

MONTE-CARLO
SOCIÉTÉ DES BAINS DE MER

MONTE-CARLO BAY
HOTEL & RESORT



Press kit 2026

Where our spirit meets your style

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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.



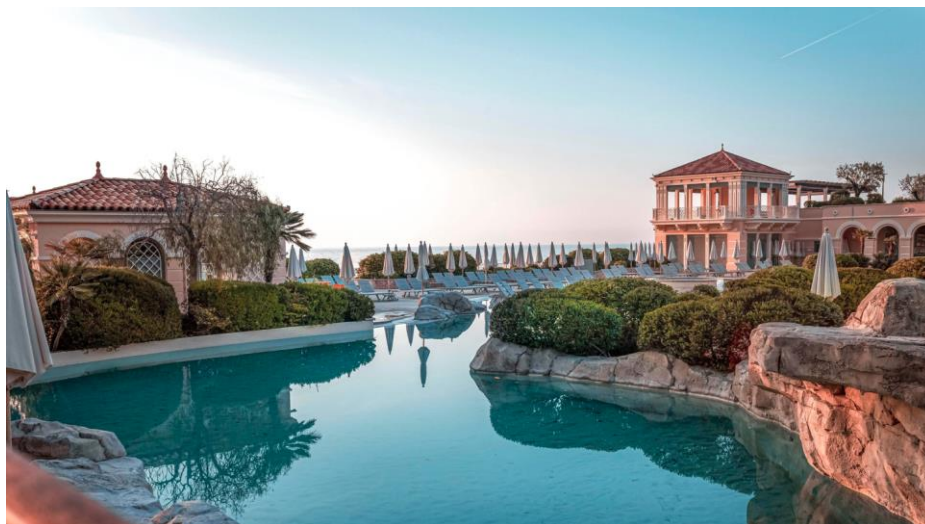
The Monte-Carlo Bay Hotel & Resort thus offers a genuine concentration of the Monaco experience, combining hotel, gastronomy, nightlife, well-being and entertainment in a chic and serene atmosphere:

- A **hotel offering serene luxury**, with 332 spacious rooms with terrace (75% have a sea view), including 22 suites with a contemporary design.
- **4 restaurants run by the Executive Chef Marcel Ravin**: the double star-awarded Blue Bay Marcel Ravin restaurant, L'Orange Verte, Espace Calypso and the Las Brisas summertime restaurant.
- A **unique nightlife offering**, with Le Blue Gin cocktail bar and direct access to Jimmy'z Monte-Carlo.
- **Sport and well-being are also on the programme** with an all-year heated indoor and outdoor pool, a sandy-bottomed lagoon and private areas around the lagoon (Cocoon Bay) and facing the sea (Sea Bay), VIP corners, a water sports center offering a range of activities in season, a fitness area, and a Clarins & myBlend spa.



II. Wellness and leisure facilities at Monte-Carlo Bay 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. Monte-Carlo Bay Hotel & Resort also offers you a unique space: a **heated indoor and outdoor swimming pool**. A superb indoor swimming pool with jacuzzi, nestled in the heart of a tropical garden, extends onto an outdoor infinity pool, heated all year round to 28°C.

In October 2019, the pool at Monte-Carlo Bay Hotel & Resort was voted by the Prix Villégiature Awards 2019 “**Best hotel swimming pool in Europe**”.



The water dream was extended thanks to the creation of a direct access to the sea and to the Larvotto nature reserve to enjoy swimming in a preserved environment. This 700-square-metre 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.

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 360-square-metre organic vegetable garden looked after by Terrae 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.

Activities of the nautical base:

Since May 2023, Monte-Carlo Bay Hotel & Resort offers a new nautical base with water activities to suit everybody. Open every day in July and August, this new watersport center is accessible from Monte-Carlo Bay Hotel & Resort pontoon and offers:

- Parasailing
- Jet skiing
- Wakeboarding, wake surfing and water skiing
- Tubing
- Boats

The Clarins & myBlend Spa at Monte-Carlo Bay Hotel & Resort

Since its opening in April 2025, the new temple of beauty and well-being in the Principality of Monaco, the SPA Clarins & myBlend brings together two worlds united by the same quest for excellence.

