

AWARD-WINNING NIMB HOTEL IS GROWING

The age difference between Nimb Hotel's new and old wings is 108 years. But there's no difference in terms of standard: The award-winning hotel, which has expanded from 17 to 38 rooms, still offers the highest quality throughout.

New York-based architects Pei Cobb Freed & Partners have designed this ultramodern building, which has expanded Nimb Hotel by 2,000 square metres. The extension includes a new roof terrace featuring a pool and bar, individually designed suites with balconies, and basement-level training facilities. Nimb Hotel also becomes the hotel with the most gourmet restaurants under one roof in the world.

Nimb Hotel has garnered a lot of international acclaim, both for its location in one of the world's oldest amusement gardens, and for its interiors and standard of service. In 2015 Nimb was named Hotel Of The Year, picked from among 520 hotels in 82 countries as part of the Small Luxury Hotels of the World network. Design expert René Jasper Thomsen is behind the interiors of the new rooms. The Tivoli Corner building was designed by architects from American firm Pei Cobb Freed & Partners.

With only 17 rooms, the boutique hotel has been challenged in terms of capacity, but now there is good news for the bon vivants of the world: Nimb Hotel has expanded to include a further 21 suites in the newly built Tivoli Corner, situated on the corner of Vesterbrogade and Bernstorffsgade. As well as Nimb Hotel, Tivoli Corner houses several restaurants and the Tivoli Food Hall, which features 16 different food stands, plus Illums Bolighus.

In this ultramodern building, visitors will still feel they are staying in an intimate, fairytale Danish hotel with attention to detail, warmth and home comforts, just as they do in the original Moorish palace, which dates back to 1909. Individually designed rooms with hand-picked art on the walls and unique antiques set the scene, and all the rooms except one offer views of Tivoli's green oasis.



PRESS RELEASE – COPENHAGEN, NOVEMBER 20, 2017

A BUTLER, A CAR AND A GOURMET TRIP

Nimb Hotel is the hotel with the most restaurants under one roof in the world. As well as Nimb Brasserie, in which guests can enjoy for instance Tivoli's own honey, and Fru Nimb, which serves schnapps with ingredients sourced from the Gardens, the food stands in the Tivoli Food Hall include BobbaBella (from Kadeau), Gorm's and Gló.

Just beyond Nimb Hotel, and inside Tivoli, guests can try out new types of restaurants such as Gemyse, which focuses on high-quality organic vegetables, or Cakenhagen, where the temptations of confectioner and chocolatier Torben Bang's cakes await. During Tivoli's opening hours, guests can enjoy the allure of cultural experiences, fairground rides, breathtaking lighting and enchanting gardens.

The hotel offers services such as a butler and dog-walking, as well as guidance and assistance with specially designed food tours at Michelin-starred restaurants with the food concierge. Or how about diving in the Tivoli Aquarium or a hunting trip to the renaissance Holckenhavn Castle on Fyn? The hotel's own Audi A8 L is available for transport.

ROOF TERRACE WITH VIEWS OF COPENHAGEN

On the roof of the hotel, part of the 1,300 square metres of roof terrace is reserved for Nimb guests, who have access to a small swimming pool, bar and sun terrace; everything will be open by summer 2018. At the opposite end is a Sticks'n'Sushi restaurant, also with a large terrace.

IBEN MARBURGER JUUL, GENERAL MANAGER OF NIMB, SAYS:

"The expansion of Nimb Hotel by a further 21 rooms and the roof terrace allows us to reach for even greater heights in regard to the service we can offer guests. We now have the exotic charm of the old building and the bang up-to-date design experience of the new one, giving us a perfect opportunity to create authentic experiences to suit each individual guest."

FILIP BOYEN, CHIEF EXECUTIVE OFFICER, SMALL LUXURY HOTELS OF THE WORLD, SAYS:

"Nimb Hotel has succeeded in reinterpreting exclusive hotel experiences that will undoubtedly attract new guest segments to Copenhagen and Nimb in the same way as several of the leading Nordic gourmet restaurants have done. With the expansion and extensive restaurant offering under the same roof, Nimb Hotel sets new, exciting standards for boutique hotels."



PRESS RELEASE – COPENHAGEN, NOVEMBER 20, 2017

LARS LIEBST, TIVOLI'S CEO, IS DELIGHTED BY THE DEVELOPMENT:

"Over several years, Nimb Hotel has garnered a lot of international acclaim, so it makes sense for us to take a step further and expand. Partly to meet the rising demand for unique hotel accommodation at the exclusive end of the market, and partly to help position Copenhagen and Denmark in regard to an attractive, quality-conscious target group."

THE NIMB HOTEL

Nimb opened in 1909 in the newly built, Moorish-inspired "Bazaar". It was designed by Tivoli director and architect Knud Arne Petersen. Leaseholders Vilhelm and Louise Nimb had established themselves as two of the city's leading culinary entrepreneurs, and once it opened, Restaurant Nimb quickly established itself as the best place to eat in town.

Nimb Hotel reopened on 1 May 2008, following extensive renovation of the entire Nimb building. Each room is decorated in a personal, unique style under the motto "Feel like home", with the best that Danish design and "hygge" can offer. This style has been carried over into the new rooms.

In 2015, Nimb Hotel was named the world's best hotel by Small Luxury Hotels, picked from among 520 hotels in 82 countries. That same year, Trivago named Nimb Hotel Denmark's best hotel.

From ultimo November 2017, the hotel has 38 rooms. The expansion covers 2,000 square metres in total, with a restaurant, terrace, pool and pool bar opening on the roof of Nimb Hotel.

Read more at: www.nimb.dk

Pictures for editorial purposes are available here: <https://tivolimediebank.tivoli.dk/presse>

Media contact: Camilla Kjaer +45 22725716 or Camilla.Kjaer@nimb.dk

