

New Food & Beverage Director at Fairmont Hotel Vier Jahreszeiten: Austrian Patrick Radl will be responsible for the nine exclusive restaurants and bars at the Grandhotel from April 2024

Hamburg, April 2024 – Fairmont Hotel Vier Jahreszeiten welcomes Patrick Radl as its new Food & Beverage Director.



Born in Lustenau, Austria, **Patrick Radl** completed his baccalaureate in 2013 in the specialist field of Hotel and Hospitality in Bezaun. After successfully completing this training, Radl worked in various food services companies in Austria and ambitiously rose to the position of Deputy F&B Manager. For this purpose, he first moved to Davos in Switzerland before his next stop at Hotel Schweizerhof in Bern in 2017. At the same time, Radl began a correspondence course in Bad Honnef in 2018 and thereby obtained his bachelor's degree in hotel management. With the start of his Master's degree in 2021 at the Frankfurt School of Finance & Management (Corporate Performance & Restructuring programme) he also held the position of Food & Beverage Manager at The Chedi hotel in Andermatt for two years until 2022. Most recently, Radl worked at Bürgenstock Hotels & Resort in Obbürgen, where he was jointly responsible for a total of 12 F&B outlets.

From April 1st, Patrick Radl will take up the position of F&B Director at Fairmont Hotel Vier Jahreszeiten and, with his expertise and together with his team of 150, will be responsible for all nine restaurants and bars at Fairmont Hotel Vier Jahreszeiten – from Condi Lounge to Wohnhalle, to the newly designed GRILL, NIKKEI NINE and Restaurant Haerlin**.

"In Patrick Radl, we have found a fantastic person to fill this very important position of F&B Director. We are delighted that Radl is bringing his expertise to us and that we now have the opportunity, with him, to bring a breath of fresh air to our restaurants and bars," says Ingo C. Peters, Managing Director of Fairmont Hotel Vier Jahreszeiten.



ABOUT FAIRMONT HOTEL VIER JAHRESZEITEN

The luxurious Fairmont Hotel Vier Jahreszeiten is the epitome of European grand hospitality. Since 1897, the elegant hotel by Hamburg's Inner Alster has been offering its guests from all over the world charming luxury and timeless elegance in the heart of the Hanseatic city, in the immediate vicinity of many cultural and architectural attractions, numerous shopping opportunities, and the Hamburg Trade Fair and Congress Centre. The new furnishing style is fresh and unconventional, but remains pleasantly classic and timelessly elegant. The 156 luxurious hotel rooms and suites combine valuable fabrics and international standards with the best materials, which are effectively staged in six different colour concepts. Vier Jahreszeiten Spa & Fitness, including a tea lounge and roof terrace with a view over the city, extends over almost 1,000 square metres. The culinary offering includes three excellent restaurants – GRILL serves Hanseatic cuisine in an exclusive atmosphere, and gourmets love Restaurant Haerlin** which has been awarded two Michelin stars and 5 out of 5 toques by Gault Millau – as well as the Japanese-Peruvian NIKKEI NINE, which is a hotspot in Hamburg. The playful Café Condi, the Condi Lounge, Wohnhalle and the multi-award-winning Jahreszeiten Bar invite you to linger. Five event rooms for conferences, meetings, conventions and events across approximately 600 square metres round off the offer. Further information is available at <https://www.hvj.de/en>

ABOUT ACCOR AND FAIRMONT HOTELS

<https://all.accor.com/brands/fairmont.en.shtml>

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