

Welcome to Trondheim & Britannia Hotel

Press Kit June 2019





"Life is full of surprises, and if you look closely, you will find inspiration and influence all around you. This is what we want our guests to feel when they visit us."

Christopher Davidsen, Bocuse d`Argent World Champion Chef and Head Chef at Speilsalen, Britannia Hotel, Trondheim.

Britannia Hotel – Re-opening April 2019 press release

The world's most Northerly 'Grande Dame' Hotel.

Trondheim Spring 2019: First opened in 1870 to welcome aristocratic English travellers on their way to salmon fishing in Norway's fjords, the Britannia Hotel in the coastal city of Trondheim reopened on 1 April 2019 after a multi-year \$160 million dollar renovation. Trondheim is Norway's third-largest city, home to 200,000.



Britannia Hotel is a striking domed white building that has been the world's most northerly luxurious "palace" hotel for 150 years. It has welcomed distinguished guests from U.S. presidents, to Queen Elizabeth II and the Duke of Edinburgh to Beyoncé and Jay-Z.

The rebirth of the Britannia is the brainchild of Norwegian financier, Odd Reitan, who was born in Trondheim in 1951 and who, at age 14, developed the dream of owning Britannia. He features prominently in the Forbes and Bloomberg lists of global billionaires.

Already accepted as a member of Leading Hotels of the World, Britannia offers 246 rooms and 11 suites, six restaurants and bars – including its original Palm Court, a spa, gym and indoor swimming pool. The hotel delights guests with the latest technology, sound-proofing and controls for TV's, amenities and lights that are easily understood.

The Newly renovated Britannia Hotel is a celebration of cutting-edge Norwegian and Scandinavian design and artworks. Beds are by the celebrated Swedish handmade bedmaker, Hästens. Bathrooms are a feast of Carrara marble.

At the heart of the Britannia there is the glass-domed Palmehaven ('Palm Court'), first unveiled in 1918 and long Trondheim's meeting place for socialites, artists, musicians and intellectuals. The reborn Palm Court hosts breakfast, lunch, brunch, afternoon tea and dinner – offering creative Scandinavian fare.

The Britannia's culinary arts are being overseen by Christopher Davidsen, born in the Norwegian city of Stavanger in 1983 and Silver medal winner of the cherished Bocuse d'Or in 2017. Davidsen's elegant Speilsalen restaurant is first signature restaurant, occupying an historical mirrored room. The Britannia Brasserie is classic French, inspired by Paris, Lyon and New York's Balthazar. Jonathan Grill is a casual restaurant with table top grills, specialising in Japanese, Korean and Norwegian specialties. The marble and crystal Britannia Bar has become Trondheim's choicest cocktail bar and lounge, with range of signature cocktails which awe and inspire in equal measure.

The Vinbaren wine bar – with its 8,000-bottle living wine cellar – provides a lounge, tasting room and bar offering tapas, charcuterie and cheeses.

The Britannia Spa and Fitness hosts a large indoor pool, six treatment rooms and personal trainers. The hotel also has state-of-the-art conference and ballroom facilities, including a 13 meeting rooms and a ballroom for up to 320 people.

Rooms & Suites

Britannia hotel has 257 rooms, including 11 suites.

All rooms come with handcrafted Hästens beds, Carerra marble bathrooms, turn-down service as standard, access to Britannia Spa and Fitness, concierge service and complimentary à la carte breakfast in the iconic Palmehaven.

Our beautifully designed and curated signature suites come with one bedroom, a large en-suite marble bathroom, with the option of an adjoining second bedroom. Guests are invited to enjoy the comfort of these spacious room, complete with many luxury touches.



All suites include:

- Breakfast buffet, with à la carte options, in the iconic Palmehaven
- Complimentary access to our Britannia Spa and Fitness
- Free in-room TV channels and Chromecasting from your own devices
- Bed by Hästens
- Bathrobe and slippers
- Fully stocked minibar with cool drinks and sweet and salty snacks
- Safety deposit box
- Coffee machine and a kettle
- Hairdryer and straightener
- Turn-down service
- Fresh flowers and fruit
- Complimentary in-room bottled water
- Full range of amenities by Maison Francois Kurkdjian
- Complimentary high-speed internet access

Speilsalen

+47 73 800 805

event@britannia.no

Opening Hours:

Tue-Sat: 18:00-24:00

Chambre Séparée seating: 18:00 / 18:30

Round table seating: 18:00 / 19:00

Chef's table seating: 20:00

Closed Sundays and Mondays.



In Speilsalen you will hear how words are almost whispered inside you, your thoughts roaming against the backdrop of ancient grandeur, echoes of Europe's proud cultural and gastronomic history. A classic dining room where your eyes dance over details from floor to ceiling.

