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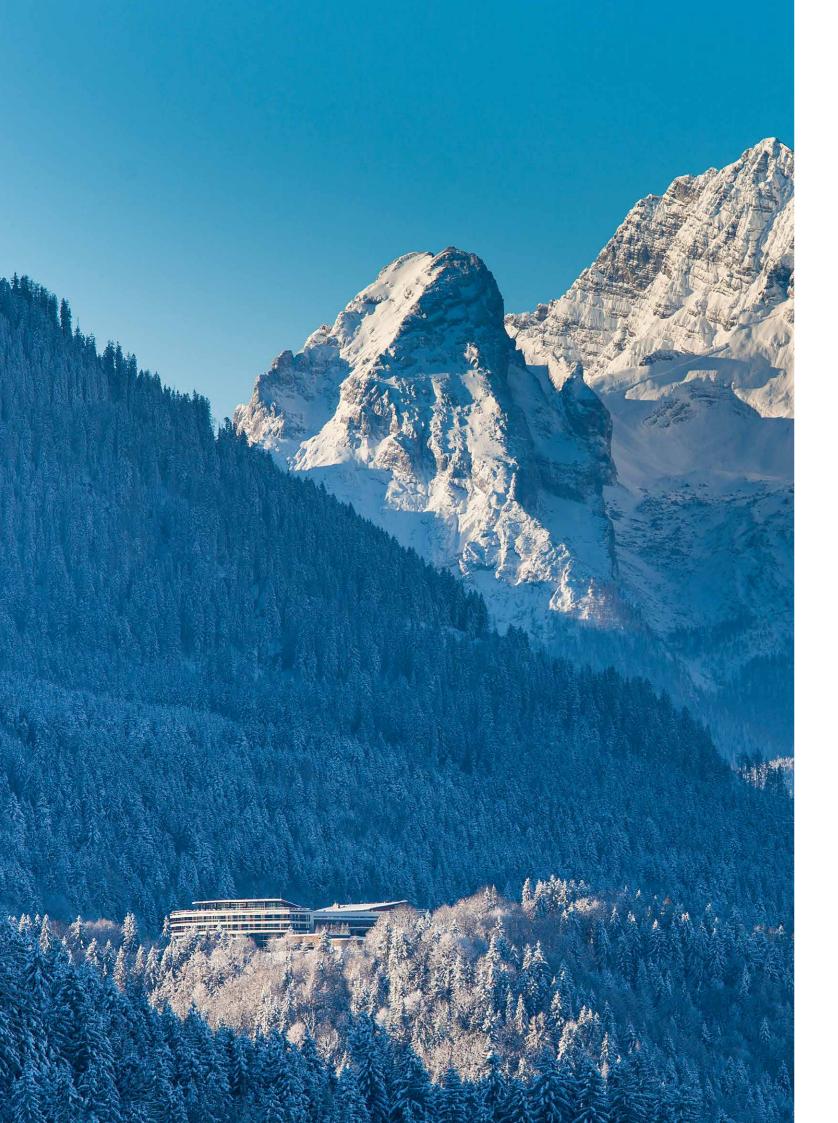
Kempinski Hotel Berchtesgaden



Kempinski Hotel Berchtesgaden

Kempinski HOTELIERS SINCE 1897

BAVARIAN ALPS



___ Kempinski ___ Hotel Berchtesgaden

PURE ALPINE LIFESTYLE

The Kempinski Hotel Berchtesgaden is situated on Mount Eckerbichl, in one of the most stunning locations in the Bavarian Alps.

Thanks to the hotel's horseshoe shape and glass façades stretching across multiple storeys, the panoramic mountain scenery appears close enough to touch from all areas of the building. This hotel in the mountains greets its guests with clear design, alpine flair and a warm

> KEMPINSKI • Europe's oldest luxury hotel group KEMPINSKI.COM



welcoming Kempinski service, which is above all characterised by the authentic personalities of the team members working in the different areas of the hotel. The clearly structured piece of modern architecture contains 138 cosy rooms and suites, Kempinski The Spa, three restaurants, a bar and six conference rooms. Especially its two-star awarded gourmet restaurant PUR allows guests at the hotel to experience culinary masterpieces.

