

## St Pancras Renaissance Hotel and Fever-Tree launch The Ultimate Gin & Tonic Bar summer pop up



London's spirit of choice can be enjoyed with a five-star backdrop at the latest summer pop up to land, [The Ultimate Gin & Tonic Bar](#). Launched by one of the city's most historic luxury hotels, [St Pancras Renaissance Hotel](#), in partnership with the celebrated British drinks favourite [Fever-Tree](#), the retro truck serves up G&Ts outside the hotel's gothic revival façade.

Tucked away from the bustle of trendy Kings Cross, the pop up is the perfect spot for al-fresco after-work drinks or to while away time before a journey from Kings Cross station, located just across the road. Guests can relax underneath the grand entrance to the iconic hotel, originally designed by famed architect George Gilbert Scott, and unwind with a luxury gin and tonic.

Teaming the array of Fever Tree's premium mixers, including the new Aromatic Tonic and the punchy Ginger Ale, with the range of classic and local choices of mother's ruin, including Sacred Gin from North London's celebrated micro-distillery, the bar's mixologists add botanical tinctures to create unique summer refreshers.

Prices: £ 10

The Ultimate Gin And Tonic Bar runs until 26th August and is open on Thursdays, Fridays and Saturdays from 17.00 until 22:00.



For more information please visit: <http://www.stpancraslondon.com/en/restaurants-and-bars/g-t-summer-garden/>

\*\*\*ENDS\*\*\*

### **Notes to editors:**

For further information and images please contact:

Lucy McCallum | Public Relations Executive, Starwood Hotels & Resorts UK & Ireland

Tel: 44 (0)207 290 7108

Email: [Lucy.Mccallum@starwoodhotels.com](mailto:Lucy.Mccallum@starwoodhotels.com)

### **About Fever-Tree**

Following a 'tonic tasting' on the US market, Charles Rolls - who built his reputation running Plymouth Gin - joined forces with Tim Warrillow, who had a background in luxury food marketing, to analyse the composition of mixers. They discovered that the majority were preserved with sodium benzoate or similar substances, while cheap orange aromatics such as decanal and artificial sweeteners (such as saccharin) were widespread. And so started a 15 month journey. Days in the British Library researching quinine sources from as far back as 1620, trips to find the purest strains of this key ingredient and 5 iterations of the recipe were tasted before Charles and Tim were happy with the result and the first bottle of Fever-Tree Indian Tonic Water was produced in 2005. The brand name chosen due to fever tree being the colloquial name for the cinchona tree in which quinine, a key ingredient for tonic, is found. [www.fever-tree.com](http://www.fever-tree.com)

### **About St Pancras Renaissance Hotel**

St Pancras Renaissance Hotel is located in King's Cross, one of London's most exciting neighborhoods offering excellent transport links and a wealth of bars, restaurants, museums and galleries. The 245 room hotel incorporates 38 historical Chambers suites and the exclusive Chambers Club. There are a range of dining options including the Booking Office bar and restaurant, Hansom Lounge, MI + ME and The Gilbert Scott restaurant, managed by renowned British Chef, Marcus Wareing. The hotel also boasts a Spa and 10 unique meeting and event spaces. Combining stunning architecture and an exceptional level of service, the hotel offers an experience like no other.

[www.stpancraslondon.com](http://www.stpancraslondon.com)