

About us

LUXURY HOSPITALITY MAGAZINE



Luxury Hospitality Magazine is a leading trade publication within the luxury hospitality industry that is an effective marketing tool for our advertisers.

The magazine provides up to date news, event and exhibition details as well as keeping our readers informed with what is going on within the industry; new openings, new brand launches, design styles plus plenty of relevant information to make Luxury Hospitality Magazine an informative, interesting and useful read.

Advertising with us ensures you are being seen by top key decision makers within the luxury hospitality market. As well as having exposure to our regular readers you can also be assured that we are committed to targeting new business within the industry as time moves on.

NEWS - LATEST OPENINGS

Weekend drinking and dining gets late (and limitless) WITH AFTER DARK AT ONE CANADA SQUARE

Join award-winning One Canada Square Restaurant and Bar in Canary Wharf for the ultimate Saturday night engagement - late night DJ, a delicious two-course dinner and free-flowing drinks for just £45 per person.

New open: "After Dark" at One Canada Square invites Saturday night seekers in search of something different to enjoy two beautifully crafted courses from an in-Cock Head Chef James Doolan alongside a bottomless supply of £18 red, white or rosé wine, beer, or Prosecco for only £45 per person.

Whether it's date night, dinner and drinks with the girls, or a meal to beat the boys - One Canada Square is the ideal destination for Saturday dining, located in the heart of Canary Wharf within the lobby of the iconic skyscraper.

Your glass will be kept permanently topped up as you select from a menu of crowd-pleasing classics with a modern twist. Start with chargrilled tiger prawns, spiced mango and green chili salsa or grilled sea bream, balsamic vinegar, pink peppercorn, punnet. Main include pan-fried fillet of Scotchwood cod, smoked aubergine, spiced chickpeas, chorizo, garlic, lemon dressing or the light pork belly, king scallops, sautéed carrot purée.

Other dishes, head over to the bar and order a round of cocktails as the DJ plays until the early hours (and) following the huge and ongoing success of One Canada Square's "Bottomless Brunches" available Saturday daytime, "After Dark" is set to be the new star of Saturday nights.

Flora Indica BRINGS BRITISH-INDIAN BOTANICAL-INSPIRED DRINKING & DINING TO THE OLD BROMPTON ROAD

An unusual and eccentric take on Indian dining is coming to the Old Brompton Road in the form of Flora Indica, a beautifully designed restaurant, bar and lounge, boasting a pair of dedicated cocktail bars alongside a spacious dining area.

Taking its name from the works of philologist-botanist, the restaurant is inspired by the sprawling orchards and gardens of India, and the period that brought us the British raj of English-ruled India. The menu will incorporate a host of botanical flavours throughout its dishes and drinks, inspired by the thousands of plants that were discovered, labelled and studied in nurseries throughout India and Great Britain during Georgian and Victorian times.

The menu has been carefully created by Head Chef Sarah Pike, a veteran of leading Indian restaurants, Noma and Cymrhann, and will include a selection of light and aromatic dishes, including six 02 meat-based dishes per-seated. A posh in-jargon reserved with, Corrali Bhauch with ginger and turmeric broth and a coriander naan and Tamarind Park (chicken with purple garlic and palm vinegar). Meanwhile an extensive offering will include craft beers specially made by the Portland Brewery, an extensive meat whisky collection and a dedicated small bar/cocktail bar.

Flora Indica
11 Old Brompton Road, London SW8 5JU
www.flora-indica.com
@flora_indica

NEWS - LATEST OPENINGS

Le Restaurant de PAUL HAS ARRIVED AT TOWER 42

Recently presenting the list of modern in ne sets that the City has been waiting for, Le Restaurant de PAUL has arrived at Tower 42, located at the base of one of London's iconic skyscrapers, the sleek all-day restaurant features authentic French cuisine with an introduction of gourmet burgers supplied by the Queen's butcher Donald Rossini, a destination wine, champagne and cocktail bar and in-house bakery.

Situated within the Square Mile, Le Restaurant de PAUL brings a contemporary burst of colour and energy to the capital. Building on the strong foundations laid by the first Le Restaurant de PAUL, which opened on Covent Garden's Bedford Street in 2010, leading French chefs bakery and pâtisserie PAUL has taken its time-honoured traditions but adapted them with a healthy nod to City culture. Equidistant between Liverpool Street and Bank stations along Old Broad Street, the restaurant opens weekdays from early morning until late night for all manner of power breakfast meetings, lunchtime get-togethers, weekly apéritifs and out of office champagne celebrations.

