

2019 Guide to Success

Entries will be accepted 8th Jan - 14th April 2019

About

Now in its eleventh year, the Restaurant & Bar Design Awards is a globally recognised competition dedicated to the design of food and beverage spaces.

Entries from over 70 countries cover every imaginable space; From ships to airports, museums to burger vans, from revered Michelin-starred establishments to the fleeting dynamism of pop-ups.

Attended by the UK and world's most influential designers and hotel, restaurant and bar operators responsible for the amazing design of food and beverage spaces the world over, the 2019 Awards ceremony will be held in a central London venue at the beginning of October.

All accepted entries will be shown on our website and from 2018 forwards there will be a searchable record of all entries.

See last year's archive on our [website](#).

Categories

With a broad range of categories we cover every aspect of food and beverage space design. Please note that awards categories have changed this year from previous formats. Projects can still be entered in multiple categories by 'type of space' and by 'region'.

Categories by type of space

The following categories may be entered by UK and International projects.

For each category there will be two shortlists and two winners, one winner for UK entries and one winner for international entries. This means that UK entries will be judged against other UK entries and international entries judged against other international entries.

For each of the following categories, judges will be looking at specific features and how they make the space work as a whole:

Biophilic Design

A project in this category would show a strong emphasis and connection to nature through its design. Past entries have included living walls, grand foliage table displays and trees incorporated into the design.

Cafe

Celebrating the outstanding design of cafes, anything from coffee shops to tea houses.

Ceiling

Judges will be looking to an overall project with an emphasis on the ceiling design.

Colour

Judges will be looking at how colour is used within the space.

Fast Casual

We define Fast Casual as any scheme that does not offer full table service.

Heritage Building

Specifically for schemes in historical or heritage buildings / environments.

Hotel

This category is for food and beverage spaces that are located within a hotel, this includes resorts, B&B & hostels.

Identity

Celebrating the design of logos, websites, menus, stationery, signage, uniforms, coasters, placemats and any other visual material.

In Another Space

Food and beverage spaces within anything from ships to airports, museums to burger vans, from revered Michelin-starred establishments to the fleeting dynamism of trains and cinemas etc.

Lighting

Judges will be looking specifically at how lighting is used within a scheme.

Luxury

A food and beverage space that has an emphasis on luxury.

Multiple

Bars or restaurants that are part of a group or chain.

Murals & Graffiti

Celebrating the artistic impact of murals or graffiti art within a food and beverage space.

Pop Up

Pop-ups, mobile food vehicles and anything else either temporary or transportable.

Standalone

A food and beverage space that is a single entity and is not part of a chain.

Surface Interiors

How surfaces such as walls, ceilings and floors etc. come together to create an amazing food and beverage space.

Categories by region

The following categories can be entered by UK and International projects, based on their regional location.

For each category there will be one shortlist and one winner.

- UK Bar
- UK Restaurant
- Europe Bar
- Europe Restaurant
- Asia Bar
- Asia Restaurant
- Americas Bar
- Americas Restaurant
- Australia & Pacific Bar
- Australia & Pacific Restaurant
- Middle East & Africa Bar
- Middle East & Africa Restaurant

Overall winners

Winners in all of the aforementioned categories will automatically be considered for the following awards:

- Best Overall Designed Restaurant
- Best Overall Designed Bar



Photography

We have put together a few points on how to get the best out of your entry photographs.

You can submit up to ten good quality photos of your project (please do not use visualisations or split photographs).

Photos should be less than 2MB file size, around 2000px wide and landscape photos work better than portrait ones.

We ask photographer Richard Lewisohn for tips on how to use great photography to make successful entries at the Restaurant & Bar Design Awards.

“The quality of photographs is of prime importance.

The judges will be looking not only at the detailing, but primarily at how the space works as a whole. Therefore it is important, where possible, to convey how the spaces flow into each other. The first entry photo is the one that best showcases your project and should preferably be in landscape. This is normally a wide angle shot.

The photos need to perform the sometimes paradoxical task of being bright enough to see and understand the architecture and detailing while still conveying the atmosphere of the restaurant or bar.

