



environments *for* aging **DINING**

COMPETITION



WELCOME TO EFA'S 2023 DINING COMPETITION

DINING AREAS ARE taking the cake when it comes to investment in design. From casual bistros to sports bars to wine-tasting rooms, owners and their design teams are delivering dynamic, engaging, and varied spaces where residents can enjoy a meal with a side of social interaction. It's a fact that inspired *Environments for Aging's* inaugural Dining Competition. We invited firms and communities to submit recent dining design work—up to three projects at a single location. From there, our jury of industry professionals (listed at right) reviewed narratives and images that told the story of how the spaces came to be, the resident needs they serve, and how the design supports efficient dining operations. Our jury awarded Platinum, Gold, and Silver awards to the winning submissions. In this special supplement, you'll find profiles of those winners as well as a gallery of all projects submitted to the program. Turn the page to dig into our Dining Competition. Congratulations to the winners!—*Jennifer Kovacs Silvis, editor-in-chief*

THANK YOU TO OUR 2023 DINING COMPETITION JURORS

Sharon Behan Breitingner, president, Navitect Consulting LLC
Amy Bursey, president, Monogram Design Consultants LLC
Meldrena Chapin, PhD, president, Design Research Consultancy
Tom Dillenbeck, senior vice president, Hobbs+Black Architects
Aaron Fish, founder and CEO, Trestle Hospitality Concepts
Sharon Grambow, senior living consultant, Sun Health
Bruce Hurowitz, president, MDP | Merlino Design Partnership Inc.
Dora Kay, vice president, senior living sector leader, Moseley Architects
Stacy Hollinger Main, partner, RLPS Architects
Faith Marabella, CEO, architect, senior interior designer,
Wellesley Design Consultants Inc.
Alison Nash, senior project manager, Faulkner Design Group
Carie Shingleton, senior associate/leader of interior design, SFCS Architects
Cynthia Shonaiya, principal, senior living market sector leader,
Hord Coplan Macht
Tanya Snow, director, operations, Bria Communities LP
Andre' Stephens, executive director, developer,
St. Francis Assisted Living Community
Teresa Whittington, cofounder and managing partner,
Teresa's House and TG Senior Services

About the submissions: The Dining Competition submissions come from across the U.S. and cover a variety of construction costs and project scopes. A multidisciplinary panel of invited jurors from *Environments for Aging* reviews the submissions. The panel includes architects, interior designers, researchers, academics, regulatory experts, and providers. Jurors view the submissions according to their areas of expertise, then rate the submissions and provide comments to help clarify the rationale for the rating before selecting winners. Jurors are excluded from reviewing projects that they or their firms were involved with; jurors who are associated with projects in the finalist round are not permitted to vote for winners. All participants pay a small entry fee and receive coverage of their project in the EFA Dining Competition Digital Download. The top three projects receive expanded coverage on the pages that follow. All write-ups were provided directly by the submitting firms and were not edited for content by the *Environments for Aging* editorial staff.

Previously published in *EFA*, Summer 2023 issue: [CLICK HERE](#) to access the digital edition.

FOOD DRIVEN

The design of senior living dining spaces today responds to goals for bringing people together for the shared experience that eating (and drinking) can provide

by Jennifer Kovacs Silvis



DINING HAS BECOME one of the great differentiators among senior living communities as they strive to attract residents—including younger residents—who are seeking new experiences and social engagement opportunities by way of all things food related.

That's inspired the senior living design community to rethink not only how a main dining room might look and function, but also how to introduce innovations like demonstration kitchens and wine-tasting rooms (perhaps with room to make wine). The effort answers a key goal of bringing residents and their loved ones—as well as their interests and hobbies—together. "Humans thrive around food and the experience of it," says Eric Krull, principal at THW Design (Atlanta). "It's changed the way our firm approaches design."

Environments for Aging held a roundtable discussion on dining trends with Krull and Lisa Warnock, principal at Thoma-Holec Design (Mesa, Ariz.), and Amber Caton, design director at Wegman Design Group (Naples, Fla.)—each representing the winners of *EFA*'s inaugural Dining Competition (see those projects beginning on page 36). The group discussed how their firms are approaching dining projects with clients, the best practices they've identified recently, and where they see these spaces going next.

