

ihS



IT MUST MOVE YOU

Hospitality is perpetual motion.
It's always moving forward.



IT MUST MOVE YOU

[PLAY VIDEO](#)



I found my calling in the 1980s at Melbourne's first serious 5-star international hotel, The Hilton on the Park, looking across the verdant Fitzroy Gardens towards the CBD and across to one of the world's most iconic arenas, the Melbourne Cricket Ground. The city's movers and shakers descended in droves.

It was there that I learned the art of silver service, what it meant to go beyond the expected, and what innovation truly means. It was fast-paced and high-pressured, and I loved it.

It's been a while since I've pulled on the white gloves, but what I took away from that time, a knock-about Greek kid who grew up in his family's cafés, was that there's inimitable beauty and pride in doing things better than they've ever been done before.

This mentality inspired me to create IHS and, throughout the decades, it remains our guiding principle. I noticed because I cared. I strived to build something better because there's no finer feeling than giving your all to something and nothing more satisfying than seeing this shift the entire shape of your industry by moving it forward.

The way we think, the way we create and the way we deliver...it must move you.

[PLAY VIDEO](#)

NICK POLIDOROS



IT MUST MOVE YOU

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A legacy born from the belief in doing better.

1954

Nick Polidoros’ father emigrates from Greece to Melbourne, bringing his love of hosting and hospitality.



1985

When overhearing that the Hilton needed to replace unreliable room service carts, Nick puts his other passion, engineering, to work and creates his first innovation. The Freefold and IHS are born.

2000

With the eyes of the world on Sydney for the Olympic Games, Hilton International wants to revolutionise their buffet presentations and trust IHS to develop the Cross Cube, now the world’s most popular line-free foldable buffet system.

2011

IHS’ expansion continues with the Los Angeles showroom opening its doors.

2014

The Dubai showroom rounds out IHS’ expansion, now innovating on a truly global stage.

2021

The company’s most innovative designs launch – the Tomorrow Range. Perfectly evolved for the new premium low-touch customer experience and effortlessly elegant in the new world of safety regulations and requirements.

1981

A young and ambitious Nick furthers his studies and launches into learning five-star service at the Hilton Melbourne, unaware his experience there will go on to inform a design legacy.



1996

Working closely with owners, designers and operators, IHS develop world-first decorative action stations, providing Crown Melbourne with unprecedented live cooking options. IHS also launches the Rollaway, pioneering linen-free banquets and conferences.

2010

International expansion begins in Hong Kong and IHS starts leading the way in the Asia Pacific region.

2012

London joins the IHS stable with the opening of the Mayfair showroom.

2015

IHS celebrates its 10,000th installation and is now present in over 500 cities.

Vasili Polidoros at the helm of fine dining at the iconic Hotel London, Melbourne 1958.





Bidding farewell to Greece



The Polidoro's odyssey begins



From the isles of Greece to Melbourne's Port Phillip Bay



Shaping the nation's growing infrastructure



Introducing European hospitality to Melbourne



The beginning of Nick's design prowess

When inspiration strikes, innovation calls.

My parents were post-war immigrants who moved from Greece to Melbourne in the 1950s. From the beginning I was always surrounded by family, friends and hospitality. Working together in cafés the likes of which had never been seen, I discovered the true power of generosity – generosity of thought, generosity of effort and generosity of spirit. It's an experience I'll never forget, and one that shaped the foundations of our business.

Inspired by my parents' forethought and dedication, I followed this passion at Melbourne's renowned William Angliss College. Studying International Hotel Management gave me first-hand insight into the intricacies of operating high-end establishments – everything from front desk to stewarding, food and beverage to guest relations. I was intoxicated by it all.

During my studies and working in Room Service at the Hilton, I overheard there was a need to purchase new service carts, and upon seeing the brochures they were

selecting from, it immediately struck me that these were products designed purely from an engineering viewpoint, with no consideration of the operational efficiency or a luxury aesthetic. Some would see an inevitable compromise, I saw an opportunity.

Testament to this was the seemingly endless line of inoperable carts lining the service corridors. There was one supplier, and the cost was exorbitant. I knew something had to change. As a user of the equipment, I knew what I wanted this cart to do and immediately sourced the most talented engineers and most curious manufacturers.

Within six months a prototype was presented to management. Their excitement was palpable, and my first order duly received, followed quickly by the Hilton Sydney. The momentum continued and IHS soon had proud installations around the country. The Freefold had arrived and continues to set the bar for in-room dining standards globally.

Entrusted by the best, to create the best.

The intention to innovate didn't stop there. As hotels continued to up their game in a fierce market, their operating equipment remained stagnant...beautiful properties with guest-facing service tools from yesteryear. The best began to move with us.

The finest luxury establishments all over the world began seeking out our innovations for their operations. Designs that moved them emotionally, effortlessly and commercially. They'd seen nothing like it before.

They then began trusting IHS to collaborate with them in their design process to create products to suit their specific needs. We've always been very selective about who we collaborate with. They must share our insatiable appetite for design perfection, be in tune with our sustainability ethos and be aligned with our forward-thinking practices.

Collaborations such as these led to our design collection growing rapidly. It led to what is now proudly known as our Legacy Range.



Nick Polidoros and Knud Bundgaard at furniture design central, Copenhagen, Denmark



Taking New York by storm as IHS designs are sought-after all over the world.

Design and innovation are at the heart of everything we do.

For over 30 years we've collaborated with some of the world's best in hospitality, creating innovations that have stood the test of time and become hallmarks of design in their own right.

We research, prototype, and manufacture all our products in-house. Our innovations are some of the most emulated in the industry.



THE BUTLER

When **Armani Hotels** wanted to offer the most sophisticated In-Room Dining experience they sought the expertise of IHS, and we developed The Butler to match Armani's renowned sense of timeless and understated elegance.



CROSS CUBE

Hilton International wanted to challenge the outdated traditional clothed buffet service, and they trusted IHS to develop the Cross Cube. This revolutionary system provides limitless, linen-free possibilities and has transformed the once drab into something guests and staff alike find inspiring.



XILO

Andaz came to IHS when they wanted to spearhead the concept of linen-free meetings with dining capabilities. The Xilo range offers a world-first timber folding-leg table, adding a natural warmth to any event.