Personally, I photograph between four and six exposures of the same scene and carefully combine these in post-production so that the brightest areas (the lighting) and shadow areas maintain some detail. The trick, of course, is to maintain the ambiance of the spaces.

The photo above shows the length of the space and how the different seating areas work together.

Try and ensure you are allowing the judges to explore the whole space, without details being lost in dark areas. Equally, sunlit areas are fine as long as detail can be seen both in the area lit by direct sunlight and darker areas.

Avoid shots with people, extraction fans, television screens and security cameras. Focus should be on the space and design details and you don't want any distractions cluttering your photos.

Please include photo credits if applicable.”

Usage of photographs

- Online judging
- Social Media (Think about what photos will have the best impact on instagram, facebook and more, remembering to upload in order of priority).
- Restaurant & Bar Design Awards Archive - All 2019 entries will be showcased on our website archive, so make sure you submit your highest quality work to give you the best advantage of standing out.

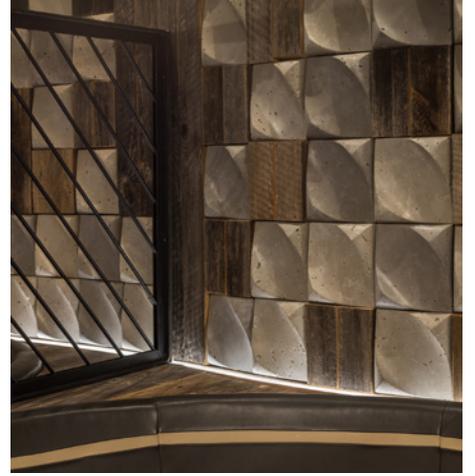
Remember you have a better chance of winning if you match your designs to the categories you are entering.



“This photo shows the entrance to the interior of the space and highlights how the architects adapted the vaulted space as well as showing three types of seating used.”



“As well as wide shots outlining the spaces and how they interact, include closer shots - perhaps a line of tables or the bar etc. The photo above shows the tiled bar and combined tile and wood strip wall finish as well as the inlaid floor. Supply close up shots that convey the detail within your projects, showcasing the materials, texture & form.”



“It is helpful to include details of surface finishes showing materials used. This image highlights the choice and combination of materials.”



“This photo is a medium wide shot showcasing one of the seating areas of the restaurant, showing banquette design, wall finish texture and floor finishes.”



“This photo shows how elements of the original architecture of the building were retained, with contrasting materials, sympathetic with the industrial heritage of the space.”

All photographs showcased here are of GBK (Bolton, UK), designed by Moreno Masey and photographed by Richard Lewisohn (www.londoninteriorsphotographer.com).

Making an entry

There are six simple steps involved in submitting your entries. Make sure all entry materials (text and images) are clear, concise and of the best possible quality. Poor quality visual media will weaken your application, please see the photography section above for tips!

Before beginning your entry submission, read the Terms & Conditions (as available below and on our website). Submitting an entry means that you have read and agreed to all the conditions, including obtaining appropriate releases and authorities in writing from your client/designer, photographer and, where applicable, the principal of the design practice.

1. Begin application

You will enter the name and location (country) of the restaurant or bar.

2. Entry form

A project can be entered into any relevant category, see our category section for more details. If you collaborated on a piece of work with another company or individual, you will need to make sure they haven't entered it as well.

There are 16 categories by type of space and 12 categories by region. You can enter the same project into more than one category.

So that you have a backup, you are advised to first complete your written criteria in a text document, and then cut and paste your responses into the relevant parts of the online submission form.

The written criteria is divided into three sections, design brief, design challenges & design results. You have up to 450 characters (approximately 60 words), including spaces and punctuation per section. Please ensure that these sections are written in English and NOT in CAPITALS. In total your answer should include information about significant aspects of the project e.g. client brief, concept, site constraints and opportunities, spatial planning and volume, material strategy, sustainability principles and budget, collaborations etc.

