

WORLD GOURMET SUMMIT 2006 EVENT FACT SHEET



Jointly organised by Singapore Tourism Board & Peter Knipp Holdings

World Gourmet Summit (WGS) was first conceptualised in 1997. Since then it has been a world-class epicurean celebration built on the congregation of international culinary luminaries and wine-masters with Singapore's finest dining establishments playing hosts in this epicurean event. In 2006, WGS will celebrate its tenth anniversary.

Our Mission

Elevating and positioning Singapore as **the** Gastronomic Hub in the region.

WGS in a Nutshell

A celebration of the world's best in gastronomy with a stellar gathering of the who's who in the culinary arena

A lifestyle event that features premium products and services with participation from well-known partners like Mont Blanc, Alfa Romeo, Baccarat and Discovery Travel and Living.

Featuring internationally renowned Masterchefs and Special Guest Chefs which previously included Alain Passard, Anthony Bourdain, Sergi Arola, Charlie Trotter, Tetsuya Wakuda and Jean-Georges Vongerichten.

Presenting the world's most outstanding wineries which previously included Château Mouton Rothschild, Château Pichon Baron, Hermann Dönnhoff, Leeuwin Estate and Schlossgut Diel.

Showcasing Singapore's top hotels or restaurants

When

10 to 28 April 2006

Where

At various participating restaurants & venues: Club Chinois (Tung Lok Group of Restaurants), Four Seasons Hotel Singapore, Grand Copthorne Waterfront Hotel, Grand Hyatt Singapore, The Oriental Singapore, Raffles Hotel and more.

Who attends

Foodies, Wine Enthusiasts, Business Travellers, Corporate Executives, Social Elites and Hospitality Professionals from around the region

10,742 people from all around the world participated in World Gourmet Summit 2005

The Programme

Introducing new feature events like the Gourmet on the Go! and Partner Restaurants promotion in the month of April, culminating to the ten days of culinary extravaganza from 18 to 28 April 2006 which includes the ever-popular itinerary of Culinary Masterclasses, Wine Masterclasses, Epicurean Delights, Vintner Dinners, Special Dinners, Sunday Brunch and the exciting new Gourmet Barbeque.

Past Participants

Please see Addendum A for past participating Masterchefs and Special Guest Chefs

Please see Addendum B for past participating Wineries and Hosting Establishments

For more information and enquiries

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WORLD GOURMET SUMMIT 2006 EVENT FACT SHEET – ADDENDUM A



Past Participating Masterchefs and Special Guest Chefs:

WGS 2005

- Alain Passard, France
- Alan Wong, USA
- Anthony Bourdain, USA
- Bent Stiansen, Norway
- Bobby Lo, Hong Kong
- Didier Chantefort, France
- Edward G Leonard, USA
- Ferdinand E Metz, USA
- Jerome Dubois, France
- Joseph Vargetto, Australia
- Kevin Thornton, Ireland
- Michael Ginor, USA
- Naren Thimmaiah, India
- Nicolas Bernardé, France
- Norbert Niederkofler, Italy
- Ramón Frexia, Spain
- Ryuichi Yoshii, Australia
- Thierry Alix, China
- Yann Barraud, UK

WGS 2004

- Bryan Nagao, USA
- Charles Tjessem, Norway
- Christoph Rüffer, Germany
- Eric Danger, France
- Eyvind Hellstrom, Norway
- Frédéric Filliodeau, Canada
- Gualtiero Marchesi, Italy
- Laurent Gras, USA
- Laurent Pagés, Canada
- * Mauricio Guerrero Cruz, Chile
- ❖ Michael Ginor, USA
- Patrick Terrien, France
- Simon Humble, Australia
- Suzanne Goin, USA
- Robrecht Wolters, Belgium
- Terie Ness, Norway
- Yan Yeung, Australia
- Yves Mattagne, Belgium
- Wona Kam-Yau, Thailand
- Xavier Pellicer, Spain

WGS 2003

- Allan Koh, Australia
- Emmanuel Bassoleil, Brazil
- Frédéric Anton, France
- Marc Francois Bonard, Japan
- Floyd Cardoz, USA
- Jimmy Sneed, USA
- Oriol Balaguer, Spain
- Patricia Yeo, USA
- Patrick Hsu, Taiwan
- Roland Jöhri, Switzerland
- Stefania Moroni, Italy
- Jenny Parton, New Zealand
- Zhang Jin Jie, China
- Grant MacPherson, Macau
- Michael Ginor, USA
- Patrick Martin, Le Cordon Bleu
- Nicolas Bernardé, Le Cordon Bleu

WGS 2002

- Arun Sampanthavivat, USA
- Julian Marshall, UK
- David Laris, UK
- David Senia, Japan
- Ettore Bocchia, Italy
- Harunobu Inukai & Noriyuki Sugie, Australia
- Hemant Oberoi, India
- Marcus Samuelsson, USA
- Philippe Legrende, France
- Philippe Padovani, Hawaii
- Sergi Arola, Spain
- Zhang Jin Jie, China

