

CLASSICS  PERFECTED





THE DECADES

We invite you to take a seat at the American Bar at The Savoy, A Fairmont Managed Hotel in London, and let yourself be transported to the golden age of cocktails.

A time of elegance and sophistication, when bartenders, clad in three-piece suits, expertly blended and poured their concoctions; an era when iconic cocktails were invented, and a place where the late, great Frank Sinatra kicked back glasses of whiskey. The white countertops, dark leather stools, shiny black grand piano and art deco style create a warm and elegant ambiance.

Meanwhile, just off the Thames Foyer sits another shining example of a world-class lounge; the Beaufort Bar, a pocket of pure glamour, where Gershwin once tickled the ivories and cabaret dancers shimmied and swayed. Today it is the talented bartenders who entertain. With a focus on execution, detail and fresh, seasonal ingredients, the bar is organized like a high-end open kitchen where guests watch the mixologists hone their craft.

Hushed, intimate, immaculate, with attentive and passionate bartenders – the two legendary bars at London’s world-renowned Savoy hotel embody all that is extraordinary in the Fairmont bar and cocktail. Yet, these two bars are just the beginning.

Around the globe, at more than 75 remarkable addresses, Fairmont hotels are where glamour meets culture, where special occasions are celebrated and where momentous, world-changing events occur. And these unforgettable moments are nearly always celebrated with a handcrafted cocktail, a glass of fine wine or a champagne toast.



This is where the expertise of Fairmont’s passionate mixologists, bartenders and beverage directors comes in.

An elite crew of Tastemakers set the agenda, defining and refining the cocktail scene at some of the most iconic bars in the world. In 2015, a group of head bartenders and mixology directors collaborated to create the Classics Perfected menu that has been featured at every Fairmont bar around the world since its launch in late 2015.

This year, the Tastemakers team expanded to include experts from six award-winning Fairmont properties, including The Savoy, A Fairmont Managed Hotel in London, Fairmont Pacific Rim in Vancouver, Fairmont The Queen Elizabeth in Montreal, Fairmont Austin, Fairmont Singapore and the soon-to-open Fairmont Rio de Janeiro Copacabana.

The Tastemakers convened at The Dead Rabbit in New York City in April 2019, where they were tasked with refreshing the global cocktail program in a way that honors the heritage of Fairmont’s legendary bars. They sipped, sampled and brainstormed to create an innovative and balanced collection of classic cocktails, organized around the decades, to convey the influence of cocktail culture over the past two centuries. Old has become new again as Tastemakers used iconic cocktail recipes as inspiration for fresh, enticing new flavors and combinations.

Following the June 2019 launch at The Plaza, A Fairmont Managed Hotel, Classics Perfected 2.0: ‘The Decades’ will be rolled out to all Fairmont hotels and resorts globally.

We invite you to enjoy one of our new cocktails. As you sip, enjoy a moment of well-being, perhaps a moment of personal celebration, and most certainly, an unforgettable moment of making a connection across place and time.



MEET THE FAIRMONT TASTEMAKERS

The Fairmont Tastemakers of the new Classics Perfected cocktail program is comprised of six top mixologists hailing from Fairmont’s luxury properties worldwide.

Each Tastemaker was chosen for his or her individual talent and mastery of cocktail methodology. In April 2019, the team convened at The Dead Rabbit in New York City to create, collaborate and discover the recipes that have formed Fairmont’s latest cocktail collection, Classics Perfected 2.0: ‘The Decades’.

The Tastemakers elite program was established by Fairmont Hotels & Resorts in 2015 when the first iteration of Classics Perfected made its global debut. Consisting of the top bar masters from hotels around the world, the Tastemakers were brought together for their celebrated expertise and innovative minds to craft a specially curated list of signature cocktails. As ambassadors of the program, the Tastemakers look forward to sharing their knowledge of Fairmont cocktail culture both at home and abroad.



Andrew Grenz

FAIRMONT AUSTIN



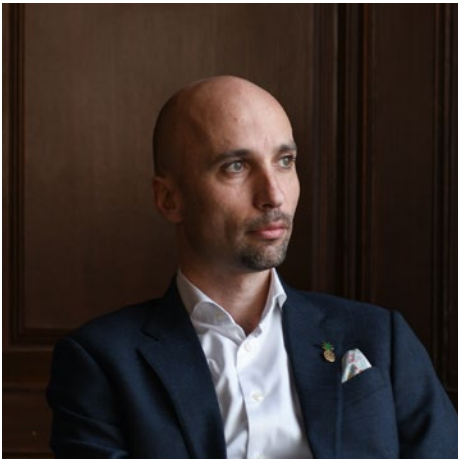
Grant Sceney

FAIRMONT PACIFIC RIM



Bannie Kang

FAIRMONT SINGAPORE



Nader Chabaane

FAIRMONT THE QUEEN ELIZABETH



Tai Barbin

FAIRMONT RIO DE JANEIRO COPACABANA



Jo Last

THE SAVOY, A FAIRMONT MANAGED HOTEL



Andrew Grenz

FAIRMONT AUSTIN

TITLE:	Beverage Director
HAILS FROM:	McKinney, Texas
BARTENDING SINCE:	Age of 18
NOTABLE GIGS:	Qui, Austin; Kuneho, Austin; Tony C's, Austin
RECOGNITION:	Nominated, Bartender of the Year Tastemaker, CultureMap (2018) Finalist of the "Official Drink of Austin" Food & Wine Alliance (2018 & 2017)

Andrew Grenz took the helm of the beverage direction for all of Fairmont Austin's five bars and restaurants in 2017. Working with the hotel's Food & Beverage leadership, Andrew supported the pre-opening efforts and sourced top bartenders from all around Texas.

