



environments
for aging DINING

COMPETITION



WELCOME TO EFA'S 2024 DINING COMPETITION

RECOGNIZING OLDER adults' thirst for autonomy and variety, while also trying to appeal to the next generation of residents, senior living communities are serving up new and renovated dining environments to enhance and evolve their communities. From rooftop restaurants and brewhouses to cafés and fine dining settings, project teams are approaching these projects with an eye to create vibrant, modern settings that feel welcoming and inviting to seniors as well as the greater communities where they reside. *Environments for Aging* is excited to celebrate these award-winning strategies and approaches in our second annual 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 shared the background on these projects, the resident needs they serve, architecture and interior design strategies, and how the design supports efficient dining operations. Our jury awarded Platinum, Gold, and Silver to the winning submissions. In this special supplement, you'll find a Q+A with members of the Platinum award project team, profiles of the three winning projects, and a gallery of all projects submitted to the program. Cheers!—*Anne DiNardo, editor-in-chief*

THANK YOU TO OUR 2024 DINING COMPETITION JURORS

Meldrena Chapin, architectural gerontologist,
UMBC Erickson School of Aging Studies

Aaron Fish, founder and CEO, Trestle Hospitality Concepts

Hao Huang, Ph.D. candidate, Texas A&M University

Dustin Julius, partner, RLPS Architects

Mary Leary, CEO and president, Mather

Janet Meyer, principal, BCT Design Group

Alison Nash, senior project manager, Faulkner Design Group

Karen Smith, senior interior designer, LNB Studio,
Architecture + Interiors

Tanya Snow, director, operations, Bria Communities

Jennifer Swasey, associate, director of interiors, KDA Architects

Tiffany Tello, healthcare administrator, Querencia at Barton Creek

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.



TRIPLE CROWN

Inspirata Pointe at Royal Oaks, the Platinum winner in EFA's 2024 Dining Competition, delivers three new dining venues on its Sun City, Ariz., campus with distinct identities and experiences for each

by Robert McCune

ROYAL OAKS, an independent living, assisted living, and memory care community in Sun City, Ariz., embarked on a major expansion of its campus, adding a 156-unit independent living neighborhood, renovated entry and rehabilitation center, and upgraded amenity spaces. Completed in May 2023, Inspirata Pointe at Royal Oaks also offers three new dining venues, designed to provide a range of options for current residents as well as ap-

peal to the tastes and desires of future residents.

The three restaurants—Indigo Kitchen, Copper Skye, and Azul—are centrally housed in the community's Club Center, connected by a variety of walking paths and open to all Royal Oaks residents. Each venue takes inspiration from the natural Arizona landscape, with desert motifs, warm colors and patterns, wood accents, and bronze metals providing richness and contrast throughout.

Lauded by judges for the sophisticated and rich designs, attention to detail, and warm and



Sandra Clarahan, associate,
Perkins Eastman



Peter Wood, senior associate,
Perkins Eastman

inviting atmospheres, the project took home the top Platinum award in Environments for Aging's 2024 Dining Competition. It was submitted to the awards program by Perkins Eastman (Chicago), the architect of record/design architect and interior design firm on the project.

Here, Sandra Clarahan, associate at Perkins Eastman and interior designer on the project, and Peter Wood, senior associate at Perkins Eastman and project architect, discuss planning and design strategies on the project and how it delivers a variety of experiences to residents.

Environments for Aging: These new restaurants are part of a major campus expansion. What steps did you take to deliver a new dining program on an existing senior living community?

Peter Wood: While Inspirata Pointe is the independent living component of the Royal Oaks campus, the three new dining venues are open to all residents. To encourage inclusivity in the restaurants, we invited all residents to events such as wine tastings and cooking classes to make sure everyone had a chance to experience the new spaces.

The Club Center, which houses the three new restaurants, is strategically positioned at the intersection of the existing community and the expansion to encourage use by all residents. A variety of walking paths join the existing community with Inspirata Pointe, creating ease of access.