Stories hang on every wall and the chandeliers mirror their stars in the polished glass. Impressions are many but never intrusive, as you sink into your chair and let your everyday worries slip away. Sublime without being sombre, perfection without the pretentious, and above all else, an irresistible focus on Good Taste.

Speilsalen looks forward to treating its guests. They have created a dynamic young team of passionate professionals. Their goal is simple: to create memorable experiences. "It is not about us and them. This is not primarily a job, but a genuine desire to deliver the best we can do. A hunger, rooted deep within us, driving us forward every single day in pursuit of the ultimate food and drink experience," expresses Henrik Dahl Jahnsen, Speilsalen sommelier and four-time Norwegian wine champion.

"It is not work when your job is to stage a showcase of the best, local raw ingredients, in perfect harmony with the rest of the world's produce. When our doors open, the curtain goes up and the show can begin."

Henrik and his colleagues have faith in their convictions and are not easily swayed. However, they are not married to a particular style or kitchen doctrine, they are not limited by narrow focus and they refuse to adhere to the idea that the most famous label is always the best.

Love what you do and take pleasure in the opportunity to please other people. A philosophy to live by. Humility too. Perfection is not necessarily the goal. Culinary perfection will always be in the mouth of the beholder and therefore can never be achieved. The best experiences have imperfections, genuine features which cannot be polished.

What Speilsalen can promise, however, is that every bite and every element has a thought behind it. That every moment is built from the ground up, from the burning desire to deliver passion and excite the visitor. Speilsalen is a room: filled with positivity, commitment and pride. Speilsalen is Good Taste: clean, modern and balanced flavours. Speilsalen is an experience: real, honest and unique.

Vinbaren

+47 73 800 803

event@britannia.no

Opening Hours:

Tue-Thur: 17:00-23:00

Fri-Sat: 15:00-24:00

Closed Sundays and Mondays.

In 1870, while glasses were being raised to the ceiling in celebration of Britannia's opening, a terrible disease was taking root in grapevines across the continent. Caused by microscopic bugs from North America called phylloxera, The Great Wine Blight went on to decimate nearly all the ancient vineyards across Europe over the next 20 years. Most of the old world wine we drink today is actually from grapevine grafted onto North American rootstocks, which had developed natural repellents. As is typical throughout history, wine has been an ever-present at momentous events, and is often at the centre of the story. Revolutions, despair, victories, births and celebrations are marked by the wines used to toast them. It is the great wine cellars of this world which irrigate these occasions, as they do the cafés, bars and restaurants which sit atop. Loved and forgotten, prized yet hidden from view, the wine cellar is the bleeding heart of any establishment.



Britannia's Vinbaren (The Wine Bar) is a living cellar. A bar and three tasting rooms, lined by 10,000 of the world's best bottles. To step down into this hallowed space is to immerse yourself in one of the broadest selections of wines found anywhere in Norway, accompanied by the finest cheese and cured meats, and served by some of the greatest sommeliers in the region.

"There are two ways of thinking when you decide to make wine: should it be a commercial product, or will you make wine with your heart, the expression of who you are, where you come from and where the grapes have been grown. Those (the latter) are the most interesting people to meet and usually the most interesting wines to taste," explains Ulf Dalheim, the original Purchaser and Concept Manager of Vinbaren (*Ulf has since left Britannia – the new manager is Thomas Anderson).



In his quest to create Norway's best wine list, Ulf scoured producers from all over the world, acquired bottles not on the market anywhere else and secured exclusive vintages. Vinbaren will be as good as anyone else on French, Spanish and Italian wines, but better on some of the other wine-producing countries. Ulf has acquired wines from legendary names such as Domaine de la Romanée-Conti and Château Pétrus (France), Château Musar (Lebanon) and Gaja (Italy). He has already secured many world-

famous producers for wine tasting masterclasses and winemaker's dinners: Royal Tokaji Company (Hungary), Bodegas Roda (Spain), Champagne Philipponnat (France) and Bodegas Vega Sicilia (Spain) are visiting Britannia in April alone.

Vinbaren will undoubtedly attract wine enthusiasts from all over the world, but with hundreds of great value wines available by the glass, it will also be a go-to for locals and hotel guests, who want to enrich their experience with the story behind the bottle.

Extra Resources

Photos

<https://willee-wrightphotography.pixieset.com//pressshotsbritanniahotel/>
download pin 9071

I will go and take some bespoke images if there is something specific you are missing. Please contact Wil Lee-Wright directly: (+47) 905 21 069 / wil@britannia.no

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