



H Ô T E L
M A R T I N E Z
C A N N E S





It is the hotel of the Roaring Twenties. The hotel of the Cannes Film Festival, of cinematic glamour. The hotel of the stars, La Croisette, and

those who admire them. Architect Pierre-Yves Rochon, taking inspiration from the establishment's venerable origins and seaside Art Deco style, has given the Hôtel Martinez a brand-new face in a flawless combination of contemporary luxury and Mediterranean lifestyle. The Hôtel Martinez is an iconic landmark in an extraordinary landscape, facing the

Mediterranean Sea and the Lérins Islands. Just a stone's throw from its private beach and boasting 410 guest rooms and suites, the hotel exudes all the insouciance and joie de vivre of the Riviera.

Musical movements become culinary Mouvements in the kitchens of Executive Chef Christian Sinicropi at the two-Michelin-starred restaurant, La Palme d'Or. The Chef also conducts the gustatory scores at the establishment's restaurants: at 'Le Jardin du Martinez', at 'La Plage du Martinez' (the beach club) and also at the 'MartinezBar'.



A LEGENDARY HOTEL

The charms of the French Riviera

On the shore, just a few meters from the illustrious Croisette and beaches carpeted in soft, fine sand, the Hôtel Martinez stands amidst a Mediterranean landscape of legend. The vast blue sea stretches to the horizon. Palm trees by the dozens. The Lérins Islands rise up like two jewels set upon the turquoise waters, with Sainte-Marguerite echoing the tale of the Man in the

Iron Mask. Behind her, Saint-Honorat, with a monastery harboring its own secrets. A few kilometers away, the cliff road of the Estérel, whose red hills are clearly visible, carves a path to extraordinary panoramas. North of the hotel lies the La Californie quarter, said to provide the city's most beautiful views of the Bay of Cannes.

Once upon a time on the Croisette

The history of Cannes began in 1834. That year, Lord Brougham, on a lengthy journey from England to Italy, was compelled to stop in a small fishing village: Cannes. He was enchanted by the site, encouraging many English aristocrats to come to the port community to savor the sunny, mild Cannes winter.

Handsome homes were built in the four corners of the city. In 1866, the first private beach was created, dozens of palms were planted, and benches were installed,

making the seaside more central to local life. At 73 boulevard de la Croisette, the former La Coquette villa, purchased in 1874 by the exiled "King of Naples," Francis II of the Two Sicilies, last of the Bourbon kings of Naples, was transformed into the Villa Marie-Thérèse. It was a hub of high-society life under the Third Republic (1870-1914), but its glory gradually waned. The Villa's renaissance began courtesy of a businessman from Palermo, Emmanuel Martinez, who changed the course of the establishment's destiny forevermore.



The Hôtel Martinez and the Roaring Twenties

Born into his mother's family of Spanish nobles, and son of an Italian baron, Emmanuel Martinez, who amassed his entire fortune in the luxury hotel business, began his career taking over management of an elegant hotel on Piccadilly in London. In 1909, he left the banks of the Thames for Nice and Cannes and became President of Cannes' Société des Grands Hôtels.

After purchasing the Villa Marie-Thérèse, he set out to build, in its stead, the French Riviera's grandest luxury hotel. On December 1, 1927, the Martinez transformation was begun. Charles Palmero, the head architect, and his team began a building project that would last more than fourteen months. The hotel's foundations required installing 490 piles (with a carrying capacity of nearly 100 tons) and pouring 450 cubic meters of reinforced concrete, ensuring a solid footing for this seven-story building with a façade soaring a hundred meters high.

Despite the upheavals taking place in the world at that time, on February 17, 1929, Emmanuel Martinez took great pleasure in announcing the opening of one of the most immense luxury hotels on the French Riviera: the Martinez. Long coveted for its winter season, Cannes kicked off its first summer season a year later, even before the great social upheavals of France's Popular Front. It was in the wake of the Roaring Twenties, an era of joie de vivre, pinup contests, and lavish parties. Cabriolets from Citroën, followed by glamorous American vehicles, paraded before the Martinez. Every guest memorialized the moment in black-and-white photographs.

Following World War II, the Martinez reestablished its luster and prestige by hosting the American staff of Operation Dragoon (aka Operation Anvil, the Allied Invasion of Southern France). In the euphoria of the victory, an enormous celebration was held in honor of the U.S. Air Force, with shows, parties, and galas, including one organized to benefit orphans of the French Resistance and featuring renowned French singer and actress Mistinguett, further anchoring the Martinez legend.

A prestigious visitor's book

"Cannes, city of the stars". Some of the twentieth century's most illustrious twentieth personalities have signed its pages.. Over the decades, Paul Valéry, the Duke of Montmorency, André Citroën, Caroline Otéro, Archduke Franz-Joseph and many artists, writers, actors and singers alongside kings, princes, emirs, statesmen and businessmen have stayed at this mythical hotel on La Croisette. Its distinguished guests include the President of China, the President of France, and numerous heads of state and government who attended the twenty-fifth Franco-African summit. The B20 was also organized at the Martinez alongside the G20 in November 2011... Not forgetting, of course, the many movie and fashion stars present during the Cannes Film Festival since its creation in 1946.



THE HÔTEL MARTINEZ & THE UNBOUND COLLECTION BY HYATT

In the spring of 2018, the Hôtel Martinez began penning a new chapter of its story, not only by revealing entirely transformed décor and new infrastructures, but by joining The Unbound Collection by Hyatt.

About The Unbound Collection by Hyatt

More than a compilation of independent, one-of-a-kind hotels, The Unbound Collection by Hyatt brand is a thoughtful curation of stories worth collecting. Whether it's a modern marvel, a historic gem or a revitalizing retreat, each property provides thought-provoking environments and experiences that inspire for guests seeking elevated yet unscripted service when they travel. For a full list of hotels in the collection, visit unboundcollection.hyatt.com.



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About Hyatt Hotels Corporation

Hyatt Hotels Corporation, headquartered in Chicago, is a leading global hospitality company offering 20 premier brands. As of December 31, 2020, the Company's portfolio included more than 975 hotel, all-inclusive, and wellness resort properties in 69 countries across six continents. The Company's purpose to care for people so they can be their best informs its business decisions and growth strategy and is intended to attract and retain top employees, build relationships with guests and create value for shareholders. The Company's subsidiaries operate, manage, franchise, own, lease, develop, license, or provide services to hotels, resorts, branded residences, and vacation ownership properties, including under the Park Hyatt®, Miraval®, Grand Hyatt®, Alila®, Andaz®, The Unbound Collection by Hyatt®, Destination by Hyatt™, Hyatt Regency®, Hyatt®, Hyatt Ziva™, Hyatt Zilara™, Thompson Hotels®, Hyatt Centric®, Caption by Hyatt, JdV by Hyatt™, Hyatt House®, Hyatt Place®, tommie™, UrCove, and Hyatt Residence Club® brand names, and operates the World of Hyatt® loyalty program that provides distinct benefits and exclusive experiences to its valued members.

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Key dates in Hôtel Martinez history

1929 : Emmanuel Martinez opens the hotel bearing his name, the Martinez, after 14 months of pharaonic construction.

1981 : Concorde Hôtels & Resorts (a luxury hotel subsidiary of the Louvre Hotels Group) acquires the Martinez (state-sequestered since 1944) and implements an ambitious renovation project.

2005 : The Starwood Capital investment group completes the acquisition of a majority stake in Concorde Hôtels & Resorts.

2013 : A management agreement is signed between Constellation Hotels Holdings Ltd., the hotel's new owner, and Hyatt Hotels & Corporation. The Martinez becomes the Grand Hyatt Cannes Hôtel Martinez.

2018 : The Grand Hyatt Cannes Hôtel Martinez changes its name and becomes the Hôtel Martinez. It joins The Unbound Collection by Hyatt.

HÔTEL MARTINEZ: THE PEOPLE BEHIND THE SCENE

Yann Gillet, *Directeur Général*
Christian Sinicropi, *Chef Exécutif*
Julien Ochando, *Chef Pâtissier*



Yann Gillet, General Manager

Yann Gillet long dreamed of being a seaman, at the helm of a grand vessel, navigating joyful crossings, sailing across a boundaryless world. Today, captaining a full crew, he hoists the Martinez flag over the Croisette's hospitality flagship, recently renovated and now rich in yachting spirit. True to his humanitarian values, he has set a steady course in service to others, intuitively attentive to each person's uniqueness. Living an expatriate's life since childhood across the world's many regions fostered his curiosity about cultural plurality and spared him the ordinariness of social enclaves.