Combining the savoir-faire and expertise of the Clarins brand, founded more than 70 years ago, with the innovation of myBlend, born from the vision of Dr Olivier Courtin, the SPA Clarins & myBlend offers a full range of face and body treatments, including three new Clarins Express treatments (30 minutes): the Cryo-Flash Facial Treatment, the Back Relief Massage and the Light Legs Treatment. New myBlend Express treatments are also available, with personalised and targeted technological services lasting 20 minutes.

Present in more than 150 countries, Clarins, created in 1954 by Jacques Courtin and now led by his son, Dr Olivier Courtin-Clarins, and his granddaughter Virginie Courtin, has distinguished itself through its scientific approach to plants and its deep respect for nature. It was from this vision that Olivier Courtin developed myBlend, which reinvents personalised beauty and is committed to transforming skincare through innovation, sensoriality and beauty tech.

Committed to more sustainable and responsible luxury since its creation in 2005, Monte-Carlo Bay Hotel & Resort, always in search of innovation, was the ideal setting for the family business with international leadership in natural-origin skincare. The SPA Clarins & myBlend is located within a 669-square-metre space featuring 8 individual treatment rooms and 2 double treatment rooms, bathed in soft light. Its team of experts awaits guests for personalised treatments and massages, using products from both the Clarins and myBlend lines.

Guests are naturally drawn into this cocoon, with materials carefully selected by architect Alexandre Pierart of the Suprem Architectures agency, including Bronzo Amani marble and light oak pendant lights...



The SPA Clarins & myBlend at Monte-Carlo Bay Hotel & Resort offers a bespoke menu of face and body treatments designed to preserve the skin's youthfulness, radiance and balance. These treatments, performed using gentle and precise techniques, help promote slimness, firmness and tone.

Please note: Clarins Precious Facial Treatment (Clarins); Deep Tissue Massage by Clarins; L'Essentiel Homme (myBlend); Signature Face and Body Treatment (myBlend).

Products from the Clarins and myBlend brands will be available at the Monte-Carlo Bay Hotel & Resort boutique, allowing guests to extend the rejuvenating and radiant benefits of these various treatments at home.

To complete these moments of relaxation and well-being, the hotel also offers a fitness room equipped with Technogym® cardio-training machines and a weight-training area.

III. Suite offering informal luxury: The Diamond Suite Eleven

Monte Carlo Bay Hotel & Resort's architectural exploit deserves to be praised as it includes 332 rooms including 22 suites 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 atmosphere is welcoming, warm and up to date.

Always looking for the best, the hotel conceived 1 informal luxurious suites: **the Diamond Suite Eleven.***Suite Eleven: Rise above the Mediterranean*



The Diamond 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 style**, while favouring natural materials with soft and relaxing colours, evokes the sand and the colours of the Mediterranean with hints of blue. The atmosphere is warm and elegant. The design of the suite was entrusted to Olivier Antoine, a decorator in love with the Mediterranean Sea and renowned for his modern and timeless choices. He notably signed the renovation of the Thermes Marins de Monte-Carlo. His vision of a successful interior: woodwork in eucalyptus grey or lagoon blue, floors in natural stone such as agate. The bathroom is made of marble and features a shower-hammam covered with Bisazza mosaic, a specialist in glass mosaics.



The Diamond Suite Eleven also offers a range of exclusive services and tailor-made services (optional) worthy of a 5-star hotel: round-trip transfer from Nice Côte d'Azur international airport, VIP welcome by Marcel Ravin, check-in personalized in the Diamond Suite. Without forgetting, among other activities to have fun, access to Sea Bay and the sea area of the Monte-Carlo Bay Hotel & Resort (in season).

A transformation by 2030: redesigned rooms, suites and a renewed identity



Since October 2025, Monte-Carlo Bay Hotel & Resort has embarked on an ambitious renovation project. With fully redesigned rooms and suites and a revisited identity, these transformations signal a new era for the property. Rolled out across five phases, the project will extend through spring 2029. It includes the renovation of 322 rooms, as well as the addition of three extra levels, scheduled for completion by 2030.

Inspired by the hotel's postmodern façade with Art Deco and neoclassical accents, the new interior design establishes a direct dialogue between the exterior architecture and the interior volumes, extending the building's architectural identity into the guestrooms. The façade's signature arches, the lagoon's palette of pinks and beiges, and the hotel's monumental, mineral exterior all find their echo in the renovated rooms and suites. The Monte-Carlo Société des Bains de Mer design studio drew inspiration from the Memphis Group, introducing rounded lines, bold colour blocks and graphic accents within spaces structured by neutral, enveloping tones. As seen in the ceramic floors and walls of the bathrooms, finishes alternate between light terrazzo floors in warm, luminous ochre hues and beige stone walls that add texture. Custom-designed furniture, created by the Monte-Carlo Société des Bains de Mer design studio, shapes rooms and suites conceived to feel lighter and more poetic, embracing a spirit that is both contemporary and unmistakably Mediterranean.



