
VISION STYLE GUIDE 2019

The definitive guide to hotel
and restaurant interiors



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NOTE FROM THE EDITOR



Anna Bolenkova Gillespie
Vision Style Guide Editor 2019

I've been involved in the Style Awards, and the Vision Style Guide, for the last three years and it's no exaggeration when I say the standard, year upon year, gets better and better.

I've noticed a marked shift, certainly in the last year, across the hospitality sector in providing guests and diners with something never seen before and it's something that hoteliers, architects and designers are putting unbelievable effort into.

Whilst previously, hotels and restaurants were simply seen as somewhere to rest your head or taste exotic cuisine, they've now transformed into intimate, entertaining and unforgettable settings - in part due to the changing demographics of today's traveller. The Vision Style Awards have always been a great honour to be involved in as it's so fulfilling to congratulate and reward those who really do go the extra mile in providing these memorable experiences and breathtaking decor.

The Vision Style Guide acts as an extension to our coveted Awards and gives us an opportunity to highlight some of the most meticulously designed hotels, restaurants, spas and bars from around the world.

We hope you enjoy reading this year's Vision Style Guide.

INTRODUCTION

The Style Awards 2018 were undoubtedly an overriding success; not least because of the impressive entries we were astonished to receive from around the world. We extended the search globally this year for the first time in the Style Awards history and we were so pleased to see entries stretching as far as Mexico, Maldives and everywhere in between.

Judging the 2018 Awards, we chose an esteemed and expert panel from various corners of the travel and hospitality industry to give their take on what makes a venue stand out from the crowd. We'd like to thank our judges for taking part in the 2018 Style Awards as we introduce them here in a series of 'Meet the Judges' interviews and take a look at some of the biggest design trends across the hospitality sector for 2019.

MEET THE JUDGES



NIGEL HAWORTH



What made you want to be a judge this year?

I have been a judge of many competitions and awards throughout my career including the Great British Menu, hospitality competitions, school and college competitions but I've never been involved in awards dedicated to style and design so I thought it would be great to be involved this year – and I'm really looking forward to it!

What do you think will set an entry apart from the rest?

I'm hoping to see something unique – where the quality of the decor will shine through.

What are you looking for in your winners?

I am looking for quality, originality and a strong work ethic that shows a team at the top of their game.

What do you think will be some key design trends over the next 12 months?

I think the obvious one, in the food sector, is the interest in plant-based food across mainstream cooking. This undoubtedly influences the style and design of a venue. In design, kitchens are going for a more Scandinavian-type feel, with a big increase of wood being used.

Is there anything you think is becoming less stylish and sought after in the world of hospitality?

Style is highly personal so something that is stylish to one may be less so to another. I think the key to great style is to ensure it is kept simple – and it must be immaculate in the concept, design, feel and authenticity.

What do you personally look for when choosing a venue?

The first thing I look for is a welcoming atmosphere. It's got to make you feel comfortable and that applies to everything from the decor to the staff. It starts with engaging staff to the facilities, to the level of service and execution. Next, I definitely look for a venue that will offer me value for money.

Nigel Haworth is Chef Ambassador for the Northcote. The Northcote is a luxury, independent country house hotel in the Ribble Valley in Lancashire and winner of the AA & Visit England Hotel of the Year 2016/17.

Nigel has worked for the Northcote, previously as their Chef Patron, for over 30 years and has helped the hotel achieve and retain a Michelin Star for the last 20 years.

One of the north west's most celebrated chefs, Nigel has appeared on The Great British Menu, Yes Chef, Masterchef and Sunday Brunch amongst many others.

We spoke to Nigel, one of our Vision Style Awards judges, to find out his take on emerging trends across the industry.



Northcote Manor, Blackburn

FRASER DONALDSON



What made you want to be a judge this year?

Having worked in the industry for a number of years, I know how much of an impact a stylish interior can make. The hospitality industry is no longer dominated by identical rooms, clinical lounges and monotonous restaurants – so it's time to really celebrate interior design and inspire other hoteliers.

What do you think will set an entry apart from the rest?

It's interesting to see that hotels and restaurants are moving into a brand new phase of design – aimed at the millennial traveller. Social media is now the norm and so the industry knows it has to be 'Instagrammable' in order to succeed and, therefore, encourage others to visit.

With so much riding on online review sites and word of mouth recommendations, I'll be looking for the fantastic, the fun and the fearless.

What do you think will be some key design trends over the next 12 months?

Personally, I think due to the influx of the serviced apartment sector and the rise of Airbnb, we'll be seeing many more hotels trying to compete. New hotels and openings will seriously need to think about their venue location, their

amenities and their service.

People choose the likes of Airbnb and Homeaway due to their authenticity – and that's what hotels will be trying to do. They'll be really making the most of 'health and wellness' and investing in their spa facilities, integrating their hotels in the local communities and blurring the lines between indoor and outdoor space.

Is there anything you think is becoming less stylish and sought after in the world of hospitality?

Grey was definitely the colour of the moment a year or two ago – I think these muted greys are on their way out as hotels get more and more inspired through motifs, murals and bright colours designed to excite their guests.

What do you personally look for when choosing a venue?

I want it to be unmistakable and not easily confused with any other venue. Not another anonymous room or building.

Fraser Donaldson is the Group Hospitality Director at Vision Support Services. With a background in travel and hospitality, Fraser has worked for a number of hospitality management companies and alongside some of the key players across the main hotel brands.

With a fantastic understanding of the hospitality industry and years of knowledge, Fraser has developed strong working relationships with some of the most prestigious hotel brands and groups – so he knows a thing or two about stylish hotel design.

We had a chat with Fraser to find out his thoughts on the industry and what we'll expect to see in the near future.



King Street Townhouse, Manchester

LORI PINKERTON-ROLET



What made you want to be a judge this year?

I believe in the celebration of excellence. It inspires all of us and raises the bar on standards.

What do you think will set an entry apart from the rest?

Ultimately it always gets down to creativity. Whether that be creatively responding to a challenging budget or space or an aesthetic which is both exciting and practical.

What do you think will be some key design trends over the next 12 months?

Texture will continue to gain prominence as well as lighting systems designed to highlight this attribute. There will be a greater appreciation for top quality materials and their longevity. The 'buy less, buy better' movement is not only sustainable, it directly relates to a better-informed sector overall.

Is there anything you think is becoming less stylish and sought after in the world of hospitality?

I think the uber-bling movement may have had its day here in the UK, with the exception of a few specific properties and groups. Softer, warmer-looking and enveloping interiors will

add the necessary contrast to what guests are getting in their own domestic interiors. If all becomes trendy Hoxton-type coffee bar aesthetic there's nothing really new for guests to experience.

What do you personally look for when choosing a venue?

Something truly unique... with personality.

Lori Pinkerton-Rolet has been the Director of the multi award-winning Park Grove Design since 1993, and a past president of the British Institute of Interior Design.

In 2012, Lori received the BIID Award of Merit for contributions to the field of interior design in the UK. A member of the International Interior Design Association, Lori also sits on the UK's Construction Industry Council's Programs Panel.

An accredited Civil and Commercial Mediator in both the UK and the United States, Lori also specialises in assisting in contractual disputes within the creative industries.

We caught up with Lori to find out exactly what she's hoping to find in this year's Vision Style Awards entries.



MARC WYNNE



Marc Wynne has worked as International Sales Director for the Hospitality Division at Vision since 2010. Prior to this, he worked for the luxury Liddell linen brand.

Marc is responsible for overseeing the sales activities to some of the most prestigious hotel brands and groups around the globe and has a vast knowledge and in-depth expertise of the hospitality market.

We spoke to Marc about exactly what he thinks will make a Style Awards winner this year as well as trends he's hoping to uncover.

What made you want to be a judge this year?

Having worked with some of the most renowned hoteliers over the last few decades, I've seen the vast amount of effort that goes into not only the design of a hotel but the day-to-day running of it too.

I wanted to be involved this year in order to truly reward the hard work, skill and determination of those involved and to really say thank you to the venues which are providing something different to their guests.

What do you think will set an entry apart from the rest?

For me, it needs to be highly individual. I'm looking for something I've not seen before – but it also needs to have a feeling of authenticity; not forced.

What do you think will be some key design trends over the next 12 months?

We're going to be seeing a lot more personalisation when it comes to hotels and offering something to their guests. Though they have to cater to the masses, they also have to provide something for each and every person that comes through the door.

I also think the trend for being green and becoming more and more sustainable in both the decor and the operation of the venue is set to get bigger and be brought to the forefront as a selling point. As a supplier of luxury linen, Vision know all too well how important ethically sourced linen is and it's something customers are asking for – more so than anything else, I'd say.

Is there anything you think is becoming less stylish and sought after in the world of hospitality?

I think the industrial trend is over for hotels as well as extremely lavish, opulent fixtures and fittings. Instead, I think there's more of a trend of affordable luxury; guest bedrooms are concentrating on technology and doing away with huge wardrobes, dressing tables etc in favour of simpler, minimalistic rooms designed to encourage a visitor to have a great experience.

What do you personally look for when choosing a venue?

For me, due to my area of expertise, it's definitely the bed! I favour crisp linen, a comfy mattress and sumptuous pillows.



Lo Sereno Casa de Playa, Mexico

BILL LUMLEY



Bill Lumley is the Editor of Luxury Bed & Breakfast magazine and Innkeeper magazine.

Bill previously worked as a Marketing Director for a central London high-end design agency, Jordan Design, was also previously the Editor of a global duty-free magazine between 2008 and 2013 and between 1989 and 2008 worked as a reporter and editor for a number of titles covering insurance, investment, banking and intellectual property.

As a Vision Style Awards judge for 2018, we spoke to Bill to find out his thoughts on the up-and-coming interior design trends across the world of hospitality over the coming 12 months.

What made you want to be a judge this year?

I was thrilled to be asked to be a judge this year. I have a strong interest in the pursuit of the best and most stylish designs in the hospitality world and I'm pleased I was able to reward some of the venue's who clearly put so much effort into their design.

What do you think will set an entry apart from the rest?

I'm looking for a strong sense of originality and wow factor combined with an effortless level of practicality.

What do you think will be some key design trends over the next 12 months?

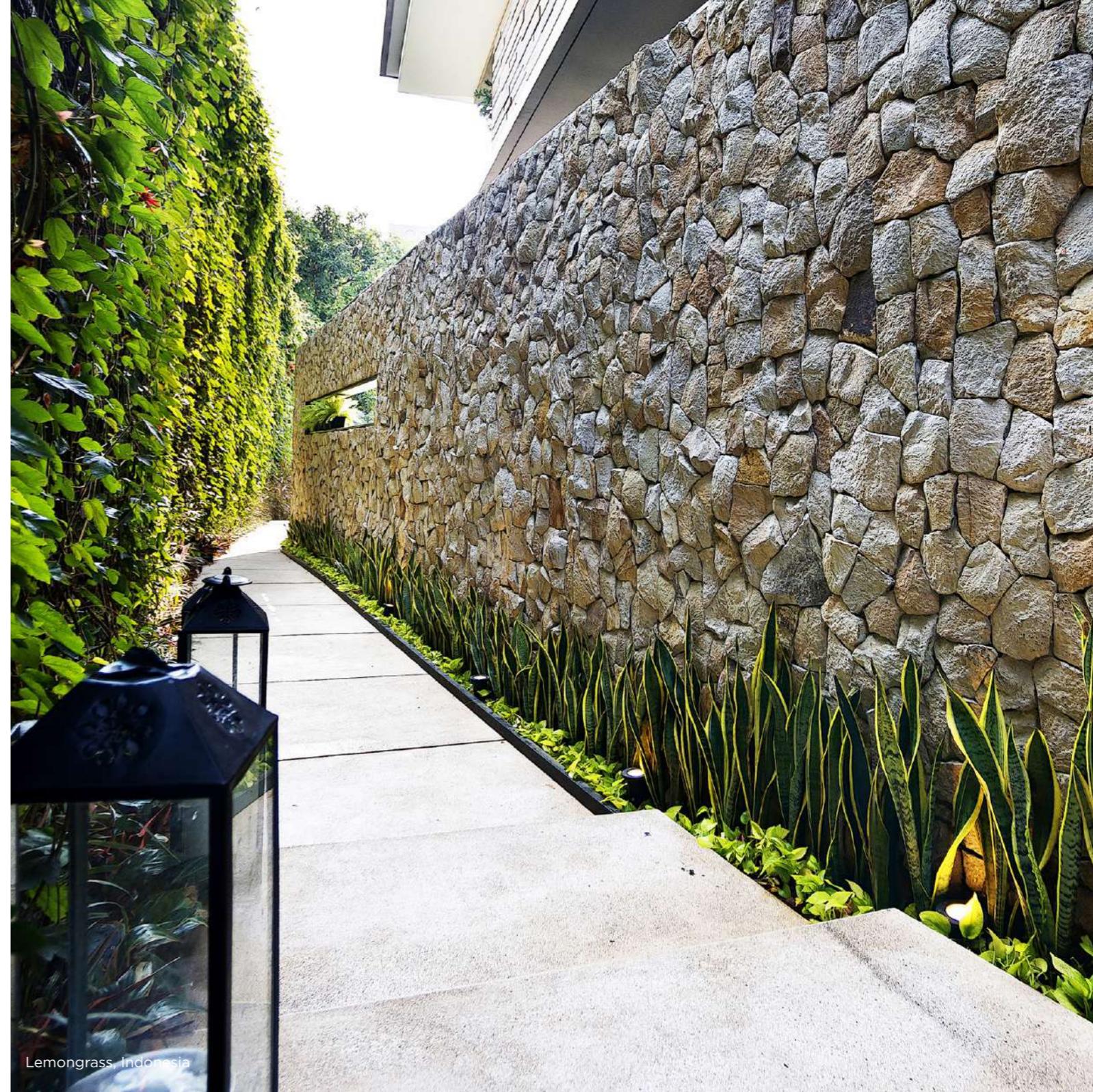
I believe that minimalism, colour blocking, sleek technology and LED innovation will be leading the way in terms of trends across hospitality. I believe we'll be seeing much more of these through 2019 and beyond.

