

ADVISORY

NEW YORK

The New York Palace

This celebrated hotel certainly lives up to its name. Stay in either the contemporary, 55-story tower or in the original structure – a nineteenth century mansion – and you’ll see why this property is one of New York’s crown jewels.

Here, you’ll find some of Manhattan’s most distinctive dining destinations. Consider Le Cirque 2000, the ultimate place to see and be seen. The Adam Tihany-designed restaurant is a feast for both the eyes and the taste buds.

The property also boasts 22,000 square feet of meeting and function space, including a two-story ballroom with a lush, gilded-age interior that would impress even Edith Wharton. And for a smaller event, book the Chairman’s Office, which features all the latest technology and all the charm you’d expect from a hotel of this stature.

Managing Director John L. Segreti is in the lobby on most evenings, meeting and greeting guests – an intimate touch in such a grand setting, and just one example of the superior services the Palace offers. With 12 full-time concierges and nearly one staff member to every guest, you’ll be treated like a king or queen in this truly palatial hotel.

This legendary property is an icon and it continues to raise the standards of luxury.



The Palace’s lobby, where influence and affluence converge

PARIS

Hôtel de Crillon



The recently revamped Les Ambassadeurs

Since her arrival at the Hôtel de Crillon in 2003, General Manager Franka Holtmann has made it her mission to put the spring back into this Paris landmark’s step. The first woman to manage one of Paris’s palace hotels, she has quickly cemented the hotel’s status as a Parisian home-away-from-home for the world’s most discriminating travelers.

Notably, Holtmann has transformed Les Ambassadeurs, which is the property’s fine-dining venue and also one of Paris’s most historic restaurants. Originally built in the eighteenth century as a ballroom, its new champagne-colored décor is intoxicating indeed, and it complements the room’s impressive carved marble walls. Holtmann has also seen to it that the restaurant’s Baccarat crystal chandeliers have been restored to their original sparkle. Les Ambassadeurs now exudes a contemporary elegance that is both refined and inviting.

Executive Chef Jean-François Piège is a master of classic French cuisine. His impressive menu of seasonal dishes changes daily, and he’s known for his ability to blend tradition and informality. His cuisine, though exquisite, may remind you of home cooking. It has quickly become the comfort food of choice for Paris’s elite.

Les Ambassadeurs is now equal parts classic, contemporary, and comfortable. Its new look may well be the most celebrated revolution in French history.