

*Welcome to
Grand Chapitre de Suède
Båstad 16-18 October
2026*



Grand Chapitre de Suède - Båstad 16-18 October 2026



Dear Members, Chers Confrères,

It is with a great pleasure Bailliage of Sweden invites you to join us for the Chaîne Grand Chapitre arranged alongside the International Jeunes Sommeliers Competition in Sweden in October 2026. The event will take place in the small town of Båstad, a locality in Skåne County in the very South West corner of Sweden.

The County is the heart of Sweden's rapidly growing wine industry, producing a majority of the country's wines. The region is emerging as a top Nordic wine tourism destination together with its many great restaurants and hotels. Båstad is one of Sweden's most typical summer resorts well known for tennis tournaments, exclusive car events, fantastic nature, outdoor activities, spa resorts, great food and now also wine.

Our main venue for the event will be the Skansen Hotel in Båstad, well known for its good quality, nice spa, cold bath house, restaurants, bars and other localities. The programme starts on Friday with a Welcome Dinner at the SAND Restaurant in the Skansen Hotel. The next day, members have the possibility of watching the final of the International Jeunes Sommeliers Competition or joining one of three excursions to local vineyards. In the afternoon we honor the competitors in the Award Ceremony, have our Induction Ceremony followed by a Reception in the New Galleria. Saturday evening we all enjoy a unique Gala Dinner with focus on Swedish wine paired with local artisan food from the region. Before all participants say good bye and travel home or continue further into Sweden we enjoy a well composed Sunday Brunch Buffet.

For travelling to Båstad we recommend flying in to Copenhagen Airport and taking one of the regular trains direct from the airport. If travelling by car Båstad is very close to the E6/E20 highway along the Swedish West Coast. When it comes to the weather, mid October usually is very good with moderate temperatures but however Båstad being located by the sea, some rain and wind can always be expected.

On behalf of Bailliage of Sweden I wish you all warm welcome to Båstad in October!



Carl Wachtmeister

Member of the Conseil Administration

Member of the Conseil Magistral

Bailli Délégué Sweden



Jeunes Sommeliers Competition – International Final Båstad 2026

From the Chair...

It is with great pleasure the Committee of the International Junes Sommeliers Competition can announce the 2026 International Final will take place in Båstad, Sweden.

Bailli Délégué Carl Wachtmeister and his team are proposing a comprehensive competition programme from Wednesday, October 14th - Sunday, October 18th.

Within Sweden, Båstad is well known for tennis. The largest centre court in the country, seating more 5,000 spectators, is in the town. Several top national players, such as Björn Borg, Mats Wilander and Stefan Edberg, have played tennis in Båstad.

What have tennis players and Sommeliers in common can I hear you asking?

At the highest level, both professional tennis and the world of top sommeliers are defined by excellence under pressure. Each demands years of disciplined training, an exceptional depth of knowledge, and the ability to perform flawlessly on the world stage. As in elite tennis, success in top-level Sommeliers competitions is determined not only by technical mastery, but by mental strength, precision, adaptability, and the capacity to rise to the occasion when it matters most. Ultimately, both arenas represent a competition of the elite, where only the very best earn the right to compete, and where marginal gains, absolute focus, and unwavering passion separate good from truly exceptional.

Following the highly successful 2025 International Final held in Geneva, Switzerland, we are delighted to build on this momentum as we look to the future of the Competition. At its core, the Jeunes Sommeliers

I wish all the competitors the best of luck in their quest to become the Chaîne's Best Young Sommelier for 2026.

Marie Jones
Committee Chair
International Vice President
Member of the Conseil Administration
Member of the Conseil Magistral

Philip Evins
Member of the Conseil Magistral
Bailli Délégué of Great Britain

Greg Wallis
Member of the Conseil Magistral
Argentier of USA

Jeunes Sommeliers Competition

– International Final Båstad 2026

The Semi-Final of the competition is a closed event taking place at the Skansen Hotel. This part of the competition includes a written exam, a deductive tasting and a service test.

On the following day, the three competitors with the highest scores in the “Semi-Final” will participate in the “Final” in order to be able to place the Winner, the Runner-up and the competitor in Third Place. The final is an open event and we welcome all members to join the audience.

In the Final the three candidates with the highest aggregate scores from the Semi-Final will participate. Who the top three are will be presented Saturday morning before the final starts. Practical table-side service tests take place including tasks drawn from the list below:

- Food and wine pairing: competitors are asked to suggest a flight of wines for a multicourse menu, an event, wine dinner, or a stated occasion of the judge's choice
- Describe and identify two wines
- Identify four beverage products
- Competitors are asked to answer questions on the origins, vintages, production methods, wine styles and producers during the practical tasks
- Selection of correct glassware for the service of a range of beverages
- Allotted time: 6-10 minutes at each station

As for the “Semi-Final”, competitors are scored on their knowledge, ability, style, panache and table manner/presence at each station.

