

MAISON  
&OBJET  
PARIS

... - Christian Werner  
... - Christian Werner  
Everywhere, invisible - Christian Werner  
Prada, table haute - Christian Werner  
Demi-tentes, moais - Marie Christine Dorner  
Jaki, lampe à poser - Marie Christine Dorner  
Bue of Hauteville, tapis - Marie Christine Dorner

# HOTEL & RESTAURANT PRESS RELEASE

 **MAISON&OBJET**  
06-10 SEPT. 2019

     #MO19

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## MAISON&OBJET 2019 SERVING UP INSPIRATION FOR HOTELIERS AND RESTAURATEURS

***MAISON&OBJET PARIS has been around since 1995 as the international trade fair for the lifestyle, decoration and design sector, and today more than ever it has become the not-to-be-missed event for industry professionals seeking clever design solutions to help attract and retain customers.***

Nowadays, anyone who steps through the door of a café, hotel or restaurant is looking for so much more than tasty food or a comfortable place to stay. Today's customers are demanding, ultra-connected and increasingly aware of how their surroundings look, even if they're just there to grab a quick coffee! They're keen to explore new vibes and discover "Instagrammable" venues offering one-of-a-kind experiences that don't just satisfy their taste buds but stimulate every single sense.



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## MAISON&OBJET,

### the lifestyle and hospitality trade fair

MAISON&OBJET showcases a vast range of solutions that can help hospitality professionals give the 2.0 customer exactly what they want by catering to the industry's changing needs. Some 4,000 such professionals, including 30% from overseas, are, indeed, already regulars at the event. Extremely satisfied with what the trade fair has to offer, they return year after year, with no fewer than 85% recommending the event to others.

Structured around key themes, the event showcases a myriad of brands that are absolute musts across the entire hospitality sector. The “**Forever**” (timeless classics), “**Unique & Eclectic**” (championing global creativity), and “**Today**” (a distillation of the spirit of our times) zones notably attract café owners, hoteliers and restaurateurs, inviting them to cast their eye over a selection of the very latest furnishings and design solutions from international designers.

Besides the big-name manufacturers and makers that exhibit at every edition alongside a multitude of smaller scale craftsmen and artisans, numerous up-and-coming talents also emerge each year.

On top of that, MAISON&OBJET also dedicates specific zones to the art of hospitality. The **Cook & Share** zone gives visitors the lowdown on the latest eating trends. Food is constantly evolving, and from cookware to tableware hundreds of brands are helping us reinvent the way we eat, with their designs providing endless inspiration for restaurateurs, head chefs and baristas.

Another key theme for the hotel and restaurant trade: **Home Linen**, which shines the spotlight on the latest textile trends. Towels, bed linen, table linen, pillows, upholstery, curtains... MAISON&OBJET showcases a thoroughly unique selection whose diversity and quality are second to none.



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## MAISON&OBJET September 2019, an edition tailored to hoteliers and restaurateurs

The upcoming edition of MAISON&OBJET PARIS is set to celebrate the art of hospitality, sharing and savouring. The perfect opportunity for industry professionals to explore new concepts, make new contacts and discover thousands of brands.

Who better to fly the flag for this edition than **Designer of the Year, Laura Gonzalez**, who'll be staging a café area in Hall 7? This young architect with inexhaustible creative flair has already put her design stamp on a whole host of hotels and restaurants, including Le Relais Christine, 86 Champs, Manko, Noto and Lapérouse, making her one of the sector's go-to names.



Over in the ‘What’s New?’ zone, two displays curated by our MAISON&OBJET trend hunters will **decipher** the most innovative **trends** in the restaurant and hospitality sector.

At “**Share**”, François Delclaux is set to showcase exhibitors’ latest creations offering the most up-to-the-minute take on dining, sociable spaces and restaurants.

At “**Care**”, meanwhile, Elizabeth Leriche will explore the modern-day approach to entertaining, hosting and cocooning. Looking for unique inspiration? Look no further!



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To help café owners, hoteliers and restaurateurs find their way around MAISON&OBJET's abundance of aisles, a special trail has been put together focusing on their specific needs. Not only will the trail enable them to explore cookware and tableware solutions from iconic brands such as **De Buyer, Revol, Gien and Serax**, or furnishings and design solutions from big names such as **Normann Copenhagen, Duravit and Bloomingville**, but it will also invite them to discover coverings, design pieces and furniture that suit the hotel and restaurant trade's specific usage needs, including the need for customisation. Three prime examples would be **Codimat, MS&Wood and PMP Furniture**.