After his studies at the École Hôtelière in Paris, supplemented by a Master's degree in management and finance and early work experiences, Yann Gillet joined the Hyatt family and its corporate training program. His rise through the ranks at the international hotel company placed him in various management positions in Paris, Hong Kong, Chicago, Casablanca, Johannesburg, Chennai, and São Paulo. In July 2019, he settled in Cannes to manage the Martinez and intends to stay a spell to bring new energy to the staff and develop guest experiences of unequalled excellence.

"Hierarchies and compartmentalized duties hamper movement. My role is to keep the energy flowing, give everyone a chance to express their creativity and imagination. Trusting your team, while staying approachable and tuned to what they have to say, is a powerful catalyst, encouraging others to dare to propose new ideas, introduce new initiatives."

Yann exudes the enthusiasm that brings the challenge of the Martinez to life : to offer hotel stays that are more magical than ever before, unique forays into matchless art de vivre, each a distinctive, #VeryMartinez experience.

"If I had to describe my job, I'd say it's about uniting a team of designers of exceptional moments, creators of elegant joys. It's a collective adventure, buoyed by dovetailing synergistic talents."

As an accomplished marathoner and triathlete, Yann savors a challenge and is driven to exceed expectations – both others' and one's own. *"To go above and beyond the desires of the guests of the Martinez, to invite them to experience wonder, to relish a stay of sweet enchantment."*

For Yann, life is an art to be practiced with style, elegance, and joy. His attention to detail, his sense of refinement, his enthusiasm for festive moments are all ways of honoring existence. To reconnect with inspired lightness, an exquisite frivolity expressed as gracious courtesy towards life. However sublime this iconic Croisette hotel and its chic "Riviera Lifestyle" ambiance may be, what makes a stay here unforgettable is the solicitous reception, the smiles and happiness radiating from those who are proud to be part of the Martinez. *"My objective is to make the desire to serve on the Martinez team as strong as people's desire to stay here. The well-being and fulfillment of those who work here are as important to me as the satisfaction of delighted customers, and the two go hand in hand."*

Yann, a man wholly committed to advancing inclusion and diversity, sits on the HyPride Commission, a group composed of Hyatt colleagues from across the planet, acting to support the LGBTQ+ community and encouraging relevant initiatives in the tourism industry. At the Martinez, socially and environmentally responsible practices are established with ever more stringent requirements. The challenge in the months ahead? Earning "Palace" status, a French distinction awarded to establishments that achieve excellence. If this quest is successful, the Martinez would be the largest property in the country to enjoy that rank. And always, more than ever, to see the shining eyes of guests enjoying their stay at a hotel that lives up to its legend, a place that lets them sleep soundly, if only to then awaken and amaze them.

Christian Sinicropi, Executive Chef

Born in Cannes, Christian Sinicropi is a lover and defender of his Provençal terroir. He has worked at the establishment since 2001. After a rich experience in Cannes, Biarritz, Strasbourg, Monaco and through his travels around the world, Christian Sinicropi became executive chef of all the hotel's restaurants in 2007. He puts his creativity and style at the service of the Restaurant La Palme d'Or, a double Michelin starred restaurant and 4 Toques, 18/20 in the Gault & Millau guide. The Restaurant La Palme d'Or honours original cuisine associated with an original art of the table, whose ceramic tableware is designed by him and shaped by his wife Catherine. Together, they were introduced to ceramics a few years ago at the Ecole des Beaux-Arts in Vallauris.

The story of Chef Christian Sinicropi and the Hôtel Martinez dates back to the late 1980s. After earning a French vocational training certificate (CAP) as a cook in 1989, he took his first position as an apprentice chef (commis de cuisine) alongside Christian Willer. He then joined Sylvain Duparc's staff at the Restaurant La Côte* at the one-Michelin-star Hôtel Carlton as second commis.

In 1993, he left for Biarritz and the city's jewel of luxury hospitality, the Hôtel du Palais, where he joined the staff of Meilleur Ouvrier de France Jean-Marie Gauthier. The period that followed would rocket him into the culinary constellations. First came Cannes, at the La Belle Otero* restaurant (two Michelin stars); then Strasbourg at Antoine Westermann's Buerehiesel (three Michelin stars), then Alain Ducasse's restaurant, the Louis XV in Monaco (three Michelin stars). He returned to Cannes in 2001, joining the Martinez staff under Chef Christian Willer, who would name him as his successor. For several years, the two chefs worked in tandem before Chef Sinicropi took the helm in 2007.

*now closed.

From his mother, a woman with Tuscan roots who had a small business selling wood-fired pizzas, he inherited the culture of good cooking and good eating. The Chef draws his inspiration from nature, art, literature and philosophy. His approach is based on sharing and discovering the biodiversity that surrounds his southern region. His cuisine invites us to savour the essence of the Mediterranean with notes of subtle or pronounced perfumes and flavours in excellence and simplicity. Able to awaken our primitive instincts through our senses, Christian Sinicropi and his team offer the restaurant La Palme d'Or an original, artistic and poetic vision of a culinary ecosystem.

Initiated to the secrets of ceramics, the Chef and his wife started a few years ago to create plates and supports for all the culinary compositions of the Chef. It gives concrete expression to his global vision of a cuisine that includes producers, breeders, market gardeners, cooks as well as artists and ceramists. Beyond working on their own designs, Christian and Cathy Sinicropi collaborate with other contemporary artists.

The first such project began in 2011 with painter and plastic artist Patrick Moya. More alliances followed, such as with Steph Kop, a sculptor-artist from the Morvan in central France, French urban artist Shaka Marshal, and, in 2018, Alëxone, another street artist and urban poet who, in creative complicity with the chef, designed a penguin serving cloche revealing a plate of langoustine.



Julien Ochando, Pastry Chef

The Hôtel Martinez is particularly proud to introduce its pastry chef, Julien Ochando, who earned the distinction of being in the Class of 2020 of the Michelin Guide's Passion Dessert, one of just nine pastry chefs at Michelin-starred restaurants worldwide with talent meriting special recognition. Julien received this title with the characteristic humility he displays in his work at the Palme d'Or, the two-star gourmet restaurant headed by Chef Christian Sinicropi. Operating as Executive Chef of All Things Sweet at the Martinez, Julien creates daring, delicate, and subtle desserts for the gourmet restaurant and also is the genius behind everything gourmand, from breakfast to dessert, at the casual restaurants Le Jardin and La Plage, as well as the brunches and musical gatherings that are among the effervescent "Martinez Moments."

Julien Ochando began studying pastry-making at a Dijon vocational school at the age of 17 and was trained in the many forms of savoir-faire required for creating sweet treats (pastry for in-store sales, restaurants, events, and more). He then went to work at the Michelin-starred restaurant La Côte St Jacques in 2001, where he served for six years under Chef Jean-Michel Lorain, who moved up from two to three stars in the Michelin Guide during that time. After these years of arduous training, Julien's dream came true when he was given the opportunity to exercise his skills while gazing at the French Riviera's endless blue horizon. On the strength of his high-caliber career, he joined the Hôtel Martinez culinary team under Chef Sinicropi in 2007 and, as is his custom, again moved through the ranks until promoted to Executive Pastry Chef at the Martinez in 2013, the year in which he also received the Gault & Millau Tour Trophée des Chefs. His gourmet desserts truly are edible works of art and his more traditional desserts served at Le Jardin and La Plage also benefit from his expertly artistic touch.

The audacious creation that captured the Michelin Guide's attention is an astonishing raspberry caviar combination. Julien is tireless in his quest of constantly honing subtlety to get one step closer to perfection. At La Palme d'Or, desserts come in two services in variations on a theme: chocolate, honey (a signature dessert), citrus, seasonal fruits. His eye-catching tiramisu with white truffle is an outstanding architectural achievement of texture and flavor. The chocolate Racine (root) is a sculpture as intense as the delicious challenge of distinguishing its components' flavors. The honey variations dessert is

breath-takingly beautiful. Berries are presented in a symphony of textures, to then flavor a feather-light soufflé. Julien has carved out his place as an essential culinary artist on the Martinez staff and is a major contributor to the recognition earned by the gourmet restaurant La Palme d'Or: two Michelin stars, 18/20 and four Toques with Gault & Millau. By blending passion and excellence with humility and creative genius, he puts sweets in the spotlight on the Croisette.