“My goal is to create individuality between each distinctive bar program within our hotel, while tying everything into a cohesive story. With such varying concepts – the globally focused dining hall Revue, the temptation-inducing Rules & Regs bar, and pool deck, with distinctive cocktail character, playful techniques and locally sourced ingredients and spirits – sets Fairmont Austin apart as a food and beverage hub of downtown.”





Grant Sceney

FAIRMONT PACIFIC RIM

TITLE:	Creative Beverage Director
HAILS FROM:	Melbourne, Australia
BARTENDING SINCE:	Age of 18
NOTABLE GIGS:	Hayman Island Resort on the Great Barrier Reef
CREDENTIALS:	Box Hill Institute of Tafe, Advanced Diploma in Hospitality & Tourism
RECOGNITION:	Bartender of the Year, Vancouver Magazine (2016) Diageo World Class Canada Bartender of the Year 4th place global finish in the UK (2014)

Grant Sceney oversees the cocktail program at Fairmont Pacific Rim and helms the bar at the award-winning Lobby Lounge and Botanist. The latter has been recognized by the Condé Nast Traveller’s Hot List as one of the ‘World’s Best New Bars’ and by the Tales of the Cocktail Spirited Awards as one of the ‘Best New Bars (Americas).’

“You have to think outside of the glass and be able to create a guest experience. Bartending isn’t just making drinks, it’s one of many tools in your belt. Being genuine and having fun is essential to the role.”





Bannie Kang

FAIRMONT SINGAPORE

TITLE:	Head Craftsman at Anti:dote aka “most Instagrammed bartender in Singapore”
HAILS FROM:	Jinju, South Korea
BARTENDING SINCE:	Age of 24
CREDENTIALS:	Johnnie Walker Academy and Korean International Bartending Academy, Seoul; Hotel Management at Jinju Health College, Gyeongsangnam-do
NOTABLE GIGS:	City Space, Singapore Founding member of Speed Rack, female bartending competition in Asia
RECOGNITION:	First runner-up, Diplomático World Tournament (2017) Winner, Singapore Champion Title, Bacardi Legacy Global Competition (2016) Best Female Bartender, The Bar Awards, Singapore (2014 & 2015)

Bannie Kang joined Anti:dote in 2013, bringing her unique vision of medicinal and social influences to the cocktail program. Incorporating traditional Korean ingredients such as white kimchi, Korean plum liqueur and ginseng, Bannie harvests pressed Sakura flowers, plums and yuzus to make spices, pastes and marmalades which she infuses in her creations.

“I enjoy encouraging women to get engaged in the bartending community. While it is still a male-dominated industry, we are seeing more female rising stars. Career support and mentorship strengthens an individual and the resulting diversity of ideas and styles strengthens our industry as a whole.”





Nader Chabaane

FAIRMONT THE QUEEN ELIZABETH

TITLE:	Mixology Director, Nacarat
HAILS FROM:	Tunisia and Paris
BARTENDING SINCE:	Age of 20
BACKGROUND:	Management degree in Paris, diving instructor, “citizen of the world”
NOTABLE GIGS:	Blind Bar, Paris; La Maison Champs Élysées, Paris; Pierre’s, Hamptons; Starwood Hotels & Resorts, China
RECOGNITION:	Best Cocktail Bar in Montreal, TimeOut (2019) Top 15 Canada’s Best 100 Bars (2019) Best Hotel Bar Nominee, Tales of the Cocktail (2019)

Nader Chabaane joined Fairmont Le Château Frontenac as director of mixology in 2013 and soon led Bistro Le Sam to become one of the best bars in the city. In 2016, Nader brought his creative energy to join the Nacarat team at the newly restyled Fairmont The Queen Elizabeth in Montreal. Acclaimed since the opening, Nacarat is now ranked among the top 50 best bars in Canada and received nominations at The Tales of the Cocktails Spirited Awards as Best Hotel Bar and Best New Cocktail Bar in America in 2018.

“At Nacarat, we emphasize the alchemy of flavor, fresh ingredients and rare experience over sheer booziness, every time. We design non-alcoholic cocktails with the same meticulous attention to combinations as we do with alcoholic varieties. Our guests join us for the fun that cocktails can provide, where every sip invokes curiosity and delight.”





Tai Barbin

FAIRMONT RIO DE JANEIRO COPACABANA

TITLE:	Beverage Manager
HAILS FROM:	São Paulo, Florianópolis and Australia
BARTENDING SINCE:	Age of 21
BACKGROUND:	Culinary school graduate; event management; lived in six countries; travelled around the world three times
NOTABLE GIGS:	Rock in Rio Lisboa, The Jaime Oliver Festival UK, Sheraton Mirage, Cloudland, House of Peroni Project, Bar D'Hôtel, Nosso and Salve
RECOGNITION:	Top 10 New Cocktail Bars in the Americas, Nosso, Tales of The Cocktail (2018) The Best Bartender of Year in Rio (Veja Rio 2016 & Revista Época 2017)

With the opening of Fairmont Rio de Janeiro Copacabana, the first Fairmont Hotel in Brazil, Tai Barbin will not only be found shaking cocktails behind the counter of Spirit Copa Bar, he will create bespoke beverage menus for the hotel inspired by Brazilian ingredients and exotic tropical fruits.

“I love to treat guests to handcrafted cocktails using the ingredients native to Brazil that are rarely found in other parts of the world. Amburana tincture (Brazilian wood) creates a wonderful bitter splash, while cachaça is always intriguing to guests and visitors.”





