# MONTE · CARLO SOCIÉTÉ DES BAINS DE MER

## MONTE CARLO BAY

HOTEL & RESORT



Press kit 2021

# Where our spirit meets your style

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# **CONTENTS**

l.	A unique « Resort inside a Resort » at Monaco
II.	Leisures by Monte-Carlo Bay Hotel & Resort
III.	Suites offering informal luxury : Suite Rafael Nadal and the brand new Suite Eleven
IV.	Creative gastronomy by Guide Michelin starred chef, Marcel Ravin
V.	A lively place open 7 days a week and 365 days a year
VI.	A well-known place for business tourism
VII.	An audacious and engaged team in sustainable actions
VIII.	Awards and distinctions
IX.	About Preferred Hotels & Resorts
X.	About Monte-Carlo Société des Bains de Mer

# I. A unique « Resort inside a Resort » at Monaco

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.



The Monte-Carlo Bay Hotel & Resort thus offers a genuine concentration of the Monaco experience, combining hotel, gastronomy, night-life, well-being and entertainment in a chic and serene atmosphere:

- A hotel offering serene luxury, with 332 spacious rooms with terrace (75% have a sea view), including 21 suites with a contemporary design and 1 Diamond Suite.
- 3 restaurants run by the Executive Chef Marcel Ravin (the star-awarded Blue Bay restaurant, L'Orange Verte and the Las Brisas summertime restaurant).
- A unique night-life offering, with Le Blue Gin cocktail bar and direct access to Jimmy'z Monte-Carlo. The Monte-Carlo Bay Hotel & Resort also offers a Casino experience with 140 slot machines indoors or on the terrace.
- Sport and well-being are also on the programme with an all-year heated indoor and outdoor pool, a beach club offering many water sports, a fitness area, the Spa Cinq Mondes, etc.



# II. Wellness and leisure facilities at Monte-Carlo Hotel & Resort

A unique development, 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.



The Lagoon has a beach-style bar and cocoon beds to enjoy a relaxing moment in a privileged setting. VIP corners, spaces that can be fully privatised for greater intimacy and comfort, are also installed around the lagoon in the summer season: discover the Peace and Love Corner and Corner Clicquot. In October 2019, the pool at Monte-Carlo Bay Hotel & Resort was voted "Best hotel swimming pool in Europe" by the Prix Villégiature Awards 2019.





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. This 700-squaremetre guarded swimming zone welcomes bathers without threatening the wildlife and plants, in compliance with the Green Globe certification.





The hotel has been approved by the Monegasque Association for the Protection of Nature and has made a promise not to authorise any chemical products, such as soap and shampoo, and to propose organic sun products. The Sea Bay proposes 10 sun beds named after the Mediterranean islands and installed on the water's edge, as well as tailor-made offers with personalised services (waiter on request, food by Chef Marcel Ravin, etc.).

The Monte-Carlo Bay Hotel & Resort also boasts four hectares of outdoor spaces, with a large Mediterranean garden on the sea, bringing together 1,500 plant species and offering many areas that can be privatised, as well as a 400-square-metre organic vegetable garden looked after by Terre de Monaco and supplying the Blue Bay star-awarded restaurant in fruits and vegetables. The meticulous selection of plants, flowers and shrubs was guided by the harmony of colours, foliage and textures, as well as the marriage of scents. The area is influenced by four themes: Mediterranean with olive trees and cypress trees; tropical with palm trees; Italian with orange trees embellished with terra cotta; and Mexican with cactus plants and a rock garden.

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 cocoon filled with materials that have been carefully selected by the architect Alexandre Pierart of Suprem Architectures, with its promise of intense relaxation.



The Ritual stays, with the evocative names "Rituals of the Orient", "Rituals of Bliss for Two" or "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 "Royal Lulur Ritual", designed specifically for Monte-Carlo Bay Hotel & Resort, offers a Japanese Bath of Aromas and Flowers, the Aromas and Colours Hammam, the Radiance Papaya Purées Exfoliation and the Beldi Black Soap Exfoliation.

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.

# III. Suites offering informal luxury : Suite Rafael Nadal and the brand new Suite Eleven

Monte Carlo Bay Hotel & Resort's architectural exploit deserves to be praised as it includes 332 rooms including 21 suites and 1 Diamond Suite, 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.

Always looking for the best, the hôtel conceived 2 informal luxurious suites: **Suite Rafael Nadal** and the brand new **Suite Eleven**.

# 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.

# Brand New Suite Eleven: Rise above the Mediterranean



Offering the ultimate Monte-Carlo experience, in a stylish and relaxed setting, the Monte-Carlo Bay Hotel & Resort continues to innovate, unveiling a brand new Suite; Suite Eleven Suspended above the sea, on the 11th floor of the hotel, this suite with five-star services joins the Diamond Suites Collection of Monte-Carlo Société des Bains de Mer Resort, opening in June 2020.





