

St. Moritz Gourmet Festival 2025 | January 27 - February 1, 2025

Successful Conclusion to the 31st Edition: Under the motto “New Culinary Lifestyle”, the St. Moritz Gourmet Festival 2025 enthralled over 2,300 guests and set strong impulses for the future

Innovative concepts, internationally renowned chefs, and sustainable enjoyment:

The 31st edition of the St. Moritz Gourmet Festival was a resounding success. Under the motto “New Culinary Lifestyle”, guests from all over the world enjoyed unforgettable culinary experiences against the breath-taking snowy backdrop of the Upper Engadine.

The final course has been savoured, the last glass of champagne enjoyed - the St. Moritz Gourmet Festival 2025 was once again a resounding success. Both the organisers and the hospitality sector look back on unique events, enthusiastic feedback, and successful new event formats. With an expanded concept, this year’s festival specifically targeted a new, younger audience. The vision was clear: The St. Moritz Gourmet Festival aims to set new standards in culinary excellence and help shape the taste of the future. This goal was more than achieved, marking the beginning of a new era for the festival. “The 31st edition was a complete success - with sold-out events, well-occupied hotels, and, most importantly, the successful implementation of the new festival strategy, which will continue to be developed year after year,” said Festival President Claudio Dietrich, General Manager of Hotel Waldhaus Sils.

The New Strategy: Tradition meets Tomorrow

Innovative approaches, fresh ideas, and culinary trends for future generations are now an integral part of the festival programme. When tradition, talent, craftsmanship, and innovation come together, unique culinary experiences are created that leave a lasting impression. These experiences not only shape the festival but also strengthen St. Moritz’s position as a leading gourmet destination. The St. Moritz Gourmet Festival thus sends a strong signal for the future of high-end hospitality and gastronomy - a sentiment that was palpable throughout this year’s event.

A Spectacular Kick-Off

The festival week launched with a bang at the coveted Porsche Kitchen Party at Badrutt’s Palace. 250 guests enjoyed exquisite delicacies while getting closer to the star chefs than anywhere else. Ten guest chefs and their teams cooked in the large kitchen right before the guests’ eyes. Their exclusive creations were complemented by fine wines from festival partner Smith & Smith, champagne from Laurent-Perrier, and outstanding cheese specialties, whose hand-selected, vintage cheese varieties once again delighted attendees. The grand finale was a spectacular dessert room spanning over 100 square meters, filled with sweet temptations. These edible works of art were created by Stefan Gerber, who has been the head pastry chef at Badrutt’s Palace for 23 years, making the seemingly impossible possible. As per tradition, the evening ended with a lively party - from the kitchen straight to King’s Club, where dancing continued into the early hours.

ST. MORITZ GOURMET FESTIVAL

THE ORIGINAL SINCE 1994

Culinary Diversity and exclusive Experiences

The following five days were packed with one highlight after another. With over 30 events, the festival offered numerous extraordinary culinary experiences - from exclusive masterclasses and the legendary Porsche Safaris to the indulgent Mountain Brunch. The new event formats, in particular, captivated the discerning guests. The Heavensake Party, Nobu Special Omakase Nights, and Taste, Scent & Sound brought fresh inspiration, showcasing just how in tune the St. Moritz Gourmet Festival is with the current culinary zeitgeist. The grand finale was nothing short of spectacular: At the “Grand Gourmet Closing Show” at the Billionaire St. Moritz in the Grand Hotel des Bains Kempinski, all ten guest chefs cooked for 180 guests. This unique dinner show was accompanied by twelve top-tier performance acts - a fitting conclusion to an unforgettable festival week.

Cultural Exchange and Excitement for 2026

With its focus on quality, diversity, and a high-calibre line-up, the St. Moritz Gourmet Festival is one of the oldest gourmet festivals in the world and a key fixture in the international gastronomy calendar. Each year, over 2,300 gourmets from around the globe attend - and perhaps never before have they been as enthusiastic as in 2025. The festival’s success is also rooted in the cultural exchange between local executive chefs and the guest chefs. During their stay in the Engadine, the festival actively fosters this exchange through numerous events and activities. These include a Welcome Dinner featuring traditional Swiss cuisine on the day of arrival, personalised mountain experiences, collaborative events where tailored concepts are developed for guests, and a Chef’s Lunch in a relaxed atmosphere that encourages interaction. These encounters form the foundation for motivated teams, a successful festival week, and friendships that extend far beyond the event itself.

Anticipation for the next edition is already running high: **From February 2nd to February 7th 2026**, St. Moritz will once again become the international stage for culinary excellence.

Celebrating young Culinary Talents

The next generation of star chefs is already on the rise. Ahead of the 31st St. Moritz Gourmet Festival, the 12th edition of the “Young Engadine Talents” competition took place. Five young culinary talents were challenged to create a main course and dessert within two hours using a seasonal basket of ingredients - with no creative limits. A panel of experts, including Fabrizio Zanetti, Roland Jöhri, Dario Cadonau (IN LAIN Hotel Cadonau), and Reto Walter (Swiss Chefs Association), evaluated the dishes. The winners were announced on January 27 at the festival’s press conference - 1st place: FADRI BAUMANN (Suvretta House, St. Moritz), 2nd place: FINN LORETZ (Grand Hotel des Bains Kempinski, St. Moritz), 3rd place: TIMOTHY FERRARI (Hotel Krone, La Punt-Chamues-ch).

Among other things, the winner will receive a short training period with Marco Campanella, GaultMillau ‘Chef of the Year’ and head chef of the gourmet restaurant La Brezza at the Hotel Eden Roc in Ascona, which has been awarded two Michelin stars and 19 GaultMillau points.

The following festival partner hotels were pleased to welcome gourmet fans to the 2025 festival:

Badrutt’s Palace Hotel*****Superior, St. Moritz; Carlton Hotel*****Superior, St. Moritz; Grand Hotel des Bains Kempinski*****Superior, St. Moritz; Grand Hotel Kronenhof*****Superior, Pontresina; Grace La Margna St. Moritz*****Superior, St. Moritz; Nira Alpina****Superior, Silvaplana-Surlej; Hotel Waldhaus Sils*****, Sils-Maria; Kulm Hotel St. Moritz*****Superior, St. Moritz und Suvretta House*****Superior, St. Moritz

The festival has been supported by the great commitment of the following sponsors:

Presenting Partner & Official Car: PORSCHE Schweiz AG; **Main Partner:** Laurent-Perrier Suisse SA, Smith & Smith AG; **Co-Partner:** Rudolf Bindella Weinbau-Weinhandel AG, G. Bianchi AG, VALSER, Kilian Paris; **Supporters:** BRAGARD SUISSE AG, CERUTTI „il Caffè“, Hugo Dubno AG, schwob, Rageth Comestibles AG, Druckerei Albisrieden Zürich (DAZ); **Local Carrier:** Massé Transports by Fischer Limousine AG; **Media Partners:** Gault&Millau Channel, htr hotel revue, **Partner of Young Engadine Talents:** Hotel & Gastro Union. **Destination-Partner:** St. Moritz Tourismus AG / **Municipalities:** Pontresina, Sils, Silvaplana

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The media release and festival images in print quality are available for download at:

<https://www.stmoritz-gourmetfestival.ch/en/media>

<https://www.stmoritz-gourmetfestival.ch/en/press-photos>

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<https://1pgrdpiyrze.typeform.com/to/aCgzWXIZ#event=St.%20Moritz%20Gourmet%20Festival>