In Båstad 14 young sommeliers will participate from the following countries; Australia, Belgium, Canada, Finland, Germany, Great Britain, Korea, Malaysia, Mexico, Norway, Portugal, Sweden, Türkiye and USA.



Friday 16 October - Dinner at Sand

Welcome Dinner SAND Restaurant
"Bjäre Peninsula Style Buffet"

Day: Friday 16 October 2026

Time: 19:00 hrs Drink

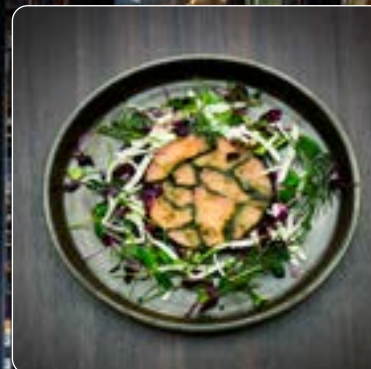
19:30 hrs Dinner starts

Venue: Restaurant SAND, Skansen Hotel

Max number of participants: 130

Dress code: Smart Casual with Chaîne ribbons

Cost per person: 150,- €uro



Saturday 17 October - The Final

World Final Jeunes Sommeliers Competition 2026

To watch the Final is free of charge. After the competition has ended there is an opportunity to join competitors, committee and judges for a glass of bubbles.

Day: Saturday 17 October 2026
Time: 08:30 hrs Gather in the Galleria at the Skansen Båstad Hotel
09:00 hrs Final commences
12:00 hrs Final concludes, possible bubbles

Venue: The Galleria, Skansen Hotel Båstad
Max number of participants: 150
Dress code: Smart Casual with Chaîne ribbons
Cost per person: 0,- Final
20,- €uro Final + a glass of bubbles



Competition program 14-15 October

The week in Båstad starts with a special program for the Jeunes Sommeliers Competition competitors and organisation. For members interested we will most probably have some room for additional participants during the young sommeliers' program.

The program in short...

Wednesday 14 October

Get together Dinner at Papas Restaurant in Båstad. Competitors, companions, the international committee and Swedish hosts enjoy a sharing Mediterranean style dinner.

Thursday 15 October

Day; educational excursion to three Swedish wine producers; Kullabergs Vineyard, Tånga Vineyard and Halldora Vineyard. Lunch included.

Evening; Tour and tasting at Thora Vineyard, dinner at Flora Restaurant.

Please note! If you are interested in joining the competitors' program let us know and we will send some more information. Available seats will be provided on a first come first served basis.

Mail to: bd@chaine.se

Saturday 17 October - Wine tours to local wineryards

Vineyard Tour 1 – Visit Kullabergs Vingård

Can wine be grown at 56 latitude north? The answer is yes. A unique combination of geography and weather conditions makes wine growing a promising industry in our northern region. It is a new terroir for viticulture, and we are constantly researching and reevaluating, in step with the ever-changing nature. But there are some facts. Promising ones.

The nearby sea provides a maritime climate that impacts the temperatures, sunshine and precipitation, together with the tip and the cape of the hill Kullaberg. Thanks to our northern position we have plenty of daylight and long evenings during the important growing season.

We get grapes with high aromatic character and fresh acidity due to cool nights in autumn, as we can let the grapes hang longer on the vines and catch up more complexity and elegant integrated flavours. The grapevine does not want it too comfortable, and here it has to work in a heterogeneous soil with a mix of sand and clay, with bedrocks of the unique Kullait mineral.

Together, these conditions create a harsh and favourable environment for the type of grapes we grow.

"We want to make the highest quality possible of what we have, and it all starts with the grapes", says winemaker Nicola D'agostini.



Saturday 17 October - Wine tours to local vineyards

Vineyard Tour 1 – Visit Kullabergs Vingård

We have eight main grape varieties, spread over 22 hectares. For white wine we grow Solaris, Sauvignier Gris, Donauriesling and Muscaris. Our red grape varieties are mostly Pinot Nova and Cabaret Noir as well as some Rondo and Regent. In the future, there will be more red grapes; it will be exciting to see especially how Merlot Kanthus and Nermantis thrive in our soil.

In addition we have a test field with 20 unique varieties to see how they get on in our terroir. This project was launched in 2017 and run in collaboration with SLU, the Swedish Agriculture University, and nurseries on the continent.

All our grape varieties belong to the PIWI family (Pilzwiderstandsfähige Rebsorten), which means they have a high resistance to fungal diseases. Another bonus is that they can cope with the shorter growing season in a northern terroir. This characteristic allows us to engage in sustainable viticulture and avoid spraying the vines with fungicides or pesticides. The result is reduction of energy consumption and CO₂ emissions - better for nature. Fewer tractor passes also mean that the soil structure retains its porosity, that favors microorganisms.

During the visit we also enjoy a seasonal vineyard lunch.



The visit to Kullaberg is the longest of our three vineyard tours.