Is there anything you think is becoming less stylish and sought after in the world of hospitality?

I believe we've seen so many designs that feature shabby chic interiors, quotes on walls, nautical motifs, and Tuscan kitchens and so these, I think, will slowly become less and less desirable in the hospitality and B&B sectors.

What do you personally look for when choosing a venue?

I look for a venue that really stands out with a boutique appeal; something that's original and unique yet luxurious.



ABIGAIL KING



Abigail King is the blogger behind award-winning website, Inside the Travel Lab. Focusing on luxury travel with a different perspective; Abi rethinks stereotypes about destinations and family travel as she goes.

Before becoming a writer and broadcaster, Abi worked as a hospital doctor in the UK for many years - before swapping her stethoscope for the open road. Since then, she's worked with Lonely Planet, the BBC, National Geographic Traveler and more, interviewing Japanese artists, Nagasaki bomb survivors and even fans of Paddington Bear.

Inside the Travel Lab carries accolades from Vanity Fair, Stylist, Grazia and more and has been described as one of "the best in the world" by National Geographic Traveler, Lonely Planet and the BBC.

We spoke to Abi to find out exactly what she thinks makes a luxury destination and what she's expecting to come to the forefront in terms of design trends across the hospitality industry.

What made you want to be a judge this year?

I love and appreciate good design and, happily, have won a number of awards recently for my own work. I appreciated the boost and recognition they gave me and so felt it was time to pay back the positive vibes!

What do you think will set an entry apart from the rest?

Great photography and a clear story behind the project, particularly one that ties in to the destination or the issues that an area faces.

What are you looking for in your winners?

Something that looks spectacular, obviously, but that also makes the experience accessible to those with disabilities or those travelling with elderly relatives or young children. Hospitality is only true hospitality when everyone is made to feel welcome.

What do you think will be some key design trends over the next 12 months?

I think the move for more indoor plants will continue, along with the quest for the perfect selfie backdrop. I enjoy the mixed metallic trend (perhaps because my house is so old it has that already!)

I've seen some places combine exhibits from world-class museums with their décor and I definitely hope that this will become a trend.

Is there anything you think is becoming less stylish and sought after in the world of hospitality?

Well, the fax machine doesn't look to be making a comeback any time soon; although I think receiving a newspaper first thing in the morning will remain a special and rare treat.

What do you personally look for when choosing a venue?

I look for a sense of place and a sense of daring. I don't always have to like the design but I do like to be surprised - and to feel that someone tried to create something special. I look either for bright white light or a deliberate sense of cosiness. And I love it when I learn something about the destination simply by walking through the door.

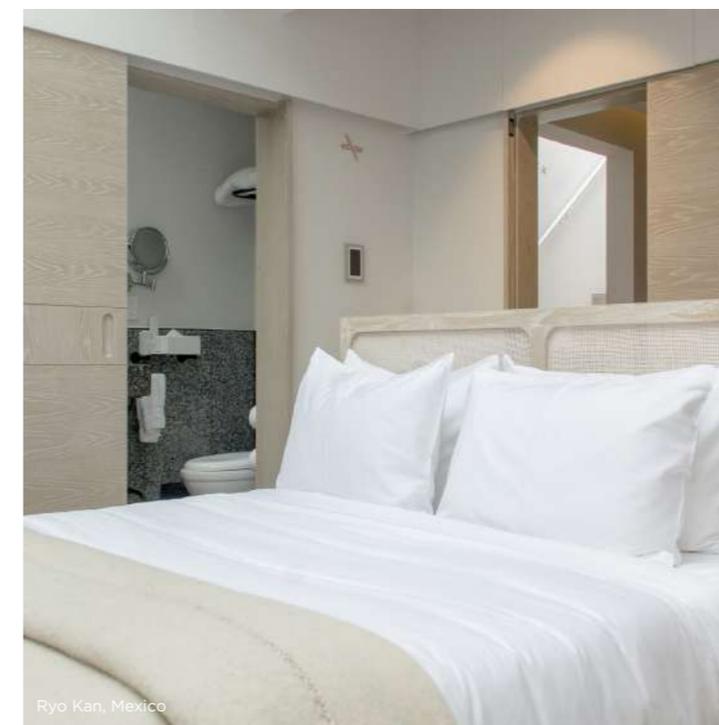


Greyfield Inn, USA

TRENDS



GOING MICRO



Certainly, the changing demographics of the traveller have a part to play in the emergence, and growing popularity, of micro-hotels. Hoteliers actively prioritise social spaces over guest bedrooms which means this 'third space' is top of the agenda.

With many travellers favouring authentic experiences over what's included in their sleep space, hotel owners are doing away with hefty wardrobes - instead favouring small and compact clothes rails, they're doing away with trouser presses and swan towels - instead opting

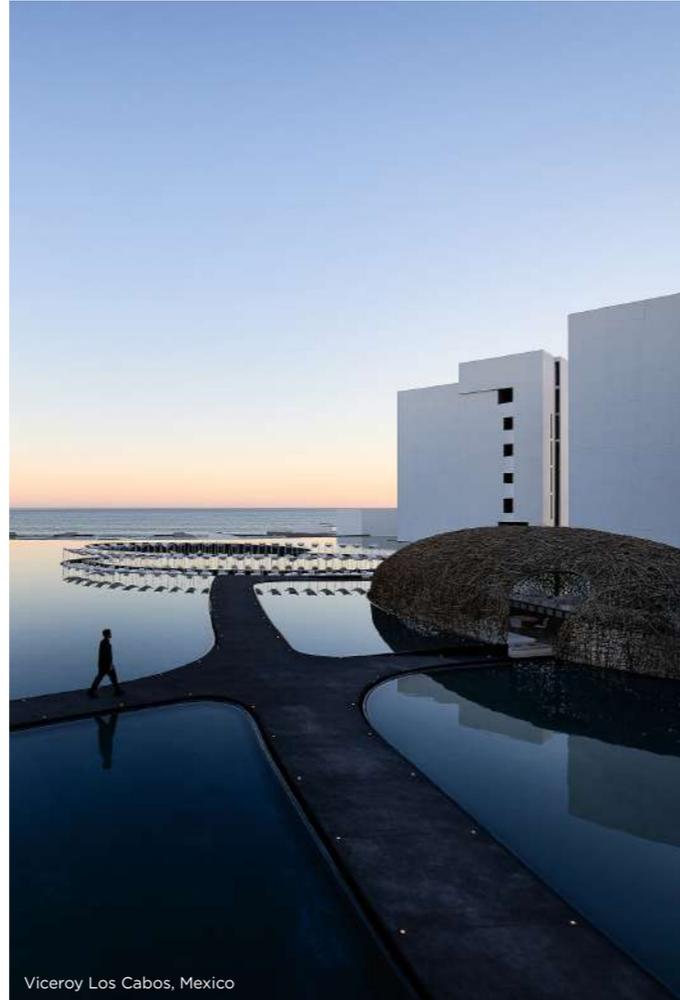
for a clean, minimalistic room featuring super-fast Wi-Fi, comfortable beds and a sumptuous shower.

Micro is big. And it's set to get bigger.

ADVENTUROUS ARCHITECTURE



Conrad Maldives Rangali Island, Maldives



Viceroy Los Cabos, Mexico



The Silo Hotel, South Africa



Hotel Punta Caliza, Mexico



Alila Yangshuo, China

Hoteliers are providing something never seen before - and they're doing it way before the interior design. Being architecturally adventurous is something that's coming to the fore and, as a result,

guests are immersed in unique and innovative experiences from the moment they step foot in the hotel.

The hotel concept is changing. We're

seeing pioneering venues step into the limelight and take centre stage.

WINNER'S FEATURE

The Nautilus Beach & Ocean Houses, Maldives

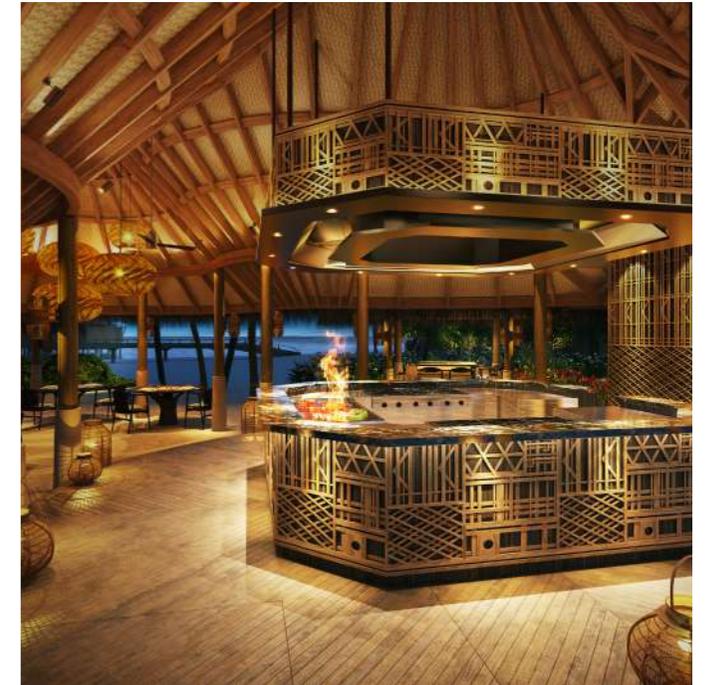
WINNER OF HOTTEST HOTEL
(INDEPENDENT)

What if a holiday in the Maldives could be done differently, more meaningfully?

The Nautilus was created to answer that question. A bohemian hideaway set in the otherworldly beauty of Baa Atoll, a UNESCO biosphere reserve, The Nautilus is an immensely private resort of only 26 beach and ocean houses where every guest should feel as if staying with a friend.

The Judges said: "This makes it look so easy to be there - a sense of peace of mind added by the symmetry of the bedroom and lounge."





WINNER'S INTERVIEW

The Nautilus Beach & Ocean Houses, Maldives

with Dr I U Maniku, Owner of the Nautilus

What's the story behind The Nautilus?

I believe that there's a niche in the Maldives – and worldwide too – for genuine resort luxury that's delivered in an unpretentious, modern style. That's what we're creating here: a place where everything's been designed around the guests' needs, especially their need for an escape from the busy-ness and formality of their everyday lives in a way that's truly luxurious but still laidback and relaxed.

We made an in-depth study of the leading luxury resorts around the world to ensure that we can match their exacting high standards and also offer something that's distinctly different. For example, we're the only resort in the Maldives – and possibly even the world – to greet every guest with a VIP welcome at the airport, where they're met outside the plane on the runway tarmac and taken through to a private lounge for immigration and customs procedures before heading to our private seaplane for the flight to The Nautilus.

What inspired the design that we see in The Nautilus?

The inspiration was the nautilus shell – the only living fossil that has survived in the Earth's oceans for the last 500 million years – which as well as influencing our name also lies behind the design and philosophy of the island. The nautilus shell represents one of the finest natural examples of a logarithmic spiral, and as such was often used in art and literature. We've drawn inspiration from the longevity, uniqueness and the sophistication of the nautilus shell in the creation of the resort concept as well as the inspiration behind the design elements of our houses, residences and public areas which are often circular or have spiral elements.

The key theme to our design is: the comforts of home and a space to call your own. Here guests find that most elusive desire: total privacy, unimpeded. At The Nautilus, only 26 beach and ocean houses line our shores – each a personal sanctum with its own separate living room and private pool, infusing the comforts of home with a bohemian whimsy that invites guests into the barefoot life. Handpicked materials and custom-designed furnishings ensure every abode is a cosy work of art.

Was it important to take into account the location when designing The Nautilus?

There's no place on Earth that's like the Maldives: it's clean, beautiful, safe, unspoilt and our 'one resort on one island' concept gives visitors a sense of isolated tropical paradise that's both remote, yet easy to reach. There are very few places where one can be so close to nature, and while still enjoying all the pleasures of 21st century living such as fine dining, a great wine cellar, and blissful spa treatments.

Without a doubt, the location is crucial to our success. The Nautilus is on a tiny private island set in Baa Atoll, which is a UNESCO World Biosphere. We have our own coral reef that encircles the entire island and is only about 25 metres from the beach, making it easy for guests to swim to.

Tell us a little bit more about the design process of The Nautilus?

It helps to have local expertise when building in such fabulous but remote locations, so I turned to my favourite architect and interior designer. In their safe hands, I knew I could realise my vision of a luxury retreat that looked and felt just like home, with a modern boho-chic style.

Why did you decide to go for an eco-friendly space and what aspects of the hotel promote sustainability?

The Nautilus is in a UNESCO World Biosphere, which means that being eco-friendly is, without a doubt, a must. We've got a 400+ point plan outlining our commitment to the environment.

One of our key points is that we're avoiding single-use plastics and we've received delivery of refillable drinking bottles for every one of our team members so we don't need to order any more plastic water bottles. Our guests are asked to join in this effort too: each guest is given their own flask which they can refill with whatever they want to carry with them instead of single-use plastic water bottles. Likewise, our bathroom amenities, which unfortunately must be in plastic packaging instead of glass for safety reasons, are in 225ml- size bottles which can be used for a number of days to reduce daily waste.

There has been an increase in hotels and hospitality establishments 'blurring the lines' between indoor and outdoor spaces. Why do you think this is?

I think this is because human beings have gradually lost touch with nature and when you're in a location as beautiful as the Maldives, that call of the wild really re-captures our hearts and souls. It's all part of a sense of freedom.

We're seeing a rise in the need for personalisation in hotels. How does The Nautilus create a personal experience for your guests?

I would say this is one of the most personalised places you can find. The

Nautilus stands for complete freedom, and luxury that's both simple and elegant. Our philosophy is "a world of your making" and we're very serious that a stay at The Nautilus should feel as though a guest had rented the island privately.

To make that happen, we have a number of hallmarks that truly define The Nautilus. The first is: 'time stands still', which means that at The Nautilus Maldives our guests aren't slaves to the clock in the way they are in their everyday lives. We have flexible opening and closing hours for our restaurants, so our guests can simply come and eat when they feel like it. We're exploring the possibility of not having appointment times at the spa, so that our guests can have a massage whenever they feel they need one. Our second hallmark is 'unscripted dining', which means that guests are free to eat what they want and aren't limited to what's on the menu. Our emphasis is on truly getting to know our guests so that we know, even before they do, what they may feel like eating and when.

