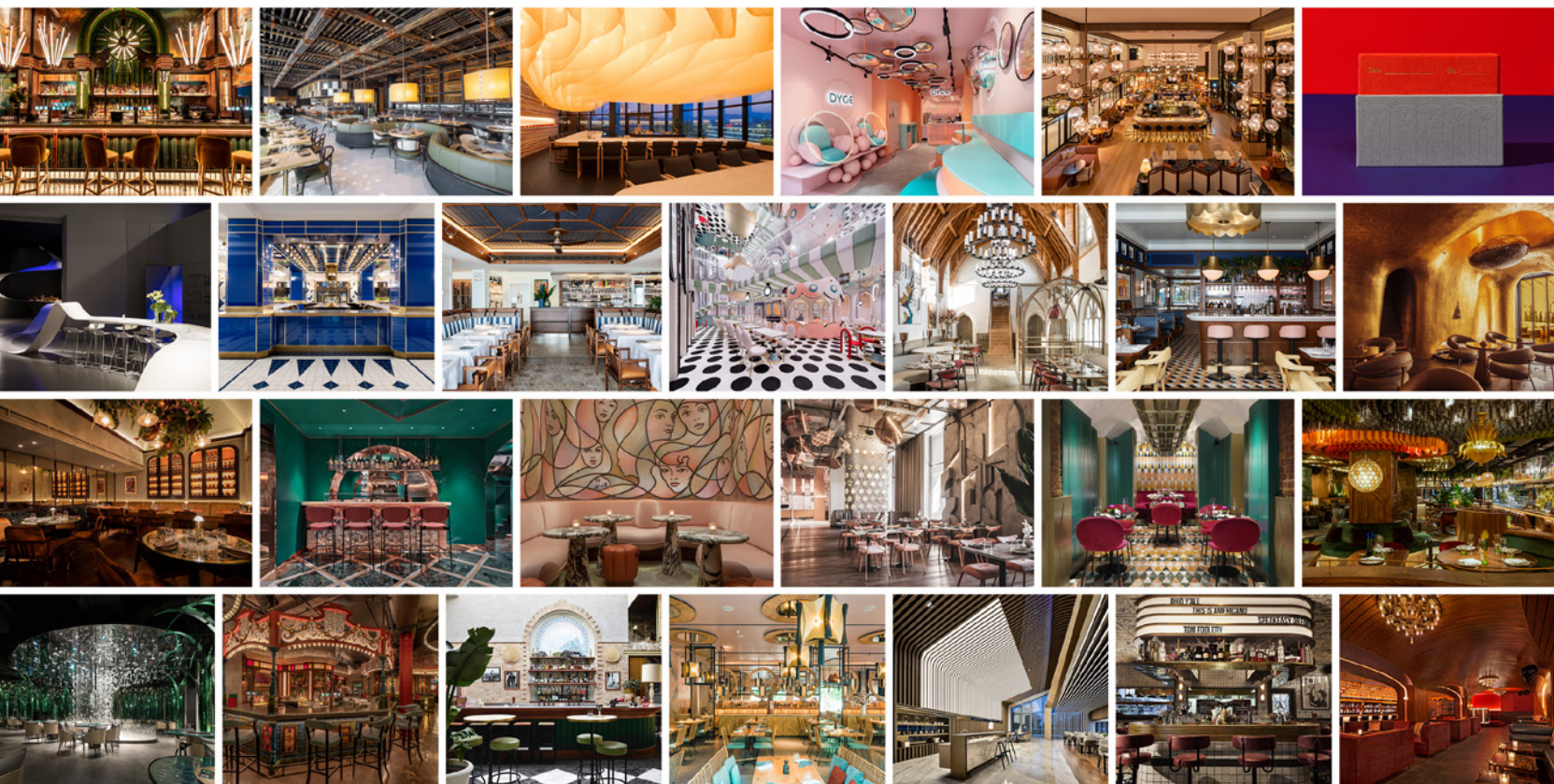


Restaurant & Bar Design Awards[®]



2020 - Restaurant & Bar Design Awards Winners

2021 Guide to Success

Entries will be accepted 5th January - 6th June 2021



About

The world's most creative and influential restaurants and bars.

