

160 YEARS OF ANECDOTES SMALL AND LARGE



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The Hotel Beau-Rivage was designed by Lausanne architects, *Harpe and Bertolini*. The first stone of this landmark was laid at 5PM on Tuesday August 17, 1858 at the southwest corner of the building.

A lead time-capsule was cemented into the foundations. It contained a Bible, the statutes of the *Société Immobilière d'Ouchy*, the official directory of the Canton of Vaud, one of each coin of the Swiss Confederation, as well as a listing of each member of the hotel's board of directors, its architects and its building contractors.

After several speeches, a cannon salute was fired from a lake steamer in front of the hotel, and wine was distributed to the construction workers. Three years later, on Monday March 25, 1861, the Hotel Beau-Rivage was inaugurated. According to the local press, "There was a splendid shareholders' banquet, to which the members of the Council of State and the Municipality of Lausanne were invited. Speeches and songs followed one another until quite late in the morning. The Hotel Beau-Rivage meets every expecation. The building is a palace, sited in the most ideal location on the shores of Lake Geneva. The interiors are exquisite, and the service offers all the comforts of a princely house."

Thus began the epic of the Beau-Rivage Palace, which, with stories great and small, has assured its place as one of the most magnificent hotels in the world.



HOTEL PROJECT, GENERAL PLAN - 1857

TRADITION IN MOTION

In 2021, 160 years after the hotel's opening, international tourism was crippled by the COVID-19 pandemic. There was an urgent need for meaningful solutions and unprecedented innovations. Thus, the Beau-Rivage Palace – always attentive to its local and global environmen – continued on its historic course, guided by its legendary vision of hospitality. As the Beau-Rivage Palace marks its 160th anniversary, we celebrate our unique heritage and we honor the excellence that has always been our hallmark.

The hotel has been managed since 2015 by Nathalie Seiler-Hayez, who has continued and expanded the tradition of infusing the Beau-Rivage Palace with a culture of utter luxury. Cognizant of the epic history of the hotel, she never forgets the 1,001 anecdotes that have for decades imbued the Beau-Rivage Palace with a mythical quality.

Treaties, historic and recent, have been negotiated and signed here. A wealth of prestigious guests have stayed with us. And, perhaps most unique of all, it was one of the hotel's visionary directors, Jacques Tschumi, who saw the need to open, what is still considered the world's most prestigious hotel school, the École hôtelière de Lausanne. It was in 1893 that Tschumi divined the necessity of creating a training school for the hotel industry in order to meet the demands of an ever-increasing number of international visitors to the Hotel Beau-Rivage. (The Palace wing was added in 1904.)

The goal of perfection, attention to detail, and the need for impeccable service and hospitality encouraged Nathalie Seiler-Hayez to support significant investments not only in the upgrading of the hotel's wellness areas, but also the complete renovation of the hotel's original Beau-Rivage wing, under the visionary direction of designer Pierre-Yves Rochon.

Finally, there is no great hotel without outstanding cuisine. With its storied history and legendary sense of innovation, it was more than a decade ago that the Beau-Rivage Palace succeeded in persuading the emminent Anne-Sophie Pic to take the reins of the hotel's gourmet restaurant. Awarded two Michelin stars in 2009, *Anne-Sophie Pic at the Beau-Rivage Palace*, is a must for those who appreciate haute cuisine. Because only the most "starred" chef never stops innovating.

"Tradition in Motion» is underscored by the 19th-century origins of both the Beau-Rivage Palace and the gastronomy of France's Pic family. It was in 1889 that L'Auberge du Pin – the first Pic family restaurant – opened in the hills of Saint-Péray, in the Ardèche. Ever since, Maison Pic has been intimately linked to French cuisine, with three generations embodying the legendary French "art de vivre". *(art de vivre does not need translating !)*

Finally, today even more than yesterday than yesterday, there is no great hotel without a great table!

CELEBRATING EXCELLENCE

To celebrate the 160th anniversary of the Beau-Rivage Palace, Anne-Sophie Pic has conjured up an experience combining exceptional gastronomy with fascinating history.

The chef invites us to revisit the inaugural menu served at the Beau-Rivage Palace on March 25, 1861. This exclusive re-creation is an event that promises to be unforgettable... a reinterpretation that will climax the celebration of our 160th anniversary.

Permanent excellence has always been the goal of the Beau-Rivage Palace. The involvement of the hotel's kitchen teams, led by Executive Chef Didier Schneiter, will also be central to both the operation and symbolism of this gala event.

Our response to how the pandemic has negatively impacted the business of hospitality, is to celebrate the esprit de corps and the strength of teamwork in everything we do. We will honor all branches of the food supply chain, and we will underscore the vital role of women in hospitality, cuisine and sommellerie. The example and leadership of Anne-Sophie Pic, a chef noted for humility and inclusion, are laudable achievements at this unprecedented moment in the history of the Beau-Rivage Palace.

120 guests will be welcomed in the Salle Sandoz to discover an exceptional gala menu, with six courses, and wine and drink pairings. This evening's musical entertainment, speeches and several surprises will revive the tradition of legendary balls at the Beau-Rivage Palace.

As the inimitable Cole Porter (a guest at the Beau-Rivage Palace) would have declared, "it's delightful, it's delicious, it's delovely."



GALA EVENING 1861 BEAU-RIVAGE PALACE AND ANNE-SOPHIE PIC DECEMBER 2ND, 2021



THE 1861 MENU REVISITED BY ANNE-SOPHIE PIC

WINTER BERLINGOT

BLACK TRUFFLE FROM DROME IN HIS SLIPPER

LINE CAUGHT SEA BASS WITH CAVIAR 2.0

SIMMENTHAL BEEF SEA & EARTH FLAVOURS

VACHERIN CHEESE

SC

BABA LIKE A PUDDING

DECEMBER 2ND, 2021 FROM 7 PM

CHF 480.- per person (wine and drinks included)

By reservation only www.brp.ch

BEAU-RIVAGE PALACE I LAUSANNE I SWITZERLAND