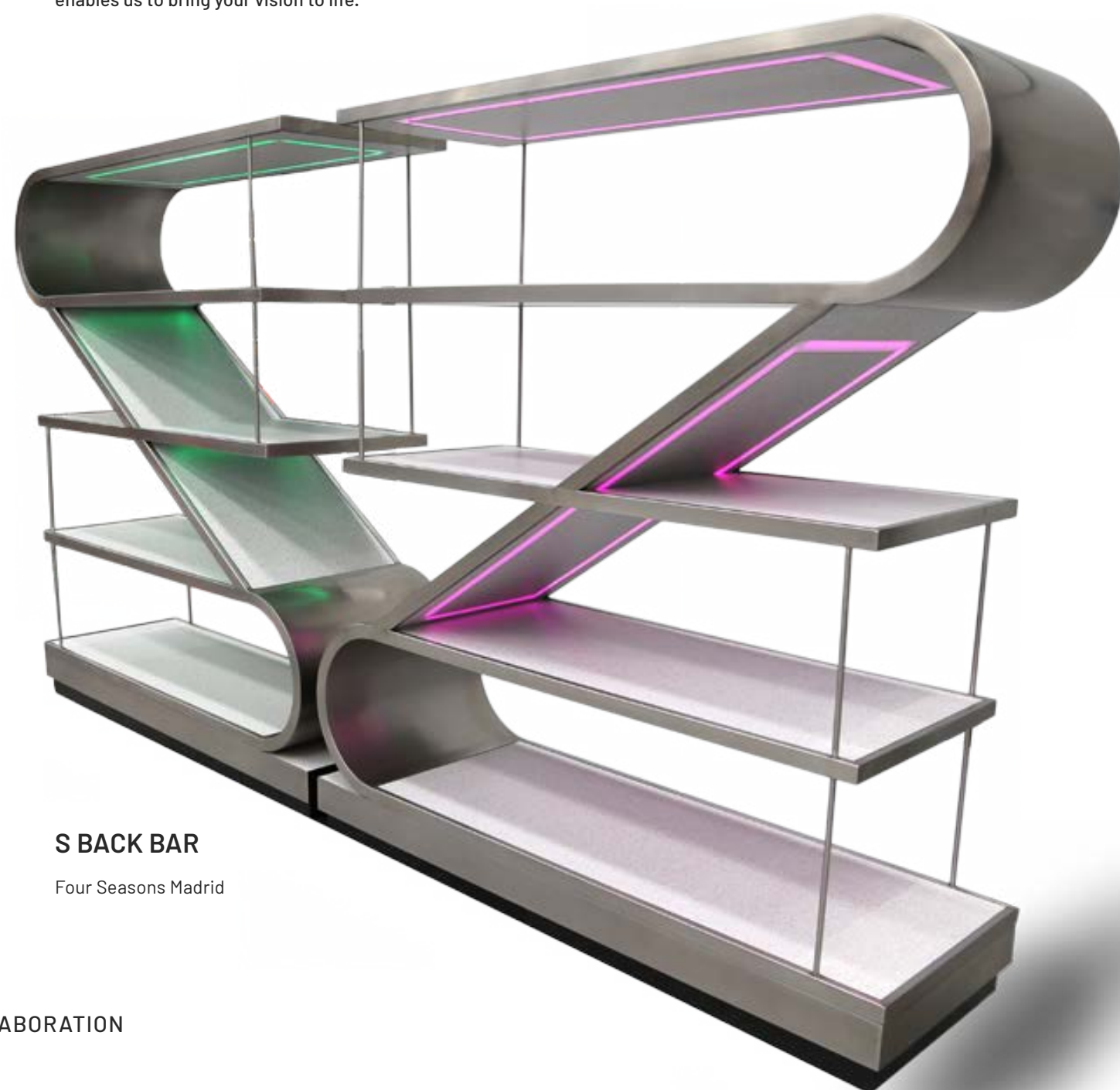


21ST CENTURY DESIGN

As digital awareness and engagement continue to skyrocket, all major hotel chains have turned to IHS to keep their food and beverage offerings relevant to an ever-discerning clientele.

CUSTOM WORK

IHS designs tick the box for most of your service solutions, but sometimes you want that something that makes you stand out from the pack. Our extensive experience collaborating with the best hotel, venue and culinary minds enables us to bring your vision to life.



S BACK BAR

Four Seasons Madrid

COLLABORATION



BATTERY-POWERED DIM SUM TROLLEY

Peninsula Paris



DREAM CART

Waldorf Astoria Kuwait



BACK BAR

JW Marriott Anaheim Resort



SOLID FUEL FREEHEAT

Encore at Wynn Las Vegas



RETRACTABLE BAR & BACK BAR

Four Seasons Comcast Center Philadelphia

Everything we design must move you. Crafted with momentum in mind.

We've spent over 30 years developing products used by some of the most renowned names in the industry. What's the secret to our success? We create with a passionate commitment to three principles.



Radisson Blu Aqua Hotel Chicago

IT MUST MOVE YOU EMOTIONALLY

It must be a pleasure to see, touch and use.

Cutting edge engineering does not compromise the way our designs stir the senses.

IT MUST MOVE YOU EFFORTLESSLY

It must be a seamless transition between set-up, service and break-down.

Designed for ultimate functional ease and constant, multipurpose use.

IT MUST MOVE YOU COMMERCIALLY

It must reduce your operational costs in every motion.

Crafted to continue saving customers millions of dollars, never outdating and forever improving.

IT MUST MOVE YOU EMOTIONALLY...

Where flawless functionality meets the sensational.

Good design doesn't just refer to engineering prowess. It's a craft that speaks to the senses, that shifts you. These are the experiences we help create – the ones you never forget.

Each IHS product sits at the apex of function and form and is crafted to provide the stage for every food and beverage experience.

You can feel the quality.

When your hands glide the surfaces of our products, you'll feel nothing but superior materials, finishes and craft.

We're not for everyone, and we're okay with that.

We have a voracious appetite for perfection – if that's not for you, neither are our products.

We lead, and others follow.

Many have tried to emulate our designs and, while complimentary, innate creativity and intuition cannot be imitated.

Trusted by the best.

There's a reason why the likes of Four Seasons, Mandarin Oriental and Ritz Carlton trust their impeccable reputations to our products. Our designs continue to deliver day in, day out, with efficiency and flair.



The sleek modern lines of the Rollaway tables beautifully complement the lush surrounds of the Melbourne Zoo.



The Rack Cube shines at the chic and luxurious Cheval Blanc Randheli in the Maldives.

IT MUST MOVE YOU EFFORTLESSLY...

Move effortlessly during set-up and break-down.

IHS was born from years of experience on the floors of premium hospitality establishments and the frustration that nothing was quite good enough.

Motivated to craft quality and visual perfection that didn't yet exist, our engineering has always been guided by a dedication to ease-of-use.

Transport and Storage.

We don't just supply equipment, we enable your staff to use it easily and safely with our transport and storage capabilities, even in limited spaces. Trolleys that accompany our tables ensure that they never touch and, therefore, prevent wear and tear. Our storage and transport solutions enable continuous set-up and pack-down for the long-term.

Constant innovation.

We never rest on our laurels. We meticulously address design shortcomings and seek better, industry-defining solutions.

IT MUST MOVE YOU COMMERCIALY...

Every motion moves towards reducing your operational costs.

**Perfection in hospitality relies on many moving parts
working in rhythm with one another.**

Designed with both the planet and the future in mind by using materials that withstand wear, IHS products are not operational costs but part of your business’ return on investment.

Interactive calculators.

Our ROI calculators, coupled with our vast experience, enable you to realistically assess your equipment needs and assess your potential long-term savings.

Cloth-free table pioneers.

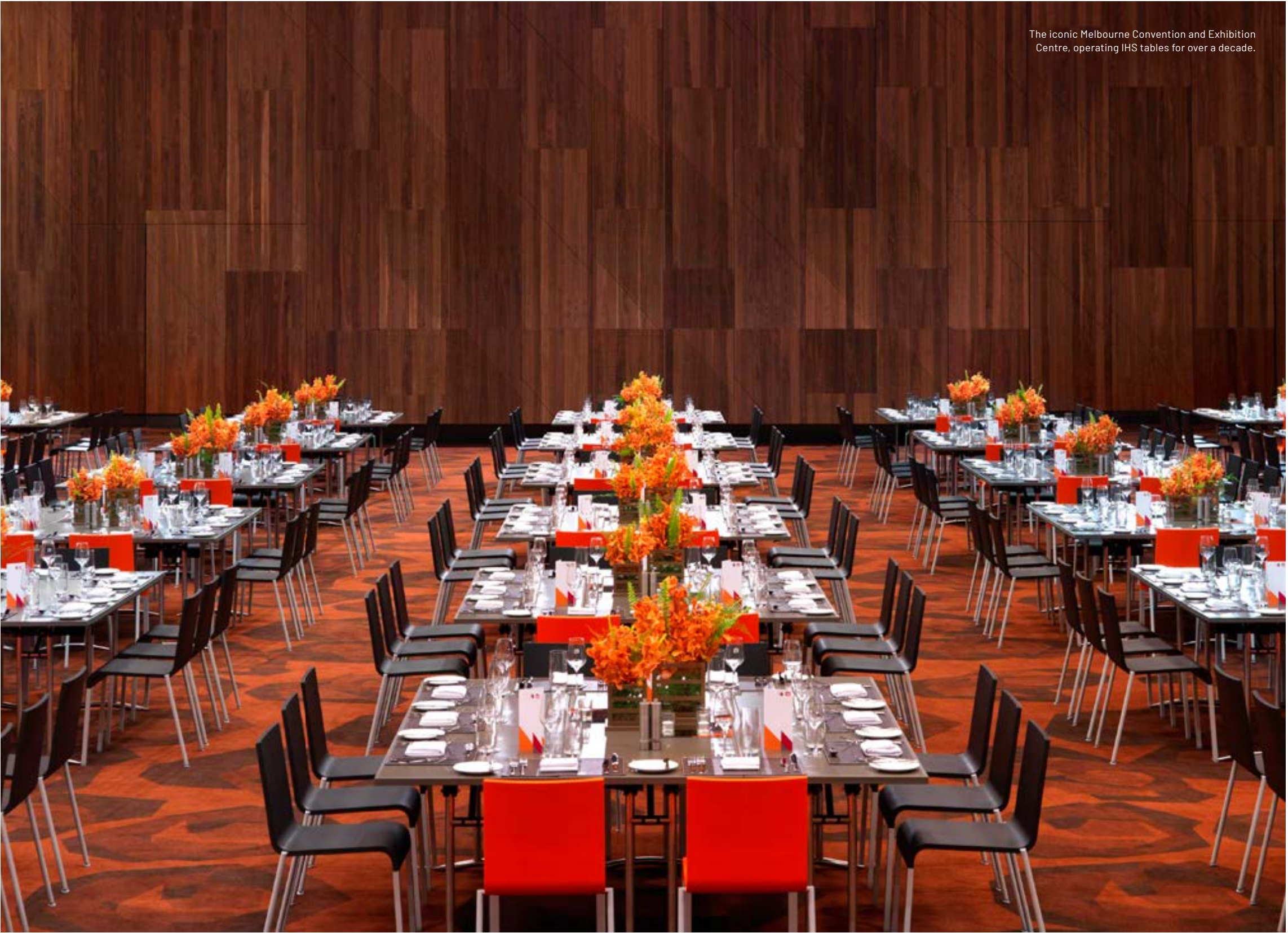
We revolutionised naked table design, eliminating linen laundering and energy costs along the way.

