

MONTE-CARLO
SOCIÉTÉ DES BAINS DE MER

MONTE-CARLO BAY
HOTEL & RESORT

Press kit 2019

Where our spirit meets your style



CONTENTS

- I. Monte-Carlo Société des Bains de Mer, an innovative experience
- II. Frédéric Darnet, Managing Director
- III. Quality and modern accommodation and services
- IV. Wellness and leisure facilities
- V. Creative gastronomy by Guide Michelin starred chef, Marcel Ravin
- VI. The Bay Casino
- VII. Working in a chic and casual atmosphere
- VIII. A “green” approach and commitment
- IX. Awards and distinctions
- X. Useful information
- XI. About Monte-Carlo Société des Bains de Mer
- XII. About Preferred Hotels & Resorts

I. Monte-Carlo Société des Bains de Mer, an innovative experience

In the early 2000s, the development of tourism and the attractiveness of the Principality led the Monte-Carlo Société des Bains de Mer Group to increase its hotel capacity. Avant-garde and keen to preserve its reputation for excellence, the brand imagined a hotel concept new to Monaco, remaining within the codes of Mediterranean palaces with neo-classical architecture featuring arches and colonnades. In 2005, a new sumptuous establishment rose from the sea: the Monte-Carlo Bay Hotel & Resort.



The demand for a modern development required high technical expertise as the hotel is entirely designed on the sea. The project, led by the Brussels-based architecture firm, L'Atelier d'Art Urbain, and Monegasque architect Louis Rué, developed the idea of an 'L' shaped building with three towers benefiting from optimal orientation on the Mediterranean Sea. Like a magnificent peninsula, the Monte-Carlo Bay Hotel & Resort can now meet the demand of a clientele in search of quality, comfort and modernity. It offers a chic and casual atmosphere, conducive to relaxation and escape.

A unique development in Europe, a sandy-bottomed lagoon meanders through the hotel gardens. This exceptional lagoon winds through terraces, waterfalls, kiosks and green islets. The latter, designed by famous landscape architect Jean Mus, are an invitation to relaxation. Surrounding the lagoon, up to 1,500 plants of different species and varieties indigenous to exotic environments thrive. Four influences permeate the scene: Mediterranean, with olive trees and cypresses, tropical with palm trees, Italian with orange trees sublimated by terra cotta and finally Mexican with cacti blended with the rockery. The meticulous selection of plants, flowers and shrubs was guided by a quest for harmony of colours, foliage and texture, but also by the marriage of scents. At the heart of this peaceful haven created to resemble a private residence, every detail is directed to the awakening and exaltation of the senses. The smell of jasmine impregnates the terraces and solariums, heightening moments of peace and tranquillity. On the edge of the pool, waterfalls and their sweet music create an enchanting mood amongst the orange, lemon and mandarin trees, which arouse the taste buds. Not to mention ornamental plants called 'birds of paradise', flowering throughout the winter, extending the pleasure of the eyes. With the creation of these gardens, the Monte - Carlo Bay perpetuates a tradition that Monte-Carlo Société des Bains de Mer inaugurated 150 years ago: gardens, groves, pavilions, footpaths are carefully designed to create a dramatic change in scenery and an idyllic setting.



Where our spirit meets your style

II. Frédéric Darnet, Managing Director



After having obtained an MBA in Hotel Management and Finance from the Glion Institute of Higher Education, Frédéric Darnet continued to study Marketing and Management at the prestigious Cornell University in the US. Following which he became Operations Manager of the Nice Acropolis complex, managed by the Accor group. He then took over management of the Novotel Coralia in Chamonix before managing the Carnac Centre in Brittany. His experience and his vision, whereby he aims to unite hospitality and luxury thalassotherapy, led him to work in Corsica and in Sardinia where he managed the Porticcio site, the Coralia Club Marina, and the opening of the Sofitel Timi Ama, respectively.

In 2003, after launching the France Thalasso Operations at the Paris Accor head office and participating in the opening of sites abroad, Frédéric Darnet stepped down in search of new horizons such as aeronautic negotiation and even television communication. With extensive experience and strong determination, Frédéric Darnet is constantly on the lookout for new challenges. He is also a top athlete and takes challenges in his stride with an approach and essential values drawn from his sporting experience, such as rigour and respect for human values. In 2006 he joined the Monte-Carlo Société des Bains de Mer Group and took over management of the Thermes Marins Monte-Carlo, which has become a benchmark establishment as a pioneer in new technology in preventive health care, well-being and beauty.

Within the Monte-Carlo Société des Bains de Mer Group, Frédéric Darnet has actively taken part in managing innovative projects such as the organisation of the unmissable Boxing Bonanza tournaments, the launch of the Monaco 24/7 casinos and the development of the Cercle Monte-Carlo loyalty card. His ideas and enthusiasm also led him to manage La Rascasse, a bar located in the port of Monaco that just has to be visited.

Currently the senior management team of Monte-Carlo Bay Hotel & Resort is making the most of Frédéric Darnet's humility, generosity and managerial skills as he puts his stamp on the place in order to ensure it a promising and innovative future.