Vineyard Tour 1 – Visit Kullabergs Vingård

Day:	Saturday 17 October 2026	
Departure:	09:00 hrs	From the Skansen Hotel
Return:	14:00 hrs	To Skansen Hotel in Båstad
Max number of participants:	30	
Dress code:	Casual	
Cost per person:	135,- € (inclusive of bus transport)	
More information:	www.kullabergs.se	



Saturday 17 October - Wine tours to local wineryards

Vineyard Tour 2 – Visit Halldora Vingård

Nordic Progressive - Tradition meets innovation.
The Nordic way.

Nestled on the Bjäre Peninsula in southern Sweden, Halldora is a modern vineyard built on a vision of creating world-class wines with a distinctly Nordic identity. Founded and operated by the von Koenigsegg family, Halldora is a true family project, with the entire family actively involved in its vision, development and future.

Halldora was born from a passion for craftsmanship, innovation and the belief that Sweden has the potential to become one of the world's most exciting emerging wine regions. The same pursuit of excellence that has defined generations of entrepreneurship now inspires a new journey - one rooted in nature, hospitality and the art of winemaking.

Today, Halldora spans 20 hectares of planted vineyards across 2 sites, Barkåkra and Lervik. With more than 85,000 vines and 21 carefully selected grape varieties.

works with a diverse mix of modern, climate-adapted grapes chosen for their ability to thrive in Nordic conditions while producing wines of exceptional quality. Varieties such as Soreli, Muscaris, Alvarinho, Volturnis and Satin Noir represent the vineyard's commitment to innovation, sustainability and the future of cool-climate winemaking.



Saturday 17 October - Wine tours to local vineyards

Guided by our philosophy, Nordic Progressive, we embrace both tradition and innovation. We believe great wines are shaped not only by terroir, but also by curiosity, precision and a willingness to explore new possibilities.

Wander among the vines, enjoy a glass in the sunshine, gather around the table with friends, or stop by for gelato and coffee. From vineyard tours and tastings to long summer evenings at Sasah Outdoor Lounge, Halldora is a place to reconnect with nature, good food and great company.

Halldora is a destination where wine, food, design and hospitality come together in a uniquely Scandinavian setting. Surrounded by vines and open landscapes, guests are invited to slow down, share memorable meals, discover new flavours and experience the atmosphere that makes Halldora special. Whether visiting for a vineyard tour, a tasting, an afternoon in the outdoor lounge or simply a glass of wine among the vines, our ambition is always the same: to create experiences that feel genuine, welcoming and worth returning for.

This is only the beginning of our story, and we look forward to sharing the journey with you. Welcome to Halldora.

During the visit we also enjoy a seasonal vineyard lunch.



The visit to Halldora is the medium range alternative of our three vineyard tours when it comes to the travel time.

Vineyard Tour 2 – Visit Halldora Vingård

Day:	Saturday 17 October 2026	
Departure:	09:30 hrs	From the Skansen Hotel
Return:	13:00 hrs	To Skansen Hotel in Båstad
Max number of participants:	20	
Dress code:	Casual	
Cost per person:	135,- Euro (inclusive of bus transport)	
More information:	www.halldora.se	



Saturday 17 October - Wine tours to local wineryards

Vineyard Tour 3 – Visit Thora Vingård

The Öberg family found this traditional farm near Torekov and Båstad in 2014, seeking a place to gather — for their four sons, two dogs, and a wide circle of friends. Their passion for food and wine, and for the moments shared around the table, led them to plant 300 Pinot Noir vines by hand beside the house. A small winery soon followed — and so began the journey of Thora Vingård.

Our wines are born from the cool, coastal climate of the Bjäre Peninsula, where long summer days and ocean breezes create slow, even ripening and vibrant natural acidity. We cultivate varieties like Solaris, Pinot Noir, Chardonnay, Pinot Meunier, Gamay and Chenin Blanc — chosen for their ability to thrive in northern conditions, offering freshness and a clear expression of our unique terroir.

In the cellar, we work gently, without the use of industrial yeasts, additives, or chaptalization, allowing the natural flavors and aromas of each vintage to shine through. This minimalist approach, combined with organic and regenerative practices in the vineyard, results in wines that are pure and expressive. Each bottle is crafted by hand, embodying our belief that great wine should express its origin and unique terroir.



Saturday 17 October - Wine tours to local wineryards



Our Flora is the heart of Thora Vineyard's culinary expression — a restaurant with views over the vineyards and the sea, and a direct glimpse into the life of the winery. Located on the upper floor, it offers a warm and welcoming space where guests can experience food and wine in thoughtful harmony. It's a place where the landscape, the kitchen, the wines, and the winery meet in a shared rhythm — for sensory storytelling, to tell our story.

Alongside the estate's own wines, Flora offers a carefully curated and evolving wine list — selected to reflect the same values that guide the kitchen: authenticity, origin, and a deep respect for place. In 2024, Flora opened alongside Thora's new winery and was soon awarded the 360° Eat Guide Award for its commitment to sustainability, quality, and innovation in food and wine.

