established the guitar as an architectural icon. As the crowd ambience built through the early evening, the official guitar SMASH experience marked the beginning of a custom drum sequence, triggering a bold guitar activation. The show was a journey through different decades, musical styles & energies.

**SUNSET CEREMONY** (the daily opening show):

The goal for this show is to set the festive tone of every evening following the grand opening.

**SMOOTH**

This show is an homage to the end of the classic rock era as it transitioned to contemporary music.





## Hygiene Expert

**HYGIENE EXPERT** is a French tech company that since 2015 has edited business cloud applications for hygiene professionals. More than 500 customers in France and Europe trust us.

**MyPackHygiene** is the digital solution that allows food professionals to comply with their sanitary obligations.

All these professionals: restaurants, butchers, bakers, caterers, retailers and mass retailers; must daily fill numerous paper documents attesting the « hygiene package » regulation. This European regulation must be respected in their institutions.

The aim is to ensure:

- The traceability and quality of the products
- The hygiene
- The optimal food security toward the consumers

The monitoring and regulations are complex to implement and time consuming for kitchen staff.

**MyPackHygiene** application has been developed to facilitate the work of professionals: We propose you an intuitive and complete solution.



### Advantages:

- **100% cloud:** your records are automatically synchronised from your tablet or smartphone to the cloud. The data are easily available
- **Automatic updates:** with the corrective or evolving updates, you are sure de benefit from the last functionalities of the application, with no added cost
- **Access anytime, anywhere:** free yourself from material constraints, work from everywhere.
- **Secured data:** all your data are hosted with no time limit on secured server and are regularly saved.

- Easy to use and easy to install, we provide a turnkey solution

### Benefits:

- Save 10 hours per month on your records process!
- Save 2040 € of gross salary per year!
- Avoid losing 3000 € value of goods in case of breakdown
- Use 0 paper

MyPackHygiene application, is the easy digital solution to manage your HACCP actions and food traceability:

### Daily records:

Temperatures of the material (fridges), of the production, of the goods receipts, records of cleaning actions, oil changes

### Traceability:

Take pictures of the products labels, edit best-before date labels, keep track of your production

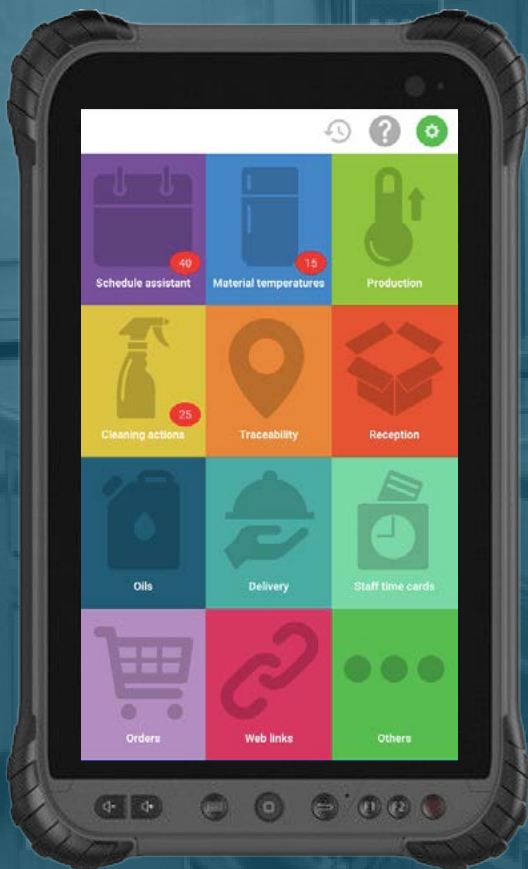
### Activity follow-up:

Manager control panel with dashboard, history  
Possibility to export the data (in case of a control)  
Alerts notifications



# MyPackHygiene

« Dedicated  
to facilitate your  
HACCP processes »



- Fridge temperature records
- Products traceability
- Cleaning action follow up
- Goods temperature records
- Best-before date labels
- Production follow-up
- Agenda

Contact us for a free demonstration on :

[www.mypackhygiene.com](http://www.mypackhygiene.com) +33 (0)6.35.29.29.92



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

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

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

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

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

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

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

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



# SONGBIRD

 Oliver Hemming

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



**Songbird wins a GOOD DESIGN® Award.**

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



**For more info on the Songbird please email: [info@oliverhemming.com](mailto:info@oliverhemming.com) or look at [www.oliverhemming.com](http://www.oliverhemming.com)**



## FREEDOM.PAY

### Data Driven Commerce



With today's customers being more tech savvy than ever before, the hospitality industry is having to accelerate the adoption of innovative technology to meet their needs.