Underground, adjacent to parking, is where loading occurs. Dry storage is maintained in the basement with direct access to the kitchen from an elevator.

What specific resident needs and expectations did you need to address here, and how did those shape the project?

Wood: Our design for the three new dining venues emphasized authentic experiences, distinctive branding, wellness, and choice. Creating the three dining venues as part of the campus expansion was driven by Royal Oaks' goal of providing a range of options and experiences to its residents.

We incorporated research from local residential, active adult, and hospitality environments to inform our design and reflect the next-generation's lifestyle and expectations. For example, our research led us to implement a farm-to-table concept in the dining venues as well as to provide flexible seating options, ranging from tables for large parties to intimate two tops and lounge seating. We also situated the host at the central axis with visual connection to the three



venues, which provides residents with a clear path in their dining experience.

How did you approach the planning and design to offer distinct identities and create authentic experiences for each of the new dining locations?

Clarahan: We aimed to create a gradient of experiences in the three venues, starting with the open bar setting at Copper Sky, which serves as a welcoming social space and connects to the breezeway for an outdoor dining experience. That moves into Indigo Kitchen, a bright and airy venue with an open kitchen, range of seating options, and view of the courtyard. And finally, Azul provides elevated dining in the evenings.

The interior design approach, including the use of texture, color, and fabric, as well as distinct menus and table settings, creates branded experiences in each space. For example, Copper Sky features a dark color palette, pops of greenery, and a pin light feature to create an intimate gathering space.

Indigo Kitchen, serving Mediterranean and Italian bistro cuisine, includes a main room with the production kitchen and a room with a large indoor/outdoor fireplace. The setting utilizes terrazzo flooring, white oak wood tones, basket-woven light fixtures, and a desert-inspired color palette. A terracotta wall divides Indigo Kitchen from Copper Sky.

For the elevated dining venue, Azul incorporates woodwork and paneling, a sculptural light feature, and a vaulted ceiling. Azul has its own separate entrance with a lemon tree courtyard, sculptural water feature, and a beautifully detailed door. The chef's table is flanked with wine display cabinets and a window into the nearby kitchen.

The project created a central kitchen for preparing meals for the three restaurants. What are some of the major features of the kitchen and how does it support operational efficiency?

Wood: The production kitchen at Inspirata Pointe was designed around a two-level approach. The food preparation occurs on the main floor with the dining venues while storage, loading, and back-of-house functions take place on the level below. Continuous movement between floors is through a dedicated circulation path.

The partition of functions allowed for a more consolidated and efficient footprint where active cooking and preparations were not interrupted, which includes an open-hearth pizza oven at Indigo Kitchen and intimate display kitchen at Azul.

How did you incorporate biophilia principles on this project and why was this an important part of the design?

Clarahan: Connection to nature and flow between indoor and outdoor spaces is central to the design of Inspirata Pointe. Within the dining venues, there are textures and patterns inspired by nature and the surrounding Arizona landscape.

Located in the Sonoran desert, we were inspired by the intersecting horizontal and vertical planes and incorporated that into the design. For example, there is an architectural canopy within Indigo Kitchen, which was created through the use of a latticed suspension ceiling system. This element reflects desert canopies that provide shelter and shade. e/a

Robert McCune is senior editor of Environments for Aging and can be reached at robert.mccune@emeraldix.com.



Inspirata Pointe at Royal Oaks [Sun City, Ariz.]

Submitted by: **Perkins Eastman**



ROYAL OAKS' KEY goals for its new dining venues were to provide a range of options for current residents, as well as support the needs and expectations of future residents. The three new spaces offer distinct identities and create authentic experiences.

The designs of Indigo Kitchen, Copper Skye, and Azul reflect the beauty of the Arizona landscape. Desert motifs, warm colors, patterns inspired by nature, wood accents, and bronze metals provide richness and contrast throughout each venue. Azul offers a sophisticated space with a sculptural light feature that creates a canopy over the seating area. For a curated experience, residents can sit at the chef's table for a glimpse into the

kitchen. For more casual dining, Indigo Kitchen provides Mediterranean fare with an open kitchen, range of seating options, and view of the courtyard. Indigo Kitchen leads into Copper Skye, an inviting bar where residents can gather and connect.

