



2019 Chaîne des Rôtisseurs
GOURMET CARNIVAL
Carnevale del Gusto



Gourmet Carnival 2019 Venezia

The Bailliage of Venice of the Chaîne des Rôtisseurs is pleased to present - to all the Consoeurs and confrères of the world and their friends and relatives - the program of the third edition of the Gourmet Carnival of Venice. This new edition of the Carnival has been strongly requested by many members of the confraternity who have already taken part to the previous ones and by those who have not had the opportunity to join them for some reasons.

For the 2019 edition the Bailliage of Venice - supported by the Bailliage National d'Italie and its Bailli Délégué, Dr. Roberto Zanghi - renews his total commitment in offering a unique event, focused on high quality food and wines and with an exclusive program dedicated to those who already know the city, but also to those who will visit Venice for the first time.

We hope to fulfill your expectations with this new special event!

This event is strictly reserved to Chaîne members and friends coming from all over the world.

Guided visit of La Fenice Opera House with a break for a chocolate or tea or coffee in its Sale Apollinee. Guests will meet the tour guide in the lobby of the Hilton hotel. The group will reach La Fenice Opera House by boat.

This visit, between the stucco and gold of this prestigious venues, is definitely a must for making your stay in Venice unique. The visit will give you a backstage secrets of the theater and its stars, tracing its history from its origins to the present day. At the end of the visit of the theater guests will have a break for a hot chocolate or a tea in the amazing Sale Apollinee on the first floor (a private room will be reserved for us). Teatro La Fenice is one of the most famous and renowned landmarks in the history of Italian theatre, and in the history of opera as a whole. Especially in the 19th century, La Fenice became the site of many famous opera's premieres (the works of several of the four major bel canto era composers – Rossini, Bellini, Donizetti, Verdi – were performed). Its name (the same of the mythical, immortal bird able to rise out of its own ashes), reflects its role in permitting an opera company to “rise from the ashes” despite losing the use of three theatres to fire, the

first in 1774 after the city's leading house, San Benedetto Theater, was destroyed and rebuilt but not opened until 1792; the second fire came in 1836, but rebuilding was completed within a year. However, the third fire was the result of arson. It destroyed the house in 1996 leaving only the exterior walls, but it was rebuilt and reopened in November 2004. In 1789, with interest from a number of wealthy opera lovers who wanted a spectacular new house, “a carefully defined competition” was organised to find a suitable architect for the new theater. It was won by Gianantonio Selva who proposed a neoclassical style building with 170 identical boxes in tiers in a traditional horseshoe shaped auditorium. Construction began in June 1790, and by May 1792 the theatre was completed. It was named “La Fenice”, in reference to the company's survival, first of the fire, then of the loss of its former quarters. La Fenice was inaugurated on 16 May 1792, with an opera by Giovanni Paisiello en-

titled I giuochi d'Agrigento set to a libretto by Alessandro Pepoli. La Fenice immediately made its mark as one of the leading opera houses, noted in Italy and Europe both for the high artistic quality of its work and the splendour of its building. In December 1836, disaster struck again when the theatre was destroyed by fire. However, it was quickly rebuilt with a design provided by the architect-engineer team of the brothers, Tommaso and Giovanni Battista Meduna. The interior displays a late-Empire luxury of gilt decorations, plushy extravagance and stucco. La Fenice once again rose from its ashes to open its doors on the evening of 26 December 1837.

Thursday 21 February

3:00 pm

duration: 2:30 hours approx

Tour 1

Guided visit of La Fenice Opera House

The tour includes a break for a chocolate or tea or coffee and pastries in its Sale Apollinee.

Dress-code: Casual.





During the First World War, La Fenice was closed, but it reopened to become the scene of much activity, attracting many of the world's greatest singers and conductors. In 1930, the Venice Biennale initiated the First International Festival of Contemporary Music.

On 23 July 1935 the box-holder owners ceded their share in the opera house to the Comune di Venezia, so it went from private to public ownership, and in 1937-8 part of building was subject to further major restorations and alterations by engineer Eugenio Miozzi.

