

HOTELS

THE
MAGAZINE
OF THE
WORLDWIDE
HOTEL
INDUSTRY

MARCH 2003

Temenos Villas

Anguilla

Private Dining

House Specialties:

Continental cuisine with a focus on seafood

The Look: Tom Poitevent, director of design and construction, Temenos Villas, says an unforgettable dining experience will make a lasting impression upon guests. "Our tabletop, buffet and presentations will always exemplify attention to detail and a keen awareness of design intent."

China: Wedgwood

Glassware: Rosenthal

Silverware: Reed & Barton

Chargers: Villeroy & Boch, Spode, Philippe Deshoulieres



Lifestyle hotels set the trend for fashion-forward table settings.

Dressed To The NINES

By Rebecca Oliva, Associate Editor

While lifestyle hotels seek to cater to discerning guests with obscure art, imaginative design and high-end technology, their restaurants lure guests with exciting menus and hip atmosphere. Competing with some of the top stand-alone restaurants, these stylish eateries have changed the way guests view hotel dining.

And part of that innovation is their tabletops—from linens to glassware—from minimalism to art deco, these inventive tables mimic the distinctive hotels in which they are housed. Whether quaint or lavish, lifestyle hotel restaurants are making ordinary tabletops a thing of the past with nouveau color schemes and artistic china and centerpieces.

"As boutique or lifestyle properties, we know that our guest always expects us to be ahead of the curve in regard to design," says Tom Poitevent, director of design and construction, Temenos Villas, Anguilla. "To separate us from the average

property, we work closely with our food and beverage director, the staff and floral designers to continually reinvent our dining presentations. Dynamic, colorful and often grand scale accessories make an immediate impression and statement to our guest and form a lasting imprint upon the senses."

Lifestyle hotels erase all the boundaries, leaving restaurants free to explore uncharted territory. "We have many more options within our scope than a traditional chain establishment," says David Hill, general manager, Hotel Derek, Houston. "The sky is the limit, and creativity and looks can be achieved in an eclectic, cost-effective way, fitting within the design objectives of the establishment."

And standardized they are not. Trends at these establishments vary as much as their individual styles. Some try the minimalist approach, using linens and serving pieces sparingly. The newly opened Columbus hotel, Monaco, uses straw tablemats to replace tablecloths, and china is replaced by basic, well-designed crockery. "The design should remain clean and simple so that the table does not look crowded, and the customer does not feel overwhelmed," says Laurent Ebzant, food and beverage director, Columbus.

Other designs are more eclectic—mixing and matching patterns and colors to create an avant-garde style. But no matter what the end result is, the objective is the same: a look that is fresh, stylish and flaunts individuality. ▶