

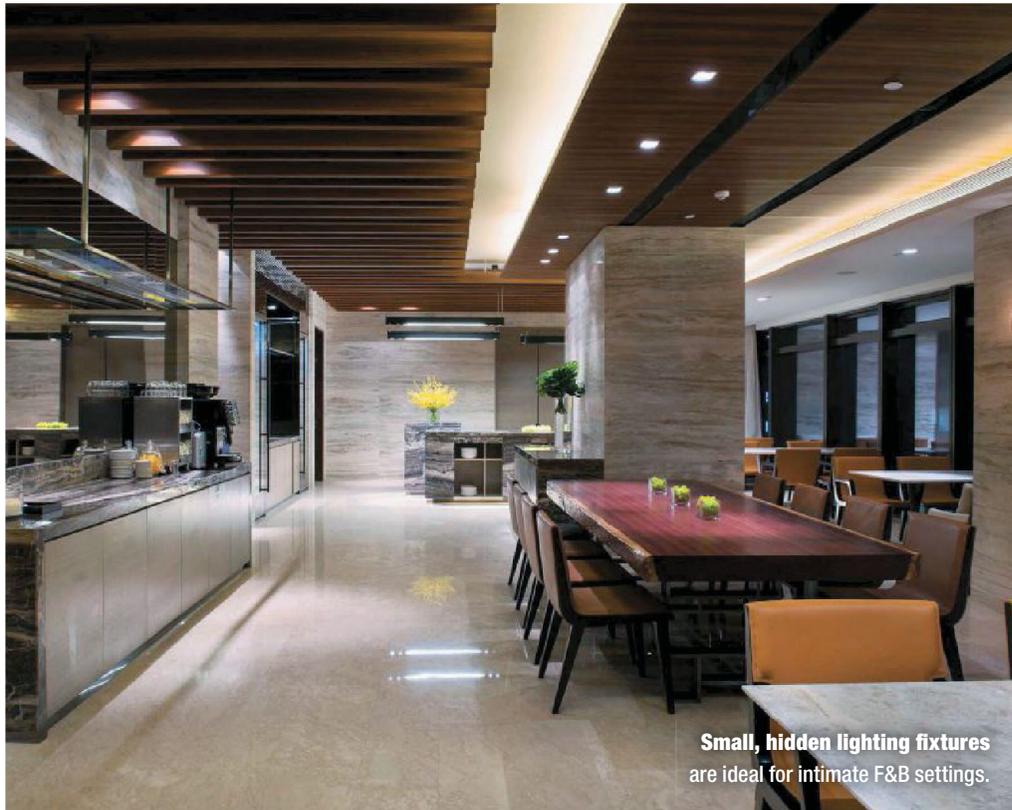
Mood lighting for F&B ATMOSPHERIC DESIGN

By C. Elliott Mest
ASSOCIATE EDITOR

Designing for hotel F&B areas hinges on atmosphere. Color, specifically, can affect the environment of a space, which is why understanding lighting is crucial to creating an ideal space. Specifically, the use of colored mood lighting has found its way to F&B, but the space should be fully understood in order for the lighting to be used properly.

“There are a lot of challenges and drawbacks in the way color can be used in a space, and how it affects human interaction with the space and one another,” said Nick Albert, director at lighting designer Illuminate. “Studies have shown that the color of light can affect the taste of food, and designers must be careful with lighting to not adversely affect the experience.”

Kay Lang, principal in charge of interior design firm Kay Lang + Associates, said designing for F&B depends on the food being served. “In a gastropub, Edison lighting can be used to give a warm air of sophistication while remaining casual, while five-star dining should have small, hidden light sources,” Lang said.



Small, hidden lighting fixtures are ideal for intimate F&B settings.

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According to Lang, lighting design should be used to create comfort on a subconscious level. Simple design decisions such as keeping a room bright and loud during the morning and keeping it dark with scattered accent lights at night can go a long way toward creating atmosphere. “Lighting in F&B is done well when it highlights existing architecture, or conceals it to focus on other artistic aspects in an existing space.”

