




[NEWS](#) | [SECTORS](#) | [ADVICE](#) | [INTERVIEWS](#) | [HOT TOPICS](#) | [FEATURES](#) | [INTELLIGENCE](#) | [JOB](#)

NEWS > VENUES

 Text size
 Print
 Forward



Hospitality design trends for 2015

By Carina Perkins+ , 05-Jan-2015
Last updated on 05-Jan-2015 at 10:49 GMT

Related tags: [Design](#), [Restaurant](#), [Trends](#), [Hospitality](#)

Related topics: [Venues](#), [Trends & Reports](#), [Restaurant Trends](#), [Design](#), [Restaurants](#), [Hotels](#), [Pubs & Bars](#)

Are you seeking out a new look for the New Year? Or opening a new venue? BigHospitality spoke to some of the UK's hottest interior designers to get their top tips on the big trends set to hit hospitality in 2015.

B3 Designers – the London design firm behind Gymkhana, Lima Floral and Lyle's interiors

There will be more focus on the 'all day dining offer' and how restaurants can transcend those phases of the day from a design perspective. There are more food offers that now cater from breakfast / brunch through to late night dining and cocktails e.g. Dishoom, Jackson and Rye.....and even Lyles do a pastry and coffee offer! For the interiors to be welcoming early morning and also late into the evening, the environments need to transcend those times of day with suitable level of ambience and comfort.

We'll see fresher approaches to lighting styles as people are moving away from the bare bulb, industrial aesthetic, to a more contemporary modern design language - Atelier Areti are a good example of a more modern evolution of the industrial trend.

There will also be a shift towards using softer finishes like paper, fabrics and soft textured materials & finishes that evoke more delicacy, softness and femininity. We believe this concept will follow through in form as well, seen more prevalently in shapes of light fittings, introduction of more plants used in interiors and a general application that evokes a softness, as a contrast against all the hard materials such as steel and concrete used so much over the last few years.

This can be seen already is restaurants like Spring at Somerset House - and we feel like this might be an inspiration for more feminine, soft interiors that make you feel very relaxed within to follow next year. People want and need to relax more while dining, and the application of this concept (such as achieved in Spring) we think subconsciously help people relax more (which we all need!) and encourage you to linger and enjoy relaxing and staying in a restaurant for longer.

This might also be inspired by the desire to create a contrast and point of difference in commercial interiors against the hard edges and strong colours and materials still popular in the industrial inspired look, which is still very popular. There still seems to me to be an increase and popularity (in new london coffee shops, for example) in using a lot of concrete, steel, reclaimed timber, glass & exposed filament bulbs/ industrial wire cages. People starting new restaurant ventures might want to move away from this in order to create something a bit different and as a point of difference from their competition.

RELATED NEWS:

[Design: Restaurant design trends for 2014](#)

[The evolution of boutique hotel design](#)

[Design: Top 5 trends influencing hotel design](#)

[Gallery: KFC unveils new restaurant design](#)

[How to design a welcoming restaurant](#)