IV. Marcel Ravin, visionary and humanist Chef with two Michelin stars



"I'm in love with passing time and life".

Marcel Ravin, child of the Caribbean, has accepted the challenge of opening, as Executive Chef, the *Blue Bay Marcel Ravin*, the signature restaurant of the Monegasque hotel. With his original and innovative culinary identity blending Caribbean and Mediterranean flavours, Chef Ravin is considered as one of the most talented chefs of his generation.

Leaving his native island at the age of 17 with a C.A.P. (French professional certification) in hand, he began his career in Alsace region, at the Château d'Isenbourg. He also worked at the Pullman in Nancy, the Bistro Quet in Pont-à-Mousson, in Marie-France Ponsard's kitchen (1 Michelin star), and the Arc-en-Ciel restaurant (at the Hôtel Méridien) in Lyon, before moving on to the Hôtel Méridien in Brussels, as Executive Chef. In 2005, he was offered the position of head chef at the brand-new Monte-Carlo Bay Hotel & Resort, in the Principality of Monaco, including the Blue Bay gastronomic restaurant, for which he was awarded a first star in 2015 and a second in 2022. Among his signature dishes: Œuf Monte-Carlo. At the beginning of February 2024, Marcel Ravin joined the prestigious "Grandes Tables du Monde" association, created in 1954 to list the world's most prestigious restaurants. There are currently 192 in 23 countries.

Marcel Ravin intended to conjugate the culinary style of his Caribbean origins with the treasures of the land of southern France and the Mediterranean Sea, beloved by the Monegasques, for a gastronomy with universal accents, vibrant and profound. His inspiration draws from his personal history and taste memory, his "mental palate" as he calls it, as well as from the seasons and his current environment, which includes his all-organic Monegasque vegetable garden and local markets. It evolves according to the inspiration of the moment, while building its identity over time. For Chef Ravin, culinary creation comes from the heart, it's a universal union where Beauty and Goodness speak to everyone and make people feel happy, wherever they come from. Marcel Ravin shared his story in the autobiographical book *D'un Rocher à l'autre, itinéraire d'un chef* (Éditions La Martinière). In his writing, the author shares anecdotes from his childhood to his adult life and associates 60 recipes with each stage of his life. The testimony of a lifetime, a beautiful and emotional confession with a preface by H.S.H. Prince Albert of Monaco and chef Alain Ducasse. Marcel Ravin was also awarded the French Légion d'Honneur in January 2017. He continues to work in Martinique, transmitting his knowledge and experience to the island's young generation. The chef has also signed a second book: "Best of Marcel Ravin", published by Editions Ducasse. The best of Marcel Ravin in 10 recipes.

Two Michelin Stars awarded Blue Bay restaurant



For Marcel Ravin, the Blue Bay metamorphosis finalized in 2024 is the pursuit of a dream, a conviction and the true commitment to his culinary score. A score that began with cuisine and tableware and which has become richer today by linking the plate with its environment, in a setting that enhances both cuisine and service, in the time it takes to tell a story that belongs to each and every one of us.

- . A new terrace to make the most of warm days with a new layout
- . A completely redesigned room

A new and inspired design: a ode to life, nature and the richness of the Caribbean

For the new Blue Bay, Marcel Ravin came up with an organic concept based on the 5 elements, in harmony with his cuisine. Here, it is all about emotions and sensations, a personal encounter with the Chef and his gastronomic culture, imprinted with his Caribbean roots, his Mediterranean port of welcome, and his travels across the five continents. Inspired by nature, the universe of the new Blue Bay Marcel Ravin is moored in the 5 fundamental movements, embodied by the 5 elements: fire, earth, metal, water and wood.

Woodwork, tapestries with plant designs; play on light and embers; used metal, weather-beaten yet resistant, with little touches, on the floor, on certain parts of the furniture, in fragments on the tapestry: tables adorned with waves and screens decorated with coral; lamps in the shape of petals that are a reminder of those of the canna lily. The whole creates an intimate relationship with the Chef and his universe, in total continuity with the work carried out in the kitchen.