Jo Last

THE SAVOY, A FAIRMONT MANAGED HOTEL

TITLE:	Bartender, Beaufort Bar
HAILS FROM:	London, United Kingdom
BARTENDING SINCE:	Age of 20
BACKGROUND:	Fashion marketing
NOTABLE GIGS:	The Maven, Leeds; The Domino Club, Leeds
RECOGNITION:	Top 20 Finalist, UK Diageo World Class (2019) Top 100 Finalist, Difford's Guide World Class GB (2019) Gin Mare Med Inspirations winner (2018) American Bar, Winner of Best Bar in the World, Tales of the Cocktail (2018) Beaufort Bar, Best Hotel Bar Europe Nominee, Tales of the Cocktail (2019)

Jo Last is a rising star in the industry. In 2017, her award-winning cocktail, “Heart”, took top prize at the Gin Mare Mediterranean Inspirations competition in Ibiza, where she was inspired by the chosen ingredient that year, the artichoke. Upon being named the winner, Jo was ceremoniously pushed into the Villa Mare swimming pool. Now at The Savoy, Jo’s creative genius has informed the current cocktail menu of ‘Music Magic Drama’.

“Great cocktail design must always start with taste first. If a recipe is too contrived, or tries to force certain trendy elements, without meaning, guests can walk away without a delicious drink in their hand. The guest should always come first.”



THE 19TH CENTURY

The 19th century was a time filled with great social change as the second industrial revolution sparked vast urbanization along with advances in productivity and prosperity. Next to the invention of some of the most famous cocktails, the late 19th century was also when Bermuda’s Hamilton Princess opened in 1885, making it the oldest hotel in the Fairmont collection. Towards the end of the 1800s, many other grand landmarks opened that would later carry the Fairmont name, including in 1889, when the now iconic Savoy Hotel in London first invited guests into its luxurious rooms and world famous bars.

Birds and the Bees

Early 1800s

INSPIRED BY: SPRITZ

ORIGIN: AUSTRIA

The classic white wine spritzer was invented in Austria as sparkling water came into fashion. Adding a squirt, or gespritzt, of cold bubbles to a glass of wine made for a stylish summer drink. As its popularity spread through the continent and across the pond, the German gespritzt led way to ‘spritzer’. This modern spritzer invokes summertime relaxation and terrace living with Grey Goose and honey, a dash of lemon for balance, and an essential spritz of soda.





Orange Trip

Mid 1800s

INSPIRED BY: WHISKEY SOUR

ORIGIN: NEW YORK, U.S.A.

Before written on paper, the Whiskey Sour was created by Vice Admiral Edward Vernon of England to help calm the stomachs of sailors suffering from scurvy and seasickness. The very early version with sugar, lemon juice and whiskey was the inspiration behind this citrusy cocktail. Woodford Reserve bourbon is shaken up with the brightness of acidified orange juice and Angostura bitters, and garnished with a lemon wheel.

Old Fashioned, Amigos

Late 1800s

INSPIRED BY: OLD FASHIONED

ORIGIN: PENDENNIS CLUB, LOUISVILLE, KENTUCKY, U.S.A.

A book published in 1862 by Jerry Thomas, 19th Century entrepreneur, owner of several New York City bars and the ‘father of American mixology’, contained the first gin-based Old Fashioned recipe. The Old Fashioned known today was created in Louisville, Kentucky, where Old Fashioned Fortnight is celebrated annually in honor of the beloved cocktail. This new version might look old-fashioned, but its taste is a revelation and a cultural mash-up – mixing Casamigos Reposado and Glenlivet 12 Year Old. A dash of simple syrup and Angostura bitters are mixed to finish.



THE 1900–1920s

Within the early 20th century, Fairmont’s brand name came to be with the first hotel, Fairmont San Francisco, opening its doors in 1907. Later that year, The Plaza Hotel grandly opened on Fifth Avenue in New York. The 1920s posed a challenge to the hospitality sector, with the National Prohibition Act preventing Americans from manufacturing and selling alcohol. Harry MacElhone, bartender at The Plaza, moved to Paris and bought a bar. He renamed it Harry’s New York Bar and turned it into a Paris landmark, where many of the world’s classic cocktails were first sampled.



Madame Fleur

1920s

INSPIRED BY: FRENCH 75

ORIGIN: HARRY’S NEW YORK BAR, PARIS

The French 75, designed by Harry MacElhone of Harry’s New York Bar in Paris, was named after the French 75mm field gun used in WWI. With that warning in mind, this cocktail begins with a mix of Bombay Sapphire gin and Hennessy VS, lightened up with soothing chamomile and a float of Veuve Clicquot Yellow Label. Don’t let the innocent lemon twist deceive you, this drink has power.

THE 1930s

The iconic Fairmont Peace Hotel in Shanghai opened its doors in late 1929, and by the early 1930s, the property was renowned for its Old Jazz Bar, a favorite of the city’s community. Its band of six veteran musicians entertained dignitaries from around the world, and also toured to great acclaim in the United States and Asia.

Meanwhile, with the National Prohibition Act in place until 1933, American speakeasies were a popular guilty pleasure for those looking to enjoy an illicit cocktail, and smuggling was a burgeoning industry. Legend has it that late one wintery night, a float plane delivering liquor to guests at the Fairmont Chateau Lake Louise crashed into the icy lake in front of the property. Some still believe the whiskey, pilot and plane are still lying perfectly preserved, 200 feet under the surface of that very lake.



Nacional Royale

1930s

INSPIRED BY: HOTEL NACIONAL

ORIGIN: HOTEL NACIONAL DE CUBA, HAVANA, CUBA

The Hotel Nacional de Cuba was one of the world's most glamorous hotels in the early 20th century and its namesake cocktail is the inspiration for this drink. Mount Gay Black Barrel rum is mixed with fresh pineapple and lime juices, while the traditional apricot liqueur is replaced with elderflower St-Germain. A generous topping of Veuve Clicquot Yellow Label calls to mind the sparkling Cuban sunshine.

Soul Reviver

1930s

INSPIRED BY: CORPSE REVIVER

ORIGIN: U.S.A.