During the visit we will enjoy a seasonal vineyard lunch at Flora Restaurant.

The visit to Thora is the short range alternative of our three vineyard tours when it comes to the travel time.

Vineyard Tour 3 – Visit Thora Vingård

Day: Saturday 17 October 2026

Departure: 09:30 hrs From the Skansen Hotel
Return: 13:15 hrs To Skansen Hotel in Båstad

Max number of participants: 30
Dress code: Casual
Cost per person: 135,- €uro (inclusive of bus transport)

More information: www.thoravingard.com



Saturday 17 October - Prize Ceremony & Induction

Gala Awards Evening at the Skansen Båstad Hotel World Final Jeunes Sommeliers Competition 2026

Awards and Induction Ceremony followed by Reception. Join us in celebrating the winner of the World Final Jeunes Sommeliers Competition 2026. After the awards there will an induction ceremony where new members will be inducted into the Chaîne des Rôtisseurs. After the ceremonies follows a Reception.

Day: Saturday 17 October 2026
Time: 18:00 hrs Jeunes Sommeliers
Presentation of Awards
18:30 hrs Induction Ceremony
19:15 hrs Reception in the Galleria
Venue: The Galleria, Skansen Hotel Båstad
Dress code: Black Tie with Chaîne ribbons
Cost per person: 50,- €uro



Foto: Louise Nordström Pettersson

Saturday 17 October- Gala Dinner

Gala Dinner in the Congress Hall

Our Gala Dinner will take place in the Congress Hall with spectacular views over the surrounding sea and hills. Join us for a unique Gala Dinner with a focus on the best of the region. What makes the dinner truly unique is the focus on Swedish wine paired with artisan products from the Bjäre Peninsula.

The Gala Dinner will be arranged in the Congress Hall (Kongresshallen) located at the top of the Congress Building at the hotel, just by the Center Court. The hall features panoramic windows that offer sweeping views of the Kattegatt sea in one direction and Båstad town with its historic church.

Day:	Saturday 17 October 2026
Time:	20:00 hrs Gala Dinner
Venue:	The Congress Hall, Skansen Hotel Båstad
Dress code:	Black Tie with Chaîne ribbons
Cost per person:	250,- €uro



Sunday 18 October - Brunch

Brunch at SAND Restaurant

Cost per person: 60,- €uro

Time: 12:00 hrs (-15:00 hrs)

Dress code: Smart Casual with Chaîne ribbons



Traveling & Lodging - Travel to Båstad, Sweden

Travel to Sweden

Travel to Båstad is easy. We recommend international guests to fly in to Copenhagen Airport in Denmark. From the airport either take one of the regular trains directly to Båstad or get a rental car.

By car from Copenhagen Airport either go...

- via the tunnel and over the Öresund bridge and the E6/E20 highway (direction Göteborg) to Båstad, about 1,5 hour drive.
- via the ferry in Helsingör to Helsingborg and then the E6/E20 highway (direction Göteborg) to Båstad, about 2-3 hours depending on the ferry departures.

Please allow some extra time at Copenhagen Airport up on arrival and departure due to EU's Entry/Exit System (EES). Although it is planned to work flawlessly there might still be room for some improvements.

A possibility is also to travel in to Göteborg / Gothenburg Airport and the regular train or rental car to Båstad. Roughly 3-4 hours by train including transfer from the airport or 2 hours by car.