Venue variety

From a high level, while dining spaces have been an area of focus for several years, investment in them remains strong, Warnock says. "I'm not seeing any slowdown in the request for as many dining venues as can fit." On average, she says, that translates to a 100,000-square-foot independent living, assisted living, memory care community housing no fewer than three venues, with additional spaces dedicated to memory care.

And while there was a long-held tradition of offering more formal dining venues, Warnock says Thoma-Holec's recent post-occupancy evaluations have found a shift in resident preferences toward more casual settings. "Residents tend to find the nicer dining a bit too fussy, or it

just isn't necessarily an everyday dining venue for them," she says.

On the design side, that's translated into more bistros and grab-and-go options growing in square footage, and with dedicated kitchen equipment, too, like pizza ovens. "Actual cooking is happening in them, not just bringing in pre-made, pre-wrapped foods," Warnock says.

How those spaces are sited within a community varies, but the delineation between them is what's become a key priority," Caton adds. "[Clients] want all these different venues. So even when it's a large dining room, they want different venues within that."

Another element of variety within dining comes from a growing use of outdoor spaces, as well, Krull says—a solution that not only lends to the overall dining experience and gives residents choice but does so much more economically. "It's not uncommon for us to create what I'll call 'the craft brewery experience,' where you create an outdoor room and extend the dining space to have more area that doesn't cost you \$300-\$500 per square foot," he says.

The result is a space with perhaps some tensile structures and other shading solutions, food truck parking, and/or a recreational area for pickleball and axe-throwing—not only serving residents but attracting their family members, too. "You can have all these experiences. We're talking about an intergenerational community, not an 85-year-old community," Krull says.

Meanwhile, other new models are being introduced to embrace the desire not just to eat, but to learn and have an experience while dining. For example, demonstration kitchens continue to be popular in senior living, and Warnock adds that a recent project she completed took the concept a step further by creating a private dining room that was en suite to the kitchen, essentially taking down the traditional viewing wall and opening the space to allow chefs to cook and walk the food directly to the dining table. Communities are also embracing partnerships with celebrity chefs for menu creation or even creating secondary locations for well-known local restaurants.

Operations and staffing

As more venues are considered and pro-

grammed, the panel agrees that the biggest challenge facing communities today is ensuring the necessary staffing to make them operational. "You can't fully staff four different venues, from the bar to three dining venues; it's impossible. So it takes a careful design of flexibility so a space may be one thing at 6 p.m. versus 8 a.m.," Krull says.

Beyond flexing space use throughout the day, Caton adds that designing to support staff members in serving multiple functions helps, too. For example, on a recent Wegman Design Group project, a reception desk was extended to share space with a café. The result is that the staff member welcoming visitors and residents could also be the one to make them a latté. "Designing to make that easier for staff is really important," she says.

Additionally, dining venue hours are being extended—frequently taking an all-day dining approach—instead of designated times, Warnock says. That means spaces don't need to be designed to house all residents at once, which lends itself to carving out those separate, smaller venues, and having staff members jumping between them. To make it work, Warnock recommends planning venues to be in proximity of one another—for example a bistro at the center, fine dining to one side and sports bar to the other with a centrally located commercial kitchen. "We want to keep them close to each other, so you've got that flexibility to allow residents to choose, which is the whole reason we do this. You don't want to mandate that they have to eat in the bistro at lunch and can only eat in the fine dining at night," she says.

Caton also stresses the importance of having such conversations during programming to help address current issues, such as staffing, as well as plan for potential future ones. "Designing with flexibility in mind really helps. We meet all the programming needs we know they have now, but they don't know what their staffing issues will be in two years. Maybe they'll have all the staffing in the world and it won't be an issue, but we want to make sure they get by now," she says.

Best practices in dining design

As for the basics of dining design today, Warnock says it starts with seating. "We always

“Humans thrive around food and the experience of it.”

– Eric Krull, principal, THW Design

design at least three different types of seating in dining venues,” she says, adding that the approach accommodates both different body types and personal preference—for example, chair versus booth. As for those chairs, Warnock says she pushes for options with casters on the front two feet, which make it easier for residents to pull out chairs regardless of arm strength.

