

Beverages:

>Arunda Blanc
de Blanc
Arunda sparkling wines,
Mölten

> Wine provided by Schweitzer

>Mint syrup
> Mineral water
> Apple juice from the Zöhlhof

Idea and Concept

20-year anniversary Schweitzer Project AG Naturns – 200 guests

From 5.00 p.m. onwards
Arrival of guests at the MMM

A hostess greets the guests as they arrive.
Perhaps they can receive a small gift as a “symbol”
(it would be fantastic if they could receive it from Reinhold Messner personally).
While the guests arrive, sparkling wine and small nibbles will be served.

Tiny home-made bread rolls with watercress and speck
⊛
Small courgettes stuffed with red pepper mousse
⊛
Gorgonzola mousse on a nut baguette with truffle honey

STAGING 1

During the reception a lady mixes with the guests...
She drinks sparkling wine and chats...the sound of a harp can be heard and, suddenly, the lady begins to sing to it... much to everyone's surprise!

The centre of the event takes place up near the “stone men”
Seating is possible on the stone slabs with other natural tables and chairs randomly distributed from the castle bar.

A clean & tidy kitchen.
A large copper cauldron with a lid, simply standing there.

From about 6.00 p.m.

Stage discussion and speeches

During the speeches the first two small dishes are served

Small bowls of potato soup with black truffles
⊛
Small artichokes filled with sauce bernaise

As soon as the last speech is finished and at a signal...



Idea and Concept

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STAGING 2

**In the distance, up on the "mountain", where the God Shiva stands, from the darkness can be heard the sound of an accordion, and as the music gets louder it is lit by a spotlight.
It plays and plays and plays ...until, suddenly and abruptly, it stops.
Down among the guests a cook appears. Nobody sees him coming.
With the silencing of the music the cook spits fire, lighting the fire under the big copper cauldron. He cooks the risotto...**

During the 20 minutes that the risotto takes to cook, more small dishes are served.

Three rye tortelloni with potatoes and truffles from Umbria



Sea bass in artichokes with tarragon in tomato juice

The risotto is then served by the cook himself and handed out or served to the guests on small plates

Risotto with porcini, saffron and herbs

A game dish served on 2-metre long wooden boards

Poacher's skewer à la Gian Carlo Godio.

STAGING 3

**A few guests in elegant suits. They have been there right from the start!
An accordion has been lying all the time on a stone, in the dim light of a lantern.
Until one of the men takes off his suit, grabs the accordion and begins to play. Another 4-5 men throw off their suits and begin a dance in traditional costumes...**

"Schuhplattler dance"

And out of nowhere poppy-seed doughnuts from the Ulten Valley appear and are passed around.

Then a drum is heard.

Candles are automatically lighted along the path, right up to the large tree.

Dessert staging, 36 metres long

The drumming turns to music. This music will now play until the end. The artists, who were previously not there but have appeared out of nowhere, also stay and suddenly became artists and guests at the same time.