Multipurpose use.

Our designs smoothly segue from one usage to another. A display becomes a buffet, the buffet transforms into a live cooking station, the cooking station is re-assembled to create a bar service. One design, so many applications.

Longevity.

Our designs provide you with speed, durability and longevity. These products will serve you for the long-term, eliminating the need for constant upgrades. Smart storage and transport solutions protect your investment and provide an ongoing reduction in operational costs.



The iconic Melbourne Convention and Exhibition Centre, operating IHS tables for over a decade.



THE PENINSULA HOTEL HONG KONG

We knew we had arrived when one of the world's best embraced us in 1991. The Peninsula Hong Kong confidently uses our IRD installation three decades on.



Hospitality...re-imagined.

IHS always strive to provide our partners with the best possible service solutions. We continuously seek to improve designs and if we can't, we will design something new that will meet your needs. We don't follow trends, we create them. IHS has truly set the benchmark for hospitality standards.

IN-ROOM DINING

Where many others have overlooked this forgotten department, we've re-imagined its possibilities. Our passion for in-room dining solutions began with IHS' very inception in the 1980s, and the innovations haven't stopped since.

Crafted through intimate research and development, our range, spanning trolleys, food warmers, caddies, trays and tray delivery, has been labelled as 'extraordinary' and has become one of our most awarded series.

CONFERENCE & BANQUET

Roll, click into place and go. Our Conference and Banquet ranges unpack and set up for hundreds of guests within minutes. Designed with obsolescence as the enemy.

Saving you thousands in operational costs and designed carefully for touch-less storage to prevent wear and tear, this investment is proven to provide incredible returns, year on year.

BUFFET & LIVE COOKING

Interactive. Interchangeable. Multifunctional. This range is designed to move with you and meet your ever-changing service needs. Featuring some of the most extensive culinary concepts on the market, there is little this line can't achieve.

BEVERAGE

We take beverage service as seriously as we do food presentation. Our Bars and Back Bars range allows you to mix, shake, and stir your way through any event in any area of your property. Truly mobile and completely customisable, these designs will be appreciated by your mixologists and leave your guests wowed.



The Mandarin Oriental London – a landmark property of timeless heritage and one of IHS' proudest installations.

Mercedes-Benz Stadium – This stunning architectural masterpiece in Atlanta, USA, demanded cutting-edge design, technology and ease of operation – and we delivered.

TOMORROW RANGE

Modular, interchangeable, adaptable and beautiful, our Tomorrow Range is born from decades of experience and passion that keep us at the top of our game.

Designed with the future in mind, this collection allows you to customise, profit from and innovate your business' hospitality offering.

IN-ROOM DINING

Our Revma battery technology has finally solved the age-old issue of serving your guests cold toast in their rooms, offering them battery-powered service on demand.

CONFERENCE & BANQUET

One table really can do it all. The Pop Top converts a base model conference table into a myriad of different options in seconds. The Tugger will enable your staff to efficiently and safely transport and store the tables, saving time and money.

BUFFET & LIVE COOKING

The Rack Cube and the Foldable Cool Cube continue our dedication to a seamless and inspiring buffet and live cooking presentation, accompanied by a collection of shrouds that are fit for fine hospitality. Making operations flexible and more mobile and crafted to elevate your guests' experience, these ranges take your 21st century service to a new level.

BEVERAGE

We take your beverage service seriously. Our designs will excite your guests and provide your staff with exemplary tools. IHS takes a holistic view of all your food and beverage offerings.





IHS Pop Tops in use at the Crowne Plaza in Hobart, Tasmania, showcasing the modern aesthetic of linen-free dining and our cutting-edge Tomorrow Range.



CONFERENCE & BANQUET

A new era
in tables.



OUR PRODUCT | **TOMORROW RANGE**

Conference & Banquet Pop Top.

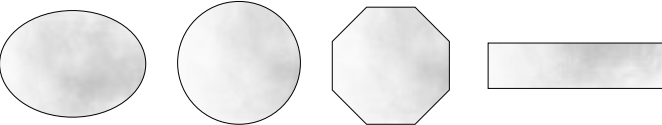
MULTIFUNCTIONAL TABLE OVERLAYS

Maximise the versatility of your tables, converting a conference to banquet in minutes or extend the seating capacity of your conference tables.

Spend less on a multitude of shapes and sizes and save more in the long-term by investing in a table that can shapeshift for you. Pop Tops securely attach to our Rollaway conference tables, providing venues with operational flexibility and efficiency.

Concept: Nick Polidoros
Design: Nick Polidoros & Glenn Bevan
Engineering: Nick Polidoros & Glenn Bevan

[PLAY VIDEO](#)



CONFERENCE & BANQUET

Moving you effortlessly and safely.

Tugger

[PLAY VIDEO](#)

ELECTRIC TRANSPORTER

Born from the frustration of heavy hospitality logistics, the IHS Tugger is the ultimate energy-saver when it comes to moving around.

Simply click transport trolleys onto its tail and effortlessly move your tables using its rechargeable electric motor which is designed to be operated by any level of staff.

Reduce Occupational Health and Safety risks, minimise set-up times and save thousands.



Concept: Nick Polidoros



Bring the hum and the heat of the markets off the street and into your food presentation.

Melbourne Convention & Exhibition Centre

BUFFET & LIVE COOKING

Bringing hawker street-style indoors.

Awning

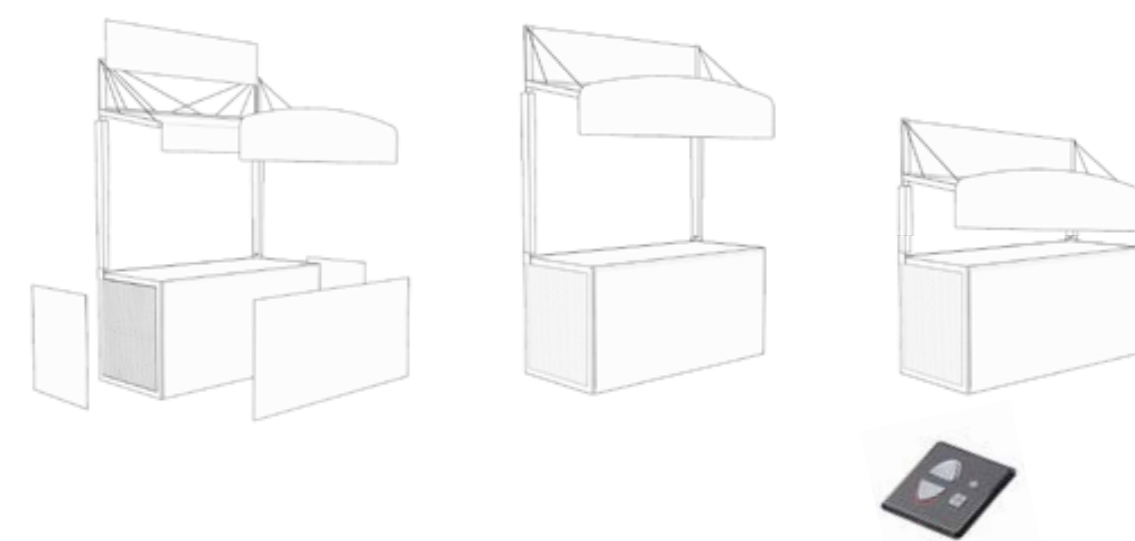
[PLAY VIDEO](#)

LIVE COOKING ACCESSORY

Do away with formalities and typical dining formats - the Awning is all about the wow factor.