And overall, she says, it’s important that the pieces are of a high quality to endure daily wear and tear. “If there’s anywhere we really try to make sure the client doesn’t value engineer us down too much it’s in the dining room furniture. We really want the right chairs—they are the workhorses of the community and, in assisted living, can be used three times a day, every single day.”

Chair height, specifically, is an important detail in bar spaces, adds Caton, where counter-height is currently the best option with the use of a sunken bar. The solution allows communities to avoid the use of stools, which can be unsafe and/or unwieldy for residents, while still having the bartender at eye-height to the resident seated at the bar. And in those bar spaces, Caton says she’s starting to see more media integration. Where once installing multiple TVs was seen as a negative, now communities understand the appeal of having sporting events on and drawing residents out of their rooms.

Meanwhile, Krull says both acoustics and lighting are top of mind in dining design, as well, as ways to lend a more hospitality-driven touch to spaces. For example, while the instinct of owners might be to choose hard-surface flooring for its cleanability, carpeting will offer both acoustic qualities and detract from an institutional feel.

Lighting recommendations start with LED bulbs that are at least 90 on the color rendering index, Warnock says. Next is layers. “We do a lot of layers: ceiling coves, down lighting, chandeliers, sconces. The more layers of light you can put in, the more comfortable the light will be for residents,” she says.

Meanwhile, establishing spaces that are au-

thentic to the community and surrounding area without feeling overtly themed is a careful line to walk in senior living dining design. That was especially challenging for THW’s Corso Atlanta project, which is inspired by Parisian architecture. However, in the Buckhead neighborhood of Atlanta, home to many chateau residences, it’s fitting. “We as designers try to make sure we’re connecting the architecture and the program experiences on the interior as well as the exterior. I think that’s how you get away from dropping something down that doesn’t feel authentic,” Krull says. He adds that the process should involve looking at the local vernacular in a five-mile radius to understand the environment where the future consumer is coming from.

For renovations and repositions at existing communities, Warnock says that residents can be involved in the process, as well. She shared a recent project where a resident committee dug deep into historical archives and through listening sessions with the design team helped inform how dining venues were branded all the way down to the graphic design. “There’s a fun opportunity to engage with residents,” she says.

And the process of establishing a brand and fully pulling it through into details such as graphic design is a critical way to ensure success. “It’s really important to have that branding element. It’s a restaurant, so treat it like a restaurant,” Caton says. “You pull it off so much better when it’s not just a theme for a room. When it’s a brand, it goes with the signage, it goes with the menu,” she says.

Future of food

While there’s a lot of food for thought when it comes to dining design, the panel agrees that projects shouldn’t be planned without a kitchen consultant on board to understand the program and iron out details like venues, hours of operation, and the overall business plan. “Once they know how that’s going to flow and operate, then it makes all the fun of what we all do as designers that much more important. And you know it’s actually going to stick. You can wrap

the architecture and interior design around the program once you know what’s financially feasible,” Krull says.

Key is also the location of the commercial kitchen. Due to the high cost of kitchen equipment in general, it’s recommended to ensure the main kitchen has great access for delivery and waste disposal but also to all the dining venues, either with immediate proximity to the venues themselves or to elevators that will serve staff transporting food to higher floors for spaces like rooftop decks and lounges. “Probably the most important part of all the initial programming is getting the food service and kitchen exactly where they need to be, and everything else revolves around that,” Warnock says.

Part of figuring out the puzzle is ensuring that staff traveling with food and other materials never cross a residential corridor to get to and from a venue—a frequent shortcoming to many plans that’s bad for resident experience and safety. “That must never happen. It happens all the time, but it should never happen,” Warnock says.

Looking toward the future, and with the knowledge of the staffing issues the industry is facing today, the panel agrees that technology like robotics and artificial intelligence will likely be another key to the planning process.

While some solutions, like robots that bus or deliver food to tables, have already seen adoption in senior living dining, they expect more robust technologies to be explored—for example, a robotic assembly line for meal preparation. “I’m sure technology will take over. The quality of the food, I question if it’s going to be there,” Krull says. However, with a thought toward self-serve wine and beer dispensing systems, Caton sees how there’s potential to use technology to contribute to residents engaging in dining, as well. “It provides this whole other experience ... there are cool things that can come from it.” eja

Jennifer Kovacs Silvis is editor-in-chief of Environments for Aging. She can be reached at jennifer.silvis@emeraldtx.com.



