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Top chef Patrick Hetz is the new Executive Chef at Waldhaus Flims



Patrick Hetz (34) will be assuming the position of Executive Chef at the Waldhaus Flims Alpine Grand Hotel & Spa. He is succeeding Valère Braun, who worked in the hotel for approximately two years. Patrick Hetz' last position was that of Chef à la Carte at The Dolder Grand in Zurich, where his performance was awarded 14 Gault Millau points.

Flims, 14 February 2017 – At only 34 years, Patrick Hetz is part of a young generation of exceptional chefs in Switzerland. Originally from Austria, Hetz is known for his inspiring and diverse culinary skills. He has perfected the art of refining traditional *haute cuisine* with authentic, modern nuances.

Patrick Hetz is no stranger to Waldhaus Flims: he worked in the kitchen of the renowned hotel from 2002 to 2004 and from 2008 to 2010. "Waldhaus Flims is very close to my heart. I am delighted to be back here cooking for this famous, historical establishment," Hetz commented.

Culinary highlights

Thanks to his discerning quality standards for ingredients and recipes, Patrick Hetz is an excellent match for the ambitions of the Waldhaus Flims Alpine Grand Hotel & Spa. "We want to create unforgettable highlights for our guests with our cuisine. Patrick Hetz was our favourite candidate for this job, and we are convinced that this young and passionate chef will help us achieve our goal," Peter Schoch, Managing Director at Waldhaus Flims, said. Aimed at hotel guests and regional visitors alike, the range of culinary specialities on offer in the four hotel restaurants covers a diverse spectrum of international dishes, regional-alpine specialities, traditional Italian dishes and various types of fondue and raclette.

Find out more about the culinary highlights of Waldhaus Flims at www.waldhaus-flims.ch.

About Patrick Hetz

Patrick Hetz was born in Austria in 1982. After completing his chef training in 2000, he soon found his way to Flims. Between 2002 and 2004, his positions included chef entremetier and chef tournant at the Waldhaus Flims five-star hotel. He then worked at Palace Hotel Gstaad (5 stars, demi-chef tournant, 2004 to 2005), Horizons and Cottages, Bermuda (fine dining, chef de partie, 2005), Gleneagles Hotel, Scotland (5 stars, chef de partie, 2005 to 2007) and Colombi Hotel, Germany (1 Michelin star, 17 Gault Millau points, chef de partie, 2007 to 2008). Between 2008 and 2010, he felt Waldhaus Flims calling once again and returned to the hotel as a sous chef. In 2010, Patrick Hetz assumed a position at The Dolder Grand in Zurich. In this five-star house, he worked as a sous chef banquet for two years and chef à la carte for approximately four years. As of early February, 2017, he is the Executive Chef at the Waldhaus Flims Alpine Grand Hotel & Spa.

About Waldhaus Flims

The Waldhaus Flims Alpine Grand Hotel & Spa is located in the heart of the mountainous region of Flims, at an altitude of 1100 metres above sea level. Built in 1877 and reopened in December, 2016, after extensive renovation works, Waldhaus Flims combines the inviting charm of the "Belle Époque" with modern conveniences at the highest international standards. Waldhaus Flims comprises the largest hotel park in Switzerland, a 5-star Grand Hotel and two additional 4-star superior guest houses: Villa Silvana and Chalet Belmont.

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