



# HOTEL&RESTAURANT

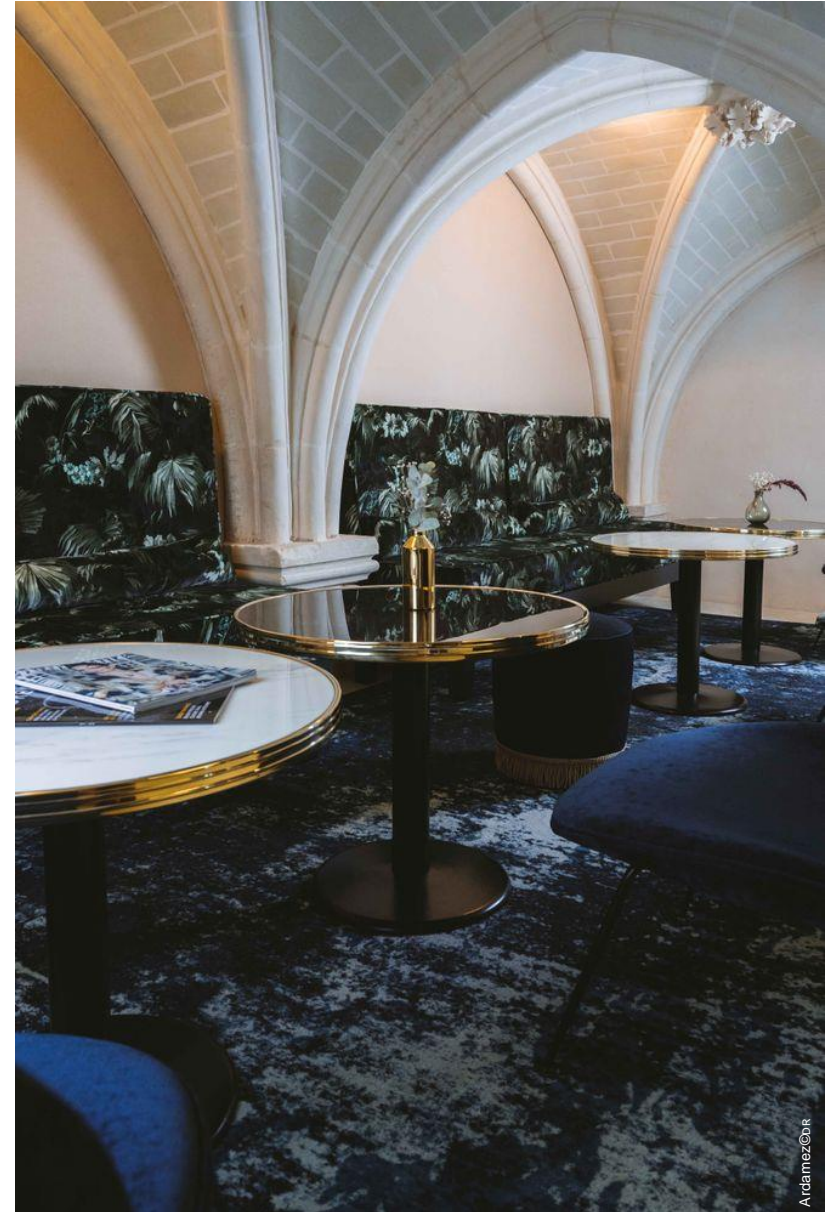
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## MAISON&OBJET PARIS 2020

Serving up even more inspiration for  
hoteliers and restaurateurs

Maison&Objet Paris, the international trade fair for decoration, design and lifestyle is celebrating its 25th birthday in 2020. More future-focused than ever, it is an unmissable event for industry professionals seeking new design solutions. Maison&Objet is a committed partner in helping them to win over an increasingly discerning clientele.

In the age of social media, consumers have become demanding connoisseurs with refined aesthetic tastes. As travellers (in the real or virtual world), they seek innovation in the design of the restaurants, bars and hotels they visit. They are also increasingly conscious of the environmental performance of these facilities. Maison&Objet provides hospitality sector professionals with endless inspiration to satisfy, delight and retain these customers while offering them unique experiences.



Ardamez  
– Hall 6  
Today

Ardamez©br



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## AN EDITION THAT LOOKS TO THE FUTURE

The next edition of Maison&Objet celebrates the theme of (RE)GENERATION. Embracing the future, exploring new consumer behaviours, deciphering the trends that appeal to generations X and Y, such as sustainability, localisation and “zero waste”, Maison&Objet leaves no stone unturned in its efforts to show catering professionals how to meet the expectations of customer 2.0.