WGS 2001

- Tony Bilson, Australia
- Rocco DiSpirito, USA
- Reinhard Gerer, Austria
- George Jardine, South Africa
- George Morrone, USA
- Claudio Sadler, Italy
- David Thompson, Australia
- Paul Urchs, Germany
- Roy Yamaguchi, Hawaii
- Roy Yamagachi, Hawaii
 So Kai Chui, Hong Kong
- Akio Saito, Japan
- Alain Solivéres, France

WGS 2000

- Adolf Blokbergen, Switzerland
- Ananda Solomon, India
- Anthony Walsh, Canada
- Charlie Trotter, USA
- Henrik Christopher Iversen, UK
- Michael Ginor, USA
- Pierre Hermé, France
- Rick Rutledge-Manning, New Zealand
- Santi Santamaria, Spain
- Steven Zhu, China
- Tetsuya Wakuda, Australia
- Kenneth Oringer, USA

WGS 1999

- Antonine Westermann, France
- Cheung Kam Chuen, Hong Kong
- Greg Doyle, Australia
- Heinz Von Holzen, Indonesia
- Jean-Georges Vongerichten, USA
- Martin Dalsass, Switzerland
- Masahiro Kurisu, Japan
- Michael Ginor, USA
- Sergio Mei Tomasi, Italy
- Yann Duytsche, France
- Vincent Bourdin, France

WGS 1998

- Andre Jaeger, Switzerland
- Harald Bressealschimidt, South Africa
- Bernard Guilhaudin, France
- Christine Manfield, Australia
- Douglas Rodriguez, USA
- Elichi Takahashi, JapanFritz Schilling, Germany
- Wong Hong Fa, China

WGS 1997

- Aniello Nino Miele, Italy
- Arriello Millo Milele, Ilaiy
 Chena Yen Chi, Taiwan
- Dietmar Sawvere, Australia
- Frank Zlomke, South Africa
- Lam Sing Lun, Hong KongLee Hsin Fu, Taiwan
- Michael Mina, USA
- ❖ Michael Caines, UK
- Raymond Blanc, Britain
- Reto Mathis Roelli, SwitzerlandSusur Lee, Canada
- Jiggs Kalra, India
- Vichit Mukura, Thailand
- Yoshijiro Murata, UK



WORLD GOURMET SUMMIT 2006 EVENT FACT SHEET – ADDENDUM B



Past Participating Wineries:

- Alvaro Palacois, Spain
- Barone Ricasoli, Italy
- Beringer Vineyards, USA
- Bodegas Torres Winery, Spain
- Bründlmayer & Feiler-Artinger, Austria
- Cakebread Cellars, USA
- Ceretto, Italy
- Champagne Duval-Leroy, France
- Château Belle Brise, France
- Château Montelena, USA
- Château Mouton Rothschild, France
- Château Pichon Baron, France
- Château Rauzan-Ségla, France
- Cims de Porrera, Spain
- Coldstream Hills, Australia
- Conti Sertoli Salis, Italy
- De Loach Vineyards, USA
- Domaine Drouhin of Oregon, USA
- Domaine Weinbach, France
- Duckhorn Wine Company, USA
- Forrester Vineyards, South Africa
- Gekkeikan (sake), Japan
- Giesen Wine Estate, New Zealand
- Heitz Wine Cellars, USA
- Hermann Dönnhoff, Germany
- Hiedsieck & Co. Monopole, France
- Howard Park Wines, Australia
- Inniskillin Winery, Canada
- Jackson-Triggs, Canada
- Jean Leon, Spain
- Joseph Phelps, USA
- Leeuwin Estate, Australia
- Lindemans, Australia
- Maison Joseph Drouhin of Beaune, France
- Marchesi de Frescobaldi, Italy
- Montes Winery, Chile
- Patz & Hall, USA
- Paul Jaboulet Aîné, France
- Penfolds, Australia
- Pio Cesare, Italy
- Quady Winery, USA
- Salomon Undhof, Austria
- Sanford Wines, USA
- Santa Monica, USA
- Schlossgut Diel, Germany
- Springfield, South Africa
- Taltarni Vineyards, Australia
- Te Awa Farm Winery, New Zealand
- Torbreck, Australia
- Villa Maria Estate, New Zealand
- Wachua Valley Wineries, Austria
- Weingut Rudolf Fürst Franken, Germany
- Wynns Coonawarra Estate, Australia

Past Participating Hosting Establishments:

