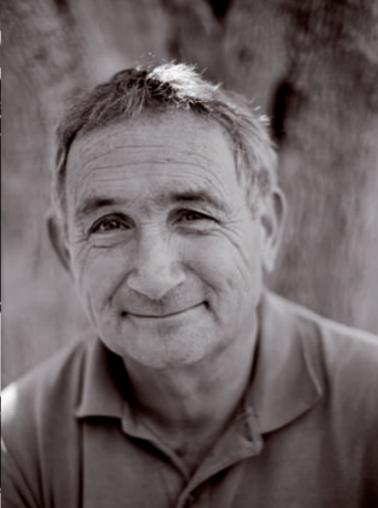




hosts *of.* choice.



OETKER COLLECTION

EDITO

At Oetker Collection, hosting is not just a passion - it is an art born of authenticity, friendliness and a love of sharing places, things and activities.

Being a host, whether at one of the collection's hotels or Masterpiece Estates, implies having the confidence of an easy smile and a natural enthusiasm for sharing a piece of history, a telling anecdote and a sense of special places with discerning guests who have traveled from near and far to savor the experience of a lifetime, for example at the 22-bedroom Cowdray House in Cowdray Park, West Sussex, the latest property to join the Oetker Collection's portfolio of Masterpiece Estates.

"I love sharing my passion for these estates and tailoring the experience to every guest's liking," notes new Masterpiece Estates host Billy More Nisbett, who adds: "For me, nothing's more rewarding than seeing others fall in love with something I cherish as well."

In this new issue of the Oetker Collection Gazette, the Art of Hosting comes to life in myriad large and small ways throughout Oetker Collection properties.

It might involve lifting the curtain on the little-known heirloom grain mill tucked beneath a palace in Paris, discovering what goes into managing the cabanas at the Hotel du Cap-Eden-Roc, or the three centuries of history behind the spirits in the Library Bar at The Lanesborough, London.

Each story is born of countless smaller tales, anecdotes and details that Oetker Collection hosts will be delighted to share with you whenever we next have the pleasure of welcoming you to one of our properties.



L'Apogée Courchevel: On Top of the World

L'Apogée Courchevel is delighted to welcome Eve Moncorger back this season, this time as the resort's Head Pastry Chef. Moncorger has risen through the dessert ranks at various Oetker Collection destinations, starting as the pastry commis at the Hotel du Cap-Eden-Roc in 2008, where she became the protégé of Lilian Bonnefoi, the hotel's longtime Head Pastry Chef. Since then, she has spent many summers in Antibes at Eden Roc and at the Château Saint-Martin & Spa in Vence, several winters in Courchevel and done a brief residency at Jumby Bay Island in Antigua. Of her travels, the French-born chef notes:

"It gave me the opportunity of meeting some wonderful people and sharing my experience while learning from others." Adds Jean-Luc Lefrançois, Executive Head Chef, at L'Apogée Courchevel, "We are delighted that Eve is back with her stunning creations." A few examples from her repertoire: crisp chocolate hazelnut tart, honey pear with gingerbread and clementine, and a gluten-free Illanka chocolate, blackcurrant and coconut sorbet. Asked to summarize her pastry philosophy, Moncorger replies simply, "indulgent".



Le Bristol Paris: A Secret Revolution

There's a culinary revolution afoot at Le Bristol Paris, where last October the Michelin three-star Chef Eric Frechon inaugurated a 'Living Bread' flourmill underneath the palace hotel. "I wanted to bring 'Living Bread' back to the center of the gastronomic scene," says the chef of his collaboration with two bread revolutionaries, the husband-and-wife team of Roland and Valérie Feuillas of Cucugnan, a village in the Corbières region. Yet the 'Living Bread' concept goes far beyond simple bread: it reflects a commitment to culture and serves another illustration of Frechon's constant quest for perfection. "Bread is like an opening line, a handshake, or a first note: it sets the tone for everything that follows," he explains. By reintroducing the rare flavor and texture of perfect natural bread handmade from heirloom wheats like spelt, emmer and khorasan (aka the wheat of the Pharaohs), the Chef reclaims bread's heritage and highlights his respect for terroir, agricultural honesty and the value of true craftsmanship.

