



Palais Hansen
Kempinski

VIENNA

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International Hotel with the Heart of a Viennese.

Traditional. Trendy. Different.

Modern, innovative, unconventional: the Palais Hansen Kempinski. Living history meets modern lifestyle, which is also reflected in the architecture: Historic elements and contemporary design fuse with simple lines and clear colours.

On seven floors, there are 152 rooms and suites, two restaurants, a bar, a cigar lounge, six conference rooms, one private event location, a ball room, a flower shop, a gallery, a gym and spa area, that is also open to day spa guests and 17 private penthouse residences.

The heritage-listed building is located at Schottenring Street and forms part of the famous Ringstraße Boulevard.

With even more impressive buildings such as the stock building, the Parliament building or the Viennese city hall building the Ringstraße is one of the most beautiful boulevards in the world. In former times, it was a strolling promenade for the high society. Today, it is open for everyone – and shows the diversity of Vienna.

Fashionable clubs, lively festivals, modern architecture and trendy shops are just as much part of it as the Vienna State Opera, the concert halls, famous museums and nostalgic little shops. Next to the Danube River, the Viennese Ring became a hot spot for the young, urbane scene.

A notable fact of local tradition is the coffee house culture. Coffee houses invite people to enjoy coffee and conversations or read the papers at their leisure. The food served consists mainly of snacks like pastries, cakes and cookies. The close vicinity to Hungary, Bohemia and Moravia influences the Viennese cuisine with dishes like strudel and palatschinken or goulash, dumplings and pork roasts.

Vienna ranks among the top cities worldwide for quality of living. For centuries, Vienna was the imperial capital and residential city of the Hapsburg and has two UNESCO World Heritage sites: the historical city centre and Schönbrunn Palace.

Beyond that, museums and art collections testify the impressive history of the city; classical composers like Wolfgang Amadeus Mozart, Ludwig van Beethoven, Johann Strauss and Gustav Mahler highly influenced the Viennese art scene. Moreover the Viennese waltz is known all over the world, a cultural highlight is the ball season in January and February with over 450 events.



Characters.

Dynamic. Creative. Passionate.

Gerhard Mitrovits, General Manager.

Since April 2017, Gerhard Mitrovits has been the experienced man leading Palais Hansen Kempinski. Originally from Burgenland, Austria, he has already spent more than four decades in the hospitality business, leading hotels on nearly every continent.

Mitrovits began his career at Grand Hyatt Taipei, where he worked as an executive assistant manager. He later worked for the InterContinental Group in New York (USA), Riyadh (Saudi Arabia), Cairo (Egypt), Germany and Austria. In 2007, when he was General Manager of the Hotel Steigenberger Frankfurter Hof, he was elected Hotel Manager of the Year in Germany.

He started his career at the oldest luxury hotel group in Europe with the successful opening of Hotel Indonesia Kempinski Jakarta in the capital of Indonesia, before taking over the management of Baltshug Kempinski in Moscow in 2010. Shortly thereafter, he became Area Director Russia and CIS (Commonwealth of Independent States). From 2013 to 2016, Mitrovits headed Kempinski Hotel Beijing Lufthansa Center and then Royal Maxim Palace Kempinski in Cairo.

Norman Etzold, Chef de Cuisine.

In charge of culinary delights: since May 2017, Norman Etzold has been the chef in charge at Palais Hansen Kempinski. Not only is he the chef de cuisine at the restaurant Edvard, but he also leads the gastronomic outlets of the hotel, including restaurant Die Küche and the banqueting area. He has been a member of the team since 2014 and, together with him, the kitchen team has earned a Michelin star.

Etzold began his career at the Hilton in Mainz and then moved to Kempinski in the restaurant Villa Rothschild near Frankfurt, which was awarded two Michelin stars. He then worked as a sous chef at Hyatt Regency Mainz. He also supported the opening of Marsa Malaz Kempinski in Doha.

Norman Etzold advances and develops the cuisine of Palais Hansen Kempinski and reinvents his style with every new menu. He combines techniques and flavours from all parts of the world with regional recipes to the natural, fresh and green "Fresh Cuisine" style.

Daniel Wukovits, Head Concierge.

Ever since he started his training as a hospitality assistant at the Hotel Prinz Eugen, Daniel Wukovits has had one aspiration: to interact with guests and to fulfil their wishes.

The InterContinental Group helped him on his way to do just that. For two years he worked at their Vienna hotel with the bar and banquet team, then spent another two years in London before returning to his favourite city where he found his calling as a concierge at the InterContinental Vienna. At Palais Hansen Kempinski he now leads a large team of eight persons, instilling in them his zest for life and his love for what he does.