Hotels, restaurants, bars, cinemas, and casinos across the globe are all striving to become digitally enabled, and while front-end services such as e-loyalty, online booking and check-in are cool, innovation at the back end is often struggling to keep pace.

The challenge for many businesses is bridging the gap between the consumer's expectation and legacy technology; but companies of all sizes must find a way to update their systems to create that end-to-end solution; one single platform to empower a business to acquire new, engage current, and retain previous consumers.

Indeed, one holistic combination of CRM, HR data, finance, ERP, digital marketing, all configured into one cohesive, overarching infrastructure, can increase efficiency, internal reporting, while reducing data risk and ensuring compliance.

So how can all of this be achieved in a straightforward manner, with minimal disruption and investment from the business? The last thing senior management will want to do is undertake a 'rip and replace' IT strategy that involves expensive uprooting of existing legacy platforms. Apart from reducing ROI, and increasing up-front costs, this could open up potential service disruption and staff re-training issues.

An open and fully integrated commerce platform that allows existing operational functions, infrastructure, POS estates, mobile apps and web platforms to 'plug-in' using open APIs and application specific toolkits, offers a much less abrasive solution.

More cost effective, and carrying minimal risk of downtime, such a platform also allows you to evolve, be more agile, and manage change over time. Compliance and regulations can be accommodated faster, and in addition, cloud-platforms can be more easily updated, remotely and automatically.

FreedomPay's world leading consumer-centric platform provides fully integrated solutions across in-store, online and on-mobile as an end-to-end solution. Your business can leverage a broad range of solutions to help reimagine commerce.

If you're ready to change the way that you interact with your customer and stay ahead of the competition, speak to a team member at FreedomPay.



# FREEDOMPAY





## Don't Run Your Business in the Dark

### CAN YOUR BUSINESS OPERATE WITH NO POWER?

Constant Power Supply Ltd is the UK's leading expert and installer of UPS Power Systems (uninterruptible power supply). We provide a complete property solution for homes and businesses that require an emergency power supply. If you are located in an area that is prone to regular mains failure or simply require an emergency power supply for your business for continuity at all times, we are here to help.

Our UPS power system product range spans all sizes, from single phase to three phases, from 10kVA to 6000kVA. We also provide a 5-year guarantee on all of our products and services because we understand how important it is for your peace of mind that your property never loses power.

With over 20 years' experience in the design, build and installation of automatic power protection systems across the UK, we have designed and installed thousands of power protection systems to homes and businesses nationwide.

Our experienced engineers design power protection systems to suit all domestic and commercial requirements with no limitations. We also provide regular maintenance services to ensure your UPS is in full working order at all times.



### THE RISK

In recent times, blackouts have become a major talking point across the media. The Mail on Sunday revealed that National Grid had evidence that the shift to renewable energy was putting Britain's electricity supply at risk months before the biggest blackout in a decade.

With the rise of renewable energy - which now makes up a third of supply, and nuclear soon to fizzle out, blackouts are due to become even more frequent.

### HOW DOES A GENERATOR WORK?

If your power goes out, your generator comes on - automatically. It's really that simple! The generator system consists of a generator and a transfer switch. The generator sits outside of your business just like an air conditioning unit, while the transfer switch is located next to the main breaker box, and in some cases replaces it entirely.

### DON'T WAIT UNTIL IT'S TOO LATE

For further information and to arrange a free site survey and quotation, please visit [www.constantpowersupply.co.uk](http://www.constantpowersupply.co.uk). Or get in touch today by calling us now on 01260 228009.