With private elevator access to the fully reserved 11th floor, this suite offers a space of 195 sq.m, including a 21 sq.m terrace, 180° sea views and high-end services in an elegant and timeless backdrop. With two bedrooms, a large lounge and dining area for up to 10 people, and the possibility to connect to a 68 sq.m duplex suite including a 9 sq.m terrace, Suite Eleven is the essence of the elegant and serene style of the Monte-Carlo Bay Hotel & Resort.



The **contemporary styled** Suite favours natural materials in mellow shades evoking the sand and Mediterranean colours, with touches of blue in a tranquil and warm atmosphere. The Suite's design is the work of Olivier Antoine, a decorator who is known for his timeless and natural choices, inspired by his love of the Mediterranean Sea.

Suite Eleven is also decorated in wood panelling in raw eucalyptus or lagoon blue, and floors in natural stone such as agate. The bathroom is in marble and proposes a steam-shower room with mosaic decoration.

The suite also boasts innovative technologies such as "Easy to Use" technology, notably for lighting, designed to simplify life for guests.



Suite Eleven proposes a collection of exclusive and five-star services, including:

- Ultra-personalised welcome
- Transfers to and from the airport, and to the Monte-Carlo Société des Bains de Mer Resort
- Availability of a housekeeper to look after luggage
- In season: a Cocoon Bed on the edge of the lagoon or special access to the Sea Bay to enjoy the sea.

Optional services: butler, in-suite services (yoga, private coach, spa, hair stylist, etc.

# IV. Creative gastronomy by Guide Michelin starred chef, Marcel Ravin



Marcel Ravin, child of the Caribbean, is the 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 Michelin Star awarded Blue Bay restaurant



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. For the tableware, Chef Marcel Ravin has teamed up with a potter based in his homeland of Martinique, to design customised plates that tell a story, based on four elements of the marine universe: the dome plate, the sea urchin plate, the coral plate and the fish-trap plate.

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.

"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 (Only from October to May inside the Blue Bay restaurant Thursday, Friday and Saturday night by reservation only)

# Champagne Brunch Party at the Blue Bay

Every Sunday, from October to May, Chef Marcel Ravin proposes a sparkling brunch: the Blue Bay "Champagne Brunch Party"! Designated "Best Brunch 2019" by L'Observateur de Monaco.

In a comfortable setting with panoramic view of the lagoon and the gardens, enjoy a delicious dinner in a relaxing atmosphere with family or friends. A colourful selection of sweet and savoury delights served buffet style, Champagne, live cooking and kids' corner...this is what you get here!



# "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.

# A sweet experience for children!

On Wednesday afternoon, it's time for a family baking class at Monte-Carlo Bay Hotel & Resort. Parents and children can learn and have fun at the same time in the company of enthusiastic professionals, and then savour their creations over a joyful afternoon tea before leaving with a delicious basket of goodies. 2019/2020 timetable of baking classes



An essential stop while visiting the Monte-Carlo Bay Hotel & Resort, L'Orange Verte offers creative, relaxed and convivial food, but always very elegant. When it comes to bistronomy, chef Marcel Ravin is setting the tone at L'Orange Verte.

The menu here is a roll call of refined bistro classics – perfect for lunch or dinner on the go in Monaco. Diners can choose from a selection of seasonal starters, beautiful cuts of meat and fish, and delicious pasta and risotto, as well as bistro staples including tartare, burgers, salads and soups.



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 from October 2020 to May 2021: if possible, please order 24 hours in advance)
- \*\*For 4 to 10 people (order 48 hours in advance)

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 gournet stop-over from one rock to another.

Information: Opening from May to September

## Every Sunday, the « Table Brunch » of Las Brisas

The Summer Brunch created by Marcel Ravin, Executive Chef at the Monte-Carlo Bay Hotel & Resort, is changing – allow us to introduce the "Brunch Table"!

Diners are invited out onto the <u>Las Brisas restaurant</u> terrace every Sunday over the summer, where they can soak up exceptional surroundings and enjoy stunning views of the Med.

New for this year is our "brunch table", featuring starters, desserts, and everything in between: colourful salads, fish, dishes from the grill, and even our free-range "homestyle" roast chicken\*! The magic is in the detail, making time spent here with friends or family a truly special experience.

Accompanying the delicious food is a feast for the ears: the live roaming band is back again this year, creating a chilled atmosphere with a whole host of international numbers and acoustic music.



