

## Background to the formation of The Savoy Gastronomes

### Founded 1971

Re-compiled by Founding Member Julian L Payne August 2014

Aim of the Amicale is “To foster the spirit of the Savoy Reception”

### Historical note

*To put this aim into context it is necessary to understand the background of the functioning of the Reception Office in earlier years. This department of the hotel had manual control over every arrival, departure and room allocation of the 526 rooms that the Savoy had. It was often the final department that aspiring hoteliers reached as part of their management training, having been through many other stages to reach this pinnacle. The daytime dress code was very formal. Stiff collars, subdued ties, waistcoats, tailcoats and pinstriped trousers, black lace up shoes and black socks. At 4.30 pm when the evening brigade arrived it was Black Tie, dinner jacket, with the two Night Managers wearing the same when they arrived at 11.30 pm. Those on the late brigade often met up in Southampton Street, just across the road, for a cup of tea from a small mobile tea stall and if the evening had been personally financially rewarding a bacon sandwich. Tips were pooled by the whole brigade and divided out at the end of the week on a points system. Brigades comprised of three or four young men who stayed in the department for at least a year; there was a very defined hierarchy with the “lowest” entrant stuck for hours “under the stairs” sharpening pencils or answering the very busy telephones. The Chef de Brigade was the highest rank. The Reception Manager, his assistant, secretary and booking clerk were upstairs overlooking the front hall. Only for very important visitors did they come downstairs. It was their role to manually fill the hotel and pre-allocate rooms and suites. The receptionists downstairs tinkered with the allocation made upstairs at their peril. However, great discretion was needed to satisfy every whim and expectation. By dressing up in such formal attire young men, and later women, felt that, at least in appearance, they could control the world. At that time the hotel had two very different although conjoined buildings. The less desirable accommodation was in the Court side, overlooking the front entrance. The more desirable with beautiful suites was overlooking the River Thames. Clearly guests who booked the hotel without having stayed before were not always well pleased to find themselves in a room overlooking an inside courtyard. The major support for the Reception office came in the form of an excellent well maintained room called Card Index. This office with at least three employees maintained meticulous records of guests histories. On the receipt of each reservation, or reservation request, a junior from the Reception was sent scurrying off to Card Index to check the suitability of the applicant and their background, if any, from the thousands of filing cards kept in alphabetical order. These cards carried the date of birth, nationality, room number, room rate, length of stay, any particular requests, whether they were a bad debt or even not to accept. The configuration of the rooms was made up by a variety of single rooms, twins, double bedded rooms, single and double suites. In addition there were a number of very useful combinations of what were known as DSB i.e a double and single room with an interconnecting bathroom. The large majority of the guests were individuals; very seldom was a group “allowed” to stay at the hotel and when such a small group did arrive they had to arrive at the side Savoy Hill entrance so as not to be seen as a group in the Front Hall – a lobby it was not.*

*It was a time of great camaraderie.*

The original idea of the Savoy Gastronomes, born in 1971, was to recognise the tutorship and guidance given to Savoy Receptionists by Nicholas St John Brooks who was for many years Reception Manager of the Savoy.

The best way to recognise the help that we received was to hold a dinner for him so this was arranged in 1971 at the Connaught Hotel, part of the Savoy Group. The sights were set high from the start and I don't think the Connaught had really too much idea who we were, as we had some nerve in going there. I suspect the management of the Connaught thought they were dealing with some really ancient dining club of Savoy clients who liked to shift location from time to time. I think we had formulated the name of the Savoy Gastronomes by the time we actually booked the private Marie Antoinette Room and I daresay the name carried little weight. The name had not been our initial choice, as others less serious had been considered such as the green slip club, as green slips were used in the Reception office to designate a certain room status. However, although we were far from knowing much about food or wine, we certainly knew how to enjoy ourselves and hence the name!

A group of six "old" receptionists met many times to formulate plans for this dinner and they comprised, Michael Holland, David Ward, Tony Elliott, Julian Payne, Michael Duffell, and Peter Vynne. They became known as the Founding Members. All held senior roles within deluxe West End hotels. During these libatious meetings, mostly held in a private dining room at Quaglino's, it was decided to get together as many former colleagues as possible to attend the dinner so Julian and the others set about networking con brio to establish contact with former colleagues. The nucleus was that to be invited one had to have been in the Savoy Reception office and not "there" now. Receptionists from other hotels within the Savoy Group were, and never have been, entitled to join in. At that time the Reception office was an all male domaine.