Where our spirit meets your style

III. Quality and modern accommodation and services

Monte Carlo Bay Hotel & Resort's architectural exploit deserves to be praised as it includes 334 rooms and 22 suites, and is both a holiday destination as well as a conference centre. Monte-Carlo Société des Bains de Mer Group has successfully created a dual-purpose venue combining both work and pleasure. The unique and timeless, modern interior design created by Pierre-Yves Rochon features minimalist lines with captivating and bright Riviera colours. Breaking away from the exterior style and the three towers each with 11 floors, the architect has subtly worked with the volumes and perspectives, creating a harmonious vision and bright, comfortable, intimate and convivial spaces. The atmosphere is simultaneously welcoming, warm and contemporary.

The furniture was selected from the most exclusive brands in contemporary design. Its role confirms the hotel's positioning as an innovator with, for example, limited edition chairs from Poltrona Frau. The rooms and suites are designed in a spirit where the timeless elegance and refined style, represented by the Ligne Roset collection, reflect a sense of warmth, pleasure, beauty and lightness.



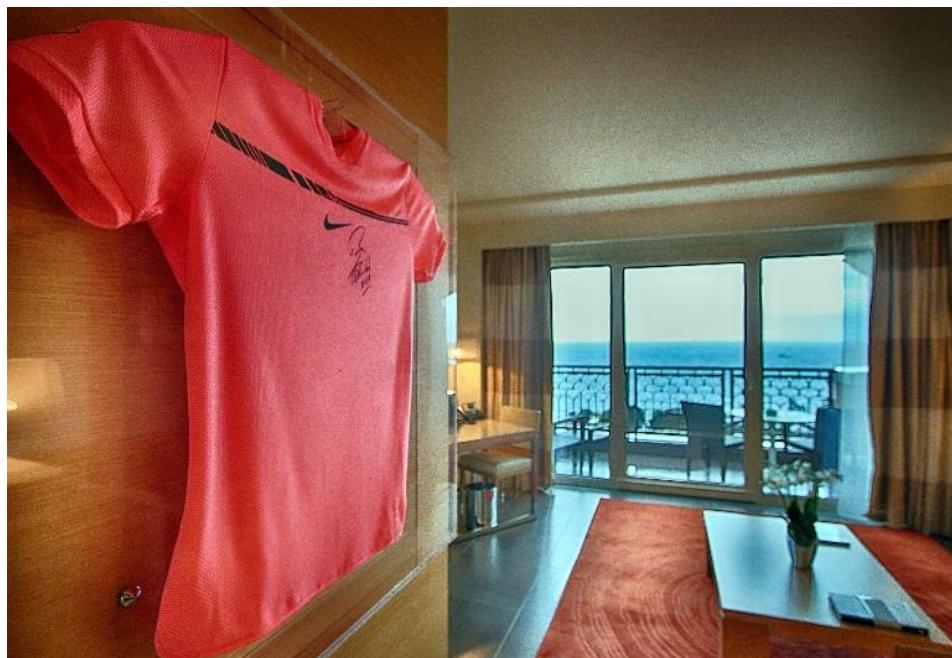
The Rafael Nadal Suite

On Monday 16 April, the Monte-Carlo Bay Hotel & Resort inaugurated the Rafael Nadal Suite in the presence of HSH Prince Albert II of Monaco. This inauguration fitted in with the 112th edition of the Rolex Monte-Carlo Masters and the 90th anniversary of the prestigious Monte-Carlo Country Club.

With this inauguration, the Monte-Carlo Bay Hotel & Resort, official hotel of the Rolex Monte-Carlo Master, wanted to honour a tennis legend, the number 1 ATP player in the world, Rafael Nadal, the first player to have won this Monegasque tournament 10 times. This suite, which overlooks the sea and was chosen by Rafael Nadal for his stays in the Principality, is in the image of the champion: elegant, discreet and inspirational. The decoration is influenced by the sports universe of Rafael Nadal and is enhanced with the cult objects that have marked his career – racket, T-shirt, shoes and photos immortalising his 10 victories in Monaco.

For Frédéric Darnet, Monte-Carlo Bay Hotel & Resort Managing Director:

"Rafael Nadal is a prestigious guest, particularly well-liked and awaited at the hotel. He embodies all of the values we stand for: excelling oneself, humility, simplicity. We therefore wanted to show our respect and pay homage by naming this suite after him." He modestly accepted, and we would like to thank him.



Where our spirit meets your style

IV. Wellness and leisure facilities

The swimming pools and the lagoon

Beneath its glass cupola, the pool, which is heated to 29°C, offers an exotic atmosphere. Surrounded by palm trees and jacuzzis, it takes the magic outside and then transforms into a lagoon with a white sand bottom (not heated, open from May to September).



The latter is decorated with three small wooden bridges that straddle the terraces. The arched shape of these footbridges and their rails was inspired by Japanese bridges; in association with the abundant vegetation, the setting might be compared to the Mediterranean 'water gardens' to be found in masterpieces by Claude Monet. Other influences also blend into the landscape. The polygonal gazebos are redolent of Oriental décors, shading the jacuzzi or acting as a garden pavilion nestled between two bridges. It is a pure well-being area for making the most of the French Riviera's gentle temperatures the whole year round and enjoying an elegant, relaxed stay. In July and August, a children's club is available to 3-12 year-olds, offering many activities such as: ping-pong, drawing, painting, films, board games, etc. Outside or in an air-conditioned lounge, children can take full advantage of this serene summer environment. At the edge of the lagoon's turquoise waters, the Cocoon Bay offer and its large Balinese style beds with white net curtains is an invitation to laziness.