#### Informations

- Every Sunday, from 5 July.
- From 12.30pm until 3.30pm
- Brunch and all-youcan-drink rosé wine
- Price: €110 per adult
- €55 for children aged between 6 to 11 years
- €30 for children under 6 years
- Free for children

below 3 years

# V. A lively place open 7 days a week end 365 days a year

The Monte-Carlo Bay Hotel & Resort nurtures a club spirit, focused on casualness, enjoyment and celebration, with events all year round, in connection with major events in the Principality (e.g. Rolex Masters, F1 Grand Prix, etc.).

#### Blue Gin, Monaco's sea theme bar

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.

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.

On the musical end of things, the excellent resident DJ Nicolas Saad with disco funk influences is on the decks Thursdays, Fridays and Saturdays.

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.

On the menu: "Christmas Games" to increase your luck at the gaming tables, "Christmas Treats" and "Christmas Tea Time". And to warm up during those cold winter evenings, go to the "Winter Party" every Thursday in December: all you need are good spirits and your best mountain attire.

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



For summer 2019, the Blue Gin in partnership with Sun Casino, for the second year running deployed an original concept with a pop-up casino. Gaming tables and croupiers filled the terrace of the Blue Gin every evenings, on August. A totally exclusive experience dedicated to fun and the thrills of gaming!

## Exceptional moments to live close to the Lagoon and Mediterranean Sea

From the breakfast served on a floating tray, experience the <u>floating breakfast</u> or <u>dinners under the</u> stars are the most unique moments to live thanks to Monte-Carlo Bay Hotel & Resort.

# V. A well-known place for business tourism

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, up to 1 700 people... Monte-Carlo Bay Hotel & Resort 'hôtel en a accueilli plus de 2000 à ce jour.

The hotel has a business center consisting of 15 meeting and banqueting rooms, ranging from 35 sq.m to 598 sq.m for a total area of 1,339 sq.m (excluding lagoon/outdoor spaces), with unique rooms such as the Salle America, which is the largest of the hotel's rooms. This 356-square-metre room can host 270 people for a dinner, 340 people in a theatre arrangement, and 340 for a cocktail, with a terrace and direct access to the garden. All of the meeting and banqueting rooms are lit by natural daylight and 70% have a sea view.



Groups of business customers receive a customised welcome: bus access in front of the dedicated entrance, adjustable reception area, luggage room, check-in space, business center., The hotel can be partially privatised on request. The outdoor spaces, the lagoon and the Mediterranean Gardens are particularly well-suited to the organisation of exceptional events for cocktails and receptions. A banqueting offer proposes services for up to 2,000 covers.

Lastly, the hotel has direct access to Sporting Monte-Carlo and its mythical hall: the Salle des Etoiles. With its removable 973-square-metre roof, it is the setting for the most prestigious galas and amazing shows put on by international stars.

# VI. A bold team committed to sustainable development

Over 400 employees work every day to ensure a faultless service, both inside the hotel, the restaurants and the Blue Gin bar as well as in the relaxation and recreation areas: a multi-cultural team dedicated to service excellence, while nurturing a resolutely friendly atmosphere. Staff are on-hand to ensure that customers have a perfect and always surprising experience.

Frédéric Darnet has managed Monte-Carlo Bay Hotel & Resort since early 2016, after managing the Thermes Marins Monte-Carlo and undertaking group-wide projects within Monte-Carlo Société des Bains de Mer. In November 2019, he received the "Manager of the Year" award from Secretary of State Jacques Boisson, representing H.S.H Prince Albert II, at the 8th edition of "Trophées de l'Eco", which brings together Monegasque entrepreneurs under the aegis of Groupe Nice Matin, in partnership with the Monaco Economic Board. The managerial vision of Frédéric Darnet is to listen, to be available and responsive, to make people want to excel themselves and to give them the freedom to take initiative, to set the example, to innovate and surprise to always aim higher!



The teams are also regularly rewarded for their exceptional work: Tony Suray, Chief Concierge of Monte-Carlo Bay Hotel & Resort, has been a Clef d'Or since May 2017. Marcel Ravin, Executive Chef at Monte-Carlo Bay Hotel & Resort, has had a Guide Michelin star since 2015 and in January 2017 received the Legion of Honour. Today he is working in Martinique to pass on his know-how and experience to young people from his island, via an association: Patronage Saint Louis, L'espérance.

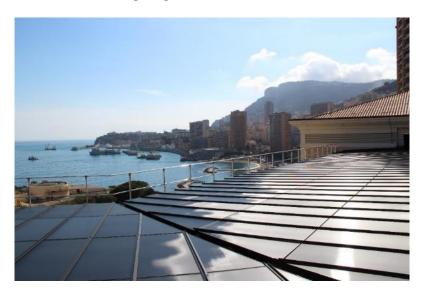
# Monte-Carlo Bay Hotel & Resort: The flagship and "Green" pilot hotel of the Group

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. 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 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. 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.