Removable signage, battery-charged lights and magnetic panels transform any cooking station into a theatrical hub that can be dressed for any occasion.

Furthering operational ease, the awning is retractable by remote control, allowing the station to manoeuvre any height restrictions.



Concept: Melbourne Conference & Exhibition Centre

Design: Nick Polidoros

Engineering: Glenn Bevan & Michael Polidoros

MELBOURNE CONVENTION AND EXHIBITION CENTRE

Create spectacle throughout your event spaces with our fully customisable Awning range. Your guests will be transported.



BUFFET & LIVE COOKING

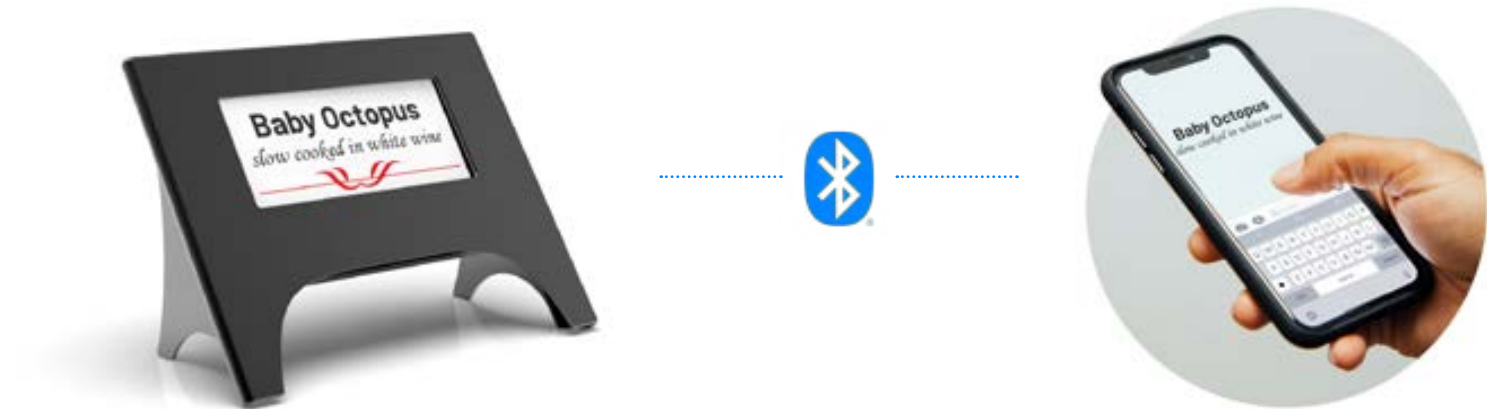
Buffets just got smarter.

E-label

DIGITAL NAMING DISPLAY

Do away with printed labels and the laborious task of hand-crafting tent cards with our custom, wireless e-labels that display information in real time.

Programmable within seconds and featuring a range of customisable fonts, our sleek, easy-to-operate digital signs will save you hours creating wayfinding, naming menu offerings and highlighting dietary needs.

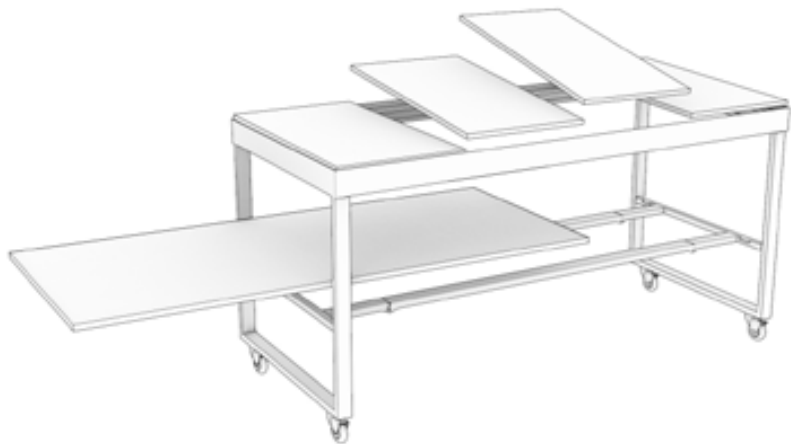
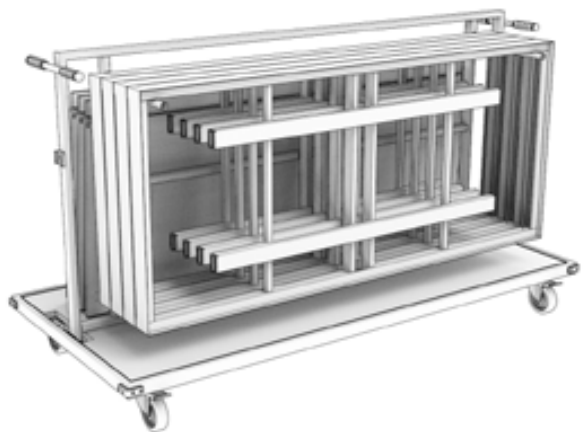


Concept: Liviu Raulea
Design: Nick Polidoros & Gurbir Singh
Engineering: Gurbir Singh



The Foldable Cool Cube epitomises true mobile cooking. Guests are enthralled by the theatre that can be created anywhere throughout a property.

Marriott Dead Sea Jordan Valley



BUFFET & LIVE COOKING | BEVERAGE

Convert from
table to kitchen
to beverage in
seconds.

Folding Cool Cube

[PLAY VIDEO](#)

INTERCHANGEABLE CULINARY INNOVATION

A revelation in transitional functionality.

The Cool Cube just got cooler. With all the same capabilities for insertable appliances, detachable screens and reversible tabletops, it's now fully collapsible and transportable allowing for functions in any environment.

Concept: Nick Polidoros

Design: Glenn Bevan & Michael Polidoros

Engineering: Glenn Bevan & Michael Polidoros

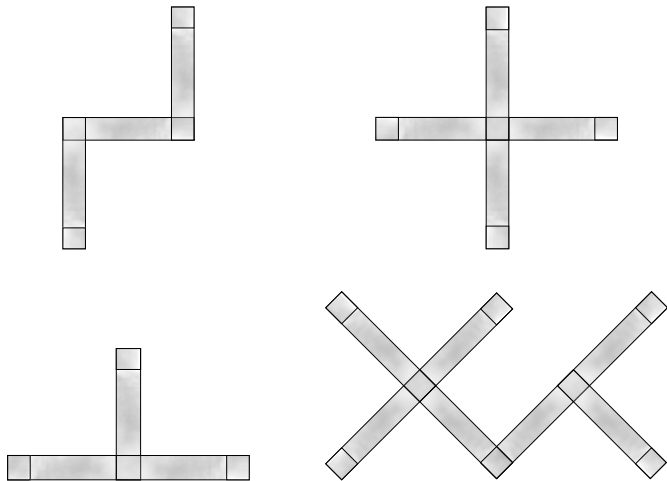


No moving parts. No tools needed.
Just ultimate speed and mobility.



BUFFET & LIVE COOKING | BEVERAGE

Demand attention.
Create emotion.



Rack Cube

PLAY VIDEO

MODULAR CATERING SYSTEM

Stand out from the rest. With the best.

With interchangeable shelves, mobile battery operation and the ability to change the ambience and interaction within a space in seconds, the Rack Cube is becoming a staple in some of the most renowned venues across the world.

