



FINGAL

A LUXURY FLOATING HOTEL

BY THE ROYAL YACHT BRITANNIA



YOUR SHIP AWAITS

We would love to welcome you aboard Fingal, a luxury floating hotel permanently berthed on Edinburgh's vibrant waterfront, only 2 miles from the city centre.

Originally a lighthouse tender, Fingal has been transformed into an exquisite 23-cabin boutique hotel and exclusive use venue by the award-winning team at The Royal Yacht Britannia.

Step aboard and discover a hotel that promises an indulgent customer experience like no other. Sleep in luxurious beds with the finest linen, in the most beautiful handcrafted cabins.

The perfect combination for a great night's sleep.

Dine in the stunning Lighthouse Bar, with views over the historic Port of Leith, and enjoy a refreshing cocktail while the evening sun spills across the water. With a magnificent double height ballroom, Fingal is also the perfect venue for a private party or corporate event.

Fingal, alive with the unmistakable air of the extraordinary.





A stormy day



Oban August 1997



Skerryvore Lighthouse



At anchor Port St. Mary, Isle of Man



Oban January 1999

HISTORY

Fingal was commissioned by the Northern Lighthouse Board (NLB), and was the final ship built by the Blythswood Shipbuilding Company in Glasgow.

Launched in 1963, the Leith registered vessel worked out of Oban for 30 years before spending her final six years based in Stromness, Orkney. Her duties included ferrying vital supplies and equipment to some of the most remote, and otherwise inaccessible lighthouses in Scotland, as well as the Isle of Man.

Decommissioned by the NLB and bought by a private owner in 2000, Fingal then sailed to her new 'retirement home', permanently moored near King Harry's Ferry on the River Fal in Cornwall.

In July 2014, Fingal was purchased by The Royal Yacht Britannia Trust, who were keen to purchase another classic heritage vessel, to convert into a luxury hotel to complement their exclusive hospitality and events business. There then followed a two-year design process, followed by a two-year, multi-million-pound transformation from working ship to luxury floating hotel.

Fingal has also been graced by Royalty. We were delighted that HRH The Princess Royal officially opened Fingal in July 2018 and returned the following year to dine in Fingal's ballroom.

A photograph of a hotel cabin. On the left, a wooden staircase with a dark wood handrail and vertical balusters leads up. The stairs have a patterned carpet runner. In the background, a bed with white linens and a dark blue blanket is visible. Behind the bed is a bathroom with two circular porthole windows and a vanity. The room has wood-paneled walls and a patterned carpet. A large, glowing, curved light fixture is mounted on the ceiling.

ACCOMMODATION

Fingal is a world-class experience from the moment you first step aboard. You are welcomed by our superb crew that helped us become TripAdvisor's No.1 Edinburgh hotel within the first 6 months of opening.

Each cabin is an exquisite space full of softness with elegant curves and contours; circular porthole windows, and fabrics for the senses, wallpaper you want to touch, and Davy lamps to cast a warm glow.



ACCOMMODATION

Enjoy a stay in a Classic or Luxury Cabin for a night or two of complete nautical indulgence, or treat yourself to one of our spacious and curvaceous Duplex Cabins, spread over two floors, united by a spiralling staircase.

For an unparalleled hotel experience, truly spoil yourself by staying in the outstanding Skerryvore Suite, a magnificent space with a separate sitting/dining room, and its own private deck on the fo'c'sle. Inspired by Fingal's journey, discover wardrobes encased in the softest Scottish leather and stitched headboards depicting the sea map of each individual lighthouse.





FOOD & DRINK

With floor to ceiling windows overlooking the colourful historic Port of Leith, The Lighthouse Bar is a tranquil space to sample one of Fingal's signature cocktails. Treat yourself to a delicious Afternoon Tea with all the trimmings, or an evening supper with dishes to delight, all prepared by our superb Chefs in Fingal's galley.

Alternatively, The Bridge offers a private dining experience for up to ten guests, with a bespoke menu, and accompanying wines recommended by our Sommelier. Also perfect for wine and whisky tastings. From here, guests can enjoy waterfront views from a totally unique perspective, soaking up the relaxed atmosphere in what was previously the ship's busy command centre.

In the morning, a delicious full Scottish or continental breakfast is available for overnight guests, or business meetings.





EXCLUSIVE USE

Your own private ship. The ultimate venue for any occasion. Enjoy an unforgettable party with a splash of superyacht glamour aboard Fingal.

Entertain your guests under the sunshine or stars on one of Fingal's decks, perfect for Champagne and canapés, sea views and plenty of outstanding photo opportunities.

Our Head Chef will happily design a menu to suit the occasion, and our Sommelier will recommend Champagne and wine from our extensive list, including a fabulous selection of organic wines.



EVENTS

Fingal is the unrivalled destination for any event, meeting, wedding or private party, a memorable talking point for your guests for years to come.

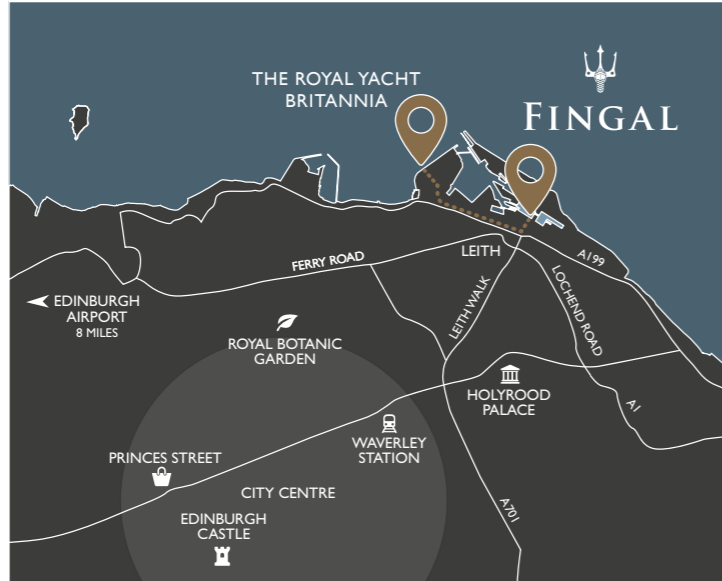
Our spectacular double height ballroom, with grand sweeping staircases, can seat up to 60 people for a gala dinner or 100 for a lavish reception, utilising the minstrels' gallery for entertainment.

With over 100 years' combined experience in the events and hospitality industry, you can trust our dedicated in-house events team to look after you every step of the way.

You can also combine your experience with the most famous yacht in the world, The Royal Yacht Britannia.



THE ROYAL YACHT BRITANNIA



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