- ASIAN Restaurant Bar (Tung Lok Group of Restaurants)
- BLU, Shangri-La Hotel Singapore
- Capers Restaurant, The Regent Singapore
- Chang Jiang Shanghai Restaurant, Goodwood Park Hotel
- Club Chinois (Tung Lok Group of Restaurants)
- Compass Rose, The Westin Stamford & Westin Plaza
- Doc Cheng's, Raffles Hotel
- Dolce Vita, The Oriental Singapore
- Equinox Complex By Raffles International
- Golden Peony, Conrad International, Centennial Singapore
- Inagiku, Swissotel the Stamford & Raffles the Plaza
- Jade (Tung Lok Group of Restaurants)
- Jiang Nan Chun, Four Seasons Hotel Singapore
- La Brasserie, Marco Polo Singapore
- Les Amis
- Li Bai, Sheraton Towers Singapore
- Liana's, The Oriental Singapore
- Maison de Fontaine
- Maxim's de Paris, The Reaent Sinaapore
- Mezza9, Grand Hvatt Sinaapore
- Mirchi Taste of India
- My Humble House (Tung Lok Group of Restaurants)
- One-Ninety, Four Seasons Hotel Singapore
- Pontini, Grand Copthorne Waterfront Hotel Singapore
- * Raffles Culinary Academy, Raffles Hotel
- Raffles Grill, Raffles Hotel
- Rang Mahal in association with The Pan Pacific Hotel Singapore
- Restaurant 360 (by Centro Concepts)
- Seasons Restaurant, Four Seasons Hotel Singapore
- Snappers Seafood Restaurant, The Ritz-Carlton, Millenia Singapore
- Summer Palace, The Regent Singapore
- The Cliff, The Sentosa Resort & Spa
- ❖ The Coffee Garden, Shangri-La Hotel Singapore
- The Dining Room, Sheraton Towers Singapore
- The Greenhouse, The Ritz-Carlton, Millenia Singapore
- The Harbour Grill, Hilton International Singapore
- The Olive Tree, Hotel Inter-Continental Singapore
- Top of the M, Mandarin Singapore
- Town, The Fullerton Singapore
- Zambuca Italian Restaurant & Bar



WORLD GOURMET SUMMIT 2006 EVENT FACT SHEET – ADDENDUM C



Our Accolades:

World Gourmet Summit 2005

- IFEA Best Event/Organization E-Newsletter Gold Award Winner
- IFEA Best Promotional Brochure (4 or more colors) Gold Award Winner
- IFEA Best Event Photograph Gold Award Winner
- IFEA Best Press/Media Kit Gold Award Winner
- IFEA Best Community Outreach Program Gold Award Winner
- IFEA Best Event/Program to Benefit a Charity Gold Award Winner
- IFEA Best New Event (Within An Existing Festival) Silver Award Winner
 An Evening with Anthony Bourdain at Grand Hyatt Singapore
- IFEA Best New Event (Within An Existing Festival) Bronze Award Winner
 Subasta! Subasta! Bezel The Watch Collector's Guild Dinner

World Gourmet Summit 2004

- IFEA Best Event E-Newsletter Gold Award Winner
- IFEA Best Single Newspaper Display Advertisement Gold Award Winner
- IFEA Best Event To Benefit a Charity Gold Award Winner
- IFEA Best Company Image Pieces Gold Award Winner
- IFEA Best Miscellaneous Printed Materials (Single Page) Silver Award Winner
- IFEA Best New Event (Within An Existing Festival) Silver Award Winner
 Gourmet Herbal Dinner & Culinary Workshops
- IFEA Best Single Magazine Display Advertisement Bronze Award Winner
- IFEA Best New Event (Within An Existing Festival) Bronze Award Winner
 - ~ Dinner Theatre

World Gourmet Summit 2003

- IFEA Grand Pinnacle Silver Award Winner
- IFEA Best Radio Promotion Gold Award Winner
- IFEA Best Event E-Newsletter Gold Award Winner
- IFEA Best Promotional Brochure Gold Award Winner
- IFEA Best Event to Benefit Charity Gold Award Winner
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- IFEA Best Company Image Pieces Gold Award Winner
- IFEA Best Website Silver Award Winner

World Gourmet Summit 2002

- IFEA Best Promotional Brochure Gold Award Winner
 - ~ WGS 2002 Souvenir Magazine
- IFEA Best Community Outreach Programme Bronze Award Winner
 - ~ WGS / City Gas Charity Safari
- IFEA Best New Event (Within An Existing Festival) Bronze Award Winner
 - ~ Masterchef Safari

World Gourmet Summit 2001

- IFEA Grand Pinnacle Gold Award Winner
- IFEA Best Website Gold Award Winner ~ www.wgs2001.com
- IFEA Best New Event (Within An Existing Festival) Silver Award Winner
 - ~ Masterchef Safari

World Gourmet Summit 2000

- International Festivals & Events Association (IFEA) Grand Pinnacle Silver Award Winner
- Tourism Awards Singapore 2001 Best Event Organiser (Special Events) Winner