

ABode

Make yourself at home ...

Andrew Brownsword and Michael Caines launched ABode Glasgow on Friday 9 December 2005

Andrew Brownsword (owner of The Bath Priory, Gidleigh Park and Sydney House in Chelsea) and two-Michelin-starred chef Michael Caines (of Gidleigh Park and MC at ABode Exeter) re-launched Arthouse Hotel as ABode Glasgow in early December 2005. This was the second ABode hotel; it followed the launch of ABode Exeter earlier in the year.

ABode Glasgow, located in the historic art district of Glasgow's city centre was built in 1911 as the Department of Education Office. The Edwardian building retains many of its original features, including an elegant staircase, stained-glass windows and perhaps most notably, the old-fashioned original cage-lift, which greets guests on arrival.

ABode Glasgow offers 60 bedrooms in total, divided between four room categories: Comfortable, Desirable, Envable and Fabulous. In keeping with Andrew and Michael's vision for the ABode brand, this latest hotel combines the best British values of tradition and quality with contemporary design, melding classical architecture with stylish design features. Plumtree Mee has designed the ABode Glasgow bedrooms, all of which boast en-suite bathrooms and beautifully handcrafted Vi-spring beds, dressed in top-quality linen.

As at every ABode, Michael Caines is behind the food and drink offerings at the new hotel. It offers an MC fine-dining restaurant (seating 45), an MC Café Bar (seating 80) and the first MC Vibe Bar, situated alongside the MC Café Bar.

Situated on street level ABode Glasgow's fine-dining restaurant offers a light and fresh atmosphere. This provides the perfect setting in which to enjoy Michael's innovative and award-winning cuisine, which showcases the best regional produce. Michael works closely with local suppliers and employs local chefs and front-of-house staff to ensure each ABode has its own personality. Starters at Abode Glasgow include *pumpkin and wild mushroom risotto with mascarpone and pumpkin oil, cannelloni of langoustine with savoy cabbage and pancetta, and a langoustine and basil scented consommé*. Main dishes such as *Aberdeen Angus beef fillet topped with 'choux farcie' with roasted shallots, wild mushrooms and a red wine sauce, and roast sea bass with cod brandade, salsify, courgettes and a red wine sauce* are served. Desserts, meanwhile, include *cranachan soufflé with honeycomb ice-cream and trio of chocolate desserts (hazelnut and milk chocolate parfait, dark chocolate mousse and white chocolate ice-cream)*.

Martin Donnelly is the head chef at MC in Glasgow. Born in Glasgow, Martin was enthusiastic about returning to his home city having learnt his trade in some of the finest kitchens around the country, including Gordon Ramsay at Royal Hospital Road in London and Gidleigh Park in Devon.

The MC Café Bar at ABode Glasgow offers less formal food, such as *paninis*, *fajitas*, *fresh salads*, *tapas* and *burgers*, that can be enjoyed in relaxed surroundings, often while listening to a live jazz band.

ABode Glasgow is home to the first MC Vibe Bar. This is a stylish and relaxed late-night lounge bar open until 1am. With stunning contemporary design, moody lighting and comfy furniture, DJ nights and live local bands, it's a venue that lives up to its name, with a chilled-out vibe, combining funkiness with sexy sophistication. In keeping with Michael's drive for quality, the cutting-edge cocktails are classics with a twist based on the freshest and finest ingredients. With its separate entrance and based in the heart of the city, MC Vibe offers its own identity and fan base.

ABode's modern interpretation of a traditional hotel concierge is the so-called 'Oscar'. The Oscar at ABode Glasgow gives a warm welcome to guests and looks after their every need.

All in all, ABode Glasgow is an exciting addition to Glasgow's hotel, restaurant and bar scene, offering a top-notch experience and oodles of style at an affordable price.