New on the menu

A new menu was imagined, in complement to the set menus, for an even richer experience.

Among the Signature dishes, we note:

- *Monte-Carlo egg, cassava truffle maracuja* (passion fruit in Creole).
- A pre-dessert that is already acclaimed: the *Buckler sorrel lacté* served in a calbas (a small plant bowl placed in the guest's hand for an immersive experience into the Chef's childhood souvenirs).
- *The chocolate of my childhood in Martinique.*

And among the new dishes:

- *Chicken Madras "Boucan d'Enfer", Dombé foyapin, mango, striped prawn.*
- *Green papaya spaghetti, carbonara, truffle, guancia powder.*
- *Lobster drunken in rum and citron, sweet potato, pistachio, and buckwheat.*

The menus will evolve every 3 weeks, keeping time with nature and what is on offer in the Chef's gardens.



New “food & wine” combinations have been created by the Chef and his Sommelier, as well as a “food & aromas” combination that is alcohol-free: work on fermentation, infusions associated with herbs, plants and fruit, to create assemblies that weave astonishing and flavoursome bonds, as with a wine tasting.

For the pastries, an island placed in the centre of the restaurant was imagined as a tree taking root, regenerating in time with the table laying and the sitting. The pastry chefs, or the Chef himself, add the final touch to the desserts in front of the guests. An actual bridge between the kitchen and the dining room, to open, in line with Marcel Ravin’s wishes, the borders between the two worlds.

Finally, the new Blue Bay Marcel Ravin is celebrated with the creation of an exclusive rum signed by the Chef. Marcel Ravin collaborated with Maison Clément to compose a Signature rum, crafted from assemblies and aged in oak vats. It blends notes of cocoa, leather and vanilla, with a grassy side that has a frank taste.

The Passion Dessert 2025 title awarded to Blue Bay Marcel Ravin by the Michelin Guide France 2025**

Since 2019, the famous red guide has been highlighting pastry chefs who make a significant contribution to the gastronomic experience. The Passion Dessert title recognises these artisans of sweet treats, of all generations, who are paving the way for inventive and committed pastry-making, offering their customers unique experiences. Floriane Grand, Pastry Chef at the hotel, has been working alongside Chef Marcel Ravin for six years. The culinary identity of Blue Bay Marcel Ravin** is extended into pastry making thanks to Floriane's work. Together, the two chefs draw inspiration from the garden, aromatic herbs and seasonal produce, forging a unique link with the Caribbean through their creations. Floriane strives to find the balance between lightness and subtle sweetness, without forgetting indulgence. Her desserts reflect her singular talent and testify to her unique mastery, always in pursuit of perfection.

Open for dinner only

Menu L’Agoulou de Marcel – 345€

Menu Solstice de Printemps – 225€

Menu Inspirations légumières et de nos jardins – 180€

Information and booking : +377 98 06 03 60

<https://www.montecarlosbm.com/en/restaurant-monaco/the-blue-bay>

Annual closures:

From 16/02/25 to 19/03/25 inclusive.

From 19/10/25 to 19/11/25 inclusive.

From 4/01/26 to 13/02/26 inclusive

To learn more about Blue Bay Marcel Ravin :

<https://www.montecarlosbm.com/en/inspiration/behind-the-scenes-renovation-blue-bay>

“YVA - La Table de Marcel”, a restaurant in the restaurant



Welcome to YVA - La Table de Marcel, a setting in the setting, located at the heart of the restaurant, for an even more intense moment of emotion, a deep dive into the Chef's gastronomic culture. Designed like a breakthrough, this Table is for eight guests only and follows the spirit of the five elements - water, fire, earth, metal and wood – in its atmosphere and on the plate. We take our seats around a monumental table carved from solid oak. Directly in contact with the kitchen, the connection with the Chef is total. At La Table de Marcel, guests let themselves be carried away by a personalised dinner in 20 movements, orchestrated by the Chef, for a moment in which time stands still.

Booking information: +377 98 06 03 60

<https://www.montecarlosbm.com/en/hotel-monaco/monte-carlo-bay-hotel-resort>

Chef Marcel Ravin also gives free rein to his imagination to bring the other 3 restaurants of the Monte-Carlo Bay Hotel & Resort to life, each with its own identity.

L'Orange Verte

L'Orange Verte is a creative and relaxed offer, friendly but always very elegant. On the menu, seasonal starters, fine cuts of meat, fish, gourmet pasta and risotto and the classics: tartars, burgers, salads, soups. Whatever the time of day, enjoy delicious dishes on the terrace or in the winter garden.

