PRESS RELEASE
FOR IMMEDIATE RELEASE

Berlin Chili Fest brings 30 hot sauce makers and a chili eating championship belt to Neukölln this December

The Spicy Wings Edition is a free indoor Christmas weekend at Kalle Wintergarden on 12 and 13 December 2026, with a press launch on Friday 11 December.

Berlin, 29 October 2026

Berlin Chili Fest returns this December with its Spicy Wings Edition, a free indoor Christmas weekend at Kalle Wintergarden in Neukölln. It runs on Saturday 12 and Sunday 13 December 2026, from noon to 9pm both days. Around 40 vendors will be there: 30 hot sauce makers from across Europe and 10 craft vendors.

Visitors can taste sauces, buy from the people who make them, and pick up Christmas presents for the chili fans in their lives, with free gift wrapping on site. The first 1,000 visitors get free chili seeds, part of 20,000 the festival is giving away for a chili growing project in Berlin. The festival is family-friendly, and kids and dogs are welcome.

"Hot sauce makers are small businesses doing something genuinely creative, and this weekend is a chance for Berliners to meet them face to face," said Neil Numb, founder and organiser of Berlin Chili Fest.

On Sunday from 4 to 5pm, the festival and League of Fire, the world chili eating league, stage a professional chili eating event on the main stage. Entrants must live in Berlin and have ranked on the festival's amateur leaderboard since 2024. Anyone who thinks they should be on it can get in touch through the leaderboard page. The winner is crowned Berlin Local Champion 2026, takes the League of Fire Berlin Championship Belt, and moves towards the league's European and Intercontinental Championships.

The amateur Spicy Wings and Chili Eating Competitions run from 2 to 5pm on Saturday and 2 to 4pm on Sunday, open to any non-professional over 18, with vegan wings available. Sign-up is in person at the main stage before 1pm. Berlin's Best Homemade Hot Sauce Competition takes entries until 2pm on Sunday, judges them live on stage at 5pm and announces winners at 6pm. Raffle draws follow at 6pm on Saturday and straight after the Sunday winners, with a hamper every vendor has contributed to.

On stage, Saturday has the Spicy Cabaret from 7 to 8pm, then comedian Dave Adams from 8 to 9pm. Suzie Fleur plays Sunday from 7 to 9pm. International food stalls cover vegan and vegetarian options, and the in-house bar serves local beers and cocktails.

The weekend opens on Friday 11 December. Press and influencers get a preview of the Winter Garden from 4 to 6pm to talk to the vendors, followed by a meet the makers launch in Kalle's Main Bar from 6pm, in association with Mogg, the Berlin deli known for its home-cured

pastrami since 2012. Suzie Fleur performs from 8 to 9pm, music she describes as "the raw soul of Berlin streets, wrapped in sweet sugar cakes and acoustic fire."

Entry is free. A donation of €5 per adult is suggested to cover costs, and €10 includes a limited edition tote bag. Visitors can donate online in advance or at the door. VIP members enter free.

EVENT DETAILS

Berlin Chili Fest: Spicy Wings Edition & Spicy Christmas Market
Saturday 12 and Sunday 13 December 2026, noon to 9pm
Press launch: Friday 11 December, from 6pm (press preview 4 to 6pm)
Kalle Wintergarden, Karl-Marx-Straße 101, 12043 Berlin
Free entry, €5 suggested donation
Supported by Republic of Heat

LINKS

Festival information: https://chilifest.eu/event/spicywingsedition/
League of Fire Berlin entry: https://chilifest.eu/lof_berlin_2026/
Chili eating leaderboard: https://chilifest.eu/chili-eating-results/
Amateur chili eating competitions: https://chilifest.eu/amateur-chili-eating/
Berlin's Best Homemade Hot Sauce entry and rules:
https://chilifest.eu/best-homemade-hot-sauce-competition/

ABOUT BERLIN CHILI FEST

Established in 2020, Berlin Chili Fest has grown into one of Europe's premier hot sauce celebrations. The festival combines professional competitions with grassroots community spirit, proving that you don't need corporate backing to build something meaningful. It attracts thousands of attendees, partners with industry leaders like Clifton Chili Club, and maintains its commitment to supporting independent, artisan hot sauce makers.

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