The Landing Alexandria [Alexandria, Va.]

Submitted by: **Thoma-Holec Design**

THE DINING AREAS in this project aim to provide residents with diverse food choices and distinctive dining experiences while ensuring the convenience of all-day restaurant-style dining. Most dining areas are centralized on the second floor, offering options for casual, formal, and private dining that can be enjoyed with friends or family and are designed to create a true culinary experience with varying menus, seating choices, and a high-end hospitality atmosphere.

The design also incorporates efficient service areas for staff to move between the kitchen and dining areas quickly to help minimize wait times and improve the overall dining experience for residents. Having multiple dining venues that are not bound by a specific meal schedule also provided much more flexibility on how to accommodate different resident preferences, which in turn helped to reduce congestion and wait times during peak mealtimes and offer a more personalized dining experience for residents.

The design aesthetic in the dining spaces of the community is an elegant and timeless modern style that draws inspiration from the natural beauty of the Potomac River, the rich colonial history, architecture, and the vibrant cultural diversity of the surrounding area. The color palette, curated art, and textures are carefully selected to create a sense of timeless elegance. At the same time, the use of organic shapes, patterns, and natural materials with textural accents brings in biophilic elements to enhance the wellness experience of the community.

The signature restaurant Delano's main dining and exhibition kitchen blends elegance and warmth to create a fine dining establishment with the welcoming appeal of a friendly neighborhood gathering place. The dining space boasts a sophisticated modern aesthetic, achieved through the use of earthy neutrals and rich blue pops of color, warm wood millwork, organic-shaped lighting fixtures, and custom wall panels.

The Riverside Café offers a vibrant casual atmosphere with sculptural ceiling and lighting details and floor-to-ceiling windows



that provide abundant natural light, creating a bright and airy environment. While the Pilot's pub-style setting is a flexible and

versatile space that serves as a fun multi-purpose area for residents, friends, and family to come together.



JURY COMMENTS:

- Overall, this is a fabulous design with great attention to detail throughout. The design team made sure the spaces are not only visually beautiful but functional for a variety of needs.
- The different areas of dining and lounge seating flow seamlessly and the stained wood decorative screens offer privacy and dramatic flair. The thoughtful furniture layout gives residents choices when they gather together or lounge with family members. In addition, the layering of art with colorful paintings and eye-catching sculpture make the walls lively and rich.
- Tailored millwork and furnishings also integrate senior friendly design. Lighting and elegant, bright finishes give an air of sophistication and a warm, hospitality feel to the modern interiors.
- The signature restaurant, Delano, presents a harmonious blend of refined elegance and a cozy neighborhood ambiance. Its dining area showcases a chic, modern aesthetic, brought to life through a tasteful palette of earthy neutrals and vibrant blues, complemented by warm wooden millwork, organically shaped lighting fixtures, and bespoke wall panels.
- Offering a more laid-back dining experience, the Riverside Café is known for its unique sculptural ceiling, innovative lighting designs, and floor-to-ceiling windows that let in a flood of natural light, contributing to its overall breezy and radiant atmosphere. The Pilot's Pub offers a flexible and relaxed setting.
- Seating at entry is an excellent place to wait for friends or guests. There appears to be plenty of space for wheelchairs, scooters, and walkers in the waiting area. A variety of dining options in both Delano's and the Riverside Cafe, tables are places to allow for adequate movement of individuals with mobility devices and staff with trays and carts. Bar seating is at chair height, much more appropriate than bar height, for those with mobility and balance challenges.

Design team: interior design (Thoma-Holec Design); architect (Perkins Eastman); Contractor (Whiting-Turner); owner (SSL Investment Partners, LP); operator (Watermark Retirement Partners)

Cost per square foot: Not available

Firm contact: LuAnn Holec, Owner
480-671-9307, luann@thoma-holecdesign.com
thoma-holecdesign.com

Photos: Mark Boisclair Photography, Inc.,
www.markboisclair.com



JURY COMMENTS:

- A unique, engaging, and beautiful result – the wall paneling, furniture styles, lighting, and other design elements all bring a European charm and enrich the dining spaces.
- The variety of dining experiences, both formal and casual, truly sets this project apart. Each space has a unique, rich ambience. In particular, the wine tasting room combines unusual features, including a sculpted “green” wall, a gold metallic, curved ceiling, and a live edge serving counter, to give the space a distinguished Parisian flair. The interiors have a wonderful variety of finishes and materials to add character to each room, making the experience feel like a European boutique hotel.
- Le Marche Bistro and Market captures the European feel with a variety of seating options providing choice for residents and visitors.
- The mahogany room for wine tasting has a comfortable warm atmosphere of sophistication and a variety of textures.