# Emergency Power

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We provide a complete back-up solution for homes and businesses. Our UPS power system product range spans all sizes, from single phase to three phase, from 10 kVA to 6000kVA. When the UPS power system detects a power cut, it instantly switches over to the back-up supply.

We also provide a 5 year guarantee on all of our products because we understand how important it is for your peace of mind that your property never loses power.

**To arrange a free site survey and quotation, get in touch today by using our contact form or call us now on 01260 228009.**



EMERGENCY POWER  
NEVER BE SWITCHED OFF

## Constant Power Supply Ltd

Grosvenor House, 3 Chapel Street, Congleton, Cheshire, CW12 4AB

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# Hospitality Software relied on by industry leaders.

**To stay industry leaders.**

“Since the installation of Clarity Hotel and Clarity Event Manager, the administrative task is massively reduced. The flexible, easy to use software improves the end to end process, improves productivity, and means that we deal with the enquiries more effectively.” - **Sharon M, Mar Hall Resort.**

Whether you're an industry leader or not, Clarity has the right software package to streamline and grow your hospitality business. If you're looking to grow, and are in the market for reliable, affordable software with outstanding support to help you do so, connect with us at Clarity. Your local hospitality software experts.

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**SAMSUNG**



# Give your guests what they want.

**Eight in ten UK adults (40 million people) use subscription services and catch-up TV technology.\***

**35% of UK adults admit to regular binge-watching sessions.**

**Binge-watching guests expect to watch what they want, when they want.**

Samsung's hospitality TV range elevates TVs into multifunctional content centres, enabling guests to watch what they want, when they want.

#### All Samsung hospitality TVs include:

- Hotel mode
- 3-year commercial warranty
- Customisable guest interfaces
- Finance and leasing packages from as little as 20p per room per day

Give your guests what they want. Get in touch:

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\*Ofcom Communications Market Report 2018



## The Alexandra Barcelona Hotel

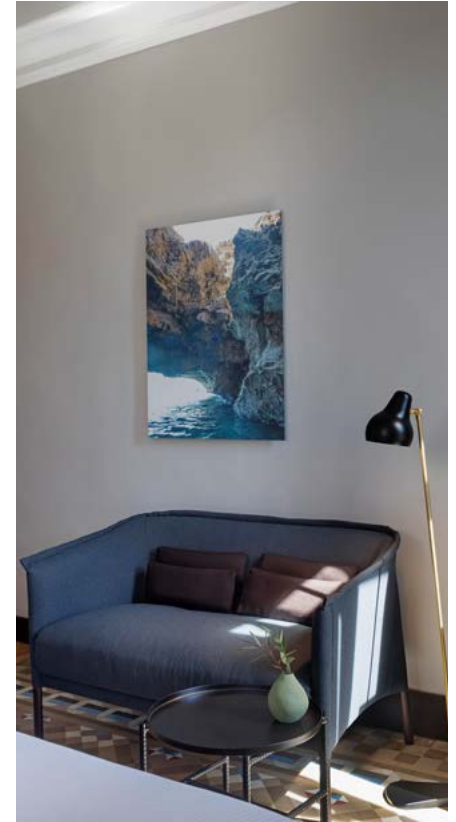
### Hotel



Alexandra Barcelona Hotel Curio Collection by Hilton, with over 30 years of history, has refurbished 23 rooms with a detailed interior design, which combines a contemporary design with modernist details. The new spaces remember cosy spaces unique to modern homes, always looking for an environment balance that creates personality.