KEMPINSKI HOTEL BERCHTESGADEN • 138 rooms and suites, Kempinski The Spa, three restaurants, one bar, six conference rooms KEMPINSKI.COM/BERCHTESGADEN

— History and region —

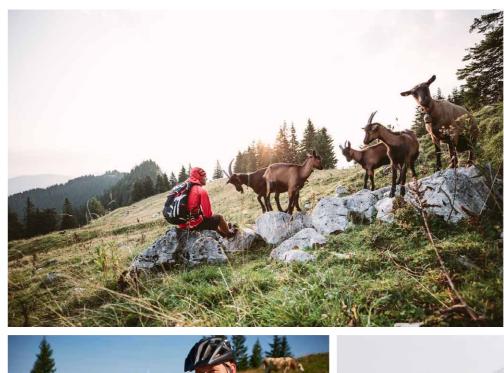
NATURE, PEACE AND BIODIVERSITY

Following the takeover of the former hotel management, Kempinski Hotel Berchtesgaden opened its doors on 1 May 2015 under General Manager Werner Müller as an elegant and cosy Pure Alpine Lifestyle resort.

The Berchtesgaden region was already regarded as an insider's tip among travellers in the late 18th century. It was perennially popular among summer visitors in particular, who appreciated its biodiversity, clean air and natural splendour. Ever more farming families played host to holidaymakers from throughout Europe at their farms, and to this day visitors continue to appreciate the peacefulness and remote location set amidst pristine nature.

FACTS • 27 km from Salzburg • 156 km from Munich • Easy to get to by rail and air FACTS • Berchtesgaden has been part of Bavaria since 1810 • It served as a royal hunting and summer residence • King Ludwig II spent part of his youth here







— The General Manager —

WERNER MÜLLER, A PASSIONATE HOTELIER AND SPORTS FAN

The hotel's sporty General Manager Werner Müller simply couldn't imagine a life outside the mountains. Before coming to Berchtesgaden, Müller managed the famous Almdorf Seinerzeit chalet village in Kärnten, Austria.

The private and professional life of this qualified hotel manager form a harmonious whole. In his

> FACTS • With Kempinski since 2004 • Grand Hotel des Bains St Moritz • Almdorf Seinerzeit



Werner Müller General Manager Kempinski Hotel Berchtesgaden

leisure hours, the passionate hotelier and sports fan often seeks out physical challenges in the surrounding mountains, both on foot and in the saddle of his mountain bike.

To Müller, Pure Alpine Lifestyle isn't just a slogan but a promise that he and his team live by every day.

FACTS • Enthusiastic athlete • Mountain-biking • Mountain-climbing • Skiing



DESIGN SET AGAINST AN ALPINE BACKDROP

Set against the magnificent alpine backdrop, the rooms at Kempinski Hotel Berchtesgaden are defined by their clear design, alpine flair and individual touch. All 138 rooms and 12 suites offer a spectacular and unobstructed view of the surrounding mountainscape.

The newly designed interiors are fully in

FACTS · Alpine flair · Individual design · Natural materials



Nount Watzmann, the emblem

of the Berchtesgadener Land

SPORT, RELAXATION AND CULTURE

A stay at Kempinski Hotel Berchtesgaden promises limitless freedom and tranquility. Visitors become subconsciously immersed in the atmosphere of the surrounding area, because nature and all its bountiful leisure opportunities can be found right outside the hotel's doors mountain bikers, walkers and climbers have ideal and individual conditions for their sport here. The adjacent 9-hole course of the Golf Club Berchtesgaden is regarded as one of the highest in Germany. In winter, the hotel enjoys direct access to the Gutshof Ski Resort on Mount Eckerbichl. The acclaimed Dokumentation Obersalzberg museum is within walkingdistance of the hotel. Fans of culture and shopping will find what their heart desires in Berchtesgaden or nearby Salzburg, where they can learn about the local traditions and culture.

