THE HOT SEAT

Knoll, Bertoia collection OBEGI, obegihome.com



Knoll, Pollock collection OBEGI, obegihome.com





Dining out should be a combination of enjoying both the food and the company, and design should respect these conditions, allowing the best for each. **Rana Nasr Damous** of Bleu Design Consultants asks us to pull up a chair and join the conversation about seating

Interior designers meticulously select design based on the aesthetics of the seating, the needs of the operator and the expectations of the client. These three conditions and the interrelation between them will enhance and set the tone of the dining experience.

Special consideration should be given to the type of seating and its height, as well as its relation with the table height. So, whatever the owner and the designer decide, the success of this exercise relies on the right proportion between the seat and the table dimensions (depth and height). For those who have found the magic number, this millimeter difference in the seat height provides an interesting take on what makes the design good or great.



Ton, Chair Merano Lintec, *lintecsarl.com*

Nowadays, mixing different chair styles together in a restaurant have made a comeback. If you are looking to offer the restaurant client a multitude of experiences under one roof, you would be opting to offer multiple types of seating. "Loungy" seating has also become a trend. It creates a more casual dining experience even when it is used in an upscale restaurant.

Busy patterns, bold colors, are often now replaced by a ton-sur-ton approach of understated design. In all cases, durability and clean-ability of the table top should remain the first criteria of selection. Regardless, the challenge is more and more in the "design fit-topurpose" than in the "free-design". As a "rule of thumb" a good restaurant chair design is a reflection of the menu and all other aspects of the operation.

A seating consistent with the atmosphere is a start for a strong concept. So the choice becomes clear and obvious along with the development of the F&B concept. It will give you the emotional response that combines with all other elements (food, service, space, smell, light, noise....) to give you the best out of it all. A sense of place comes often as a result of developing a cohesive concept that ultimately makes people enjoy the experience and feel inspired to come again and again.

Rana Nasr Damous will curate the Chairmania exhibition at HORECA Beirut 2016, bringing together the region's top designs for hotel and restaurant use.



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