

New York BagelFest Announces an Elite Bagel Lineup, with a Fresh Batch of the Best Heading to Citi Field this November

More than 25 acclaimed bagel shops from five countries, and around the USA, will gather in New York to celebrate the world's beloved bread

NEW YORK, Aug. 17, 2026 /PRNewswire/ -- The bagels are rolling in. [New York BagelFest](#) presented by [King Arthur Baking Company](#) unveils the official exhibitor lineup, bringing together more than 25 of the world's most celebrated bagel makers at Citi Field on Sunday, November 15th, 2026. Featuring two tasting sessions, the viral festival welcomes thousands of bagel lovers for a day dedicated to exceptional carbs, community, and schmear. Early Bird Tickets go on sale Tuesday, September 8th on [Bagelfest.com](#).



From iconic New York institutions to internationally acclaimed bakeries from Europe, Canada, and beyond, this year's lineup proves that great bagels know no borders. Whether they're hand-rolled, wood-fired, kettle-boiled, or pushing the boundaries of tradition, each exhibitor shares one thing in common: they're at the top of their game. Unlike traditional food festivals, New York BagelFest is highly curated, with every participating bakery carefully vetted through a rigorous selection process. Bakeries are evaluated on quality, originality, reputation, and the passionate communities they've built. Simply put, it is where the best of the best come to prove they've got the dough.

Earning a spot at New York BagelFest has become a badge of honor within the industry. It is the official showcase of the world's finest bagel makers...a place where legendary names, rising

stars, and innovators gather under one roof to inspire, and yes, engage in a little friendly competition.

"With the World Cup of soccer over, it's time to turn our sights towards the bagel world's equivalent: the New York BagelFest," says BagelFest founder, Sam Silverman. "This was the most competitive process in our history, with less than 9% of applicants selected to compete. And with BagelFest West 2026 champions entering the fray, the stage is set for the fiercest battle and most deserving champions we've ever seen."

New York BagelFest is an immersive celebration of bagel culture unlike any other. Guests will enjoy unlimited tastings from more than two dozen premier bagel shops representing 10 states and five countries, with acclaimed bakeries traveling from Ireland, Spain, Canada, and India to join legendary New York institutions and some of America's most celebrated bagel makers. Held at [Citi Field](#), the festival allows thousands of attendees to explore an extraordinary variety of bagels, schmears, sandwiches, and exclusive festival creations available only during New York BagelFest.

Beyond the tastings, visitors will have the opportunity to meet the bakers, founders, and artisans behind some of today's most influential bagel brands while enjoying live demonstrations, educational programming, interactive exhibits, merchandise, and family-friendly entertainment throughout the day. Additional announcements, including celebrity chefs, culinary personalities, industry talks, entertainment, and growth accelerators, will be unveiled in the months leading up to the festival.

Throughout the day, BagelFest's signature competitions will once again showcase the creativity, craftsmanship, and innovation that have made the festival the industry's most prestigious stage. A panel of expert judges and festival attendees will help crown winners across multiple categories, including Best Bagel, Schmeer of the Year, Most Creative, Best Showmanship, and Best Bialy. While fans will cast their votes to determine the People's Choice, Best of the Boroughs, Best Beyond the Boroughs, Best International, and Rising Star. The fan-favorite World Bagel Rolling Championship returns to challenge competitors' speed and precision. For participating bakeries, earning a BagelFest title has become one of the highest honors in the industry, with past winners gaining national recognition, expanded media attention, and significant business growth. Returning to defend their titles this year are [Starship Bagel](#) of Dallas, Texas, as well as the inaugural BagelFest West champions, [Hey Bagel](#) of Seattle, WA and [Rise Bagels](#) of Irvine, CA.

Families are encouraged to bring bagel lovers of all ages. The dedicated Kids' Zone will feature hands-on activities, games, interactive entertainment, and family-friendly experiences, ensuring that New York BagelFest offers something memorable for everyone: from lifelong bagel aficionados to the next generation of bagel enthusiasts. Whether guests come for the food, the artistry, the entertainment, or the community, it promises to be the ultimate destination for anyone who believes life is simply better with a bagel.