*Cocoon Bay price: low season = €420 / July-August: €500**

The Sea Bay

In June 2017, the water dream was extended thanks to the creation of a new, direct access to the sea and to the Larvotto nature reserve to enjoy swimming in a preserved environment. Ten sun beds with Mediterranean island names are installed at the water's edge for lounging and enjoying food by Marcel Ravin.

New prices (service for 2 people): Low season: €420 during the week, €500 at the weekend / July – August: €600



Where our spirit meets your style

The Spa Cinq Mondes and the fitness room

The Spa Cinq Mondes is an invitation to go on a journey of the senses. Its 11 treatment rooms, covering a 900m² area, make it a real haven of peace. As soon as you walk in, the Bronzo Amani marble and the light oak ceiling lights plunge you into a relaxed atmosphere. You will adore escaping into this new cocoon filled with materials that have been carefully selected by the architect Alexandre Pierart of Suprem Architectures, with its promise of intense relaxation. Tip-toe across to stand in the beams of Mediterranean sun gently streaming down from the skylight. This soft light is a source of energy that guides us to the ultimate destination of well-being, the treatment rooms.



These modern treatments, which are high in quality, authenticity and respect for ancestral traditions, meet all the requirements and expectations of a demanding clientele. The Ritual breaks, with the evocative names Rituals of the Orient, Rituals of Felicity for Two and Rituals of the Kingdom of Siam, offer exceptional moments where the refinement of the treatments is enriched by the quality of the products and the expertise in the protocol of the practitioners, who trained with Cinq Mondes. The art of wellness is given pride of place in the ancestral codes, with the Revitalising Tropical Ritual, the Ritual of the Maghreb and the Ritual of Siam, in particular, or more exclusively the Lulur Royal Ritual, which was specially designed for the Monte-Carlo Bay Hotel & Resort.

The Japanese Bath of Aromas and Flowers, the Aromas and Colours Hammam, the Radiance Papaya Purée Exfoliation or the Beldi Black Soap Exfoliation are just a glimpse of the rich range of preparatory treatments for true spiritual and physical relaxation. Not to mention the Massage Rituals: from Balinese to Traditional Oriental, and from Ayurvedic to Shiatsu, their diversity allows you to find harmonious vitality. In this journey of the senses, it is also possible to sculpt your body with a slimming treatment such as the Brazilian Ritual with its remarkable coffee cream. Another solution is to work out in the fitness room! This area is equipped with Technogym® cardio training machines and a body-building space. Clients will be able to benefit from personalised advice from professional coaches who care about their well-being.



March 2012: Elected “Best SPA resort” for the National “Spa Trophies” contest

October 2009: Elected “Best European Spa” Prix Villégiature

May 2006: Ranked among most beautiful spas in Europe by Condé Nast Traveller

Where our spirit meets your style

V. Creative gastronomy by Guide Michelin starred chef, Marcel Ravin

The Michelin Star awarded Blue Bay restaurant



Marcel Ravin, child of the Caribbean, took up the challenge of opening, as Executive Chef, this superb Monaco hotel facing the Mediterranean. After leaving his native island to learn the art of cooking in Alsace, Lyon and Brussels, Marcel Ravin combines the culinary style of his Caribbean origins with the treasures of the southern land and sea, so dear to the people of Monegasque.

Marcel Ravin brought with him the memory of dishes from his native land: spices, produce and remarkable recipes. This baggage, which the Monte-Carlo Bay

Hotel & Resort chef calls his “mind palate”, guided him on his path and shaped his identity, becoming the basis of his culinary identity. His atypical and authentic route is narrated in the autobiographical work “From one Rock to Another-Itinerary of a Chef” (Editions La Martinière). The author describes tales from his childhood to his adult life and associates 60 recipes with every step of his existence. It is the testimony of a life, a wonderful and moving confession prefaced by HSH Prince Albert II of Monaco and by the chef Alain Ducasse.

The chef has also signed a second book: "Best of Marcel Ravin", published by Editions Ducasse. It is set out like a step-by-step cookery class, with illustrations and tips to successfully create his recipes like a pro!



The Blue Bay terrace with panoramic view of the Mediterranean Sea and the sandy-bottomed lagoon

Marcel Ravin, a humanist at heart, has forged a mixed identity, combining his past and his own fond memories with the countless resources of the Côte d'Azur. In this manner, his culinary partition has gathered an audience of connoisseur gourmets in his restaurant facing the sea at Blue Bay. His tenacity and creativity were rewarded in 2015 with a new Michelin star. Thanks to his great intuition, Marcel Ravin has successfully transferred his Caribbean repertoire and merged these different influences which infuse his cooking with studied and delicious flavours: corn-fed free range guinea fowl, foie gras with pistachio pesto from Martinique, cabbage and truffle.