The restaurant also offers a takeaway range, especially tasty and creative pastries from the talented Chef Floriane Grand.



Opens everyday from 8:00AM to 11:00PM

Information and booking: +377 98 06 03 60

<https://www.montecarlosbm.com/en/restaurant-monaco/orange-verte>

Le Brunch du Bay at Calypso



Every Sunday, from October to May, Chef Marcel Ravin offers a sparkling brunch: “Le Brunch du Bay” at the Calypso ! A comfortable setting, a delicious lunch, a relaxed atmosphere, a joy to share with family or friends. A sweet and savoury gourmet menu with a colourful buffet, Champagne, live cooking...that's the promise! Voted "Best Brunch 2019" by L'Observateur de Monaco.

Information et booking : +377 98 06 03 60

Dates : every Sunday from October 5th 2025 to May 31st 2026

[The Bay Brunch at the Calypso area, Monte-Carlo Bay Hotel & Resort | Monte-Carlo Société des Bains de Mer](#)

Las Brisas, the summer restaurant of Monte-Carlo Bay Hotel & Resort

A sunny cuisine in tribute to the Mediterranean

Light, sunny and generous: the cuisine of Michelin-starred chef Marcel Ravin will embrace the summer season from July 1 and until August 30, with the reopening of Las Brisas. Just steps away from the sand-bottom lagoon of Monte-Carlo Bay Hotel & Resort, the restaurant offers a true sun-drenched setting for lunch from its terrace overlooking the Mediterranean. And for the very first time, in the evening, the atmosphere becomes more intense, with a gentle musical backdrop under the stars. On the plate, all the flavors of Chef Ravin's Caribbean cuisine, best enjoyed with a Château Sainte Marguerite wine, the result of the renewal of the partnership with the estate for the second consecutive year.

Partnership with Château Sainte Marguerite

Following a first successful partnership in 2025, the Las Brisas restaurant and Château Sainte-Marguerite are signing a second season this summer, as of July 1. This collaboration reinterprets the Provençal Art of Living facing the Mediterranean, blending food and wine pairings with Chef Marcel Ravin's summer cuisine. Chef Marcel Ravin's summer cuisine is paired with the Crus Classés from the Côtes-de-Provence Château Sainte-Marguerite for sunlit lunches between the lagoon and the Mediterranean and, new this summer, for dinners under the stars. For the first time, the venue takes on a more intimate and musical atmosphere in the evening, facing the setting sun. The new dinner menu, with its Creole flavors, can be enjoyed with family or friends, in a true spirit of conviviality and sharing.



Lunch every day from 12 p.m. to 4 p.m., from July 1 to August 30.

Dinner from Friday to Monday evening inclusive, from 7:30 p.m. to 10:30 p.m., from July 10 to August 23.

Information and reservations: +377 98 06 00 30

<https://www.montecarlosbm.com/en/restaurant-monaco/las-brisas>

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 a menu of delicious met. To satisfy all appetites, the "Finger Food" concept menu 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

Opens everyday from 6:30PM to 1:30AM

Information and booking: +377 98 06 03 60

<https://www.montecarlosbm.com/en/bar-nightclub-monaco/the-blue-gin>

VI. A well-known place for business tourism

The Monte-Carlo Bay Hotel & Resort is a major meeting place for business tourism, which accounts for more than a third of its turnover. Equipped with a heliport, it brings together in a single location all the infrastructures required for the organisation and success of events: product launches, incentives or seminars, major conventions.

The hotel has a business centre with 15 meeting and banqueting rooms with a total surface area of 1,339m² (excluding the lagoon/outside areas), with unique rooms such as the America Room, which is the largest of the hotel's salons. With its 356m² it can accommodate up to 350 people for cocktails and has a terrace and direct access to the garden. With the Columbia Room, the hotel offers a space with a triple sea view overlooking the lagoon and the coastline of the principality. All the meeting and banqueting rooms have natural light, 70% with sea views.



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 1,900 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.

VII. A kid-friendly hotel

The Monte-Carlo Bay Hotel & Resort offers a range of family-friendly facilities, including child-friendly accommodation, practical services and leisure activities for all ages. The hotel provides the perfect setting for a family holiday in Monaco, combining relaxation, fine dining and activities.



