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Kempinski Hotel Corvinus Budapest

Kempinski
HOTELIERS SINCE 1897



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 the Kempinski brand, 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 to 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 353 elegant and spacious guest rooms, including 37 suites and a Presidential Suite. This repertoire of rooms features additional amenities specific to their category. All rooms and suites have recently undergone a comprehensive rethink. Some of the rooms were refreshed, retaining their timeless neo-Empire elegance. All other rooms were totally reconstructed based on plans either by noted British designer, Alex Kravetz, or by Hungarian BIVA Atelier.

The new look and feel is a combination of luxury and residential styling with a considered understanding of the modern travellers' requirements. The new units invite guests to stay and enjoy the interior's vibe with a comfortable seating area and abundant sunshine. The redesigned spaces reflect contemporary aesthetics, ideal for the design-savvy modern traveller who expects not only a sensory experience but comfort within the hotel. All rooms and suites are complete 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 guests, international and local 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

ÉS ('and' in English) Bisztró is a casual Hungarian-Viennese bistro and steakhouse. It offers a laid-back experience to enjoy good food, drinks and nibbles. Aside from classic Hungarian and Viennese dishes, grilled meats and fish are also on the menu, complete with Budapest's best burgers. ÉS curates a great selection of Hungarian wines and artisan beers.

ÉS Terrace is operational in summer and December, during the festive season. In the mornings, it is at ÉS Bisztró that delicious items are served up for breakfast.

The Family Table on Sundays is ÉS's own version of brunch – the courses chosen from the menu will be served at the guests' table.

ÉS Deli on The Promenade integrates the world of New York delis, the dessert drinks of popular coffee chains and authentic 'specialty coffee'. ÉS Deli's own blend was curated and percolated by the internationally renowned coffee expert Máté Nezvál, who has his own coffee factory in Budapest. As an alternative breakfast and dining option, guests can also pick up gourmet sandwiches, salads, yoghurt, muesli and pastries.

NOBU

Nobu Budapest is the first Central European member of Nobu's worldwide dining empire. Located on the ground level of Kempinski Hotel Corvinus Budapest, it offers street and lobby access. Chef Nobuyuki Matsuhisa's new style of Japanese cuisine remains one of the most sought-after culinary experiences in the world.

In Budapest, Head Chef Gábor Schreiner is in charge of presenting Japanese-Peruvian flavours in Nobu style. He is adding Hungarian touches to the menu, which are served alongside Nobu's world-famous signature dishes like Alaskan Black Cod with Miso or Yellowtail Sashimi with Jalapeno.





THE LIVING ROOM

The Living Room embodies Budapest's famous coffeehouse culture reimagined for the 21st century.

Rich coffees, fine teas, Harrer's hot chocolate and a superb cake selection apart, The Living Room is the place for a day-starting breakfast ceremony. The set menus offer the three most popular types of breakfast (continental = French, healthy and the Corvinus breakfast, which is the English breakfast 'translated to Hungarian'). Guests can also order à la carte.

All the ingredients are organic, including vegetables and fruits. There is room for classics as well, such as Eggs Benedict or French Toast.

A bespoke version of the beloved tradition, Budapest Afternoon Tea, gives guests an insight into Hungarian flavours.

Every Saturday afternoon, the mini-concert series 'Kempinski Concertini' puts on a classical musical event, presenting talented young local students.

BLUE FOX THE BAR

Regarded as one of the city's consistently best cocktail bars since its opening, Blue Fox The Bar mixes awesome classic cocktails and creates fanciful original cocktails, served in a visually stunning presentation. Featuring warm, dark timber and intimate, mirrored nooks inside, it also offers a patio outside with a stunning view of the

Ferris wheel. The most striking design element of the bar is a specially commissioned cobalt-blue mesh inspired by siphon bottles in homage to Hungary's Ányos Jedlik, who published his work on the production of soda water and the soda water bottle in 1829. Blue Fox also features live band sessions and DJ nights.





— KEMPINSKI THE SPA —

BEAUTY IS MORE THAN SKIN-DEEP

Kempinski The Spa's treatments use Elemental Herbology products, which combine holistic medical knowledge with the most innovative and advanced bioactive skincare technology to counter ageing, and lifestyle and environmental effects. Kempinski The Spa has also developed its own signature treatment: 'The Hungary Holistic', 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, neck massage stream and bubble bath effect. Facilities also include aroma and Finnish saunas, a Kneipp bench, a steam bath and a tepidarium for relaxation.



TEN ROOMS

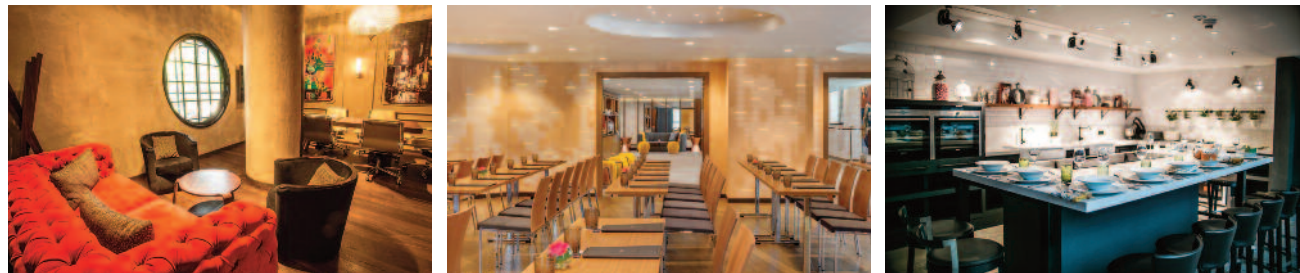
INFINITE SOLUTIONS FOR REMARKABLE EVENTS

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

10 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 best.

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