As a result of all this activity some 20 plus former Savoy Hotel receptionists gathered for a formal Black Tie dinner at the Connaught in autumn 1971. The menu forms part of our archives but it is worth recounting that the wine was purchased by Julian who at that time was, fortuitously, Assistant General Manager of the Dorchester where he had access to wine at cost price plus 10%. As a result Château Cos d'Estournel 1961 en Magnum was consumed with relish and a corkage charge of only one guinea (£1 and one shilling) per bottle was made. David Ward brought along some of this Father's cigars and just prior to the dinner a bottle of Brandy was purchased. A copy of the menu is in our archives. Such was the success of the occasion that it was unanimously decided there and then to hold another dinner the following year under the guiding hand of Beverley Griffin, General Manager of the Savoy.

The idea was to hold our reunions in Savoy owned properties but as you will see our ambitions grew quite rapidly. With growing confidence, we asked one member to become President for one year only and to host the annual reunion in an hotel and location of his choice. A category of Associate Members was created to allow those who had close connections to the Reception Office to join. However, although some distinguished colleagues joined under this category and are still Members, the category was shut down due to the Committee's inability to agree who was eligible. Those that were already within this category became regular Members.

The General Manager of the Savoy, having worked in Reception or not, is a member.

Julian Payne continued to market the Amicale to eligible potential Members and to attract from overseas those who had not heard about us. Thus, within a relatively short space of time, the attendance at annual, always Black Tie, reunions began to grow. Talking of ties, it was felt by the Committee that we should design a tie for Members to wear. The process took an awfully long time with the all male committee seeking to find a design solution to meet all

tastes. Long and ponderous hours were spent heads down, often with a mature glass of Claret in hand, until the Eureka moment arrived by looking at the pink and salmon coloured Savoy tablecloth in front of us. Hence the colouring of the tie today; with a hand written logo by member Martin Harvey. It is often mistaken for that of the Garrick club.

With permission from Mr Hugh Wontner, Managing Director of the Savoy, we were allowed to hold the dinner in a private room at the Savoy and the reunions began to take shape in style. At that time the Savoy owned a charming sixty room hotel just off the Champs Elysee called The Lancaster, run by Gastronome, John Iversen, who invited us to come to Paris for our reunion and dine at a Michelin-starred restaurant La Serre.

Communication with Members was via telegram, and telex. An occasional page of tittle tattle on violent pink paper was written and distributed by Julian. This eventually turned into a rather more professional newsletter; the first edition being without a mast head as we asked the Membership to suggest a name. There were more than twenty entries, spurred on no doubt by the incentive of a bottle of Champagne to the winner who came up with *Gnome de Plume*. An inspired choice. At its height the publication trumped that it was *printed in London for the world*, covering everything from Members' news in the Far East to births, marriages and sadly deaths. At more than nine thousand words, *delivering the news that matters*, it was well received and supported by a generous £500 from a Champagne house.

The announcement of the annual reunion was in the early days made by overprinting what were known as "shells". These were national countries' tourist offices half ready leaflets with colour photographs ready for overprinting by tour operators. They became a hallmark of our stylish invitations which have continued to the present day, although more creative designs are used. Likewise, the annual dinner menus have become collectors' items.

The Amicale never sort outside financial support seeking to be masters of our own destiny; however a Champagne house has been very generous over many years in giving us copious quantities of Champagne and white and red wine. You could say that we were Champagne rich and financially poor.

The annual subscription was set at a very modest £25 per annum and has remained unchanged for many years. The policy has been to be very lenient and understanding. There is the understanding that those who cannot afford/forgotten to pay should not be forced to do so. The culture is to coerce by guilt those who eventually catch up by giving us a generous amount on another occasion. We discovered that a Member in South Africa had mistakenly instructed his bank to pay his annual subscription each month. This oversight was ignored until he rang up one day whilst in London and insinuated that we owed him lunch in return. One year when finances became low we asked for one-off donations from the membership and we were thrilled with the generous results. Indeed we have been beneficiaries from deceased Members' estates.

In 1974 a Director of the Savoy, and wine buyer, George Potts, hosted the Amicale at a Savoy owned restaurant Simpsons in the Strand and we drank well – again.