Salzburg, only 20 minutes away

SURROUNDING AREA Mount Watzmann Lake Königssee Salt mine

SPORT · Mountain-climbing Walking Mountain-biking Skiina Golfing



Rooms and suites —

keeping with the hotel's maxim "Pure Alpine Lifestyle". With great respect for the existing structure and the surrounding nature, the architects created a new look for the interior. Materials such as leather, linen, wool, wood and distinctive gneiss stone from Stainz in Austria were chosen for the re-design.

FACTS Unobstructed mountain views • 126 rooms 12 suites



Gourmet restaurant PUR —

NEW NAME AND NEW DESIGN

The gourmet restaurant of the Kempinski Hotel Berchtesgaden, which has been awarded a Michelin star for 17 years, was delighted to receive a second star in March 2024. It has also undergone extensive renovation work and, since early 2020, has featured a new design - and a new name: PUR.

The name delivers on its promise – PUR offers quality fine dining with a relaxed ambience. The

> FACTS New name: PUR New design by Sporer Plus GmbH • European cuisine with regional influences

MICHELIN STAR Successfully awarded with two Michelin stars



ingredients are the star. Pure, unadulterated flavour, light, delicious and surprising, away from the familiar and expected – this is how Executive Chef Ulrich Heimann presents his new creations. In terms of design, PUR is positioned between flattering understatement and atmospheric casualness. Calm colours, expressive and carefully finished materials, and appealing lighting underscore the atmospheric architecture.

> OPENING TIMES Wed-Sat: 18:30-22:00



— Design and Cuisine —

ELEGANT UNDERSTATEMENT AND PURE FLAVOUR

The new, timeless design is the work of architect Klaus Sporer, a master of flattering understatement who makes Ulrich Heimann's culinary creations and the restaurant's guests the stars of the show. Thanks to the greybased colour scheme, natural materials and sophisticated lighting concept, the restaurant offers an elegant setting in which to present the dishes, while also leaving enough space for everyone involved to shine. The concept is captivating with its calm, simple design while still offering plenty of interesting discoveries, when glancing around the circular room. One architectural highlight in the new restaurant is the "Box", a separate booth made of finely grained silver fir. This has been specially created for couples wishing to celebrate a special occasion.

The pure concept of the gourmet restaurant, twice awarded by the Michelin Guide, is also reflected in its culinary offerings: in his new creations, Ulrich Heimann dispenses with heavy spicing, instead relying predominantly on salt and pepper to emphasise the unadulterated flavour of the ingredients, prepared with plenty of passion and a light touch. The result is pure indulgence, impressively simple yet ingeniously thought-through. Heimann impresses his guests with his style of cookery, whose hallmarks are pure and traditional. The central focus is on

> FACTS • Elegant understatement • Calm colour scheme • Sophisticated lighting concept • Warm highlights • The "Box" as a separate booth for couples



regionality and innovative lightness. The chef's table in the kitchen of Executive Chef Ulrich Heimann has also been redesigned and provides guests with an exclusive look behind the scenes, as they watch the Executive Chef at work: in front of their very eyes, Ulrich Heimann prepares a "menu du chef" for the onlookers, which he then also serves to them in person.

FACTS • Emphasis on the pure, unadulterated flavour of the ingredients • Culinary elegance • Regional and seasonal • Chef's table for special occasions





Restaurant _____ Johann Grill

NAMED AFTER GERMANY'S FIRST MOUNTAIN GUIDE

Johann Grill was the first mountain-climber to conquer the east face of Mount Watzmann. This native of Ramsau climbed the 1,800-metre mountain face in 1881. The restaurant's namesake was not only Germany's first official mountain guide but also the first landlord of the Watzmannhaus, which continues to be an important base camp for those climbing the massif.