His signature dishes: organic egg with truffle, cassava and maracuja juice (passion fruit in creole), his signature dessert: chocolate and passion fruit partition with cocoa bean & passion fruit sauce. His audacity has propelled the Blue Bay restaurant to shine amongst the essential gastronomy bastions of the Principality.

Where our spirit meets your style



Organic egg with truffle, cassava, maracuja juice

A bright-eyed chef who cooks faithfully and from the heart, Marcel Ravin takes risks, innovates and challenges himself. His studied, delicate movements bring about a feminine style of cuisine because "it reminds me of my grandmother's style". His passion and his emotion push him on towards the enchanting shores of fusion cuisine that is so rare in Europe, and just has to be discovered in Monaco.

This creative cuisine was rewarded in November 2018 by the Gault et Millau food guide in its new guide on the Caribbean-French Guiana which lists 215 restaurants in Guadeloupe, Martinique, the North Islands and French Guiana. In 42 years of existence, it is the first time that the 2nd gastronomic guide in the world (after the Michelin), present in 23 countries, has published a guide on Creole cuisine.

And for this first edition, the Guide decided to award the Chef of the Year Trophy to Marcel Ravin at a ceremony in Martinique on 30 November 2018.

This reward was given to Marcel Ravin for his work in the Tour Simon restaurants.

The Blue Bay table art

Chef Marcel Ravin joins forces with a potter located in his native country of Martinique to create bespoke dishes which tell a story.

It took a year of collaboration for Peggy Desmeules and Marcel Ravin to succeed in designing unique pieces which bring the chef's journey to its essential point: evoking the wonderful Caribbean seabed in emotions and relief.

These veritable works of art allow us to imagine the fishing parties described by chef Ravin, "Water and fishing are part of the story of my beginnings of *ti boug* (child in Creole)... The sea belongs to my geographical and environmental roots... It is here that I learned to explore the depths of my imagination to better understand the visible transformation of the elements".

A mirror to the soul of the starred chef, this new table art delights the clientele of the Blue Bay. Featuring four elements of the marine world: the dome plate, the sea urchin plate, the coral plate and the creel plate, the fifth element consists of the audacious cuisine which goes perfectly with this tableware to form together a single piece of art. And because Marcel Ravin likes precise gestures and grants importance to their beauty... in order to avoid impairing the universe of the piece, just one motion from the head waiter is sufficient to turn the sculpture around, which then transforms on the plate, signifying the start of the culinary voyage.



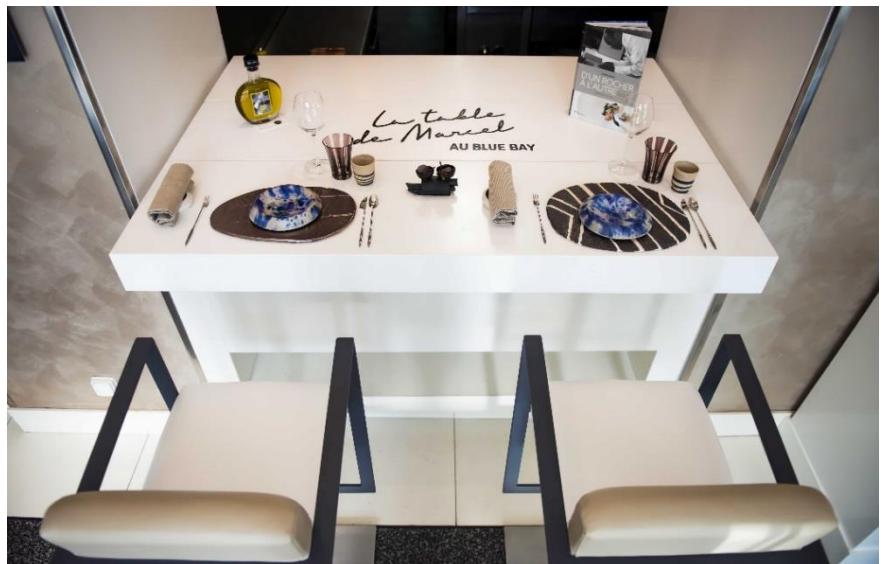
Where our spirit meets your style

"La Table de Marcel" at the Blue Bay, a unique sharing experience in the company of chef Marcel Ravin and his brigade!

Close to the centre of the kitchen, between the dining room and the ovens, chef Marcel Ravin creates an exceptional table for two people.

This unique, ultra-sensory experience consists of 14 creations for a moment of sharing and conviviality, for an unusual evening during which chef Marcel Ravin will plunge you into his culinary universe imprinted with creativity and sensitivity. This taste journey includes a Champagne aperitif, wine and the discovery of an old rum from Martinique.

€520 / 2 people (Thursday, Friday and Saturday night by reservation only)



Practical information for the Blue Bay starred restaurant:

Menus:

Escapades Menu – 6 courses: €92

Escapades Menu – 7 courses: €112

Closed for lunch

Dinner 7:30 pm to 10 pm Tuesday to Saturday

Annual closures: (*subject to change*)

18 February to 19 March 2019 inclusive

18 November to 17 December 2019 inclusive

Privatization or semi-privatization possible for lunch: starting from €54 (3-course "Business" menu, drinks not included)

Sunday Brunch:

Every Sunday from October to May, 12:30 pm to 3 pm

110 euros per person, open champagne bar

Bookings: +377 98 06 03 60



Where our spirit meets your style

From the land to the plate: a committed star-awarded chef!