The 2026 BagelFest Lineup

- [Starship Bagel](#) — Dallas, TX. BagelFest's most decorated competitor, Best Bagel Champions '23 & '25 (runner-up '24); Schmear Of The Year '24, runner-up '25; Rising Star '23; Most Creative runner-up '25; Best Beyond the Boroughs podium '23, '24
- [Olmo](#) — New Haven, CT. People's Choice Champ '23 and runner-up '22, '24. Schmear of the Year '23. Returning to the competition after a one-year hiatus, with seven total podium finishes across the previous three years.
- [Utopia Bagels](#) — New York, NY. 2024 Best Bagel champion, with Best of the Borough podium finishes in '23 and '25. Lifetime Achievement Award recipient, 2026
- [Ess-a-Bagel](#) — New York, NY. Lifetime Achievement Award recipient, 2024. Best of The Boroughs champion, 2025.
- [Fantzye](#) — Kingston, NY. Best Bagel runner-up '25, Schmear Of The Year '25, Best Beyond The Boroughs '24 & podium finisher '25
- [Hey Bagel](#) — Seattle, WA. Double champion at BagelFest West 2025, sweeping both Best Bagel and Best Bagel - Sourdough.
- [Rise Bagels](#) — Irvine, CA. Double champion at BagelFest West 2025, taking home both Best of the West and Most Creative.
- [Bagel Market](#) — New York, NY. Podium in Best Bagel '23 & '24, Schmear of the Year runner-up '23
- [St-Viateur Bagel](#) — Montreal, Canada. Best International champion in '23 and '25 and runner-up '24, the category's most consistent competitor.
- [Curley's Bagels](#) — Sunnyside, NY. People's Choice runner-up '25.
- [Bagizza](#) — New York, NY. 2025 runner-up Rising Star, Best of The Boroughs podium finisher
- [Bagel Joint](#) — Brooklyn, NY. 2024 podium finishes in Best of The Boroughs and Best Bialy.
- [Emerald City Bagels](#) — Atlanta, GA. Best Showmanship runner-up, '25.
- [Inglorious Bagels](#) — Carlsbad, CA. Best Bagel - Yeasted runner-up at BagelFest West '25.
- [Si Si Bagels](#) — Madrid, Spain. Best International podium finisher '25.
- [Dutchman's](#) — Brunswick, ME. Returning competitor.
- [Bagel Uprising](#) — Alexandria, VA. New competitor.
- [Bagel Boss of Roslyn](#) — Roslyn Heights, NY. New competitor.
- [Bagel Brigade](#) — India & Texas. New competitor.
- [Bev's Bagels](#) — Detroit, MI. New competitor.
- [Black Seed Bagels](#) — New York, NY. New competitor.
- [Bodega Bagels](#) — Belfast, Ireland. New competitor.
- [Pete's Bagels](#) — St. Petersburg, FL. New competitor.
- [Pigeon Bagels](#) — Pittsburgh, PA. New competitor.
- [Schmear Bagel Parlor](#) — Philadelphia, PA. New competitor.
- [Original Sunshine](#) — gluten-free bagels
- [Queen Street Bakery](#) — gluten-free bagels

Together, these bakeries represent the diversity of today's bagel movement. Whether one is a sesame purist, an everything enthusiast, or looking to discover their next favorite bite, the experience is a pretty big dill. "We're incredibly excited to return to New York BagelFest after placing third in the Best International Bagel category in 2025," says Cristian Thomas, Owner of [SiSi Bagels](#), "Coming all the way from Madrid to share new creations with the New York bagel community is incredibly special for us. Last year was unforgettable, and this year we're coming back even more ambitious, creative and ready to make it crazy!"

"Pete's Bagels has always been inspired by the incredible bagel culture of NYC, so having the opportunity to compete alongside some of the country's best bagel makers is both an honor and a full-circle moment for our team," says Colleen Pimentel, of [Pete's Bagels](#) in Tampa Bay.

"New York Bagelfest is the ultimate celebration of bagel innovation and craftsmanship—widely recognized as the premier bagel showcase in the country and, arguably, the world," says Jeff Yankelow, Director of Bakery and Food Services Sales at King Arthur. "Each year, the competition reaches new heights as the industry's most talented bagel makers raise the bar with creativity, quality, and passion. Once again, we are proud to be the presenting sponsor of this extraordinary event in 2026 and can't wait to see the incredible creations, bold flavors, and groundbreaking concepts that bagel shops will unveil this year," he continues.

Back by media demand, [Moonrise Bagels](#), the original stuffed bagel, returns with VIP Bites exclusively for the BagelFest press room. [King Arthur Baking Company](#) is the official New York BagelFest Presenting Sponsor and Official Flour Partner, with [All Bake Technologies](#) as a Gold Sponsor and Official Equipment Sponsor. [Manischewitz](#) is a Silver Sponsor and the Official Kosher Food Partner. New York BagelFest welcomes [Philadelphia Cream Cheese](#) as the Official Cream Cheese Partner, [Malt Products](#) as the Official Malt Partner, [Bettani Farms](#) as the Official Plant Based Partner, [noissue](#) as the Official Packaging Partner, [Echelon Payment Solutions Group \(EPSG\)](#) as the Official Merchant Services Partner, and [thinkDesign Architecture](#) as the Official Architecture Partner—all Bronze Sponsors. New York BagelFest also wants to thank its supporting sponsors: the [Bread Bakers Guild of America](#), [Arnel Associates](#), [Goldfine & Company CPA PC](#), [Morgan Business Council](#), [Polaris Risk Management](#), [The Copy Specialist](#), [Zimmer Law](#), and [Hudson Peak Wealth Advisors](#). Learn more about New York BagelFest's official partners [here](#).