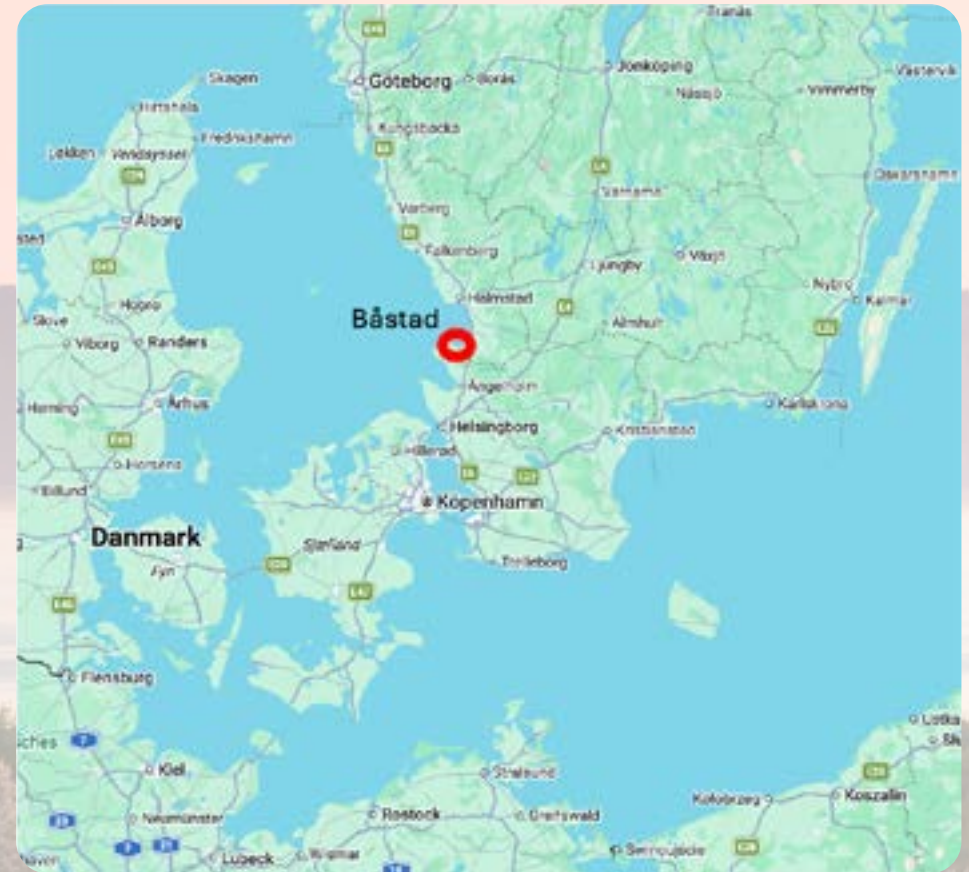


Foto: Louise Nordström Pettersson

Traveling & Lodging - Travel to Båstad, Sweden

Passport requirements

To enter Sweden, your passport must meet certain criteria depending on your nationality:

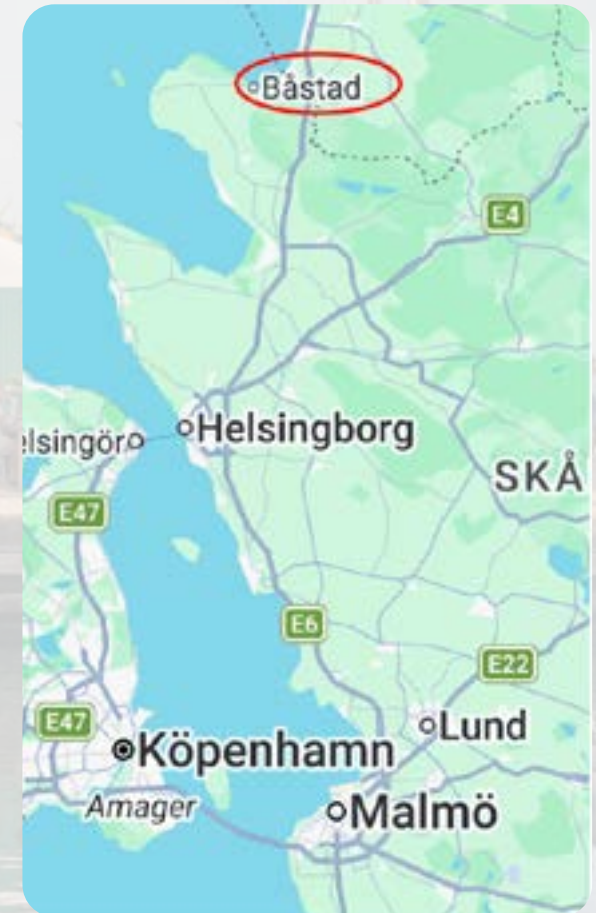
- EU/EEA citizens: You can travel freely to Sweden using a valid national ID card or passport.
- Non-EU citizens: Your passport must be valid for at least three months beyond your planned departure date from the Schengen area.
- UK citizens: Post-Brexit, UK nationals can travel visa-free to Sweden for up to 90 days within a 180-day period. However, your passport must be valid for at least three months beyond your departure date. Note: The European Union's (EU) new Entry/Exit System (EES) has now been rolled out. This is a new digital border system that has changed requirements for British citizens travelling to the Schengen area. Find out what you need when travelling into and out of the Schengen area for short stays at GOV.UK.

For more details, visit Sweden Abroad.

Do you need a visa?

Whether you need a visa to visit Sweden depends on your nationality and the length of your stay.

- Visa-free entry: Citizens of many countries, including the United States, Canada, Australia, and New Zealand, can enter Sweden without a visa for short stays (up to 90 days).
- Schengen visa: Visitors from countries that require a visa must apply for a Schengen visa. This visa grants access to all countries within the Schengen area (currently 27 European countries), including Sweden.