This major campus expansion succeeds in elevating the community's dining program while also providing 156 independent living residences, expanding supportive living, renewing the public entry and rehab center, and upgrading common amenity spaces. Throughout the community, clean modern architecture with expansive overhangs and large windows allow interior spaces to flow seamlessly into the landscape.





JURY COMMENTS:

- Overall, this is a highly sophisticated project with outstanding attention to detail. The interior has a layered, rich design with special attention to ceilings, lighting, walls, and casework. Wood finishes on walls and ceilings add a layer of warmth and coziness, making the areas very friendly and inviting. The special variety of eating spaces is great for residents and enhances the overall dining experience.
- The spaces feel like authentic dining experiences one would have at any upscale, stand-alone restaurant. The chef's table and showcased production kitchen are inspiring. Lighting levels enhance mood without being too dark. The connection to the Outdoor Promenade serves the venues well and encourages meaningful interaction with residents and guests.
- Copper Skye has such a warm and inviting atmosphere; the use of natural materials and natural colors on the finishes and furnishing is very well done. The high ceilings were utilized to bring the eye up with show-stopping fixtures, and top-notch lighting design and create the perfect warm glow without being over-lit.
- Azul provides a totally different atmosphere that is sophisticated and glamorous. The accent wall and divider panels are reminiscent of the opulent Art Deco era. The view into the kitchen from the chef's table is genius, and along with the beautiful light fixture and flanking wine storage this space says, "This is going to be an experience!"
- Indigo Kitchen with views from Copper Skye continues that same warm feel into this space by using the same warm natural finishes and colors; I absolutely love the cacti. Well done! Everything from the ceiling to the flooring including the divider panels, light fixtures, fireplace, and open kitchen with the show-stopping pizza oven creates a moment here. OUTSTANDING!

Design team: Perkins Eastman (architect of record/design architect and interior design); Architectural Resource Team (associate architect); Sundt Construction (general contractor); IMEG Engineering (MEP/FP engineering); PK Associates, LLC (structural engineer)

Cost per square foot: \$348

Firm contact: Lori Miller, associate principal/marketing manager, (412) 894-8341, l.miller@perkinseastman.com, perkinseastman.com

Photos: © Mike Kelley

Friendship Village Tempe [Tempe, Ariz.]

Submitted by: **Spellman Brady & Company**



FRIENDSHIP VILLAGE TEMPE, a pioneering Life Plan Community since the 1980s, is undergoing a dynamic transformation to meet the evolving needs of modern seniors. With a six-phase master plan, Phase 2 replaced an outdated independent living building with a contemporary five-story structure featuring 64 units and an underground parking garage. At its heart lies Starfire, a rooftop destination restaurant and brewhouse.

Nestled in Tempe, Ariz., amidst a vibrant art scene and stunning desert landscapes, Friendship Village embodies a blend of vibrancy and modernity. Drawing inspiration from upscale venues beloved by baby boomers, Starfire boasts a hospitality-inspired design offering panoramic desert and city views. Floor-to-ceiling windows and accordion-style doors seamlessly connect indoor and outdoor spaces, inviting in Arizona's essence.

Friendship Village embraces a contemporary, hospitality-influenced style, breaking away from traditional senior living design. The addition celebrates life's moments, providing spaces to gather and create cherished memories with loved ones. The project's goals include updating



amenities to attract a new generation of residents while honoring the community's legacy of exceptional senior living experiences.

Faced with the challenge of updating amenities without room for horizontal expansion, the community opted for vertical growth, introducing unique rooftop amenities with each phase of its master plan. Phase 1 saw the addition of a rooftop pickleball court, while Phase 2 elevated the experience with Starfire, a rooftop dining and entertainment destination, ensuring appeal to current and future residents.