The creation of what was originally called the Savoy Gastronomes Award, to put something back into the hospitality industry, turned into the Savoy Gastronomes Olive Barnett Award in recognition of Miss Barnett's extraordinary contribution to training so many young men and women through the Savoy Company's training scheme. This major industry wide competition grew in stature for many years from 1975 until 2012 with a variety of sponsors and lavish award winning events. The Savoy Educational Trust, a well-endowed charity, with Martin Radcliffe, a former Director of the Savoy Company as a Trustee, was much involved in the

creation of the award scheme and a great supporter of the Amicale. In collaboration with the famous hotel school in Lausanne and latterly charity Springboard, financial awards and attendances at the hotel school for short courses made up much sought after prizes. With no sponsors in place the award has been suspended.

About this time Presidents were encouraged to invite a guest to the annual dinner and a committee of Members had been formed to spread the growing burden of running the Amicale. One particular Member, or to be correct Associate Member, Maggi Smit agreed to become the Membership Secretary and has held this position for as long as anyone can remember. The dinner guest was invited to speak after dinner and soon a Toast to Absent Gastronomes was introduced to encourage those who could not attend to send us messages of goodwill. These often mischievous greetings were read out.

Richard Lendi, then owner of the Hotel du Rhone in Geneva, persuaded Swiss Air to give us free air tickets to Geneva and so we spent another weekend in great style in 1976. We enjoyed a visit to the Hotel School in Lausanne, lunch at the lake-side Beau-Rivage Palace which was run by Gastronomer Walter Schnyder and a late night visit to the casino at Divonne. There, the operators had been told that we were a very important bunch of hoteliers and high rollers. The casino was kept open expressly for us but I fear the revenue generated fell far short of their expectations.

At this point in the Amicale ladies and wives of Members did not dine with us but dined separately and joined us for digestifs afterwards! That soon changed after the admission of female receptionists as Savoy receptionists and further long discussions on what the ladies could have instead of a Members tie! A scarf was eventually born based on the design of china that was used in the Pinafore private dining room at the Savoy. The scarf, to this day, is not universally liked.

Miss Olive Barnett, (Mrs Martin French), creator of the Savoy Training scheme, soon after the war, and responsible for the progress of many Members through their time at the Savoy was Julian's Guest of Honour for his dinner in 1977 at the Savoy-owned Berkeley Hotel, along with Sir Alexander Glen, Chairman of the British Tourist Authority. A limousine was sent to collect Miss Barnett from the Savoy and to take her home afterwards. She had previously expressed some disquiet about the creation of an organisation such as the Savoy Gastronomes, as she had not thought of it herself, but over time she became to appreciate that we were actually a rather good number of worldwide ambassadors for the Savoy Company. It is thought that the care and attention lavished on her that evening did no harm. She participated in our 1989 reunion just before she retired from the Savoy after fifty years of service to the Company.

Italian Paolo Biscioni stepped up to the plate and hosted the 1978 reunion in his home town of Santa Margherita on the Ligurian coast near Genoa. Access was tricky as you could only fly via Milan.

1979 was the last year when wives and ladies dined by themselves at the Hotel des Indes in the Hague hosted by Gerard Van der Veen.

President Andy White, arranged his reunion dinner in the Abraham Lincoln Room at the Savoy in 1980 followed by Tony Elliott in 1981 at the Fanmakers Hall in the City of London, chosen as like his Father, he was a member of that Livery Company. Well known restaurateur and caterer Prue Leith, who fortuitously did the catering at the Hall, came as his Guest of Honour.

London's legendary Garrick Club, where member Martin Harvey was Secretary, was the setting for the 1982 reunion and followed by Italian Nicole Calandrucchio returning us to the Savoy in 1983. A photograph of all the past Presidents was taken on this occasion.

Martin Harvey took over the role as Secretary in 1979 and it was the beginnings of our rich archives.

Soon the Membership list became so long that producing it in typed form with the ever changing membership details became inadequate so a Handbook was produced. To this day it contains details of the Articles of Association, lists of deceased Members, Presidents, Secretaries.

The committee agreed that the Membership Secretary, Maggi Smit and Secretary Julian Payne, should receive £250 per annum for their labours. It did not last long. However, David Ward, in his role as Chairman, made up for it from time to time with generous gifts of Magnums of Château Batailley.

A quantum leap was taken in 1984 to visit New York where the annual reunion was arranged by Peter Shepherd, at that time running the exclusive Union League Club.