THE HÔTEL MARTINEZ :

FRENCH RIVIERA LIFESTYLE

In 2018, nearly a century after its opening, the Hôtel Martinez has embraced its origins, revived its celebrated glamor, and is now writing a new chapter in its hospitality story. After a dedicated, large-scale renovation project lasting a year and a half (including a four-month full closure), the vast, sumptuous property offers a new way to experience life in 40,000m² of space dedicated to the ultimate in luxury and the French Riviera lifestyle.



REUNITING PAST AND PRESENT

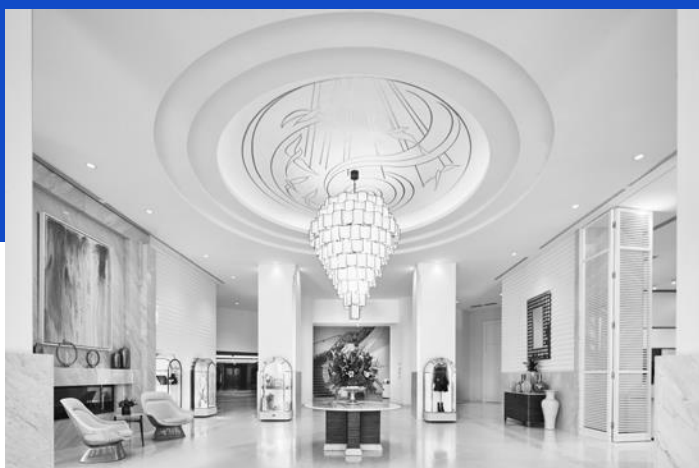
The Pierre-Yves Rochon signature

In 1985, architect and interior decorator Pierre-Yves Rochon sketched the first plans for La Palme d'Or restaurant, headed at the time by Chef Christian Willer. Some thirty years later, the Hôtel Martinez again reached out to Mr. Rochon, entrusting him with a new and very ambitious renovation project, a collaboration about which the architect felt particularly strongly, as his ambition was "to restore one of the architectural icons of Cannes' luxury hotel industry to its full glory."

Art Deco reborn

A fresh breeze is blowing through the Hôtel Martinez. Crossing the threshold, past the entrance's monumental glass door, the lobby, now bathed in natural light, is bedecked in its original Art Deco finery. The white marble is rendered more dazzling still by a grandiose chandelier – an interpretation of Thirties style and custom-designed for the hotel – that floods the space with golden light. The enthralling retro theme continues as you step into the wide, glass-enclosed elevator, offering a panoramic view as it glides toward the restaurant, La Palme d'Or.

In the corridors leading to the hotel's new guestrooms, the history of the Martinez unfolds before your very eyes. The glamor of the 1930s, views of the Croisette, and the lavish spirit of the French Riviera of yesteryear are all reflected there.



RESPONSIBLE HOSPITALITY

For the Hôtel Martinez, social and environmental responsibility is not a marketing tool: It is a decisive, steadfast, enduring commitment.

Commitment recognized worldwide

By virtue of its exacting, innovative practices, the Hôtel Martinez was the first hotel in France to be awarded Green Globe certification. It continued to demonstrate its dedication to the environment thereafter and, as a result, in 2020, became the first French establishment to be awarded Green Globe's Platinum status, the highest rank possible, rewarding 10 years of sustainable development initiatives.

About Green Globe

Green Globe is the worldwide sustainability system based on internationally accepted criteria for sustainable operation and management of travel and tourism businesses. Operating under a worldwide license, Green Globe is based in

California, USA and is represented in over 83 countries. Green Globe is an Affiliate Member of the United Nations World Tourism Organization (UNWTO).

For information, please visit www.greenglobe.com

Recycling and local sourcing

When it comes to the property's operations, the Hôtel Martinez is vigilant and its sustainable practices varied: always seeking more ways to reduce single-use articles and plastics in general, reducing trash waste, combating food and resource waste, recycling by category and coordinating with charitable organizations that collect and distribute (corks, used soaps, pens, eyeglasses, etc.), composting and dehydration of organic matter, forging short supply chains, sourcing locally as often as possible, and much more.

Michelin-starred Chef Christian Sinicropi is particularly careful in sourcing the ingredients he uses and develops relationships with a rigorously selected handful of small-scale producers in the region. The principle on which his "original" cuisine is founded entails honoring the ecosystems of these ingredients.

Commitment to the good of the planet is something that binds the Martinez team together, as members of the

staff also give of themselves beyond the hotel grounds, proudly representing the company in local operations supporting environmental preservation, such as cleaning the Riviera's beaches.

The property's renovations have included technical improvements to reduce its environmental footprint, such as installing energy-efficient light bulbs throughout the hotel and centralized controls for heating, air conditioning, and lighting in guest rooms. Each year, the Hôtel Martinez also takes part in Earth Hour, a global event organized by WWF, is a worldwide grassroots movement uniting people to take action on environmental issues and protect the planet.

Moreover, the Hôtel Martinez is a United Nations Global Compact participant, honoring these universal principles of human rights, labor, environment, and ethics and guided by the establishment's Inclusion and Diversity Committee.

The spirit of solidarity

To foster employment opportunities, the Martinez is part of Hyatt Hotels' RiseHY initiative: Each year in France, a group of young people facing life and employment challenges are trained in the various hospitality professions, in partnership with the 'Les Déterminés' association that motivates, mobilizes, and mentors struggling youth. The Martinez teams are proud to demonstrate the high standards that can set a course for an ambitious career. Beyond being an enriching, people-centered experience for everyone, this project has seen great success, as most of these young people are hired by the time the training ends, either by the hotel or by other establishments in the Hyatt chain, to which they can be recommended.

The hotel has also formed partnerships with local charitable entities to support social initiatives: redistribution of food and hygiene products, a staff commitment to cook 60 to 80 meals once a month for

the homeless housed by the local SAMU Social (a municipal humanitarian emergency service), giving away overnight stays for charity raffles, or even "solidarity dish" at the La Plage restaurant, where, for each such dish sold, one euro is donated to the local Sourire et Partage non-profit organization, which provides moral and material aid to seriously ill children and their families.

Constant thought is given to new and better ways of protecting the planet and its peoples, and every initiative chosen provides yet another opportunity to reconcile this environmental and social commitment with the best-quality service for our guests.

Every member of the Martinez staff shares this "green attitude" and is committed to embodying the values of global stewardship.

THE HÔTEL MARTINEZ

CERTIFIED BY GBAC STAR™, THE CLEANING INDUSTRY'S INTERNATIONAL ACCREDITATION PROGRAM

The Martinez makes the safety and wellbeing of its colleagues and clients a top priority. As a demonstration of this commitment, it obtained GBAC STAR™ accreditation from this internationally recognized organization by establishing a comprehensive system of cleaning, disinfection, and infectious disease prevention for the staff and the premises.

The objective is to guarantee employees and guests a healthy, safe, secure environment. The hotel has committed to implementing and rigorously respecting the GBAC STARTM program as a complement to its existing policies and procedures on hygiene and wellbeing. These, too, have been revised and newly implemented to the current highest standards.

The Hyatt Global Care & Cleanliness Commitment is an expression of Hyatt family's purpose: **"Take care of our people so they can be their best" – now and in the future.**

About GBAC STAR™

The Global Biorisk Advisory Council® (GBAC) helps organizations and businesses prepare for, respond to, and recover from biological threats, and biohazard situations and real-time crises. GBAC is a division of ISSA, the worldwide cleaning industry association.

For more information, visit the official website: <https://gbac.issa.com>

BEACHFRONT ROOMS

Guest rooms with yachting style

Crossing the threshold, guests enter a world of yachting spirit and Riviera panache, a realm of white lacquer furniture with cheery splashes of sky blue or pale yellow, nods to the land of sea and sun. Exquisite materials were chosen for these rooms, honoring the long-standing traditions of French luxury and the Italian influences that have forged this region's reputation, like the glass door handles craked by the master glassmakers on the Île de Bréhat. The white terrazzo flooring creates harmonious continuity between the spaces, from the entrance to the bathroom to the bedroom.