Based on the Corpse Reviver, a drink whose popularity soared with its appearance in The Savoy Cocktail Book in 1930, this version is equally adept at livening up the mood. Blackberries and lemon juice provide a burst of sweet and sour, while a masterful mix of Botanist gin, Casamigos Blanco, Cointreau and Lillet Blanc is poured into an absinthe rinse. If this doesn't kick-start one's heart, little else will.



THE 1940s

During WWII, Fairmont Sonoma Mission Inn & Spa was taken under control by the Navy. The hotel served as a resting spot for sailors and marines until 1945. The resort was also hired out by sports teams such as The Cleveland Browns, the Chicago Bears, San Francisco Seals and Oakland Oaks as training headquarters for almost the entire decade. As the war finally drew to an end, it was in the garden room at Fairmont San Francisco where the Charter of the United Nations was signed by 50 countries in 1945.

Chai Tai

1940s

INSPIRED BY: MAI TAI

ORIGIN: TRADER VIC’S, EMERYVILLE, CALIFORNIA, U.S.A.

While the Mai Tai is a classic rum cocktail first served at Trader Vic’s in California, the Chai Tai mixes things up with Mount Gay Black Barrel rum and Botanist gin. Pineapple and lime juices provide tropical sweetness, while a dose of chai syrup adds a warm and spicy complexity. Surprising upon first sip, the original recipe is left wondering where chai has been all its life.



THE 1950s

In 1953 screen legend Marilyn Monroe resided at the Fairmont Banff Springs while filming River of No Return. During her stay she twisted her ankle and had to rely on a wheelchair and hotel bell staff to get around, causing an ambitious competition to break out among who would get to help the blonde bombshell. Meanwhile, cocktail prices were on the rise as inflation set in during the decade. The Georgian Room at the Fairmont Olympic Hotel in Seattle served drinks between .55 and .75 cents each. Further North, The Bengal Lounge at the Fairmont Empress became one of only three locations in the province of British Columbia to receive a liquor license.



Carte Blanche

1950s

INSPIRED BY: VESPER

ORIGIN: UNITED KINGDOM

In his first novel, British author Ian Fleming, writes of his protagonist, James Bond, suavely instructing a bartender to mix him a cocktail of gin, vodka and Kina Lillet. He names it The Vesper, after his love, the beautiful Vesper Lynd. This refreshed version blends Bombay Sapphire gin with Grey Goose – and in a maverick Bond-inspired move – an equal measure of new world Chardonnay. Shaken, not stirred, and shockingly delightful.

THE 1970s

The 1970s was a critical time for peace and equal rights. The Beatles broke up and flower power folk tunes of the past turned into Saturday night disco fever. We celebrated the first Earth Day and a company called Microsoft made its global debut. The 1970s was an era that inspired moments of high drama and camp, such as Marlene Dietrich demanding a red carpet tunnel to be installed at the Fairmont Dallas to ensure she could make her grand entrance from elevator to ballroom without being seen. Actress Fay Dunaway was more low-key but no less famous as she maintained a private suite at Fairmont Miramar Hotel & Bungalows in Santa Monica for nearly the entire decade.

Derby Bird

1970s

INSPIRED BY: JUNGLE BIRD

ORIGIN: AVIARY BAR, KUALA LUMPUR

Watching the birds flit about while sitting at the Aviary Bar in Kuala Lumpur was a moment in time, never to be repeated. The Jungle Bird was the bar's signature cocktail and the inspiration behind this drink. Woodford Reserve bourbon happily pairs with Campari and orange and lemon juices for a cocktail that recalls the tiki kitsch of the 1970s, with a fresh and modern vibe.



THE 1980s

From a stock market crash to the fall of the Berlin Wall, from a global tech boom to the rise of the video star and all things big, bold and glam, the 80s was an era where everything became larger than life. Fairmont Chicago, Millennium Park opened its nightclub Moulin Rouge as a tribute to the legendary Parisian cabaret, while Ella Fitzgerald agreed to perform at the Fairmont Dallas on the condition she would not be bothered at certain hours of the day, ensuring she could watch her favorite daytime soaps in peace.



Material Girl

1980s

INSPIRED BY: COSMOPOLITAN

ORIGIN: THE ODEON, MANHATTAN, NEW YORK, U.S.A.

Though the ‘Cosmo’ started making the rounds in the 80s when Madonna was photographed with one in-hand at New York City’s Rainbow Room, its popularity peaked in the 90’s with the advent of the television show Sex and the City. Originally a mix of vodka, cranberry and Cointreau, this gin-based version is all grown up. It has budded from a vivid pink hue to a mature white. Botanist gin and St-Germain mix with fresh lemon and apple juices, while an artistic orange twist swoops over the glass with late 20th century glam.

GLOBAL SPIRIT PARTNERS

The new Classics Perfected menu celebrates ten of the most iconic cocktails crafted throughout the decades of the 19th and 20th centuries.

Modern takes on the French 75, the Mai Tai and the Old Fashioned are just a sample of what guests can expect, all created with luxury and premium spirits and mixed with exquisite house-made syrups, juices and bitters. Global spirit partners included in the program, chosen for their quality and craftsmanship, include: Veuve Clicquot, Cointreau, Mount Gay, Botanist, Gentleman Jack, Bombay Sapphire, Grey Goose Vodka, Woodford Reserve, Casamigos Tequila & Mezcal and The Glenlivet 12 year old.



ORIGIN: ENGLAND

Bombay Sapphire is truly unique. The brand’s heritage begins in 1761 when distiller Thomas Dakin purchased a site in Warrington, England, with the intention of distilling gin. In 1831, the Dakin family purchased a still, and adapted it to separate the exotic botanicals from the neutral grain spirit, capturing the flavors of the botanicals in the vapor - an artisanal distillation process now known as vapor infusion and still faithfully used by Bombay Sapphire today. The result is a complex, aromatic liquid that delivers a broader, more balanced flavor.



