



MEDIA RELEASE
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THE HOTEL BRITOMART WINS TWO MAJOR ACCOLADES AT THE HOSPITALITY NEW ZEALAND AWARDS

The Hotel Britomart has added two more awards to its already extensive list: Best Luxury Hotel and Best Restaurant for the hotel restaurant *kingi*, at the 2022 Hospitality New Zealand Awards.

“We’re delighted to be recognised again by our industry peers,” says general manager Clinton Farley. “These awards, from New Zealand’s most established hospitality body, are a credit to the work of our wonderful team, who have put in a huge amount of care and effort to deliver exceptional guest experiences through some pretty challenging times.”

David Oliveri, Executive Assistant Manager, adds, “These awards, as well as the consistent excellent feedback we hear from guests and the many return bookings we’re seeing, tell us we’re getting things right.”

Since opening, The Hotel Britomart has picked up a multitude of local and global awards and nods of recognition for experience, design and sustainability, featuring on the Conde Nast Traveler Global Hot List 2021, multiple awards from the New Zealand Institute of Architects and the Best Design Awards and being named runner-up Most Sustainable Hotel by National Geographic, among many others.

The team at the hotel’s sustainable seafood restaurant *kingi*, which was co-founded by chef Tom Hishon, were also acknowledged with two ‘hats’ at the recent Good Food Awards.

The Best Luxury Hotel award is a nod to the calibre of experience at The Hotel Britomart, including the personalised service, the timber-lined guest rooms with stone-tiled bathrooms and hand-made ceramics, as well as the five beautiful Landing Suites that sit atop the hotel.

Each Landing Suite is named after a bay at the hotel's sister property The Landing, a luxury retreat in the Bay of Islands. Every suite is unique, with the interiors designed by Cheshire Architects in collaboration with Seattle's Lucas Design Associates, who also designed the interiors of the luxury Residences at The Landing.

"With the Landing Suites, we're creating a luxury retreat experience in the heart of downtown Auckland," says Clinton Farley, "Guests of the Suites enjoy a bespoke stay curated by their own Guest Experience Manager, including private airport or city transfers to and from the hotel, hosted drinks and canapés in The Libraries, and a guided Britomart neighbourhood tour."

Experience the Britomart Black Card Package

Make the most of your stay at The Hotel Britomart with our Britomart Black Card Package including breakfast for two in *kingi*, a complimentary upgrade to the next available guest room type and a \$100 Britomart Black Card for each night of your stay that can be spent in *kingi*, towards an in-house massage, valet parking, mini-bar or in any of the 65+ restaurants, cafes, salons, bars and boutiques in the nine-block Britomart neighbourhood.

Dine at kingi

Visit *kingi*, The Hotel Britomart's restaurant, which was recently awarded two hats in the Cuisine Good Food Awards. Enjoy a two-course lunch celebrating locally sourced and caught seafood and learn about the fishermen and women and their sustainable fishing practices, while enjoying a glass of *kingi*'s house wine.

To book any of the above offerings please visit <https://www.thehotelbritomart.com>.

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What's in a name: The Hotel Britomart (name cannot be shortened)

Website: <https://thehotelbritomart.com/>

The Landing Suites: <https://thehotelbritomart.com/the-landing-suites/>

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About The Hotel Britomart:

Located in downtown waterfront Auckland's Britomart precinct. The Hotel Britomart has 99 guest rooms and five luxurious Landing Suites that offer an oasis of calm in the centre of the city. Designed by Cheshire Architects, it is New Zealand's first 5 Green Star hotel, certified by the NZ Green Building Council. Find out more at thehotelbritomart.com.

About kingi:

kingi celebrates seafood. Local, sustainably caught seafood that tastes like the ocean it came from. Savour the terroir of New Zealand's oceans, dunes, river mouths and reefs, and enjoy a good glass of wine. *kingi* advocates for sustainable fishery and work with fishermen and women who share this value with us. *kingi* envision a brighter future for New Zealand's fisheries.