What advice would you give to someone looking to redesign their hotel over the next 12 months?

I would advise them to deeply consider whether they're willing to let that project take over their entire life! But seriously, my advice is to be open to doing something new and not simply re-create what's been done before. At The Nautilus we started from the point of view of what would make our ideal guest happiest, and that drove our design choices. Attention to detail is key: we've spent a lot of time sitting in various chairs to find that perfect combination of something that's comfortable to sit in for hours and

also looks good. We're building quite a collection of rejected furniture on the island!

What is your favourite part of The Nautilus, on a personal level?

I couldn't pick a favourite area, but I'm excited by the gold nautilus shell mosaic in the main swimming pool, which has been a true architectural challenge to create, but will look beautiful. We've created a small event around it, called The Nautilus Rising, whereby at sunset every evening the LED lights around the mosaic gradually start to glow making it seem as though the shell is rising up and floating in the pool.

Why do you think the judges chose your venue as a winner this year?

I'd like to think that they enjoyed our laid-back boho-chic style which is a million miles away from what standard luxury resorts are offering. I believe that what The Nautilus offers speaks to people's hearts and I think the judges responded to that.

What advice would you give to someone looking to enter the Style Awards next year?

Too many awards nowadays can be negotiated so it's a true pleasure to be involved in an award that's genuinely decided by an expert panel of judges. It's worth taking the time to think over the entry and ensure that all the right information is provided.

CULTURE VULTURE



Off the beaten path tourism and 'scattered hotels' are growing in popularity and hoteliers are beginning to tap into this culturally immersive trend.

Whether it's taking part in local activities, designing integrated event spaces, or offering pop-up eateries hooked in with the local culture, hoteliers are seizing the

idea that travellers want a unique and personal experience – and something that's much more than just a stay.

TACKLING TERRAZZO



Evripidis Hotel, Greece



Lievito Gourmet Pizza, China



Perianth Hotel, Greece



Odette Restaurant, Singapore

This 15th-century Venetian-style tile is making its way from the homes of Italy to some of the most well-known hotels around the world and this speckled, confetti-like tile is slowly but surely

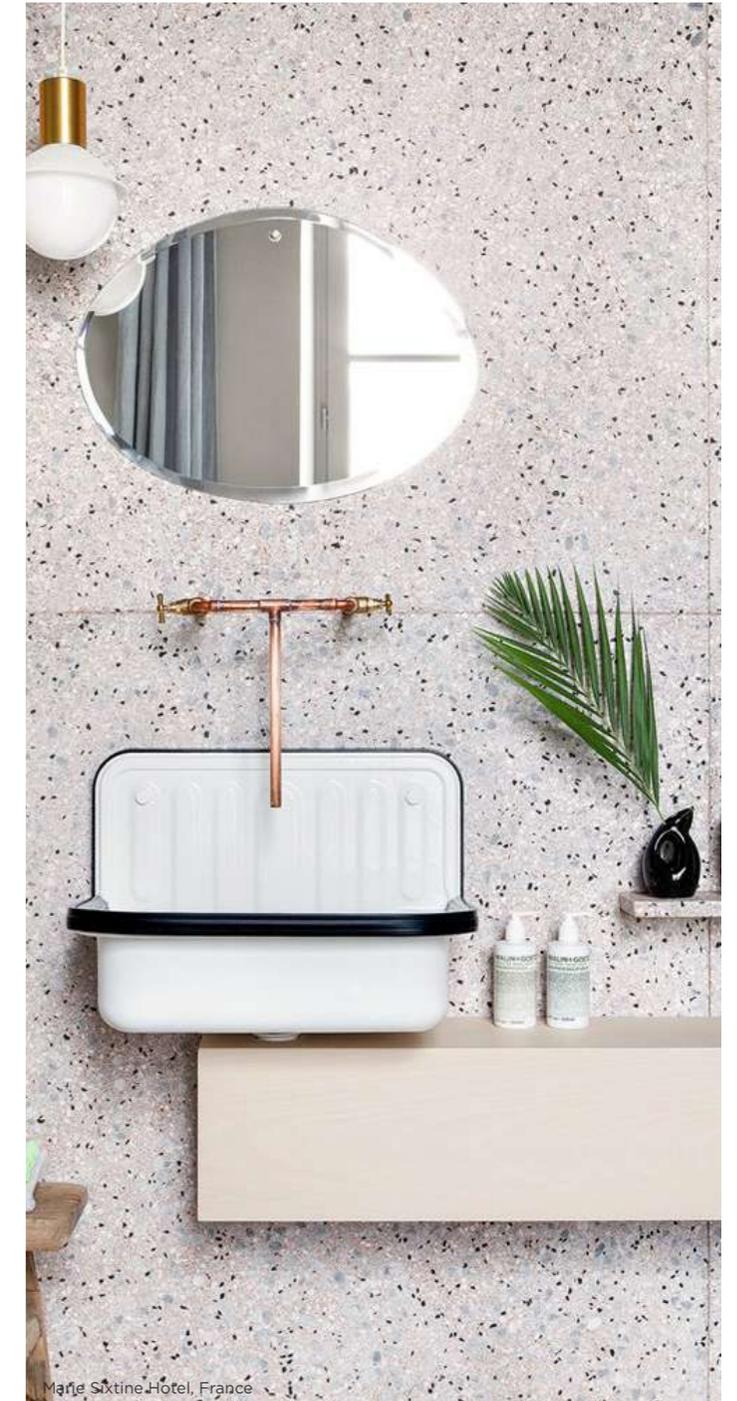
appearing in hotel lobbies, guest bedrooms and bathrooms.

The Terrazzo style is gaining serious traction, even infiltrating some of the

creature comforts we're so used to seeing in hotel rooms around the world. Expect to see more Terrazzo through 2019 appearing on lights, wallpaper and even rugs.



PURO Hotel, Poland



Marie Sixtine Hotel, France

WINNER'S FEATURE

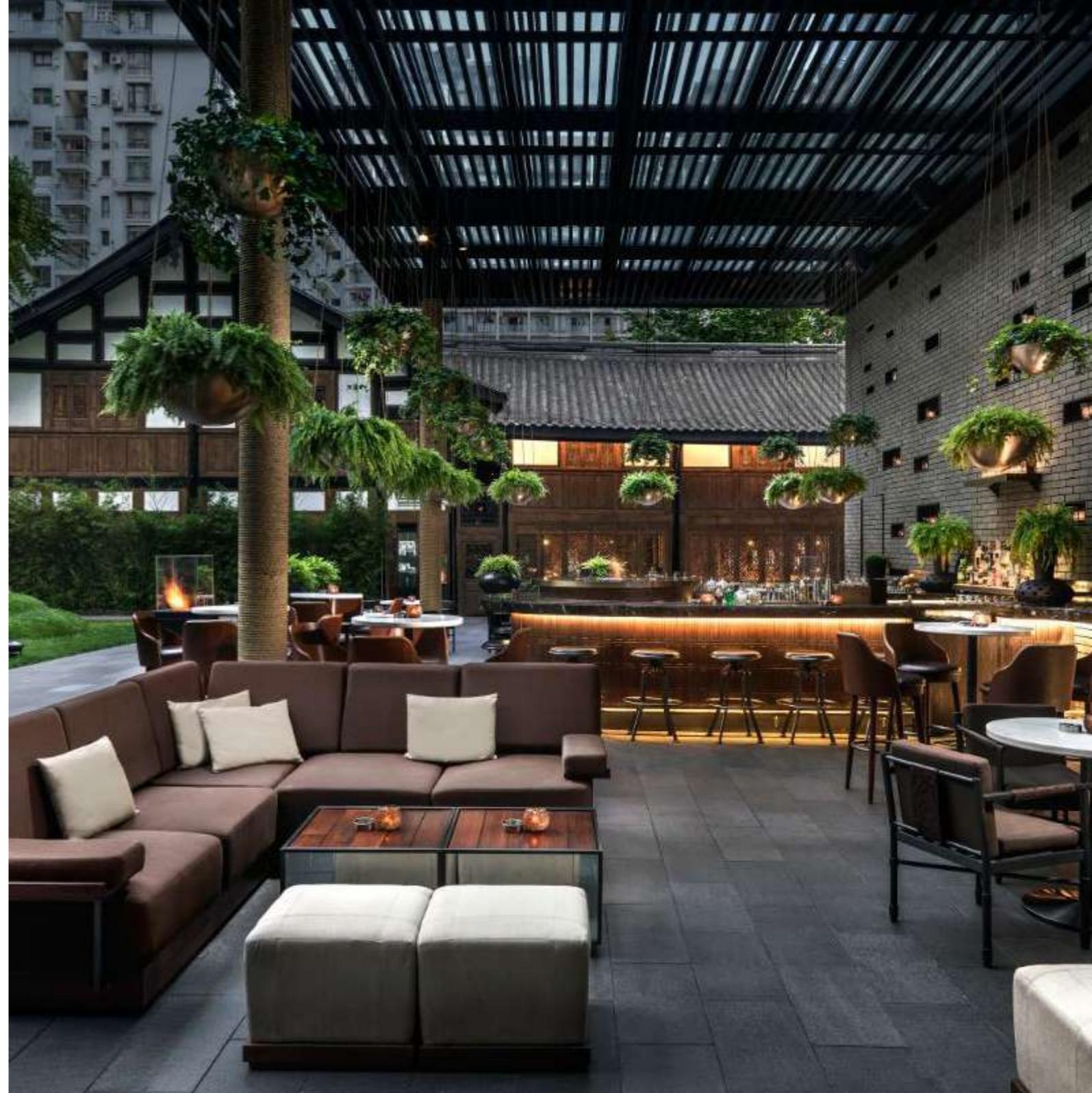
The Temple House, China

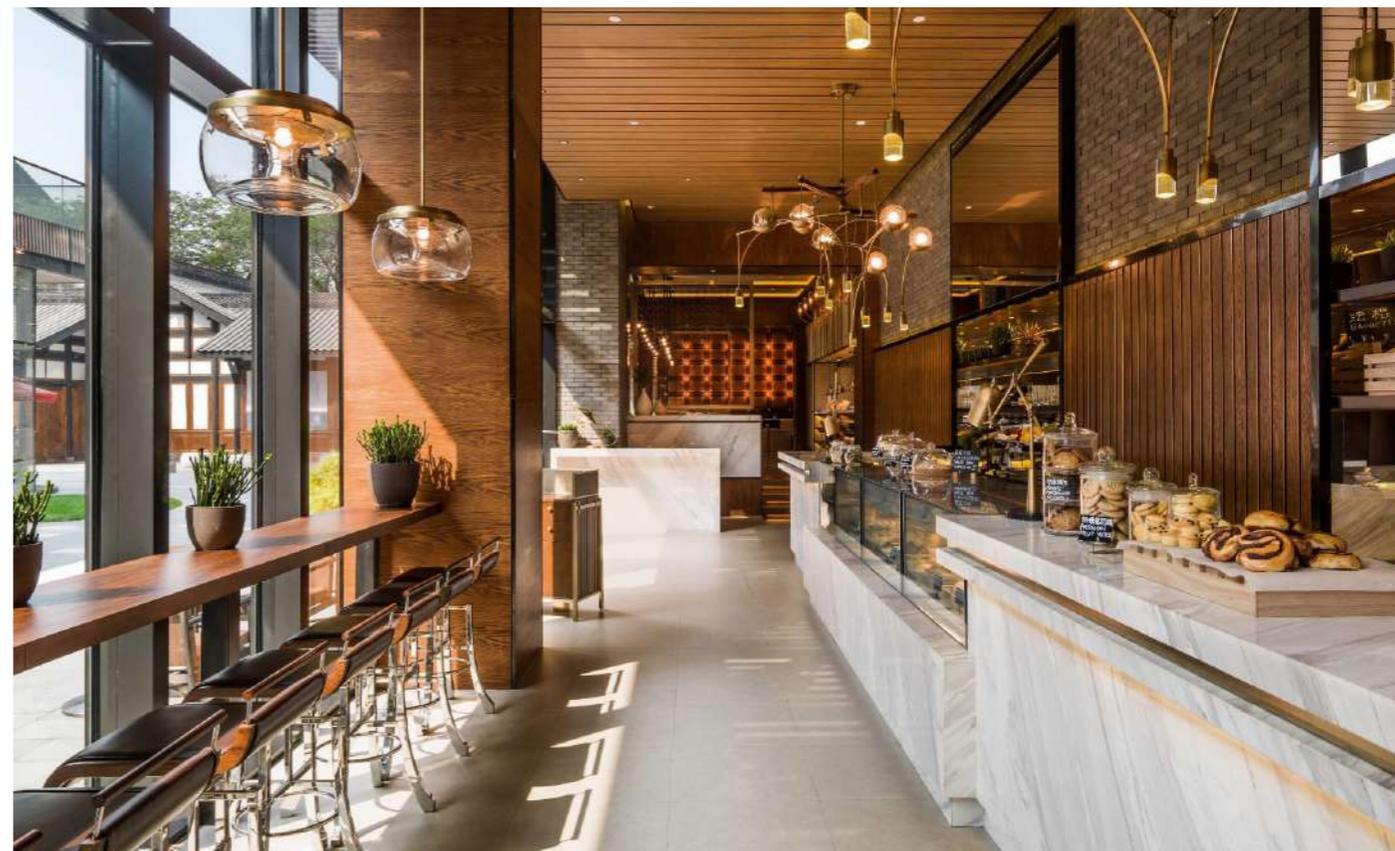
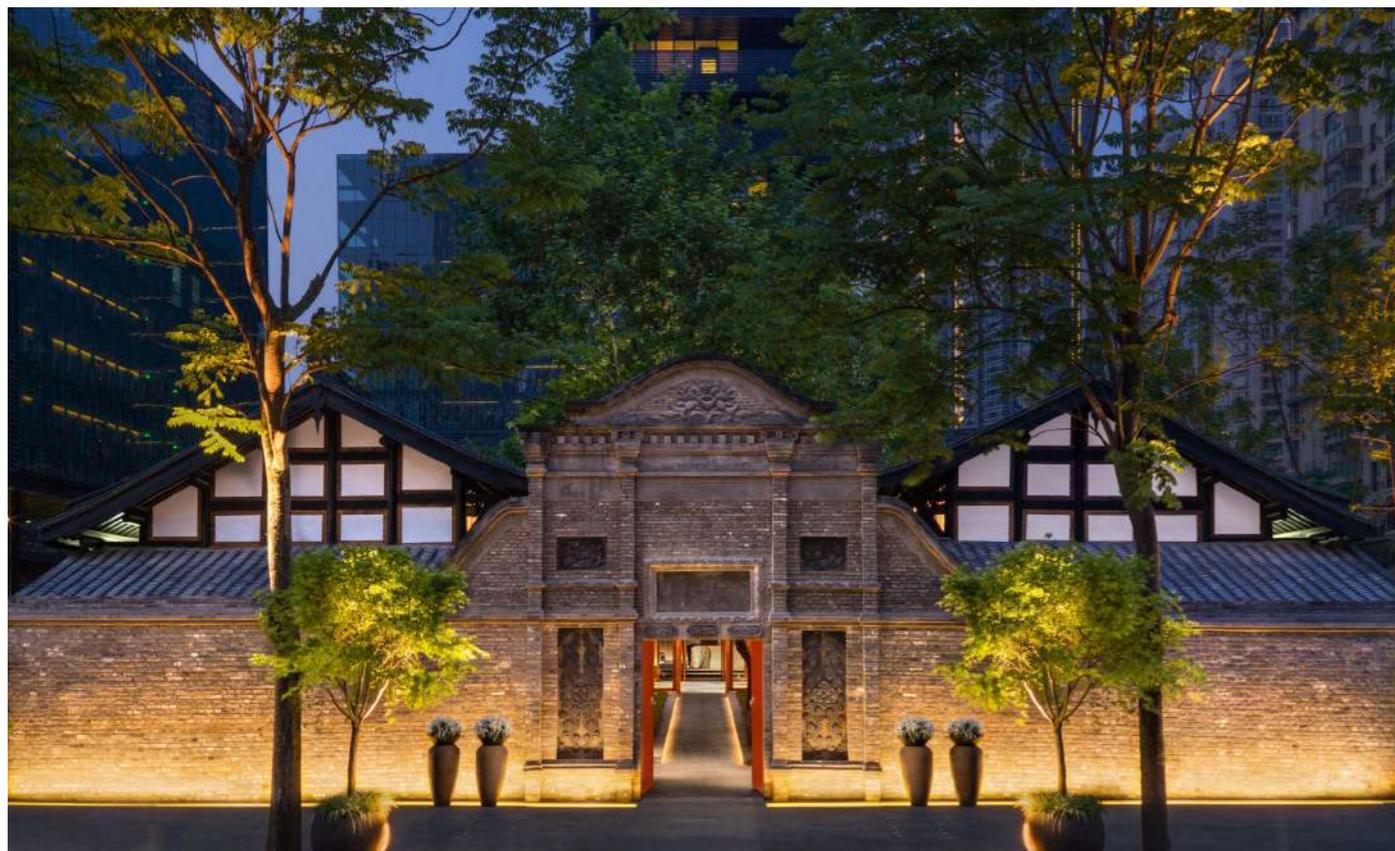
WINNER OF HOTTEST HOTEL (GROUP)