Exhibitors like Arecabio (100% biodegradable eco-friendly tableware), Honeybee Wrap (natural food packaging), Life Without Plastic (sustainable household utensils) and many others exemplify this approach.



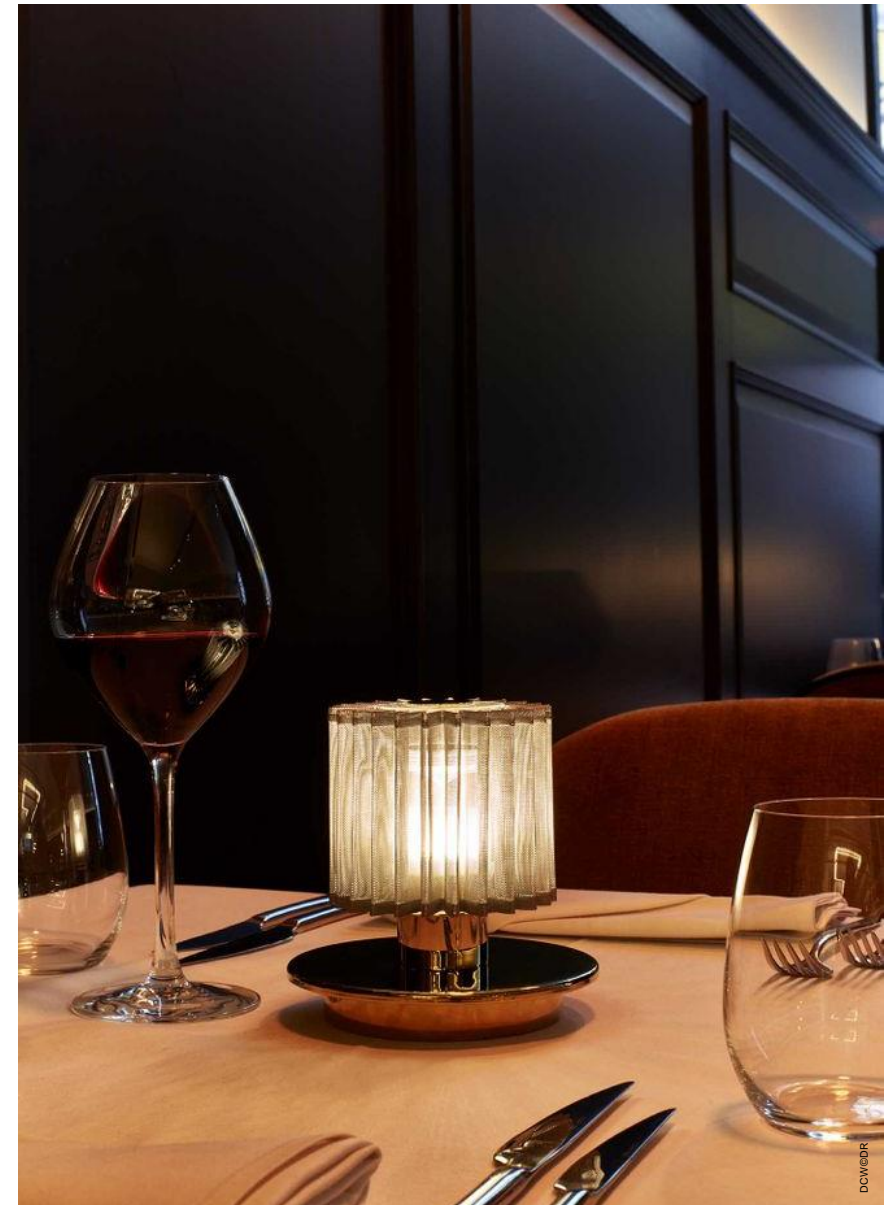
## AN EDITION THAT RENEWS ITS COMMITMENT TO HOTELIERS AND RESTAURATEURS

### The hospitality trail

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 specific professional needs, including standards in safety, accessibility, stability and more.

Maison&Objet welcomes many exhibitors with the expertise to meet these demands in every area, from furniture to tableware, cooking to lighting, and from textiles to fragrances.

On top of that, the brands participating in the trail have been selected by industry specialists. **Laurent Delporte**, luxury hospitality expert and editor-in-chief of DELPORTE Hospitality Mag, **Sylvie Leroy**, publication manager at Journal des Palaces and **Denis Courtiade**, founding chairman of the "Ô Service – des talents de demain" association are three examples. They will introduce hospitality professionals to brands like DCW Editions (lighting), Kann (furniture), The Organic Company (interior design accessories) and Casafina (kitchen utensils and crockery), to name but a few.