Cooking seasonal fruits and vegetables, which are freshly harvested from local sources, is more than a commitment for Marcel Ravin; it is a priority. At the Blue Bay, the signature restaurant of Monte-Carlo Bay Hotel & Resort, the plants picked close to the restaurant are at the centre of the dish; the meat and fish are accompaniments.

For this, the chef works with the start-up Terre de Monaco, founded by Jessica Sbaraglia, creator of urban organic vegetable plots, including the magnificent one at the Monte-Carlo Bay Hotel & Resort! To keep up with demand, the chef also gets supplies from another vegetable plot, "Le Jardin des Antipodes" in Menton.



Chef Marcel Ravin in his vegetable plot at the Monte-Carlo Bay Hotel & Resort

Respecting the seasons is essential for the chef. A charter has been established with "Mister Good Fish" in order to respect marine resources thanks to a list of species recommended per season. For example, there is no red tuna on the menu because it is a protected species, and you won't find any scallops in the summer. However, customers can discover scabbard fish and weever, which are still not well known. Marcel Ravin has also decided to concoct a vegetarian menu for his Blue Bay gastronomic restaurant which is available since April 2019!

"Epicez Votre Talent!" (Spice up your talent) Cookery lessons that combine gastronomy and conviviality

A cookery class signed Marcel Ravin is bound to be unforgettable. By alternating learning and tasting, students will discover a contemporary cuisine with multiple influences.

A moment of sharing and transmission based on a collection of surprising and tasty themes!

Themes to discover: Year-end celebrations, Valentine's Day, Corsican Cuisine, Vegan Cuisine, cocktail buffet, Finger food, Lobster and Avocado, etc.



L'Orange Verte

An essential stop while visiting the Monte-Carlo Bay Hotel & Resort, L'Orange Verte offers creative, relaxed and convivial food, but always very elegant. It proposes an array of "Food & Fun" with specialities such as tartars, salads, world cuisine and a selection of tea and fresh pastries. Every Saturday and Sunday chef Marcel Ravin cooks his chicken* recipe in herb butter and mild spices, served family-style in a pan placed in the middle of the table, along with a generously seasoned salad with crunchy vegetables from the garden and a home-made, "Stoemp"-style mash. For gourmets, a fruit tart or seasonal clafoutis for dessert to conclude this family-style meal on a high note! The restaurant also proposes a take-away range. Classic French pastries that will tantalise the taste buds: velvety chocolate éclairs, lemon-meringue tarts, Paris-Brest, etc., or a quirky temptation with the seasonal destructured fruit tart, "Tchôk". This Marcel Ravin creation draws its name from the Creole word for "punch", as the dessert is such a surprise! The "Tchôk" can be taken anywhere in its practical container. Available as an individual pastry on the spot or to order **, these treats are a delicious excuse for a gourmet break during the day, at the end of a dinner or for a celebration.

Practical information:

Open every day from noon to midnight

***Organic chicken for takeaway: if possible, please order 24 hours in advance)*

***For 4 to 10 people (order 48 hours in advance)*



Las Brisas

L'escale du Bay: the new concept of the Las Brisas summer restaurant!

Located between sea and lagoon, the Monte-Carlo Bay Hotel & Resort's summer restaurant, Las Brisas, is the ideal place for a summer lunch with an exotic touch, on a terrace that positively exudes holidays and happiness.

But Michelin-star chef Marcel Ravin wanted to create something original in this sea-view setting by developing a new concept based around shared cuisine: *L'escale du Bay*.

With family or friends, guests stop in at Las Brisas to enjoy a fun, festive and delicious lunch, savouring a gourmet cuisine of Mediterranean and Caribbean flavours with their hands. A rotisserie, fresh fish counter and barbecue ensure a meal that will delight the taste buds of food lovers! From starter to dessert, everything is shared, to create a memorable moment in this idyllic setting on the shores of the Mediterranean Sea.

At the helm of this summer excursion, chef Marcel Ravin will transport guests on a culinary journey, sharing his cuisine and origins with generosity and simplicity! A gourmet stop-over from one rock to another, with a nod to the chef's Martinique roots (Diamond Rock) and his adopted land (Rock of Monaco)!

An innovative concept open since June 2018!