Corso Atlanta [Atlanta]

Submitted by: THW Design

CORSO ATLANTA OFFERS a variety of dining experiences where residents and visitors can enjoy local favorites or be transported to the Champs-Élysées via unique and elegant candle-lit formal dining or a more casual experience at the Le Marché Bistro & Market.

The Bistro opens onto adjacent lounges where residents and guests can enjoy a casual gathering by the cast stone fireplaces among curated artwork and European-inspired furnishings.

As day turns into evening, the Mahogany Room prepares for wine and cheese tastings along the unexpected backdrop of a sculptural green wall. A custom wine tasting table, hand-hewn European wood flooring, mahogany toned woodwork, and a spectacular barreled ceiling provide the rich elegance of a wine cellar while engaging with the active courtyard beyond.

The grand finale of the dining venues, Galerie Formal Dining, welcomes guests into an impressive two-story main dining room where a dramatic cast stone fireplace, barrel-vaulted ceilings and elegant custom carpet prepare guests for an evening of candle-lit, Chef-led dining. Every detail ensures residents and guests experience a high standard of excellence.

With multiple, efficiently supported dining



venues of various styles, the community has the flexibility to immediately address shifting needs without negatively impacting residents or overburdening staff. Three elevators provide direct access from the lower loading level to multiple kitchens/dining venues, maximizing transportation efficiency and safety for residents and staff.

Bringing the overall French influence of the community design into the thoughtful dining venues ensures that a rich and engaging experience with friends, family, and neighbors is part of everyday life at Corso. With Western European charm, all these options inspire, connect, and nourish the residents in a way that only a dining experience can.



Design team: architecture, interior design, purchasing, and landscape architecture (THW Design); owner/operator (Galerie Living); builder/contractor (Reeves Young)

Cost per square foot: \$274

Firm contact: Eric Krull, THW Design
770-916-2220, erickrull@thw.com, thw.com

Photos: Thomas Watkins Photography



Moorings Park Grande Lake [Naples, Fla.]

Submitted by: **Wegman Design Group, Inc.**



AMBER FREDERICKSEN, INC.



MIAMI IN FOCUS, INC.



AMBER FREDERICKSEN, INC.

THE MOORINGS PARK Grande Lake restaurants are exciting, social, and reflect the residents' active lifestyle. Three different dining spaces on the upper level include Savor26, a venue with an open kitchen and bar, Bluestone, a fine dining restaurant with private dining room, and Zest, a healthy café on the lower pool level. The design inspiration comes from water and movement taken from the large lake at the center of the campus. The artful concept of the water rippling outward inspired the organic forms. Large columns in Bluestone are wrapped with custom lighting and lead up to a palm leaf inspired ceiling design.

The boundaries between Bluestone and Savor26 overlap and are transparent to encourage a more socially dynamic experience. The open kitchen serves all the venues where the chef and team get to interact with residents. The sunken bar allows guests to sit at counter height and is inviting and inclusive. This casual dining area is for a more dressed down fashion and the S-shaped booth fills out the center of the room with movement. The look is crisp, clean, and sophisticated.

Zest café has become a favorite venue for those residents with visiting families. The variety of

seating areas lends itself to lots of activities and outdoor events. Either grab and go or sit-down service are available for a variety of enjoyment inside or out.