ORIGIN: U.S.A.

Casamigos Mezcal was launched in 2018 as an addition to the Casamigos family of tequilas. Made in Santiago Matatlán, Oaxaca, Mexico, Casamigos Mezcal is artisanal and crafted from 100% Espadín agaves. The original family’s long-standing Mezcal traditions are carefully preserved. As with Casamigos Tequila, before going into the bottle, each batch is tasted and approved by Clooney and Gerber, to ensure the highest quality.



ORIGIN: U.S.A.

Casamigos Tequila was created by longtime friends George Clooney, Rande Gerber and Mike Meldman. Their idea was to make the best-tasting, smoothest tequila whose taste didn’t have to be covered up with salt or lime.

They worked with their master distiller for years, until they knew it was just right. Casamigos is a small batch, ultra-premium tequila made from the finest, hand-selected 100 percent Blue Weber agaves, grown in the rich red clay and cool climate of the Highlands of Jalisco, Mexico.



ORIGIN: FRANCE

Cointreau was created in 1849 in Angers, deep in the heart of the Loire Valley. Its iconic amber bottle presents the perfect balance between sweet and bitter oranges, a subtle taste uncovering incredible strength of character. Cointreau is the base for a whole host of classic cocktails like the Margarita, the Cosmopolitan, the White Lady, and the Sidecar.



ORIGIN: U.S.A.

Gentleman Jack rare Tennessee whiskey is distilled at the oldest registered distillery in the United States. It is charcoal mellowed before going into the barrel and again after reaching maturity giving it ultimate smoothness. It is full-bodied with fruit and spices, and its finish is silky, warm, and pleasant. It has well-developed traces of vanilla, caramel and almond. Gentleman Jack is an exceptionally smooth Tennessee whiskey with a rich, rewarding taste and a gentle farewell.



ORIGIN: FRANCE

Grey Goose Vodka was created in 1996 by Sidney Frank and has always been produced in France. The Maître de Chai for Grey Goose, François Thibault, developed the original recipe for the vodka in Cognac.

The brand uses only two ingredients to create their unique taste – single origin Picardie wheat and water from their natural limestone well in Gensac-La-Pallue, making it 100 percent traceable from crop to cork. From harvest to milling to distillation to bottling, every step is done locally.



ORIGIN: BARBADOS

A legal deed dated from 20th of February, 1703 confirms the existence of a ‘pot still house’ on its sugar cane estate in Barbados, establishing Mount Gay as the world’s oldest rum producer. The distillery name honors the pioneering Sir John Gay Alleyne who perfected the distinctive Mount Gay style. To this day, only the finest sugar cane molasses and pure water filtered through the coral heart of the island are selected to create Mount Gay rums.



ORIGIN: SCOTLAND

The Botanist is a gin of layered complexity; a progressive exploration of the botanical heritage of the isle of Islay. Twenty-two hand-foraged local botanicals delicately augment nine berries, barks, seeds and peels during an achingly slow distillation. This first and only Islay dry gin is a rare expression of the heart and soul of its remote Scottish island home, philosophy and passion.



ORIGIN: SCOTLAND

The Glenlivet 12 Year Old is a first-class single malt Scotch whisky distilled near Ballindalloch in Moray, Scotland. The distillery, founded in 1824, was just the beginning of a standard of taste and quality that lives on today.

Aged for 12 years, this classic malt is matured in European Oak and American Oak Casks which gives the whisky its distinctive smoothness. A combination of mineral-rich water and perfectly sized stills form the welcoming flavors and adds to the delicate and complex characters found in this malt.



ORIGIN: FRANCE

Founded in 1772, Veuve Clicquot reflects superb vineyards and consistent style. Harvested entirely by hand, Veuve Clicquot Brut Yellow Label is aged for 3.5 years. The predominance of Pinot Noir provides the structure that is so typically Clicquot, while a touch of Meunier rounds out the blend. Chardonnay adds the elegance and finesse essential in a perfectly balanced wine. Grapes from as many as 50 to 60 different Crus go to the blending of Yellow Label.



ORIGIN: U.S.A.

Woodford Reserve isn’t manufactured; it’s crafted in small batches. This artisanal process draws out all five sources of bourbon flavor giving it its distinct taste and crisp, clean finish. Each sip of the Distiller’s Select craft bourbon contains over 200 congeners, natural color, aroma and flavor components.



“Cocktail culture has always been about more than just imbibing. Throughout the decades, Fairmont bars around the world have historically been amongst the coolest watering holes; special places where the most in-the-know locals gathered to socialize, where landmark deals were celebrated with a toast and where history was made. The charismatic bartenders who have presided over these bars have been shaping cocktail trends, regaling guests with stories and providing over-the-counter wisdom, for more than a century. It is not only the extraordinary craftsmanship of our top mixologists, but the meaningful connections they share with our guests, which makes Classics Perfected a joy to discover.”

SHARON COHEN, VICE PRESIDENT, FAIRMONT HOTELS & RESORTS

FAIRMONT’S AWARD-WINNING &
WORLD-FAVORITE BARS

Fairmont hotels are where glamour meets culture, where special occasions are celebrated and where momentous, world-changing events occur. With more than 75 remarkable addresses around the world, its hotels are at the cultural and social epicenter of the community and its bars, restaurants and lounges are filled with a lively mix of local patrons and international guests. Here are just a handful of the top Fairmont bars beloved by residents and travelers alike.