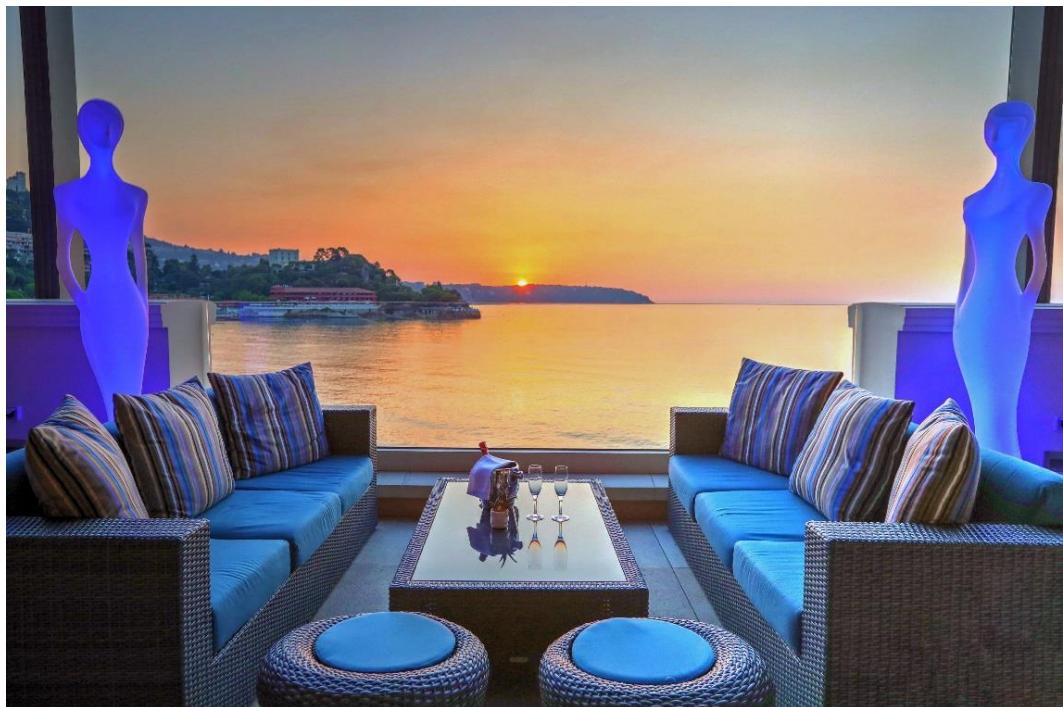


Where our spirit meets your style

The Blue Gin

Born of the marriage between innovation and music, the Blue Gin is the place to start your evenings in the Principality.

Nicknamed the Waterfront of the Principality, this seafront venue has a breath-taking view of the Mediterranean.



From the comfortable location of the lounges, the glass façades that surround the terrace create the feeling of reclining on a boat and sailing amidst the finest yachts, moored in the distance.

The drinks list offers a wide choice of wine and champagne, as well as cocktail suggestions which have become mythical in Monaco. Try, for example, the Girly (rosé Martini, peach liqueur, Ginger Ale, mint, strawberry and raspberry) or the Golden Julep (rum, Ginger Ale, Blue Gin's own infusion of spices, orange and mint). A dish named "Kémia" accompanies the order: Sardinian bread, hummus, mini vegetable skewer...



A breath-taking view, a range of carefully selected drinks and... it's the turn of chef Marcel Ravin! To satisfy all appetites, the "Food 6 Themes" concept menu created by the chef reinforces the elegant and relaxed spirit of the Blue Gin. Sharing, good products and good music are part of the venue's philosophy.

L'étoile des neiges, the new pop-up winter concept of the Blue Gin



Throughout December, the Blue Gin turns into a mountain chalet for the end-of-year celebrations. With a cosy atmosphere in the day and a party atmosphere in the evening, the Blue Gin becomes "L'étoile des neiges". On the programme: soft blankets, tea time, games, close-up magic and live DJ on Thursdays, Fridays and Saturdays... but especially, a fully heated and covered terrace with an incredible sea view.

New opening times: 1 pm - 1.30 am, open 7/7

Where our spirit meets your style

The mobile casino, a pop-up and mobile casino during the summer



For summer 2018, the Blue Gin created an event in partnership with Sun Casino, with a pop-up casino for the first time in Europe! Gaming tables and croupiers filled the terrace of the Blue Gin on Thursdays, Fridays and Saturdays, from 2 to 25 August 2018. A totally exclusive experience dedicated to fun and the thrills of gaming!

VI. Bay Casino

The Bay Casino with an ultra-contemporary and unusual design was entirely conceived by decorator Pierre-Yves Rochon. Red and black are the main colours of this venue which is extravagant, modern and elegant all at once. Dominated by two sumptuous chandeliers in black crystal from Baccarat, the floor is covered in a black and red chequered pattern. A rose, the symbol of passion, decorates the whole. In this unique setting, the Bay Casino has become a timeless place. Its 167 slot machines (of which 28 on the terrace) are also fitted with "Ticket in / Ticket out" technology, unique on the Riviera with bets starting at €0.01. The Slot Bar, located at the heart of the room, spoils players by offering vermouths, bitter and other refreshments to make the most of this warm venue.

Admission requirements:

Free entry over the age of 18

Open every day from 2 pm to 2 am.



Where our spirit meets your style

VII. Working in a chic and casual atmosphere

Cultivating a dynamic and elegant spirit, the Monte Carlo Bay Hotel & Resort offers a new approach – a legendary destination, encompassing fun, pleasure and celebration. It is by definition the fashionable hotel for business tourism events. Equipped with a heliport, it brings together in one place the full infrastructure required for the organisation and success of events: car launches, sales seminars, incentives.

The Monte-Carlo Bay Hotel & Resort is nestled in the heart of four hectares of lush gardens by the sea, through which a sand-bottomed lagoon, unique in Europe, meanders. In this sea front hotel, built on a private peninsula a few minutes away from Place du Casino, 75% of the 334 rooms and suites enjoy a magnificent panoramic sea view. All of them possess a private balcony and are equipped with latest generation high-tech amenities. The Monte-Carlo Bay Hotel & Resort generates over a third of its revenue in business related stays.



