

2021 Media Information



Latest News

- **Ů** With social distancing in place and hygiene measures of a royal standard, Britannia has been granted the official 'We're Good to Go' certificate by VisitScotland and will have new procedures to ensure visitors and staff are safe.
- **†** Britannia is the UK's Best Attraction 2020 as judged by Which? readers. We scored the highest mark: 90% for food and drink, information and value for money and 'an outstanding attraction that is immaculately kept'.
- **†** For the last 13 years, The Royal Yacht Britannia has officially been rated as Scotland's Best Visitor Attraction by VisitScotland.
- 🛈 Britannia's audio guide is available in 30 languages, making it one of the most translated tours in the world.
- **Ů** Britannia is one of the most accessible attractions in the UK and offers a British Sign Language hand-held tablet. The tour script is also available in English Braille, and the tour route is wheelchair friendly.
- Tuddly Corgi Treasure Hunt throughout the ship for kids.
- Developed by The Royal Yacht Britannia, former Northern Lighthouse Board ship, Fingal, has begun an exciting new chapter as luxury hotel accommodation and an exclusive-use venue in Edinburgh's fashionable waterfront.







The Royal Yacht Britannia Today

Britannia is an award-winning five-star visitor attraction and exclusive hospitality venue, permanently berthed in Leith, Edinburgh, just 2 miles from the city centre.

The yacht is owned by a charitable organisation, The Royal Yacht Britannia Trust, which receives no public sector funding. All revenue generated goes towards Britannia's long-term maintenance and preservation.

The Audio Tour

The audio tour is available in 30 languages; English, French, German, Italian, Spanish, Portuguese, Swedish, Danish, Norwegian, Dutch, Finnish, Greek, Russian, Czech, Polish, Hungarian, Korean, Japanese, Urdu, Mandarin, Hindi, Arabic, Thai, Turkish, Cantonese, Punjabi, Portuguese-Brazilian, Welsh, Romanian and Gaelic.

In English there are versions of the audio tour for children, for visually impaired visitors and for those with learning difficulties. A British Sign Language hand-held tablet or printed script are also available.





The Visitor Experience

Britannia's Visitor Centre, on the second floor of Ocean Terminal, provides historical background about the Royal Family and Yachtsmen. Visitors then collect an audio handset, which is included in the admission price, and continue their tour on board Britannia to explore five fascinating decks.

Highlights of the tour include the Sun Lounge, the State Dining Room and The Queen's Bedroom, which contrast beautifully with the working side of the ship, including the Crew's Quarters, Laundry and gleaming Engine Room.

95% of items on display are the original artefacts on loan from The Royal Collection.

Visitors can enjoy the stunning harbour views from our Royal Deck Tea Room. Traditionally, the Royal Family would have used the Royal Deck for cocktail parties and receptions.

Britannia's entire visitor experience is highly accessible, with wheelchair access, lifts and ramps throughout.







Royal Deck Tea Room and Gift Shop

Offering stunning views and a warm welcome, Britannia's Royal Deck Tea Room serves a tempting choice of cakes, scones, soups and sandwiches all freshly made on board. Refreshments include speciality teas and coffees, beer, wine and champagne.

Additionally, Britannia's own Confectioner makes delicious homemade fudge in the NAAFI sweet shop which visitors are invited to try.

After the tour, visitors can enjoy browsing in Britannia's gift shop, which is fully stocked with official Royal Collection china, Britannia memorabilia, toys, books and gift ideas – something for everyone!

Brief History

On 16 April 1953, Britannia was launched from the John Brown & Company shipyard in Clydebank, the start of a long and illustrious career. For over forty years she proudly served the Royal Family, sailing over one million miles to become the most famous ship in the world and playing a role in some defining moments of recent history.

Britannia undertook 968 official visits, including the Handover of Hong Kong. In 1986, the Royal Yacht rescued over 1,000 refugees from war-torn Aden in the Republic of Yemen.

The Royal Yacht Britannia was decommissioned on 11 December 1997 in Portsmouth, the last in a long line of Royal Yachts stretching back to 1660. Britannia opened her doors as a tourist attraction in 1998.

Quotes

"I name this ship Britannia. I wish success to her and to all who sail in her." HMThe Queen

"Britannia is the one place where I can truly relax." HMThe Queen

"Britannia is special for a number of reasons. Almost every previous sovereign has been responsible for building a church, a castle, a palace or just a house. The only comparable structure in the present reign is Britannia. As such she is a splendid example of contemporary British design and technology." HRH Prince Philip.







Facts and Figures

- During 44 years in Royal service Britannia sailed the equivalent of once round the world for each year, calling at over 600 ports in 135 countries.
- The Queen and The Duke of Edinburgh worked closely with interior designer Sir Hugh Casson to create both a functional Royal Navy vessel, and a sumptuous Royal residence.
- $\mathring{\mathbf{U}}$ Britannia was designed to double as a hospital ship in wartime, but never served this purpose.
- The Queen chose deep blue for Britannia's hull, instead of the more traditional black.
- Unlike any other ship, Britannia was captained by nine Admirals and latterly a Commodore. The full crew comprised of 220 Yachtsmen, 20 Officers, three Season Officers and during Royal Tours, a Royal Marines Band of 26 men.
- Britannia proudly displays her crest on her bow and stern, but, unlike other vessels, her name is not on the side of the ship.
- The yacht could produce her own fresh water from sea water.
- \$\ddot\documer\$ She was the last ship in the Navy where sailors slept in hammocks. This stopped in 1973.
- $\mathring{\mathbf{J}}$ She was the only Navy ship to have its own 24-hour laundry, manned by its own crew, where temperatures sometimes reached 120°F.
- **†** Shouting was forbidden on the ship. Orders were given by hand signal to preserve the tranquillity.
- **†** Britannia is the only place you can see the bedroom of a living British monarch.

Tickets and Prices 2020

| Adult | £17.00 |
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| Senior Citizen (aged 60+) | £15.00 |
| Child (aged 5-17) | £8.75 |
| Family (2 adults and up to 3 children) | £47.00 |
| Student in full time education | £15.00 |
| Armed Forces with ID | £8.75 |

Discounts available for pre-booked groups of 15 or more when they call 0131 555 8800 (Mon to Fri).

Contact information

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The Royal Yacht Britannia's Evening Events

Britannia is open year-round as an exclusive evening venue. Drinks receptions for up to 450 and dinners for up to 196 can be hosted in the State Apartments and Royal Deck on board, where guests experience an exceptional level of quality, service and hospitality.

Fingal by The Royal Yacht Britannia

Fingal opened in January 2019 in the historic Port of Leith, a five-minute walk from The Royal Yacht Britannia. A former lighthouse tender, each of Fingal's 23 luxury cabins are named after Stevenson lighthouses and are inspired by her rich maritime heritage.

Hosting up to 60 guests, Fingal's Ballroom is ideal for exclusive hire, private parties, weddings and corporate events. Reached by two sweeping staircases, the Ballroom features a raised gallery for music and entertainment with a moveable skylight.

The Lighthouse Bar is a stylish yet relaxed setting for enjoying Afternoon Tea, cocktails or supper. Sit under a shimmering ceiling sampling spectacular cocktails whilst watching the vibrant Leith Docks transform from bold daylight into soft, dusky tones. Fingal's evening supper includes smoked salmon, smoked on board, as well as innovative, seasonally inspired dishes celebrating the best of Scotland's larder.