JURY COMMENTS:

- *This isn't your mom's Independent Living! The thought behind and the design of this community's Starfire Restaurant and Brewhouse are so on trend for today's and tomorrow's seniors. If someone wasn't aware that this was an IL community, they would think it was on top of a trendy downtown condo. From rooftop dining to the entertainment destinations available, this project is a winner for sure!*
- *I love the contextual and casual nature of this submission. The open kitchen, brewery, and connectivity to outdoor space along with the adjacency to pickleball courts presents a feeling of energetic fun. With an ageless aesthetic, one can imagine someone who is 38 or 83 enjoying conversations, laughter, and creating amazing memories with friends and family on this rooftop.*

Design team: Spellman Brady & Company (interior design, FF&E, and artwork planning and procurement); LCS Development (developer); Ryan Companies US Inc. (contractor); Ryan A+E Inc. (architect); SCOPOS Hospitality Group (kitchen design)

Cost per square foot: Not available

Firm contact: Alicia Nicolay, director of design, (314) 422-7241, anicolay@spellmanbrady.com, spellmanbrady.com

Photos: Alise O'Brien Photography



The Hacienda at Georgetown [Georgetown, Texas]

Submitted by: **StudioSIX5**



LOCATED A HALF-HOUR north of Austin, Texas, The Hacienda at Georgetown is a nod to the Texas Hill Country experience. The city of Georgetown, once a suburb, is now at the epicenter of an urban renaissance, drawing those squeezed out by the soaring costs of metropolitan living. The design team was reminded this community should be unique to Georgetown and not reminiscent of Austin!

Our collaborated vision was to create a resort-style enclave, meticulously crafted to mirror the vibrant lifestyle of Georgetown



residents. Their aspirations became the blueprint for this community: a retreat where convenience meets luxury, familiar walking trails blend seamlessly with the allure of gourmet dining, and social gatherings and outdoor pleasures abound.

This community features a diversity of dining options to the subtleties of social spaces. Each element was honed with an understanding of the residents' preferences for sophistication, value, and a taste of the extraordinary.

The Hacienda at Georgetown is a premier senior living destination featuring 230 residences of independent living, assisted living, and memory care. The Hacienda is not just a place to live, but a lifestyle choice that offers unparalleled dining experiences, set amidst an environment designed for those who wish to age as gracefully as the friendships forged within its boundaries. This is where life's second act is savored, supported by refined amenities that cater to every whim. The Hacienda stands as a testament to what can be achieved when a community's dreams are the foundation of its creation.



JURY COMMENTS:

- *The Alma restaurant is beautifully designed and thought out for both residents and off-campus patrons. This is a win-win for both the residents and operations. The memory support design is also very beautiful, thought out, and homey with the family table and induction serving system.*
- *The varied water features in the community are wonderful and there is a strong connection between indoor and outdoor spaces. The variety of artwork, furniture, and fabrics enhance each dining experience. The tailored banquettes and custom furniture, along with high-end features like wine display walls, elevate the interiors and provide an elegant, beautiful interior that connects with the natural beauty of the outdoor patios and courtyard.*
- *Kudos to the design team for the placement and execution of The Alma within the Hacienda community. It is clearly a gem that succeeds in the goal of bringing in the outside community and breaking down the perception of traditional senior living. Poppy's Cantina is also a welcome addition to the community and adds another layer of experience for the residents and, I imagine, their families and guests.*

Design team: Tiffany Cobern, director, senior living operations (MedCore Partners—developer); Cliff Holasek, senior project manager; Dominic Mercado, designer (StudioSIX5—interior design); Chris Muder, senior living leader; Jo Schoonover, senior associate (Rees—architecture)

Cost per square foot: \$220

Photos: Michael Lowry Photography

Firm contact: Karla Jackson, principal, director of senior living studio, (512) 476-6501, karla@studiosix5.com, studiosix5.com



Photos: Jeffrey Totaro

Arbor Terrace Marlton

Arbor Terrace Marlton, developed by Capitol Seniors Housing, offers a luxurious dining experience for seniors. With varied dining environments, the community prioritizes resident satisfaction and staff efficiency to enhance engagement and well-being. The focus on dining and culinary excellence underscores the commitment to providing a high-quality lifestyle in Marlton.

