



Media release

## 25<sup>th</sup> St. Moritz Gourmet Festival: 12<sup>th</sup> to 20<sup>th</sup> January 2018

### The crowning conclusion of the cult festival – the anniversary edition enthralled 4,500 guests in all

Last night the 25<sup>th</sup> St. Moritz Gourmet Festival came to an end with the **Great BMW Gourmet Finale** at the **Suvretta House**. This anniversary edition of the event with nine international star chefs, has seen 4,500 gourmets from all over the world being welcomed to the Upper Engadine over the past nine days. The organisers of the festival have drawn initial positive conclusions from the new festival concept.

For the first time in its 25-year history, the St. Moritz Gourmet Festival was not held over just one week, but was extended to nine days and was scheduled earlier in the month of January. With this new concept the organisers were offering gourmet fans a relaxed and sumptuous setting right at the beginning of the year for a whole multitude of culinary experiences that have always distinguished this festival. At the centre of the event stood nine outstanding international guest chefs. During the first half of the festival, master chefs **Ana Roš** from Slovenia, **Jörg Sackmann** from Germany, **Syrco Bakker** from the Netherlands and **Ian Kittichai** from Thailand, together with the local chefs of the partner hotels delighted the 400 festival guests attending the sold-out **Grand Julius Baer Opening** and at the **Gourmet Safaris**, not to mention the individual **Gourmet Dinners** held in the restaurants of the partner hotels. The various tried and trusted events, as well as new special events were also very well attended. Last Tuesday, at the midpoint of the festival, the legendary **Kitchen Party** took place with 250 delighted guests in attendance at the Badrutt's Palace Hotel. It was the culinary summit featuring all of the guest chefs, before the first four said goodbye to the Upper Engadine, handing over to the five newly arrived star chefs - **Dominique Crenn** from the USA, **Jacob Jan Boerma** from the Netherlands, **Julien Royer** from Singapore as well as **Eelke Plasmeijer** and **Ray Adriansyah** from Bali/Indonesia and **Tanja Grandits** from Switzerland - who took over the culinary sceptre. Together with the skills of excellent local Executive Chefs, these five master chefs have also enjoyed a fantastic response over the past three days: at the **Gourmet Dinners** and sold-out **Gourmet Safaris**, not forgetting the special events such as **Tuscan Wines** and **Fascination Champagne** or the highly coveted **Truffle Workshop**, which was followed by a special menu prepared by Tanja Grandits. The **VALSER Next Generation Pop-up Dinner "From Peak to Plate"** also enjoyed a successful premiere with the excellent up-and-coming chefs from the marmite youngster selection, who convinced the guests with their art of cookery in a particular way in the various premises to the Hotel Waldhaus Sils.

The highpoint of this anniversary festival was celebrated last night with 230 guests at the **Great BMW Gourmet Finale**, taking place at the Hotel Suvretta House and completely sold-out in advance. It started with a stylish champagne reception with accompanying delicacies prepared by four Executive Chefs of the festival partner hotels and was followed by a five-course gala-dinner accompanied by fine wines. The menu was prepared by the team of guest master chefs comprising Tanja Grandits, Jacob Jan Boerma, Dominique Crenn, Eelke Plasmeijer, Ray Adriansyah and Julien Royer. The top-class "Ensemble Le Muse" from Italy provided the atmospheric musical backdrop to the evening's culinary proceedings.

The official announcement and presentation ceremony for the winner of the "Young Engadine Talents" competition, Fabio Berger, was greeted with tremendous applause from the audience. The apprentice chef in his third year of training with Fabrizio Zanetti at the Suvretta House, was delighted to receive several prizes during the evening, among them a training period with Tanja Grandits, the best Swiss female master chef, at the Stucki Restaurant in Basel (2 Michelin stars, 18 GaultMillau points). Also announced were runner-up Mathias Müller and third placed

Valentin Minder, both apprentice chefs at the Hotel Waldhaus Sils, and presented with their prizes in front of the large, final evening audience.

Another highlight followed as part of this splendid evening with Kurt Egloff, President & CEO of BMW (Schweiz) AG - festival title sponsor & official car, presenting certificates and gifts to the guest master chefs and local chefs. Finally, Reto Mathis, President of the event organiser, expressed his sincerest thanks to all the participants and took stock in saying: "The new festival format has been greatly appreciated by the guests. With the nine, world-class, guest master chefs and the exceptional commitment of the local Executive Chefs we have once again been able to enthrall thousands of connoisseurs in the Upper Engadine over the past nine days."

The festival organising committee will integrate the experiences gathered as part of this year's event into next year's planning. The 2019 festival dates will be announced shortly.

News from the festival week can be found on the website [www.stmoritz-gourmetfestival.ch](http://www.stmoritz-gourmetfestival.ch) and on [Facebook](https://www.facebook.com/stmoritzgourmetfestival).

**The following festival partners thank the gourmet fans from all over the world for visiting the festival:**

The **partner hotels** Badrutt's Palace Hotel\*\*\*\*\* Superior, St. Moritz; Carlton Hotel\*\*\*\*\* Superior, St. Moritz; Grand Hotel Kronenhof\*\*\*\*\* Superior, Pontresina; Hotel Giardino Mountain\*\*\*\*\* Superior, Champfèr/St. Moritz; Nira Alpina\*\*\*\* Superior, Silvaplana-Surlej; St. Moritz; Hotel Waldhaus\*\*\*\*\*, Sils-Maria; Kempinski Grand Hotel des Bains\*\*\*\*\* Superior, St. Moritz; Kulm Hotel St. Moritz\*\*\*\*\* Superior, St. Moritz, und Suvretta House\*\*\*\*\* Superior, St. Moritz, as well as the **event locations** Cava Bar, Hotel Steffani\*\*\*\*, St. Moritz; CheCha Restaurant & Club by Mathis Food Affairs, St. Moritz, and Hotel Schweizerhof\*\*\*\*\* Superior.

**The festival is supported by the tremendous commitment of the following sponsors: Title sponsor & official car:**

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**Festival photographs** in print quality are available on request from the Press office: [flores@woehrlepirola.ch](mailto:flores@woehrlepirola.ch)

**Text material, short portraits and photographs of the guest chefs** can be downloaded in print resolution at: [www.stmoritz-gourmetfestival.ch/de/media/presse](http://www.stmoritz-gourmetfestival.ch/de/media/presse)