Stunningly authentic, plentiful in portion and cleverly mixing the contemporary and classic, Le Restaurant de PAUL's menu is designed to appeal to varied tastes and dining occasions, filled with regional one-off dishes, sharing platters, moment meals and special French sensory meals on well as afternoon tea. Freshly baked breads and fine pâtisseries. Many of PAUL's dishes are inspired by family recipes passed down throughout its 120-year history, which pay homage to the craftsmen of Great French cookery.

Le Restaurant de PAUL, Tower 42
12 Old Broad Street, Cannon Fiume, City of London, EC4N 3HQ
020 7546 2099

Readership

NEWS

There isn't a shortage of companies who claim they sell SEO. As a marketing agency, we are approached almost daily by different companies telling us that they can make us appear at the top of Google's search results and other search listings. But who can be trusted? We pride ourselves on our ability to offer transparent marketing activities which are measurable and provide an excellent return on investment. To offer our support, in addition to our SEO specialists, we have developed five useful tips in selecting an effective SEO partner:

1. What is the company actually going to do for your hotel each month?

After speaking with many hotels who have paid for SEO in the past, most are unsure of what the company actually achieved for them. When approached, it is vital that you look out for terms such as link building, content writing or keywords strategy. If they do not mention these then you may want to look elsewhere. Obviously, if you are paying for a service, you will want to have documents demonstrating what activities they are going to do and frequent reports showing you what has been achieved over their behalf.

2. What is link building? Why is content important and what do people mean by high quality links?

Link building is an activity which is undertaken by proactive SEO companies to encourage other sites to add links to your website. It's important that this is done correctly however, and not by simply getting listed on free directories or random websites. To benefit your hotel and it's SEO status, you should be sharing and creating informative content regularly. This will generate quality links back to your website which will raise your SEO status as well as your profile among your target audience. From doing this, your website can be identified as a knowledgeable source and allow you to be seen or associated with key brands in the industry. These are deemed as high quality links.

3. Why is your website important for SEO?

Websites should not just be built for your customer but also for SEO. Your website should be updated regularly and optimised effectively for relevant keywords. A professional SEO company will get to know your property, your objectives and how you want to be perceived (online or offline), so this is reflected through SEO activity too. By doing this the company should know which keywords to research, what time of day to use in the meta data and how to write a copy which is not only optimised for SEO but provides real insight into the uniqueness of your hotel.

4. Why do you need to know more than the number of website visitors?

Most companies you speak with will report the number of visitors they have delivered to your site each month which is useful but are

Why high quality ones? Do these visitors actually book a room or simply about a website?
A successful SEO company will focus on generating more bookings, enquiries and reviews for your hotel.

3. Does the company talk about the other supporting services?
SEO is a handy tool, however when aligned alongside other relevant online marketing services an even greater return on investment can be achieved.

Conversion Rate Optimisation is a key supporting activity. CRO is when a company will recommend tweaks or tests for your website in order to encourage more people to book. These can often be as simple as moving a button or changing the colour of an icon which can result in a significant increase in revenue. PR and social media are also extremely useful activities which should be closely aligned with your SEO activity to ensure they are all working for one another.

It is important that you find company who will work hard to provide you with more revenue and use an integrated approach to target your key demographic.

Wired Media is a specialist hotel marketing agency who just use helping hotels to generate more revenue. From designing beautiful, responsive websites, right through to marketing and PR, their team of industry experts help deliver on SEO, PPC, Email Marketing, Social Media, CRM and many more services.

To find out more about Wired Media and their marketing services, call on 017 916 461 or email hello@wiredmedia.co.uk.

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As well as our regular readership, extra copies of the magazine are also distributed at hospitality trade shows, design exhibitions and many other relevant events.

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Grahame Gardner REVOLUTIONISE THE HOSPITALITY MARKET WITH NOEL ASMAR

Respected uniform supplier, Grahame Gardner Ltd. have recently introduced a sophisticated new workwear range, perfect for all staff within the hospitality industry. The Canadian-based award-winning Noel Asmar collection presents a luxurious, soft to the touch and pleasing to wear range of garments, including sophisticated tunics, suits and trousers representing the highest design credentials.