JURY COMMENTS:

- *The seamless connection of indoor dining spaces with beautiful coastal surroundings is what makes this project stand out. Elegant nods to the beach setting can be found on each surface (floor, wall, and ceiling). These include wavy wall paneling and carpet patterns, s-curved banquettes, pendants with knotted rope stems, and the use of soft blue and green tones throughout. The terrific lighting variety lends scale, texture, and sophistication to each room.*
- *The Bluestone room is especially clever; it uses transparent glass wine displays to separate the dining and bar areas while keeping an open view to ceiling-high windows and the surrounding oceanside.*
- *The colorful open kitchen is a great celebration of the chef and culinary team and shows how the design team used innovative design to engage the residents.*
- *Nice touch with the sunken bar for interaction with staff and residents is very inclusive.*
- *Unique and distinct options; variety, yet continuity of design element.*
- *S-Curved booth enhanced the aesthetic appeal of the design. The artisanal bakery was a positive innovation. The drop leaf tables are an innovative way to add flexibility to the space.*

Design team: Lori Wegman, principal; Amber Caton, design director; Renee Schulz, senior designer; Christopher Wegman, senior graphic designer (Wegman Design Group, Inc., – Interior Design) Kevin Williams, principal; Betty Reyes, project manager (BSSW – Architect)

Cost per square foot: \$340

Photos: Amber Fredericksen, Inc. + Miami in Focus, Inc.

Firm contact: Christopher Wegman, Wegman Design Group, Inc., 239-596-8551, ext. 217
christopher@wegmandesigngroup.com
wegmandesigngroup.com



Photo: Jeffrey Totaro

Arbor Terrace Exton

Arbor Terrace Exton is rooted in the historic fabric of Chester County, Pennsylvania, an area known for its farmhouses and horse breeding outside Philadelphia. The design provides a gorgeous, contemporary take on farmhouse living, while each dining and amenity destination gives the feel of being back in a historical establishment.

Meyer

(610) 649-8500
meyerdesigninc.com



Bouganvillea Suites

Bouganvillea Suites is a boutique housing building, home to 42 one-bedroom suites, located in Santurce, the heart of the city of San Juan, Puerto Rico, with a focus on independent living retired persons. The lounge and dining facilities are located on the 10th level providing terraces and dining room overlooking toward the sea and metro area.

Abacus Architecture, PSC

(787) 724-4331
abacusarq.com



Photo: Abacus Architecture, PSC

Clarendale Clayton

Located just blocks away from a bustling business and shopping district, Clarendale Clayton could easily be mistaken for a luxury hi-rise hotel in an urban metropolitan setting. The project takes a five-star hotel model approach with restaurant style dining, café style cuisine, and a full-service bar and lounge area.

Oculus Inc.
314-367-6100
OculusInc.com



Photo: LCP Media



Photos: Mark Boisclair Photography, Inc. | markboisclair.com



Clearwater Mayo Blvd

A resort-style living community offers a continuum of care, including high-end casitas, independent living, assisted living, and memory care units. Inspired by the desert landscape, this upscale and eclectic community offers various dining experiences ranging from cozy restaurant-style settings to casual happy hours where residents, family, and friends can enjoy delicious hand-curated menus and diverse cuisine.

Thoma-Holec Design
(480) 671-9307
thoma-holecdesign.com



Photo: Covenant Living of Cromwell



Photo: Jake Snyder/Red Skies Photography

Covenant Living of Cromwell

Covenant Living of Cromwell is a 42-acre senior living community in Cromwell, Conn., just south of Hartford. Offering a full range of care levels, the project includes the addition of 64 independent living units and a new Town Center, providing additional and varied dining options for the new and existing independent living residents.

THW Design

(770) 916-2220

thw.com



Photo: Nicholas Ferris Photography

Fleet Landing

A new 12,000-square-foot building, Main Street provides a unique, centrally located dining hub for all Fleet Landing residents to come together to enjoy. The design intent was to make Main Street a culinary destination with multiple branded dining venues to inspire a resort-living lifestyle.

AG Architecture

(414) 431-3131

agarch.com

Studio 121

(615) 469-4121

studio-121.net

Fountain View Village

Fountain View Village offers unique senior living in Fountain Hills, Arizona. This renovation creates significant impact while being minimally invasive, structurally. The goal was to energize residents through improved traffic flow, harmonious color theory, and expansive natural light.