For further press information, please contact:

London office

nicky@saucecommunications.com

020 7751 1000

zoe@saucecommunications.com



ABode Glasgow Fact Sheet

Address:	129 Bath Street, Glasgow, Scotland, G2 2SY
Telephone number:	01412216789
E-mail:	reservationsglasgow@abodehotels.co.uk
Website:	www.ABodehotels.co.uk www.michaelcaines.com
Ownership:	Andrew Brownsword Hotels Ltd
Operating Partnership:	Andrew Brownsword and Michael Caines
Food and Beverage Director:	Michael Caines
Head of Hotel Operations:	Nick Halliday
General Manager:	Declan Kelly
Relaunch:	Friday 9 December 2005
Interior Designer:	Plumtree Mee
MC Fine Dining Restaurant	
Head Chef:	Martin Donnelly
Capacity:	45
Opening Hours:	Monday to Saturday 12noon-2.30pm and 7pm-10pm
Average spend:	Lunch £20pp; Dinner £55pp
MC Café Bar	
Capacity:	80
Opening Hours:	10am-10pm 7 days
Average spend:	Lunch £7pp; Dinner £12pp
MC Vibe Bar	
Opening Hours:	Monday to Friday 11am-1am, Sunday 12.30pm-1am
Room Rates (from)	Comfortable £125 Desirable £140 Enviably £165 Fabulous £225
PR consultants:	Sauce Communications Studio G1 Shepherds Building West Rockley Road London W14 ODA London 0207 751 1000 Bristol 0117 9733648

Michael Caines

Born in Exeter in 1969 and adopted into a large and loving family, Michael gained his passion for food from his mother, who he used to enjoy helping in the kitchen. "I grew up in a large family, and my love of food and cooking came from the big family meals we always shared together, prepared by my mother, who was a wonderful cook. My father loved to grow vegetables and fruit in our garden, so I grew up appreciating the flavours of the freshest foods, picked that day and simply prepared," says Michael.

He attended Exeter Catering College, where his precocious talent was already evident, earning him the accolade 'Student of the Year' in 1987. He subsequently spent an influential three years under his mentor Raymond Blanc at Le Manoir aux Quat'Saisons in Oxfordshire, before moving to France for a further couple of years, learning his profession under the guidance of such superstar chefs as the late Bernard Loiseau in Saulieu and Joël Robuchon in Paris.

Michael returned to Britain in 1994 to take up the position of head chef at Gidleigh Park. Gidleigh's restaurant was already rated among the most prestigious in the country, so the position represented a massive challenge and opportunity. Yet, only two months into the job, Michael suffered a terrible car accident in which he lost his right arm. Remarkably, he was back in the kitchen part time within two weeks, and full-time after just four. With the support of Paul and Kay Henderson and an unwavering belief in his own ability to overcome obstacles, he returned to the kitchens of Gidleigh Park more focused and determined than ever to pursue his dream of reaching the top of his profession. Michael has created a style that is uniquely his own, at once classic yet also highly innovative, a fact recognised with the award of a second Michelin star in 1999. In 2001 he won Chef of the Year at the prestigious Catey Awards. Michael founded Michael Caines Restaurants Ltd in 1999 and the next year opened his first signature restaurant Michael Caines at The Royal Clarence Hotel in Exeter. Michael Caines at the Bristol Marriott Royal, Bristol followed in July 2003.

Andrew Brownsword

Andrew Brownsword built a very successful publishing business based on greetings cards and associated gifts that was regarded as an industry pace-setter in design and innovation. The Andrew Brownsword Collection, Andrew Brownsword Gifts and the Gordon Fraser Gallery was acquired by Hallmark Cards in 1994 and after four and a half years as chief executive of Hallmark in Europe, Andrew left to focus on other business pursuits. Andrew has interests in Bath Rugby, hotels, property, health foods, the Paxton & Whitfield cheese business and the Snow+Rock sports business. Andrew has an affinity with the city of Bath and has helped sponsor numerous local charities and organisations: Bath Festivals, RUH, Princes Trust, Holburne Museum, Bath Abbey to name but a few.