Since 2023, Hendrik Franz has been in charge of the restaurant as head chef since. He works

> BREAKFAST TIMES • Mon-Sat: 7:30-12:00 • Sun: 7:30-13:00

BREAKFAST FOR EXTERNAL GUESTS • EUR 45 per person



hand in hand with Thomas Walter, Director of Food & Beverage. The Johann Grill follows its "Green Theme" approach, focusing on regional and seasonal cuisine with products from the Alpine region, as well as vegetarian and vegan options. Those who take a seat at the floor-toceiling windows or on the restaurant's terrace can enjoy the flavors of the Berchtesgadener Land region with a view of the mountain massif that gave the restaurant Johann Grill its name the Watzmann.

DINNER Daily from 18:30-22:00



fauz

Hendrik Franz Head Chef Kempinski Hotel Berchtesgader

Lobby Lounge & Kaminbar —

MOUNTAIN PANORAMA AND FIRESIDE CHATS

Visitors to the heart of the hotel, the expansive lobby, will find alpine flair and clear design paired with homely touches. Panoramic floorto-ceiling windows provide great views of the surrounding countryside; the forest, meadows and mountain peaks appear close enough to touch and create a unique feeling of space and freedom.

The seven-metre-high natural stone wall made of gneiss stone from Stainz in Austria separates the large lobby from the adjacent bar area.

Recommendation: the Berchtesgadener Mule. A cocktail of Grassl Bergbrenner gin, homemade ginger beer and apple juice.

FACTS · Panoramic floor-to-ceiling windows Mountain views · Gneiss stone from Stainz in Austria Rustic oak flooring • 1.44-square-metre open fireplace

OPENING HOURS • Mon-Thurs: 12:00-23:00 • Fri and Sat: 12:00-0:00 • Sun: 12:00–23:00





HOT STONE & FONDUE RESTAURANT IN THE ALPS

The Bergstüberl restaurant, renowned for its cozy atmosphere and traditional cuisine, invites guests to enjoy dinner on its terrace during the summer season, with the option of a hot stone dining experience. The diverse three-course menu includes a starter salad, the hot stone as the main course, and a traditional dessert. It offers a rich selection of exquisite ingredients such as meats, fresh fish, seasonal vegetables, various side dishes, and homemade sauces and dips.

> FACTS Alpine restaurant with mountain-view terrace • Price per person: EUR 89

Bergstüberl —

Guests can prepare their ingredients according to their preferences on the hot stone, which reaches temperatures of up to 300 degrees. As a crowning touch to the dinner, a classic Bavarian dessert, the Kaiserschmarren, is served.

During the winter season, the Bergstüberl restaurant offers a rustic meat or cheese fondue experience. In a cozy atmosphere by the tiled stove, guests can enjoy sociable hours with their friends and family.

FACTS · Summer: hot stone · Winter: meat or cheese fondue





Batalia flout Natalia Horvathova Activity Concierge



Activity Concierge



Activity Concierges — _____

FIRST-HAND TIPS FOR SPORT AND EXCURSIONS IN THE REGION

With great expertise and knowledge of the region, the Activity Concierges are available for the individual planning of all activities. Whether for families, couples, adventure seekers, or culture lovers: the Activity Concierges provide

an unforgettable stay. On request, the concierges will also accompany the guest exclusively on a hiking or mountain bike tour.

an all-round carefree package and thus ensure

SPORTS Jogging Mountain hikes Mountain biking



NATURAL RELAXATION

Precious natural oils, organically grown alpine herbs, salt from the local area and fresh mountain water are used here in accordance with the seasons.

Depending on your personal needs, the treatments are selected for their soothing or

> OPENING HOURS · Wellness and sauna: 10:00-20:00 • Pool: 8:00-20:00 · Children's pool 8:00-18:00



Kempinski The Spa —

stimulating effect to restore the body's natural equilibrium.

The regionally inspired treatments of Salt Stone Massage, Pure Nature Experience and Alpine Herb Ritual have been developed exclusively for the Kempinski The Spa in Berchtesgaden.

TREATMENTS · Salt massage · Oil massage Thermal alpine herb massage

— Price —

FROM EUR 280 FOR TWO PEOPLE IN A SUPERIOR DOUBLE ROOM, INCLUDING BREAKFAST

— Social Media —

FACEBOOK #purealpinelifestyle INSTAGRAM @kempinski.berchtesgaden

Press office — _____

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