"Brands are starting to show the twin (bed) popping up. We’re going to see a change, and we’re going to see an invention of a new bed, which will be the twin, but it's going to be the extended length. It's going to become a new standard." — Bob Kraemer, principal, Kraemer Design Group

"Guests will be able to) choose different floors. Maybe there’s a quiet floor; maybe there’s a party floor or a mindfulness floor or an empowerment floor. The hotelier is in charge, and the hotel provides the different experiences." — Cristina Villalón, co-founder, principal interior designer and director of Álvarez-Díaz & Villalón Design Group

"Meeting spaces are going to evolve into multi-functional spaces rather than dedicated meeting rooms. (Hotels) have to be willing to move away from classic theatre-style rooms or boardrooms for the sake of creating casual spaces that feel authentic and approachable, and are ultimately an extension of the lobby." — Javier Egigioisco, SVP and managing director, Arlo Hotels

"Hotels’ responsible business practices will extend to hotel meeting spaces. Groups will expect environmentally friendly meetings that offset the carbon footprint of every meeting, reduce food waste and eliminate single-use plastics." — Aly El-Bassuni, chief operating officer, Arlo Hotels

"Meeting spaces are going to become more like studio workshops or informal spaces that can be customized for specific needs—movable, flexible furniture, they should all have a kitchenette and the wall space should be flexible." — Cristina Villalón, co-founder, principal interior designer and director of Álvarez-Díaz & Villalón Design Group

"The design is going to try to capture the idea that this is your place, your home—it’s going to become much more of a living room.” — Bob Kraemer, principal, Kraemer Design Group

"Roving robots. We expect to see robots serving a bigger role in the future of hotel operations, security and support. … With cameras, microphones and speakers, they will be equipped to answer common, multilingual questions about the hotel—which way to the bathroom?—and alert human support when necessary." — Ron Swidler, chief innovation officer Gettys Group

"Thinking convenience, (there might be) an automated mobile cart with snacks and beverages that moves around, comes to you and you grab whatever you want and it automatically charges to your account. … this will be kind of a tech transitory decade. You're going to need to have the analog but definitely all of the convenience of mobile. You can order your food from your phone and have it delivered wherever you are. If you’d rather have a traditional meal in a nice setting, then there’s going to be that option as well." — Cristina Villalón, co-founder, principal interior designer and director of Álvarez-Díaz & Villalón Design Group

"The restaurant has to be an outside-facing element. It needs to be truly thought of as third space. We are going to continue to see that." — Bob Kraemer, principal, Kraemer Design Group

"The bar will still remain; most people still love sitting at the bar. However, the service will be automated via touchscreens so that you can order a drink whenever you want instead of having to wait to get the bartender’s attention." — Shay Lam, managing executive, studio creative director, TPG Architecture

"You’ll still have the bartender … this will be kind of a transition decade. You’re going to need to have the analog but definitely all of the convenience of mobile. You can order your food from your phone and have it delivered wherever you are. If you’d rather have a traditional meal in a nice setting, then there’s going to be that option as well." — Ron Swidler, chief innovation officer Gettys Group