Tonga Room

FAIRMONT SAN FRANCISCO

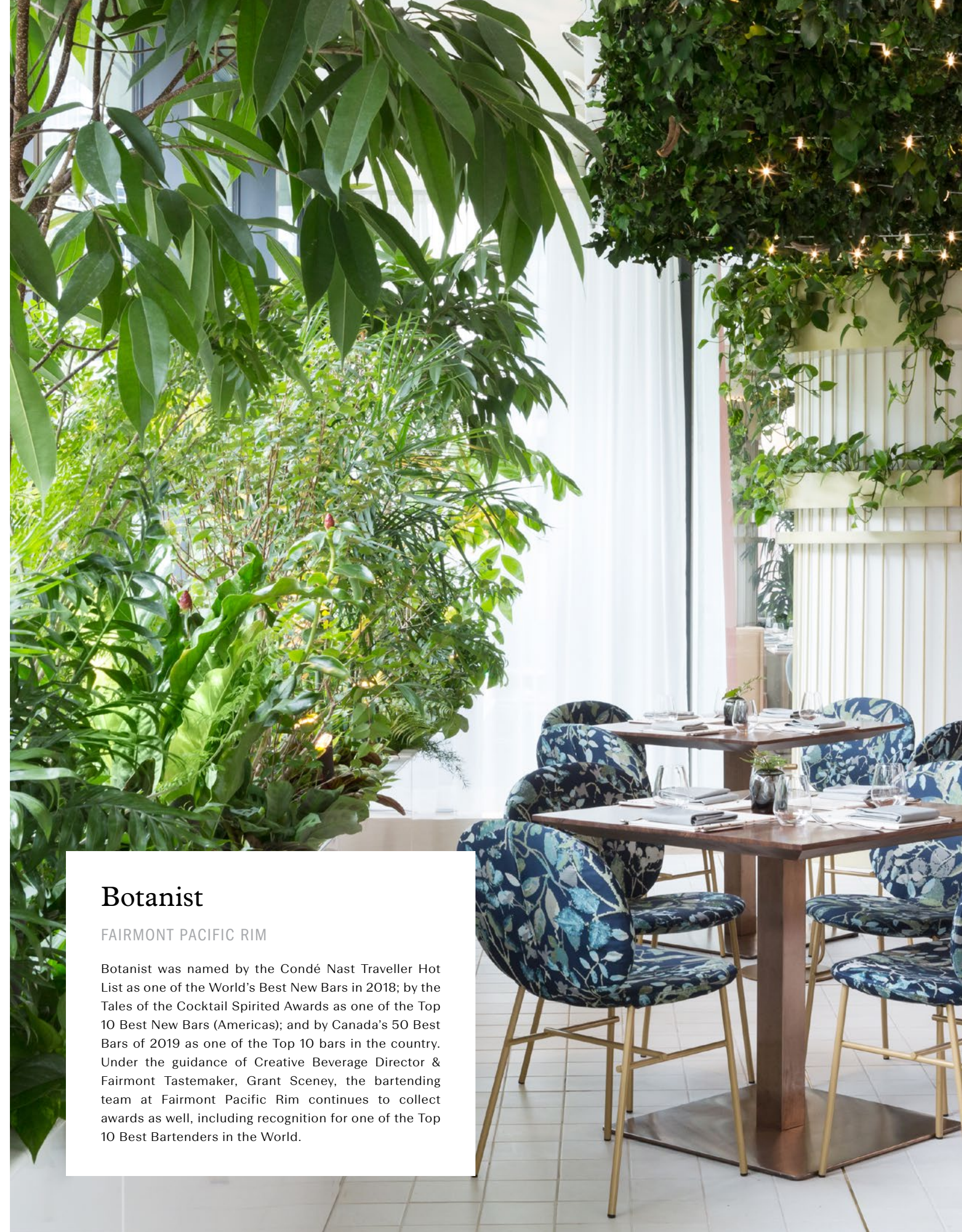
Where it all began. Fairmont San Francisco was the original hotel atop Nob Hill that birthed the Fairmont brand name with its opening in 1907. The Tonga Room & Hurricane Bar opened in 1945, setting the standard for Tiki bar chic. To this day, Tonga Room is cherished as a San Francisco landmark. USA Today rated it the #2 Best Hotel Bar in the United States and the late Anthony Bourdain hosted an episode of The Layover there in 2012, issuing choice words for anyone claiming to lack “love in your heart for this place.”