Create unique layouts by linking towers with shelves. The ultimate multi-use design, go from Buffet to Live-Cooking to Beverage – this system can do it all.



Concept: Knud Bundgaard
Design: Nick Polidoros
Engineering: Glenn Bevan & Michael Polidoros



BUFFET & LIVE COOKING | BEVERAGE |
CONFERENCE & BANQUET

A new elegance.



OUR PRODUCT | TOMORROW RANGE

Tapered Leg

DESIGN VERSATILITY

We are always looking to innovate.

We gave some of our Legacy range a makeover by adding the tapered leg. This elegant feature is the perfect combination of classic and contemporary design. Available in the Cross Cube, Rollaway and Deco ranges. Sometimes it is the simplest design change that can create a delicate touch of class.

Concept: Nick Polidoros

Design: Nick Polidoros



MGM RESORT NATIONAL HARBOR WASHINGTON DC

**MGM National Harbor
wanted to stand out
from the increasingly
competitive event market
and installed over 1,500
individual pieces of IHS
equipment.**



BUFFET & LIVE COOKING

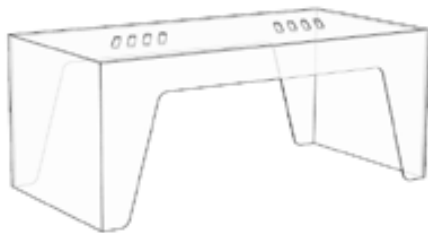
Safely frame your food artistry.

Guards and Shrouds

BUFFET AND DINING PROTECTORS

Created with some of the world’s best chefs, our shrouds and guards collection have been designed with invisibility in mind.

We know the fine artistry that goes into food design, which is why these products are crafted to let culinary delight take centre stage while keeping customers safe and food clean. Available for both hot and cold service.



Box guard



Dome guard



Wave guard



Conservatory at Crown Melbourne

Concept: Nick Polidoros
Design: Nick Polidoros
Engineering: Gurbir Singh



BUFFET & LIVE COOKING | CONFERENCE & BANQUET

Make your guests
feel at home.

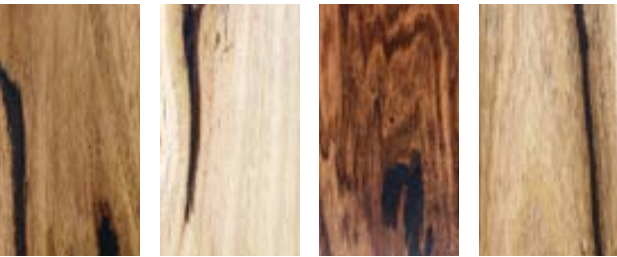
Distressed timber

COLOURS AND FINISHES

We've taken some IHS classics to another realm with distressed wood finishes that give spaces a warm, residential feel.

Choose from our extensive range of colours to meet any design brief. Experience some of the finest artisanal workmanship the industry has to offer.

Concept: Nick Polidoros
Engineering: Nick Polidoros





BEVERAGE | BUFFET & LIVE COOKING

Take service to another level.

Retractable Action Station

[PLAY VIDEO](#)

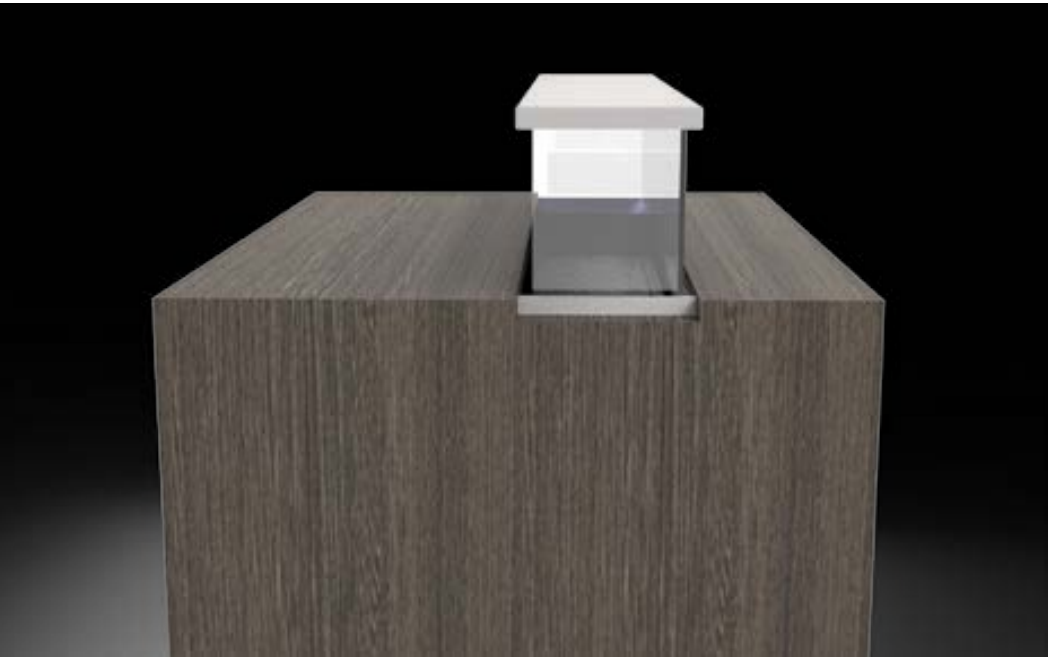
MULTIPURPOSE POP-UP COUNTERTOP

The retractable action station demonstrates multi-use like nothing else.

Use it as a buffet, a bar or a credenza. A station has never worked so hard and so well. Remote-controlled, the top rises from the interior to create a bar ledge, or even a sneeze guard. Equip your staff with unique service settings and add an element of theatre to surprise your guests.

Concept: Nick Polidoros
Design: Nick Polidoros
Engineering: Glenn Bevan

OUR PRODUCT | **TOMORROW RANGE**



BUFFET & LIVE COOKING

The ultimate blend of service and entertainment.

Media Table

PLAY VIDEO

PORTABLE SMART TV

Bring the power of image and motion to your next event.

Customise settings to reflect your clients’ image and profile – video reels, photographs, logos and marketing collateral. The screens can be top or forward-mounted to suit your needs. The units are safety-proofed to prevent shattering and scratching in transit.



Crown has been the jewel in Melbourne’s luxury sector for over 20 years. We’ve partnered with them from the very beginning to create their impeccable standards of service.



Interactive Table

DIGITAL TOUCH SCREEN

Add a whole new dimension to your guests’ experience.

An information desk one minute, a menu display the next. Our Interactive Table is designed with screen protection and an easy-to-clean durable surface that will withstand frequent use.

Concept: Russell Clamp
Design: Nick Polidoros

CONFERENCE & BANQUET |
BUFFET & LIVE COOKING |
IN-ROOM DINING

Complete cordless freedom.

Revma

MOBILE BATTERY OPERATION

As other industries embrace rechargeable battery solutions, why should hospitality be any different?

We developed Revma to take full advantage of the advances in cordless technology. IHS did it first and we continue to pave the way for remote F&B operations. Flexibility and freedom are at the core of this innovation. Do away with unsightly and unsafe cords and use Revma for ultimate, reliable battery operation in any location.

Concept: Nick Polidoros

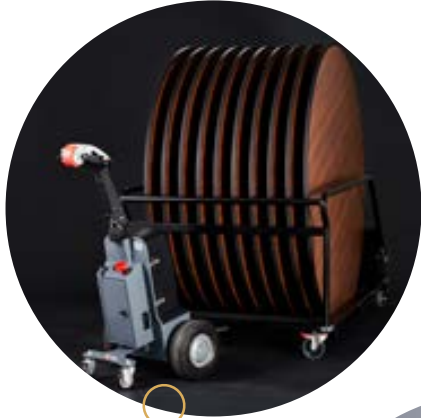


Cordless battery live cooking at
Parkroyal Melbourne Airport

BUFFET – SET UP A BUFFET ANYTIME,
ANYWHERE, INDOORS, OR OUT.



TUGGER – MOVE, SET UP AND TRANSPORT
YOUR EQUIPMENT EFFORTLESSLY.