A welcome designed for children

From the moment they arrive at the hotel, children receive age-appropriate attention designed for their comfort and well-being. To make their parents' stay easier, a range of equipment is available in the rooms or on request, such as wooden cots, baby baths and suitable bath and laundry products.

A special dining option is available for children, with a dedicated breakfast buffet, children's menus for room service and at the L'Orange Verte restaurant, as well as homemade purées for babies. This means that meals can be enjoyed as a family, in conditions that are suitable for the comfort of the youngest guests.

The tailor-made service also includes access to:

- The aquatic areas: indoor swimming pool with jacuzzis, extended by an outdoor pool heated all year round, as well as a lagoon and waterfalls in season.
- A selection of water sports, such as jet skiing, wakeboarding, parasailing and boat hire, offered in a secure environment.

Festive events throughout the year

At the Monte-Carlo Société des Bains de Mer Resort and the Monte-Carlo Bay Hotel & Resort, children can experience the magic of major celebrations through a programme of exclusive events designed for the whole family. From Easter egg hunts in spring to Halloween entertainment in autumn, to the magic of Christmas with decorations, meet-and-greets and surprises.

Monte-Carlo Kids x Tartine et Chocolat creations are available at the Drugstore Monte-Carlo and by order. The collection, consisting of soft pyjamas and cosy bathrobes for 3 to 10 year olds, is available in the colours of our four hotels.

<https://www.montecarlosbm.com/en/hotel/monte-carlo-kids-hotel-de-paris-family-stay>

VIII. A bold team committed to sustainable development lead by Frédéric Darnet, General Manager

Nearly 300 employees are mobilised on a daily basis to ensure impeccable service, whether in the hotel, the restaurants and the Blue Gin, or in the relaxation and leisure areas: a team committed to service excellence, while cultivating a resolutely friendly atmosphere. The staff is always close to the guests to ensure a perfect and always surprising experience.

Graduated with an MBA in Hotel Management and Finance from the Glion Institute of Advanced Studies, Frédéric Darnet continued his studies in Marketing and Management at the prestigious American Cornell University. He gained solid experience in management by occupying various management positions in the events, hospitality and thalassotherapy sectors. In 2006, he joined Monte-Carlo Société des Bains de Mer Group, at the head of Thermes Marins Monte-Carlo, where he developed the establishment towards a new positioning. Promoted to General Manager of the Monte-Carlo Bay Hotel & Resort in February 2016, he is committed to growing the hotel and its teams through constantly renewed innovations and offers and a strong commitment to sustainable development.



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!

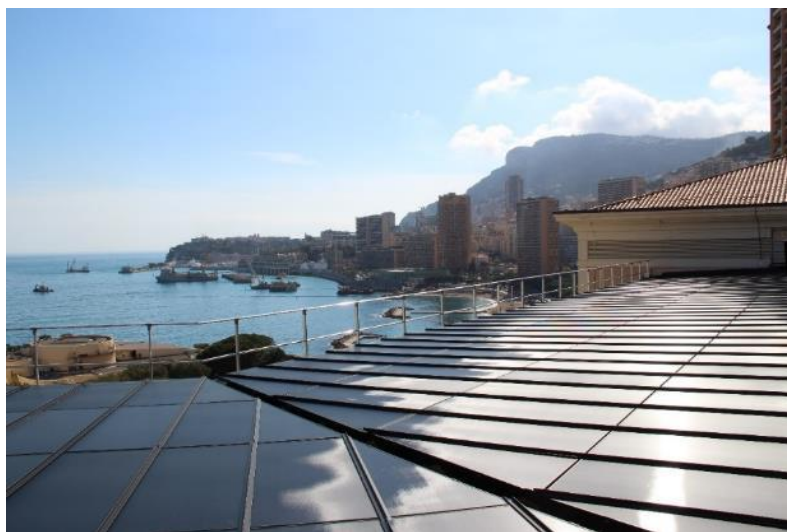
The teams are also regularly rewarded for their exceptional work: Tony Suray, Chief Concierge of Monte-Carlo Bay Hotel & Resort, has been a Clef d’Or since May 2017. Floriane Grand, Head Pastry Chef at Blue Bay Marcel Ravin, has been awarded the Passion Dessert Prize by the Michelin Guide 2025. Marcel Ravin, Executive Chef at Monte-Carlo Bay Hotel & Resort, has had two Guide Michelin stars since 2022 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: “Green” pilot hotel of the Group

In 2013, the Monte-Carlo Bay Hotel & Resort implemented a structured operational approach to sustainable development, notably through a dedicated ‘Bay Be Green Team’ responsible for organising and monitoring the establishment's environmental and social initiatives.