Open-design bathrooms

White marble and coordinated mosaics grace the bathroom's surfaces; some, like those in the Junior Suites, can be closed off from the bedroom with hand-painted aquatic panels. Inside, lighting with Art Deco chic illuminates the washbasin cabinet sheathed in ice-blue leather, and the bathtub and/or shower beckons guests to relax with the delightful scents of complimentary toiletries from the Bergamote range by Maison Fragonard,

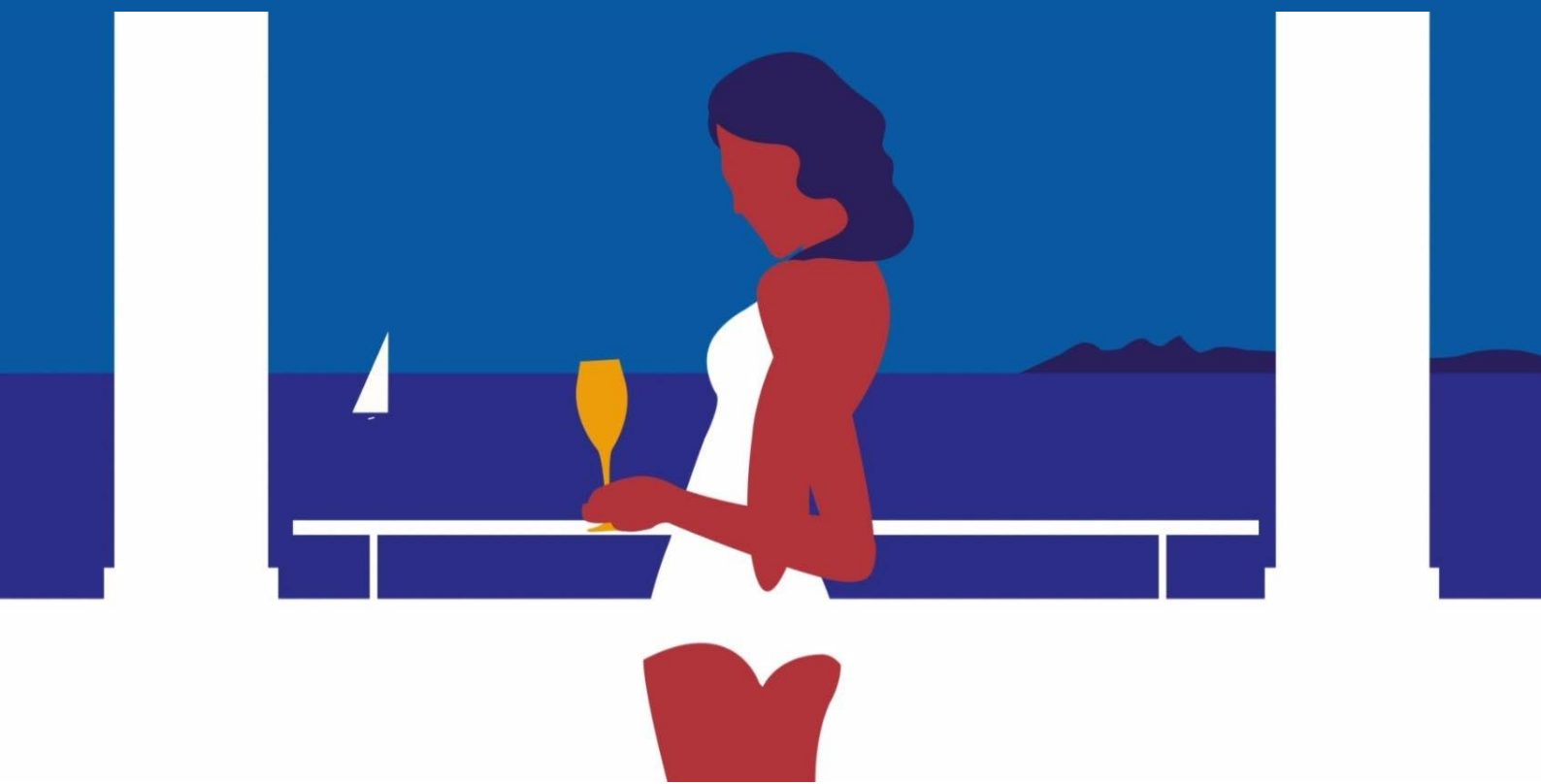
a venerable Grasse perfumer with origins – like those of the Hôtel Martinez – stretching back to the late 1920s.

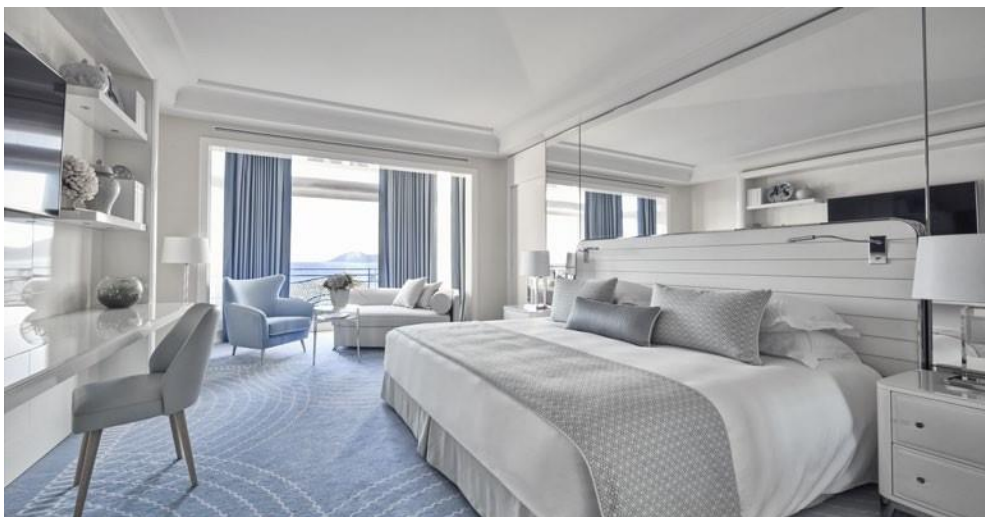
Sleeping on a cloud

The Hôtel Martinez's spacious rooms are designed to promote genuine well-being. Pristine mirrors on the doors and headboards add a feeling of even greater openness. From the sublime mattresses to the comfortable armchairs, from the dressing room (available in select rooms and suites) to the authentic travel trunk sheathed in embossed leather, every detail is planned and placed to nurture the complete well-being of every guest.

Tailor-made services

The Hôtel Martinez couples the luxury of comfort with the best leading-edge technologies, including a television with screen-mirroring. Each room comes equipped with LED lighting and an intuitive system that guides guests without their having to turn on the lights. At any time, day or night, choose from the wide, varied dining selection on the room service menu.







THE SEVENTH FLOOR: A CINEMATIC SEVENTH HEAVEN

THE PENTHOUSE APPARTMENTS

ISABELLE HUPPERT & THIERRY FRÉMAUX

Both jewel and case, the Penthouse Appartments on the 7th floor of Martinez has just unveiled its new decor. Raising the curtain on a metamorphosis. You have to go up to the very top floor of the Hôtel Martinez to access these two prestigious connected suites offering a total area of 1250 sqm, among the largest Suites in Europe. But above all, admire its 180-degree view over the bay of Cannes: Breathtaking ! It is no coincidence that, during the Cannes Film Festival, prestigious companies take up residence or choose to host their events in this suite.





Rupture and continuity

There again, it is the architect Pierre Yves Rochon and his team who sign this new chapter, weaving a story here, right on the edge between rupture and continuity. Continuity, firstly, in the choice of materials; Art Deco references and typologies of details: just like in public areas or apart of the rooms and Suites. Here is, for instance the terrazzo in the spotlight, the result of the architect's desire to revive the original idea of a luxury hotel on the Côte d'Azur. Rupture, however as even though all the suites had been designed so far according to a single vision, this time, the will of a new strong identity prevailed with reference to the seventh Art. A nod to the Hôtel Martinez, flagship of the Roaring Twenties, as well as to the city of Cannes which serves as background.

A cinematic reflected in two ambiances...

Special suites, therefore a special theme. A personalized atmosphere was chosen for each of them in tribute to two French cinema personalities... First, **the Suite Isabelle Huppert** unfurls its voluminous intimacy in a harmony of colors ranging from white to cream to gold, expressed in a variety of textures, from leather to silk, all reflected in myriad mirrors. Made-to-measure rugs and decorative objects, some of Cocteau inspiration, add finishing touches to this cocoon

of comfort that can be easily connected to the second space, **the Suite Thierry Frémaux**. This was designed in the spirit of a men's boudoir in which the furniture, of bold design and darker tones of midnight blue and black, creates a powerfully elegant atmosphere. Everywhere are superior amenities and attention to detail in the extreme: bathtubs with sea views, a large space, a video screening room, spacious walk-in closets, well-being areas that can be adapted to your wishes (yoga area, fitness room, massage cabin, hair salon), not to mention the kitchenettes to facilitate the butler's impeccable service. Proof that luxury is best when it is tailor-made.