Back in London and this time to Claridge's, the last remaining Hotel within the Savoy Group, for the 1985 dinner hosted by Keith William with Nicholas St John Stevas M.P as our guest of honour. It is worth recording that was the first and last time we have paid (£200) for someone to dine with us although the accounts for that year "lost" this under food and drink. In this year we selected George Potts to be the first Chairman to bring some gravitas to the Committee meeting proceedings.

A more modern location found us at the circular Sheraton Park Tower in 1986 with Nicky Behard.

At this time a category of Honorary Members was created; it was meant for people who had contributed much to the Savoy Company, although few were elected. The category remains open to this day. Also, we became the beneficiaries of a subvention of £500 per annum from the Savoy to be put towards the running costs of the Amicale.

John Iversen very kindly donated a very large American silver plate platter which is inscribed with the names of all our Presidents. Now known as the Presidents Platter this heavy piece travels all over the world with us and, by tradition, the President has his main course served off it. John also gave us, apart from a large sash, a wooden gavel which had been used by the then Prince of Wales, later to become George V, to lay the foundation stone of the Savoy Theatre in 1880. This gavel is also used in conjunction with an existing gavel we had to commemorate Mr Brooks at Annual General Meetings. Julian Payne donated a silver double handled racing trophy won by his Father in Nigeria and this is known as the Chairman's Cup.

Word was spread through judicious public relations on the Amicale and soon national newspapers covered our annual reunion. A double page cost free colour spread in the Evening Standard magazine made others in the hotel industry sit up. The creation of The Savoy Society was an alternative answer for all those who worked anywhere in all the Savoy owned hotels and restaurants to get together as those people were excluded from the Savoy Gastronomes. Soon we received a proposal of marriage from the Chairman of the Savoy Society but it was gracefully declined as the Committee felt no synergy in such a connection. In going overseas for our annual reunions modest media coverage has been allowed if it was to the benefit of our host hotel.

However in 1985, at the invitation of founding member Michael Duffell, we dined in what Cesar Ritz had described in a hand written letter to his architects in 1906 as “la plus jolie hotel du monde” – his own Ritz Hotel London which opened that year, where Michael was Managing Director and Julian Payne his General Manager. Graham Bamford was the President and the Ritz Restaurant was used exclusively by us that evening. We wined and dined beautifully, with Lord Bramall, Chief of the Defence Staff, as our chief guest. Cabaret was by performed on roller skates by Lon Satton, then appearing in the hit West End show “Starlight Express”; fireworks at midnight in the Ritz garden (owned by Her Majesty The Queen) and dancing to a splendid band, “Vile Bodies”, made for another memorable Savoy Gastronomes occasion.

At the beginning of 1988 plans were already well advanced for the Amicale to visit Israel where President Yossi Heksch, then running the King David Hotel, would have made us most welcome. However, as the year progressed sadly the tensions in the Middle East gathered such momentum that the Committee decided, with much regret, that it would be too dangerous to visit that part of the world. A highly prestigious alternative was found, through the friendship of founder David Ward with the then Secretary of London club Boodle’s where Richard Edmonds, whilst not a member of the Amicale, kindly opened his normally closed doors to us. Thus we had another splendid dinner in “Clubland”.

Willy Bauer, General Manager of the Savoy, was our President for 1989, the Savoy’s centenary year, but he left the Savoy with reunion plans already under way and we needed to find a replacement President. The Committee asked Giles Shepard, one of our Honorary Members, and Managing Director of the Savoy Company to step into the breach which he did with alacrity. He realised only too well the value of having so many former Receptionists as worldwide ambassadors. A highly decorative menu card was commissioned from Julian Wontner, son of Sir Hugh Wontner. The ensuing gala dinner dance held in the River Room at the Savoy is a landmark event in our annals. Mr Shepard did not make any charge for the occasion.

The Sheraton Park Tower in London, where Derek Picot was General Manager, was the setting for a themed Black and White reunion with well known actor Derek Nimmo as our very amusing Guest of Honour.

In 1991, the owner of the legendary Palace Hotel in Gstaad, Ernst Scherz invited us to join him and we were treated with great hospitality. The snow-coated image of members Dodie Cotter and Peter Stafford cosily wrapped up on a chair lift was an indelible image.

A different reunion in 1992 experiencing clay pigeon shooting at Down Hall in Hertfordshire was Michael Holland’s contribution to his year in office.