Rules & Regs

FAIRMONT AUSTIN

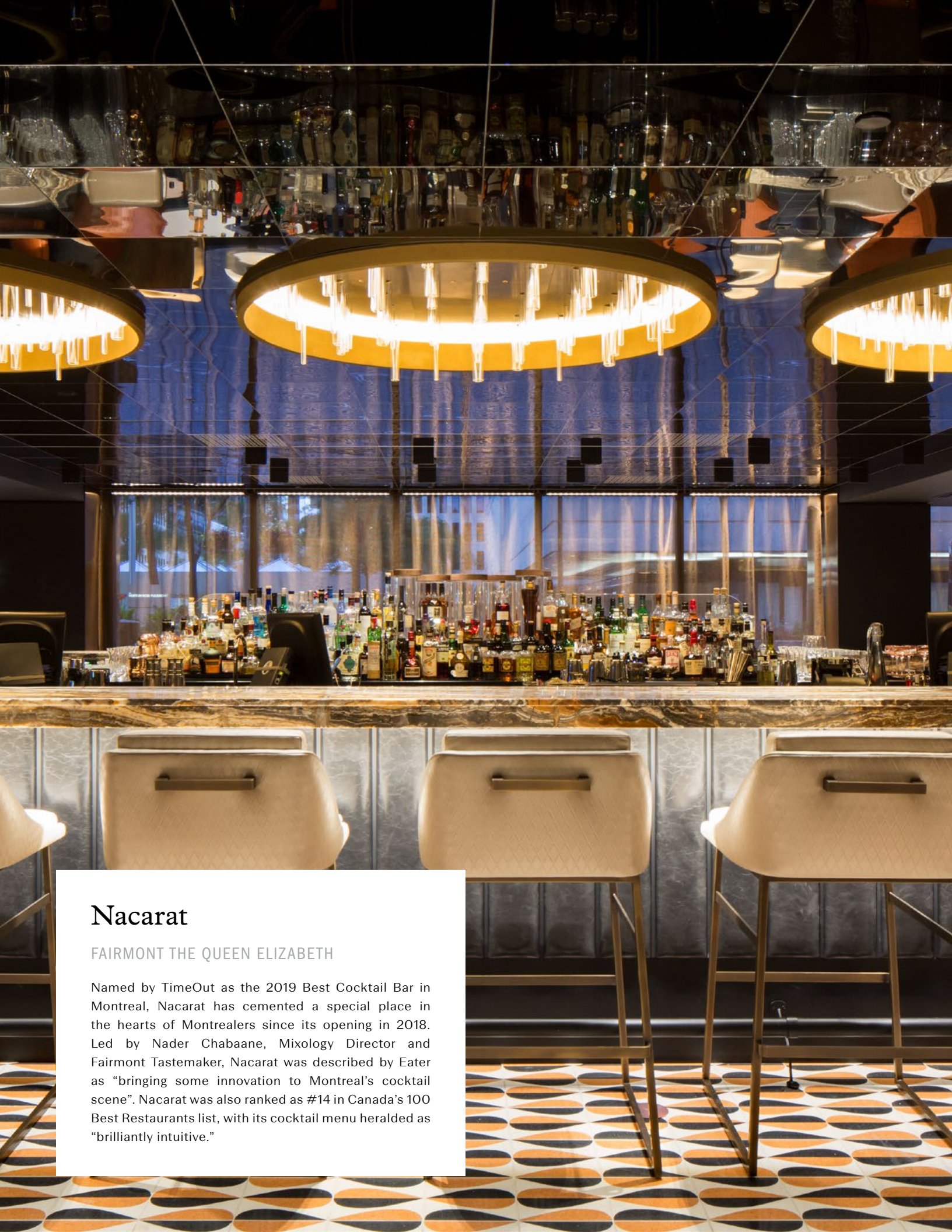
TimeOut gives Rules & Regs four stars, calling it “a sleek cocktail bar that spills out onto a patio offering stunning views of the Austin skyline.” Beverage Director and Fairmont Tastemaker, Andrew Grenz, receives special mention for his “well-balanced cocktails”, ideal for sipping poolside along with scrumptious southwest influenced snacks or within the atmospheric indoor bar.



Botanist

FAIRMONT PACIFIC RIM

Botanist was named by the Condé Nast Traveller Hot List as one of the World’s Best New Bars in 2018; by the Tales of the Cocktail Spirited Awards as one of the Top 10 Best New Bars (Americas); and by Canada’s 50 Best Bars of 2019 as one of the Top 10 bars in the country. Under the guidance of Creative Beverage Director & Fairmont Tastemaker, Grant Sceney, the bartending team at Fairmont Pacific Rim continues to collect awards as well, including recognition for one of the Top 10 Best Bartenders in the World.



Nacarat

FAIRMONT THE QUEEN ELIZABETH

Named by TimeOut as the 2019 Best Cocktail Bar in Montreal, Nacarat has cemented a special place in the hearts of Montrealers since its opening in 2018. Led by Nader Chabaane, Mixology Director and Fairmont Tastemaker, Nacarat was described by Eater as “bringing some innovation to Montreal’s cocktail scene”. Nacarat was also ranked as #14 in Canada’s 100 Best Restaurants list, with its cocktail menu heralded as “brilliantly intuitive.”