One cannot help but believe him when he waxes rhapsodic about Vienna, describing the locals in loving and humorous detail or talks about his two favourite spots in town: the Musikverein's Golden Hall and the Kahlenberg Hill, which features unparalleled view over the city.

Daniel Wukovits is a member of the renowned Les Clefs d'Or concierge association.



Rooms & Suites.

Subtle. Noble. Viennese.

Classic design, Viennese elements, subtle colours and fine fabrics – all of the 98 rooms and 54 suites of Palais Hansen Kempinski offer the perfect atmosphere for every kind of stay, whether it is a business or pleasure trip, a weekend getaway or a family holiday.

High ceilings, a timelessly classic 1920s and 1930s design in muted shades of brown and beige enhance the comfortable, elegant atmosphere. Truly unique are the pieces of furniture made of walnut as well as flame and bird's-eye maple specially designed for Palais Hansen by Jean-Claude Laille.

All rooms are equipped with an iPad entertainment system, which not only enables to manage every function in the rooms, but also allows to order room service, book spa treatments and to read daily newspapers. On top of that, every room and suite offers Wi-Fi, an in-room safe, a working desk and a mini-bar with a Nespresso coffee machine. The following are especially noteworthy:

Presidential Suite.

The most spacious Presidential Suite in town – offering 3.450 square feet of space with elegantly appointed rooms. The interior reflects modern zeitgeist and classic design. Apart from the conservatory with its vertical gardens, the luxurious bathroom with a view of Ring Boulevard is another highlight.

Penthouse Apartments.

With two bedrooms with adjoining bathrooms, a fully equipped kitchen, a separate entrance and a spectacular roof top terrace, the two Penthouse Apartments are perfectly suitable for long-term stays. Guests will find exceptional architecture on 2.369 square feet – while having every comfort of a luxury hotel, as Palais Hansen Kempinski also services them.



Restaurants & Bars.

Regional. Seasonal. Interactive.

Diversified culinary offerings for every time of day and night along with the perfect atmosphere – at the two restaurants, the bar and the Cigar Lounge of Palais Hansen Kempinski.

Edvard.

Seasonal dishes with international influences and regional products: Edvard's Fresh Cuisine is aimed at getting the best possible taste out of every ingredient. The careful selection of products is equally important as the harmonic combination of all components to a complete dish. In addition: a wine menu, rousing the guest with a new appetite, and an atmosphere, created for leaning back. The restaurant is awarded with one Michelin star and 17 Gault&Millau points.

The name is a tribute to the famous architect of Palais Hansen – Theophil Edvard Hansen. The restaurant provides 40 seats, tasteful stucco decorations, dark wooden floors and fresh shades of lime green and white.

Die Küche.

International influences, Viennese classics, laid-back atmosphere: Die Küche is the perfect venue for every time of the day.

The restaurant is divided up into three different areas and offers the perfect atmosphere for social events. We present a variety of offerings for our guests, including the popular market breakfast or the Pop-Up Cooking taking place every month with changing culinary topics.

Interaction is always important, whether it is the chat between guests and chefs at The Wishing Table or at WeinHochZwei, bringing together wines and regional food every month and always featuring a vintner.

Small groups can book the kitchen area exclusively for cooking events, get-togethers or parties.

Lobby Lounge & Bar.

The Lobby Lounge & Bar is the living room of the hotel and the place where the Viennese and their international guests meet. Whether it is the outstanding cocktails, delicious coffee specialities or pastries from the in-house patisserie – for every time of day and night there is the perfect offering.

One of the highlights is the traditional Afternoon Tea – all following the British tradition: pastry chef Georg Hölbl offers a mix of classics such as scones with marmalade and clotted creams and his own creations like a meringue with currant and tonka bean.

Moreover, there is a comprehensive menu with only loose tea specialities from Teehaus Demmer. Some of the tea rarities are only available at Palais Hansen Kempinski.

Cigar Lounge.

With its combination of historical columns and glass walls, the Cigar Lounge is a true architectural gem. In Vienna's largest hotel cigar lounge, aficionados can choose from a wide selection of fine cigars – from Bolivar to Partargas – and also permanently rent their own humidors. Comfortable and communicative, the lounge also offers aromatic cognacs, whiskys and rums.



Kempinski The Spa.

Diverse. Relaxing. Ottoman.

On the mezzanine level, Palais Hansen's historic intermediate floor, there is the 8.611 square feet Kempinski The Spa.

Hotel guests and day spa visitors alike will find a gym with Technogym equipment, six treatment rooms, a hydro pool, a steam room, and a bio-sauna with mixed and ladies-only areas.