In 2014, the Monte-Carlo Bay Hotel & Resort became one of the first hotels in the Principality of Monaco to receive the prestigious Green Globe certification, which is renewed annually. After 10 years of commitment and concrete action, the hotel was awarded the highest level of Green Globe Platinum certification in December 2023.

In addition to this certification, in 2019 the Monte-Carlo Bay Hotel & Resort was honoured by the European Hotel Managers Association (EHMA) with the *Sustainability Award*, recognising the establishment's overall approach to sustainable development.



In 2018, the Monte-Carlo Bay Hotel & Resort, alongside the other hotels in the S.B.M. Group, signed the National Energy Transition Pact launched by the Prince's Government, which aims to promote energy efficiency, the use of renewable energies and the reduction of greenhouse gas emissions. The objectives of this Pact have been incorporated into the S.B.M. Group's 4th Sustainable Development Charter, covering the period 2022-2026.

The hotel implements the commitments of this Charter in its action plan, which is assessed annually as part of the Green Globe certification audit.

Among the environmental actions carried out by the establishment are the introduction of 100% energy-efficient lighting, the implementation of the Smart+ system, which provides an accurate overview of consumption by use and identifies unnecessary consumption (for which it was a pilot establishment in 2017), the installation of photovoltaic panels on the hotel roof in 2019, the installation of charging stations for electric vehicles, the replacement of welcome products in rooms with dispensers, the control of water consumption and waste management.

The establishment is also committed to a social approach, notably through the implementation of specific collections for the benefit of associations or partnerships with schools in the Principality.

Responsible gastronomy

Finally, the hotel promotes responsible gastronomy with seasonal fruit and vegetables, freshly harvested nearby. Chef Marcel Ravin collaborates with Terrae, a company founded by Jessica Sbaraglia, creator of urban organic vegetable gardens, including the magnificent 360 m² organic vegetable garden at the Monte-Carlo Bay Hotel & Resort.

At Blue Bay Marcel Ravin, the Monte-Carlo Bay Hotel & Resort's two-Michelin-starred restaurant, vegetables picked just a few steps away take centre stage, while meat and fish become side dishes. To meet demand, the chef also sources produce from another vegetable garden, Le Jardin des Antipodes in Menton. Since its reopening in February 2024, the menus have been changed every three weeks to reflect the produce available from the vegetable gardens.

In 2021, the Blue Bay Marcel Ravin restaurant was awarded the 'Restaurant Engagé' label, introduced in Monaco by the Écoscience Provence association, commissioned by the Prince's Government's Department of the Environment, to support Monegasque restaurateurs in their eco-responsible approach, with a particular focus on food waste.

Blue Bay Marcel Ravin and L'Orange Verte, alongside other S.B.M. Group establishments, have also joined the Mr. Goodfish programme, which promotes the conservation of marine resources through a list of species recommended for consumption, based on the state of the resource and seasonality.



The Monte-Carlo Bay Hotel & Resort organic vegetable garden

Chef Marcel Ravin has also decided to develop a vegan menu "Inspirations Légumières et de nos Jardins" for his gourmet restaurant Blue Bay, on the menu since spring 2019.

IX. Awards and Distinctions

2026

Michelin Guide - Blue Bay Marcel Ravin Restaurant (2 stars)

2025

Michelin Guide - Blue Bay Marcel Ravin Restaurant (2 stars)

Passion Dessert Award from the 2025 Michelin Guide for Blue Bay Marcel Ravin's Pastry Chef: Floriane Grand

Hotel & Lodge Awards – first prize in the Chef category for Marcel Ravin

Signature of the Mr Goodfish Program for L'Orange Verte restaurant

Platinum Green Globe certification

Forbes Travel Guide 2025 - recommended establishment

The Order of Agricultural Merit awarded to Marcel Ravin

2024

Michelin Guide - Blue Bay Marcel Ravin Restaurant (2 stars)

Blue Bay Marcel Ravin joins the “Grandes Tables du Monde” club in February

Signing of the Mr Goodfish Program for Blue Bay Marcel Ravin in March

Platinum Green Globe certification

2023

Michelin Guide - Blue Bay Marcel Ravin Restaurant (2 stars)

