



HOTEL SINCE 1907

BELVEDERE

GRINDELWALD SWITZERLAND



Summer news 2023

News to make your holiday in Grindelwald
even better



NEWS IN THE SPRING 2023

EDITORIAL

Dear Belvedere Guest,

The past winter was rather special weather-wise: much too warm for weeks on end, with sunshine galore but very little precipitation. Thanks to artificial snow-making machines, however, the condition of the slopes was always very good to excellent. So, satisfaction was guaranteed, both for skiers and winter hikers.

We are now looking forward to a great summer and hope that the temperatures will remain within the normal range, as heatwaves in the mountains are harmful both for nature and the animal world, and indeed are catastrophic for our glaciers. The signs of global warming are clearly evident in our valley: while only a few years ago, the mountainsides were simply bare and devoid of vegetation throughout the summer, they are now green - and the tree line is rising.

As usual, the Belvedere will remain open in the Spring and will be closed from the end of October to mid-December to enable additional renovations and upgrades to be carried out. More of this in the Autumn News.

There have been a few changes in management: see following article. We are delighted to welcome back our daughter Carole, who returns from London in the course of the summer. This will allow me to further reduce my working hours. Susanne Hauser (Urs' sister) was out of action over the entire winter after suffering a triple break in her foot due to a fall at home. Sylvia Hauser, who has been suffering from long Covid since December 2021, is on the road to recovery and has been able to start working part-time since February. At the moment her working hours are still very limited, but we hope she will be able to increase them in the course of the summer.

I recommend that you all carefully read the second article «Regular guests benefit from special rates», because you will find the offers very interesting, albeit subject to certain conditions. In keeping with our decades-long tradition, we want to continue offering our regular guests the opportunity to take advantage of special conditions. We are grateful that so many guests regularly spend their holidays with us, or come to us for a few days' relaxation.

The Hauser family and all co-hosts very much look forward to welcoming you back to the Belvedere in the near future, and wish you all a great summer ahead.

Urs-B. Hauser & family
and co-hosts

After 4 interesting years in London

Welcome back, Carole Hauser

Carole and Philip are preparing to take over the business

Carole Hauser spent four years in London, working not in a hotel but in companies directly or indirectly connected to the hotel business. During this time, she acquired highly interesting and valuable experiences. She sees her future not in foreign lands, but Grindelwald, managing the Belvedere alongside her brother Philip, who has already been helping to run the Belvedere for the past four years.

Carole completed her Bachelor's degree at the famous University of St. Gallen (HSG) and her Masters at the well-known Hospitality Business & Hotel Management School of Lausanne (EHL). She knew from very early on that she wanted to work in her parents' business one day, but before that she wanted to gain a few years' experience outside Switzerland. After attending high school in Madrid for one year and studying for six months in Buenos Aires, she moved to London for four years to acquire professional experience. From the summer of 2023, dear guests, you will be seeing Carole again at the Belvedere. Her parents are delighted that both children will be working at the hotel from August, which will allow them to step back more from day-to-day operations.



Carole and Philip Hauser



Booking early pays off

Regular guests benefit from special rates

From 10% to 30% discount, everything included

As you are probably aware, major hotel chains issue loyalty cards to their regular guests. While the Hotel Belvedere does not issue such cards, guests who have already stayed with us can benefit from special conditions subject to certain criteria.

I would like to remind you here of the attractive offers available to regular guests when they book directly with the hotel:

- A Regular guests who book online or via Reception at least 60 days before their date of arrival, using the code «BEL20», benefit from 20% discount. Together with the loyalty refund listed under C), this comes to a generous discount of 30%.
- B If you prefer to book at shorter notice, you will receive 10% discount in high season if you book up to 7 days before your date of arrival, or in mid-season up to 3 days before your date of arrival. With the loyalty refund you can increase this to 20%.
- C If your bills amount to CHF 10'000 within 5 years, you will receive a voucher for CHF 1'000 at the end of the year. Cash payment is not possible. This voucher is transferable and can also be given as a gift.

Conditions of validity:

1. The room must be paid on the date of reservation. This payment is non-refundable. For this reason, the Hauser family recommends that you take out travel insurance.
2. Cumulation with other special offers and discounts is not possible.
3. The offers remain valid for as long as the hotel capacity reaches no more than 40% - 50% (depending on the season). So it makes sense to book as early as possible.

www.belvedere-grindelwald.ch/en/best-price

Two long-serving, loyal and highly popular employees are retiring

Sonya Martinelli and Annlo Reber are retiring

The Hauser family wishes both all the best

Sonya Martinelli and Annlo Reber were already working at the Belvedere when Sylvia and Urs Hauser took over the hotel from his parents. Both Sonya and Annlo took time off when they married, in order to devote more time to their respective families; and both returned a few years later on a part-time basis.