To mark the launch of this stylish new collection, Grahame Gardner are offering Luxury Hospitality readers a very attractive 15% off their first Noel Asmar order. Simply enter LHMT15 at the online checkout.

Synonymous with style, innovation and quality, Noel Asmar offers products for the hospitality market of a quality and standard not seen before within the UK market. Their exclusive range was initially created for beauty therapists and spas, but would also be ideal for hotels seeking to cultivate a luxurious identity for their employees.

Managing Director, Noel Asmar comments on the partnership with Grahame Gardner: "The company is rooted in a design philosophy to 'make life better'; this foundation has enabled us to develop cleverly designed pieces that support therapists in their movements. We understand that Grahame Gardner share our vision for workwear where 'function meets fashion'; and we are confident that they are the ideal partner to bring our workwear concept to the UK market."

Katy Brocklehurst, Marketing Director at Grahame Gardner comments on this new collection: "We have been delighted to bring the Noel Asmar collection to the UK. Looking good is very important for those working in the Hospitality business and we know they will simply love the styles in this exclusive range."

Gg Grahame Gardner Ltd

To find out more about the range please go to www.grahamegardner.co.uk or call 0116 255 6326 for more information.

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Spas and Hotel Spas 5%

Luxury Hospitality Magazine ensures you reach current and new contacts within the luxury hospitality market.

Rates

NEWS

RESTAURANT & BAR DESIGN AWARDS 2015 WINNERS ANNOUNCED

The winners of the 2015 Restaurant & Bar Design Awards have been revealed. Now in its seventh year, the Awards program is dedicated to the design of food and beverage spaces. From shops to airports, museums to burger vans, and from renowned Michelin-starred establishments to the floating bar of pop-ups. The winners, a restaurant in Antwerp, Belgium designed by Piet Boon, and London, UK bar at the Mandarin London, UK designed by Tom Dixon's Design Research Studio are the overall winners. Judged by a panel of some of the most influential personalities in design, hospitality and finance globally, this edition of the Awards attracted more than 600 entries from the UK and 20 other countries.

LEVY RESTAURANTS UK WINS CATERING CONTRACT AT THREE OF IMPERIAL WAR MUSEUM'S VISITOR ATTRACTIONS

Levy Restaurants UK, the sports, leisure and hospitality sector of Capriem Group UK & Ireland has signed a five-year catering contract to design and manage a wide range of new eating and dining spaces at the Imperial War Museum's (IWM) branches, IWM Duxford, a world-renowned aviation museum and Britain's best preserved wartime airfield, Churchill War Rooms, housed in Churchill's secret headquarters below Whitehall, and the Second World War colour film set.

The contract, worth £2.1 million per annum, will see Levy Restaurants UK opening a new high street brand cafe and bar on 1000, a casual dining restaurant at IWM Duxford as well as providing a variety of hospitality services at the historic airfields.

COUNCILS TO KEEP £26B IN BUSINESS RATES UNDER NEW PLANS

Councils across England will be able to keep £26b in business rates under new plans unveiled by the Chancellor. George Osborne announced his decision - which will see cuts diverted from central government to local government - at the second day of the Conservative Party conference in Manchester. Local councils will be able to keep all proceeds from business rates raised in their area in what Osborne called the "biggest transfer of power to local government in living memory".

The current uniform rate will be used which will allow councils to set their own business rates and keep all the money they raise.

GORDON RAMSAY PROTEGEE CLARE SMYTH SETS OUT ON HER OWN

Clare Smyth, 33, who has held three Michelin stars at Restaurant Gordon Ramsay in Chelsea since her appointment as head chef in 2002, will be in "seeking a new location in London to set up an independent restaurant."

She added: "Restaurant Gordon Ramsay has been a big part of my life. I have a great fondness for the restaurant and the team, it has formed me into the chef that I am today and I am grateful for the opportunities it has given me. I also remain ambitious and want to build on my success."

"The natural way to do that is by opening my own restaurant and, with Gordon's blessing and support, I am excited to embark on this new chapter. Restaurant Gordon Ramsay has always been a melting pot for amazing talent and it continues to grow and produce some of the finest chefs in the UK."

She is the latest in a string of big name proteges of the "Kitchen Nightmares" star to emerge from his stable and start their own businesses following Marco Waring, Jason Atherton and Angelo Hartnett.

The northern based born chef, who left Gordon for catering lodging to England the day after she finished school, first worked

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at Restaurant Gordon Ramsay in 2003.