On the night of 29 January 1996, during a period of closure for restoration works, the fire completely destroyed the house and most of the Sale Apollinee. Only its acoustics were preserved, since Lamberto Tronchin, an Italian acoustician, had measured the acoustics two months earlier.

Once again La Fenice rose again, faithfully reconstructed to a plan by the architect Aldo Rossi, and was reopened on 14 December 2003. In 650 days, a team of 200 plaster-

ers, artists, woodworkers, and other craftsmen succeeded in recreating the ambiance of the old theatre, at a cost of some €90 million. In order to obtain details of its design, Aldo Rossi used still photographs from the opening scenes of Luchino Visconti's film *Senso* (1954), which had been filmed in the house.

La Fenice reopened on 14 December 2003 with an inaugural concert of Beethoven, Wagner, and Stravinsky. The first staged opera was a production of *La traviata*, in November 2004.

The Sale Apollinee, so named because dedicated to the Greek god Apollo, father of the Muses and patron of the Arts, including music, consists of five rooms whose current layout dates from 1937.

Unlike the house, which was completely destroyed by the enormous fire of 1996, about a fifth of these rooms survived.

The surviving fragments can be easily recognised, as the precise intention of the reconstruction work was that it highlight the difference between the historic sections and

the recent additions. The original parts of the ceiling cornices and remaining ornamental stuccoes on the walls are darker in colour, in testimony of the last fire. The same difference can be seen in the marble frames of some of the doors, repaired with new marble of a different colour, and in the new flooring, which merges with the typical 'Venetian terrazzo' that remained in the room dedicated to the famous singer Maria Malibran.





Amarone Wine Tasting and Welcome Dinner Aromi, Baccaromi, Amaroni & Catenacci Chef Ivan Catenacci. Restaurant affiliated to the Chaîne des Rôtisseurs

For the welcome dinner and opening of the new edition of the Gourmet Carnival, the two elegant and adjacent rooms of Aromi and Bacaromi - dining restaurants of Hilton Molino Stucky - will be exceptionally joined for us and a special ad-hoc menu, signed by the restaurant Executive Chef - Ivan Catenacci - will be served to our guests.

In the first edition of the Gourmet Carnival, Chef Catenacci delighted us all with a brunch to say the least memorable; every time, since the affiliation of Aromi restaurant to the Chaîne des Rôtisseurs, its Chef has abundantly exceeded our high expectations, always proposing new delicious dishes created with only fresh and delicate ingredients in a combination of creativity and innovation.

Awarded in 2018 as Destination Restaurant of the Year, Italy for the Luxury Travel Guide Food &

Drink Awards and as Fine Dining Experience of the Year 2018, Veneto at the Travel & Hospitality Awards. Nominated at Luxury Restaurant Awards Luxury Hotel Restaurant 2019 ... waiting for a new success.

Ever since I was a young boy helping my mother in the family restaurant, cooking has been part of my life. Thus my lifetime's passion for cooking was born. After finishing high school, I started working with Hilton which gave me the opportunity to travel all around the world. Once returned to Italy, I moved to Venice to work in other luxury Venetian Hotels until my return with the Company in 2011 at the Molino Stucky. Ever since then my love story continues not only with the kitchen but also with this hotel where everyday I have the opportunity to let my creativity go wild together with my colleagues.

Chef Ivan Catenacci



8:00 pm



Welcome Dinner at Hilton M.S.

The dinner will be in pairing with Amarone della Valpolicella wine, the most precious wine produced in the Veneto region and among the most appreciated Italian wines.

Dress-code: dark suits / gowns & ruban.





Amarone della Valpolicella, usually known as Amarone, is a typically rich Italian dry red wine made from the partially dried grapes of the Corvina (45–95%, of which up to 50% could be substituted with Corvinone), Rondinella (5–30%) and other approved red grape varieties (up to 25%).

Just outside of the historic city center of Verona, heading north and west towards Lake Garda, you'll encounter the rolling hills of the Valpolicella region – the name is thought to come from the Greek meaning 'valley of many cellars'. It is the second largest producer of quality (DOC) wines.