All lounges including the Business Centre, gathered on one floor, are bright and most enjoy a sea view. With 15 modular conference rooms (in total, 1,340m² equipped with state-of-the-art technology), the Monte-Carlo Bay Hotel & Resort is the ideal 4-star hotel to host large-scale events as well as leisure time. The 356m² of the America room can hold up to 270 people for a dinner, 340 in a work session and 350 for a cocktail. The room opens onto a terrace with

Where our spirit meets your style

access to the adjacent gardens. Sporting activities are not left out, with a fitness room, a large heated indoor/outdoor pool, jet ski and para-sailing during the season, while the tennis club and an 18-hole golf course are found nearby. The sand-bottomed lagoon, unique in Europe, and its turquoise water offers the exquisite sensations of fine sand under foot, and a guaranteed change of scenery between two working sessions. The Monte-Carlo Bay Hotel & Resort enjoys everything in one place with the nearby Sporting and the famous Salle des Etoiles, renowned for its summer festivals, which attracts an international clientele and hosts private events the rest of the year, for up to 950 guests. Simultaneously a stone's throw from Monte-Carlo and a world away, the Monte-Carlo Bay Hotel & Resort offers a privileged environment.



Where our spirit meets your style

VIII. A “green” approach and commitment

On 23 April 2014, the Monte-Carlo Bay Hotel & Resort, the flagship and "Green" pilot hotel of Monte-Carlo Société des Bains de Mer Group, became one of the first hotels in the Principality of Monaco to receive the prestigious Green Globe* environmental certification.

Being awarded this certification is the crowning of a "sustainable development" policy that Monte-Carlo Société des Bains de Mer initiated in 2007 when its first environmental charter was drawn up.

In October 2013, the Monte-Carlo Bay Hotel & Resort introduced the "Bay Be Green Team", a dedicated team which organises and monitors this environmental action.

The Monte-Carlo Bay Hotel & Resort drew up its own environmental charter in February 2014, containing 37 actions such as the introduction of 100% energy-efficient lighting, charging stations for electric vehicles, along with the management of water and waste. Other projects are under way, such as the installation of solar panels on the roof of the hotel that should be completed in April 2019. This project should allow 168M KWh of energy to be saved, which is almost the equivalent of the entire outdoor lighting of the hotel.

The Monte-Carlo Bay Hotel & Resort is thus successfully pursuing its environmental commitment and in June 2018 was awarded Gold Standard certification, and more recently the Sustainability Award EHMA 2019 (February 2019) for all of its actions.



The Monte-Carlo Bay Hotel & Resort organic vegetable garden

About EHMA:

- EHMA is an association of 4 and 5* hotels in Europe
- Their sustainability award is a professional and technical recognition which gives credibility to all Green actions

**About Green Globe:*

Green Globe is the management system for sustainable development designed for the tourism and travel industry. Thanks to the implementation of this system, the Green Globe members save water and energy resources, reduce operational costs, positively help local communities and their entourage while responding positively to the expectations of leisure or business travellers.

IX. Awards and Distinctions

The Monte-Carlo Bay Hotel & Resort has been granted a series of awards, representing Monte-Carlo Société des Bains de Mer brand's global commitment to its guests:

2010

Les Victoires du Paysage - Victoire d'Argent in the Project Manager, Business category

2012

Trip Advisor - Certificate of Excellence

World Travel Awards - Monaco Leading Resort

Oscar 2012 for the SPA Cinq Mondes in the Treatment and Beauty category for the entire sublime range

SPA 2012 Trophies for the SPA Cinq Mondes in the Best SPA Resort category

2013

Trip Advisor - Certificate of Excellence

2014

Trip Advisor - Certificate of Excellence

Welcome Chinese – “Silver Standard” certification

“Green Globe” certification

2015

Guide Michelin - Blue-Bay Restaurant

1 Guide Michelin star

2018

Gold standard green globe certification

Gault & Millau Caribbean – Chef of the year: Marcel Ravin

2019

EHMA Sustainability Award

About Monte-Carlo Société des Bains de Mer

A home for luxury tourism in Europe, Monte-Carlo Société des Bains de Mer has the **most prestigious establishments in Monaco**:

- Four casinos, including the magical Casino de Monte-Carlo
- Four hotels: Hôtel de Paris Monte-Carlo, Hôtel Hermitage Monte-Carlo, Monte-Carlo Beach and Monte-Carlo Bay Hotel & Resort
- 33 restaurants, five of which combine seven prestigious Guide Michelin stars: Le Louis XV-Alain Ducasse à l'Hôtel de Paris Monte-Carlo, Le Vistamar, Blue Bay, 100% organic Elsa and Le Grill.
- Bars with an array of atmospheres, concert halls and the most iconic club on the French Riviera: Jimmy'z Monte-Carlo
- The Thermes Marins Monte-Carlo, Europe's largest spa, equipped with state-of-the-art technology and a health and wellness restaurant (L'Hirondelle)
- Sports clubs, including Monte-Carlo Country Club, Monte-Carlo Golf Club and the Beach Club
- More than 50 of some of the most prestigious luxury goods companies in the world around Place du Casino

The inventor of the “resort” concept, Monte-Carlo Société des Bains de Mer has kept up with consumer and technological developments since its creation, remaining true to its founding vocation: “This is where we offer dreams” (François Blanc, April 1867). 150 years of history has forged **an image of excellence and an international reputation in the areas of gaming and entertainment, gastronomy, prestigious hotels, luxury shopping, well-being and real estate**.