TOASTER – NO MORE COLD
TOAST IN ROOM SERVICE.



LIVE COOKING – CREATE CULINARY
THEATRE ANYWHERE, ANYTIME.



FLEXIBILITY IS AT THE CORE OF OUR REVMA TECHNOLOGY.

Concept: Nick Polidoros
Design: Nick Polidoros

GAYLORD NATIONAL
RESORT AND CONVENTION
CENTER, FORT WASHINGTON,
MARYLAND, USA

Selected by the world's
finest destinations to
bring their luxury to life.



Over 50,000 sqm of event space requires clever service solutions. Our conference, banquet and buffet tables and action stations have been hand-selected by the Gaylord National Resort & Convention Center in Maryland, USA, enabling seamless set-up and pack-down and a beautiful guest experience.

We live and breathe
hospitality.



Paul Petersen
Special Projects
Europe



Krisztina Bodzsar, Mark Levy, Meghan Webster and
Global Partnerships Director, Carolyn Gibson

We collaborate.
We create.

Genuine innovation, real people...

The Americas

Europe

Middle East

Asia

LEGACY RANGE

You may think you can't afford us, but quality is priceless.

In-room dining

Room service is where the groundbreaking innovations began for IHS and because of this, we're proud to boast the most extensive suite of original IRD products on the market.

Conference and banquet

Our designs in this space have re-shaped the way the industry operates, pioneering naked banquet and conference solutions for serious savings and money-making. Others imitate it, but only we truly understand how to deliver it.

Beverage

We invest as much thought into beverage solutions. Our range of bars and back bars allows you to create a stylish setting anywhere, indoors and out.

Buffet and live cooking

We've been mastering the art of table science for decades as part of our passionate study of how design can affect performance, excite the senses and move your bottom line with an astounding return on investment.



In-Room Dining

Unprecedented room service innovation.

Room Service is where it all started for us. From the challenge of finding the perfect trolley, we began the pursuit of what was yet to be invented and overcame fundamental design flaws.

This has continued to inform our design and engineering approach for decades, building a legacy of In-Room Dining innovations.

From trays to racks, to trolleys to butlers, this range has been painstakingly crafted to make every motion of service beautiful.

Motivated by our guiding philosophy that room service should never be a compromise, we've unlocked a wealth of opportunity in the art of In-Room Dining, transforming it into a highly lucrative part of hospitality.

Intelligent, thoughtful, light-touch and high-taste, this range has been touted as 'extraordinary' and 'legendary' and is one of our most awarded series.

- | | | |
|--------|----------|----------|
| BUTLER | FREEFOLD | FREEHEAT |
| T-FOLD | RESORT | CADDY |

Our high-end collaborations are our proudest moments. Working with design icon Armani in Dubai brought to life our much-lauded Butler In-Room Dining System.



IN-ROOM DINING

5-star service
delivering the
royal treatment.

Butler

[PLAY VIDEO](#)

VIP SERVING MODULE

Designed in collaboration with luxury extraordinaire Casa Armani, this flawless service system truly is one of the world's greatest.

We strove to bring back the heady days when room-service was a restaurant-like experience, full of theatre and luxury - the flutter of crisp linen, beautiful silverware and white glove service. Room service will never again be a compromise, but a memorable feature of your guests' stays.

Crafted to move with shifting needs of hospitality, from beverages to full meal service, this is a design feat worthy of its celebrity status.



Concept: Casa Armani
Design: Casa Armani
Engineering: Nick Polidoros

IN-ROOM DINING

Freefold

PLAY VIDEO

MOBILE SERVICE TROLLEY

An elegant staple in any In-Room Dining department.

Featuring ergonomic design and 5” precision castors, the Freefold effortlessly glides through your service areas and guest room corridors.



IN-ROOM DINING

Freeheat

PLAY VIDEO

MOBILE FOOD HEATING

Designed to the highest international food safety standards, our Freeheat maintains the longest safe-serving temperature zones.

UL certified and featuring easy-clean shelving, a ready light and smart heat retention, the Freeheat is the benchmark in mobile heating systems. The stylish finishes of the warmer will complement your interiors and not present an industrial look to your guests.



IN-ROOM DINING

Caddy

MOBILE FOOD STORAGE

Deliver 5-star service with our well-organised safe housing for your entire room service system.

The Caddy provides energy efficiency and electrical safety. Optional timer technology ensures that warmers are ready to go during your busiest service windows.



IN-ROOM DINING

Buggy Box

FOOD DELIVERY FOR RESORTS

Why should resorts settle for less?

Sitting on the back of electric carts, the Buggy Box allows you to reliably deliver to private villas, bures, and over-water accommodation. Provide fine dining anywhere.



IN-ROOM DINING

Z-Rack

PLAY VIDEO

TRAY DELIVERY SYSTEM

The perfect holding, delivery and storage system.

Store your trays with ease and deliver food at its required temperature.

Detachable wire shelves ensure exceptional levels of hygiene by preventing food build-up. Adjustable shelf heights cater to the scale of your delivery.



IN-ROOM DINING

Smart Tray

PLAY VIDEO

DINING & SERVICE TRAYS

Durability meets luxury service.

Designed by hospitality experts who know the fast-paced demands of the industry and the cost of damage, this is a tray you can drop without worry.

Featuring injected polyurethane (Rock edge™) to prevent chipping and splintering, our smart trays offer a range of inserts such as laminate, acrylic, and rubber without compromising their stylish appearance.



Combine the Z-rack with the Freeheat to deliver tray service at its optimal temperature.



The Xilo range gives your meeting rooms a more pared-back, residential feel with warm timber finishes, showcased here at The Langham New York.

Conference & Banquet

A perfect symphony of moving parts.

The systems that spearheaded linen-free.

For thousands of years, people have gathered at tables to meet, break bread and formalise the ideas that have gone on to change the world.

Crafted with ROI and sustainability in mind, our ranges save thousands on linen costs as well as reducing water and energy consumption year after year.

Our conference and banquet systems have been developed with amazing attention to detail to withstand the high demands of operations and add aesthetic appeal to the experience.

The thought that has been put into storage and transport means these tables are an enduring investment that will meet your needs for years to come.

- ROLLAWAY
- T-FOLD
- XILO



CONFERENCE & BANQUET

Mastering the science behind long-term linen-free tables.



Rollaway

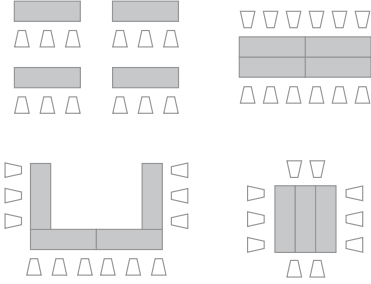
PLAY VIDEO

CONFERENCE & BANQUET TABLES

Naked presentations are a style we pioneered over three decades ago and have since gone on to save some of the best hotels and event spaces in the world thousands in their operational costs.

It's a table that never needs carrying and whose speed of handling is five times faster. The edges are designed to provide seamless linking of tables over a myriad of configurations. Create imaginative conference set-ups or provide a modern square dining experience.

These tables does not have an inch of sway or rock.



CROWNE PLAZA TERRIGAL

**Collaborating
with the best in
the world and
at home.**



When Crowne Plaza properties throughout Australia wanted to upgrade their brand standards and customer experience, they trusted IHS to realise their vision.

CONFERENCE & BANQUET

T-Fold

PLAY VIDEO

MULTI-PURPOSE CONFERENCE TABLE

Roll in, set-up and lock into place with superior stability.

A tilt-top table that has been engineered to perfection. With optional power capabilities, cable management and modesty panels, the T-Fold is ideal for executive suites or smaller events.