Notable wines have been produced there since ancient times. The wine was assigned Denominazione di Origine Controllata (DOC) status in December 1990. On 4 December 2009, Amarone and Recioto della Valpolicella were promoted to the status of Denominazione di Origine Controllata e Garantita (DOCG). In Italian, the name Amarone literally means "the Great Bitter"; originally, this was to distinguish it from the Recioto produced in the same region, which is sweeter in taste.

Grapes are harvested ripe in the first two weeks of Oc-

Modern Amarone is produced in special drying chambers under controlled conditions. This approach minimizes the amount of handling of the grapes and helps prevent the onset of Botrytis cinerea.

tober, by carefully choosing bunches having fruits not too close to each other, to let the air flow. Grapes are allowed to dry, traditionally on straw mats. This process is called appassimento or rasinate (to dry and shrivel) in Italian. This concentrates the remaining sugars and flavours and is similar to the production of French Vin de Paille. The pomace left over from pressing off the Amarone is used

in the production of Ripasso Valpolicellas.

In Amarone, the quality of the grape skin is a primary concern, as that component brings the tannins, color, and intensity of flavor to the wine. The drying process further metabolizes the acids within the grape and creates a polymerization of the tannins in the skin that contributes to the overall balance of the finished wine. Typically, the length of the drying process is 120 days, but varies according to producer and the quality of the harvest. The most evident consequence of this process is the loss of weight. Following the drying process that is completed during the end of January or beginning of February, the grapes are crushed and go through a dry, low temperature fermentation process that may last up to 30 or 50 days. After fermentation,



the wine is aged in barriques made of either French, Slovenian, or Slovakian oak.

If fermentation is stopped early, the resulting wine will contain residual sugar (more than 4 grams of sugar per litre) and produce a sweeter wine known as Recioto della Valpolicella. Recioto was the traditional wine produced according to this method, and originally, Amarone was Recioto wines that had fermented for too long. Unlike Amarone, Recioto della Valpolicella may be used to produce a sparkling wine. Ripasso is an Italian

wine produced when the partially-aged Valpolicella is contacted with the pomace of the Amarone.

The final result is a very ripe, raisiny, full-bodied wine with very little acid. Alcohol content easily surpasses 15% (the legal minimum is 14%) and the resulting wine is rarely released until five years after the vintage, even though this is not a legal requirement.

The Taste of Amarone wine is a bold aromas of cherry liqueur, black fig, carob, cinnamon and plum sauce along with subtle notes of green peppercorn, chocolate

and crushed gravel dust. On the palate Amarone wines often have medium-plus to high acidity balanced with high alcohol and flavors of black cherry, brown sugar and chocolate. By the way, the older the wine the more it will offer flavors of brown sugar, molasses and fig. What might surprise you about this wine is the presence of a touch of natural residual sugar (RS) in the wine, usually around 3–7 g/L (or about a 1/4 teaspoon per serving). The RS helps complement the wine's natural high acidity and adds to its boldness.

The Reasons for the Amarone High Price

1. The Amarone grapes are harvested exclusively by hand (mechanical harvesting is forbidden).
2. Only the perfectly healthy grapes can survive the drying period so a careful selection of the best bunches is required.
3. The production of Amarone della Valpolicella is limited by law, in fact only 65% of the harvest can be used for the production of this wine.
4. Costs related to drying. Desiccation is a natural dehydration method that takes place inside drying lofts, called "fruttai". Costs related to the construction and maintenance of the "fruttai" and to the management of grapes in drying are very high.
5. Weight loss of grapes during drying (between 35 and 50%)
6. Low grape yield in wine (by law the grape yield in wine cannot be higher than 40% while usually for a red wine it is around 70%).
7. Prolonged winter fermentation. Amarone is one of the few wines whose fermentation begins in winter due to drying which is essential to make the grapes suitable for production. The low temperatures and the high quantity of sugars slow down or may even block fermentation, which must therefore be followed with particular care. For a structure wine such as Amarone, the extraction during maceration becomes crucial, therefore several removals and punching down are carried out to extract polyphenols and other substances properly.
8. Cost of maturation in wood. Amarone requires a period of maturation in wood. The maintenance costs of the cellar and the purchase of barrels and barriques is particularly high.
9. Aging costs. After the period of maturation in wood, Amarone is aged in bottle, increasing storage costs.