Gold then Platinum Green Globe certification

Renewal for Blue Bay: “Agrément Toque Verte” (Green Toque Award) from the Fédération Nationale des Tables & Auberges de France for the restaurant's eco-responsible initiatives

Fortune Character Magazine 2023 - Monte-Carlo Société des Bains de Mer “World's Most Admired Companies”

2022

Blue Bay Marcel Ravin Restaurant - 2 stars at Michelin Guide

Certification Green Globe Gold standard

Blue Bay: « Agrément Toque Verte » from Fédération Nationale des Tables & Auberges de France to award sustainable actions of the Blue Bay restaurant

2021

Blue Bay Marcel Ravin Restaurant - 1 star at Michelin Guide

Certification Green Globe Gold standard

2020

Blue Bay Marcel Ravin Restaurant - 1 star at Michelin Guide

Certification Green Globe Gold standard

2019

Blue Bay Marcel Ravin Restaurant - 1 star at Michelin Guide

Green Globe Gold standard Certification

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

2018

Blue Bay Marcel Ravin Restaurant - 1 star at Michelin Guide

Green Globe Gold standard Certification

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

2017

Blue Bay Marcel Ravin Restaurant - 1 star at Michelin Guide

Legion of Honour – Chef Marcel Ravin

2016

Green Globe certification, Green Level

2015

Blue Bay Marcel Ravin Restaurant - 1 star at Michelin Guide

Green Globe certification, Green Level

2014

Green Globe certification, Green Level

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 650 participating Preferred Hotels & Resorts locations worldwide.

Preferred Hotels & ResortsSM is the world's largest independent hotel brand, representing more than 700 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. For more information, visit PreferredHotels.com.

XI. Useful information

TO REMEMBER

332 rooms, including 22 suites

1 SPA Clarins&myBlend

1 hair salon

1 fitness centre

1 nautical base

1 heated indoor pool connected to a heated outdoor pool

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

1 restaurant with 2 Michelin stars: Blue Bay Marcel Ravin

3 restaurants: L'Orange Verte, Calypso and Las Brisas (*open in season*)

1 principal bar: the Blue Gin

2 bars: 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

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About Monte-Carlo Société des Bains de Mer

Monte-Carlo Société des Bains de Mer embodies a new art of living which is unique in the world, with a taste for beauty, quality and well-being. Its Resort offers:

The Great Luxury of Gaming in its casinos, Casino de Monte-Carlo and Casino Café de Paris, which is continuing its reinvention with innovative offers adapted to all audiences, and a welcome of excellence.

“Haute couture” experiences in our iconic palaces and their Diamond Suites: Hôtel de Paris Monte-Carlo, Hôtel Hermitage Monte-Carlo, Monte-Carlo Bay Hotel & Resort, Monte-Carlo Beach.

A gastronomy resolutely in harmony with its times: creative, healthy, increasingly local and responsible. Alongside Michelin-starred restaurants such as Le Louis XV-Alain Ducasse at Hôtel de Paris, Le Grill or Blue Bay Marcel Ravin, new international concepts enrich the Monte-Carlo experience, such as Pavillon and L'Abyssé Monte-Carlo, two concepts by Yannick Alléno, at Hôtel Hermitage Monte-Carlo, Amazónico Monte-Carlo, Em Sherif at Hôtel de Paris Monte-Carlo. Not to forget homemade concepts such as the iconic Café de Paris Monte-Carlo brasserie.

The most outstanding cultural and artistic experiences, with its own seasonal events, and active participation in the Principality's cultural initiatives and institutions.

In addition, the Resort provides a multitude of activities to be experienced as a privileged guest: the Promenade Shopping Monte-Carlo, the Thermes Marins Monte-Carlo, a wellness center set on the sea combining high-end treatments, sport and nutrition, bars offering a variety of atmospheres, concert halls and outstanding party locations: Maona Monte-Carlo, COYA Monte-Carlo, Buddha-Bar Monte-Carlo, and the French Riviera's most legendary club, Jimmy'z Monte-Carlo, which celebrates its 50th anniversary in 2024.

And because the new Monte-Carlo Art de vivre must evolve towards increasingly ethical and responsible luxury, Monte-Carlo Société des Bains de Mer has been committed since 2007 to a proactive policy of energy transition, resource and waste consumption, local gastronomy and preservation of the natural patrimony. As the leading private employer in the Principality of Monaco, the Group launched its 4th Ethics Charter in 2023 to promote its values of integrity and responsibility in the practice of its activities.