A distinctly different luxury hotel combining elements of both the old and new, The Temple House, its name is inspired by the nearby Daci Temple in Chengdu, China.

This 142-room hotel, designed by MAKE Architects and part of Swire Hotels, opened in July 2015; featuring both contemporary designs whilst respecting the rich cultural traditions of Chengdu.

The Judges said: "The Temple House really draws me in; I love the cultural aspects and the interiors. It looks truly amazing!"





WINNER'S INTERVIEW

The Temple House, China

with Grace Cheung, Director of Communications

What's the story behind The Temple House?

The Temple House, Chengdu, the premium 100-room, 42-residence hotel which opened in July 2015, inspires with its contemporary design and respect for Chengdu's rich cultural traditions.

Designed by internationally-renowned MAKE Architects, The Temple House echoes Chengdu's landscape and traditional architectural elements – including bamboo, timber, brick and stone – with an ultra-modern and highly individual aesthetic. Honouring the site's heritage and cultural touchstones, the hotel incorporates a number of Chinese courtyards and historic buildings into the design.

What inspired the design that we see in The Temple House?

The Temple House is an integral component of the Chengdu Daci Temple Cultural and Commercial Complex comprising six historic buildings. To evoke a sense of history, guests enter The Temple House via a beautifully-restored Qing Dynasty heritage building at the corner of the site. A grand staircase then transports guests to a landscaped courtyard below.

Embracing Chinese architectural traditions, the hotel adheres to a typical Siheyuan or 'courtyard house' design with a sequence of courtyard gardens bordered by two L-shaped medium rise buildings. One of these contains 100 hotel rooms, while the other is home to 42 residences (serviced apartments).

What challenges did you come up against when considering the design of The Temple House?

Our main challenge was preserving and renovating the two 100+ year-

old heritages – whilst trying to maintain a balance between modern and traditional.

We're seeing a rise in the need for personalisation in hotels. How does The Temple House create a personal experience for your guests?

We try to address our prestigious guests with their first name – we don't wear name tags so it's not a standard, formal check-in procedure. We also try to create a comfortable ambience so that our guests feel like they're in a home away from home. We provide many complimentary and health-related programs and activities so that our guests have many options and the freedom to choose what they would like to do whilst they stay at The Temple House.

We also try to provide some of the latest trends; we collaborate with bands and artists so that our guests are able to enjoy a concert with some of the hottest musicians in the market, should they choose to do so.

What advice would you give to

someone looking to redesign their hotel over the next 12 months?

Try and deliver something different from what your current market and competitor is offering. If you have the budget to do so, leverage some expertise from a talented design firm too!

There is a huge contrast between new and old, local culture and innovative technology. Why was this important?

Consumers these days are hoping to experience something "different." And yet, to luxury clientele, personalised and warm service is still very important. It is important to communicate with the design firm closely and make sure that both parties understand the fine balance between the various elements.

Why was it important to include striking elements of the Chinese character in the design of the hotel?

MAKE Architects helped greatly in preserving the heritage, for

example, with the signature Sichuan architectures which have remained since the days of the Qing dynasty. The silk-producing Chengdu region is famous for its brocade weaves and designers drew inspiration from this traditional pattern. The hotel's city-facing exterior façade replicates the brocade pattern with intricate fretwork interweaving brass elements within the brickwork.

The terraced farmlands surrounding The Temple House are also reflected in the hotel's design. The grand staircase connecting the reception area to the courtyard resembles Sichuan's steep hillsides while the courtyard's undulating landscape mirrors the region's rolling rice fields.

The Chinese, nowadays, are greatly appreciative of their heritage, history and culture. Therefore, keeping these historical aspects and traditional Chinese elements part of the house only helps to connect us to our customers even more.

What do you think sets your venue apart from the others?

A warm and personalised service, not aiming for quantity but for quality (100 rooms and 42 residences), world-class design firm's design – that perfectly merge the elements of the East and the West, new and old, and of course, the two heritages being transformed and reused on site.

Why do you think the judges chose your venue as a winner this year?

Due to its uniqueness, exquisite charm and combination of modern and traditional.

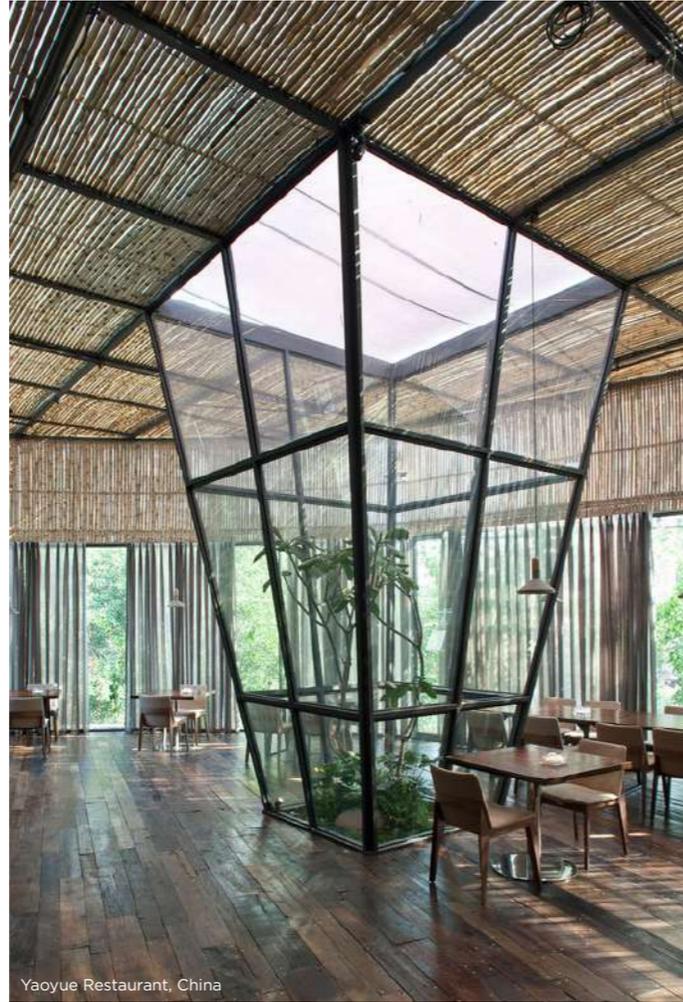
What advice would you give someone looking to enter the Style Awards next year?

Find your own niche, and don't be afraid to be different from the rest of the market!

BACK TO BLACK



Only YOU Boutique Hotel, Spain



Yaoyue Restaurant, China



1898 The Post, Belgium

Black steel-framed windows, doors and room dividers are synonymous with the Art Deco and Modernist movements and hoteliers are tapping into this returning trend to convey effortless minimalism and a striking balance between new and old.

This window design already appears on some of the most iconic structures of Great Britain including the Tower of London and the UK Houses of Parliament.

Now, the aesthetics of this style are

proving they can withstand the test of time, adding industrial quality to innovative, new spaces.



The Franklin, UK

DOIN' IT FOR THE 'GRAM



Across the four corners of the globe, hoteliers are beginning to understand the value of a social media post. One simple photo can attract thousands of views, likes and, in turn, visits so they're tuning into the trend of ensuring they

have a whole host of stunning areas – all designed with the aim of 'going viral'.

With 80 million photos being shared across Instagram every single day, picture perfect hotels are coming to

the fore – and with guests travelling to those they've seen online, hoteliers are now ensuring every design feature they include is for the 'Gram.



WINNER'S FEATURE

Bisate Lodge, Rwanda

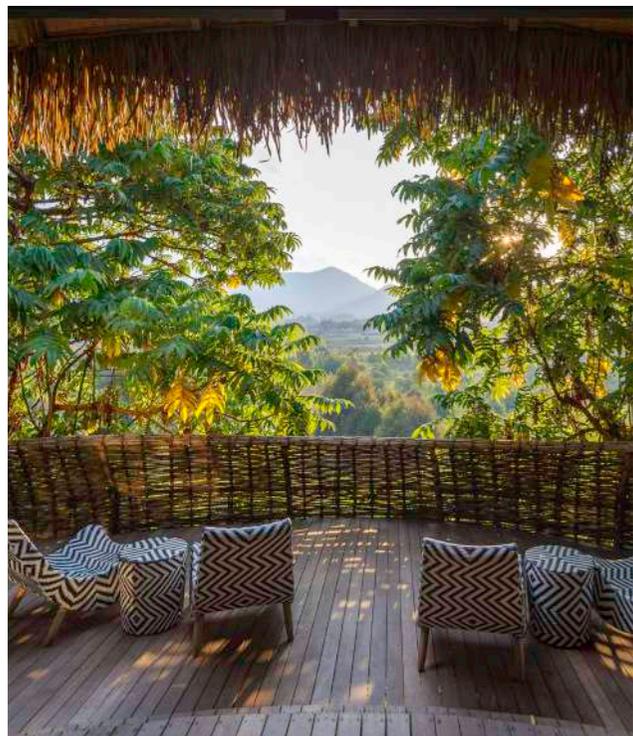
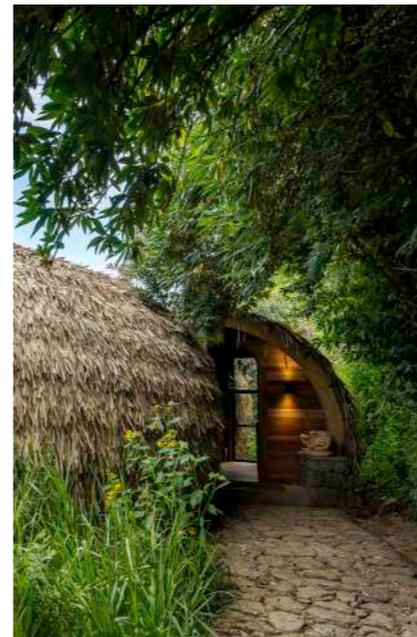
WINNER OF INNOVATIVE NEW VENUE

Comprising of just six forest villas, Bisate Lodge, situated next to Rwanda's renowned Volcanoes National Park and within the amphitheatre of an eroded volcanic cone, the 27-hectare Bisate site is incomparable in terms of its natural splendour.

Six opulent en-suite forest villas maximise comfort and views while adhering to environmentally responsible principles and reflecting the rich culture of rural Rwanda. Bisate is Rwanda's first genuinely luxurious and eco-sensitive safari camp, centred on Africa's most immersive wild primate experience.

The Judges said: "Original, exciting and a positive step towards protecting the landscape. Simply stunning."





WINNER'S INTERVIEW

Bisate Lodge, Rwanda

with Grant Woodrow, Wilderness Safaris Chief Operations Officer and Caline-Williams-Wynn, Designer from Artichoke

What's the story behind Bisate Lodge?