The Lagoon Islands

with lunch at **Trattoria Busa Alla Torre** in Murano (affiliated to the Chaîne des Rôtisseurs).

In 1987 Venice and its lagoon were included in the UNESCO World Heritage list

You can understand Venice – the only city in the world, located on an archipelago of small islands in the middle of its lagoon – only by seeing the city from the water and by visiting the intimate, silent and luxuriant islands that surround it. There are about fifty islands in the Venice lagoon and more than half of them is located in the northern lagoon: Murano (famous for its blown glass furnaces and ateliers), Burano (an island of fishermen with typical colored houses) and smaller islands including Torcello, San Francesco del Deserto, San Servolo and San Lazzaro degli Armeni. These islands are also called “native islands”, because that’s where the first settlements of the Serenissima were born. In these islands the first houses were built on palafittes, with walls made of woven canes and afterwards plastered with mud. They were very light buildings constituted by a unique room. Later these raw houses were changed with buildings made of bricks and the older ones were used like warehouses.

San Francesco del Deserto is a small peaceful island, located between the islands of Burano and Sant’Erasmus. It houses a minorite convent of the Franciscan friars, founded around 1230 by San Francesco. It is surrounded by sandbanks, cypresses and pine trees along its perimeter.

This island is only accessible by private boats or watertaxis.

In ancient times, the island of San Francesco del Deserto, was called “Isola delle Due Vigne” (Island of the two Vineyards) and it was owned by the Venetian nobleman Jacopo Michiel.

The island was frequented since Roman times. In 1220, St. Francis landed here at his return from the Holy Land during the Fifth Crusade (where he went not to fight, but to peacefully meet the Sultan of Egypt Malek-el-Kamel) and here he remains for some time. At that time, on the island there was already a small Byzantine church in which St. Francis stopped to reflect and pray. In 1233 Jacopo Michiel donated the island to the Franciscan Order and from “Isola

delle Due Vigne” it was renamed “Isola di San Francesco”.

Due to illnesses and pestilences such as malaria, which spread in these marshy areas, in the 15th century the island was abandoned for a short period: and to its name was applied the suffix “del deserto” (of the desert).

From the 15th century onwards, San Francesco del Deserto has always been administered by the Order of the Franciscans, with the exception of the first years of the nineteenth century (1808) when

Friday 22 February

9:30 am

duration: 7:30 hours approx

Tour 1



The Lagoon Islands

- Meeting in the Hilton Molino Stucky lobby and departure by private boat, starting the tour with our expert guides...
- Entrance fees included in San Francesco del Deserto and in the Glass Factory.
- Lunch included.

Dress-code: Casual.





the Napoleonic troops transformed the island into a warehouse and a powder magazine. In 1858 the island was donated to the Diocese of Venice, which allowed the friars to re-found the monastery, still active today. As soon as you get off the ground you are greeted by a large wooden cross; a cobblestone road leads you to the entrance of the convent and the adjacent church and monastery of San Francesco del Deserto. Observing the walls you can see some marble writings describing the miracle of the silence of the birds and the act of donation of the island by Jacopo Michiel to the Franciscan friars.

In the monastery, there are two cloisters: the first one dates back to '200 and it was semi-destroyed by the Napoleonic troops and rebuilt by the Franciscans in the second half of the 1800s; the second cloister is of '400.

The Church of San Francesco del Deserto dates back to 1401 and was built over the ancient Byzantine church. Walking in the garden full of trees and flowers, where the friars raise some animals and cultivate the land, you come across two wonderful panoramic terraces that allow you to admire the lagoon of

Venice. During the guided tour of San Francesco del Deserto you will be pleasantly involved in the narration of events related to the history of the monastery, literally still enclosed in its mighty walls...

Burano is an island in the Northern Venetian Lagoon, 11 Km northeast-ern far from Venice.

Since the time of Venetian Republic, Burano had only 8000 poor inhabitants predominantly fishermen and farmers. Thanks to the craft of lace workers, the island grew economically, exporting its fantastic laces all over the world. Once time ago fishing was the main job in Burano, while today the main business is tourism besides retail trade and restaurants.

Today in Burano there are around 3000 inhabitants, while the total number of people living in Venice and its islands is about 60000.

