



PALACE HOTEL TOKYO

Palace Hotel Tokyo Launches Celebratory 10th Anniversary Stay Package as Japan Begins to Re-open

TOKYO (September 7, 2022) – As the land of the rising sun looks forward to a new dawn in travel, one of the country's leading luxury hotels is preparing to welcome back international travelers. To mark its 10th anniversary year, [Palace Hotel Tokyo](#) is launching a new, celebration-worthy stay experience and inviting guests to celebrate, too.

Available through May 31, 2023, Commemorating Tokyo presents ten elements specially curated to mark the Forbes Five-Star property's milestone:

Complimentary night. A three-night stay for the price of two. Guests who book a Club room or suite – including one of the recently debuted [Premier Suites](#) – will enjoy [Club Lounge](#) privileges, including breakfast, afternoon tea and evening cocktails and canapés daily.

Moat-side breakfast. Dine on [Grand Kitchen's open-air terrace](#) amidst the picturesque Imperial Palace gardens, a tranquil setting rich in history and situated in the heart of one of the world's most bustling metropolises.

Toast-worthy welcome. A bottle of Palace Hotel Tokyo's private-label Merlot Cabernet Sauvignon Bordeaux to take home or indulge during the stay.

Artful edibles. A box of the hotel's signature *chiyo choco* – thin, melt-in-your-mouth tiles of premium white, milk and dark chocolate imprinted with distinctive Japanese motifs.

Inspired mixology. 'Blooming' cocktails for two at [Royal Bar](#), the hotel's Old-World bar, or at [Lounge Bar Privé](#), a chic lounge featuring views of the Imperial Palace gardens and Marunouchi skyline. Made with a refreshing blend of yuzu liqueur, sakura liqueur, Lillet Blanc and the hotel's signature 1-1-1 sake exclusively produced at the esteemed Hakkaisan brewery in Niigata prefecture, the cocktail's clear, crisp taste and flowery aroma conjures scenes of the hotel's natural surroundings.

Refined dining. Choice of a prix-fixe dinner for two at [Esterre](#), the hotel's Michelin-minted, contemporary French restaurant operated in partnership with DUCASSE Paris; [GO](#), where the freshest bounty from land and sea is seared and served *teppanyaki*-style; or [Wadakura](#), known for its exquisite Japanese *kaiseki*.



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Spa retreat. Two 120-minute 'Blissful Moments' treatments at [evian SPA TOKYO](#), where French sensibilities guide the treatment experience and a minimalist aesthetic presents an oasis that is at once remarkably serene and very Japanese. Designed to ease tension, re-energize and rejuvenate, the combination body and facial treatment can be enjoyed in separate rooms or in the dual-bedded spa suite.

Afternoon tea for two. Presented on a brand-new lacquerware set exclusively made for the hotel, [The Palace Lounge's popular afternoon tea service](#) features seasonal ingredients and takes inspiration from the colors of each season.

In keeping with Palace Hotel Tokyo's 'harmony with nature' ethos and the brand's regard for tradition and innovation, artist Akito Akagi – internationally recognized as one of Japan's leading contemporary lacquerware artisans – designed the set to reflect a blend of traditional aesthetics and contemporary style.

Handmade in the artist's atelier, each piece of varying shape and size is reminiscent of river stones sculpted naturally over time, and each is finished in black or white lacquer, presenting an elegant canvas atop which the equally artful sweets and savories are served up (accompanied by a selection of premium teas).

Commemorative luggage tags. A pair of 10th-anniversary room-key-and-luggage-tag in-one.

Aromatic keepsake. An essential oil and reed diffuser set featuring Palace Hotel Tokyo's ['Pure Tranquility' signature fragrance](#), a bespoke blend of 11 essential oils that has become a highly desired memento among hotel guests over the past decade.

The three-night [Commemorating Tokyo](#) package is available for stays between September 7, 2022 - May 31, 2023 (subject to availability, based on double occupancy). Rates start at JPY 410,000*.

*Inclusive of consumption tax, excluding 15% service charge and accommodation tax of JPY200 per person, per night.

For more information, please visit:

<https://en.palacehoteltokyo.com/offer/tokyo-anniversary-celebration-package>





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ABOUT PALACE HOTEL TOKYO

As the anchor to a billion dollar, mixed-use development built entirely from the ground-up, [Palace Hotel Tokyo](#) commands some of the city's most exclusive real estate and incomparable views of the much-loved Imperial Palace gardens and the surrounding skyline.

Located in the capital's prestigious Marunouchi district, the property features 284 rooms & suites, an evian SPA, and 10 distinctive restaurants and bars presenting an impressive array of dining experiences – including exquisite Japanese and Michelin-starred contemporary French haute cuisine.

As heir to a legacy going back more than half a century as one of the city's most iconic properties, the hotel remains firmly rooted in its commitment to offering Japanese hospitality at its finest. Drawing deeply from the country's history, culture and art, the [award-winning](#) hotel continues to redefine luxury in Japan with sophistication and authenticity as it celebrates its 10th anniversary year.

For more information, including fact sheets and awards & accolades, please visit our [online Newsroom](#).

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