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24 hours with... Christine Brühwiler

She's in charge of private dining club Mosimann's events and catering projects for a number of different Olympic nations including the USA and Switzerland. Here, Christine Brühwiler tells Coutts Woman why she can't wait for the Games to begin.

Christine Brühwiler is an Olympics Events Manager for the Mosimann's private dining club in Belgrave Square. She lives with two flat mates in Pimlico, London.

I first worked for Mosimann's in 2010 when I did an internship there, as part of my degree at the **Ecole Hôtelière de Lausanne**, and I rejoined the team following my graduation.

Mosimann's is a private dining club in London's Belgrave Square, and has provided hospitality and catering for distinguished guests at two of the most recent Olympic Games - Beijing 2008 and Vancouver 2010. For the last couple of years, we have been working towards London 2012 and now we are merely a few weeks away.

It has been an enormous project to manage. Mosimann's will provide catering and hospitality at the House of Switzerland and the House of America. All of the big Olympic nations have their own guest house which acts as a village for their athletes, VIP guests and corporate sponsors. It's also a place where people can go to get food and entertainment.

The **House of Switzerland**, which is at Glaziers Hall, London Bridge, will be open to the public and includes two restaurants and a nightclub within it. There will also be an outside area where traditional Swiss products will be on sale, and if the weather holds we have an outdoor stage for presentations and music performances. There will also be live coverage of the Games and medal presentations.

As their official catering partner, we are expecting 1,000 covers a day and, as a result, logistics around the project have been incredibly detailed. Everything from security to crowd management has been thought about.

During the actual Games, I will wake early around 6am and, after a quick breakfast, make my way to Glaziers Hall which is where I will be based for the duration. I will be dressed in my Switchers (Swiss clothing brand) casual suit – the same as the rest of the team.

I will be responsible for holding two meetings, one in the morning and another in the evening, for our 80 staff to ensure everything runs smoothly every day. It's really a case of fine-tuning on the day and making sure everything is as we discussed and planned several months earlier.

Organisation is key to my role, and thankfully it's something I enjoy, but being able to react quickly to spontaneous situations also helps. For example, if the Swiss team wins a medal we will only have a couple of hours to set up the outside space for a special performance. Also, for every athlete that wins they will receive a cake, which is a Swiss tradition.

I'm not looking forward to last minute changes but that's part of the job. It's important to stay calm under pressure and remembering attention to detail is key.

Our private dining club will also serve 300 covers per day, as well as another 400 covers at Kensington Palace. Our chefs receive the same training which ensures all of our dishes are absolutely identical. Training is so important not just in the kitchen but also for our waiting staff. We want to offer an unrivalled experience to anyone who enjoys our catering and hospitality at any of our venues.

Visit the Mosimann website to find out more information about the private dining club.

As told to Rupa Sudra

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