CONFERENCE & BANQUET

Xilo

PLAY VIDEO

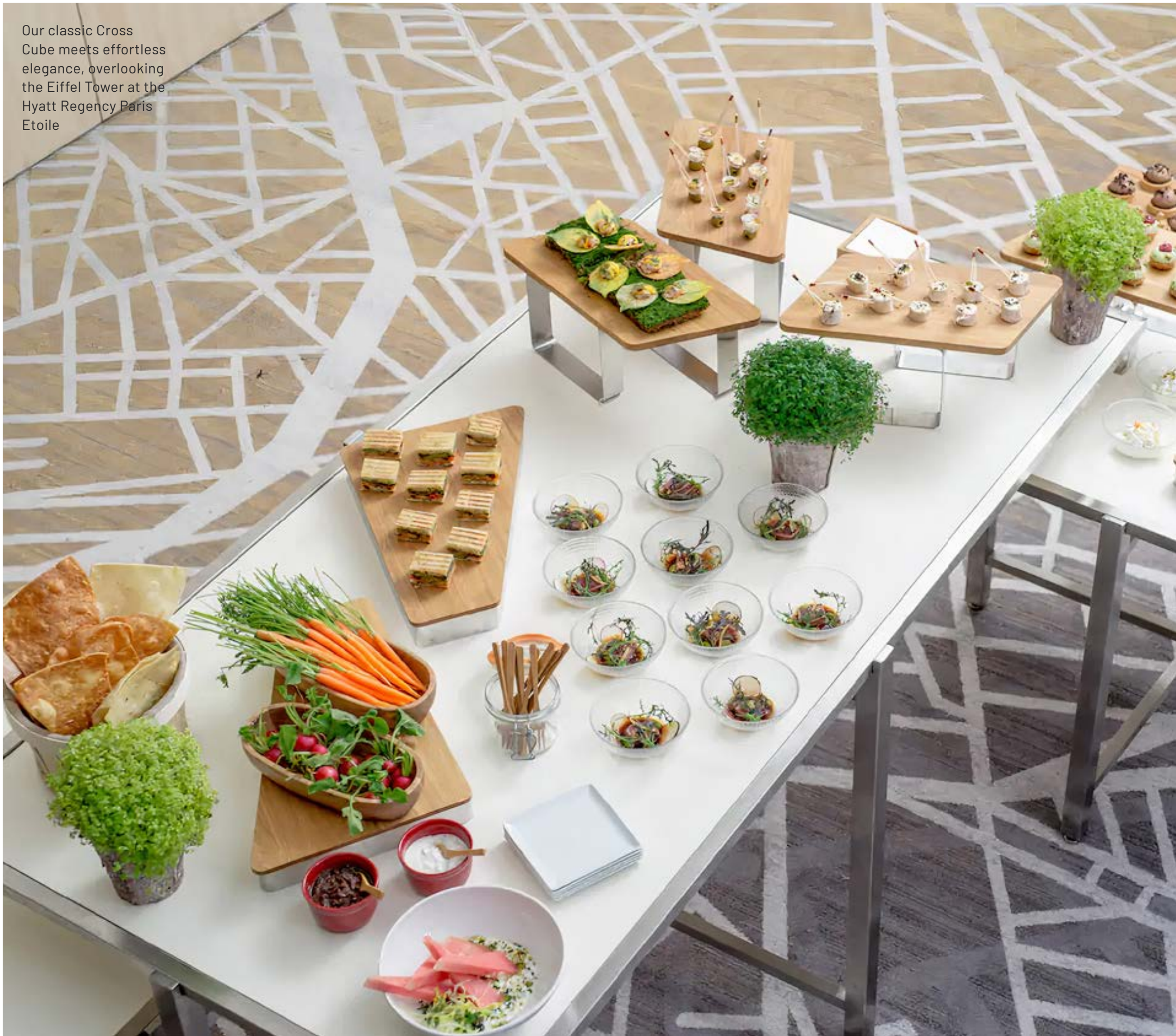
MEETING AND BANQUET TABLE

A world-first natural timber table that folds and stores with ease.

Our residential-style Xilo table is perfect for a more pared-back, organic set up for those more intimate meetings. While offering impressive stability, optional built-in power meets 21st century demands.



Our classic Cross
Cube meets effortless
elegance, overlooking
the Eiffel Tower at the
Hyatt Regency Paris
Etoile



Buffet & Live Cooking

Masters of table science and multi-usage.

From dimly-lit intimate gatherings and elegant ensembles to large-scale galas and glamorous events, our buffet and live cooking ranges are designed to transform any event space with an astounding return on investment.

Improve productivity, save thousands in set-up and pack-down costs and express your creativity.

Enthral your guests with these showpieces that are available in artistic glass, veneers, onyx, or laminate tabletops.

This is where fine furniture meets operating equipment.

CROSS
CUBE

CHIC
CUBE

COOL
CUBE

DECO
CUBE



The smooth curves of our arched leg designs adapt to any décor – modern or classic. On show here at Parklane Luxury Collection Resort & Spa, Limassol, Cyprus.



BUFFET & LIVE COOKING | BEVERAGE

Smart foldable design.



Cross Cube

[PLAY VIDEO](#)

BUFFET AND COCKTAIL TABLES

A whole new world of greater, multi-use tables.

We have furnished some of the grandest event spaces in the world and know what is required to meet the demands of organisers and guests alike. That's why the Cross Cube has been engineered with logistical ease and storage in mind. Our solutions protect your investment and generate profits.

The hero of our buffet collection, the Cross Cube is the world's most popular system and provides reversible tabletops, long-term linen-free design, flexibility and customisation. Roll in with ease and within 10 minutes you are set up to serve over 300 guests. Others have copied it, but none have mastered it.

HILTON LONDON TOWER BRIDGE

When Hilton International revolutionised their buffet presentations by going linen-free, Hilton Tower Bridge was among the first to elevate their brand standards with a modern, yet elegant aesthetic.



BUFFET & LIVE COOKING | BEVERAGE

Chic Cube

BUFFET, NESTING & COCKTAIL TABLES

Where ultra-modern style contrasts perfectly with an architectural edge.

An interior designer's dream, our Chic Cube comes with customisable onyx, stone, woodgrain, glass and laminates to match its surroundings. The perfect aesthetic and service addition across all food and beverage operations. Easy to transport and store.



BUFFET & LIVE COOKING | BEVERAGE

Cool Cube

[PLAY VIDEO](#)

BUFFET, NESTING & LIVE COOKING TABLES

Fine furniture meets effortless operation.

Pre-prepare your service back-of-house and discreetly glide your presentation into your service area. Interchangeable tabletops are available in glass, veneer, onyx or laminate – or use our insertable appliances to transform from buffet to live cooking.

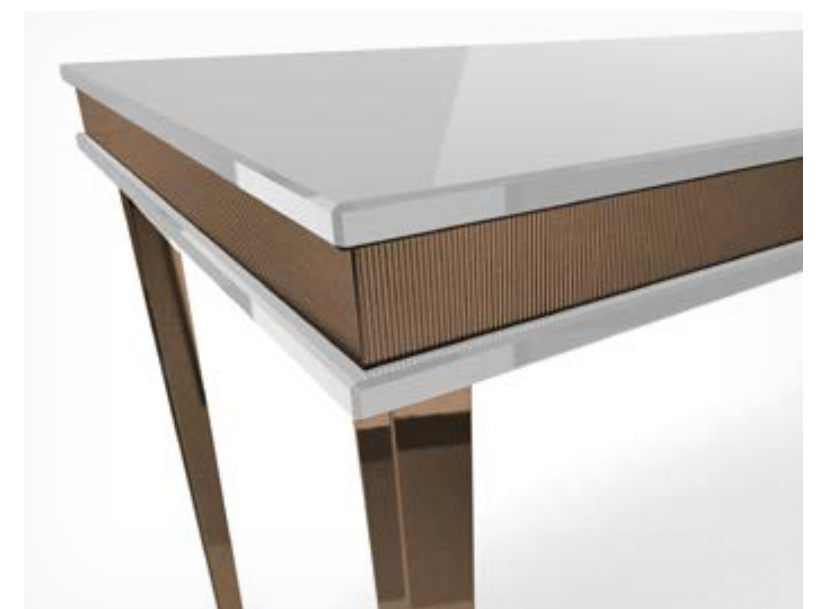
Set up in seconds, roll in and show off.



Hilton Sydney



Langham Melbourne



BUFFET & LIVE COOKING

Art deco elegance
with a modern
edge.



Deco Cube

BUFFET, NESTING & LIVE COOKING TABLES

The elegant star of our front-of-house offering.