She spent two years in Monte Carlo and America before returning to run the kitchen at the age of 29. She has spent 10 years there in total and will be succeeded by Matt Abo who has been head chef for the past two years.

Ms Smyth said: "Matt Abo has been working by my side for the last six years - he has real passion and an incredible work ethic, and deserves this opportunity to shine."

Gordon Ramsay said: "It's been fantastic watching Clare develop. She is undoubtedly one of the greatest chefs to have graduated my kitchen and has now become the most prominent female chef of our generation. It's the right time for her to take this next step and I am thrilled to be supporting her new venture. I am also delighted that Matt Abo will now be at the forefront of Restaurant Gordon Ramsay. He is an incredibly talented young chef and I have no doubt he will rise to the occasion."

The new restaurant is scheduled to open in Autumn 2016 and in the meantime Clare will continue to act as a consultant for the Gordon Ramsay Group.



Photo: Getty Images

DANIEL CLIFFORD FROM MIDSUMMER HOUSE IS THE NEW CHEF'S' CHIEF AND CLARE SMYTH AND TOM KITCHIN RECEIVE FIVE ROSSETTES IN THE 2015 AA GUIDES TO UK HOTELS, RESTAURANTS, PUBS AND BED & BREAKFASTS

The announcement of the new ratings was made at the AA Hospitality Awards on October 1, held at Grosvenor House in Park Lane, alongside 24 other awards which recognised those in the industry.

This year Restaurant Gordon Ramsay and The Michelin received five rosettes and eight more including Simon Rogan's Park at Clivedon received four rosettes.

The ever popular Chef's' Chief of the Year Award was proudly received by Daniel Clifford who said: "I don't know what to say. This is the biggest award that you can ever going to win because it's voted for by all the people you respect."

"The problem is you never grow up, you are always in that bit of panic mindset as when you look at the list of past winners, Helen, Maria, Gordon - I just don't know what to say!"

Cantabria
AL FRESCO DINING ALL YEAR ROUND

Cantabria UK launch new product that helps restaurants and hotels capitalise on their outdoor space all year round, maximising the profitability of any establishment. The Cantabria, Capriem UK's newest state-of-the-art system has been specifically designed for the hospitality industry. The canopy provides customers with a unique and luxurious dining experience, and allows hoteliers and restaurant owners to use their outdoor terraces all year round for regular services or private functions.

The Cantabria's sleek and durable design is perfect whatever the weather due to the automated retractable roof and wall covers, as well as the innovative support, air proof and translucent screen which protects customers as well as the property come rain or shine.

The design has many benefits, but its primary reason for its success is to generate additional weekly revenue, enabling establishments to serve extra customers per sitting. This number can be incrementally increased with the addition of more modular units, meaning there is a system to suit even the largest establishment's needs.

Rob Casella, Marketing Manager at Capriem UK stated:

"The Cantabria is one of the most advanced and sophisticated canopy systems in the market, and restaurant owners can rest assured that this addition will set them apart from the competition financially and aesthetically, allowing incremental revenue and making a real statement of intent through design."

Recently Capriem UK installed a Cantabria canopy at the Gurnea Hotel, St Ives, Cornwall and Andrew Barragrove, Owner of the hotel had the following to say:

"The Cantabria canopy allows us to keep hold of our customers even when the weather is turning cold or wet."

The Cantabria means our customers stay longer at us and allow us to compete according to the conditions. Frequently we close at 8pm due to the wet grounds to provide protection from the wind whilst opening the roof panels to provide extra seating in the sunshine in some areas and shade in others.

Interestingly, the canopy has become a venue in its own right. Local people are using the canopy and we have hosted a few parties. None of this would have happened without the canopy."

The previous open terrace was underused but installation of the Cantabria has attracted people who simply would not have gone there before. We have groups booking there and are serving more food than in the hotel restaurant.

Our customer reaction to the canopy has been really positive. People admire the quality of the structure and it's great for staff as we are able to meet to ensure customer comfort by opening or closing the canopy at the press of a button and controlling the heaters too."

For further information call Karen on 01524 777993
Web: www.cantabriamk.co.uk/hospitality

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Features List 2016

NEWS - LATEST OPENINGS


Italian restaurant Canto Corvino COMES TO THE CITY

From Chelsea and the City to the heart of Spitalfields, the team behind the popular Mancoske restaurant is heading east, with a third modern Italian restaurant opening this autumn.