Bagel-Adjacent Exhibitors:

- [Variety Coffee](#) — Brooklyn, NY. A Brooklyn-born coffee roaster that's grown from a single Williamsburg café in 2008 into nine NYC locations plus its own roastery.
- [Parlor Coffee](#) — Brooklyn, NY. A Brooklyn roastery that got its start in the back of a Williamsburg barbershop in 2012 and now supplies cafés and home brewers from its Navy Yard headquarters.
- [Acme Smoked Fish](#) — Brooklyn, NY. A fourth-generation, family-owned Greenpoint institution and the largest smoked salmon producer in North America since 1906.
- [Blue Circle Foods](#) — Washington, D.C. An employee-owned seafood company known for sustainably sourced, beechwood-smoked salmon free of antibiotics, added hormones, and synthetic dyes.
- [Peter Pan Donuts](#) — Brooklyn, NY. A longtime Greenpoint donut shop and neighborhood fixture beloved for its classic, no-frills counter-service donuts.
- [Gracie Baked](#) — Brooklyn, NY. A Brooklyn bakery known for its layer cakes, cookies, and other made-from-scratch treats.
- [Mike's Hot Honey](#) — Brooklyn, NY. The Brooklyn-founded hot honey brand credited with popularizing the sweet-and-spicy condiment on menus nationwide.
- [Monty's Plant-Based](#) — Los Angeles, CA. An L.A. business making dairy-free cream cheese and other plant-based spreads.

- [The Matzo Project](#) — Brooklyn, NY. A Brooklyn company putting a modern spin on matzo with flavors like everything and chocolate.
- [Joe Tea](#) — Philadelphia, PA. A Philadelphia-based iced tea brand known for its brewed, not-too-sweet flavors sold in glass bottles.
- [Tizz](#) — Brooklyn, NY. A Brooklyn beverage brand making tangerine soda.
- [Brooklyn Seltzer Boys](#) — Brooklyn, NY. The successors to Gomberg Seltzer Works, delivering old-school seltzer in glass siphon bottles across NYC.
- [Allyson Fisher, Author](#), *Bagel Finds His Center* — A pediatric nutritionist turned children's book author, whose picture book follows a nervous bagel finding his place at the Corner Cafe.
- [Da Shayna Punims](#) — Chicago, IL. A Chicago-based Judaica and gift shop selling playful "Jewish swag" and holiday decor.
- [Bageled NYC](#) — Brooklyn, NY. A Brooklyn brand that puts a bagel-shop spin on tennis apparel and gear, from cream cheese-themed grips to lox-print accessories.
- [Rainbow Unicorn Birthday Surprise](#) — Brooklyn, NY. A Brooklyn accessories brand selling playful hair clips, socks, and keychains, including NYC-themed designs.
- [KatieB Cartoons](#) — Brooklyn, NY. The pun-driven single-panel cartoons of illustrator Katie Brookoff, including a long-running bagel series, sold as prints and cards.
- [BonBagel](#) — a revolutionary new bagel slicer
- [Hot Bread Kitchen](#) — New York, NY. Hot Bread Kitchen uses the power of food to create economic opportunity, equipping New Yorkers facing barriers to employment with the skills, support, and pathways to build sustainable careers and businesses in the food industry.
- [Philadelphia Cream Cheese](#) — A quintessential bagel companion and iconic American cream cheese brand known for its signature rich, creamy spread.
- [All Bake Technologies](#) — Neptune, NJ. All Bake Technologies provides professional bakers with a one-stop solution for their bakery equipment needs — equipment, parts, technical support, and service — all in one place.
- [Manischewitz](#) — Bayonne, NJ. From inventing machine-made matzo in 1888 to crafting the world's most delicious matzo ball soup, The Manischewitz Co. have been serving up traditional Jewish foods since 1888.
- [Malt Products](#) — Saddle Brook, NJ. Longtime producer of malted ingredients and natural sweeteners used by commercial bakeries and food manufacturers, including the malt that helps give classic bagels their distinctive flavor, color, and crust.
- [Bettani Farms](#) — Berkeley, CA. Bettani Farms has developed a transformative protein-rich, dairy-free portfolio of products. Its next-generation cream cheese and goat cheese, both launching in late 2026, leverage Caseed, Bettani's proprietary protein ingredient.

Tickets start at \$69 and will be available for purchase at www.bagelfest.com, with a limited number of Early Bird Tickets starting at \$49 available beginning September 8, 2026.

About New York BagelFest

The New York BagelFest is the ultimate celebration of the city's culture. Sample unlimited bagels and schmears from the best bakeries in the world, meet the makers, and experience bagel culture like never before with hands-on programming, one-of-a-kind competitions, and family-friendly activities for all ages. BagelFest is produced by [BagelUp](#).

About King Arthur Baking Company

King Arthur Baking Company has been dedicated to spreading the joy of baking since its beginning in 1790. Proudly certified as a B Corp and 100% employee-owned, King Arthur stands as the premier baking resource for both home bakers and professionals. Committed to excellence and innovation, King Arthur delivers unparalleled quality flour and technical support to bakery, foodservice, pizzeria, and culinary customers, ensuring impeccable results with every bake. Explore products, support, and resources tailored to bakery and foodservice customers at KingArthurBaking.com/pro.

SOURCE BagelFest

For press inquiries, contact Pietra Communications by email at info@pietrapr.com or by phone at 212-913-9761.