For more information see Visit Sweden webpage

<https://visitsweden.com/about-sweden/passport-and-visas/>

Foto: Louise Nordström Pettersson

Traveling & Lodging - Travel to Båstad, Sweden

Jeunes Sommeliers Competition 2026 - Båstad, Skåne

Congress Hall

Spa

Galleria

Hotel entrance

SAND



Traveling & Lodging - Travel to Båstad, Sweden

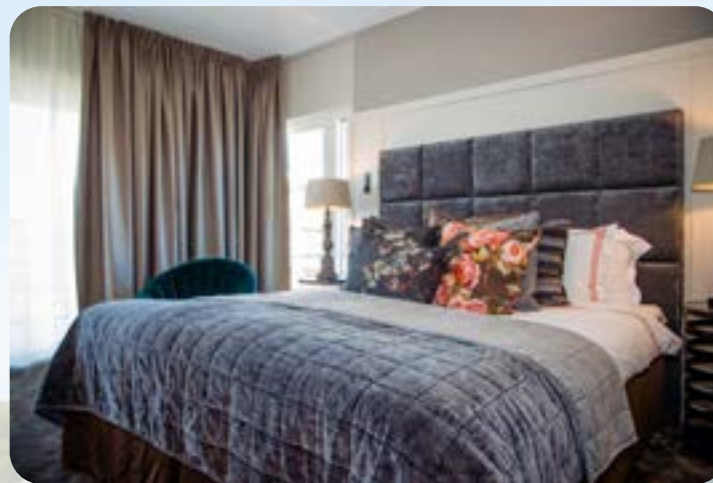
Skansen Hotel Båstad

Welcome to Hotel Skansen – a spa and conference hotel in Båstad Sweden, alive all year round. Stay right by the beach, harbour and the town's vibrant atmosphere, with the sea as a constant backdrop. We offer accommodation, spa experiences, food and drink, as well as meetings in a warm and personal setting, all overlooking the Kattegat. At Hotel Skansen, relaxation meets energy. Step straight into the sea via our classic cold sea bath, unwind on the luxurious rooftop with views of the Kattegat, and come together over food, music and meetings. Summer brings celebrations, buzz and events, with a full house, lively bars and an energy felt throughout Båstad. The rest of the year offers the same experience at a different pace – spa weekends, concerts, larger conferences and events in an inspiring coastal environment. Hotel Skansen is a place for both recovery and memorable experiences, all year round.

Web: <https://hotelskansen.se/en/>

Bookings to be made to: bokning@hotelskansen.se

Booking code to be used: 1217449



Please note !

1. The rate for the Skansen Hotel includes full access to the Skansen Spa and rooftop, cold bath house and gym.
Double room: 3 536,- SEK (approx 325,- €uro) / night Single room: 2 473,- SEK (approx 225,- €uro) / night
2. Our pre-booked rooms with 100% availability and favorable rates as above will be reserved until 18th of August 2026. After that the prices and availability may vary and cannot be guaranteed. **Accordingly, we recommend to book quickly as the hotel is a popular venue.**
3. Interested in an up-grade? Ask the hotel when booking.



Traveling & Lodging - Travel to Båstad, Sweden

Other accomodation

Hotel Riviera Strand

A hotel in the GRAM Group who also operates Skansen Hotel. Located a 2,5 kilometers walk along the beach from Skansen Hotel.

