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**BOTANIST BAR AWARDED EXCEPTIONAL COCKTAILS AWARD
IN VANCOUVER'S INAUGURAL GUIDE**

- *MICHELIN Guide Honours Botanist Restaurant and Bar, Fairmont Pacific Rim and
The Lobby Lounge & RawBar* -



Vancouver, BC (October 28, 2022) – The first edition of the MICHELIN Guide Vancouver has been revealed, honouring [Botanist](#) Bar with the ‘Exceptional Cocktails Award’, along with recognizing [Fairmont Pacific Rim](#), [Botanist](#) and [The Lobby Lounge & RawBar](#) at the Star Reveal Gala held in Vancouver on Thursday, October 27.

Botanist Bar is home to the country’s most unusual Cocktail Lab - a bartender’s studio that inspires creativity as well as space to prepare and experiment with ingredients to develop house-made tinctures,

shrubs, syrup and whatever else they can concoct. Its custom-creation features industrial kitchen equipment to integrate a culinary-forward approach to cocktail design and production. The edgy venue inspires creative freedom and precision, granting the attention required to forge an elevated drinking experience.

The Botanist cocktail program, led by **Creative Beverage Director, Grant Sceney** and **Botanist Bar Head Bartender, Jeff Savage**, follows the principles of botany, which was developed to reflect and celebrate the biodiversity of the Northwest, with ingredients and flavour profiles that uniquely tell a story. Along with a list of handcrafted cocktails that change with the season, the bar team has developed a spirit-free program that is as artfully designed as it is balanced and sophisticated.

"It's incredible to receive an award of excellence, but the reality is, it means nothing without the team behind you, working to achieve the same goal." **Says Grant Sceney, Creative Beverage Director, Fairmont Pacific Rim.**

"It's an immense honour to receive such a special award for doing what we love to do every day." **Says Jeff Savage, Head Bartender, Botanist.** "Making not only cocktails, but experiences for our guests is something very near and dear to our hearts. I want to extend a massive thank you to our entire team, and I want to particularly thank our guests who continue to sit at our bar and grant us the ability to do what we love to do."

The MICHELIN Guide is a benchmark in gastronomy, which has recognized Botanist's ongoing commitment to excellence of the craft, pristine service and an unparalleled guest experience.

Alongside the star recognition for Botanist Bar, [Fairmont Pacific Rim](#), [Botanist](#) and [The Lobby Lounge & RawBar](#) are all MICHELIN recommended destinations. The MICHELIN Guide hotel selection features accommodations all over the world that stand out for their style, service, and personality, with the handpicked selection covering the globe, with options for every taste and budget.

"To receive such distinctions from an institution as highly lauded as MICHELIN is a true honour," **says Jens Moesker, Regional Vice President and General Manager, Fairmont Pacific Rim** "It goes without saying, the recognition is a result of the team's collective ambition to provide our valued guests with an extraordinary cocktail experience."

Launched in 2021, MICHELIN Guide's hotel selection is curated with the same high standards as its restaurants. The list includes hotels, which inspire discovery or adventure – the MICHELIN Guide's hotel experts since 2018 – as well as its community of travelers.

About Botanist

Botanist brings a fresh vibrancy to Vancouver's culinary scene, located in the heart of Coal Harbour inside Fairmont Pacific Rim. Named one of Canada's 100Best restaurants and listed on the World's 50Best Discovery list, the inviting restaurant space is inspired by the principles of botany, and transports guests into a world where day blurs into night, summer into winter, and food and drink are plenty. Executive Chef Hector Laguna's menu represents the botany of British Columbia and celebrates the biodiversity of the Pacific Northwest, where locally sourced ingredients are coupled with contemporary techniques. The restaurant is home to Botanist Bar, recently named #2 Best Bar in Canada, which sits adjacent to a glass-enclosed garden, while the wine program features a terroir-driven program that supports small-batch sustainable and biodynamic farming practices.

About Lobby Lounge & RawBar

The Lobby Lounge, located at the stunning Fairmont Pacific Rim in Vancouver, is a haven for live music enthusiasts, cocktail connoisseurs and all seafood lovers at its ultra-sleek RawBar. Led by Creative Beverage Director Grant Sceney, The Lobby Lounge bar offers a variety of elevated, craft cocktails from floral-forward to bourbon based or spirit-free, placing its selection, service and ambiance at center stage of the Vancouver cocktail scene. Designed for the glamor and comfort of locals and travelers alike, The Lobby Lounge & RawBar features ample seating from chic tables for two or the Bob Dylan-inspired communal tables, set with a fireplace and the Fazioli piano - crafted in Italy and custom-designed for Fairmont Pacific Rim.

About Fairmont Pacific Rim

Fairmont Pacific Rim - Vancouver's definitive luxury hotel - was rated the World's Best Business Hotel by Condé Nast Traveler readers and awarded the coveted Forbes Travel Guide Five-Star and AAA Five Diamond Ratings. This ultramodern downtown hotel offers unobstructed mountain and harbour views, combining the best of the Pacific Rim in its architecture and décor. The hotel features two eclectic dining destinations, resort-style Willow Stream Spa, rooftop and pool sundeck, lavish guestrooms, and a variety of the city's most luxurious suites.

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