Wilderness Safaris Chief Operations Officer, Grant Woodrow: Since 2009 we have considered how our ecotourism model could contribute to the conservation of the Virunga Massif ecosystem and an iconic endangered species like the mountain gorilla. When we made the decision to invest in Rwanda, the last thing we intended to do was just to build a boutique lodge and sell gorilla treks.

We wanted to ensure that our brand of responsible ecotourism made a real difference to both rural Rwandan people and biodiversity conservation. As such, we hope that Bisate will exceed our guests' expectations, and that together we will be able to make a dramatic and far-reaching impact on not just a critically endangered species like the mountain gorilla, but also the entire ecosystem of the Virunga Massif and the rural people living adjacent to it.

What inspired the design that we see in Bisate Lodge?

Designer Caline Williams-Wynn from Artichoke: Bisate's sophisticated architectural and interior design is rooted in Rwandan building tradition as exemplified in the design of the Royal Palace of the traditional monarch. The spherical, thatched structures echo the thousands of hills that dot the Rwandan landscape. The architecture is also inspired by Bisate's amphitheatre setting, with the forms and outlines of the lodge thus accentuating the spectacular natural surroundings.

Bisate's interior design is drawn from a variety of aspects of the Rwandan lifestyle, particularly the colourful textiles and use of texture. The emerald green colour in the textiles and chandeliers is reminiscent of the verdant greens of the rainforests, as well as the vibrant markets that dot the villages throughout the country.

What challenges did you come up against when considering the design of Bisate Lodge?

Designer Caline Williams-Wynn from Artichoke: We experienced certain design limitations unique to an African context. Apart from the volcanic rock and other

basic raw materials that could be found in the area, as well as some textiles which were used for uniforms, everything else had to either be trucked in from Kigali or further afield in destinations like South Africa, depending on where best we were able to source the most appropriate product. The steepness of the slope and the fact that we had to build the lodge 800m from the park boundary also dictated a lot of the structural decisions we made around the build.

What advice would you give to someone looking to redesign their hotel over the next 12 months?

Designer Caline Williams-Wynn from Artichoke: Spend some time researching cultural influences, as well as taking the time to meet the local people and seeing how they live, and draw inspiration from that.

There's a huge focus on the accommodation being luxury yet pared-back. Why was it important to design it in such a way?

Designer Caline Williams-Wynn from Artichoke: As a Wilderness Safaris Premier camp, the design concept for the lodge was based on 'Purpose' being the new luxury and our aim was to create a world-class venture that will make

a dramatic and far-reaching positive impact on more than 'just' the mountain gorilla. It was important to minimise our environmental impact during the construction and also now during the daily operation of Bisate.

The real generosity of Bisate in the Rwandan context is the amount of private and exclusive space that surrounds the Lodge, cossetting it in a rare natural landscape brimming with Albertine Rift biodiversity and beauty. Each spacious 91m² forest villa comprises a generous yet intimate combination of bedroom, reception space and bathroom, all warmed by a central fireplace and with breathtaking views out across a private deck towards Mount Bisoke.

Why was it important to include striking elements of the African character in the design of the hotel?

Designer Caline Williams-Wynn from Artichoke: The whole Bisate experience is based around Wilderness Safaris 4Cs sustainability ethos of Commerce, Community, Culture and Conservation. So, therefore, it was important to us to pay tribute to the hugely evocative traditional Rwandan architecture and design, as a way of reflecting the culture of the country.

What is your favourite part of Bisate Lodge, on a personal level?

Designer Caline Williams-Wynn from Artichoke: The materials that were sourced locally and which reflect the surrounding environment, for example the volcanic rock used for the fireplaces, the recycled glass chandeliers, the emerald green colour in the textiles which is reminiscent of the verdant greens of the rainforest, and the beautiful local fabrics, which were used for the staff uniforms.

We're seeing a huge increase in conservation and eco-tourism. Why do you think this is?

Wilderness Safaris Chief Operations Officer, Grant Woodrow: We have certainly noticed a growing trend towards more mindful, conscious travel where guests want to feel that by travelling to certain destinations, they are in fact helping to support communities and contribute towards conservation initiatives. Many guests like to know that their trip is having a direct positive impact and it is therefore purposeful.

What do you think sets your venue apart from the others?

Designer Caline Williams-Wynn from

Artichoke: There is nothing else remotely like this in the broader area, or for that matter in Rwanda. We took the well-known and very distinctive King's Palace at Nyanza as our point of departure and gave this a modern sensibility in terms of interiors and furnishings. It is a mix of which we are very proud and which we believe resonates with the practice in modern Rwanda of taking time-worn customs and giving them contemporary relevance.

Why do you think the judges chose your venue as a winner this year?

Designer Caline Williams-Wynn from Artichoke: For the uniqueness of the design, but also because of the purpose behind the lodge, that of contributing towards gorilla conservation and community upliftment, and the ground-breaking reforestation project which has already seen 20 000 trees being planted on the site.

What advice would you give to someone looking to enter the Style Awards next year?

Give it your best shot!

MADE TO ORDER



Mitchelton Hotel, Australia



Jackalope Hotel, Australia



The Drifter Hotel, USA



Four Seasons Seychelles Desroches, Seychelles

With the focus on unique and memorable stays, hoteliers are creating made-to-order experiences; getting to know a traveller in order to ensure a repeat visit.

As such, they're designing hotels around

this very factor; from enabling the guest to choose their own bed linen to curated meditation experiences and wellness sessions to cuisine from local farm-to-table chefs.

Guests are now choosing to be part of a community when they arrive at a hotel - gone are the days of giving something off-the-shelf.

GO IT ALONE



Generator Paris, France



Arlo Hotels New York, USA



Kasbah Tamadot, Morocco



Eremito, Italy

Solo travel has increased by almost a third since 2011 and, it seems that travellers are beginning to travel alone to get that much-deserved 'me time'. But it's not just the millennials that are taking the leap with over 55's also indulging in this new trend.

With hoteliers catering to this emerging trend, they're offering female-only floors, pamper packs for solo travellers or group-based workshops designed to encourage socialising.

Think open-air film screenings, pool

parties and recreation rooms all with the aim of fostering a sense of community - even for those going it alone.

BREATHING SPACE



The creation of integrated event spaces within hotels is ever-increasing and hoteliers are already beginning to reap huge rewards when it comes to their originality in collaboration and rethinking their space. A huge amount

of individuality is easily accessible to a hotelier - all from cleverly coordinating through their event space.

From immersive and interactive corporate meetings to pop-up foodie events all the

way through to music concerts and art installations - it's easily accessible; all without leaving the confines of the hotel.



WINNER'S FEATURE

The Chapel, UK

WINNER OF PICTURE PERFECT B&B

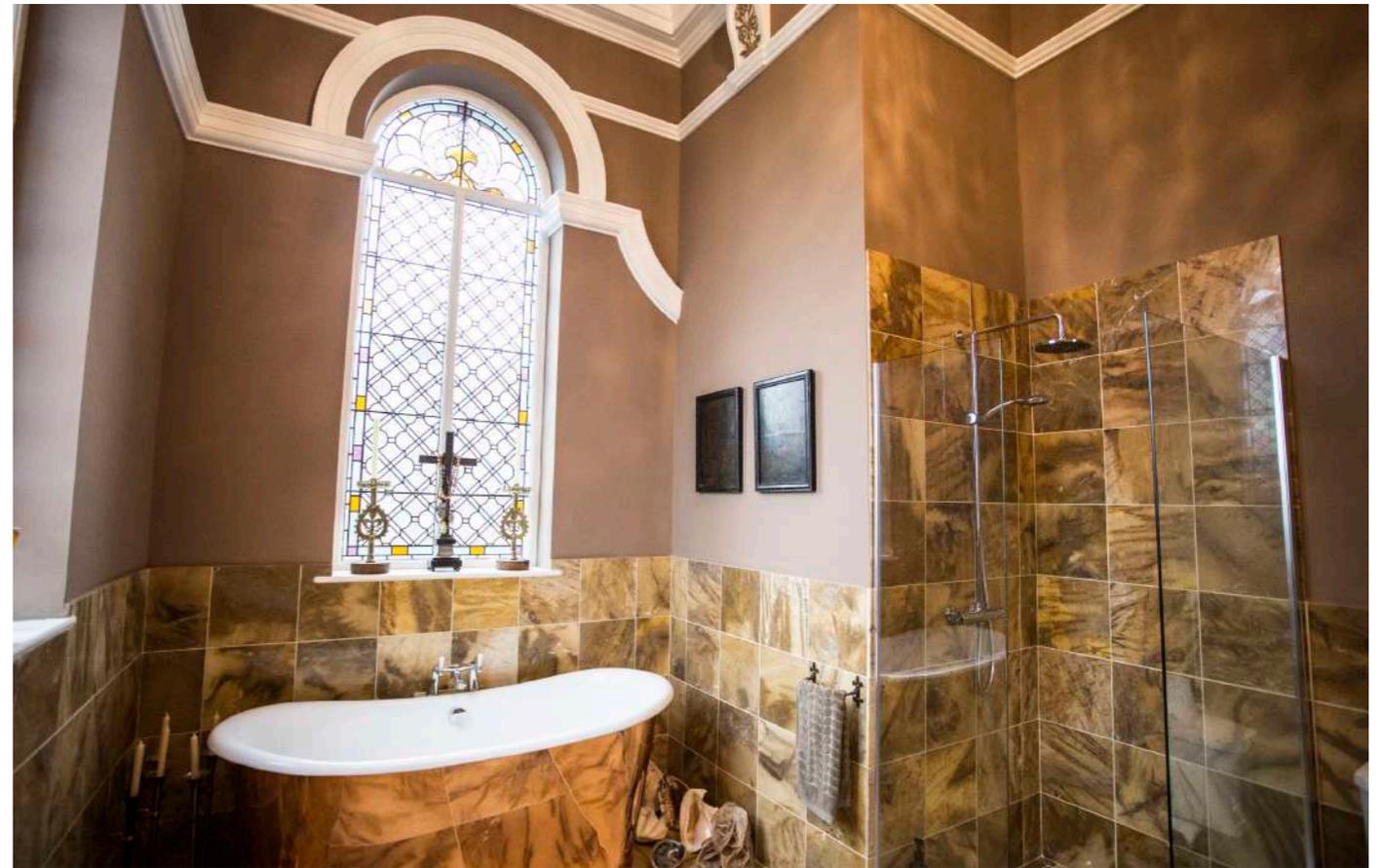
This stunning grade II listed chapel conversion has been sympathetically restored to provide a distinctive historic and contemporary boutique bed and breakfast in the heart of Harrogate Town.

With its eccentric and eclectic mix of the different eras, The Chapel is the perfect place to enjoy a truly unique experience and admire the fascinating objets d'art and interiors.

With a range of en-suite bedrooms, all themed and showcasing exotic flavours of South and Southeast Asia and two living spaces, one styled as a men's smoking room and its counterpart as a women's boudoir, filled with all manner of ephemera.

The Judges said: "The Chapel is so unique. Outstanding thought and careful curation have gone into this. I love it!"





WINNER'S INTERVIEW

The Chapel, UK

with Mark Hinchliffe,
Owner of The Chapel

What's the story behind The Chapel?

It was about saving an Italianate grade II listed building; most Wesleyan chapels of this period were built in a very plain and simple manner. This building's architecture stood out with its ornate stonework, woodwork and at one point the original plaster ceiling would have looked truly magnificent.

Although part of the ceiling collapsed in the early 1960s and it was decided that the rest of it would be taken out with a lump hammer...crimes against architecture!

What inspired the design that we see in The Chapel?

The design you see in The Chapel today reflects my lifetime of collecting. I have an eclectic taste for the ancient, the antique and the modern, coupled with my

love of travelling.

I am trying to keep alive British eccentricity, hence the dividing of the ground floor space of which two rooms have become the gentlemen's club room and the ladies boudoir.

The kitchen was inspired by Jekyll and Hyde meets Heston Blumenthal; my collection of old apothecary jars and the molecular chemistry of a Masterchef.

What challenges did you come up against when considering the design of The Chapel?

Due to the internal listing of the building, the pulpit had to remain and the plasterwork to the frieze where the organ once sat, together with wooden balcony meant that I had to think about the dividing up of the space and yet keeping the building open and spacious to achieve a sense of height and scale that would do justice to the building.

What advice would you give to someone looking to redesign their hotel over the next 12 months?

I am not one for following fashion but I do think glamour, colours, rich fabrics and

antiques are making a return. Genuine pieces of furniture that are handmade whether old or new stand the test of time. I do think the modern, clinical, minimal look that has been with us for the last 20 years is on its way out.

Most importantly you do not need to spend a lot of money to make your place look stylish. It's about up-cycling, repurposing and spinning it on its head to come up with something unique, corporate is boring!

There's a huge focus on art and the curation of art around The Chapel. Why do you think this was important? I have been collecting art all my life, The Chapel has given me a place to display and share my love of art. I think it is important how you live and see art in terms of its relationship to the space that we inhabit. The artworks give way to comment and conversation during guests stay.

Each item within The Chapel looks strikingly unique – was this the plan? To create something never seen before?

There was no plan, it was a creative process of being able to mix and match pieces from different periods to make

them look like they belong together; that is an art form in itself.

What is your favourite part of The Chapel, on a personal level?

If I had to choose 3 favourites it would be sitting on the sofa looking up at the spectacular Mark Brazier Jones chandelier. With a 3 metre drop and 2100mm width, it looks like something out of the film Close Encounters has just come through the ceiling.

Second, would be the brown tobacco walls of the main bedroom with the natural light that shines through the huge stained glass windows giving way to a kaleidoscope of colour reflecting onto the walls.

Third, would be the Chinese Opium suite, with its black walls and its styling of a 1920s opium den, truly magical. We're seeing a huge increase in preserving the heritage of existing buildings after they have been renovated.

Why do you think this is?

We have to preserve our history in order to look at the future. There are so many buildings in this country that are standing

empty, hence it is important that people are either living in them or using them for work. The Chapel for me is just about being the current care taker whose job it is to look after the building for the next generation.

What do you think sets your venue apart from the others?

The Chapel offers a unique place to stay or to hold an event with only a ten minute walk into the heart of Harrogate town centre.

