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Chelsom bespoke lighting

for all guestrooms and public areas at Mandarin Oriental Hyde Park, London.
Designer: Joyce Wang Studio.

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Radar from Chelsom

New collection Edition 26 out now

For further information email: marketing@chelsom.co.uk

chelsom.co.uk



Sleep + Eat

NEW PLANS FOR 2018

Europe's curated hotel design and development event is taking a further step in its evolution by this year becoming Sleep + Eat. Brand Director Mark Gordon explains why.

Proud of its reputation as a focused boutique event, Sleep has informed, delighted and inspired designers, hotel operators, owners and suppliers with its combination of disruptor room sets, insightful conference sessions and newly launched products.

It has become the place to do business, make new connections and meet colleagues from around the world. Last year, Sleep welcomed over 4,800 visitors from across the UK and Europe as well as the Middle East and the USA – a 20% increase over 2016 – attracting a chorus of praise from across the hotel industry.

Innovation and recognition of the growing interdependence of restaurants, bars and hotels in creating the full hospitality experience lie at the heart of the decision to become Sleep + Eat, but the emphasis is very much on evolution, not revolution. As in previous years, Sleep + Eat will comprise an international exhibition of design-led products from established and rising manufacturers, a conference bringing together some of the sector's most respected characters, round table opportunities with industry leaders, the Sleep Set room installations and the pop-up Sleeper Bar. In addition, this year will bring Eat Set, whilst the increase in floor area gained by moving to the National Hall in London's Olympia will allow for more first-time exhibitors, both suppliers to the restaurant and bar sector and to hotels. Brand Director Mark Gordon explains:

Why has Sleep become Sleep + Eat?

There can be no denying that for many hotels, their food and beverage component has become more of a challenge and an opportunity than ever before. If they are going to do it well, and make

it financially successful, it has to be an experience that appeals to staying guests and the local community alike. A lot of convergence has taken place: hotel bars that appear to be standalone bars, high street restaurants locating themselves in hotels, restaurant brands becoming hotel brands, and top class restaurants opening bedrooms upstairs. As we talked with our exhibitors and design partners, we realised that many of them were working across this confluence and that while Sleep did not necessarily exclude Eat, it did not shine a light on it either. Becoming Sleep + Eat was not a decision taken overnight, but in the end we all believed that this would open new doors for our community.

Tell us about the brands and designers who have already signed up?

Every year, we take great care to combine regular Sleep exhibitors with newcomers. Over 100 exhibitors from last year have already signed up, including Bang & Olufsen, Chelsom, Crosswater, Designers Guild, Dornbracht, Elegant Clutter, Fabbian, Harrison Spinks, Laufen, Loloey, Morgan Furniture, Roca, Style Library and Vitra. We'll be announcing our new exhibitors in the summer. I'm also delighted to say that we have a full house when it comes to our Sleep Set participants. For now, their names are confidential but I can tell you that they encompass leading architectural and design practices based in the UK and Asia.

Where do you think the future for design in hospitality lies?

Personally, I'm excited by convergence and the growth in demand for hybrid experiences – co-working, co-living, members' clubs with hotels,

restaurant and hotel brand collaboration. I do think that designers in hospitality are in a better, more exciting place now than a generation ago. Today, design is recognised as a vehicle for change in how we live, and restaurants, bars and hotels are seen as places where new ideas can be piloted.

What makes the difference between a good show and a great one?

I think that, just like the hospitality sector, it's about creating an exciting and meaningful experience. We have a fantastic community that really cares about their industry and works very hard to contribute to it and deal with the various challenges it throws up. A good show reflects the challenges and aspirations of its visitors; a great show responds to them in a way that is stimulating, re-affirming and enjoyable.

Looking forward, what is your long-term vision for Sleep + Eat?

You might call it carefully sculpted growth. By this I mean the ongoing development of opportunity for everyone involved in the creation of hospitality experiences to participate either as a visitor or contributor. Sleep + Eat will remain a boutique event focused on innovative ideas and high-quality products, retaining its spirit by continuing to reach out to more overseas companies and individuals, wherever great work is being done. Sleep + Eat will work to continue the legacy of Sleep – identifying, exploring and reflecting the industry zeitgeist and, helping to nudge it forward.

Sleep + Eat will take place on from 20-21 November at the National Hall in Olympia, London. Register at www.sleepandeatevent.com.



NUURA
Anoli

Designed by Sofie Refer, Nuura's Anoli range is inspired by raindrops and comprises neatly mouth-blown drop shaped pendants, which are hand-painted with a golden finish in reference to Nordic nature. Combining to form a chandelier that resembles drops hanging from a leaf, the pendants are available in small and medium sizes, while chandeliers consist of three, six or thirteen pieces and can be customised for exclusive projects.

www.nuura.com

JUNG
Plug & Light

Jung's Plug & Light comprises a wall unit and an easily attachable bulb that docks through magnets, providing a reliable source of light that can also streamline planning processes. Once fitted, each light can be swivelled continuously by 360-degrees to provide direct light to a variety of areas. The fitting is compatible with all standard European sockets, and offers a range of decorative attachments and colours including alpine white, black or lacquered stainless steel.

www.jung.de



FARO
Niko

Combining a wall and table light fitting with a mobile phone charger, Niko from Faro Barcelona complements minimalist schemes by eliminating the need for excessive cables. With the integration of wireless charging technology at its core, the lighting solution also features a marked zone highlighting where to place a Qi-compatible smartphone for charging.

www.faro.es

CHELSOM
Capri

Inspired by Art Deco designs, the Capri table lamp by Chelsom features heavily ribbed Opal glass globes secured with metal threads to knurled decorative double-stepped caps. Available in brushed brass and black bronze in addition to alternative finish options, the table lamp forms part of the brand's wider Edition 26 collection – as designed by Robert and Will Chelsom – and features a rotary dimmer switch with integral white LED light sources.

www.chelsom.co.uk

