

## Event management

### 20-year anniversary – Techno Alpin Bozen – 700 guests

#### Short description of the event procedure

Admission from 7.00 p.m. Reception with sparkling wine at the large long table in the main tent. Tiny delicacies will be continuously served from the moment the guests arrive until a specific point.

This is followed by the welcome address and introduction, as well as a short speech by the management.

Subsequently there is a gala menu consisting of numerous cold, warm and hot small dishes, in glasses, in bowls, on wooden boards, in small plates to be eaten with a spoon or fork (see gala menu, images and presentation in images). On the raised concrete base in the main tent, at the same time, an express risotto, “champagne risotto with truffles from Umbria and Reggiano parmesan cheese”, is being cooked in two large copper cauldrons. (This could possibly form a small, unobtrusive show.) All the other dishes listed on the gala menu are served one after the other as a small menu of several courses.

At about 11.00 p.m. (or earlier) the light suddenly dims and the picture show (image film or just pictures) begins. At the end, as the last pictures are shown, suddenly – as if out of nowhere – the star of the evening appears. He will entertain the guests with his powerful voice for about 15 minutes. >> (Acrobats or similar are not so suited to such a tent as not all guests will be able to see, but all guests will be able to hear.)

As the last song ends and the “star” simultaneously moves towards the large table in the middle of the tent, the self-lighting candles on a huge snow-white cake (decorated with little yellow snow cannons made of icing sugar) burst into flame automatically, as if by magic, as the guests applaud. (Spotlights and self-lighting candles.) After this the cake will be cut by the company owners and symbolically distributed to the guests (with help from our staff). This is the highlight of the evening.

The rest of the evening continues with music, dancing and a cocktail bar between the main tent and the snowbar.

#### Admission - reception and registration

A tent (approx. 6 x 3 metres – see picture) with elegant white tables forms the entrance to the main tent.

#### The main tent – in the yellow and white colours of snow cannons and snow

In the middle of the large, elegant and comprehensively decorated tent (see picture) there is a large (approx. 20 metres long) table with 700 sparkling wine glasses for the reception; this table will later change into a forum for conversation for those who would prefer to sit down (see picture). Around this table and throughout the main tent there are white-covered bar tables illuminated from the inside with yellow light.

There are 4 beverage points within the tent serving only red wine, white wine, beer, water (snow water) and juice. The stage is elegant, narrow and quite long, “lit” by 2-4 snow cannons. All the lighting in the tent is indirect and in a discreet yellow tone. On the concrete base (where the flowerpots now stand) will be two huge copper cauldrons, in which, at a particular point, risotto will be cooked live.

The music in the large tent should be discreet and evenly distributed through all the loudspeakers so that conversation can remain at a pleasant level: if live music is desired in the early evening, it should for example consist of harp, piano or similar.

Later there could be a band for dancing.





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#### The “Snowbar” = Lounge – in snow-white, like snow

From the large main tent you enter the light and airy lounge area, which is protected from the sun and rain simply by a huge canvas. The part facing the road is covered in snow-white as protection and marked off. The lounge area also serves as the snowbar (cocktail bar). Snow is used instead of ice to mix the 5-10 specially created drinks. The furniture (see picture) in the snowbar is white, as is the carpet. Indirect lighting reinforces this effect. At the entrance to the lounge area is a large sign saying “Snowbar”.

#### Presentation

The speaker (presenter) will not be on stage all the time. He will be present indirectly and at specific points (including on stage) and will speak or announce something when needed. The star of the evening will not be announced: he will simply appear.

#### Partners, staff and cooking

For every single aspect of the event, we use partners who are professionals in their field, while every area has its own contact person. Our service and kitchen staff have years of experience of our style and quality. Here too there are professionals in charge of every last area: for serving the dishes, for continuous clearing away of empty glasses, etc., for the beverage bars, for the cocktail bars and of course and in particular for the cooking, where many helpers will lovingly and skilfully prepare the best dishes for you by hand. This includes hand-made pasta, home-made bread and chocolates.



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#### Beverages

#### Menu

##### **At around 7.00 p.m. in the main tent:**

**At the 20-metre long table with 700 sparkling wine glasses  
best-quality sparkling wine is served.**

**The guests are served with small, special delicacies.**

> Arunda Brut  
Arunda sparkling wines,  
Mölten

Small potatoes with chives and orange served in marinated salmon trout



Honeydew melon in Parma ham with mint



Smoked beef with goat cream cheese, apples and juniper



Tiny wholegrain bread rolls with cress cream cheese and speck

> Elderflower  
juice  
> Apple juice from the Zöhlhof  
> Mineral water

##### **From about 8.00 p.m. in the main tent:**

**Welcome address, introduction and short speech by the management**

##### **Immediately afterwards...**

##### **From about 8.30 p.m. in the main tent:**

**GALA DINNER, standing, with lots of small, special dishes**

> Pinot bianco  
"Klaser"  
Niklaserhof, Kaltern

Tiny mushroom dumplings in chard crème



Potato pasta pockets with golden delicious apples and balsamic vinegar butter



Small red pepper flan with slightly spicy chilli pepper sauce



Prawn and courgette skewers with Madras curry



Small, warm octopus salad served in gold vase

> Donà Rouge  
Hartman Donà, Meran

##### **At the same time the cooks are busy preparing, live in the big copper cauldrons:**

Champagne risotto, truffles from Umbria and Reggiano parmesan cheese

##### **As a hot meat dish we will serve:**

Cheek of veal braised in Cabernet Sauvignon served on celery purée





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**The cooks will carry in the finest local cheeses on long wooden boards and place them in the middle of the long table. Guests can then help themselves**

A few huge pieces of finest cheese from South Tyrolean Alpine pastures, served with home-made apple bread



Ice-cream bar with a cart full of apple ice-cream,  
served with poppy-seed doughnuts from the Ulten Valley, prepared fresh and live during the meal



A little later our girls will also be serving small desserts by lantern light

**About 11.00 p.m. or earlier in the main tent**

**Image film – picture show – star performance and the cutting of the huge cake**