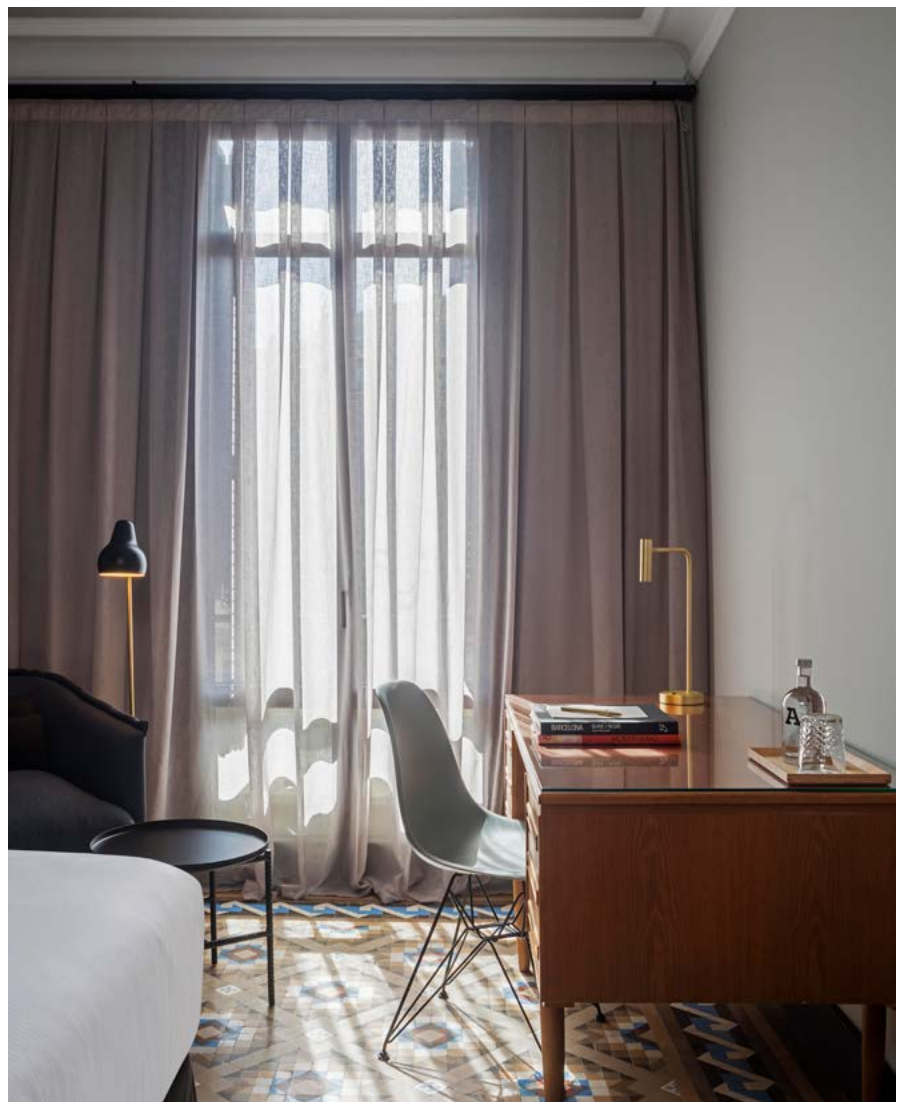
Borrell Jover Studio signs this refurbishment project of the fifth floor of the Alexandra Barcelona Hotel that includes 14 rooms in the existing building and 9 in the adjacent building of Rambla de Catalunya chamfer. It is a building with a great richness of spaces and with finishes characteristic to old-fashioned buildings from the beginning of the century in Barcelona.

In the hotel enlargement we had always the intention of preserving modernist elements from the adjacent building and combining it with contemporary design. The purpose was to respect and preserve original mouldings from ceilings or the existing hydraulic mosaic to bring to the enlarged area the essence and tradition of the city of Barcelona.



Alexandra Barcelona has achieved to capture in its continuous renovations, the local taste of the city of Barcelona thanks to its meticulous interior design and its different gastronomic proposals. A cosmopolitan hotel committed to transmit the style of life of the people of the city. Its 116 rooms show off this original local taste and the perfect symbiosis of tradition and modernity. Many of them with the prized hydraulic floor tile and modernist coffered ceilings, live together with carefully selected auteur design pieces.

The owners of the hotel have always wanted to support social causes. Thus, for this refurbishment they have collaborated with the company Philanthropic, art consultancy firm committed to social impact, creating the project Searching for new rooms, where art is used to evoke memories of the familiar collective memory, through Mediterranean images, that become imaginary windows to this sea inside the rooms. The pictures collection satisfies its aesthetic objectives and, in addition, becomes its social responsibility campaign collecting funds for a good cause. Because profits from the purchase of these works and its possible further sale to hotel guests, will be allocated to make art therapy sessions for homeless people, with a disease, who are or have been imprisoned, hosted by the Obra Social Santa Lluïsa de Marillac (Barcelona). All the pictures are from Verónica Escudero and can be acquired through the art platform [www.koyac.net](http://www.koyac.net).