The suites are located within different areas of the building, and this allows for a private stay; sometimes guests will only meet over breakfast at the large communal table which makes for great conversation.

Weddings and other events here are truly bespoke to our customers' requests; with only five suites we give a unique and personal experience. The Chapel is like a small stately home with hint of eccentricity.

Why do you think the judges chose your venue as a winner this year?

I'd like to think it was down to our unique

design and styling of an incredible building. That and being in the centre of this beautiful spa town.

That advice would you give to someone looking to enter the Style Awards next year?

Anyone working in the hospitality industry works hard to satisfy the ever-demanding customer - as standards get better and better.

It's great to be recognised in the industry by other professionals. And now with the Style Awards being worldwide, it's refreshing and inspiring to see what other venues are doing so I urge everyone to enter. You may also pick up new ideas along the way.

WINING AND DINING



Six Senses Duoro Valley, Portugal



Capofaro, Italy



Babylonstoren, South Africa

With a marked surge in winery hotels opening up across the world over the last few years, it's no longer solely for the elite. With a move towards couples, younger professionals and groups of friends, wine tourism is taking off in a big way.

An increasingly popular niche, hotel owners are realising the lucrative opportunities of opening a hotel dedicated solely to wine – all centred on a vineyard. Typically rustic, boutique, with beautiful panoramic views and stunning alfresco dining areas; wine hotels also

take interior design direction from wine, using bespoke furniture crafted with wine in mind, usually from old barrels.



Chateau de Sacy, France

DREAMING IN COLOUR



Feast India Company, India



Cafe Congresso, Philippines



The Magnolia Hotel, Portugal

Hotels all around the world are taking inspiration from famed film director, Wes Anderson. With his pastel colour palettes, love for symmetry and dream-like

cinematic styles, the famous film director has a penchant for all things whimsical.

This style of interior decor is both

enchanting and mesmerising so it's no surprise to see why hoteliers are capitalising upon it.



Elan Cafe, UK

CONSCIOUS CONSUMERISM



El Cosmico, USA



Kingston Treehouse Sabi Sand, South Africa



Tri Lanka, Sri Lanka



The Brando Resort, French Polynesia

With 'cause-driven consumerism' and purpose-driven tourism making headway in the travel and tourism sector, it's no surprise that hoteliers are following this

ever-growing trend from the bottom-up. From gap years to simply achieving a sense of purpose, travellers are now actively seeking out sustainable and

responsible travel options and this has given way to the introduction of eco-lodges, cabins, tipis and even tree-houses.



Tree House Villas, Thailand

WINNER'S FEATURE

Fivelements, Bali

WINNER OF ECO-CHAMPION
OF THE YEAR

In 2007, Fivelements was conceived as an integrated wellness lifestyle company whose authentic destinations offer an opportunity for inspiration, awareness and progress in the 21st century.

Its focus is on designing high impact wellness strategies aimed at supporting individuals, couples and organisations enduring life transitions and transformation.

Fivelements is located along the Ayung River near Ubud in Bali, Indonesia.

Surrounded by lush greenery, Fivelements is inspired by healthy cuisine, purification rituals, yoga, meditation and beautifying spa treatments and offers a range of personalised wellness programmes such as the Detox Retreat, Culinary Retreat and Rejuvenation Retreat.

The Judges said: "Fivelements is deeply respectful of its location and environment. The reflection in the water and the compelling sustainability leaves you spellbound."





WINNER'S INTERVIEW

Fivelements, Bali

with Lahra Tatriele, Chief Innovation Officer and Co-Founder and Chicco Tatriele, Managing Director and Co-Founder

What's the story behind Fivelements?

In 2007, Fivelements was conceived as an integrated wellness lifestyle concept. Fivelements, Bali was launched in late 2010 as the first of a new genre of wellness destinations and services that would bridge the wisdom of traditional cultures with innovative transformational healing concepts.

Fivelements is also a love story and a story of hope, love and peace. We hope that by sharing "the best of Bali" through an authentic healing and wellness destination, people from around the world will experience something truly extraordinary, intimate and life-changing and that they may return home with a deeper connection to themselves and the meaning of life, new tools to use and implement and practices to support a better life and greater personal peace for the "wellness of humanity."

What inspired the design that we see in Fivelements?

One cannot build and operate a business without a strong collaboration and cooperation with the local Banjar village. In addition, as we are inspired by the traditions of Bali, this also includes embracing sustainable cultural practices from building practices, ceremonies, ongoing socialisation, flora and fauna analysis and much more.

Basically, we started with studying the land, the environment, the people, culture and attempted to be as gentle as we could on our development and aimed to create "a new luxury - the perfection of nature," integrating and guided by the Balinese philosophy, Tri Hita Karana, living in harmony among human to God, human to human and human to nature. By committing to this from the beginning of design through to this day in daily operations, we are able to more smoothly integrate our business concept.

Many hurdles from drying the land, waiting for building certificates, challenges with imperfections that we tried to work with to integrate into our concept versus fighting them or trying to "colonialize". One example: 70% of our staff came from the local village and many did not work in a similar place before or hospitality at all. Many did not even speak English. Training is ongoing and English was taught for the first 5 years on and off. Basically, we took the

approach to work with what resources are already here from the land, the materials for building, the people, the ingredients for food and wellness, the indigenous healers and therapists, the pace of life, the cultural nuances, the innately warm and devoted Balinese, etc.

I suppose it is a respectful approach from the inside out, and this I believe, is what keeps it authentic and real, and guests understand this from the moment they step foot on the property. They feel an immediate sense of safety, nurturing, commitment and authenticity...and love in action, our mission.

What challenges did you come up against when considering the design of Fivelements?

We adopted a sustainability program that is governed by the spirituality of its surroundings. It was an essential criterion for its builders who worked in close consultation with local priests and the community during the construction phase (even until today any refurbishments or minor changes to the property require a blessing ceremony).

From the moment Chicco and I met and came together with our other partners, we understood that the vision and mission of Fivelements has a living, organic energy. As such, co-creating,

building and running Fivelements, Bali is an ongoing journey into self and life's lessons. It's a bit like having another baby (we already have 3!) – the biggest joy you could ever imagine and a continual commitment to the health and well-being of everyone inside, from staff to guests.

There's a huge focus on wellness and healing at Fivelements? Why is this important?

Fivelements is an integrated healing and wellness destination blending the wisdom of traditional cultures with innovative wellness services, combining:

- Balinese healing rituals for purification, balancing and regeneration
- Epicurean raw living foods cuisine for health, beauty and longevity
- Sacred arts practices for inner strength, alignment and dedication
- Sustainable living and design

At Fivelements, Puri Ahimsa, "living well" is inspired by Balinese culture, which encourages us to nurture harmony with spirit, nature and one another. Our holistic integrative approach is designed to tune in on the physical, emotional and spiritual levels, allowing an organic healing process to naturally unfold. Our overall aim is to co-create a trusting connection and gently guide you through a highly personalised program while providing you with useful life tools to return home with.

We are committed to designing spaces and programs that truly deliver a body-mind-spirit integrative experience aimed to generate positive results and real-life transformation.

We're seeing a huge increase in eco-friendly hospitality venues and sustainability. What does Fivelements

do that is eco-friendly and why did you decide on an eco venue?

Built with primarily natural materials in unprocessed (or minimally processed) form including bamboo, rattan, local stone, recycled timbers and coconut wood, many buildings were designed to utilise passive cooling systems to reduce air-conditioning.

Other initiatives include the use of LED lighting technology and low-level wattage resulting in a 95% reduction in electricity for lighting and highly efficient fan design called "bio-mimicry" that effectively cuts electricity use in half. Sustainable attributes are found above and below ground such as recycling grey water and rainwater for irrigation and 16,000 litres of recycled water stored on site, part of its enviable Resource Management System (Energy, Water, Waste).

The property's commitment to sustainability and the environment has earned it a multitude of awards since opening in 2010, including honourable mentions for Sustainability and Public Amenity at the Arcasia Awards for Architecture and the Emerald Medal from Tri Hita Karana three consecutive years running from 2013. Tri Hita Karana is a Balinese Hindu philosophy that embodies the belief that physical and spiritual wellbeing is achieved through balanced existence.

What do you think sets your venue apart from the others?

EVERYTHING!
Some say we were/are pioneers in our field of wellness. Fivelements is first and foremost, authentic. A retreat with us in Bali is like an alchemic journey blending the ancient mystic healing culture of

Bali with modern, innovative wellness services, such as the gourmet plant-based cuisine with a specialty in living foods and our sacred arts sessions which allow guests the chance to experience 90 minutes with a true artist and teacher of ancient rituals, like yoga, sound, etc.

Our concept is focused on traditional healing, living foods/plant-based cuisine, sacred arts practices and sustainable living and design. We offer a highly personalised one-on-one experience directly with the healers, the cuisine, the artists - all gently guided by a Wellness Liaison Expert - resulting in a gentle, profound healing journey. AND the owners/managing directors (us) are totally dedicated to this lifestyle and our philosophies and I believe this does make a difference in impact and keeping it all "real." We and our team "serve the mission and vision" because each of us is in our own way aligned and connected with our purpose.

Why do you think the judges chose your venue as a winner this year?

We believe they saw the dedication, hard work and love that went into creating Fivelements Bali and is still ongoing to maintain such a beautiful property that stands out as an eco-warrior.

What advice would you give to someone looking to enter the Style Awards next year?

We think it was also somewhat lucky that the judges liked our resort, but it would be wise to choose a category that you're very confident in.

NEW LEASE OF LIFE



Fonteverde, Italy



Lanserhof Tegernsee, Germany



L'Albereta Resort, Italy

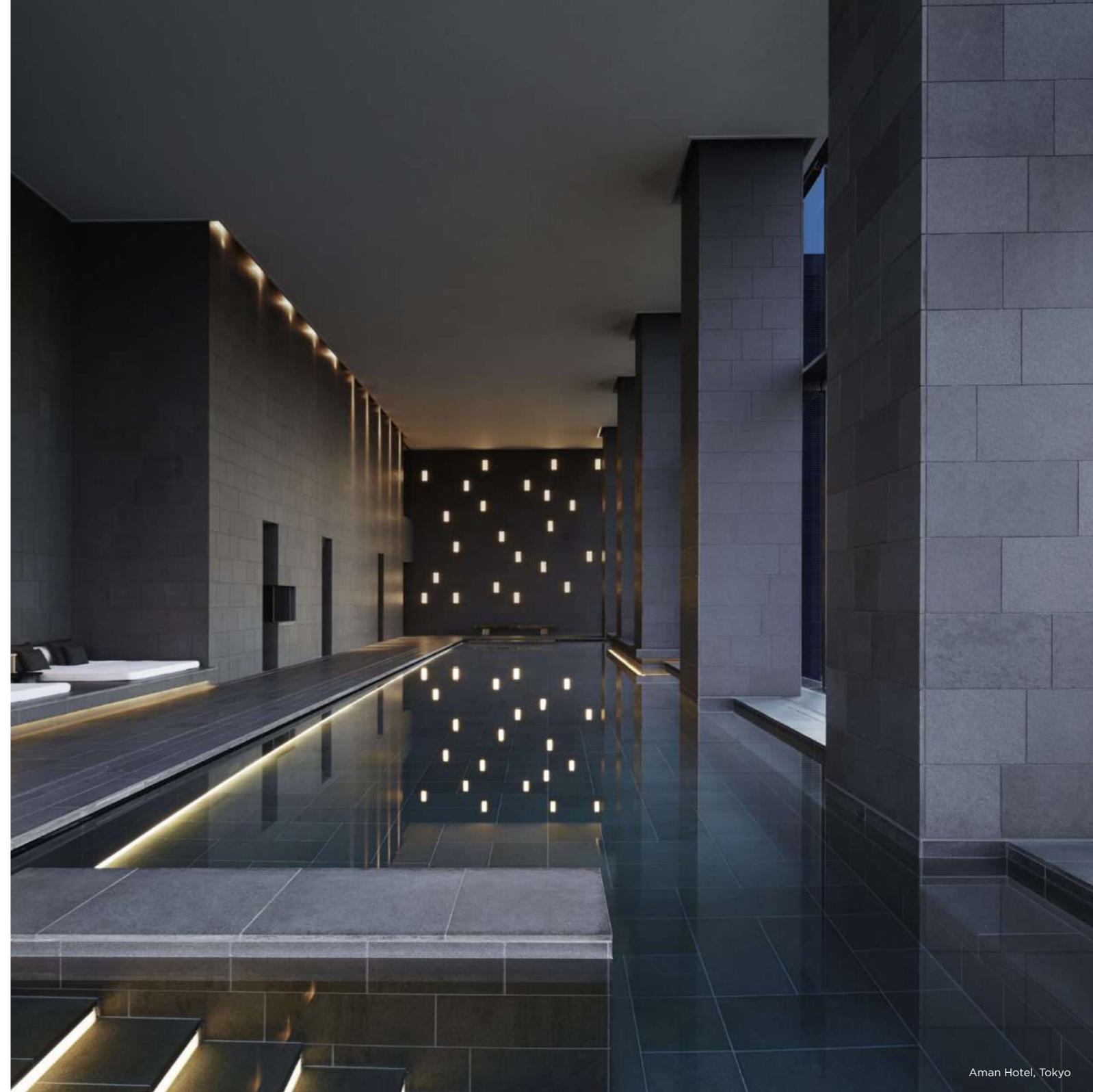


Royal Mansour Marrakech

Hotels are increasingly seeing the benefits of incorporating health and wellness facilities into their guest offering. Hotels strategically placed in idyllic locations, dedicated and personalised

health programmes and retreats have all been making huge waves in the industry and we're seeing hoteliers redesign their venues to appeal to the health-conscious consumer.

Expect to see mindfulness, organic and vegan food options, meditation and sleep high on the agenda for the coming year.



Aman Hotel, Tokyo

DIGITAL DETOX



Tierra Patagonia, Chile

A trend that's sure to stick around for some time yet; more and more consumers are seeking experiences which allow them to take a much-deserved 'digital detox'.

Hotel owners are now actively promoting engaged, intimate experiences and are going retro when it comes to their offering; from handing your phone in at reception to simplifying food and decor

choices, hotels are now reconnecting with nature and providing a much more nostalgic and traditional feel.