The spa's design reflects Vienna's location on the border between Western and Eastern Europe, sporting Viennese 1920s-style glass art as well as Ottoman-style lamps, mosaics and wooden folding screens.

The goal of every Kempinski The Spa treatment is to restore the body's inner balance. In order to make choosing the treatment easier, the spa menu is divided into groups according to the desired effect and the season of the year. If the guests want to energise their body, the spa team will recommend a treatment from the winter menu; if they prefer cooling and relaxation, a treatment from the summer menu will suit them better.

Matching the nature-inspired spa philosophy, the team uses Elemental Herbology products, which are free from mineral oils, artificial scents and colouring, sulphates and preservatives, and are not tested on animals.

Special highlights include the HydraFacial and the Rhassoul treatment.

HydraFacial is a non-invasive method to improve the appearance of the skin: it targets fine lines and wrinkles, oily and acne prone skin, rosacea and hyper pigmentation. It improves the skin texture and tone and helps repairing existing sun damage.

Rhassoul, however, can either be booked as a single or couple's treatment. The oriental full body treatment has several centuries of tradition. During the treatment, a mineral mud is used, which purifies the skin naturally – body cleansing and relaxation included.



Events.

Exclusive. Personal. Creative.

Events at Palais Hansen Kempinski are different – innovative concepts, individual service and classic atmosphere. There are six conference rooms, one private event location, a ballroom and the restaurant Die Küche, in short: endless possibilities to make an event as individual as the occasion.

Whether it is a healthy coffee break, light snacks, a short trip to Alice’s Wonderland or a vegetarian dinner – there is no limit to the culinary creativity. The conference rooms ranging from 377 to 1.249 square feet in size offer the perfect space for any kind of event, whether it is the Ring rooms for smaller meetings, Palais I and II as well as Hansen for conferences and of course ballroom Theophil for weddings and dinners. It can host up to 280 persons and offers a historic column-lined foyer, crystal chandeliers and copious amounts of daylight.

The all-white Executive Boardrooms offers a lot of space for new ideas, thoughts and strategies. In the minimalistic atmosphere it is easy to give creativity full scope and to develop new concepts and ways of thinking. Henri Lou, the private event location, is especially stylish and suitable for press conferences, presentations, weddings, birthday parties and festive dinners. The concept of colours is as adaptable as the furniture of the room, which is why it can all be designed according to the guests’ wishes.

The kitchen team not only provides the perfect menu, but also a lot of interaction. The restaurant Die Küche offers an open concept; two Chef’s Tables give the possibility to look over the chefs’ shoulders and into the pots.

As every event is only as good as its organisation, there is an all-round-carefree package at Palais Hansen Kempinski. One person will assist in every possible manner – from flowers and decoration to music and technical equipment.



History & New Beginning.

Individual. Laidback. Unconventional.

Built between 1869 and 1873, the listed palais located in the first district is among the most important historic buildings in Vienna. Heinrich Förster and Theophil Edvard Hansen, who is known as one of the most important architects of Ring Boulevard, were in charge of the planning. Theophil Edvard Hansen also built the Parliament, the Vienna Music Society, the ancient Stock Building, the Museum for Applied Arts and the Palais Epstein. After having finished his studies in Vienna, the Danish architect spent eight years in Athens. This time highly influenced him – which is reflected in the characteristic pillars in his buildings.

Originally planned as a hotel for the world exhibition in 1873 in Vienna, the palais did not actually open as such. Until the mid-1990s, it was home to the police headquarters and several different municipal departments. In 1997, the City of Vienna sold the building. Yet, the wish to put the building to its originally intended use persisted. Therefore, Palais Hansen Kempinski Immobiliengesellschaft teamed up with the Kempinski Group to start their pains-taking restoration and to remodel the building into a hotel.

The Vienna-based architect Boris Podrecca and the Austrian architecture firm Atelier Hayde Architekten were contracted to carry out the work. Podrecca has left his mark on the city in many other places as well. He was involved in building the Millennium Tower and designing the Praterstern Urban Square in front of Vienna's railway station. Interior designer Jean-Claude Laville was tasked with creating the Palais Hansen's interior design.

The legacy of the illustrious original architect, Theophil Hansen, is still visible in the striking façade, the lobby's monumental columns, the ballroom's foyer, the 19th century window frames and the staircases with their delicately wrought cast-iron banisters. As with many of Hansen's works, Nike, the Greek goddess of victory, watches over the building. Her statue on the roof is a reminder of Vienna's great victories, and her image in the hotel's logo is homage to the celebrated architect himself.