DCW – Hall 6  
Today

DÔME DECO  
Hall6 - Today



## HOSPITALITY BUSINESS MEETINGS

Maison&Objet will offer industry professionals a completely new feature in January 2020: the chance to take part in business meetings with about 150 selected exhibitors (in the FOREVER, HOME LINEN and FOREVER SIGNATURE sectors) who are renowned experts in design solutions and the art of good hospitality.

This is a perfect opportunity for hoteliers, restaurateurs and interior designers to meet the right experts to support them in bringing their hotel and/or restaurant development projects to life.

These 30-minute meetings are held at exhibitors' booths and can be pre-booked online at:

<https://www.maison-objet.com/en/paris/pages/howto-hospitality-business-meetings>



WN –E.LERICHE



## THEMED SPACES FOR INSPIRATION

Showcasing the season's most striking innovations, the 'WHAT'S NEW?' zones are a feature of every Masion & Objet. In January 2020, they will be designed by trend hunters and designers Elisabeth Leriche, François Bernard and François Delclaux, and will reflect the overall theme of (RE) GENERATION.

For the "Share" zone in Hall 3, Elisabeth Leriche has chosen natural elements (plant, mineral, earth, fire and water) as a basis for her kitchen and tableware universe. Exploring her three themes - Forest Fever, Sea Shore and Stone Age - visitors will discover how styles and materials drawn from nature can transform the dining experience.

The key word "Alive!" sets the tone for the "Living" zone in Hall 4. François Delclaux has designed an ecosystem that explores the trade show's innovations through major categories of life on earth: Mineral Memories, Plant Symbiosis and Organic Life.

These themes are depicted through three highly creative living environments invoking the power of rocks, plant intelligence and physical well-being. In Hall 2, the “Care” zone designed by François Bernard develops the theme of “Ritual” in bedroom and bathroom settings. Beauty and the smoothness of different objects feature strongly in these intimate spaces, which are presented using three design themes. “Manual” pays tribute to artisanal style and rustic elegance. “Contemplative” embraces sobriety and luxurious minimalism. “Expressionist” is inspired by 1950s modern art and the Mediterranean colours cherished by the great painters of the era. Restaurant and hospitality sector professionals are sure to find unique inspiration in these superb displays.



## INSPIRING DEBATES



Always among the most popular events at Maison&Objet, The Talks chaired by industry experts will offer fresh insights into the impact interior design is having on the hotel and restaurant trade.

Visitors to this edition will have a chance to hear Pierre-Yves Rochon, one of the world's most influential hotel designers, talk about his 30 years of experience in the luxury hotel sector.

Interior designer Heidi Pettersvold will describe the incredible journey that led to the creation of Under (Norway), Europe's first underwater restaurant.

The critical question, "How is hospitality being reinvented to meet the expectations of the millennial generation?" will be discussed by two experts: Damien Perrot, design manager at Accor, and Wided Batat, a writer and researcher in experiential and digital marketing who specialises in generations X and Y.

Designers from the Humbert & Poyet agency will reflect on the topic of globetrotters in search of authenticity.

Lastly, creative chefs Pierre-Sang Boyer (Pierre-Sang, Paris), Chiho Kanzaki and Marcelo di Giacomo (Virtus, Paris, one Michelin star) will share their thoughts on a vital question: "Can young chefs save the planet?"

Get ready for some exciting discussions!





Florence Melocco©DR



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## ABOUT MAISON&OBJET PARIS

Since 1995, MAISON&OBJET has been the world's foremost event for professionals in the interior design, design industries and lifestyle. Each edition brings together some 3,000 exhibitors and more than 85 000 unique visitors, half from outside France. Promoting new contacts and emerging talents, the twice-yearly fair presents the latest sources of inspiration. By shedding light on current and future trends, Maison&Objet has become a catalyst for brand development and business growth.

Launched in September 2016, the digital platform MOM (MAISON&OBJET AND MORE) offers a comprehensive overview of up-to-date news and products from the manufacturers, artisans and designers who exhibit at the fair. A bottomless source of inspiration, it also provides a tool for visitors to communicate directly with thousands of brands throughout the year.

**115 000**  
M<sup>2</sup>

**3 000**  
MARQUES

**85 000**  
VISITEURS

*Press material available on:*  
[www.maison-objet.com/en/paris/press](http://www.maison-objet.com/en/paris/press)

Password to download images:

**MOPRESS2019**

*Press kits from exhibitors available on:*

<https://www.maison-objet.com/en/paris/exhibitors>

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