The group’s ambition for 2020 is to **make Monaco the most exclusive luxury destination in Europe**. Today, the heart of the resort based around the Place du Casino is completing its transformation:

- **Hôtel de Paris Monte-Carlo, a world-renowned iconic palace, is writing a new page in its history today** with the metamorphosis of its indoor spaces and bedrooms, the creation of two exceptional Suites and a renewed gastronomic offer in partnership with Alain Ducasse. The latest developments are gradually being revealed on an exclusive basis, leading up to the full reopening, scheduled for February 2019
- **Casino de Monte-Carlo, a symbol of luxury gaming** and a significant venue for the biggest players in the world, has been undergoing a renovation since 2016 to win new audiences by creating an all-encompassing and exclusive experience, combining the thrills of gaming, events, luxury hotels, star-awarded gastronomy and shopping. Casino de Monte-Carlo is a creator of original experiences and is showcasing the new image of gaming in Europe.
- A veritable institution in Monaco for 150 years, **Café de Paris Monte-Carlo is also receiving a new look** with a new healthy Mediterranean menu
- **One Monte-Carlo, a major real estate and urban planning project, will start a new chapter at the heart of Monaco in 2019**, with a new ultra-modern district offering a full luxury experience, combining high-end accommodation, shopping, event spaces, gastronomy, culture and business in an exceptional setting. A haven of peace for both residents and the public, with an emphasis on green spaces, where living, working or just ambling along is a joy
- A talent spotter and **committed sponsor of artistic creation** (Opera, Sporting Summer Festival, Monte-Carlo Jazz Festival, Ballets de Monte-Carlo, Orchestre Philharmonique de Monte-Carlo, Printemps des Arts, Monte-Carlo Dance Forum, etc.), the group also **partners with major sports competitions in the Principality** including Monte-Carlo Rolex Masters, Formula 1 Grand Prix and Monte Carlo Rally

X. About Preferred Hotels & Resorts

Monte-Carlo Bay Hotel & Resort is a member of the Preferred Hotels & Resorts Lifestyle Collection, which represents premier global properties that offer engaging stays and memorable moments. Authentic, intelligent, and approachable, this diverse collection presents hotels and resorts featuring responsive service and local dining that articulate culture and style. All guests of Monte-Carlo Bay Hotel & Resort are eligible to enrol in the iPrefer guest loyalty programme, which offers its members points that can be redeemed for Reward Certificates, elite status, and special benefits such as complimentary Internet to members upon every stay at more than 500 participating Preferred Hotels & Resorts locations worldwide.

Preferred Hotels & ResortsSM is the world's largest independent hotel brand, representing more than 650 distinctive hotels, resorts, residences, and unique hotel groups across 85 countries. Through its five global collections, Preferred Hotels & Resorts connects discerning travellers to the singular luxury hospitality experience that meets their life and style preferences for each occasion. Every property within the portfolio maintains the high quality standards and unparalleled service levels required by the Preferred Hotels & Resorts Integrated Quality Assurance Programme. The iPreferTM guest loyalty programme, Preferred ResidencesSM, Preferred FamilySM, Preferred PrideSM, and Preferred GolfTM offer valuable benefits for travellers seeking a unique experience. For more information, visit PreferredHotels.com.

XI. Useful information

TO REMEMBER

334 rooms, including 22 suites

1 SPA Cinq Mondes

1 hair salon

1 fitness centre

1 heated indoor pool connected to a heated outdoor pool

1 sandy-bottomed lagoon, unique in Europe (open May to September)

1 children's club (open July and August)

1 casino: the Bay Casino

1 restaurant with Michelin star: the Blue Bay

2 restaurants: L'Orange Verte and Las Brisas (*open in season*)

1 principal bar: the Blue Gin

3 bars: the Slot (Casino bar), the Palmeraie (inside pool bar) and L'Hippocampe (lagoon bar – open in season)

1 Business Centre

15 conference and banquet rooms (1,340m²) including the America room (356m² without any pillars)

1 direct access to the Sporting Monte-Carlo and Jimmy'z Monte-Carlo

1 helipad and 1 pontoon

ADDRESS

Monte-Carlo Bay Hotel & Resort

40 avenue Princesse Grace

MC 98000 Monaco

Principality of Monaco

WEB SITE

montecarlobay.com / montecarlosbm.com

SOCIAL MEDIA (dated 21/03/2019)



31 K
Followers



26.7 K
Followers



2 005
Followers

@montecarlobay
#montecarlobay
#mymontecarlo

BOOKINGS

T. +377 98 06 25 25 / resort@sbm.mc

PRESS CONTACT

presse@sbm.mc

T. +377 98 06 64 14