The Restaurant & Bar Design Awards is the world's leading, and now exclusively online, independent competition dedicated to excellence in hospitality design.

For over a decade we have welcomed entries from over 100 countries covering every imaginable hospitality space; From independents to multiples, from ships to airports, museums to burger vans, from revered Michelin-starred establishments to the fleeting dynamism of pop-ups.

We are followed by the industry's most prominent and influential designers and hospitality operators including Foster + Partners, Kengo Kuma Associates, Martin Brudnizki Design Studio, Rockwell Group, Lázaro Rosa Violán Studio, Marriott, Four Seasons, Tao Group and D&D London.

The world's top design and lifestyle media regularly feature the Restaurant & Bar Design Awards, recent coverage has included articles in Elle Decoration, Vogue Living, Condé Nast Traveler, AD Magazine and many others.

Our panel of judges changes annually and features leading figures in design, architecture, hospitality and lifestyle. Past and present judges include Sarah Douglas (Editor in Chief, Wallpaper*), Thomas Heatherwick, Knut Wylde (General Manager, The Berkeley), Jason Atherton (Chef) and many other global influencers.

We will announce Category winners per geographical region via Instagram at a special [winners week](#) in early October 2021.

The culmination of the Winners Week will see a Virtual Awards Ceremony broadcast as live on our website in October 2021 announcing the best overall Restaurant and best overall Bar for each region (eg. Asia Bar, Asia Restaurant) and the Best overall designed Restaurant & Best overall designed Bar globally.

All accepted entries will be shown on our [website](#).

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

Categories

With a broad range of categories we cover every aspect of hospitality space design. Please note that awards categories have changed this year from previous formats.

For 2021 entries there are 10 categories for each of the five regions (Europe, Americas, Asia, Middle East & Africa and Australia & Pacific). All entries will qualify for Best Overall Restaurant and Best Overall Bar* for their region. Additionally two global prizes will be awarded to Best overall designed Restaurant & Best overall designed Bar*.

* at no extra entry cost to the entrant.

Regional Categories

For each category, in each region, there will be a shortlist of projects and one winner.

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

Alfresco & Biophilic Design

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

Café

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

Hotel

This category is for food and beverage spaces that are located within a hotel.

In Another Space

Hospitality spaces within anything from ships to airports, heritage buildings, coworking, museums, burger vans, trains, cinemas and pop-ups etc.

Lighting

Judges will be looking specifically at how decorative and architectural 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.

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, murals, floors, colour, etc. come together to create an amazing food and beverage space.

Visual Identity

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

Overall winners

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

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

- Best Overall Bar
- Best Overall Restaurant



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.

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 ambience 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, security cameras and toilets (unless they are amazing).

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 2021 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.

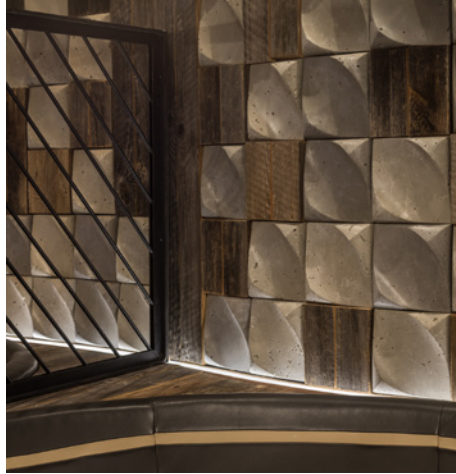
Remember you have a better chance of winning if you match your designs to the categories you are entering.



“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 10 categories per region (Europe, Americas, Asia, Middle East & Africa, Australia & Pacific). 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, taking care with spelling and grammar. Texts should not be entered in all CAPITALS or all lower case.

