



– PRESS KIT –

Kempinski Hotel Corvinus Budapest

Kempinski



Kempinski Hotel
Corvinus

BUDAPEST



A CITY PROUD OF ITS HERITAGE

Budapest's ambience resonates with a multi-cultural charm rich in Roman, Italian Renaissance, Ottoman, German and Austrian impressions, offering a unique composition that makes up Hungarian culture and identity. Its architecture speaks of centuries of inspired imagination.

The curative thermal spas include 16th-century Turkish baths. The city's diversions comprise one of the world's most famous Christmas markets, a wide variety of culinary and cultural festivals and a buoyant classical and contemporary art scene of all genres.



— THE HOTEL —

BOLDLY MODERN ON THE OUTSIDE, BRAND-NEW ON THE INSIDE

The freshly revamped Kempinski Hotel Corvinus Budapest connects unique local values with a truly 21st-century cosmopolitan ambience.

Located in the heart of Hungary's capital, the hotel is flanked by Erzsébet Park with the iconic Ferris wheel on one side, and Fashion Street on the opposite side. The awe-inspiring lobby as well as recently

renovated contemporary rooms and suites are outfitted in timeless elegance. Business and leisure travellers alike appreciate the well-appointed, functional, enhanced and light-filled spaces. Central in its location, the hotel is within easy reach of top attractions like Parliament, Chain Bridge, the Castle and the historical baths.

DESIGN AND ARCHITECTURE

EVER AT THE FOREFRONT OF THE AVANTGARDE, THIS MODERN BUILDING IS EVERY BIT AND BRICK SECOND TO NONE IN SEVERAL WAYS.

Designed by a renowned Hungarian architect, József Finta, the hotel was a symbol of Budapest's re-emergence on the European stage in 1992. Reconstructed in 2013 by London-based MKV Design, the lobby defines the Kempinski Hotel Corvinus Budapest's contemporary flair and pioneering spirit. The soaring 9-metre-high glazed

ceiling and two polished-plaster columns are made to glimmer in the daylight and light up at night. The entire ground floor demonstrates the full cosmopolitan elegance of Kempinski Hotels, complemented by local references and art. It is a true lifestyle and gastronomy hub in the heart of the city.

INTERESTING FACTS

- ♦ The first joint-venture luxury hotel in Budapest, opened in 1992
- ♦ Named after the great 15th-century Hungarian King, Matthias Corvinus
 - ♦ Spectacular views of the Ferris wheel and Fashion Street
 - ♦ Home to the first Nobu Restaurant in Central Europe
 - ♦ Rooftop herb garden serving the kitchen
- ♦ An extensive Art Collection comprising more than 1,500 pieces
 - ♦ Kempinski Art Gallery on The Promenade





ROOMS & SUITES

AN AESTHETICALLY ENCHANTING ENVIRONMENT

The hotel offers 350 elegant and spacious guest rooms, including 42 suites and a Presidential Suite. This repertoire of rooms features additional amenities specific to each category. All rooms and suites have recently undergone a comprehensive redesign, executed with great care and attention, offering comfort and state-of-the-art technology for contemporary luxury. The new look and feel combine elegance with residential styling, reflecting a thoughtful under-

standing of modern travellers' needs. The new design invites guests to relax and enjoy the interior's vibe, featuring a comfortable seating area and abundant natural light. The redesigned spaces embody contemporary aesthetics, catering to design-savvy modern travellers who also seek a sensory experience. All rooms and suites are adorned with modern Hungarian artwork from the Corvinus Collection.





— GASTRONOMIC — QUARTER DOWNTOWN BUDAPEST

**A CULINARY HUB TO REFLECT COSMOPOLITAN CORE VALUES
WITH AUTHENTIC HUNGARIAN ACCENTS**

The concept of Gastronomic Quarter Downtown Budapest inspires international and local guests alike to explore global and local culinary culture and experience the Kempinski flair in the gastronomy outlets within the hotel.

The first Central European Nobu serves new Japanese as well as Hungarian-inspired dishes. ÉS Bisztró draws on Hungarian-Viennese

traditions for the present day. The Living Room reinterprets the coffeehouse experience in an intimate fashion. Blue Fox The Bar mixes classic drinks and invents creative cocktails. To make sure these offerings are available to not just hotel guests, there are outside entrances for Nobu, ÉS Bisztró and Blue Fox The Bar, while in summer, the latter two have their own terraces, with ÉS opening a Christmas terrace in the festive period.





ÉS BISZTRÓ & ÉS DELI

Inspired by the rich gastronomic heritage of the Austro-Hungarian Monarchy, ÉS Bisztró reinterprets contemporary Hungarian and Viennese cuisine with authenticity offering small plates to share, beloved classics and expertly grilled meats and fish, complemented by a refined selection of Hungarian wines and international spirits.

The ÉS Terrace extends onto the pedestrianised Fashion Street, serving as a vibrant summer hotspot, transforming into an atmospheric winter terrace during the Advent period.

The result is a place that feels both lived-in and special, where Budapest regulars can settle in comfortably and visitors can discover it with the satisfaction of finding something genuinely worth seeking out.