In 2019, Eric Frechon is celebrating his 20th anniversary at Le Bristol Paris.

MEANINGFUL CONNECTIONS



Hotel du Cap-Eden-Roc: All in the Family

The summer of 2018 marked a milestone for Giovanni Rizzi, who quietly celebrated his 40th anniversary at the Hotel du Cap-Eden-Roc, where he started in the kitchens and became Maître d'hôtel of the cabanas in 1983. Among his many cherished memories is watching Marc Chagall spend days drawing in his cabana (Chagall's wife, Valentina, used to sift through the wastebaskets afterwards to

recover discarded sketches, and would sign bills in his stead to avoid leaving a trace). "What I love about the hotel is its family atmosphere among staff as well as the relationships you build with the clients," he says. The secret to being the perfect Maître d'hôtel "Remaining calm," he replies, half-jokingly. "But in truth, it's all in the smile."



Familiar Faces in Special Places

Akram Rehidov - Receptionist

Akram, receptionist at the Hotel du Cap-Eden-Roc, has been a member of the Oetker Collection family since 2007. His current position is a homecoming of sorts: he got his start in the kitchen at the hotel's Bar du Grill before moving on to the bars at the Château Saint-Martin & Spa and L'Apogée Courchevel. Three years ago, he returned to Eden Roc in his new capacity, a position that perfectly suits his naturally generous disposition and linguistic talents: he is fluent in French, English and Russian. "What I love about my job is being able to anticipate guests' wishes and help in creating unforgettable experiences," he says. "Seeing them happy is a constant source of personal gratification for me."



Julius Hilger – Restaurant Manager

A native of Baden-Baden, born 1985, Julius even completed his apprenticeship in hotel management at Brenners Park-Hotel & Spa. Afterwards his career path took him to fine dining establishments in Berlin, London, St. Moritz and Hamburg before he decided to study Associate Hospitality Management in Lausanne. In 2014, the catering expert returned to Baden-Baden where he worked as operations manager of the Bernstein Club, The Grill and the Geroldsauer Mühle. Since April 2018, Julius has accompanied the pre-opening phase of Fritz & Felix. "The Fritz & Felix project came at just the right time. I had never lost sight of the site of my first apprenticeship years. The project is my baby now who must learn to walk!"



Masterpiece Estates: A Tudor Manor in West Sussex

Cowdray House, a 22-bedroom historic home on the Viscount of Cowdray's sweeping estate, is the latest addition to the Oetker Collection's Masterpiece Estates portfolio. The site's heritage dates back nearly 1,000 years: the stronghold that was first built here in 1180 was replaced by one of England's great Tudor manors, which counted among its distinguished visitors the House of Tudor's most famous monarchs, Henry VIII and his daughter, Elizabeth I. Rebuilt in the 19th and 20th centuries, Cowdray House is today best known as one of the country's top polo grounds and shooting destinations. Learn how to play polo or take in a tournament at Cowdray Park, play a round on the 18-hole championship course at the Cowdray Golf Club, learn to shoot clay pigeons at the property's shooting school, go fly-fishing in the River Rother from April to September or enjoy year-round guided wildlife tours with an experienced ranger. As with all of our Masterpiece Estates, an engaging host, an expert in both the house and the area, is on hand to welcome and entertain you and see that your stay is curated to your liking.

Meet the hosts

"Masterpiece Estate experiences are relaxed and hugely fun, offering a personal touch to make sure every one of our guests gets the most out of every activity."

Billy More Nisbett



"My many years of experience go into ensuring that our guests have the best possible country escape: we tailor their stay so they may enjoy all that these magnificent estates have to offer."

