

THE LUDLOW NEW YORK CITY

FACT SHEET

Address:	180 Ludlow Street New York, NY 10002
Phone:	212-432-1818
Website:	www.ludlowhotel.com
Hoteliere/Designers:	Sean MacPherson, Ira Drukier and Richard Born
General Manager:	Marcus Nicolaidis
Opening Date:	June 2014
Location:	Situated on Ludlow Street between East Houston and Stanton, The Ludlow features 175 guestrooms; a fitness center with outdoor sun deck; a lobby lounge and bar that functions as a living room for the neighborhood; a trellis-covered garden; and Dirty French, the New York bistro by Mario Carbone, Rich Torrisi and Jeff Zalaznick. The hotel is steps away from the F, J, and M trains.
Accommodations:	Studio Mini (24) Studio Queen (57) Studio Queen with Terrace (7) Studio King (25) Loft Queen (20) Skybox Loft (12) Loft King (10) Loft King with Terrace (3) Ludlow Loft (7) Ludlow Double (9) Ludlow Penthouse (1)
Amenities:	24-hour room service; complimentary WiFi; built-in USB outlets; Bellino Fine Linens; Red Flower bath products; bathrobes and "Persian rug" trompe-l'oeil bathmats from Maison Martin Margiela; fully-stocked mini-bar with locally sourced and gluten-free offerings; in-room Nespresso machines; complimentary newspaper.
Room Features:	Rooms feature oversized windows, plush furnishings including Indo-Portuguese style beds, dark-stained hardwood floors with

handmade silk rugs, and white ceilings with exposed wooden beams. Bathrooms have black-and-white tile work, marble mosaic floors, brass fixtures, rainshower heads, and many feature windowed soaking tubs. Guestrooms range from 195 to 1,000 square feet in eleven configurations including the Penthouse, all with sweeping city views and balconies or private terraces.

Rates: Studios start at \$295
Lofts start at \$425
Penthouse starts at \$1,350

Restaurant: Dirty French is a New York bistro created by Major Food Group's Mario Carbone, Rich Torrisi and Jeff Zalaznick. The restaurant takes its culinary cues from the timeless dishes and preparations of the classic French bistro and enlivens them utilizing modern techniques and bold flavors. Dishes like *Duck à l'Orange with ras el hanout and preserved oranges* remain true to their French roots but are restyled with flavors that explore the breadth and depth of the global French culinary influence. The space features art hand-picked by Vito Schnabel and a French antique carnival mirror that spans nearly the entire length of one wall.

Lobby Lounge and Garden: The light-filled lobby, surrounded by oak paneled walls and marble mosaic floors, extends into a large lounge that features a grand-distressed limestone fireplace and a lobby bar. Tucked behind the lounge is an outdoor garden for daytime lingering and nighttime cocktails. All of the cocktails are crafted by Major Food Group's chief bartender Thomas Waugh. A menu of light bites from Dirty French is also offered from noon to midnight.

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