Meyer

(610) 649-8500
meyerdesigninc.com

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Army Residence Community

A revamped kitchen and dining layout created a new and exciting destination dining experience, a rooftop space for special functions, and a grab-and-go market for this community's main campus. The design of the dining spaces intricately supports operations to enhance functionality and flow. The elegant yet informal aesthetic creates an approachable and welcoming environment.

CJMW Interior Design

(336) 724-1503
cjmw.com

RLPS Architects

(717) 560-9501
rlps.com



Photo: © Sterling E. Stevens



Photos: Phil Armstrong

Bellbrook Life Plan Community in Rochester Hills

Bellbrook was looking to refresh their outdated and dark amenity spaces. The main dining room was transformed into a light and inviting den that morphs into a more sophisticated dining space as day turns to night, while the adjacent café serves as a welcoming and convenient experience for residents.

Luminaut

(513) 984-1070

luminaut.com



Photo: Alise O'Brien Photography



Photo: Essential Images Photography

Brewster Place Redwood Renovation

The redesigned dining room and kitchen at Brewster Place enhance the culinary experience with a restaurant-like atmosphere and an open exhibition kitchen, promoting resident engagement. Notable equipment upgrades and improved workflow in the new kitchen design boost culinary and operational efficiencies.

RDG Planning & Design

(402) 392-0133

rdgusa.com



Cogir of Kirkland

"Embrace the Past and Make it Modern"

The design draws inspiration from the ambiance of a boutique hotel, reflecting the comfortable West Coast casual lifestyle of Kirkland, Washington.

Sechrist Design Associates Inc.

(206) 723-1147

sechristdesign.com



Photos: Brent Smith



The Colonnade

The renovation of the dining spaces at the Life Plan Community in Surprise, Arizona, improved both aesthetics and functionality. The project created a vibrant, welcoming environment for residents and staff, promoting social interaction and efficient service and fulfilling the community's needs and desires.

Thoma-Holec Design

(480) 671-9307

thoma-holecdesign.com



Photos: Joe Cotitta – Epic Photography

The Gallery at Spokane

The Gallery at Spokane is an older-adult community designed to promote an active lifestyle connected to the local neighborhood, foster socialization, and maximize residents' physical and mental well-being. The community includes thoughtfully designed amenities with a focus on integrating regional features.

OZ Architecture

(303) 861-5704

ozarch.com



Photos: Doyle Wheeler of Kinetic Media



Hearthstone at Wildwood

Hearthstone Assisted Living and Memory Care in Wildwood, Fla., is an elegant, modern Mission-style facility with a boutique hotel feel serving middle market seniors on the outskirts of The Villages, a popular master planned 55+ senior living community in Central Florida.

Forum Architecture and Interior Design

(407) 830-1400

forumarchitecture.com



Photos: Uneek Imaging



Photos: Owen Kaufman Photography



Hechtman Apartments Independent Living

The Dorothy & Hershel Sandberg Dining Room, located on the Eugene and Marcia Applebaum Jewish Community Campus in West Bloomfield, was renovated and expanded with the aim of improving residents' dining experience by enlarging the dining area for more seating and expanding the patio. The goal was to provide diverse dining experiences within the updated space.

Fusco, Shaffer & Pappas Inc.

(248) 543-4100

fuscoshafferpappas.com



Photos: Lowry Productions

Hilltop Reserve Senior Living

Located in the heart of the Cherry Creek neighborhood in Denver, The Hilltop Reserve Senior Living redefines elegance with its sprawling 318,433-square-foot life plan community, exuding charm over three lavishly designed stories. This design and architectural gem, with its roots deeply embedded in the area's rich Jewish heritage, is a testament to sophisticated living and cultural reverence.