All visitors of Burano remain intrigued by the many colours and the colorful houses that are reflected into the green waters of channels, by the leaning bell tower, by the tranquility with which the elderly ladies embroider original Burano lace by their tombolo (or lace pillow), while they are laughing and

chatting in squares among them. It seems to be in Paradise. Children who dart freely with their bicycles, balconies with multicolored flowers, fishermen who put up fresh fish from their traditional boats.

You will find ladies inviting the most curious visitors to come into their shops to admire the lace working.

Although lacemaking in Burano is the main craftsmanship attraction, enchanting is also the "lume glass working": a technique born in the nearby island of Murano, but also widespread in the other islands of the Venetian Lagoon.

The typical Burano's houses are mainly squared-shaped and are divided into two or three floors. The different colours of the houses, which today represent the island main feature, at a previous time was useful to delimit the properties. Notwithstanding an ancient legend narrates that fishermen painted their houses to see them from long distance when they were far away for fishing. The most famous and coloured house in the island is "la Casa di Bepi Sua", painted with the use of many colors, divided into geometric shapes.



Murano is a series of islands linked by bridges. It lies about 1.5 kilometres (0.9 miles) north of Venice. It is famous for its glass making. Murano's reputation as a center for glassmaking was born when, in 1291, the Venetian Republic, fearing fire and the destruction of the city's mostly wooden buildings, ordered glassmakers to move their foundries to Murano. Murano's glassmakers were soon numbered among the island's most prominent citizens. By the fourteenth century, glassmakers were allowed to wear swords, enjoyed immunity from prosecution by the Venetian state and found their daughters married into Venice's most affluent families. While benefiting from certain statutory privileges, glassmakers were forbidden to leave the Republic. However, many of them took the risks associated with migration and established glass furnaces in surrounding cities and farther afield — sometimes in England and the Netherlands. Murano's glassmakers held a mo-

nopoly on high-quality glass-making for centuries, developing or refining many technologies including optically clear glass, enameled glass (smalto), glass with threads of gold (aventurine), multi-colored glass (millefiori), milk glass (lattimo), and imitation gemstones made of glass. Today, the artisans of Murano still employ these centuries-old techniques, crafting everything from contemporary art glass and glass jewelry to Murano glass chandeliers and wine stoppers. Venice kept protecting the secret of the production of glass and of crystal but, notwithstanding it, the Republic partially lost its monopoly at the end of the sixteenth century. Today, Murano is home to the Murano Glass Museum in the Palazzo Giustinian, which holds displays on the history of glassmaking as well as glass samples ranging from Egyptian times through the present day. In order to protect the original Murano Glass art from foreign

markets, the most famous Glass Factories of this island have a trademark that certifies glass made products on the island of Murano.



The tour includes the lunch at **Trattoria Busa alla Torre** Affiliated to Chaîne Des Rôtisseurs. *This is one of the oldest restaurants in Murano. Chef and patron of the restaurant is Gabriele Masiol, known by all as 'Lele il Rosso' (Lele the red-haired), an attentive, meticulous, curious and resourceful host, an authentic gourmet, lover of and expert on food and all its multitude of culinary alchemies. The restaurant proposes sophisticated dishes, dedicated to the tradition of Venetian cooking, prepared with seasonal products from the lagoon.*





Brunello di Montalcino Wine Tasting and Dinner at Antico Pignolo Restaurant - Affiliated To Chaîne Des Rôtisseurs

Antico Pignolo Restaurant opened in 1930. Its site, however, actually dates back to 1200 when it was used as a blacksmith's forge which looked after the Doge's horses.

From 1600 to 1700 it was used as a bakery for the nuns whose convent occupied the main building and the west wing.

Afterwards, it became a green-grocer's shop which sold pine nuts and other spices coming from the luxurious Asian markets, brought along the legendary silk roads where Venice had extended its empire. Over the course of this century, "Antico Pignolo" was transformed into a prestigious restaurant with an important clientele, and was even immortalized in the well-known film "Summertime", starring Katherine Hepburn, and filmed in its dining rooms.