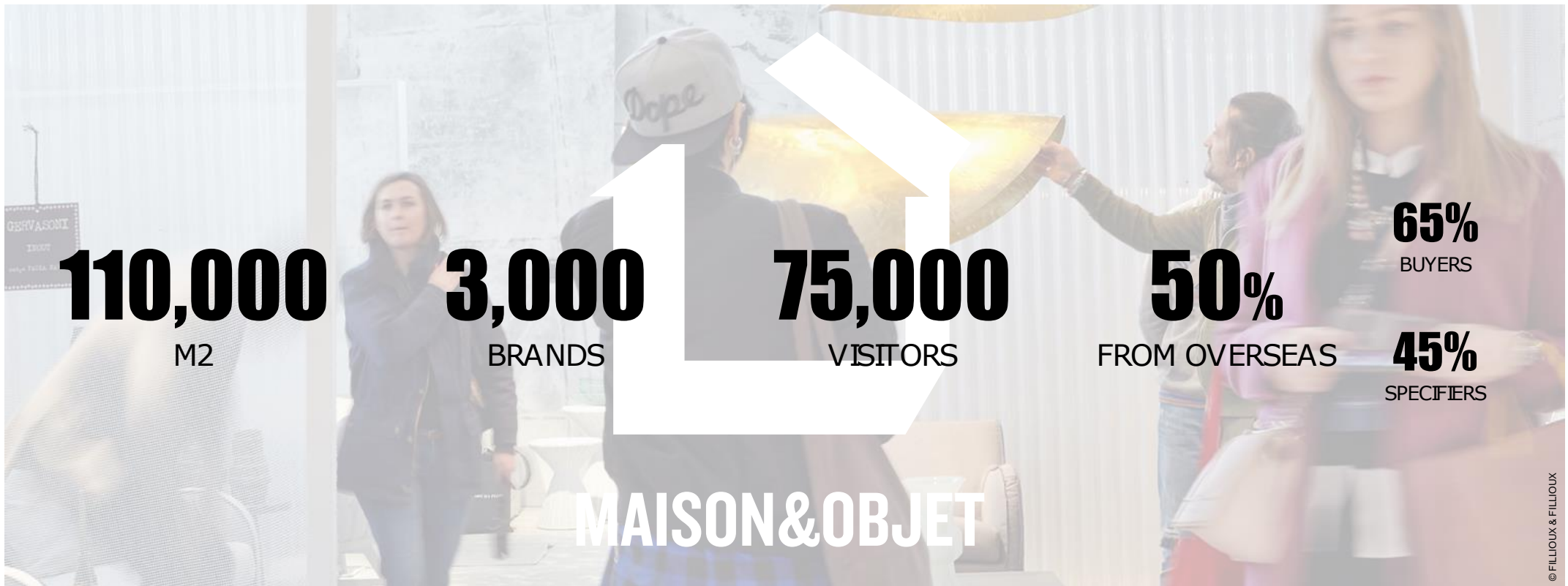
Lastly, conference sessions chaired by industry experts will offer a brand new insight into the impact interior design is having on the hotel and restaurant trade. Triple Michelin-starred chef Frédéric Anton and the architect Aline Asmar D'Amman will take to the stage to chat about the design of the prestigious Eiffel Tower-based restaurant, the Jules Verne, whilst the Managers of the La Réserve group will offer an insight into the secrets behind their confidential hotels' closely cherished identity.





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**110,000**

M2

**3,000**

BRANDS

**75,000**

VISITORS

**50%**

FROM OVERSEAS

**65%**

BUYERS

**45%**

SPECIFIERS

**MAISON&OBJET**

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Since 1995, **MAISON&OBJET** has been the leading international event for the lifestyle, home decor and interior design industry. Twice a year, it brings together some 3,000 exhibitors and over 75,000 unique visitors, of which 50% are from overseas.

Sparking connections and revealing new talent, the trade fair provides fresh sources of inspiration by deciphering current and emerging trends. It consequently represents a veritable catalyst for the development of market players, promoting brand growth.

Launched in September 2016, the **MOM** digital platform (**MAISON&OBJET AND MORE**) showcases the very latest creations and products from a huge selection of brands, manufacturers, artisans, craftsmen and designers. Providing an endless source of daily inspiration, it allows visitors to make direct contact with thousands of brands all year round.



# mom

MAISON & OBJET AND MORE

Get in touch  
with brands selected  
by MAISON&OBJET  
in just 1 click

[mom.maison-objet.com](http://mom.maison-objet.com)



*Additional Press material is available in the  
"Press" section  
at [www.maison-objet.com/fr/paris](http://www.maison-objet.com/fr/paris)*

Password to download visuals:

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