Sonya Martinelli increased her working hours when her children had left the nest, and - much to the delight of the Hauser family - once more assumed the position of team leader. In 2003, in addition to working part-time in service, Annlo Reber took over responsibility from Urs Hauser for purchasing drinks and, in particular, wines. Annlo will continue to perform this task for the time being, in order to help familiarise the new restaurant manager Kilian Schmied with his duties.

Both are extremely popular with our many regular guests, and, as team leader, Sonya is highly valued and respected. The Hauser family would like to thank both loyal employees warmly for their services, and both the family and all members of staff wish them all the best for their retirement. They will be greatly missed in the restaurant, not only by the Belvedere family but also by our regular guests.



Sonya Martinelli and Annlo Reber (2011)



Executive Chef Dávid Rózsa

Sometimes things turn out differently than expected

New head of the kitchen team

The deputy chef de cuisine takes over

When Jonas Messer sadly left the Belvedere at the end of the 2022 summer season, Dávid Rózsa joined the team, while Thomas Wenger continued as executive chef. Unfortunately, for health reasons Thomas had to give up his post in the middle of the winter season, but thankfully for the Hauser family, Dávid decided to take over.

Thomas Wenger worked at the Belvedere for 15 years as sous-chef and chef de cuisine. For health reasons, he had to give up his job. The Hauser family regrets this decision but wishes him all the best for the future, and above all a speedy recovery, and would like to thank him warmly for his long, valuable service. The entire team hopes that, once he is better, Thomas will return to the Belvedere in another capacity.

The team was delighted when Dávid Rózsa, deputy chef de cuisine, declared himself prepared to take over Thomas's position. Since this happened in the middle of the winter high season, the task for Dávid and his team was anything but simple.

After a difficult transitional phase which lasted several days, Dávid proved that he could perform the task with aplomb. The Hauser family looks forward to continuing the good working relationship and wishes Dávid every success and satisfaction in his position. Originally from Hungary, Dávid has already acquired experience working in Gault-Millau and Michelin-starred restaurants. José Cunha has taken over his post as deputy chef de cuisine.



In the summer of 2023, diners can once more choose from several options

Dining at the Hotel Belvedere

Half-board, à la carte or Gourmet 1910

The kitchen and service team is increasingly catering to external guests as well as hotel guests. Only a few years ago, not even as much as 10% of guests were external, but now this figure has risen to 50%. A small menu and the fondue gondolas are also available in the afternoons and evenings.

When it comes to dining, guests at the Belvedere are spoiled for choice: they can pick from a range of dining options, and can even change their original choice during their stay.

Along with many famous 5-star hotels, the Belvedere belongs to the «Responsible Hotels of Switzerland» alliance. One of the group's ideas was immediately implemented: only one knife and fork is provided for starter, salad and main course. This saves on electricity and detergent. Guests can choose whether to change their cutlery or not. In the winter of 2022/23, a large majority of our guests approved of this idea.

To minimise food waste, half-board guests in low seasons are already asked at breakfast which meals they wish to enjoy at dinner. However, guests who do not want to decide at this point can also make their selection in the evening at the table.

Restaurant «Belvedere»

Most regular guests opt for half-board, which includes a 4-course choice menu. This way, they get to know dishes which one rarely finds on an à-la-carte menu. However, instead of a refund on their half-board rate, guests who would like to go à-la-carte for once are offered 50% discount on the dishes they choose.

Guests who book only breakfast with their room can still book half-board up to mid-day, or simply reserve a table to dine à-la-carte. In summer, weather permitting, tables are also set up on the terrace. Here, the earlier you reserve, the greater your chance of getting a table.

Restaurant «1910 • Gourmet by Hausers»

The restaurant was also very popular during the winter under the new management of Dávid Rózsa. In summer, the Gourmet Restaurant will be open from Whitsun. Until the end of June on Fridays and Saturdays, and from July also on Sundays. Guests who have booked half-board will be credited accordingly, and consumption in the restaurant will be billed instead. Depending on availability, guests can also reserve a table at short notice.

Fondue gondolas

In summer, the old Männlichen aerial gondolas will be returned to their original place under the chestnut trees. The menu will be extended with the addition of an alcohol-free fondue and the ever-popular raclette.

www.belvedere-grindelwald.ch/en/restaurant



Pastry Chef Dóra Halász

IBEX Fairstay Platinum Label awarded

Sustainability is key at the Belvedere

More and more guests are helping

Here at the Belvedere, we have been working for years to maximise savings on energy and thereby minimise the impact on the environment. But this involves a wide range of measures, big and small. But above all, it depends on the cooperation and understanding of our guests. The Belvedere team is proud to announce that once more it has been awarded the IBEX Fairstay Platinum Label.