With the Bay of Cannes as backdrop

A radical change of decor for which certain spaces have been reconfigured also with a very particular attention given to the exterior, with the huge panoramic terrace. Here, the architect Pierre Yves Rochon is especially attached to reconstructing a dialogue between exterior and interior using the installation of a huge picture window. In the end, a bath of light but above all, the sensation that the Cannes bay as well as the big blue, invite themselves as the background in the stunning decor.

OTHER EXCEPTIONAL SUITES



The Suite des Oliviers: an island of serenity

The Suite des Oliviers, set on the first floor of the Hôtel Martinez, is steeped in the spirit of the Roaring Twenties, a retro, glamorous ambiance with original Art Deco style.

With a surface area of 160 m², the Suite has a large living-dining room, a dressing room, two bedrooms, and two bathrooms. The vast terrace of 250 m² is a matchless jewel in itself, overlooking La Croisette and the sea, with a Jacuzzi, garden furniture, and deckchairs for hosting guests.

The Prestige Mer Suites

Located on each floor of the hotel, the 12 “Prestige Mer” Suites have the best angle on everything. With a surface area of 135 m², they encompass two bedrooms and bathrooms set on either side of the living-dining room. Like all rooms at the Hôtel Martinez, they offer discreet technologies and tailor-made service.



New!

L'OASIS DU MARTINEZ

Immerse yourself in a bespoke wellness experience

The Hôtel Martinez is unveiling a unique new space dedicated to wellbeing: L'Oasis du Martinez. Aptly named, this peaceful haven of nature extends over a secluded area of 2,800m², providing a plethora of restorative activities to truly pamper you during your stay. L'Oasis du Martinez has been designed as a botanical garden, shaped by natural elements where pathways of stone and wood wind through two distinct gardens, leading you between the coolness of the shade and the warmth of the Côte d'Azur sun.

Protected from the sun's rays, the shade garden is a cool respite dedicated to relaxation with lush trees and delicate mists. Wooden decks are nestled throughout to accommodate for yoga sessions or body therapies, or simply to find refuge in the verdant nooks and crannies to read, relax, or meditate.

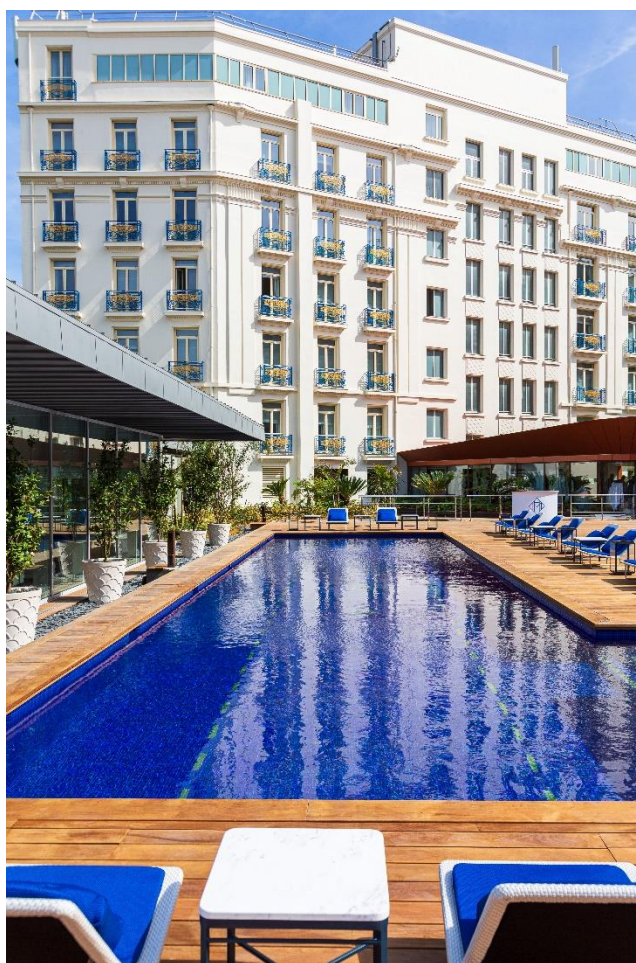
Juxtaposing the lush woods is the luminous sun garden, expertly landscaped with the quintessential Mediterranean flora: lavender, valerian, agapanthus, periwinkle, sage, eucalyptus, star jasmine, verbenas, and gardenia, for an experience of all the luscious scents of the French Riviera.

For a dynamic workout, hotel guests have access to L'Oasis Fitness, a 200m² architectural space located at the convergence of the two gardens. The spacious, all-glass building offers unobstructed views of the surrounding vegetation, giving the pleasant impression of working out in nature. The facility is equipped with the latest technology from Technogym's Artislino.

The outdoor lap pool, heated year-round, illuminates the Mediterranean garden with its striking gold-rimmed Klein blue within the sun-drenched expanse of L'Oasis. This deep marine blue is a tribute to the monochromes of the Nice artist, Yves Klein, from which emanates all the intensity of the blue and gold pigments, two colors favored by the painter for their chromatic purity. Swimming in such a depth of blue adds a singular sensation to your swim. The 20m x 5m pool offers two long lanes to swim at your own pace. Reserved for hotel guests, it is intended for vigorous use.

L'Oasis Bar invites you to relax in the sun around the pool with wellness drinks that are invigorating, detoxifying, antioxidant and regenerating.

With the unveiling of this secret Oasis, the Hôtel Martinez offers several rooms and suites with private patios of wooden decks opening onto the lush gardens. Particularly calm, these rooms give the impression of living in L'Oasis and will delight guests looking for tranquility.



New!

L'OASIS DU MARTINEZ



L'Oasis Spa by Carita

The Hôtel Martinez has partnered with 'La Maison de Beauté Carita', to offer treatment rituals based on the expertise of this legendary French institution. L'Oasis du Martinez - Spa by Carita, is a bright, modern space spread across 600m2 and open to the fragrant Mediterranean garden alongside the blue and gold pool. The spa offers a range of innovative and bespoke treatments, using genuine rejuvenating concentrates developed from the latest advances in cosmetology. Carita protocols combine effectiveness with a multi-sensory experience for the privilege of an exceptional and indulgent moment of self-care.

The Spa embodies the brand-new identity of Carita's pioneering Global Beauty expertise, which inspired the recent metamorphosis of the company's iconic address on rue du Faubourg St Honoré in Paris, scheduled to reopen in the fall of 2022. As you enter the spa, the reception area allows you to choose your personalized program from the treatment bar and the specialized diagnostic cabin.

At the heart of L'Oasis du Martinez – Spaby Carita, the range of treatments developed according to the philosophy of Carita include a full-service hair salon, barber, and beauty salon with light therapy, whose services favor the use of environmentally responsible products. The spa has seven treatment rooms for signature rituals, including two couple suites for duo treatments with a salt wall for sensory stimulation and the restorative benefits of halotherapy, as well as a steam room.

Spa experiences are offered in different chromatic atmospheres thanks to the mosaic shades specific to each space: shades of blue for the hammam, soft pastel tones for the treatment rooms and glimmering gold and mother-of-pearl for the couple's suites.

Each client will be able to extend their spa experience with a moment of tranquility in the spa's herbal tea room or in the private corners of the gardens. Clients who are also guests of the hotel enjoy exclusive access to the lap pool and the fitness center, and can also schedule yoga, naturopathy and body therapy sessions.



On the first floor of the Hôtel Martinez, offering a beautiful balcony over La Croisette, the gourmet restaurant La Palme d'Or, with two Michelin stars and four Gault&Millau Toques, has joined the very exclusive circle of great dining establishments. It is an enchanted setting on the Bay of Cannes where Chef Christian Sinicropi serves his cuisine for the senses – ever daring, always inventive.



Cinematic décor

La Palme d'Or's décor, the work of interior decorator Sybille de Margerie, is the ultimate homage to the Cannes Film Festival. From the floor etched with stylized palms to the gold-trimmed cladding, from bronze statues to celebrity portraits, from color to black and white, the restaurant exudes the very soul of Cannes. Beneath subdued lighting, warm shades of red, ocher, and beige enhance the comfortable ambiance. The restaurant's terrace, the quintessence of dining pleasure, offers views of the palms, La Croisette, and the Mediterranean, while the lounge and cellar end every meal on a happy note.



The Movement concept

Chef Sinicropi, innovator of all and imitator of none, brings a new culinary experience to La Palme d'Or restaurant. Starting with the menu in cube form and based on the principle of Movement. A philosophy founded on living things – in which the ingredient is embraced as being in a state of constant change – and the desire to explore new realms in cuisine.