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

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

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

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

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

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



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

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

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

If you would like more information about any product in the Glasdon range or would like to talk to one of our experts online please visit [www.glasdon.com](http://www.glasdon.com)





To view the full range of high quality, durable and sustainable products, visit:  
[www.glasdon.com](http://www.glasdon.com)



## Svart to Open in Norway's Arctic Circle in 2022, The World's First Energy-Positive Hotel

### Hotel

The world's first 'energy-positive' hotel, Svart, will open in Norway's Arctic Circle in 2022. The property will have a 360-degree view of the Svartisen glacier and the sensational Northern Lights. A low-impact, ground-breaking design will allow the project to produce more energy than it uses, consuming approximately 85% less energy than the traditional hotel.

The 99-room property will house four restaurants, a 1,000-square-metre spa, two electric boats, a sustainable farm, an education centre and a design laboratory on-site. Svart will be open to overnight guests, the local community and day-visitors alike.

#### DESIGN

Located deep within the arctic wilderness of Norway's Meløy municipality, Svart will perch atop the crystal-clear waters of the Holandsfjorden fjord, at the base of the glacier itself. A glass-fronted, circular design will provide a panoramic view of the fjord, glacier and in the winter months, the spectacular Northern Lights, all without compromising on guests' privacy.



Inspired by the Norwegian Fiskehjell (a wooden structure used to dry fish) and Rorbue (a fisherman's traditional seasonal home), the hotel will be built upon a weather-resistant wooden supporting structure. This will be constructed

using poles that stretch several meters below the fjord's surface, dissolving the boundary between land and fjord. This ensures zero land impact and reduces seabed disruption to the absolute minimum

#### SCIENCE & SUSTAINABILITY

A collaboration between MIRIS, Snøhetta and Powerhouse, Svart will be the world's first 'energy-positive' hotel, meaning it will produce more energy than it uses. It aims to be fully off-grid, carbon neutral and zero waste within the first five years of operation.

To reach these sustainability goals, several cutting-edge design choices have been made. Architects working on the project first conducted an extensive mapping-out of how solar radiation behaves in relation to mountainous context throughout the year, in order to optimise energy output. The findings influenced the design of the hotel, with hotel rooms, restaurants and terraces strategically placed within a circular design to exploit the sun's energy no matter the time of day or season.





The hotel's roof will be clad with Norwegian solar panels that were produced using clean, hydro-energy. This will further reduce overall carbon footprint, while energy-intensive building materials such as structural steel and concrete have been avoided as much as possible.

Guests and visitors will be able to discover

the science and technology behind the making of Svart in the hotel's very own education centre and design laboratory. The centre will demonstrate these processes on a smaller scale as well as educate on waste management, glacier protection and sustainable farming.



## EXPERIENCE

Four restaurants will provide a variety of dining options at Svart, from rustic, authentic fare to gourmet tasting menus. Dishes will make use of local, home-grown and foraged produce as much as possible, and guests will be invited to participate in the preparation of their gourmet meals, from mountain-side to plate.

A 1000-square-metre, indoor-outdoor spa will offer a variety of holistic treatments, from the traditional and Norwegian, to the medically and technologically cutting-edge. All Svart therapists will use 100% sustainable, locally-sourced products.

Guests of Svart will enjoy exhilarating arctic experiences year-round, from ice climbing on the glacier to practicing yoga in the midnight sun. Svart's two electric boats will be charged by the surplus energy produced by the hotel, and will provide transfers by water. Home to some of the rarest flora and fauna species in the world, wildlife-spotting, diving, fishing and foraging will all be on offer.

One need not venture far to enjoy nature's splendour. The hotel's wooden supporting structure will double up as a boardwalk to be enjoyed during Summer, also acting as a storage space for boats and kayaks which guests can take to the water from directly beneath their hotel room.