Nowadays, everyone is aware of the need to conserve energy and take care of the environment. The Hauser family and staff can clearly see that more and more guests share this awareness. In keeping with this, we ask all guests to understand that requests for room temperatures below 19°C in the summer and above 25°C in the winter cannot be fulfilled.

Whereas up to 1980 the glaciers still extended as far as the valley and guests could even see the Upper Grindelwald glacier from the hotel, nowadays this is sadly no longer the case. The problem facing today's modern world is not only global warming but also pollution and, in particular, the enormous consumption of resources.

We highly recommend reading our «Environmental and Sustainability Strategy», which can be found on our website:

www.belvedere-grindelwald.ch/en/sustainability



Team Italy | Photo: Simon Wälti

A popular event in the open air

The Land Art Festival is back

After a five-year break, we can look forward to this festival again

From 12 to 18 June 2023, and to the great delight of its many fans, the Land Art Festival will be held once more in Grindelwald. Teams from various nations create ephemeral works of art using materials that they find on site and which blend in as harmoniously as possible with nature.

It's fascinating to watch the various artists from different countries at work during the festival week. And talking to the artists makes it even more special. It's almost incredible what one can create with branches, stones and other objects to be found in the woods. No nails or screws can be used, which makes the artists' tasks even more difficult.

It's worthwhile spending this week in Grindelwald to see the works unfold at close range. During the week from 12 to 16 June you can watch the artists in the process of creating their works, and from 17 to 18 June visitors can join various guided tours to gain a deeper insight into the background of the works.

Events, summer 2023

Once more, Grindelwald is offering an extensive and varied range of events during the summer months. Here are just a few:

JUNE

Land Art Festival from 12 to 18 June. Back again at last, after a five-year break!

2nd Mountainrun on 24 June. The unique mountain run over an elevation of 1'111 meters up to First.

Alpine spring festival on 25 June on the Männlichen

JULY

Village street festival from July to mid-August, every Wednesday from 20:00 to 24:00

Eiger Rock Festival on 8 July on Eiger Nordwandplatz (Eiger North Face Square)

11th Eiger Ultra Trail from 12 to 16 July. Start and finish of all runs in the village centre.

Traditional Costume Festival on 23 July on the Männlichen

Swiss Wrestling and Alpine Festival on 31 July on Grosse Scheidegg

AUGUST

Swiss National Day celebrations on 1 August with procession through the village, and fireworks.

Alphorn Festival on 6 August on the Männlichen

25th Eiger Bike-Challenge on 12 and 13 August. With new categories and anniversary programme.

Farmers' Sunday on 20 August. Alpine delicacies, traditional dishes and local handicrafts

SEPTEMBER

Music Night Grindelwald on 1 and 2 September

Alpine Cheese Festival on 16 September on Grosse Scheidegg



Photos: Jungfrau Region

Preview of winter 2023/24

Grindelwald also has a programme of winter events that offers something for everyone.

JANUARY

94th Lauberhorn Races from 12 to 14 January. Once more with Super-G, downhill and slalom races.

41st World Snow Festival from 15 to 20 January. After being cancelled in 2023 due to the lack of snow, everyone hopes that this popular festival will be able to be held again next winter.

FEBRUARY

Velogemel World Championships on 4 February

MARCH

SnowpenAir The music festival at the end of the winter season celebrates its première on the Männlichen. The 25th anniversary edition is scheduled for 23 and 24 March.





GRINDELWALD & HONEYMOON

Romantic wedding day

Enjoy two romantic days in Grindelwald with your sweetheart, and let yourself be pampered with culinary delights.

Services and prices

- 2-Night stay including breakfast
- Romantically decorated room, including 5 red roses and a small bottle of champagne
- Daily 4-course dinner in the Restaurant «Belvedere»
- Alternative: A romantic fondue tête-à-tête in the gondola on one evening
- A cocktail at the bar
- Relaxation in the wellness zone
- From CHF 749 per person in a Classic double room with balcony and view of the Eiger

Validity

16 May to 29 October 2023

Additional information

www.belvedere-grindelwald.ch/en/honeymoon



FONDUE IN THE GONDOLA

The cosy gondola for a romantic fondue for two

Enjoy a nostalgic and romantic experience. The old Männlichen gondolas have found a new lease of life! Now these prettily decorated cabins offer a perfect venue for two people to enjoy a romantic tête-à-tête.

Menu

- Swiss cheese fondue
- Raclette (from summer)

Opening hours

- Daily from 14:00
- A reservation is required

Additional information

www.belvedere-grindelwald.ch/en/fondue


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