PFB Architects

(312) 376-3100
pfbchicago.com



BEFORE



AFTER – Photos: PFB Architects LLC



Photos: Mark Boisclair Photography, Inc. | www.markboisclair.com

FINALIST

HarborChase of South Portland

HarborChase of South Portland, Maine, is a luxurious coastal community with a transitional industrial aesthetic, inspired by South Portland's waterfront landscape and fishing culture. Its range of hospitality-focused amenities includes well-appointed restaurants offering diverse culinary options, catering to a range of preferences from cozy to luxurious available to residents and the public year-round.

Thoma-Holec Design LLC

(480) 671-9307
thoma-holecdesign.com



Photo: StudioSIX5



Photo: Lowry Productions

FINALIST

Harbor's Edge River Tower

Residents of Harbor's Edge River Tower in Norfolk, Va., come together and make memories at the exquisite River Terrace Dining room. Inspiring views overlooking the glittering harbor are framed with the warmth of wood ceilings and carpeting echoing the water's hues. Custom chandeliers illuminate this welcoming and intimate space where residents, families, and guests share unforgettable experiences.

StudioSIX5

(512) 476-6501
studiosix5.com



Photos: Courtesy of John Knox Village

John Knox Village of Florida, Inc.

The restaurants The Pearl, Seaglass, and Barton's Nautilus Bar at the Pavilion at John Knox Village are part of the multi-phase, \$150 million+ expansion of the community. The Pavilion, a \$35 million state-of-the-art center for entertainment and enrichment, opened in May 2022. Restaurants/bar are centrally located with easy access to the 350-seat Cultural Arts Center.

John Knox Village

(954) 834-5075
johnknoxvillage.com



Photos: Mark Ballogg, balloggphoto.com

Liberty Heights

The interior renovation of the Liberty Heights Dining Room, located in Colorado Springs, transformed an outdated dining space into a luxurious five-star restaurant experience that highlights the incredible views of the Rocky Mountains.

Chipman Design Architecture

(847) 298-6900
chipman.design



Photos: Mather

FINALIST

The Mather

We understand that food is community, culture, and comfort; and eating well is among life's greatest and simplest pleasures. At The Mather's fine dining restaurant, residents will experience epicurean delights with bold flavors and culinary artistry, complete with an atmosphere certain to make any occasion truly unforgettable.

Mather

(847) 492-7500
themathertyson.com





Meadow Peak at Summit Vista

Meadow Peak at Summit Vista's emphasis on residents' comfort inspired multiple dining and seating options throughout the building. Wild Rose Café is located along the facility's central promenade and offers beautiful views through expansive floor-to-ceiling windows which showcase outside terraces, gardens, and stunning Wasatch Mountain views.

TSA Architects

(801) 463-7108

tsa-usa.com



Photos: www.fairchild-creative.com



Photos: RIMO PHOTO/Rich Montalbano

Richmond Place

Richmond Place underwent a campus-wide \$4 million refresh, with an emphasis on dining and social spaces. This project introduces three venues: The Stone & Oak Restaurant, Paddock Café, and Steel Horse Tavern. These new environments are styled to enhance branding and meal offerings, all influenced by Lexington's past, present, and future.

DesignPoint

(610) 807-9670

designpoint-interiors.com

Rockwood Terrace

Rockwood Terrace is the redevelopment of an existing 100-bed long-term care home with a new-build 128-bed long-term care home on an adjacent site. The new project transforms the food service model and dining experience with a la carte dining, elevated design, and increased resident choice and autonomy.



Concept rendering of bistro/café by Kasian Architecture, Interior Design, and Planning

Kasian Architecture, Interior Design and Planning

(416) 583-3600
kasian.com

Ted Handy and Associates Inc., Architect

(705) 734-3580
thandyarchitect.on.ca

Planned Foodservice Solutions Inc.

(613) 981-3549
plannedfoodservicesolutions.com



Renderings: Provided by SCOPOS Hospitality Group

FINALIST

Royal Oaks

Royal Oaks is a senior living community project that revolutionizes dining experiences by combining innovative technology, versatile layouts, and engaging atmospheres across multiple venues. With options like the fast-casual Bistro & Grill, the convenient Market, and the interactive Expo Kitchen, it caters to residents' diverse preferences and needs. The interior design and branding elements create cohesive, welcoming spaces, elevating the overall dining experience.

