

Executive Chef Urs Balmer Biography

Executive Chef Urs Balmer at Sheraton Universal was born and raised in Wilderswil, Switzerland. He has a wide range of experiences in the European market, including the Amsterdam Hilton, Nova Park Hotel in Zurich and Hyatt Hotel in Monteux, before opening the first all vegetarian 5 star hotel in Klosters, Switzerland as the Executive Chef. He later became the General Manager and Executive Chef at Spencer's Restaurant and Catering in Palm Springs. He began at the Sheraton Universal in September of 2008.

Chef Balmer's awards and accomplishments include receiving an award with Julia Child from the Restaurant Le Marquis De Lafayette in Boston. He also cooked at the James Beard House in New York and has received 4 star ratings for the aforementioned restaurant from the Boston Globe and Boston Herald. Chef Urs Balmer has also received the Chef of the Year award at the Copley Plaza in 1991 from Chef in America and received 16 points at the Beverly Wilshire Hotel from Gault et Millot.

His cooking is also enjoyed by his wife and two children, ages 20 and 18. He motivates his employees with his philosophy that the kitchen is like a team sport. "As the Chef or Coach, you have to make sure you have the right players working and trained – they need to know their duties."