Having attended the reunion in Gstaad two years previously Russian based member Henry von Ferstel set up in 1993 a staggering series of events in a twin city reunion in Russia. In those hedonistic days one could take pretty much whatever one wanted on board an aircraft. We flew to snow-covered St Petersburg with a magnum of Pol Roger (kindly donated to us) in an overhead locker as it made for a good story in the Daily Telegraph. Three nights in St Petersburg were followed by two nights in Moscow. To dine by candlelight in Black Tie in the cellars of the Yusopov Palace in St Petersburg where Rasputin was murdered added a certain frisson to the occasion. Our final lunch in Moscow was hosted by a “farmer” with one million geese. Foie Gras dominated the menu.

It was back to the Savoy under the Presidency of Savoy General Manager Herbert Striessnig in 1995. Mr Steissnig devised our annual raffle which generates substantial amounts of easy

cash through persuasive selling of tickets and most generous prizes from members. These range from walking tours through the City of London to de-luxe accommodation, or dinners in far-away hotels.

In order to provide a more relaxed and lower cost occasion we introduced an annual summer reunion. These have taken place in a wide variety of places ranging from the Archive Rooms of designer Hardy Amies, Stourhead gardens in Wiltshire, Kenwood House, Dedham Hall hotel, Kew Gardens, Beating Retreat with a reception in the Garden of the Ritz, private lunch on board the QE2 whilst she was docked in Southampton, Henley Music Festival, and many more.

A small group of members created a golfing group within the Amicale with socks and other merchandise. An annual event is held in various locations.

Having previously aborted a reunion in Israel some years earlier we were very brave to set forth to Israel in 1996. This date followed by just forty eight hours earlier the lobbying of missiles over the perimeter fence by terrorists at London's Heathrow. However, after convening a hasty Committee meeting, the decision to proceed was taken to show solidarity to our host Yossi Heksch. Whilst Dodie Cotter was the President she was unfortunately not well enough to travel with us. Our hosts made us feel most welcome both in the King David Hotel in Jerusalem and in Eilat. The Mayor of Jerusalem was our guest of Honour and he subsequently went on to become the Prime Minister of Israel.

The gentle countryside of Suffolk and Essex in the hands of 1997 President Jim Sarton witnessed us staying at Hintlesham Hall and visiting some charming small towns in Constable country.

The first son of a founding member, Rupert Elliott, took the President's chair and the dinner in 1998 was at the Garrick Club.

Michael Bentley's annual dinner in 1999 was held in the Venetian splendour of the hotel Cipriani, where another member Natale Rusconi was the very generous long time Managing Director. A masked Ball rounded off an amazing weekend.

Willy Bauer had another bite of the Presidential cherry when he was elected in 2000 and we returned to the Savoy for a splendid dinner in the River Room with Sir Michael Bishop, Chairman of the Trustees of Doyle Carte as our guest of honour. Brunch the following day was held at the Walbrook, a private members Club in the City of London, owned by Lord Palumbo, where Julian Payne was Secretary.

By this time the world-wide-web was upon us and the Savoy Gastronomes website duly appeared too although its maintenance has proved to be challenging.

We stayed in London in 2001 when Niels Sherry took the chair and hosted his annual reunion in the modern St Martins Lane Hotel.

Our first visit to the Middle East occurred in 2002 when we were invited by President Guy Epsom to come to Dubai, then a fledgling development building site for has become a global hub with more than one hundred de-luxe hotels. We were treated to falconry, and an annual Black Tie dinner in the Al Waha desert camp some 60 miles from Dubai amongst the dunes. This was preceded by a Lanson champagne vintage tasting amongst the dunes. Her Majesty's Consul General in Dubai, was on hand as our guest of Honour and he questioned whether it was appropriate use of the Union flag (which we had brought with us) to see it draped over a

camel to give the two Gastronomes astride the beast added protection for their evening clothes. However, both the London Times and the Daily Telegraph reported the occasion in their Court Circular pages the following morning.

The South of France beckoned in 2003 when we found ourselves in the legendary sun blessed heady enclave of Mougins where President Roger Newton laid on his reunion at Le Mas Candille. Lunch in Monte Carlo at the Hotel de Paris was another highlight of the weekend.

A more traditional location under the Presidency of David Wardle found us in 2004 at the Hall of the Master Innholders deep in the City of London. Once again through the kindness of Natale Rusconi, President Maggi Smit arranged a wonderful reunion, and masked ball, at the Cipriani in Venice, in 2005. There was a two night extension to the upper reaches of the Veneto region choreographed by member Michael Bentley.