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 including Instagram handles (if applicable).
- Other designer, design firm or architect details (if applicable).
- Contact information for online payment / receipt.
- Select the categories you wish to enter.
- 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 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

Before you upload any images you must ensure that you have the applicable image rights to do so. Submitting

images as part of this entry process binds you to our terms and conditions regarding images and their use and if there are any concerns raised later on about copyright infringement, the entrant will be solely responsible.

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. Review entry

You will have a chance to review your entry before proceeding to payment.

6. 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 to download as a PDF from your entry dashboard.

Early bird submission runs from 5th January to 31st January - £270 + VAT

Regular submission runs from 1st February to 31st March - £290 + VAT

Entries submitted after 1st April - £320 + VAT

Visa, Mastercard and Amex are accepted.

7. Entry confirmation

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 and on Instagram at the Shortlisted Week from 9th August 2021.

The regional and Overall Award winners will be announced during the Winners Week at the beginning of October 2021.

Contact us

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



Terms & Conditions

Awards entries

Any 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 in the same category as well (although they can enter it in a different category).

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 2020 & 31st December 2020 and may not have been previously entered into this Awards program.

Projects may be entered in more than one category, entry fees are based on

the number categories that you enter a project into.

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.

All entries will qualify for Best Overall Restaurant and Best Overall Bar* for their region. Additionally two global prizes will be awarded to Best overall designed Restaurant & Best overall designed Bar. These are not 'enterable' categories in their own right.

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 6th June 2021, however fees will not be

refunded. After this date, projects may not be withdrawn.

All entries must follow the online format available.

The shortlist will be informed in the week commencing 9th August 2021, the winners will be informed at the beginning of October 2021.

Entrants agree to project details and photographs being used across all forms of other media related to the awards, including press, social media, newsletters, websites etc.

Restaurant & Bar Design Awards (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 Awards 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.

Website use

1. By using or accessing restaurantandbardesignawards.com (the 'Website'), you agree to be bound by these Terms and Conditions. Except where otherwise indicated, all copyright and other rights that subsist in the home page and in the Website, are owned by ERBDA Limited whose correspondence address is [Erbda Ltd.10 Mount Stuart Square, Cardiff, United Kingdom, CF10 5EE]. Reproduction is prohibited other than in accordance with the copyright notice, which forms part of this Website. The content of the pages of this Website is for your general information and use only and is subject to change without notice.

2. There is no warranty or guarantee as to the accuracy, completeness or suitability of the information and materials found or offered on the Website. Use of the Website is at your sole risk and ERBDA Limited, its agents, representatives, sponsors & partners shall have no liability whatsoever to you.

3. This Website may also include links to other websites. These links are provided for your information and ERBDA Limited has no responsibility for the content of the linked Website.

4. You will not use the Website:

(a) for the posting, uploading, emailing or other transmission of any materials, the publication, dissemination, use or possession of which infringes the rights of any person or which is unlawful;

(b) in any way which is defamatory, obscene or which will harass, distress or inconvenience any person or which might restrict or inhibit the use and quiet enjoyment of the Website by any person;

(c) for the posting, uploading, emailing or other transmission of any material that contains viruses or any other computer program or files that compromises the integrity of any computer software, hardware or telecommunications equipment;

(d) for the posting, uploading, emailing or other transmission of any unsolicited or unauthorised advertising, promotional materials, 'spam' or any other form of solicitation or commercial exploitation;

(e) in any way that might bring the Restaurant & Bar Design Awards and its organisers, sponsors, partners or affiliates into disrepute.

5. Unauthorised use of the Website may give to a claim for damages and/or be a criminal offence. Your use of this Website and any dispute arising out of such use is subject to the laws of England and shall be subject to the jurisdiction of the English courts.

6. By using our website you agree to the statements set out in this document as well as our cookies and privacy policy.