ÉS Deli on The Promenade integrates the world of New York delis, the dessert drinks of popular coffee chains and authentic ‘specialty coffee’. Its own blend was curated and percolated by a local coffee expert. Guests can also pick up gourmet sandwiches, salads, yoghurt, muesli and pastries.

NOBU

Nobu Budapest is the first Central European member of Nobu’s globally renowned dining empire. Following a comprehensive transformation in 2026, the restaurant unveils a refreshed design and an elevated guest experience. Chef Nobuyuki Matsuhisa's innovative Japanese-Peruvian cuisine remains one of the world’s most sought-after culinary offerings.

In Budapest, Executive Chef Gábor Schreiner presents Nobu’s distinctive flavours and iconic signature dishes, including Black Cod with Miso and Yellowtail Sashimi with Jalapeño.

Complementing the dining experience, the restaurant’s new bar concept introduces innovative cocktails and a vibrant social atmosphere, adding a dynamic new dimension to the Nobu experience.





THE LIVING ROOM

The Living Room reimagines Budapest’s classic coffeehouse culture for the 21st century. It is the perfect setting for an elegant start to the day, offering rich coffees, fine teas, Harrer’s hot chocolate and an exquisite selection of cakes.

Breakfast features three popular set menus, including a healthy option, prepared using organic, fresh and seasonal ingredients. Timeless favourites such as Eggs Benedict and French toast are also available. Guests may also order

à la carte selections throughout the day from our lunch and dinner menus.

Experience our bespoke interpretation of a beloved tradition with Budapest Afternoon Tea, featuring authentic Hungarian flavours accompanied by a delightful selection of savoury and sweet delicacies. Every Saturday afternoon, our ‘Kempinski Concertini’ mini-concert series showcases talented young local musicians in an intimate classical musical performance.

BLUE FOX THE BAR

Regarded as one of the city’s consistently best cocktail bars since its opening, Blue Fox The Bar serves exceptional classic and inventive original cocktails, presented in a visually stunning manner. In 2024, it received a complete makeover, from the overall concept to the most minute detail. The Ferris Wheel is now featured in Blue Fox’s new logo,

highlighting the bar’s unique location in the heart of Budapest. With its inviting patio and unique ambience, it’s an ideal spot for social gatherings. On Fridays and Saturdays, Blue Fox offers live musical entertainment, featuring DJ sets and performances with vocal and instrumental accompaniment on its mini-stage.





— KEMPINSKI THE SPA —

BEAUTY IS MORE THAN SKIN-DEEP

Kempinski The Spa has recently undergone a comprehensive upgrade and redesign to make it the ‘go-to’ luxury spa in Budapest.

The Spa has selected VOYA’s travel- and well-being-inspired treatments to provide luxurious beauty care. Ethically sourced and certified organic, VOYA’s singular product range and rare expertise offer highly personalised treatments, drawing on the 300-year-old history of the Atlantic West Coast’s indigenous seaweed bath-houses and backed by science corroborating seaweed’s efficacy in facial and body care.

Kempinski The Spa has also developed its own unique local treatment: ‘The Hungarian Holistic Journey’, an 80-minute beauty-activating treatment, using hungarymud™, a rich healing mineral complex sourced from a natural reserve in South-East Hungary.

The Spa comes complete with a gym, offering the latest technology equipment, and a heated pool with counter-current jets and neck massage stream. Facilities also include aroma and Finnish saunas, a Kneipp bench, a steam bath and a tepidarium for relaxation.



— TEN ROOMS —

INFINITE SOLUTIONS FOR REMARKABLE EVENTS

Refurbished in 2017, and outfitted in Brunner furniture, the first-floor meeting and events area offers the most innovative and flexible MICE facilities by introducing the latest technology and design in the local market. Various-size rooms and spaces are designed to be capable of holding bespoke events: from intimate, creative meetings and large-scale conferences to glamorous weddings and grand balls.

The event floor comes complete with a fully operational stove and countertop, and a contemporary lounge area. The Kitchen provides interactive engagement between delegates, guests and the Kempinski Hotel Corvinus Budapest's chefs. It can be a highlight in conference breaks or can host an independent event starring a master chef.

MEETING FACILITIES

11 Meeting Rooms incl. 1 Grand Room
(431 sq m / 4,637 sq ft) for 450 pax



— THE KITCHEN CATERS —

SIGNATURE CULINARY CREATIVITY AND TRADEMARK SERVICE STANDARDS OUTSIDE THE HOTEL

The Kitchen Caters is Kempinski Hotel Corvinus Budapest's catering service. It provides expertise in banquet concepts, organisation and management not just for large-scale events but also for smaller private occasions. The Kitchen Caters is one of the preferred caterers at the most sought-after spaces in the capital – extravagant,

novel, high-octane or chic. It aims to enhance the traditional culinary event delivery and heighten execution to create a bespoke restaurant-quality experience. The Kitchen Caters sources the freshest ingredients, gathers the brightest minds and employs the most outstanding specialists in the industry, to take catering to the next-level.

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