



THE RITZ-CARLTON
NEW YORK, NOMAD

The Ritz-Carlton New York, NoMad and MarieBelle New York Chocolates Partner to Bring Guests Memorable Confections



New York, NY, April 20, 2022 – The Ritz-Carlton New York, NoMad, is excited to partner with MarieBelle New York Chocolates. With over two decades of experience, their CEO and founder Maribel Lieberman continues to show off her passion for sweets by curating a bespoke floral hand-made ganache, inspired by the hotel’s location in the Flower District.

As The Ritz-Carlton New York, NoMad continues to identify thoughtful partnerships, MarieBelle New York’s careful approach to sourcing the finest selection of Criollo cacao beans from around the world aligned with the property’s desire to connect with local and refined talent. “We are excited to partner with MarieBelle New York Chocolates,” said Bastian Germer, General Manager of The Ritz-Carlton New York, NoMad. “She has made strides as a female chocolatier and her bite-sized delights will certainly stay in the hearts and minds of our guests.”

Guests will enjoy artisanal hand-made chocolates as an amenity and various activations throughout the hotel. The Aztec Hot Chocolate from MarieBelle New York was selected as one of “Oprah’s Favorite Things” and will be offered in The Ritz-Carlton Club® Lounge,

during innovative break and coffee stations for hosted meetings and events and the guestroom honor bars.

MarieBelle New York's first flagship store opened in 2001 in the trendy neighborhood of SoHo and has since expanded with a Cacao Bar for decadent in-store dining and several other shops spanning across Japan. "The Ritz-Carlton, New York NoMad will be a highlight for travelers and locals, and we are honored to be partnering with them," said Maribel Lieberman, CEO and founder of MarieBelle New York. "Life is all about pleasure we find in food, art and beauty and with this collaboration, guests will discover an innovative and artisanal approach to chocolate making."

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. Developed by Flag Luxury Group and designed by world-renowned design teams including Rafael Viñoly Architects, Rockwell Group, Lázaro Rosa-Violán Studio, and Martin Brudnizki, the 250-key hotel is conceived as a pillar of Manhattan's renowned Floral District, drawing inspiration from its rich history and the beauty of nature. Suites offer expansive living spaces filled with bespoke furnishings and artwork alongside breathtaking views across the city's most iconic sights. 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, and the 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, sauna & steam rooms. For more information and reservations, please visit ritzcarlton.com/nomad.

About MarieBelle New York

MarieBelle New York Chocolates is a luxury handmade chocolate store in New York that believes food is an art, it must be sacred, and it must be part of everyone's life. It brings happiness to the senses and heals the spirit, which is why behind every chocolate, there is an art of choosing pure and quality ingredients by sourcing the finest beans, exploring natural ingredients from around the world and using passion and artisanship to bring it together to deliver a magical experience.

Maribel Lieberman always believed that art, just like food, was essential to everyday life, which is why she came up with the brilliant idea of combining both food and art to become one. She accomplished this by using chocolate as a canvas, turning every single delicacy into a piece of art. For more information, please visit mariebelle.com.