While experimentation is encouraged, Albert cautions designers against creating too much visual noise through lighting design, especially for F&B, as in some cases it can distract from the space and its intended function. If a daring design is used in an F&B space, it can be difficult to determine whether or not guests will want to eat there, or designers will want to design that way in the future.

“There are so many possibilities available for F&B, but when designing for those areas, always go back to the core functional principles for the space,” Albert said. “People must feel comfortable there, they must be able to see what they are doing and the food has to look good.” **HM**

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Using LEDs easier now than before

Price is one of the deciding factors in an overall choice of design scheme, and thanks to the lowered cost and increased efficiency of LED bulbs and lighting control systems, hotels and designers have more opportunities to design around lighting than ever before.

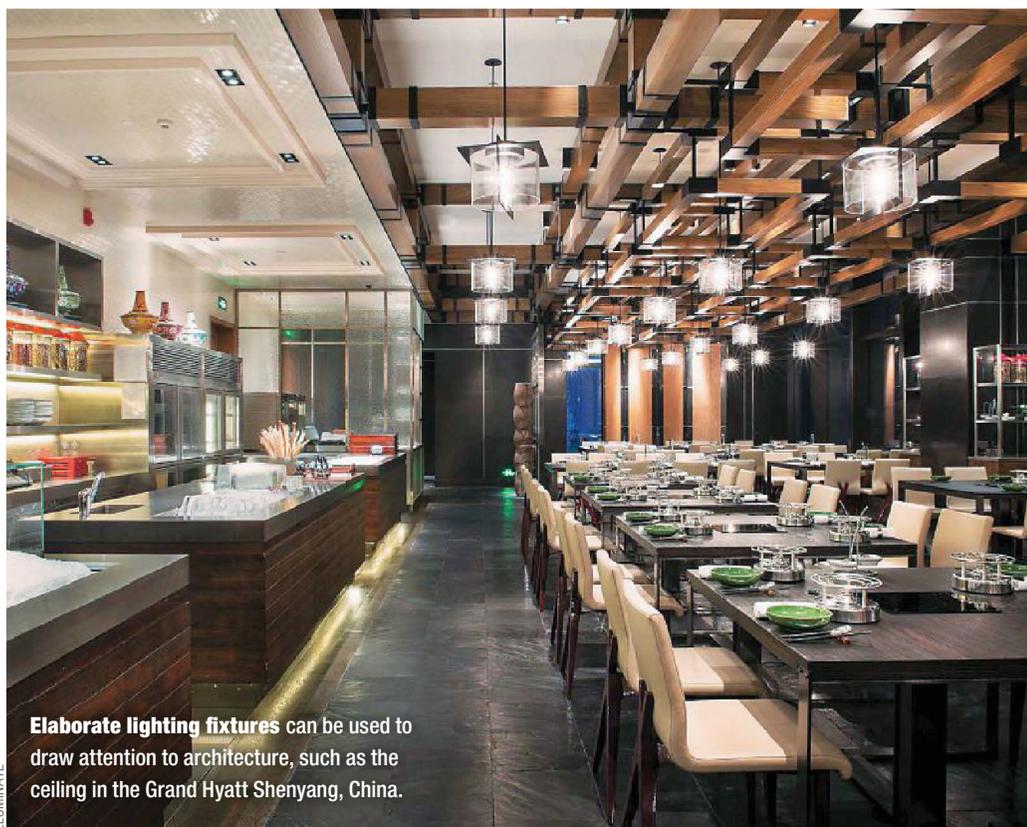
“LEDs offer the best range of options,” said Nick Albert, design director for Illuminate. “LED has a much longer life and is lower maintenance. Everything is digital and low voltage.”

According to Jan Vingerhoets, CEO of lighting design firm Flos USA, many of the newest lighting design options are only available with LED light sources.

“As more manufacturers design around the physical benefits of LEDs, more innovative, decorative and architectural fixtures are available than just a few years ago,” Vingerhoets said.

Kay Lang, principal in charge of Kay Lang + Associates, said the price of dimmers when used with LEDs is still prohibitive for some properties. “Everyone wants to use them because they work well and can have a great impact on a space, but the cost is still high,” Lang said. **HM**

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Elaborate lighting fixtures can be used to draw attention to architecture, such as the ceiling in the Grand Hyatt Shenyang, China.

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