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.



Another important project was inaugurated in May 2019: the implementation of the first supercharger in the Principality directly at Monte-Carlo Bay Hôtel & Resort, in partnership with SMEG. This charger is 50 times faster than a standard plug socket. This 160 kWh charger for electric vehicles is available to hotel customers and visitors.

Lastly, the hotel promotes responsible gastronomy with seasonal fruits and vegetables, freshly harvested from local sources. Chef Marcel Ravin works with the start-up Terre de Monaco, founded by Jessica Sbaraglia, creator of urban organic vegetable plots, including the magnificent organic vegetable plot 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. A charter has also been established with "Mister Good Fish" in order to respect marine resources thanks to a list of species recommended per season. Chef Marcel Ravin has also decided to create a vegan menu "Menu de mes Jardins" for his gastronomic Blue Bay restaurant, which has been on the menu since spring 2019.



The Monte-Carlo Bay Hotel & Resort organic vegetable garden

# VI. Awards and Distinctions

#### 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

#### • 2017

Michelin Guide - Blue-Bay Restaurant 1 star at Michelin Guide Legion of Honour – Chef Marcel Ravin

#### • 2018

Michelin Guide - Blue-Bay Restaurant

1 star at Michelin Guide

Green Globe Gold standard Certification

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

#### 2019

Michelin Guide - Blue-Bay Restaurant

1 star at Michelin Guide

EHMA Sustainability Award

Prix Villégiature Awards – "Best hotel swimming pool in Europe"

"Manager of the year in the Principality" award - Mr Frederic Darnet, Managing Director

#### 2020

Michelin Guide - Blue-Bay Restaurant Certification Green Globe Gold standard

#### 2021

Michelin Guide - Blue-Bay Restaurant

## VII. 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 & Resorts<sup>SM</sup> 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 iPrefer™ guest loyalty programme, Preferred Residences<sup>SM</sup>, Preferred Family<sup>SM</sup>, Preferred Pride<sup>SM</sup>, and Preferred Golf™ offer valuable benefits for travellers seeking a unique experience. For more information, visit PreferredHotels.com.

## VIII. Useful information

#### TO REMEMBER

332 rooms, including 21 suites and 1 Diamond Suite

- 1 SPA Cing 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

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# About Monte-Carlo Société des Bains de Mer

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

- Four casinos, including the mythical Casino de Monte-Carlo,
- Four hotels: Hôtel de Paris Monte-Carlo, Hôtel Hermitage Monte-Carlo, Monte-Carlo Beach, Monte-Carlo Bay Hotel & Resort,
- 33 restaurants, five of which combine seven prestigious Guide Michelin stars: the Louis XV-Alain Ducasse à l'Hôtel de Paris Monte-Carlo, the Grill, the Vistamar, the Blue Bay and Elsa 100% organic,
- Bars with various atmospheres, concert halls and the most iconic club on the French Riviera: Jimmy'z Monte-Carlo,
- The Thermes Marins Monte-Carlo, equipped with state-of-the-art technology and a health and wellness restaurant (L'Hirondelle),
- Sports clubs (Country Club, Golf Club, Beach Club),
- Lastly, the Group brings together around 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 been keeping 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 have thus forged an image of excellence and an international reputation in the areas of gaming and entertainment, gastronomy and prestigious hotels, luxury shopping, well-being and real estate.

The heart of the Resort around the mythical Place du Casino has completed its metamorphosis in 2019 and the vision of Monte-Carlo Société des Bains de Mer: making Monte-Carlo the most exclusive experience in Europe.

- Casino de Monte-Carlo, a symbol of luxury gaming and a key venue for the best players in the world, has been undergoing a metamorphosis since 2016 to attract new audiences by proposing a "remarkable" experience combining the thrill of gaming, entertainment, hospitality (restaurants, Bar de La Rotonde) and shopping with the new Casino boutique. Casino de Monte-Carlo is now a creator of original experiences and is showcasing a new image of gaming in Europe.
- Hôtel de Paris Monte-Carlo, a world-renowned iconic palace, was writing a new page in its history and unveils a fully renewed experience in 2019 following the metamorphosis of the mythical interior and rooms.
- The One Monte-Carlo major real estate and urban planning project opened a new chapter for the beating heart of Monaco in 2019, with an ultra-modern district offering a full luxury experience, combining high-end accommodation, shopping, gastronomy, culture and businesses in an exceptional setting. A haven of peace with emphasis on green spaces, where living, working or just ambling along is a joy!

A talent spotter committed to 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 major sports competitions in the Principality: Monte-Carlo Rolex Masters, Formula 1 Grand Prix, Monte-Carlo Rally.