Freddie Cartwright



"Sharing my passion for the country life helps me expertly guide our guests so they make the most of these magical destinations."

James Middleton



"I am a keen shot, I love to fish and I play golf, but my true passion is making sure our guests have the most memorable experiences."

Ted Innes Ker



Signs of Spring: Mocktails and more

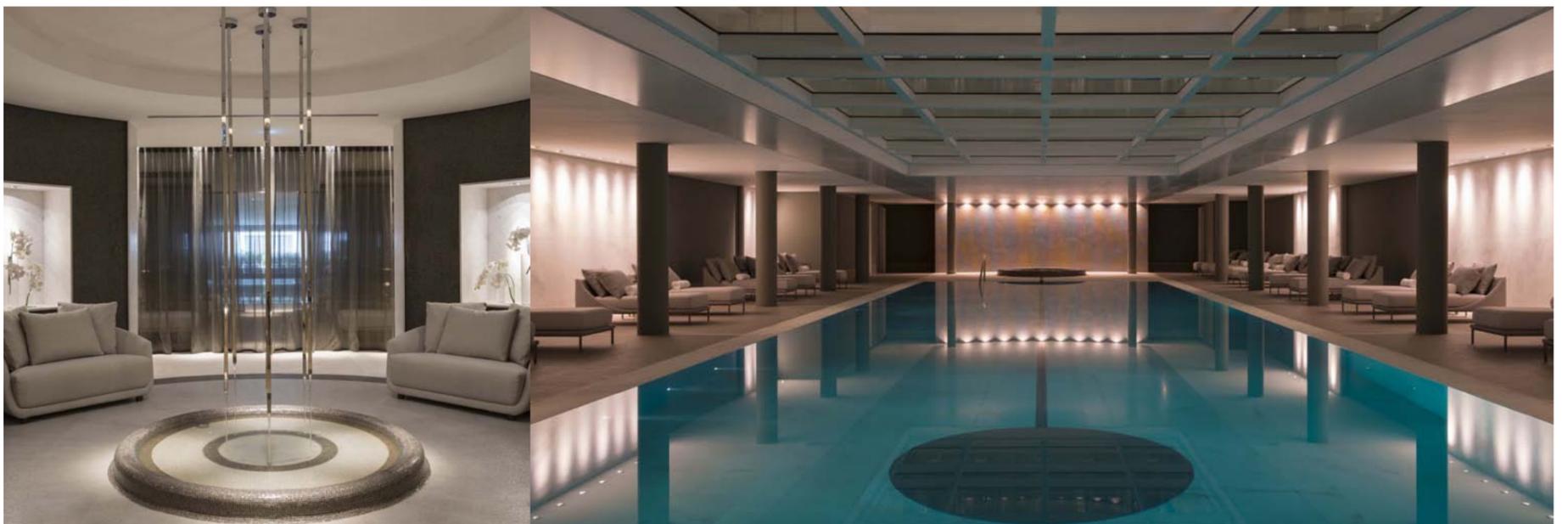
The Library Bar at The Lanesborough London is often called a “liquid museum” thanks to a collection of rare spirits that spans more than three centuries. Now, the bar’s mixologists are pleased to unveil non-alcoholic mocktails that mirror some of its most popular cocktails. On the menu: the Upside Down Fizz, a mix of playful Seedlip Garden 108 and elderflower, lemongrass, vanilla and a hint of fresh lemon juice, served with vegetable crisps & ginger espuma. The St. George’s Negroni blends non-alcoholic bitter and zero-alcohol vermouth with Seedlip Spice 94, finished with rock candy sprinkled over a rooibos ice cube. The Cosmoberry — a mix of fresh strawberries, raspberries and blackberries and fresh orange and cranberry juice — is as healthy as it is refined. Savor one of these or the barman’s other specialties this spring on the balcony of the Céleste restaurant, which will be transformed by the celebrated florist Nikki Tibbles Wild at Heart into a child-friendly rabbit warren for the Easter holiday.



