

You are invited to attend

Design Speaks:

Artichoke Night School

Session 25
Design to feast on:
Creating hospitality venues with impact



How does the ritual of eating and drinking influence the design of dining spaces? What are the ingredients of a great hospitality venue? In this highly respected speaker program presented by *Artichoke* magazine, we explore the creation of venues for increasingly discerning diners.

IVA FOSCHIA is founder and principal of Melbourne-based IF Architecture. After launching IF Architecture in 2010, Iva's original work and design expertise has attracted major hospitality projects, including fine dining institutions Attica and Cutler and Co. Iva's experience in hospitality design allows her to identify the markers of success and confidently deliver them in inventive and exciting ways.

ANGELA BIDDLE is principal of interior design at Scott Carver Architects. Angela has more than eighteen year's experience, having focused on the leisure and commercial sectors across northern Europe, the Middle East, Canada, South America and South East Asia. Angela played a pivotal role in the creation of the Yoo Hotels and Resorts brand where she designed two hotel brands for Yoo Design Studio.

VINCE ALAFACI AND CAROLINE CHOKER are the award-winning co-founders of ACME&Co. After years of working within their own disciplines, interior designer Caroline and architect Vince, formed ACME&Co in 2013, combining their strengths, knowledge and experience. They have created many unique sensory dining experiences over the years, including the Grounds of Alexandria, Charlie Parkers and Fred's.

WHEN

Wednesday 4 October
6.30–8.30 pm

WHERE

Space Furniture
84 O'Riordan Street
Alexandria, Sydney

COST

\$35 (includes welcome drinks and light refreshments)

Secure your seats early as tickets are limited.

[Book now](#)

Image: Attica in Melbourne, designed by IF Architecture. Photography: Tom Blachford

Artichoke
Organiser

SPACE
Supporter



A DIA endorsed CPD event for DIA members