Canto Corvino, under head chef Tom Salt, has been designed by the team behind Roka, Combichino and Rubbings - with an open plan kitchen and a warehouse aesthetic to match the industrial heritage of the area.

The menu ranges from snacks like Portland crab and corned meats from artisan Italian producers, through house made blood sausage gnudi, to roasted hake with tartis, asparagus and truffle. A signature gift will show off meat dishes - like a sharing platter of meat Squidino with Roman artichokes, porcetta and Marzano.

They're also promoting an extensive wine list, drawn from small producers of over 500, along with a range of Italian inspired cocktails and aperitifs.



Le Pont de la Tour RE-OPENS

Le Pont de la Tour has re-opened its doors. This renowned French restaurant which has, through the years, hosted entertainers and politicians, including the Blues and the Clintons - has a new head chef, Frederick Farner, at the helm, and an entirely new look from Russell Sage Studios.

Le Pont de la Tour has always been known for its outstanding wine list, and the new restaurant is no exception. To celebrate its launch, for a month, a number of exceptional bottles will be sold at their 1990 prices, the year the restaurant originally opened.

Former Rouse scholarship winner Frederick Farner (aka The Boundary, Le Carré, The Ritz London, Le Manoir aux Quat' Saisons) has created new menus for the restaurant and bar, drawing inspiration from classic French cuisine with unexpected but thoughtful twists. Restaurant dishes include Roasted Ostrich saddle with Walnut artichokes/Garden beetroot, yeast, ramps, onions and wild wood sauce as well as Procheferme, beef, cauliflower and crab sauce. The bar will also play host to an exciting programme of live music, from Thursday to Saturday each week.

NEWS - LATEST OPENINGS

Former Hakkasan CHEF OPENS VIETFOOD ON WARDOUR STREET

Michelin-starred chef Jeff Tan who was the head chef at Hakkasan Mayfair for its first three years brings Vietfood to London.

The new Vietfood restaurant will focus on the cherished side of Vietnamese cuisine - so there'll be bowls of Pho or Bun - made from sixteen hour simmered bone marrow stock or chicken broth - chosen from Ribol steak with garlic, lobster shells or maybe some braised and Mussels. On the lunch menu, there'll be crispy coconut calamari with sweet chili herb sauce and seafood bath with parmesan moist cheese with dill sauce ranging from £2.50 to £9 in price.

can provide suitable accommodation to any new visitors and to have a highly respected brand like Hampton by Hilton in the city centre helps cement its position as a leading player for business and leisure."

NEWS - LATEST OPENINGS

Hampton by Hilton OPENS IN BRISTOL

Hampton by Hilton hotel, located on Bond Street and York Street, has opened in Bristol.

Following a £10m investment, the 185 bedroom hotel is part of a "major" conversion of York House, a 1930s office block. Managed by Focus Hotel Management, the property features a restaurant, the WOT, a business centre, bar and fitness room and has created 40 jobs within the city.

Steve All, general manager of the hotel, said: "It's great to be open and I'd like to thank the world leader for officially opening this fantastic new venue. Our location on Bond Street and proximity to the business of the city and Cabot Circus makes this new hotel a key asset for the city."

"The long wait to see a building that had stood empty for many years is also good news for the city and will hopefully stimulate the regeneration of more buildings in the area. It's vital that the city

Bernardi's brings Italian cooking TO MARYLEBONE'S SEYMOUR STREET

Bernardi's has opened on a corner site by the intersection of Seymour Place and Seymour Street where Marston's once was. Set over two levels the venue serves up lunch, dinner, dinner and evening cocktails with a breakfast/brunch offering planned for weekends.

The chef behind the restaurant are Gabriel and Mariella Bernardi. They originally built from Redbourne but have been involved in the London restaurant scene for the past decade helping found the Cabot House group (Coringford, Parkmeadow Rooms at 4). And they've put together an interesting team. Front of house will be Zoe Charlton-Brown who you may know from Cab Barnburn in St James and in the kitchen they've got head Chef Sabrina Gillo, a two-time Rouse Scholarship holder.



- January – Technology
- March – Furniture
- April – Lighting
- May – Food & Drink
- June – Flooring and Floor Coverings
- July – Fabrics, Wallcoverings & Surfaces
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- September – Furniture
- October – Technology
- November – Guest Room Amenities

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