Library Bar

FAIRMONT ROYAL YORK, TORONTO

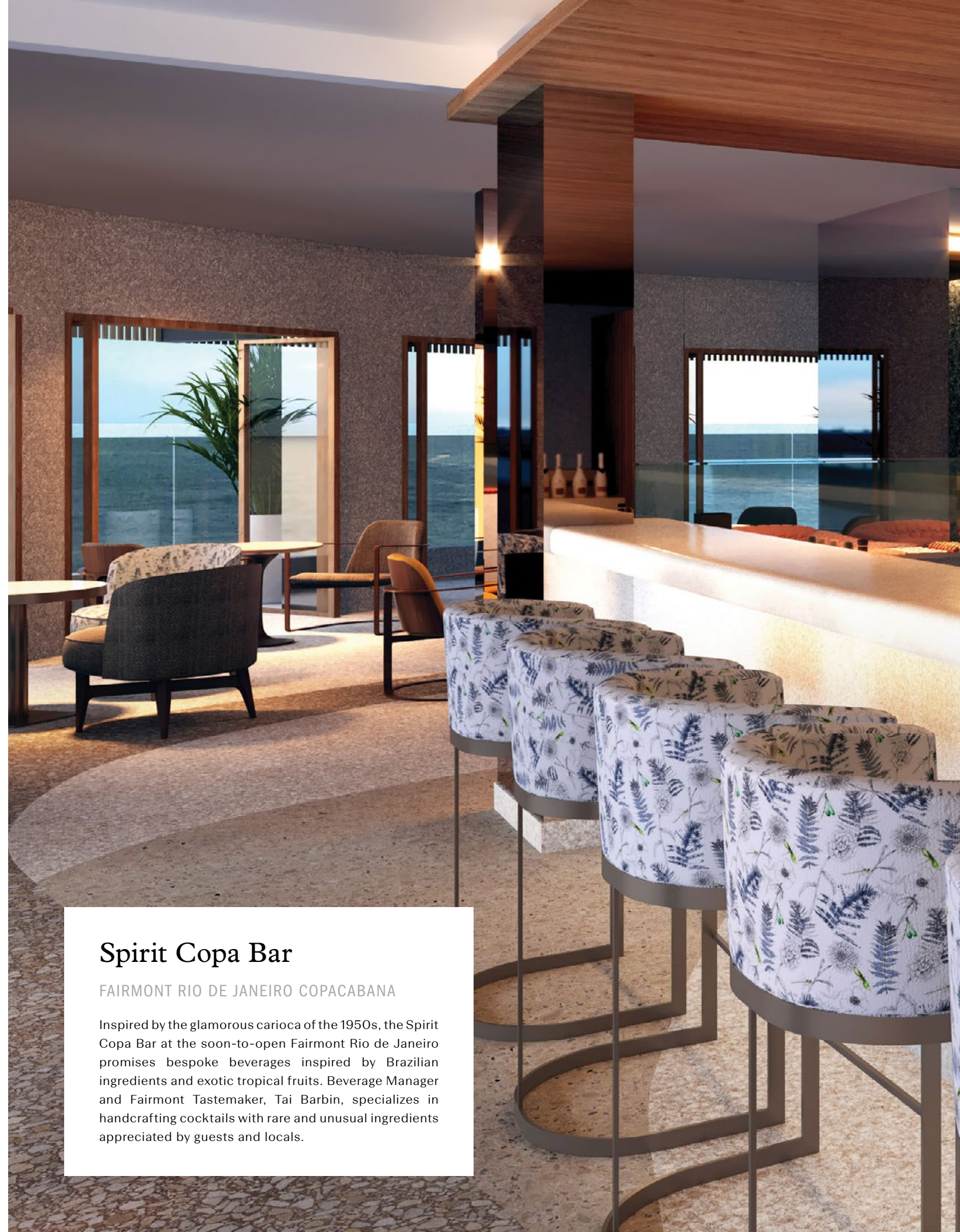
A cozy hideaway adored by locals, Library Bar is ideal for an intimate spot of lunch, afternoon tea or a quiet nightcap. Leather wing-backed chairs, walnut paneled walls lined with bookcases, and glowing bankers’ lamps add to the rich and discreet atmosphere, reminiscent of the golden age of cocktails. In 2015, Library Bar was awarded with Best Martini in the city, determined by locals and readers of NOW Magazine.



Beaufort Bar & The American Bar

THE SAVOY, A FAIRMONT MANAGED HOTEL

Where is the best bar in the world, one might wonder? The answer is none other than The Savoy, where The American Bar was named as World's Best Bar, by the World's 50 Best Bars Awards in 2017 and by the Spirited Awards in 2018. Overseeing The American Bar and Beaufort Bar is the World's Best Bar Manager of 2019, Declan McGurk. Devising and mixing cocktails at Beaufort Bar is another award-winning bartender, Jo Last, one of Fairmont's elite Tastemakers.



Spirit Copa Bar

FAIRMONT RIO DE JANEIRO COPACABANA

Inspired by the glamorous carioca of the 1950s, the Spirit Copa Bar at the soon-to-open Fairmont Rio de Janeiro promises bespoke beverages inspired by Brazilian ingredients and exotic tropical fruits. Beverage Manager and Fairmont Tastemaker, Tai Barbin, specializes in handcrafting cocktails with rare and unusual ingredients appreciated by guests and locals.



Zebars

FAIRMONT MOUNT KENYA SAFARI CLUB

Zebars at Fairmont Mount Kenya Safari Club was named among Kenya's Best 11 Bars in 2018, according to CNN Travel who notes, "The barkeep makes an amazing Safari Cocktail, a frozen margarita-like blend of vodka, pineapple and mint." One of the most unique bars in the world, the room is bisected by the equator, meaning a guest can stand with a foot in each hemisphere while sipping a drink – although a seat on the terrace would be far more pleasant, particularly for admiring the snowy peak of Mount Kenya.



Anti:Dote

FAIRMONT SINGAPORE

Affectionately known as one of the best bars in Singapore and officially one of The World's 50 Best Bars in 2016, Anti:Dote at Fairmont Singapore continues to be a destination for jet-setting cocktail aficionados. The elegant spot was also recognized by locals as Best Cocktail Bar in the SG Magazine Readers' Choice Awards. The bartending team, led by Bannie Kang, Head Craftsman, Fairmont Tastemaker and "Most Instagrammed Bartender in Asia", continues to win competitions across the region.



The Jazz Bar

FAIRMONT PEACE HOTEL

The Jazz Bar at Fairmont Peace Hotel was made famous in the 1930s during Shanghai’s ‘jazz age’ and its reputation continues thanks to its legendary house band. The Old Jazz Band was featured in the documentary film, As Time Goes By. Guests and locals might come for the jazz, but they stay for the exceptional cocktails, inspired by the hotel’s original owner Victor Sassoon.

Fairmont Hotels & Resorts is where occasions are celebrated and history is made.

Landmark hotels with unrivalled presence, authentic experiences and unforgettable moments have attracted visitors to Fairmont and its destinations since 1907. The Plaza in New York City, The Savoy in London, Fairmont San Francisco, Fairmont Banff Springs and Fairmont Peace Hotel in Shanghai are but a few of these iconic luxury hotels, forever linked to the special places where they reside. Famous for its engaging service, grand public spaces, locally inspired cuisine and celebrated bars and lounges, Fairmont promises a special brand of thoughtful luxury that will be remembered long after any visit. With a worldwide portfolio of more than 75 hotels, Fairmont also takes great pride in its deep community roots and leadership in sustainability. Fairmont is part of Accor, a world-leading augmented hospitality group offering unique and meaningful experiences in 4,800 hotels, resorts, and residences across 100 countries.



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