As a prelude, his appetizers are utterly southern. A ceramic drawered creation shelters his personal version of the Barbajuan, fritters stuffed with Swiss chard and grated cheese. Sardines are eaten in marble form and the bottarga as a crisp lollipop wrapped in a crisp olive crust. Gone is the classic starter/main course/dessert parade: the menu features a Movement on each face, a key ingredient express in three dishes.



Depending on the theme and chosen ingredient – lobster, oyster, lamb, farm pigeon, tastes of the sea, vegetables – the chef leads a three-step waltz, interpreting the ingredient's texture, then its evolution over time, then its surrounding terroir. He creates accords with the sauces the way a "nose" formulates perfumes and cracks the very tableware that allows his compositions freest expression.

Local spirit

At La Palme d'Or restaurant, and at all the restaurants of the Hôtel Martinez, the chef insists on working with local fishermen, especially Marius, who delivers the most superb Mediterranean seafood – including John Dory and mullet – directly to the kitchens. The Allaiton lamb is from Aveyron, the pigeon from southwest France. The vegetables are organic, and Cannes' Marché Forville is where Christian Sinicropi finds the asparagus, zucchini, and herbs he uses in his compositions. The sole criterion for selecting zucchini blossom: that it be from Jean-Charles Orso, former rugby player for the French national team, who has made this botanical gem his specialty. Philippe Auda, down the coast in Fréjus, is the source for the region's finest turnips, radishes, and chard. Tuna and Citron come from Cap Corse.

Local wins again for the oysters Tabouriech from the Mediterranean Etang de Thau. Shellfish and crustaceans bring the taste of Italy, and the olive oil is made a few fathoms away, by the monks at the island monastery of Saint-Honorat, visible from the shore.



Sweet creations

Julien Ochando, Pastry Chef at La Palme d'Or since 2013, is the creative genius behind the desserts served at the Hôtel Martinez. Born a Burgundian, he began his career in 2001 with Jean-Michel Lorain at La Côte Saint Jacques (three Michelin stars) and climbed every rung of the career ladder, from commis to chef de partie.

But it was on the French Riviera, and at the Martinez, that his occupational dreams came true: He now oversees a staff of ten and, with Christian Sinicropi, creates the dessert menu for the restaurants and bars of the Hôtel Martinez. With a splash of extravagance, with creativity and taste as his watchwords, Julien Ochando performs sweet feats with his desserts, always designed to dovetail harmoniously with the chef's cuisine, working with a smile to create sprightly delights like espresso cupcakes, a berry tart inspired by lemon meringue, and traditional cakes in feather-light interpretations. One of his latest creations is a cocoa-bean-inspired chocolate dream, an earthy, woodland personality with flavors of roast cocoa bean and a crumble topping of flaked cep mushroom and toasted buckwheat.



The Jury Menu and the Cannes Film Festival

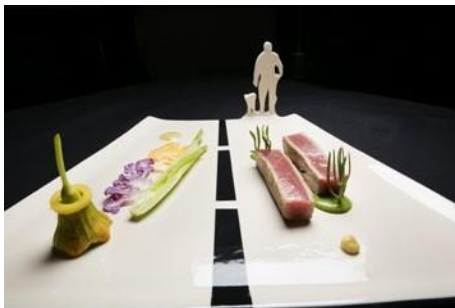
It is an annual ritual. An electrifying moment. Movie-buff Chef Christian Sinicropi secretly prepares the menu for the first Dinner for Members of the Cannes Film Festival Jury. This elaborate creative endeavor is an edible homage to the filmography of that year's President of the Jury, a body of work that is painstakingly studied and interpreted to ultimately dictate the entire menu.

The notion of a special menu dedicated to the Members of the Jury first arose in 2010, an almost instinctive response to Tim Burton's being announced as President. Each dish is served in a specially designed ceramic vessel on the theme of a movie. Courses of boundless ingenuity came to be that first year, christened with fairytale names, like "L'Arbre et Rêverie" as a tribute to the movie *Big Fish*, "La Danse du Haut de Forme," a nod to the director's cult film *Alice in Wonderland*, with a chocolate hat hiding Alice's bag filled with wild strawberries.

Every year heralds a new culinary theme, always unusual, ever extraordinary, endlessly oæeat, from *Taxi Driver* when Robert de Niro was President in 2011, to *Jaws* for Steven Spielberg in 2013, to *High Heel* for Pedro Almodóvar in 2017. Other achievements paid tribute to Jeanne Campion, the Coen brothers, and, more recently, Australian Cate Blanchett, President of the 2018 Jury.



Tim Burton – Big Fish



George Miller – Mad Max



Spike Lee – Jungle Fever



Robert De Niro – Taxi Driver



Steven Spielberg – Les Dents de la Mer



Jane Campion – La Leçon de Piano

LE JARDIN DU MARTINEZ

It is entered through immense louvered shutters in the lobby, facing the garden through a large glass wall designed to resemble a Mondrian. Designed by Pierre-Yves Rochon, seamlessly aligns with its time, Le Jardin du Martinez is a blend of inspiration reflecting the 1930s and the Miami of the 1950s. A relaxing place serving breakfast, lunch, and dinner, also a tea room throughout the day.





A Mediterranean garden

In the early 1930s, the Hôtel Martinez hosted its first guests on the establishment's terrace, looking out over La Croisette and the seashore. La Croisette has a new and exclusive place to mix and mingle: Le Jardin du Martinez, a unique, verdant getaway, a bucolic setting craked by landscape architect Philippe Nizé. A Mediterranean garden, with cork oak exuding the warmth of Provence, palm trees straight from a Côte d'Azur postcard, and grapefruit trees, myrtle, and lemon trees releasing their fruity fragrances across a 400m² terrace with the ambiance of a Provencal village square.

As it did in days gone by, starting at breakfast, continuing through lunch, and well into the long summer nights, Le Jardin du Martinez hosts the rhythm and sounds of international musicians in exclusive performances, creating a free-and-easy ambiance.



Cuisine inspired by the world

A la carte, Chef Christian Sinicropi draws upon his own world travels and culinary traditions from other lands, which he appropriates and 'Mediterraneanizes' to create iconic dishes. He invites you to savor authentic cuisine prepared in a spirit of sharing, presenting his new creations that change with the seasons. Le Jardin restaurant has made a specialty of uncommon cooking techniques, heating dishes in a tandoor oven or on lava rock, spit-roasting, baking them in a pizza oven, and even in a kiln. Borrowing from Moroccan cuisine, Christian Sinicropi reinterprets the famed tanjia, the iconic meat-based Marrakech dish. His concoction is served in ceramic jars he designed and fashioned himself, which also breathe new life into simmered creations of fish, confit lamb, and poultry. Here, the pizzas recapture la dolce vita and are consumed like floral wreaths, their centers topped with the best hams, parmesan, and wholesome Provençal vegetables.



Photo ©Collection Traverso

A festive spirit on the Croisette

In the early 1930s, the Hôtel Martinez hosted its first guests on the establishment's terrace, looking out over La Croisette and the seashore. These moments were considered essential gatherings by the high-society trendsetters of the day. In 2018, to bring back this social success of yore, the property introduces Le Jardin du Martinez.

In the high season, Le Jardin du Martinez becomes a hub of Cannes nightlife, a place to see and be seen, with fun and friendly dinners energized by live music and dancing...

A breakfast with all the charm of a Provençal Market !

At that time of day when La Croisette is still peaceful, when the sun's first rays begin to sparkle on the sea, the Hôtel Martinez captures the spirit of the Riviera in an immersive epicurean experience : breakfast with all the charm of a Provençal market.

Every morning, as the sun begins to rise, Le Jardin du Martinez, the hotel's main restaurant, is transformed even more realistically into a Mediterranean village, becoming a classic market in Provence. The delights of the Provençal terroir are given pride of place here: Gourdon honey, fruit and vegetable stalls with primarily local produce, handcracked jams from the region, a selection of aged cheeses, charcuterie, cured ham from Maison Isnard in the Var, smoked trout, olives, homemade tapenade. There is tantalizing orange-blossom yogurt, sprinkled with crunchy caramelized granola, and other delicacies from La Chèvreerie du Bois d'Amon in Saint Cézaire. A must for the taste buds: the eggs Benedict with smoked salmon, a delicious treat to order. For those seeking the sweeter side of breakfast, there are the wondrous creations from our pastry chef: tarte Tropézienne, fruit pies, chouquettes (sugar-sprinkled choux pastries), waffles, pancakes, and more. Baked treats are enchantingly presented in hanging olive-wood baskets. The breads, still warm from the oven, are arranged on an old-fashioned bike that becomes a delightful display.