SCOPOS Hospitality Group

(717) 733-5810
scoposhospitalitygroup.com

CCL Hospitality Group

(833) 422-5484
ccl-hg.com



Photos: Lowry Productions

FINALIST

Sinai Residences

The Epicurean Restaurant is livable luxury amid resort-style elegance. The restaurant and cafe employ a neutral color palette set off by gold decorative lighting, espresso wood tones in the furniture and fabrics, antique mirror accents, and color pops of dark teal.

StudioSIX5

(512) 476-6501
studiosix5.com



Stevenson Oaks

Inspired by the Texas Hill Country design aesthetic, the refined architecture and interior design accentuate the exceptional dining program at Stevenson Oaks. The IL, AL and MS venues provide vibrant and welcoming culinary atmospheres—elevated dining experiences that promote connectivity across all levels of care.



Photos: Gibeon Photography

AG Architecture
(414) 431-3131
agarch.com

Studio 121
(615) 469-4121
studio-121.net



Photos: Johnston Photography

The Village

The addition of Fresca Eatery, Citrus Bar, and Market Place has brought a fresh and exciting ambiance to The Village campus. Fresca's vibrant colors are cheerful and fun. Citrus Bar is the perfect spot to grab a smoothie after a morning workout, or a cocktail in the evening while overlooking the pool. The Market Place offers residents a place to grab a quick meal, snack, or Village merchandise. Residents appreciate the variety, and options for gathering and engagement.

Tekton Architecture

(352) 377-5544
tektonarc.com

Bridget Bohacz + associates, inc.

(410) 379-1001
bridgetbohacz.com

SCOPOS Hospitality Group

(717) 733-5810
scoposhospitalitygroup.com



Westminster Austin

The Rowan Tree Lounge, named after the flowering tree in Europe, is a pre-function cocktail bar where residents can enjoy light bites and craft cocktails like the signature Westminster Lemonade. The bar is recessed, and all bar seating is ADA compliant. The hierarchy of seating ensures residents have options, whether it be by the fire in the lounge or socializing at cocktail tables.

StudioSIX5

(512) 476-6501
studiosix5.com



Photos: Lowry Productions

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EDITORIAL

Editor-in-Chief
Jennifer Kovacs Silvis
jennifer.silvis@emerald.com

Executive Editor
Anne DiNardo
anne.dinardo@emerald.com

Managing Editor
Tracey Walker
tracey.walker@emerald.com

Design Lead
Wendi Van Eldik
wendi.vaneldik@emerald.com

ADVERTISING

National Account Manager
Scott C. Goist
scott.goist@emerald.com
216.288.4170

Account Executive
Cindi Richardson
cindi.richardson@emerald.com
661.644.4222

Consultant, Special Projects
Donna Hidalgo
donna.hidalgo@emerald.com
210.419.9017

Special Projects Manager
Elana Ben-Tor
elana.bentor@emerald.com
216.373.1202

REPRINTS & E-PRINTS
The YGS Group
reprints@theysgroup.com
800.290.5460

BUSINESS

Production Director
Nan McDowell

Production Manager
Terri Hill
terri.hill@emerald.com
770.291.5481

Marketing Director
Kevin Schlear

Marketing Manager
Sylvia Arroyo

Group Vice President
Kevin Gaffney

Executive Vice President
Gannon Brousseau

CUSTOMER SERVICE/ SUBSCRIPTIONS

efamagazine.com/renew
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847.559.7533

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info@copyright.com
Ph: 978.750.8400
Fax: 978.646.8600

ENVIRONMENTS FOR AGING CONFERENCE + EXPO

Group Vice President, Design Group
Kevin Gaffney

Content Director
Jennifer Kovacs Silvis
jennifer.silvis@emerald.com
216.373.1230

National Account Manager
(Companies H-S)
Scott C. Goist
scott.goist@emerald.com
216.288.4170

Account Executive
(Companies #s, A-G)
Cindi Richardson
cindi.richardson@emerald.com
661.644.4222

Account Executive
(Companies T-Z)
Emily Clay
emily.clay@emerald.com
770.291.5439

Customer Success Manager
Elana Ben-Tor
elana.bentor@emerald.com
216.373.1202



President and CEO
Hervé Sedky

Chief Operating Officer
Brian Field

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David Doft

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100 Broadway, 14th Floor, New York, NY 10005; EFAMagazine.com