The project will be overseen by Svart's Development Director, Ivaylo Lefterov.





### LEVITAS

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

WEB: [www.artis-uk.com/downloads](http://www.artis-uk.com/downloads)



### STRENGTH IS IN THE DETAILS

As the move towards plastered/rendered finishes grows in the UK, the flawless integration of wall hung toilets into the scheme is a common dilemma.

From 2020, the new wedi I-Board Plus will provide an easy and straightforward, ready-to-install solution.

This new cladding element combines all benefits of the tried and tested wedi I-Board and also includes a factory-integrated reinforcement plate. As a result, the pressure load from the attached WC ceramics is perfectly offset so that the dry wall installation can be individually tiled with mosaic from 2x2cm or plastered.

Tel: 0161 864 2336  
Email: [technical@wedi.co.uk](mailto:technical@wedi.co.uk)

[www.wedi.co.uk](http://www.wedi.co.uk)



### STYLISH, ON-TREND SOLUTION WITH LINEAR DRAINAGE

The wedi Sanbath Wash Basin with linear drainage is wedi's answer to the current demand for a stylish, on-trend solution with sophisticated channel drain.

In 2020, the new wash basin will be available to order in different widths ranging from 500mm to 1300mm, with various channel lengths of 300/700/800/900mm and with or without component holes for taps.

Completing the package, a drain element and a standard stainless steel channel cover is included in the scope of delivery but of course, clients will have a choice to opt for a brushed stainless steel/exclusive or a tileable cover to suit.

Tel: 0161 864 2336  
Email: [technical@wedi.co.uk](mailto:technical@wedi.co.uk)

[www.wedi.co.uk](http://www.wedi.co.uk)



### JARDELL HILL DESIGNS

A recent Design for Textiles graduate from Heriot Watt University in Scotland, Jardell Hill Designs specialises in decorative surface patterns and wallpaper.

"Points of Nature" wallpaper collection is inspired by a love of detailed hand drawing, nature and a keen interest in post-impressionist artists.

A pointillist technique combined with a personal fine line drawing style and flowing repeat patterns create unique, sophisticated designs. A soft colour palette with subtle stripes and textures keep the focus on the drawings but help bring the designs to life.

[www.instagram.com/jardellhilldesign](https://www.instagram.com/jardellhilldesign)  
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EMAIL: [jardell.hill@outlook.com](mailto:jardell.hill@outlook.com)



### OLENKA DESIGN AT SURFACE DESIGN SHOW 2020

Olenka is a British independent homeware brand founded by Russian-born Designer Olga Shevchenko. Celebrating diversity and cultural heritage Olga loves to explore connections between past and present times to create truly unique designs. Her striking floral patterns embody traditional Russian folk art with a modern British colour palette. The luxury wallpaper collection contains natural motifs of leaves and flowers to create the dreamy mood, providing a lush, glamorous backdrop for any room. All Olenka wallpapers are sustainably made in England by an established manufacturer where the experienced staff make sure the product meets all the standard UK requirements and guarantees the best quality.

Olenka will be showcasing its wallpaper collection at Surface Design Show 2020 11-13 February, Stand NT26.

EMAIL: [www.olenkadesign.co.uk](http://www olenkadesign.co.uk)



### NEW LAMPshade RANGE LAUNCH BY OLENKA

Olenka is very pleased to announce the launch of their new lampshade range, a beautiful addition to Olenka wallpaper collection. Celebrating diversity and cultural heritage designer Olga loves to explore connections between past and present times to create truly unique designs. Her striking floral patterns feature swirls of exquisitely detailed flowers and leaves, complemented by freehand brush strokes. Feminine, decadent and beautifully styled designs embody traditional Russian folk art with a modern British colour palette. The new lampshades are handmade in England using Olenka wallpaper. Neva design is available in Blue and Pink/Grey colourways. Milana design is available in Hot Pink/ Grey and Gold colourways. The lampshade range will be presented in the New Talent area of Surface Design Show 2020 on 11-13 February, stand NT26.

EMAIL: [www.olenkadesign.co.uk](http://www.olenkadesign.co.uk)



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