FABERGÉ



FABERGÉ AND THE RITZ LONDON COLLABORATE TO CREATE A UNIQUE EASTER EXPERIENCE



London, 28th March 2022: In celebration of Easter, two of the world's most iconic brands, Fabergé and The Ritz London, are renewing their unique relationship with a collaboration which both ignites the senses and captures the spirit of craftsmanship. Both renowned as being at the epitome of luxury, the partnership is a perfect marriage of heritage and modernity and will take place at The Ritz London between Monday 11th and Monday 18th April 2022.

The Ritz London's Executive Chef, John Williams MBE, and Head Pastry Chef, Lewis Wilson, have applied the highest level of technical expertise to create two distinct chocolate Fabergé eggs, each paying tribute to the exquisite artistry symbolised in both Fabergé's current collection as well as its historical masterpieces.

Throughout the Easter week, a four-course Fabergé menu will be available in the Michelin-starred Ritz Restaurant, inclusive of a hand-crafted chocolate Fabergé egg dessert. Inspired by the *Essence Rose Gold Ruby Heart Surprise Locket* from Fabergé's current collection, which features an 18k rose gold egg opening to reveal a ruby heart surprise hidden inside, the delicate egg dessert consists of an intricate dark chocolate spherical cage, which opens up (closely mirroring the Fabergé egg) to reveal a gold, dark chocolate egg within, filled with

a hazelnut and chocolate mousse centre. The egg sits delicately on a ruby red tuille and is decorated with edible ruby red gemstones. The dessert is served with vanilla ice-cream to complement.

An elaborate chocolate Fabergé Egg sculpture has also been created by The Ritz London and will be on display at the hotel throughout the Easter week. The chocolate creation pays tribute to Peter Carl Fabergé's iconic 1901 *Imperial Basket of Flowers Egg*, one of the most technically sophisticated and extraordinary of all the Fabergé Imperial Easter Eggs, and one which resides in the Royal Collection Trust today. Standing at 45 centimetres tall, the sculpture consists of a handmade chocolate egg, adorned with a bouquet of pastel-coloured, hand-brushed chocolate flowers and is finished with raised gold detailing, to reflect the fascinating complexity of the original Egg. The delicate chocolate Fabergé Egg will sit upon a uniquely designed chocolate base, which too takes its inspiration from the *Imperial Basket of Flowers Egg*.

The intricate chocolate Fabergé Egg sculpture will be auctioned online (<u>www.jumblebee.co.uk/theritzxfaberge</u>), with bidding commencing at 00:05 on Monday 11th April and closing at 19:00 on Tuesday 19th April. Two additional lots will also be available; Fabergé has donated a Heritage Rose Gold Diamond and Red Guilloché Enamel Egg Pendant, and The Ritz has donated a one-night suite stay for two people, including dinner in the Michelin-starred Ritz Restaurant and English Breakfast. All proceeds raised from the auction will be donated to the British Red Cross, in support of their ongoing humanitarian efforts in the Ukrainian crisis.

As a further element to the partnership, Fabergé will be exhibiting a number of pieces of jewellery, watches and egg objets in the hotel's Marie Antoinette Suite from 11th to 15th April. The Fabergé x Game of Thrones Egg will be exclusively revealed for the first time in Europe on 13th April and placed on display for visitors to see on 14th April. Guests can visit the Fabergé pop-up salon at The Ritz both to discover the exceptional new collections and for individual appointments with Fabergé's By Appointment team, to create their own bespoke Fabergé creations.

The four-course Fabergé menu will be available during lunch and dinner services in the Michelin-starred Ritz Restaurant from Monday 11th April until Monday 18th April 2022, priced at £190 per person (excluding beverages), and inclusive of a limited-edition menu, signed by both John Williams MBE and Sarah Fabergé, great-granddaughter of Peter Carl Fabergé. An overnight residential Fabergé experience at The Ritz is also available between Monday 11th April and Monday 18th April 2022, inclusive of the Fabergé four-course menu in The Ritz Restaurant, and starts from £1,000, inclusive of all taxes and English Breakfast, based on two people sharing.

Sal Gowili, General Manager of The Ritz says; "It is a great privilege for The Ritz London to once again unite with Fabergé this Easter. The chocolate Fabergé eggs that our chefs have created are visually spectacular and encapsulate our shared passion for ingenuity, exceptional craftsmanship and technical mastery. I very much hope our guests will enjoy this unique Fabergé experience at The Ritz, and that we are successful in raising some essential funds for the British Red Cross' Ukraine appeal."

Josina von dem Bussche-Kessell, Global Sales and Creative Director at Fabergé says; *"We are very pleased to reignite our partnership with The Ritz for Easter 2022. There is such a wonderful synergy between Fabergé and The Ritz, and these unique chocolate creations encapsulate a shared heritage of nearly 300 years, and we hope they'll surprise and delight! It has been an honour to work with Lewis Wilson and John Williams MBE, who have been inspired by Fabergé to artfully sculpt these delectable creations. It was important for us to ensure that we used this partnership for good, and are proud to be supporting the British Red Cross' Ukraine appeal through the exclusive auction."*

For reservations and booking information, please contact The Ritz London's Reservation Team on +44 (0)20 7300 2222 or at <u>reservations@theritzlondon.com</u> or our Dining Team on <u>+44 (0)20 7300 2370</u> or at <u>dining@theritzlondon.com</u>.

Follow Fabergé @OfficialFaberge and The Ritz London @TheRitzLondon on Instagram. #FabergexTheRitz

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Notes to Editors:

ABOUT THE RITZ LONDON:

The Ritz London, the iconic landmark conceived by renowned hotelier César Ritz, first opened its doors in 1906. Perfectly located in a landmark position in the heart of London's West End, The Ritz is moments from the finest shopping destinations the Capital has to offer, including the luxury designer brands of Bond Street and Regent Street and the unique and quintessentially British boutiques of Jermyn Street. Throughout its distinguished history, the iconic hotel has been at the heart of London society and continued to play host to Royalty, aristocracy, stars of stage and screen and countless other discerning guests. The first and only hotel to have received a Royal Warrant from His Royal Highness The Prince of Wales, The Ritz has deservedly taken its place amongst the great hotels of the world and is the benchmark by which other hotels are measured. The Ritz Restaurant was awarded a Michelin Star in the Michelin Guide Great Britain and Ireland 2017, which it has retained ever since.

ABOUT FABERGÉ:

Fabergé, the world's most iconic artist jeweller, creates extraordinary jewellery, timepieces and objets d'art, as well as bespoke commissions for a discerning international clientele. Founded in 1842, Fabergé has been the most revered name in jewellery ever since Peter Carl Fabergé became official goldsmith to the Russian Imperial Court; the house created exquisite jewels and objects, including the legendary series of lavish and ingenious Imperial Easter Eggs. Today, Fabergé is based in London and celebrates 'A Life in Colour' to introduce a new era of enchanting and enduring personal possessions and gifts for contemporary connoisseurs. By painting with the world's finest coloured gemstones, Fabergé explores the art of colour through creations which are designed to become future heirlooms.

Fabergé collections are available to purchase via their boutiques in London, Houston and Dubai, their By Appointment service in London and Las Vegas and through authorised retailers in over 80 countries around the world. Selected items are also available via Fabergé's online boutique at Faberge.com.

For more information, please contact:

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