Peter Tyrie become President in 2006 and we ventured for the first time to Scotland to his hotel, the Glasshouse in Edinburgh with an add-on to Gleneagles in Perthshire. Kindly supported by the then train operating company GNER we travelled in high speed first class style from Kings Cross with bacon butties provided by member Julian Payne Jnr.

It took some planning but we made it to Hong Kong at the invitation of Andrew Hurst and the Mandarin Group in 2007. We dined in a private members club, the China Club, went racing at Happy Valley, bobbed about on the water and some Members then went on to the legendary Oriental Hotel in Bangkok.

The recently re-opened Langham Hotel in London, where Duncan Palmer was General Manager and our President, was the scene for our 2008 reunion with a private visit to the new offices of the BBC and the nearby Wallace Collection forming part of the weekend.

For the first time in our history two Presidents were elected in 2009 when Ian and June Johnston, both Members, were elected. Their choice of location was the Ligurian coast and the arrangements made in Rapallo, in collaboration with Natale Rusconi, at the cliff top former convent, La Cervara, were outstanding. Tragically June died before the reunion took place.

As we approached our 40<sup>th</sup> anniversary year, in 2011, great care was taken by the committee to create a number of unusual weekend events to recognise this milestone under the Presidency of Natale Rusconi. The weekend kicked off with Members enjoying Madam Butterfly in the round at The Royal Albert Hall followed by a late supper at Graham Bamford's Royal Garden Hotel. The main Black Tie dinner was turned into a Gala Ball, with a Champagne reception in the River Room, and dinner in the Lancaster Room of the Savoy with a lively Italian Quartet, flown over for the occasion through the generosity of Natale to serenade us. A special souvenir menu was printed, encapsulating highlights of the past forty years. The Guests of Honour were Mr and Mrs James Sherwood, creator of the Venice Simplon Orient Express (VSOE) group of hotels, ships, and trains; he was Natale's former employer. An *Acer Griseum* tree was planted with great ceremony by Natale in the Embankment Gardens, identified by an engraved commemorative plaque alongside, just in front of the Savoy River entrance. A walk-about tour of a corner of the City of London, followed by a light lunch in the Crypt of St Bartholomew the Great (1186), was arranged on the Sunday morning, in the presence of the Rector, the Right Reverend Martin Dudley. Later in the year an afternoon Service of Thanksgiving was held in the Queen's Chapel of The Savoy, followed by a Champagne reception in the adjacent garden, for Members and guests. A Savoy Gastronomes Grace was written by John Iversen and it is used at every appropriate occasion.

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The first reunion to be held in a Nordic country, Sweden, was arranged by President Anders Haggbom, in Stockholm in 2012.

It was to the spires of Oxford in 2013 where Rachel Angell, as President, welcomed us to her old college, Jesus, for a weekend of festivities.

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Membership currently stands at 214 in 23 countries

#### Savoy accommodation abbreviations as used in the Reception office

S = servants room with separate bathroom

SB = single room with bathroom

T”B = twin room with bathroom

DxB = double room with bathroom

SBS/R = single suite

DxBS/R = doublebed suite

DSB = double, single, one bathroom

T”BS/R = twin suite

RIP = River view if possible

DNM = do not move allocation

#### For further bibliographical reference

The Savoy Gastronomes archive portfolios

The Savoy Gastronomes Handbooks

Gnome de Plume – *the newsletter of the Amicale*

The Daily Telegraph – *obituaries of B H Griffin, M. Radcliffe, G. Potts*

The Times – *obituary of Peter Stafford*

Sydney Morning Herald – *obituary of Peter Stafford*

Meet me at the Savoy by *Jean Nicol*

The Savoy London by *Stanley Jackson*

The Savoy of London - Reflections of the first hundred years by *Israel Shenker*

The Savoy of London by *Lucius Beebe* illustrations by *Ronald Searle*

The Savoy was my Oyster by *Paolo Contarini*

Reflected Light – the story of the Savoy Theatre by *various authors*

Cesar Ritz by *Marie Ritz*

Hotel Reservations by *Derek Picot*

Inn Jokes by *John Iversen*

The Savoy London by *Andreas Augustin*

The West End Front: Wartime Secrets of London’s Grand Hotels by *Matthew Sweet*

There’s nowhere to hide at The Ritz by *Nancy Winters*

Bertioni’s Hotel by *Jean Nicol*

A Different World: Stories of Grand Hotels *by Christopher Mathew*