At Le Jardin du Martinez, everyone can compose a breakfast that satisfies their palate's desires as they stroll through this peaceful marketplace in the shade of the pomelo trees and cork oaks.





In a symbiotic expression of the hotel's very beginnings, the new Bar alongside Le Jardin celebrates the spirit and freedom of yachting. Pierre-Yves Rochon chose a glamorous retro theme, with varnished rosewood woodwork, blue leather, and hints of gold exuding all the elegance of the seaside. It is the place to go to sample the snacking signed by Chef Christian Sinicropi, enjoy a cocktail creation, or sip one of the 22 gins in his selection. A few notes float of live music; the night only comes to an end when you wish.



A mixology of talent

As captain of the mixology ship, Head Barman Olivier Blanchard and his team invite you on board for a unique journey along the Riviera. Shaker in hand, sporting a blue-velvet jacket and scarf around the neck, the barman oversees a tome-length beverage menu of thirty-some concoctions.

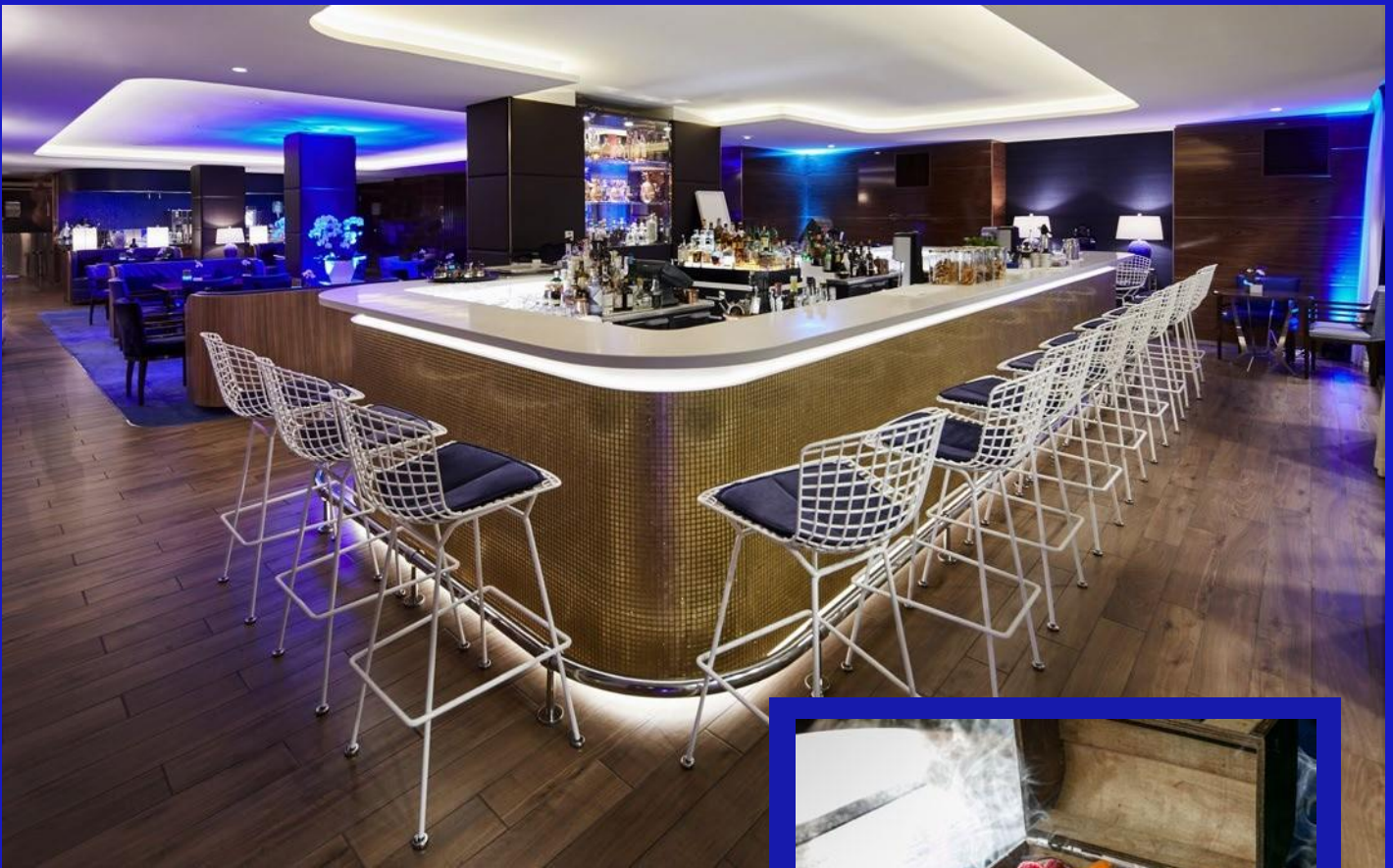
Swing spirit

The Les Origines selection is a tribute to the original cocktails: the classic Mint Julep, the Old Fashioned, and the superb Martinez Cocktail, a recipe attributed to the genius of Jerry Thomas in 1862 and the foundation of the dry martini, a nod to America's Roaring Twenties and Prohibition Era. The Twenties and Thirties are also the source of the Aviation, a New York cocktail blending gin, maraschino liqueur, and, in the Bar's version, Provencal crème de violette. In a newfangled version of the classic Plunger in vogue in Cannes and Deauville, Swedish Plunger Punch blends the tastes of vodka, grenadine, and spices in a dazzling copper pineapple.

Around-the-world tour

In a wood-trimmed box come the West Indies, an explosion of aromas and colors. Mexican Milk Punch is as bewitching as the Mayans, the Spritz and the Bellini offer the taste of Italy's dolce vita, the Moulin Rouge fires the imagination, and the flavors of Une Folle Envie from the French Riviera selection inspire the wildest desires.





Smoke rings and delight

At the Hôtel Martinez, the best cocktails and the best bottles come with a selection of cigars presented in a sumptuous blue leather sheathed Cigar Trunk made to measure. To please the most discerning, there are Cuban Partagás and the famed Montecristos, the floral flavors of a Hoyo de Monterrey and those inspired by Shakespearean tragedy, Romeo y Julieta.

4,356 shades of gin

In avintage elegance, the Gin truck of the Martinez Bar invite the experts to an astonishing personalized experience. Jetting in from every corner of the world, from the United States to the Netherlands, from Japan to France, this spirituous is a star at the Martinez Bar. In the trunk, 9 outstanding flasks, and more than 22 varieties to discover, 9 different tonics and 22 aromatic garnishes from green and leafy to floral and fragrant. That is to say, 4,356 possible experiences.

Directly picked up from the vegetable garden of the Martinez Bar, thyme or basil, associated with a lamelle of cucumber, a zest of lemon or another citrus fruit; cinnamon, cardamone, star anise, even a rose petal... Spices, citrus fruits and condiments go along with the gins in order to bring out the best of their flavours.

Snack spirit

Live in the moment. Try a new kind of cuisine. Innovate. Share. That's what Chef Christian Sinicropi and his staff intended for the spirit of the Bar.

To crack this one-of-a-kind menu, the chef pairs Mediterranean cuisine with a Japanese cooking technique: teppanyaki. The idea is to grill top-quality foods – like meat, fish, and shellfish – on a hot griddle. A method borrowed from Japanese culinary culture and performed with the best local ingredients in the Bar's open kitchens.

A la carte, let yourself tempted by the Mini Mediterranean Hotdog Burger, the Croque-Monsieur Croissants, the Shrimps kebab, the ceviche... A next-generation snack that can be ordered before, during, or after dinner.

