

## Spain's Hospitality and Culinary Icons Triumph at European Hotel Awards 2024

Spain's top hotels and culinary leaders, including Hostal de la Gavina and Chef Paolo Casagrande, honored at the European Hotel Awards 2024 in Copenhagen.

COPENHAGEN, FRANCE, October 23, 2024 /EINPresswire.com/ -- Spain's leading hotels and culinary talents were celebrated at the prestigious European Hotel Awards 2024, hosted at the Radisson Collection Royal Copenhagen. Four distinguished Spanish winners were recognized for



Grand Hyatt Barcelona - Design Hotel of the Year 2024 - Photo Credit: D. Bottlaender

their excellence, underscoring Spain's influential role in European luxury hospitality and gastronomy.

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These winners represent the pinnacle of European hospitality, combining innovation and outstanding service, showcasing Spain's major role in shaping the future of luxury travel and fine dining."

Michel Stalport, President of the European Hotel Awards 2024

## Hostal de la Gavina: Iconic Hotel of the Year

Hostal de la Gavina, a luxury retreat on the Costa Brava, was named Iconic Hotel of the Year. Renowned for its timeless appeal and exquisite guest service, the hotel combines Mediterranean charm with a rich cultural history. This accolade reflects its legacy as a leading destination for sophisticated travelers seeking a blend of elegance and authenticity.

## Grand Hyatt Barcelona: Design Hotel of the Year

Grand Hyatt Barcelona received the award for Design Hotel of the Year. This recognition highlights the hotel's innovative architecture and forward-thinking hospitality. As a modern landmark in the heart of Barcelona, Grand

Hyatt's blend of cutting-edge design and luxurious comfort has set a new standard for urban hotels, making it a top choice for both business and leisure guests.

Paolo Casagrande: Chef of Hotel
Restaurant of the Year
Paolo Casagrande, head chef of
Lasarte Restaurant at Monument Hotel
Barcelona, won Chef of Hotel
Restaurant of the Year. Casagrande's
ability to marry tradition with creativity
has earned his restaurant three
Michelin stars and widespread acclaim.
His dedication to pushing the
boundaries of Spanish cuisine has
firmly established him as one of
Europe's most celebrated chefs.

Hector de la Rosa: Corporate F&B Manager of the Year Hector de la Rosa was awarded Corporate F&B Manager of the Year, recognizing his exceptional leadership in managing food and beverage operations across luxury hotels. His strategic vision and commitment to delivering excellence have consistently elevated the guest dining experience, earning him a reputation as one of the industry's leading figures.



Hostal de la Gavina - Christian Kirschner - Photo Credit D. Bottlaender



Chef of Hotel Restaurant of the Year European Hotel Awards 2024 - Photo Credit D. Bottlaender

These awards highlight Spain's ongoing dedication to excellence, reinforcing its position as a global leader in hospitality and culinary arts. Hostal de la Gavina, Grand Hyatt Barcelona, Paolo Casagrande, and Hector de la Rosa continue to elevate Spain's reputation on the world stage.

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