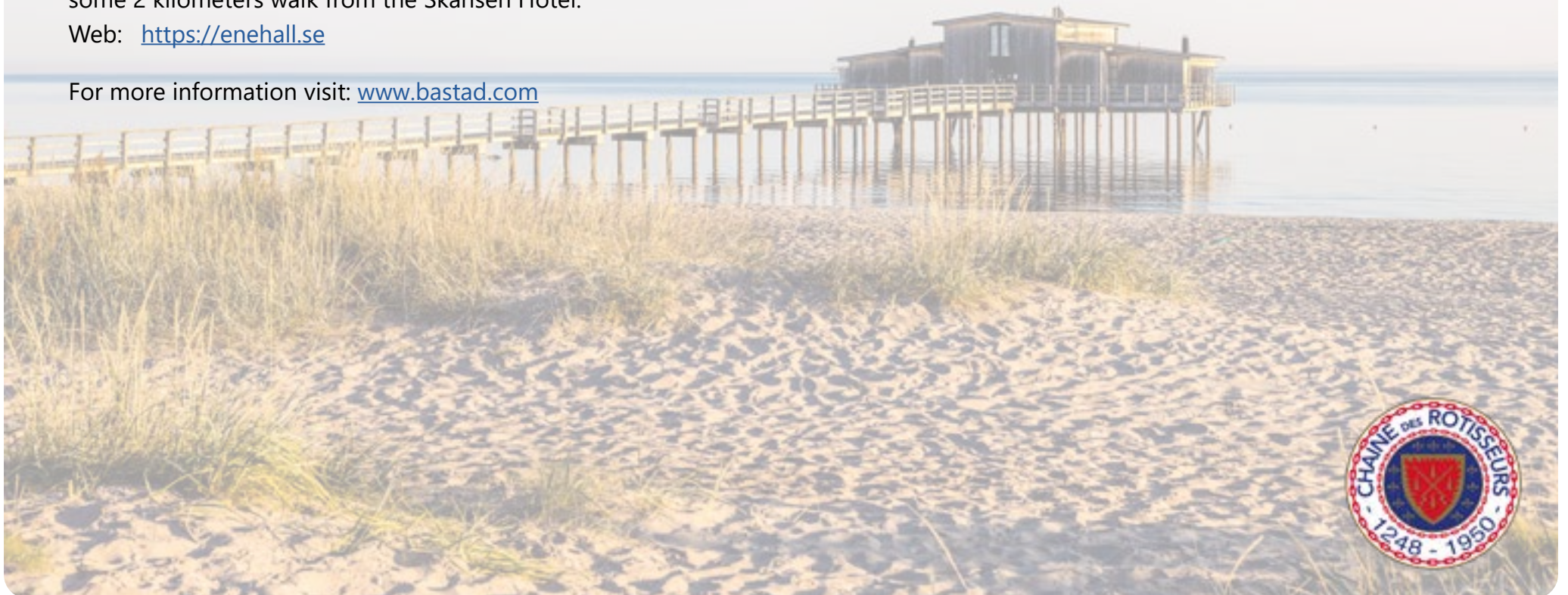
Web: <https://hotelrivierastrand.se>

Pensionat Enehall

Hotel located close to the old railway station, located some 2 kilometers walk from the Skansen Hotel.

Web: <https://enehall.se>

For more information visit: www.bastad.com



Summary

Friday 16 October

Welcome Dinner SAND Restaurant "Bjäre Peninsula Style Buffet"

Cost p/p: 150,- €uro

Time: 19:00 hrs Drink
19:30 hrs Dinner starts

Dress code: Smart Casual with Chaîne ribbons

Saturday 17 October

World Final Jeunes Sommeliers Competition 2026

Venue: The Galleria, Skansen Hotel Båstad

Cost per person: Final 0 €uro
Final + a glass of bubbles 20,- €uro

To watch the Final is free of charge. After the competition has ended there is an opportunity to join competitors, committee and judges for a glass of bubbles.

Time: 08:30 hrs Gather in the Galleria at the Skansen Båstad Hotel
09:00 hrs Final commences
12:00 hrs Final concludes, possible bubbles

Dress code: Smart Casual with Chaîne ribbons



Foto: Louise Nordström Pettersson

Saturday 17 October

Vineyard Tour 1 – Visit Kullabergs Vingård

Cost per person: 135,- €uro (inclusive of bus transport)

Departure: 09:00 hrs From the Skansen Hotel
Return: 14:00 hrs To Skansen Hotel in Båstad
Dress code: Casual
More information: www.kullabergs.se

Saturday 17 October

Vineyard Tour 2 – Visit Halldora Vingård

Cost per person: 135,- €uro (inclusive of bus transport)

Departure: 09:30 hrs From the Skansen Hotel
Return: 13:00 hrs To Skansen Hotel in Båstad
Dress code: Casual
More information: www.halldora.se

Saturday 17 October

Vineyard Tour 3 – Visit Thora Vingård

Cost per person: 135,- €uro (inclusive of bus transport)
Departure: 09:30 hrs From the Skansen Hotel
Return: 13:15 hrs To Skansen Hotel in Båstad
Dress code: Casual
More information: www.thoravingard.com

Summary

Saturday 17 October

Gala Awards Evening at the Skansen Båstad Hotel World Final Jeunes Sommeliers Competition 2026

Cost per person: 50,- €uro

Time: 18:00 hrs Jeune Sommeliers
Presentation of Awards
18:30 hrs Induction Ceremony
19:15 hrs Reception in the Galleria

Dress code: Black Tie with Chaîne ribbons

Sunday 18 October

Brunch at SAND Restaurant

Cost per person: 60,- €uro

Time: 12:00 hrs (-15:00 hrs)

Dress code: Smart Casual with Chaîne ribbons

Registration fee per person (compulsory) 40,- Euro

Saturday 17 October

Gala Dinner in the Congress Hall

Cost per person: 250,- €uro

Time: 20:00 hrs Gala Dinner

Dress code: Black Tie with Chaîne ribbons



Payment & Registration

Payments must be made in advance by bank transfer to the following bank account number:

Receiver: Chaîne des Rôtisseurs Suede
BANK: SEB
BIC: ESSESESS
IBAN: SE23 5000 0000 0525 1100 4658

Reference: Name+Bailliage

Please note!

Choose the option where all bank transfer costs are paid by the sender. Any deducted bank fees will have to be paid in cash in Euros upon arrival. You will be informed accordingly once your payment has been received.

The completed Reservation Form should be sent, together with a copy of the bank transfer to the following e-mail address:

chancelier@chaine.se

Reservation Forms without payment will not be taken into consideration.

Cancellations

Cancellations made until the 4th of September will, excluding the registration fee, be refunded.

Cancellations made from the 5th of September will be refunded if possible, subject to establishment cancellation policies.

Important: By participating in any Chaîne activity, members and guests implicitly grant permission and hold harmless the Chaîne to use their likeness and those of their guests in photographs in all its publications and any and all other media, without compensation.