Jabali Ridge, Tanzania



Greyfield Inn, USA



Fairmont Maldives Sirru Fen Fushi, The Maldives

WINNER'S FEATURE

Fontsanta Hotel, Mallorca

WINNER OF MOST SUMPTUOUS SPA

Fontsanta Hotel is a 5-star hotel located in Campos in the Southern portion of the island of Mallorca. It is much more than just an exclusive location: one is able to enjoy from the pleasure and welfare of the thermal spa, which offers the only natural thermal waters in the Balearic Islands.

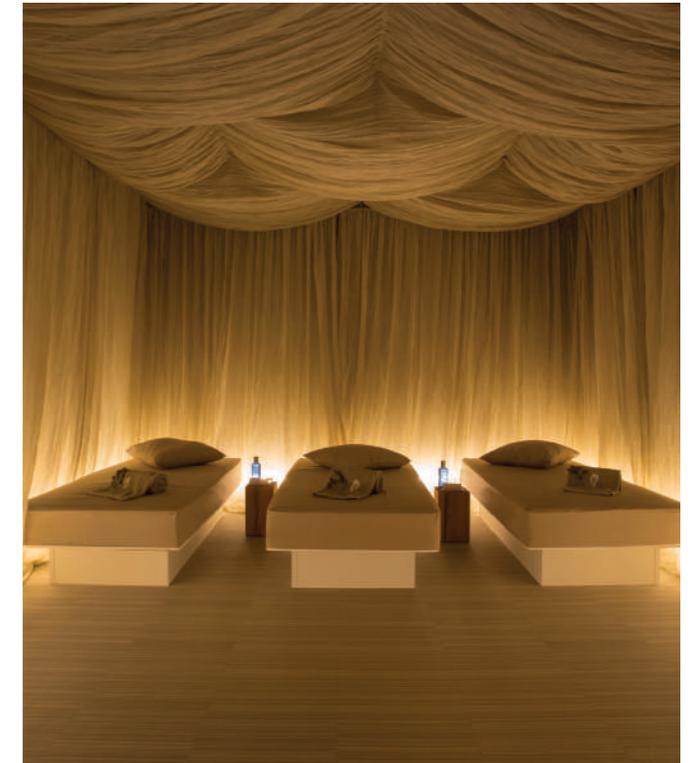
Everything in Fontsanta Hotel and its environment leads to inspiration. The body and mind, the leisurely gaze and the pleasure of listening to the silence. Its creation appropriates the space offering guests a unique experience.

Visitors are delighted to find, within each space, an original work of art, conceived by contemporary artists.

The sublime sculptures, installations, murals, drawings and paintings create dialogues in a natural, essentially Mediterranean environment. This is a collection of art created exclusively for the site.

The Judges said: "Fontsanta is a stunning example of a venue dedicated to health and wellness. The surroundings and the beautifully integrated design and composition offer a unique experience of serenity and comfort."





WINNER'S INTERVIEW

Fontsanta Hotel

with Carol Cardero, Commercial Director of Torre De Canyamel

What's the story behind Fontsanta?

The spring waters of the Fontsanta hotel are legendary. They were first discovered and utilised during the Roman Era. Back in May 1845, the first building to house the thermal baths was inaugurated. It was almost an exact recreation of the actual springs.

In 1916, the ownership of the baths passed from public to private and into the hands of Cosme Maria Oliver. Since then, the ownership passed to the Cosmet family and, faithful, to the spirit of continuous improvement, Fontsanta opened its doors in 2012 as an establishment that combines the luxuries of an exclusive hotel with a traditional Mallorcan style – and one where guests

can enjoy and benefit from the infamous spring water.

What inspired the design that we see in Fontsanta?

When designing the hotel, we had to take steps to research the integration of the hotel into the natural environment surrounding us. We wanted to give a sense of peace, a connection with nature whilst keeping true to the roots of Mallorca.

We're seeing a rise in the need for personalisation in hotels. How does Fontsanta create a personal experience for the guests?

The secret lies in the water. Fontsanta Hotel is a 5-star hotel located at the idyllic natural reserve beach of Es Trenc in the Southern portion of the island of Mallorca and near the Salines.

It's much more than just an exclusive location; we're an adults-only hotel where

our guests are able to enjoy the pleasure of the thermal spa. These are the only thermal waters of the Balearics.

We're able to offer our guests a thermal pool, thermal bath, thermal Jacuzzi and a range of sauna and steam experiences such as our thermal vaporarium, Finnish sauna and a Turkish bath.

Our thermal spa features a wide selection of the best treatments and wellness programs. The exclusivity of our services is the use of hydrothermal and complementary techniques with each treatment or program ensuring every guest is able to truly enjoy tranquillity alongside a unique spa experience.

What challenges did you come up against when considering the design of Fontsanta?

We had to consider how to integrate a building which originated in the 19th century, along with the important thermal waters into a five-star, modern hotel.

There is a huge focus on peace, tranquillity and outdoor space. Do you think this is as important as the interior, and if so, why?

The Fontsanta Thermal Spa waters are different from any other spa in the Balearic Islands, so much so that they are the only thermal waters with subterranean origin on the islands. These waters emerge from the underground and as they rise in shallow aquifers they acquire mineral elements in a form that would be almost impossible to reproduce artificially.

What advice would you give to someone looking to redesign their hotel over the next 12 months?

It's important to be respectful to both the history and environment when looking to redesign. Consider both of these aspects and try to incorporate this into the overall design of the hotel.

What is your favourite part of Fontsanta,

on a personal level?

I think our greatest aspect, and what draws so many people to the hotel, is our unique history of over 150 years and our thermal waters.

Why do you think the judges chose your venue as a winner this year?

I don't think it's very common to see a unique thermal water spa inside a relatively small, boutique hotel. Our entire spa experience is based around these unique waters and I hope that the judges were able to see that we offer something not found in every spa hotel.

What advice would you give to someone looking to enter the Style Awards next year?

Don't be afraid to be yourself and to show your ideas. Make the most of the concept you wish to show.



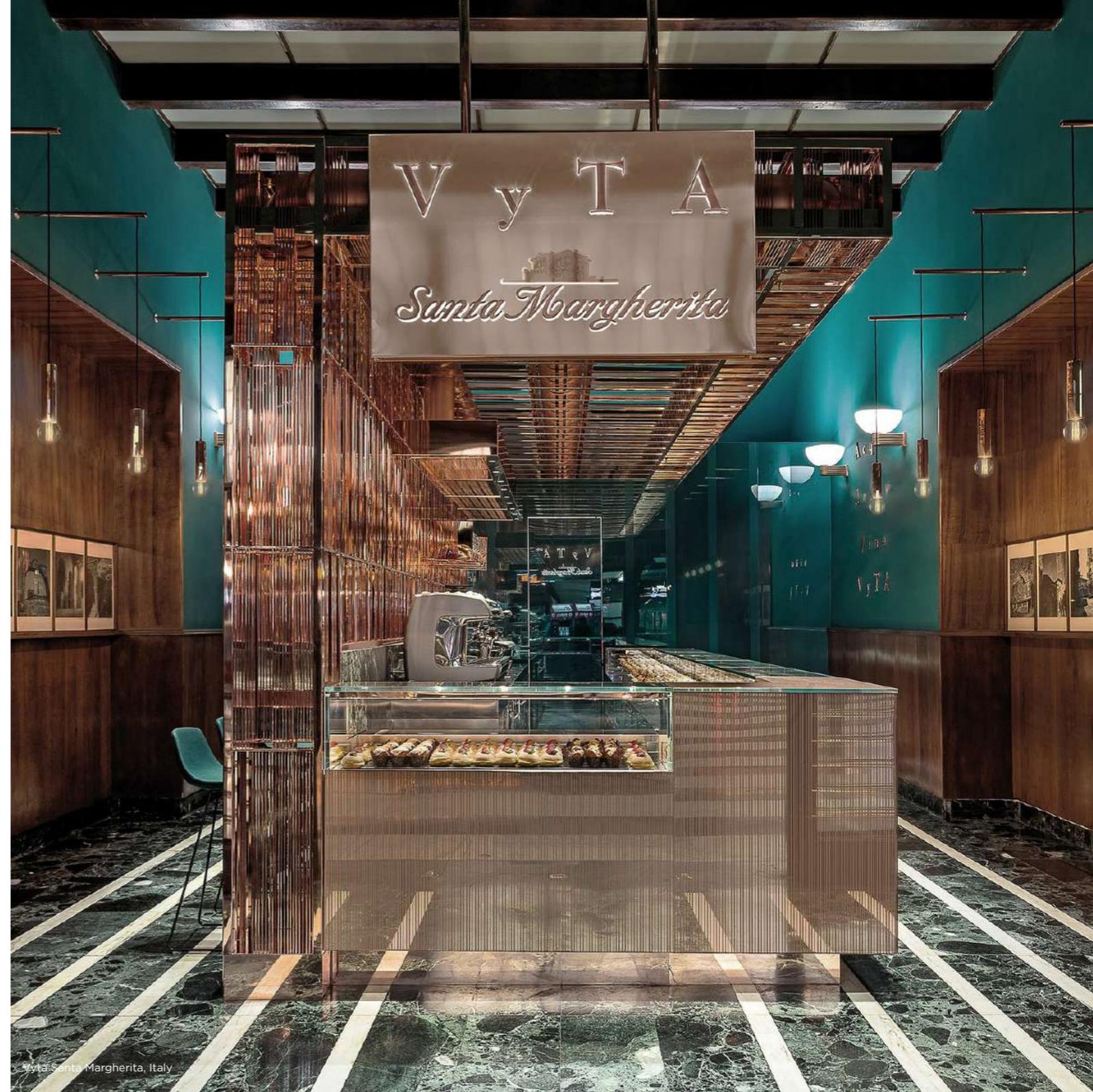
SET IN STONE



Unique textures, varying finishes and lots and lots of stone are definitely going to be big throughout 2019 as we see designers play around with stone in

order to provide contrast to other design elements. Expect to see stone combined with

marble and glass and ethereal colour schemes to provide something effortlessly cool and incredibly chic.



BUILDINGS IN BLOOM



Biophilic design is something we began to see in 2018 but architects are embracing the use of greenery like never before, incorporating nature and plant life in various aspects of their decor; from

their healthy food choices to the very fabric of the building itself.

Aiming to bring the human world and natural world ever closer; we're certainly

seeing biophilic resonating with diners, particularly those in otherwise urban settings.



WINNER'S FEATURE

Bottega Ristorante, Indonesia

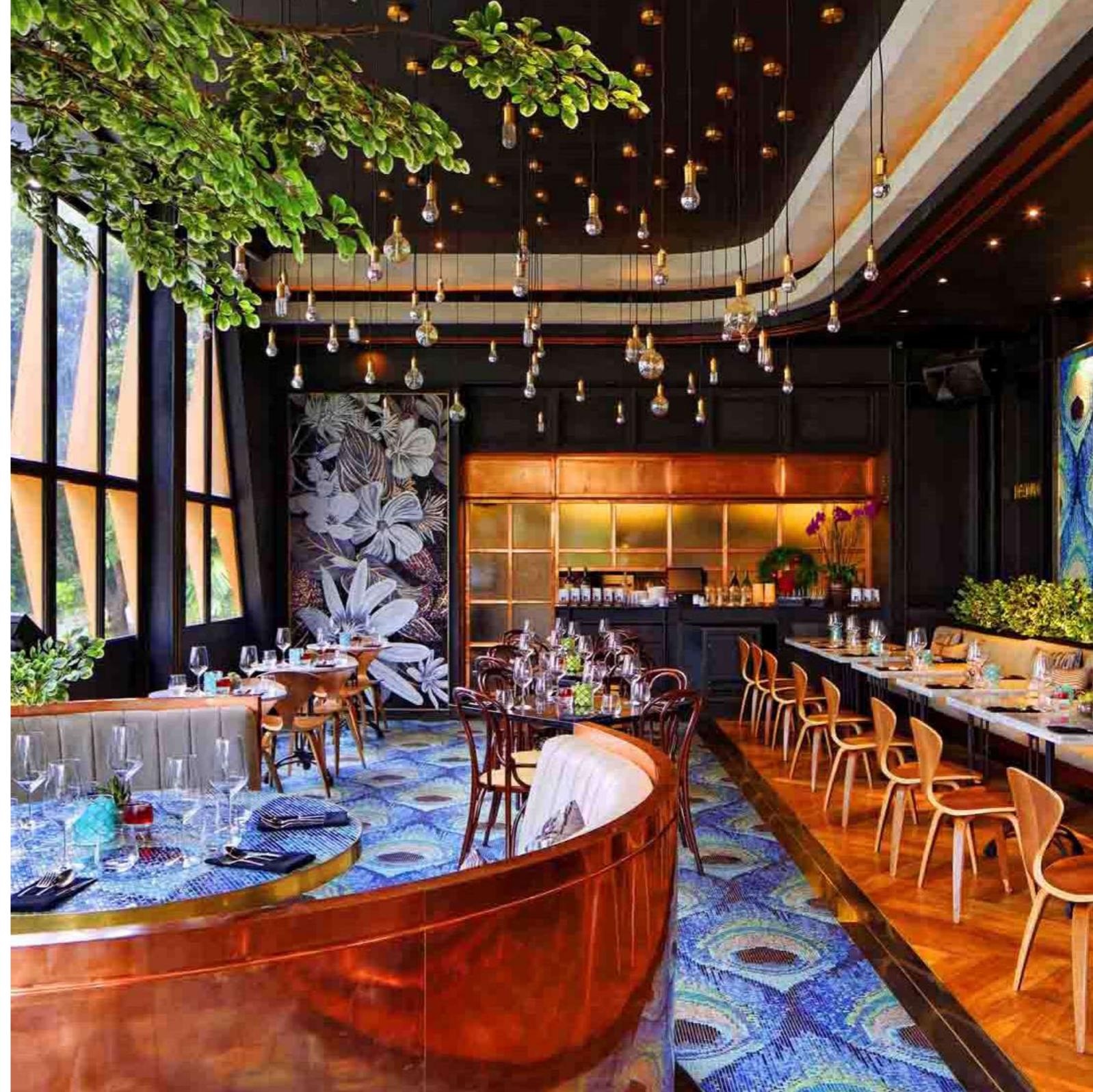
WINNER OF MOST
BEAUTIFUL BAR/RESTAURANT

Bottega Ristorante is one of the newest European concept restaurants, with a modern touch, in the capital of Indonesia.

