

## **Press release**

Zurich, 11 May 2018

## Five years of THE EPICURE at the Dolder Grand in Zurich

From 11 to 16 September 2018, we will be hosting the fifth edition of the gourmet festival THE EPICURE. Top chefs from around the world will gather at the Dolder Grand to wow guests together with our Chef Fine Dining, Heiko Nieder.

THE EPICURE – Days of Culinary Masterpieces is a truly unique gourmet festival held at the Dolder Grand, and will take place from Tuesday, 11, to Sunday, 16 September this year. Each element of the festival – the Evenings, the Masterclasses and the Final – will expose guests to exceptional gastronomic experiences and offer the very highest level of culinary indulgence. The event has become an important date in the fine dining calendar for international top chefs and gourmets alike.

We have a fantastic line-up of 3-Michelin-starred chefs in store for the fifth edition of our gourmet festival at the Dolder Grand. To mark the event's fifth anniversary, from Tuesday to Sunday, The Restaurant will play host to some unforgettable events at which Heiko Nieder will create an 8-course dinner together with one of the guest chefs. Peter Knogl from Cheval Blanc in Basel, Switzerland, Thomas Bühner from la vie in Osnabrück, Germany, and Heinz Beck from La Pergola in Rome, Italy, are just some of the prestigious names that will be in attendance. On Saturday, one of the most renowned chefs of the past century, Eckart Witzigmann will be joining Heiko Nieder in the kitchen.

And that is not all. During the festival, there will also be expert-led Masterclasses, before the grand finale takes place on Sunday, 16 September 2018. Top chefs such as Norbert Niederkofler from the Restaurant St. Hubertus in Bolzano, Italy, Sven Wassmer from the 7132 Silver Restaurant in Vals, Switzerland, Paul Cunningham from Henne Kirkeby Kro in Kirkeby, Denmark, and Martin Klein from Hangar-7 in Salzburg, Austria, will be serving up their creations at the food stations. Alex Lawrence, Head Bartender at Dandelyan in London, England, will also be on hand on Sunday to treat guests to some of the fantastic cocktails that helped his bar win the World's Best Cocktail Bar award in 2017.

The Dolder Grand \*\*\*\*\*\*
The City Resort of Zurich since 1899

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The Dolder Resort The Dolder Grand Dolder Waldhaus Dolder Sports





THE EPICURE – Days of Culinary Masterpieces: 11 to 16 September 2018

Tickets can be applied for from 16 May 2018 at www.theepicure.ch

The Evenings The Restaurant CHF 598.00
The Masterclasses Various locations from CHF 68.00
The Final Gallery and Gallery Lounges CHF 398.00

Subject to change

Packages

THE EPICURE CHF 1,736.00 (for 2 persons)

1 night in a double room including breakfast

2 tickets for an event at the Evenings with an 8-course dinner including aperitif and accompanying wines

Unlimited access to the Dolder Grand Spa (4,000 m<sup>2</sup>)

THE EPICURE FINAL CHF 1,336.00 (for 2 persons)

1 night in a double room including breakfast

2 tickets for the Final

Unlimited access to the Dolder Grand Spa (4,000 m²)

Late checkout until 4.00 pm

With its 175 luxurious rooms and suites, exquisite cuisine, a spa encompassing 4,000 square metres, generous banqueting and seminar facilities and a remarkable art collection, the Dolder Grand is a member of the Leading Hotels of the World and Swiss Deluxe Hotels. The Hotel's elevated location between pulsating city and invigorating nature provides guests with magnificent views over Zurich, the lake and the Alps. From 2004 to 2008, the City Resort was fully renovated and converted by the London architects Foster and Partners.

## Media contact

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