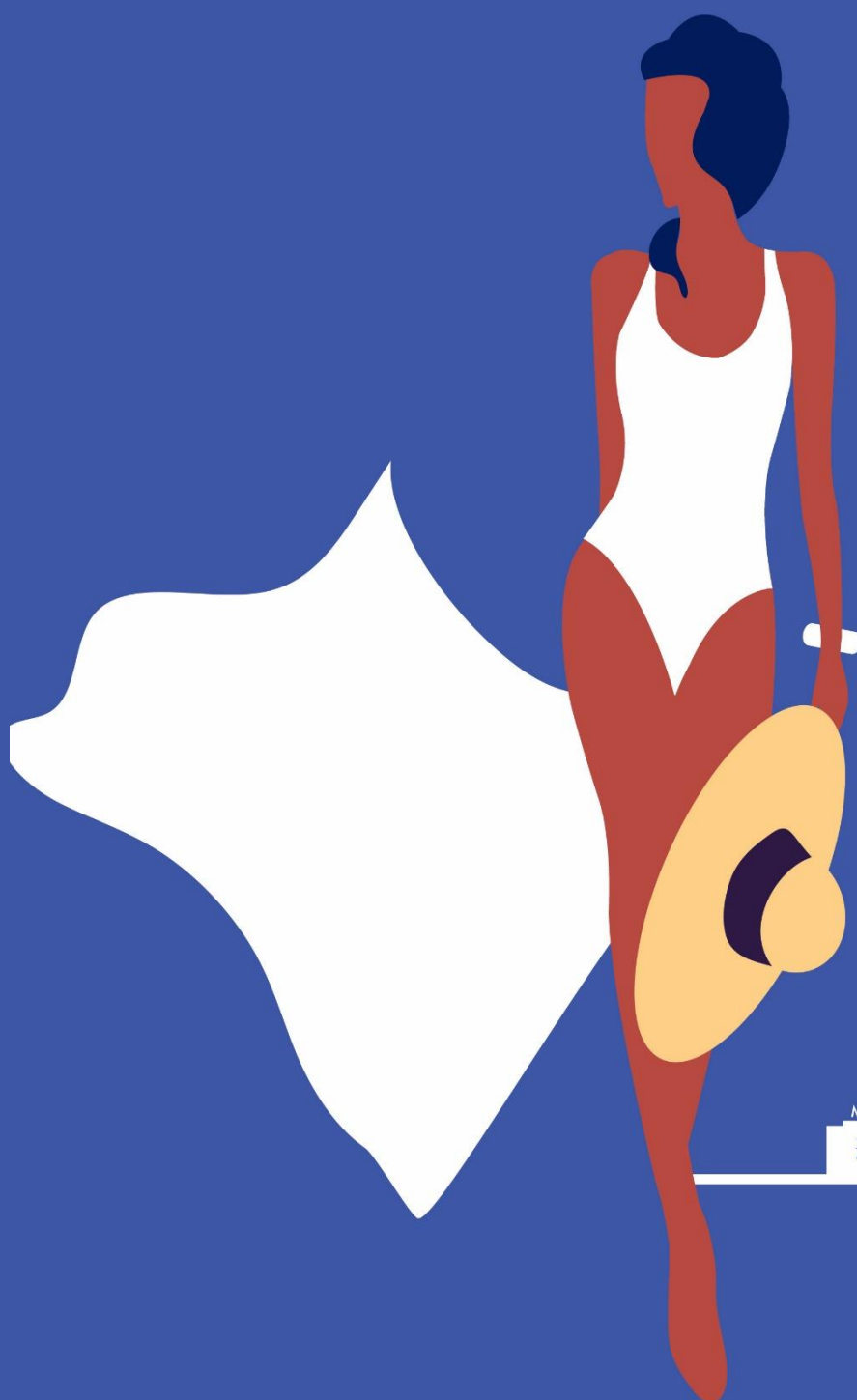
A few bites of pecking duck, pistou, tomato, hummus, local vegetables and that's all there is to it. To the salads, the chef adds minute-cooked in Teppanyaki style and last minute seasoned calamaris and artichokes...



LA PLAGE

DU MARTINEZ

Facing the Mediterranean, La Plage du Martinez with its mythical pontoon, offers a moment of calm and relaxation under the sun of the French Riviera.



MARTINEZ





Reinvented design

The eye-catching décor – in the signature colors of white and blue with subtle touches of soothing wood – inspires feelings of wellbeing, dreams of travel, an eagerness to celebrate. At water's edge, on the sand and the majestic pontoon, deck chairs beckon you to relax in the shade of beach umbrellas, whose edges flutter gently in the light sea breeze. The architectural spirit of La Plage is the logical aesthetic extension of the Hôtel Martinez's new identity, an ambiance of uncluttered luxury blending the essences of multiple worlds: the design and sensibility of the Art Deco years and Miami Beach, the shapes and comfort of the yachting realm, the colors and lights of the French Riviera.

Cuisine and ambiance all its own

We have seen how much life's happy, carefree times become its most precious moments. We all yearn to reconnect with a way of living, a way of being, to linger in and savor these special interludes. And the Martinez creates such moments by offering guests a "Summer House" experience, a stay that feels like a retreat at a comforting vacation home, where everything is there just for you. A getaway steeped in joy as you recharge body and soul in the bracing Mediterranean air. Lunch on the beach at the Martinez Cannes is chic and easy-going, elegant and friendly, one of the highlights of a day enjoying the relaxed Riviera lifestyle at this iconic luxury hotel on the Croisette. After witnessing the soft light of nature's breathtaking sunrise spectacle, after swimming in the turquoise waters, and perhaps after having tried a water-skiing adventure, a lunch break is welcome refreshment!

The day's menu makes up the meal, with signature creations by Chef Christian Sinicropi that change with the harvests to be found at the local farmers market, because the quality of these Riviera ingredients must be the best. The Mediterranean-chic pizza of grilled octopus is meant to be shared by guests and offers an explosion of summer flavors (basil, the smoky note of melt-in-your-mouth octopus). The salad of local tomato and creamy burrata tastes like a sunny day. There's bread to be dipped in olive oil. The ceviche, craked with the catch of the day, is the quintessence of freshness. The desserts are fruity, light, yet utterly unforgettable, thanks to the talent of Julien Ochando, the pastry chef. The reception and serving staff are enthusiastic and attentive to your every need, as is customary at the Martinez, and it is this omnipresent spirit of benevolence that makes these moments so memorable.

It is "Very Martinez" and always an enchanted moment in time, a sweet, gentle way of living that warms you from the inside out with its radiant energy.





THE HÔTEL MARTINEZ AND THE CANNES FILM FESTIVAL

A festival of stars

Every year in May, Cannes and its celebrated Croisette host the international Cannes Film Festival. This worldwide event was first introduced in 1939 by Philippe Erlanger and took place for the first time, after a year of wartime postponement, in 1946.

For twelve remarkable days, Cannes becomes the planet's cinematic capital, with a glittering cascade of global stars treading the red carpet and climbing the illustrious staircase of the Palais des Festivals.

Throughout the event, the Hôtel Martinez has the pleasure of hosting directors with films in competition, actresses and actors, Members of the Jury, and ambassadors and spokesmodels for the world's biggest luxury brands. Famous faces from the silver screen who have chosen to stay at the Hôtel Martinez include the most beautiful and talented actresses Marion Cotillard, Kristin Scott Thomas, Jodie Foster, Scarlett Johansson, Penelope Cruz, Sophie Marceau, Sharon Stone. Other regulars include Pedro Almodóvar, Quentin Tarantino, David Lynch, Jude Law, and Jean Dujardin, with the Palme d'Or for "Most Frequent Guest at the Gourmet Restaurant" being shared by Clint Eastwood, Leonardo di Caprio, and Brad Pitt.

The extraordinary Dinner for Members of the Jury

Every year, for the first Dinner for Members of the Jury, Chef Christian Sinicropi designs a very special menu, a tantalizing tribute to the filmography of that year's President of the Jury. Each dish is served in a ceramic vessel specially designed by the chef, and the fancifully named ensembles are served to all, like "L'Arbre et la Rêverie," or "La Danse du Haut De Forme," a nod to the film 'Alice in Wonderland', imagined for Tim Burton. Other memorable creations have been for Taxi Driver and Casino created for Robert de Niro, Jaws and Lincoln concocted for Steven Spielberg, and inventive works as tribute to Jane Campion, the Coen brothers, and Cate Blanchett.





CANNES : HOST TO THE MOST EXQUISITE EVENTS

The city for major conferences

Beyond its celebrated Film Festival, Cannes has become the stage of choice for other key events, as well as the Riviera's favored destination for business tourism, conferences, and trade shows. In fact, because it boasts some of the most advanced infrastructures in Europe, it is the second most-popular city in France for international trade fairs.

Major events in Cannes include: the MIPIM, one of the world's largest trade shows for real-estate professionals; the Cannes Lions International Festival of Creativity, drawing more than 16,000 participants; the MIPCOM and the MIPTV for audiovisual programs; the International Luxury Tourism Market (ILTM); a number of global conferences on information and digital technology; and an array of public fairs, festivals, and cultural events.

As one of the city's essential hospitality establishments, the Hôtel Martinez, with 40,000 m² of surface area, welcomes event participants year round in 2500 m² of meeting rooms, which makes it the second-largest infrastructure ensemble in Cannes after the Palais des Festivals.



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