StudioSIX5

(512) 476-6501

studiosix5.com



Photos: Stefan Varish

Idaho Division of Veterans Services Post Falls Veteran Home

The Idaho Post Falls Veteran Home stands as a premier facility, thoughtfully designed to offer both functional and aesthetic benefits for veterans. Nestled in a compact location, the layout strategically capitalizes on breathtaking mountain views, harmonizes with surrounding homes, and facilitates easy site navigation.

Orcutt | Winslow

(602) 257-1764

owp.com



Legacy Village of St. George

Legacy Village of St. George is a 290,000-square-foot luxury senior living facility. Through its centralized back-of-house and seven dining venues, LVSG not only advances the practice of food service design in senior living, but it brings residents, families, and staff together, creating energy and sociability around dining, encouraging interaction, and mitigating senior isolation and loneliness.

Beecher Walker Architects

(801) 438-9500

beecherwalker.com

Metropolitan Studio

(443) 508-7911

met-studio.com



Photos: Scot Zimmerman



Photo: Lawrence Anderson

Masonic Homes of California, Covina – Citrus Heights Health Center

This contemporary 32-bed skilled nursing facility is the next generation of the household care model, providing distinct public and private zones, while still allowing residents easy access to commons spaces and clear sight lines for care partners. Open dining and living rooms create a home for the residents and feature large windows and doors with direct connections to the gardens outside.

SmithGroup
(925) 457-4191
smithgroup.com

Masonic Homes of California, Union City – Wollenberg Building

The Wollenberg Building renovation converted an obsolete former skilled nursing building with shared resident units into a home with individual residences for assisted living memory care with open, modern living, dining, activity spaces, and direct connections to the secure exterior gardens.

SmithGroup
(925) 457-4191
smithgroup.com



Photo: Emily Hagopian



Photos: Baxter Imaging, LLC



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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, residents experience global epicurean delights within our multiple restaurants and bar + lounge, all with bold flavors, culinary artistry, and atmospheres certain to make any occasion truly unforgettable.

Mather

(571) 617-0200
themathertysons.com

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The Mayflower

The Cru Quarters at The Mayflower is a new waterfront venue that offers novel, upscale dining and activities to all residents and is a place for social interaction and integration for the community. This new addition brings a higher level of amenities including a display kitchen and a bar/lounge area, with a connected game room and cinema.

SFCS Inc.

(540) 344-6664
sfcs.com



Photo: Eileen Escarda



Oak Trace Senior Living Community

Oak Trace's Independent Living expansion and Clubhouse expansion infused new life into the food service operations by adding a dynamic dining hub within the new Clubhouse and renovating the existing community to enhance its dining room and open a bar lounge. These spaces transformed the dining opportunities within the community.



Photos: Bob Hallam Photography

SAS Architects & Planners LLC

(847) 564-8333

sasarch.com

Interior Design Associates (IDA)

(615) 320-7550

idassociates.com

SCOPOS Hospitality Group

(717) 733-5810

scoposhospitalitygroup.com



Photos: immortalimages.com (Howard Dougherty)

Otterbein Franklin

This renovation is the inaugural phase of Otterbein Franklin's Master Plan converting the existing entry level common areas into distinct alternative dining venues—formal dining, bistro, social bar, and coffee lounge. The goal is to revitalize these areas, creating welcoming spaces for gathering and fellowship.

Brown Calabretta Architects Inc.

(614) 298-2132

bcanet.com

limesdesign

(614) 579-3200

limeinteriordesign.com



Photos: JPM Real Estate Photography: Frank Garnica

The Plaza at Querencia at Barton Creek

The existing Memory Support dining room was lacking choice in seating and program flexibility. The creation of a new residential kitchen environment was a key principle the team created to stay market competitive. Connecting the new design palette from the main campus was important to bridge the gap between independent living and the health center living.