Questions and enquiries

Registrations	chancelier@chaine.se
Payments	argentier@chaine.se
Inductions	bd@chaine.se
Program	bd@chaine.se

Inductions and promotions

If you wish to be inducted or promoted at the Grand Chapitre in Båstad let us know. Please send an e-mail with the down below information to the Bailli Délégué of Sweden.

Name:

Bailliage:

Country:

Inducted: Yes / No

Promoted: Yes / No

Present rank / promoted to:

Mail to: bd@chaine.se

Please note! Deadline to register for inductions and promotions 1st of September 2026.

Payment & Registration

Information pursuant to Article 13 of European Regulation 2016/679 Personal data communicated to the Data Controller will be treated with correctness and transparency for lawful purposes and protecting the privacy and rights of the customer in compliance with the Community legislation on the protection of personal data (EU Regulation 2016/679). For full details of the policy please go to:

<https://eur-lex.europa.eu/eli/reg/2016/679/oj/eng>

General Terms and Conditions

- **Registration will close on 11 September 2026.** If at this date the maximum numbers have not been reached, the Bailliage may decide, at its discretion, whether or not to accept further bookings.
- All rates indicated in this form and in the annexes may be updated, even without notice by the organization, for any changes to the VAT rates or taxes in force or finally for the possible introduction of new taxes provided for by law.
- The reservation will be confirmed upon receipt of the full payment of the services booked for each participant.
- In the event of adverse weather conditions and exceptional events or organizational needs, the Committee may modify the programme at its sole discretion.
- The restaurants and venues indicated in the programme are subject to change due to force majeure.

In case of cancellation, the conditions set out in the following points will therefore apply.

- In case of total cancellation of the participation in the event, the organization will retain the registration fee for each participant as a secretarial fee in addition to any penalties provided for in the following articles and any bank charges for reimbursement.
- In case of cancellation, it will always be possible, on the part of the waiver, to assign the reservation to another member and then make a name change without any extra cost.

Conditions applicable for restaurants and caterings

- No penalty will be applied for any cancellations of lunches and dinners made by 4 September 2026 (with the exception of the registration fee as indicated in the general conditions for total cancellations).
- For those made from 5 September 2026, refunds will only be made subject to establishment cancellation policies.

By registering and paying for these events, I acknowledge and accept the conditions written in this document and expressly authorize the taking, modification, recording and scanning of photographs, which represent me. I authorize the reproduction, dissemination and publication, by any means and on any medium (paper, electronic), of one or more photographs that represent me in the strictly established contexts below:

- Online publication on the website of the Chaîne des Rôtisseurs or the socials of this association,
- Illustration of press articles,
- Any external and internal communication related to the Chaîne des Rôtisseurs.

This authorization is given without time limit. It is recognized that everyone has an exclusive right to his own image and the use that is made of it. In addition, I must point out that in the absence of my consent under this authorization, my image will not be subject to any modification, use or circulation. Following the acceptance of my participation, I take note of the conditions relating to my participation, and that I accept:

- The use and dissemination of my image by the Chaîne des Rôtisseurs;
- The cancellation and refund procedure as confirmed in the registration form.

Payment & Registration

The completed Reservation Form should be sent, together with a copy of the bank transfer to the following e-mail address: chancelier@chaine.

Registering member

Family name *

Given name *

Title *

Home address *

City/Town/Suburb *

Postal code / Zip code *

Country *

Mobile / Cellphone *

E-mail *

Chaîne membership

Grade *

National Bailliage *

Local Bailliage * (if any)

Guest

*Data marked with * are required where available.*

Below, please, note your allergies, food intolerance or dietary restrictions, or any special request.



Payment & Registration

Reservations will be confirmed in the order they are received and on receipt of the full payment due.

Registrations & Payment deadline 11 September 2026

DATE	PLACE	EURO COST	NO OF PERSONS	TOTAL COST EURO
Please note >	Individual registration fee Mandatory for all participants	40		
Friday 16th	Welcome Dinner SAND Restaurant "Bjäre Peninsula Style Buffet"	150		
Saturday 17th	World Final Jeunes Sommeliers Competition 2026 with drink	20		
Saturday 17th	World Final Jeunes Sommeliers Competition 2026 no drink	0		
Saturday 17th	Vineyard Tour 1 – Visit Kullabergs Vingård	135		
Saturday 17th	Vineyard Tour 2 – Visit Halldora Vingård	135		
Saturday 17th	Vineyard Tour 3 – Visit Thora Vingård	135		
Saturday 17th	Gala Awards Evening at the Skansen Båstad Hotel World Final Jeunes Sommeliers Competition 2026	50		
Saturday 17th	Gala Dinner in the Congress Hall	250		
Saturday 18th	Brunch at SAND Restaurant	60		

**TOTAL COST
EURO**

The completed Reservation Form should be sent, together with a copy of the bank transfer to the following e-mail address: chancelier@chaine.se