A Green Oasis in the heart of São Paulo

Nestled amid the lush, tropical greenery of the Burle Marx Park, the Palácio Tangará is an oasis of tranquility in South America’s most bustling city. Bathed in natural light, the property is designed to enhance a sense of space and place, with local materials worked to sophisticated effect in bespoke furnishings, enhanced by a striking

collection of Brazilian art. Chef Jean-Georges Vongerichten infuses his celebrated culinary signature with all the energy and flavors of Brazil, while serenity reigns at The Flora Spa, where a menu of natural beauty rituals has been meticulously curated to soothe and revive the senses.



Jumby Bay Island: A dinner date on the beach

At Jumby Bay Island, guests may consult with our Executive Chef to compose a special five-course tasting menu complete with starter, seafood and shellfish course, meat course and a delicious dessert. After a private cocktail reception, guests are escorted to a secluded table on the beach, where the tailor-made menu highlights the best ingredients the Caribbean has to offer and the unrivaled techniques of our Chefs, set against a starlit sky. For families and other small groups who prefer complete solitude, Pasture Beach on the Atlantic side of Jumby Bay Island offers an ideally tranquil setting where private picnics can easily be arranged. A hamper packed with a delicious array guests’ preferred selections will arrive at the beach seamlessly, ready to be shared.



Private villa rentals at Eden Rock - St Barths

Nicolas, Senior Concierge, has been part of the villa adventure since it began in 2012. A passionate foodie, he is an alum of some of the starriest Michelin restaurants and will make a point of reserving the best tables for you during your stay. As a true islander, he knows St Barths inside and out — but the secret of his charm is his natural good humor and warmth.



Anne Dentel, Head of Eden Rock Villa Rental

No one knows more about villas in St Barths than Anne, who makes it her mission to find each client their own perfect paradise. “St Barths is the stuff of dreams: a privileged and exclusive destination, a legend anchored by our iconic hotel and an art of living à la française that exists nowhere else,” she says. For travellers who know and love what Eden Rock is all about, we have selected approximately 120 villas — little corners of paradise that offer the famed Eden Rock experience. “In these havens of intimacy, guests can enjoy an ultra-private setting while benefiting from the services and privileges that have made the hotel’s reputation, just a few minutes away from the main complex, should they wish to take advantage of our beach, for example. Alternatively, if they want to stay home, the Eden Rock will come to them.”



Scents of Adventure by Lorenzo Villoresi

Oetker Collection is proud to unveil a line of bespoke fragrances specially created by the award-winning Florentine perfumer Lorenzo Villoresi. Inspired by exceptional destinations, these artisanally produced niche fragrances are composed using the finest ingredients Tuscany has to offer, such as essences of laurel, olive and rare iris root, as well as noble extracts sourced from all over the world. “Like travel, perfumery opens the door to limitless possibilities,” says Lorenzo Villoresi. “Creating a fragrance lets you express the emotion of a place, inhabit an imaginary space or inspire exciting new emotions.” These olfactory interpretations of Le Bristol Paris, Hotel du Cap-Eden-Roc, Château Saint-Martin & Spa, and L’Apogée Courchevel in France; and the Palácio Tangará in São Paulo, figure among the guest amenities in every room at all five destinations.



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#EndearingPlaces

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L'APOGÉE
COURCHEVEL



BRENNERS PARK-HOTEL & SPA
BADEN-BADEN



LE BRISTOL
PARIS



CHATEAU SAINT-MARTIN & SPA
COTE D'AZUR - VENCE - FRENCH RIVIERA



EDEN ROCK
ST BARTHS



HOTEL DU CAP-EDEN-ROC
CAP D'ANTIBES



JUMBY BAY ISLAND
ANTIGUA - WEST INDIES



THE LANESBOROUGH
LONDON



PALÁCIO TANGARÁ
SÃO PAULO

EDENBEING

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