The chosen concept for this particular project is “La Dolce Vita”, meaning the good life, a mixing of superior and elegant while still taking industrial design as the glue between the two.

The restaurant has recently moved location to Fairgrounds SCBD; with both indoor and outdoor areas, lavish black and gold interiors and a tempting food and drink menu.

The Judges said: “The cool and soothing tones of Bottega Ristorante are perfectly in harmony with one another.”





WINNER'S INTERVIEW

Bottega Ristorante

with Leo Einstein Franciscus,
Architect & Designer

What's the story behind Bottega Ristorante?

Bottega Ristorange is one of the newest European concept restaurants with a modern touch in Jakarta; the capital of Indonesia.

What inspired the design that we see in Bottega Ristorante?

Our interior is opulent yet intimate, hues of bronze and gold provide elegant accents throughout the restaurant, while an earthy palette of neutral tones add seductive warmth; it also has colourful European Bisazza tiles, to capture an elegant and refined European Style. The chosen concept for this particular

project is 'La Dolce Vita' meaning the 'good life'. It's a mixture between high-class and elegance whilst still using the industrial design elements as the glue between the two.

What challenges did you come up against when considering the design of Bottega Ristorante?

The main challenge was moving the premises from Mega Kuningan to the new location at Fairgrounds Sudirman Central Business District. Because this is a concept restaurant, we had to create a luxury restaurant in what used to be an abandoned car workshop with low ceilings.

The restaurant is now at the heart of business district in Jakarta, strategically located at Fairgrounds and has bigger seating capacity that can accommodate 300 guests with the addition of a high-class lounge and bar adjacent. Dirty Laundry is the ideal venue for closing that business deal, hosting a private event,

or just capping off the night with after-dinner drinks.

What advice would you give to someone looking to redesign their bar or restaurant over the next 12 months?

I'd say you need to have an exceptionally strong design concept that ties in with the context of the site.

The design of Bottega Ristorante blurs the lines between the inside and outside. Why did you design it in this way?

Jakarta is a metropolitan city and 90% of the restaurants in the area are inside a building. I wanted to create something different; in order to provide something new and fresh to attract people. I wanted the customer to feel an outdoor ambience - I made the building transparent, incorporated lots of outdoor space and seating and inserted numerous plants and green elements to the dining area.

What is your favourite part of Bottega Ristorante, on a personal level?

I love the round sofa within the main dining area; it's at this point in the restaurant that you can truly see a 360-degree view of the entire space.

What do you think sets your venue apart from the others?

Our new location has an alfresco dining area and outdoor elements; we've incorporated various textures such as tiles, wooden panels, and marbled tiles to create a completely different type of restaurant than anything we've seen in this area before.



POPPING UP



Dinner on the Lake, Belgium



Favelous 963, The Netherlands



West Bund Art Cafe, China

Intriguing customers and competitors alike, the pop-up restaurant trend shows no signs of slowing down as it becomes edgier, cooler and much more exclusive. Pop-up restaurants are a foodie's

paradise, 'popping up' in an unexpected place, for a limited time.

What's more, the exclusivity and fine dining atmosphere creates a new wave

of restaurant operations – having fun, testing culinary and design skills and even acting as a springboard for individual eateries.



Brasserie 2050, The Netherlands

STRIPPED BACK



Restaurant IBU, Denmark



Locura, Australia



Wagaya, Australia

Minimalism and stripping it back is still big news in restaurant design. Doing away with fussy fixtures and fittings, maximising the space available to diners is top of the agenda. This year, it's all about

space saving and removing distractions from the decor, allowing customers to enjoy the ambience and cuisine.

Expect to see a shared and social feel

including communal seating options throughout 2019, fuelled by the 'foodie' movement.

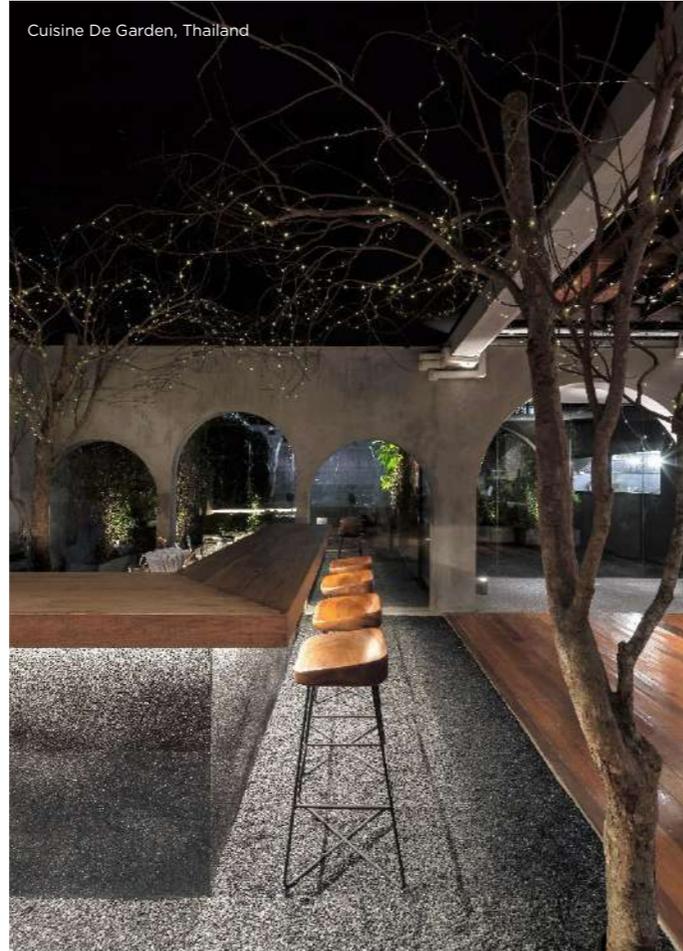


Masa, Colombia

PERFECT PANELLING



Zhuma, Indonesia



Cuisine De Garden, Thailand



Ogonek, Russia

We've typically seen panelling used in more casual dining establishments, but now fine-dining restaurants are getting in on this trend to create a warm and inviting look.

We're seeing wood panelling used across tables, floors and walls and we're expecting dark woods to make a huge return to the restaurant scene, combined with soft textures and subtle lighting.

This 'Scandi-noir' look is sure to be huge throughout 2019, creating an inviting, intimate yet cosy dining experience.



Pastel Rita, Canada

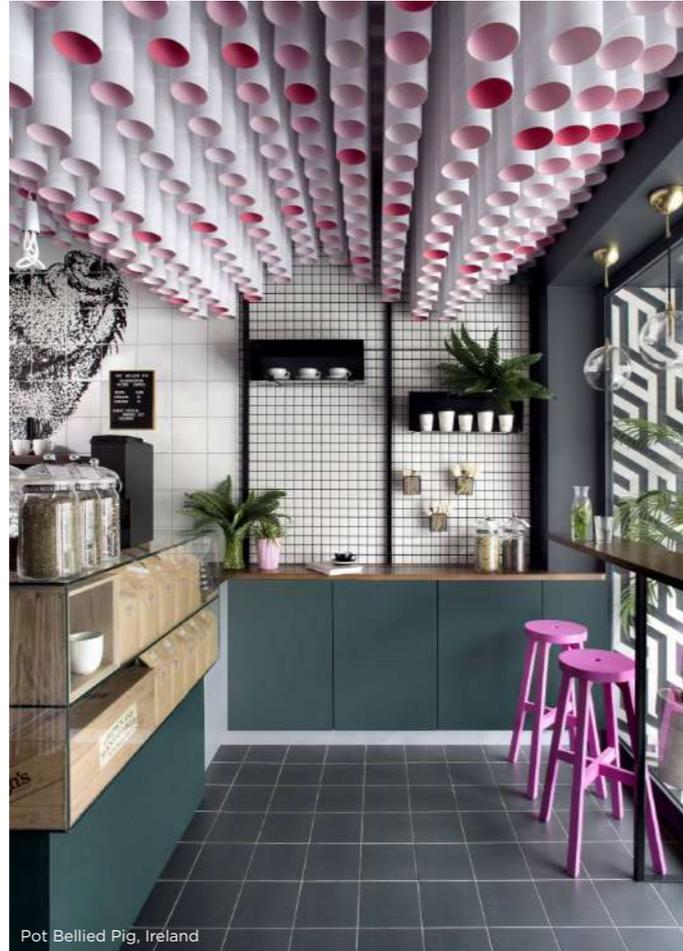
STREET CUISINE



AU79, Australia



Mr Miyagi, UAE



Pot Bellied Pig, Ireland

People are travelling the world more than ever before, and with that, they're now able to access various cultures, countries and foods.

The restaurant, as we know it, is changing to satisfy the demand for authentic, local cuisine from far-flung locations and we're seeing a much more innovative approach to their design choices.

Restaurants are now mimicking the atmosphere of vibrant, open-air food markets from across the world in a bid to attract the 'foodie' demographic.



Kantini, Germany

FARM-TO-TABLE



Outstanding in the Field, USA



Sublime Comporta, Portugal

Throughout 2018, we saw restaurateurs really ramp up their authenticity when it comes to serving diners. The farm-to-table movement has really taken off and restaurant owners are beginning to use the location as an extension of their

design.

From restaurants in chic cabins, farmhouses, orangery's to wineries, lodges and cultivated gardens; these restaurants are dedicated to community

and comfort. Farm-to-table eateries almost always take advantage of reclaimed wood and eco-friendly materials whilst bringing together the garden and the kitchen.



Floras Farm Kitchen, Mexico



Angama Mara, Kenya



Agricola Fore Porta, Italy

AND FINALLY...

A huge thank you to everyone who entered this year's Vision Style Awards.

We're dedicated to finding the world's most striking, most spectacular and most stylish hospitality establishments and we would like to extend our sincerest gratitude to the venues who took their time to enter.

PRESS CONTACT

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Designed by Rebecca Smith

Thank you to the following establishments featured in this year's Style Guide :

Columbia Beach Resort, Cyprus - Northcote Manor, Blackburn - King Street Townhouse, Manchester - Santa Clara 1728, Portugal - Lo Sereno Casa de Playa, Mexico - Lemongrass, Indonesia - Greyfield Inn, USA - Lo Sereno Casa de Playa, Mexico - The Mitchelton Hotel Nagambie, Australia - Rolling Huts, USA - Moxy, NYC Times Square, USA - The Dean, Ireland - TuboHotel, Mexico - Moxy, Georgia - Ryo Kan, Mexico - Little National Hotel, Australia - Conrad Maldives Rangali Island, Maldives - The Silo Hotel, South Africa - Viceroy Los Cabos, Mexico - Hotel Punta Caliza Mexico - Alila Yangshuo, China - The Nautilus Beach & Ocean Houses, Maldives - Phum Baitang, Cambodia - Grand Hotel Kronenhof, Switzerland - Vora Villas, Santorini - Kyomachiya Hotel Shiki Juraku, Japan - Stamba Hotel, Georgia - The Mandrake Hotel, UK - Evripidis Hotel, Greece - Perianth Hotel, Greece - Lievito Gourmet Pizza, China - Odette Restaurant, Singapore - PURO Hotel, Poland - Marie Sixtine Hotel, France - The Temple House, China - Only YOU Boutique Hotel, Spain - 1898 The Post, Belgium - Yaoyue Restaurant, China - The Franklin, UK - Five Palm Jumeirah, UAE - Chablé Resort, Mexico - The QO, The Netherlands - Giraffe Manor, Kenya - Jade Mountain, St. Lucia - Bisate Lodge, Rwanda - Mitchelton Hotel, Australia - Jackalope Hotel, Australia - The Drifter Hotel, USA - Four Seasons Seychelles Desroches, Seychelles - Generator Paris, France - Arlo Hotels New York, USA - Kasbah Tamadot, Morocco - Eremrito, Italy - Papaya Playa Project, Mexico - The Drake Hotel, Canada - SIDE Germany - Kazerne, The Netherlands - Chez Georges, Brazil - The Chapel, UK - Six Senses Duoro Valley, Portugal - Capofaro, Italy - Babylonstoren, South Africa - Chateau de Sacy, France - Feast India Company, India - Cafe Congreso, Philippines - The Magnolia Hotel, Portugal - Elan Cafe, UK - El Cosmico, USA - Tri Lanka, Sri Lanka - Kingston Treehouse Sabi Sand, South Africa - The Brando Resort, French Polynesia - Tree House Villas, Thailand - Fivements, Bali - Fonteverde, Italy - L'Albereta Resort, Italy - Lanserhof Tegernsee, Germany - Royal Mansour Marrakech - Aman Hotel, Tokyo - Tierra Patagonia, Chile - Jabali Ridge, Tanzania - Greyfield Inn, USA - Fairmont Maldives Sirru Fen Fushi, The Maldives - FontSanta Hotel, Mallorca - HERMANNNS, Germany - Resto Aperto, Romania - Tsujiri, UK - The Penny Drop, Australia - Vyta Santa Margherita, Italy - Rockets Lolitas, South Africa - Bite 2 Eat, Taiwan - The Prince, UK - Lou Cafe Bistro, Turkey - Vivarium, Thailand - Bottega Ristorante, Indonesia - Dinner on the Lake, Belgium - Favelous 963, The Netherlands - West Bund Art Cafe, China - Brasserie 2050, The Netherlands - Restaurant IBU, Denmark - Wagaya, Australia - Locura, Australia - Masa, Colombia - Zhuma, Indonesia - Ogonek, Russia - Cuisine De Garden, Thailand - Pastel Rita, Canada - AU79, Australia - Mr Miyagis, UAE - Pot Bellied Pig, Ireland - Kantini, Germany - Outstanding in the Field, USA - Sublime Comporta, Portugal - Floras Farm Kitchen, Mexico - Angama Mara, Kenya - Agricola Fore Porta, Italy



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