



## **Celebrate the Best of British Film at The May Fair Hotel**

***As part of this year's BFI London Film Festival***

***The May Fair Hotel Gala will premiere 'Film Stars Don't Die in Liverpool'***

**London, UK – 2017:** For the ninth consecutive year, The May Fair Hotel will be the Official Hotel of the 61<sup>st</sup> BFI London Film Festival in partnership with American Express®. To celebrate the best of British film, the five star hotel in the heart of Mayfair will be rolling out the red carpet and offering guests and visitors bespoke, cinematic experiences throughout the 12-day festival.

During this year's Festival, The May Fair's annual Gala event on Wednesday 11<sup>th</sup> October will be the European premiere of *Film Stars Don't Die in Liverpool*. Starring Annette Bening (*American Beauty*, *20<sup>th</sup> Century Women*) and Jamie Bell (*Billy Elliot*, *Jane Eyre*), directed by Paul McGuigan (*Sherlock*, *Lucky Number Slevin*) and produced by Barbara Broccoli (*Spectre*, *Skyfall*) and Colin Vaines (*Gangs of New York*, *Coriolanus*), *Film Stars Don't Die in Liverpool* is a true story of the love affair between Gloria Grahame and young aspiring actor Peter Turner.

Annette Bening and Jamie Bell vividly bring to the screen the intense romance between Hollywood icon Gloria Grahame and her much younger lover. In 1981, decades after she rose to fame in Hollywood, the Academy Award-winning star of *The Big Heat*, *In a Lonely Place* and *The Bad and the Beautiful*, Grahame (Bening) is treading the boards in a modest theatre production when she collapses in a Lancaster hotel. Her health failing, she reaches out to former lover, Liverpoolian actor Peter Turner (Bell). When Peter takes her back to his family home, to the care of his sympathetic mother (Julie Walters), memories of their grand affair soon come flooding back. Adapted from Turner's own memoir, Paul McGuigan's consummate study of a truly extraordinary relationship is filled with humour, passion and insight, effortlessly capturing the connection, both emotional and physical, between the pair. Flying dazzlingly in the face of the 'fading star' epithet, Bening eloquently portrays a woman who will not compromise her professional ambitions or her desire for personal happiness. And Bell, revelatory in the role, is more than a perfect match in this bracingly romantic and irresistibly sexy love story.

The May Fair's reputation as venue of choice for London's private screenings makes it the natural choice as the BFI London Film Festival's Official Hotel and is the place to be seen during the Festival. Pop down to the May Fair Bar for a cocktail or a light bite, sample the Spanish and Italian small plates in May Fair Kitchen or visit May Fair Terrace, an open-air enclave for drinks and cigars.

Inderneel Singh, Managing Director at The May Fair, said, *"The May Fair Hotel has a long history of supporting film, making us a natural choice as the Official Hotel of the BFI London Film Festival. For the ninth year running, we will be welcoming back our friends within the film industry. There is always a high level of energy as directors, producers and a-list talent descend on the hotel, and the extras that we're putting on will help add some Hollywood glamour to The May Fair experience."*

Boasting [an unrivalled collection](#) of London's most stylish suites, bars, restaurants and meeting spaces, The May Fair is the perfect venue for business and pleasure throughout the BFI London Film Festival. Visit <http://www.themayfairhotel.co.uk/bfi-london-film-festival> for more information.

**ENDS**

Please contact [EHLMedia@edelman.com](mailto:EHLMedia@edelman.com) if you require further information.

#### **About The May Fair Hotel, London**

The luxury [May Fair Hotel](#) is in the heart of London's most stylish district. The hotel, which was opened by King George V in 1927, boasts more than 400 luxury bedrooms, including 40 suites; set alongside the relaxing [May Fair Spa](#); the chic, Mediterranean tapas restaurant, [May Fair Kitchen](#); a 201-seat private screening room, [The May Fair Theatre](#) and the exclusive [Palm Beach Casino](#). The residence encapsulates its Mayfair locality throughout, with the intimate Terrace and Private Dining Room; [The May Fair Bar](#) offering an array of signature cocktails; the breathtaking Crystal Room; and the decadent Danziger Suite.

The May Fair Hotel is owned and managed by independent hospitality group Edwardian Hotels London, one of the UK's largest, privately-owned companies which has been developing luxury hotel and hospitality brands since 1977.

#### **Edwardian Hotels London**

Edwardian Hotels London is a privately-owned hotel group, which has been operating and developing an upscale and luxury hotel and hospitality portfolio since Jasminder Singh OBE began his career within the hospitality industry in 1977; forming the beginnings of what would become Edwardian Hotels London. Today, Edwardian Hotels London owns and operates 11 Radisson Blu Edwardian, London hotels in London and central Manchester, The May Fair Hotel and a collection of restaurant and bar brands, including the [May Fair Kitchen](#), [Monmouth Kitchen](#) and [May Fair Bar](#). EHL are also engaged in a major

development in Leicester Square, incorporating a luxury lifestyle hotel, restaurants, bars, spa and cinemas.



This year, Edwardian Hotels London has been awarded [Superbrand status](#) for its remarkable hotels, from the stylish boutiques to luxury on the grandest scale, and chic bars and restaurants. They join the list of the UK's strongest brands creating unforgettable experiences.



The group's food and beverage offerings have also been awarded some of the industry's highest accolades. Leicester Square Kitchen, which opened in May 2017, was named in the top 10 Mexican/Peruvian restaurants in London and the best Mexican/Peruvian restaurant offering vegan and gluten free options on Trip Advisor.



Elsewhere the Scoff & Banter Tea Rooms at the Radisson Blu Edwardian Berkshire hotel have been commended by the Afternoon Tea Awards 2017 for serving a quintessentially British Afternoon Tea with sweet and savoury surprises.

For more information visit our website at [www.edwardian.com](http://www.edwardian.com)