828 Interior Design
(512) 963-6470
828id.com

PRDG Architecture
(214) 334-9728
prdgarch.com

The Bridge Group Construction
(214) 205-4155
thebridgegc.com

Porters Neck Village

The design for this dining space renovation was crafted to create a welcoming and diverse environment fostering social interaction, culinary exploration, and a sense of belonging for existing and new residents. The design increased both number and type of venue, resolved operational and functional issues, and presents a new aesthetic in tune with the community's location, culture, and identity.

CJMW Architecture + Interior Design
(336) 724-1503
cjmwa.com



Photo: © Tom Holdsworth



Photos: Michael Hunter

FINALIST

Presbyterian Village North

Repositioning a mature campus required expanding and updating the dining venues for new residents. The owner wanted to enhance the park-like setting, introduce light and views into the new and existing dining pavilions, and create a connected open plan for flexibility and flow.

three Architecture

(214) 559-4080

threearch.com



Querencia at Barton Creek

Curating an experience with elevating visibility was key to the new ambiance in the IL dining renovation project. The design team created an iconic new fireplace and developed the experience around that, taking cues from the Texas landscape for the design palette. Connectivity to the expansive outside courtyard for entertaining brought a new environment and offering to current and future residents.

828 Interior Design

(512) 963-6470

828id.com

PRDG Architecture

(214) 334-9728

prdgarch.com

The Bridge Group Construction

(214) 205-4155

thebridgegc.com



Photos: JPM Real Estate Photography: Frank Garnica



Photos: Christopher Wegman

Shell Point Retirement Community

Vue is a healthy dining restaurant that culminated from a revisioning of an old golf clubhouse into a comprehensive health and wellness center. Careful planning and a relaxed aesthetic offer the flexibility needed to service various types of resident functions, while remaining elevated.

Wegman Design Group

(239) 596-8551, ext. 217
wegmandesigngroup.com



Photos: Lowry Productions

Thrive at Montvale

Nestled in the heart of the Garden State, Thrive at Montvale exceeds the conventional notions of senior living and offers a refined, interconnected community experience. Independent living, assisted living, and memory care are organized around outdoor courtyards—including “The Hub”—and emphasize communal and dining venues that highlight a deep understanding of both the local and residents’ social fabric.

StudioSIX5

(512) 476-6501
studiosix5.com



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The Tower at Cardinal North Hills

Located in the North Hills District of Raleigh, Kisco Senior Living expanded their Cardinal community with a new 18-story tower consisting of 151 independent living and 40 assisted living residences. A key design element that unifies the campus is the linear dining venue which directly connects to the center courtyard with a covered patio for outdoor dining.

THW Design

(770) 916-2220

thw.com



Photos: Richard Boyd, Boyd Pearman Photography



Photos: Nathan Cox Photography



Vicar's Landing at Oak Bridge

The culinary experiences for the Oak Room and pub are on par with any one of the golf clubs found in Ponte Vedra Beach, the coastal town that is home to the renowned TPC Sawgrass. The compact clubhouse features a functional culinary layout, distinctive venues, and built-in flexibility.

RLPS Architects

(717) 560-9501

rlps.com



Photo: Jeffrey Totaro Photography

The Virginian Retirement Community

The Virginian embarked on a transformative journey to redefine the essence of luxury retirement living in the Washington, D.C., area. The renovation goal was to set a new benchmark in the industry that extended beyond mere aesthetics and also provided sophisticated culinary destinations with opportunities for social exploration.

The Virginian

(703) 385-0555

liveatthevirginian.com



Vitality Living at Upland Park

Vitality Living at Upland Park is a dynamic retirement community within a mixed-use development, featuring 166 units across three stories for independent and assisted living, alongside memory care facilities and 12 cottages. Inspired by a "modern farmhouse" motif, the design integrates Huntsville's heritage seamlessly, with diverse dining options for residents.

ESa

(615) 760-6736

esarch.com



Photos: Attic Fire Photography

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