Crafted down to every detail, this design brings a taste of elegance into any space, especially heritage properties.

The Deco Cube offers all the multi-use benefits of our other Cube ranges and sports fluted fascia and chamfered tops available in stone and laminate. Touted as our most beautiful piece of furniture, your guests will want one for themselves.





Four Seasons Ten Trinity

BUFFET & LIVE COOKING

Commercial capabilities with designer looks.



Action Stations

MOBILE CULINARY SOLUTIONS

Cater without restriction.

Featuring every conceivable culinary requirement to provide front-of-house cooking to impress your guests, this is what you need at every event.

The Action Stations also provide a beautiful canvas for your buffet presentation with fully customisable options to suit any design or budgetary considerations. Crafted to withstand outdoor as well as indoor use.

Modular Beverage Solutions

Effortless beverage service to match your culinary presentations.

Our bars & back bars add even more glamour to your guest offerings.

Be it a break-out room, lobby bar or poolside cocktails, our bars can be customised to operate in any environment.

This range will complement our buffet and live cooking designs or stand alone as statement pieces.



The mobile bar that looks like it belongs anywhere. The St Regis San Francisco combine it with our Cross Cube cocktail tables to create a versatile event space and heightened guest experience.

BEVERAGE

Front & Back Bars

MODULAR BEVERAGE SOLUTIONS

Mix, shake and stir your way effortlessly through any event in any area of your property.

Provide your staff with the tools to ensure premium service. Display your cocktail ingredients, show off your glassware or create spaces for beverage theatrics. These unique units can also be incorporated into your buffet set-up or even used as room dividers - the possibilities are only limited by your imagination.



Taking bar service to a whole new level - literally. Fully customisable and transportable, and sleek. On show here at the Peninsula Chicago.

Video gallery

Conference
& banquet

In-room
dining

Buffet, live
cooking &
beverage

Company videos



Profits can be achieved responsibly...

Saving your bottom line and the planet

Environmental innovation has been a central consideration to how we design from day one. From material selections to developing ways our clients can reduce their water and energy use, we're continually working to minimise our impact on the planet.

Replantation wood

We select our materials carefully. Instead of native timbers, our designs use MDF generated from quick-growing hybrid pine plantations approved by the Good Environmental Choice Association. We source green-rated vendors and use environmentally-conscious packaging.

Stainless steel over chrome

We rally our clients to choose recyclable stainless steel over resource-guzzling chrome and powder-coated options. As well as being environmentally friendly, stainless steel offers durability and aesthetic appeal that stands the test of time. Our products aren't destined for landfill – they're designed for the long-term.

Energy

IHS designers are constantly looking at ways to conserve energy and reduce waste. Our naked conference and banqueting ranges provide linen-free operations which eliminates the ongoing costs that would be associated with laundering.

The Rollaway range helped our partner, Melbourne Convention & Exhibition Centre, achieve its 6 star green environmental rating.

Sustainability through timeless design

Everything we do is designed and manufactured to operate and store seamlessly for years to come. Timeless design will see the equipment transcend trends that come and go.

The multi-use aspect of our designs ensures that you are not buying unnecessary products.

Intellectual Property



THEY CAN
IMITATE YOUR
STYLE,
BUT THEY CAN'T
IMITATE YOUR
CREATIVITY.



PATENTS AND REGISTRATIONS

Cross Cube table, table top, table top frame, table base
EM002182048-0001 / EM002182048-0002 / EM002182048-0003 /
EM002182048-0004 / AU2013206099 / US8925468 / USD692709 / USD692708 /
USD744268 / USD744267 / USD693161 / USD703473 / USD744266 / USD708463 /
USD753944 / USD749880 / USD785988 / USD749881 / USD750403 / USD662735
/ USD693613 / GB90021820480001 / GB90021820480002 / GB90021820480003 /
GB90021820480004

Cross Riser USD693162 / USD693157 / USD693614

Z-Rack mobile tray rack GB2074165

T-fold service trolley USD744712 / EM002400663-0001 / EM002400663-0002

Freefold folding room service table GB2074166 / AU350784 /
AU358785 / GB90024006630001 / GB90024006630002

Caddy vertical table truck AU2010202334 / EP2258599 / US9809241 /
DE2258599 / GB2258599

Rack Cube catering tower & trays AU201815386 / AU201815387 /
AU201815388 / EM006286209-0001 / EM006286209-0002 / EM006286209-0003 /
US29/682507 / GB90062862090001 / GB90062862090002 /
GB90062862090003

Table skirting panel EM001661760-0001 / GB90016617600001 /
USD653880

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Albania, Algeria, Antigua and Barbuda, Armenia, Australia, Austria, Barbados, Belgium, Bosnia, Botswana, Brazil, Bulgaria, Canada, Central African Republic, China, Colombia, Congo, Costa Rica, Croatia, Cuba, Cyprus,

Czech Republic, Denmark, Dominica, Ecuador, Egypt, Estonia, Eurasia, Europe, Finland, France, Georgia, Germany, Greece, Honduras, Hungary, Iceland, India, Indonesia, Ireland, Israel, Italy, Ivory Coast, Japan, Kazakhstan, Kenya, Laos, Latvia, Liberia, Libya, Lithuania, Luxembourg, Macedonia, Madagascar, Mexico, Moldova, Monaco, Mongolia, Morocco, Mozambique, Namibia, Netherlands, New Zealand, Nicaragua, Nigeria, North Korea, Norway, Papua New Guinea, Philippines, Poland, Portugal, Romania, Russia, Serbia and Montenegro, Sierra Leone, Singapore, Slovakia, Slovenia, South Africa, South Korea, Spain, Sri Lanka, Sudan, Sweden, Switzerland & Liechtenstein, Syria, Tanzania, Trinidad and Tobago, Tunisia, Turkey, Uganda, Ukraine, United Arab Emirates, United Kingdom, United States of America, Uzbekistan, Vietnam, Zambia, Zimbabwe.

Our culture

We’ve been a passionate family-born and run business from day one.

Inspired by my father Vasilis’s bold courage and belief in something better, we’ve grown a culture that mixes professionalism with passion. And you can see it in everything that we do as a business.

We want to be the best at what we do – and that’s the people we attract. From here in Australia to our offices overseas, our team is made up of those who want to do things that haven’t been done before, who want to move the industry forward, and not just move with it.

We have a passion for seeing potential and a commitment to constantly elevating our clients’ operations through our innovations and systems.



**“It’s all rock & roll.
We wrote our song and thank
you for playing along.”**

I’ve spent over 35 years crafting some of the best furniture for the hospitality industry. And my experience has led us to this.

Hospitality is a dance, a choreography, a symphony of moving parts that, once you get right, you move people emotionally, effortlessly and commercially. And once you do that time and time again? You’ve got a best-selling album of greatest hits.

We’re constantly inspired by greatness here at IHS, and I’m incredibly proud of the way we’ve shaped the industry over the decades. Many have tried to emulate us and failed. Because true beauty and true innovation – well, that’s inimitable.



THANK YOU FOR MOVING US

- John Guccione

Knud Bundgaard

John Dobie

Charlie Caruso

Bill Dwyer

Glenn Bevan

Dimitri Stronghillis

Gerd Koidl

Walter Wagner

Diane Losa

Richard Bateman

Byron Wright

Lubosh Barta

Eugene Stahl

Klaus Dowling

Frank Ansell

Sig San Jose
- Paul Lakshewitz

Frank Burger

Jag Bal

Philip Papadopoulos

Joe Jackson

Casa Armani

Peter Liakopoulos

Ken Tobias

Evangeline Sanopoulos

Edwin Cameron

Helen Fanning

Nick Drougas

Andrew Drougas

Massimo Di Luca

Dennis Agelopoulos

John Polidoras

And most of all ...

Vasili, Georgina & Sue Polidoros

Sponsorships & Awards

Bocuse d'Or Australia Sponsor, Manufacturing Hall of Fame finalist, Hong Kong Good Employer Charter, Telstra Business Award finalist, Hotelympia Innovation Award finalist (Design), AHA Award for most innovative product, HA&D Award Reader's Choice Winner, Hong Kong.





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