In this section you will be entering details about:

- Environment (is the venue standalone or part of another space, e.g. hotel, airport or retail space?).
- The venue's parent company (if applicable).
- PR representative for the venue.
- Details for the restaurant or bar such as date the restaurant or bar was opened or renovated, full contact details including email address and telephone numbers as well as website address.
- Lead designer, design firm or architect details.
- Other designer, design firm or architect details (if applicable).
- Contact information for online payment / receipt.
- Select the categories you wish to enter. Categories are grouped by type of space and region. Regional categories will be made available for you to enter based on the location of the restaurant or bar.
- The supporting text for your entry:
 - Design brief
 - Design challenges
 - Design results

3. Products and services

You must enter the details of at least 6 products or services that were used in the design / delivery of the project. E.g. Products used within the space such as furniture or lighting or third party services such as fitout or lighting design. You can add more than 6 if you want to. These are used to further our work in creating a searchable resources of design related information.

For each product or service you will need to state the company name, select from a list of 'type of product or service' and provide a web address for the company or product.

4. Photo upload

You can upload up to ten good quality photos of your project (not visualisations). Each photo must be JPEG / JPG format and no bigger than 2MB in size. See our photography section for tips and how to select the best photos.

5. Entry payment

All entries must be paid online in full before they can be submitted.

Each payment is confirmed by the issuing of a tax receipt which is available from your entry dashboard for you to print or save

Early bird submission runs from 8th January to 31st January - £220 + VAT

Regular submission runs from 1st February to 31st March - £260 + VAT

Entries submitted after 1st April - £290 + VAT

Visa, Mastercard and Amex are accepted.

6. Final submission

If your entry is accepted (allow a few days for us to review) it will be shown on our website and be entered into this year's awards program. You will be notified by email when this happens.

The shortlist for the Restaurant & Bar Design Awards will be published online on 18th June 2019.

The Award winners will be announced and presented during the annual Restaurant & Bar Design Awards ceremony in London in early October 2019.

Contact us

For any inquiries please contact us through the contact page on the [website](#).



Terms & Conditions

Awards entries

Any UK or International professional may enter, including interior designers, interior architects, architects, food and beverage space operators and owners etc.

All work must be entered as a collaboration between the designer and the food and beverage space operator. If you collaborated on a piece of work with another company or individual, you will need to make sure they haven't entered it as well.

Entries are encouraged from individuals, groups, partnerships and those working in large and small practices. Projects may be located anywhere in the world.

Judges may enter the awards, however they will not be able to judge their own entries.

All projects must have been launched or renovated between 1st January 2018 & 31st December 2018 and may not have been previously entered into this Awards program.

Projects may be entered in more than one category (a separate submission and entry fee is required).

All food and beverages spaces can be situated as stand alone or as part of any other complex or larger space such as hotel, airport, retail centre, office etc.

2019 - Restaurant & Bar Design Awards Category winners will automatically be considered for the award for Best Overall Designed Restaurant and Best Overall Designed Bar.

All restaurant and bar projects must have been launched or reopened (following refurbishment) between 1st January 2018 and 31st December 2018.

The judges decision is final and no correspondence will be entered into.

If an entry is received after the closing date, the organizers reserve the right to refuse entry.

All submitted entries must be paid in full and refunds are solely at our discretion.

Requests to withdraw an entry will be accepted if made in writing to marco@restaurantandbardesignawards.com prior to the submission deadline of 14th April 2019, with refund of the entry fee

less an administration charge of £80. After this date, projects may not be withdrawn.

All entries must follow the online format available.

The shortlist will be informed by the 18th June 2019, the winners will be informed at the final awards night.

Entrants agree to their names and photographs being used across all forms of other media as applicable.

Erbda Ltd reserves the right to edit, reject or move any entry for any reason.

Entrants as well as Awards night and Restaurant & Bar Design Talks attendees agree to having their names and company details being shared with our sponsors and partners.

We reserve the right to change the category for an entry if we believe the change benefits the entrant and their project.

In order to process your application we will be required to store the information

you submit on our servers for the purposes of the competition. You can request from us at any time to have your data removed or to know what information we have stored against your personal details. You can find out more about how to request this information in our cookies and privacy policy.

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