



The Ritz-Carlton New York, NoMad  
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## **THE RITZ-CARLTON NEW YORK, NOMAD ANNOUNCES RESIDENCES, BOOKABLE FOR HOTEL GUESTS**

*Offering the ultimate modern luxury experience, The Ritz-Carlton New York, NoMad unveils Residences, featuring ultimate kitchen goods hand-selected by Chef José Andrés.*



**NEW YORK, NY – June 12, 2023** –The Ritz-Carlton New York, NoMad, is proud to announce the opening of a limited collection of 16 perfect pied-à-terre penthouse residences, where guests can enjoy breathtaking views and unparalleled experiences.

The limited edition one- and two-bedroom residences encompass the top four floors of the 500-foot tower, designed by the late, world-renowned architect Rafael Viñoly. Ranging from 950 to 1,850 square feet, the custom-designed residences are oriented around picture-perfect helicopter views of downtown, framed by both rivers, with soaring ceilings and generous living spaces. Poliform kitchens feature honed white quartzite countertops and backsplash, bronzed glass cabinetry, and premium appliances. Lavish primary and secondary bathrooms offer a personal retreat with soaking tubs, rain shower and Bardiglio Nuvolato marble floors and walls.

“We’re excited to now be able to offer these exclusive Residences to our luxury guests” said Bastian Germer, General Manager of The Ritz-Carlton New York, NoMad. “Our Penthouses provide the ultimate New York City living experience, with all the services and amenities of The Ritz-Carlton”.

In addition to managing the extraordinary restaurants and bars, Chef José Andrés has hand-selected pantry items for The Ritz-Carlton New York, NoMad Residences. In the kitchen, guests can opt in to enjoy the ultimate collection of luxe and lavish food and beverage, from his favorite cava and cured meats to Spanish cheese and olives. Guests of the residences can enjoy these personal favorites of Chef José Andrés in their home-away-from-home kitchen.

*The starting rate for a one-bedroom penthouse in May is \$9,000 per night, and for a two-bedroom penthouse is \$15,000 per night. The José Andrés pantry starts at \$670. For further information and bookings, please visit, [www.ritzcarlton.com/nomad](http://www.ritzcarlton.com/nomad).*

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### **About The Ritz-Carlton New York, NoMad**

Situated at Broadway and 28th street, The Ritz-Carlton New York, NoMad combines the brand's legendary service with refined elegance. Conceived as a pillar of Manhattan's renowned Floral District, the 250-key hotel is developed by Flag Luxury Group and designed by world-renowned design teams including SUSURRUS International, Rafael Viñoly Architects, Rockwell Group, Lázaro Rosa-Violán Studio, and Martin Brudnizki. Awarded by AAA with a Five Diamond Designation, the hotel offers expansive living spaces filled with bespoke furnishings and artwork alongside breathtaking views across the city's most iconic sights, and for those who never want to leave, 16 branded luxury penthouse residences bring Ritz-Carlton's distinctive style, service and amenities home. All guestrooms and suites include bathroom amenities by fragrance partner Diptyque, featuring the scent Philosykos – an ode to the fig tree. The hotel boasts legendary restaurants and bars by Michelin-starred chef José Andrés, including Zaytinya, offering an innovative mezze menu inspired by Turkish, Greek and Lebanese cuisines served up in a sleek and modern setting, The Bazaar, a new iteration of the high-end avant-garde dining destination opening in 2023, and Nubeluz, a rooftop bar where guests can drink 500 feet in the air. For events and gatherings, the hotel offers over 10,000 square feet of event space spanning two floors, including a private outdoor terrace. The hotel also houses the signature 6,800 sq ft Ritz-Carlton Spa and Fitness Center, featuring eight treatment rooms, aromatherapy saunas, steam rooms, and exclusive treatment offerings in partnership with Augustinus Bader.

### **About The Ritz-Carlton Hotel Company, LLC**

The Ritz-Carlton Hotel Company, L.L.C. currently operates more than 100 hotels in 34 countries and territories. For more information or reservations, visit the company web site at [www.ritzcarlton.com](http://www.ritzcarlton.com), for the latest company updates, visit [news.marriott.com](http://news.marriott.com) and to join the live conversation, use #RCMemories and follow along on [Facebook](#), [Twitter](#), and [Instagram](#). The Ritz-Carlton Hotel Company, L.L.C. is a wholly-owned subsidiary of Marriott International, Inc. (NASDAQ:MAR). The Ritz-Carlton is proud to participate in Marriott Bonvoy®, the global travel program from Marriott International. The program offers members an extraordinary portfolio of global brands, exclusive experiences on [Marriott Bonvoy Moments](#) and unparalleled benefits including complimentary nights and Elite status recognition. To enroll for free or for more information about the program, visit [marriottbonvoy.com](http://marriottbonvoy.com).

### **About Marriott Bonvoy®**

Marriott Bonvoy's extraordinary portfolio offers renowned hospitality in the most memorable destinations in the world, with 30 brands that are tailored to every type of journey. From The Ritz-

Carlton and St. Regis to W Hotels and more, Marriott Bonvoy has more luxury offerings than any other travel program. Members can earn points for stays at hotels and resorts, including all-inclusive resorts and premium home rentals, and through everyday purchases with co-branded credit cards. Members can redeem their points for experiences including future stays, Marriott Bonvoy Moments, or through partners for luxurious products from Marriott Bonvoy Boutiques. To enroll for free or for more information about Marriott Bonvoy, visit [marriottbonvoy.com](https://marriottbonvoy.com).

### **About José Andrés Group**

José Andrés Group (JAG) is the creative team behind renowned dining concepts and the dynamic media company named for Chef and Founder José Andrés. Originally conceived as ThinkFoodGroup with co-founder Rob Wilder, and now led together with President Sam Bakhshandehpour, the newly named company reflects the breadth of its mission to change the world through the power of food, through its innovative restaurants and thoughtful storytelling across multi-media platforms. With over thirty restaurant concepts in Chicago, Las Vegas, Los Angeles, Miami, New York City, Orlando, and Washington D.C, The Bahamas and the United Arab Emirates, José Andrés Restaurants offer culinary experiences that span from food trucks to world-class tasting menus, including the two Michelin starred minibar by José Andrés in Washington, D.C. Formed in 2021, José Andrés Media was created to share how food connects people around the world. The production company specializes in unscripted and scripted television series, books, podcasts, and digital short- and mid-form content with a focus on food-related stories and characters, and the culture of food. José Andrés is an internationally recognized culinary innovator, New York Times bestselling author, educator, television personality, and humanitarian, twice named one of Time's "100 Most Influential People," and awarded "Outstanding Chef" and "Humanitarian of the Year" by the James Beard Foundation as well as the inaugural "American Express Icon Award" by the World's 50 Best Restaurants. For more information, visit [www.joseandres.com](https://www.joseandres.com).

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