The new ownership took on the Restaurant 30 years ago. It was brought to its present culinary level with great mastery, particular attention being paid to typical

Venetian and international cuisine. The highlight of the restaurant is its notable wine cellar containing more than 900 labels of superb, selected wines at world-class level. The cellar has gained international recognition, not the least of which is the "Best of Award of Excellence" conferred by Wine Spectator. "Antico Pignolo" Restaurant uses all the art, skill and talent necessary to create dishes of exceptional quality.

Brunello di Montalcino is a red DOCG Italian wine produced in the vineyards surrounding the town of Montalcino located in the Tuscany wine region.

In 1980, Brunello di Montalcino was among the four wines awarded the first Denominazione di Origine Controllata e Garantita (DOCG) designation. Today it is one of Italy's best-known and most expensive wines. Brunello, a diminutive of Bruno ("brown"), is the name that was given locally to what was believed to be an in-

dividual grape variety grown in Montalcino. In 1879 the Province of Siena's Ampelographic Commission determined, after a few years of controlled experiments, that Sangiovese and Brunello were the same grape variety, and that the former should be its designated name. One of the first records of "Brunello" was a red wine that was made in the Montalcino area in the early 14th century. In 1831, marchese Cosimo Ridolfi (who was later appointed Prime Minister of Tuscany by the Grand Duke Leopold II) praised the merits of the red wines of Montalcino above all others in Tuscany. In 1865, an agricultural fair in Montalcino

7:45 pm

**Brunello di Montalcino
Wine Tasting and Dinner at
Antico Pignolo Restaurant**

Address: Calle Specchieri, 451
Venezia - ST.MARK'S AREA

• Transfer by GT boat to St. Mark's area and return to the hotel at the end of the dinner.

Dress-code: dark suits / gowns and ruban.





noted that the prize winning wine of the event was a “select red wine” known as a Brunello. In the mid-19th century, a local farmer named Clemente Santi isolated certain plantings of Sangiovese vines in order to produce a 100% varietal wine that could be aged for a considerable period of time. In 1888, his grandson Ferruccio Biondi-Santi—a veteran soldier who fought under Giuseppe Garibaldi during the Risorgimento—released the first “modern version” of Brunello di Montalcino that was aged for over a decade in large wood barrels.

By the end of World War II, Brunello di Montalcino had developed a reputation as one of Italy’s rarest wines. The only commercial producer recorded in government documents was the Biondi-Santi firm, which had declared only four vintages up to that point—1888, 1891, 1925, and 1945. The high price and prestige of these wines soon encouraged other producers to emulate Biondi-Santi’s success. By the 1960s there were 11 producers making Brunello, and in 1968 the region was granted Denominazione di Origine Controllata (DOC) status. By 1970 the number

of producers had more than doubled to 25, and by 1980 there were 53 producers. By the turn of the 21st century, there were nearly 200 producers of Brunello di Montalcino, mostly small farmers and family estates, producing nearly 330,000 cases a year.

Montalcino has one of the warmest and driest climates in Tuscany with the grapes in the area ripening up to a week earlier than in nearby Vino Nobile di Montepulciano and Chianti Classico. It is the most arid Tuscan DOCG. As with all of the Northern Hemisphere, the north-facing slopes receive fewer hours of sunlight and are generally cooler than the south-facing slopes. Thus, vineyards planted on the north-facing slopes ripen more slowly and tend to produce wines that are racier and more aromatic. Vineyards on the southern and western slopes receive more intense exposure to sunlight and more maritime winds which produces wines with more power and complexity. The top producers in the area have vineyards on both slopes, and make use of a blend of both styles.

Brunello di Montalcino is made 100% from Sangiovese. Tradition-

ally, the wine goes through an extended maceration period where color and flavor are extracted from the skins. Following fermentation the wine is then aged in oak. Traditionally, the wines are aged 3 years or more “in botte”—large Slavonian oak casks that impart little oak flavor and generally produce more austere wines. Some winemakers will use small French barrique which impart a more pronounced vanilla oak flavor. There is a middle ground where the wine is aged in small barrique for a short time and then spends a longer sojourn in the traditional botte.

Most producers will separate their production between a normale and riserva bottling. The normale bottles are released on the market 50 months after harvest and the riserva are released a year afterward. The current aging requirements were established in 1998 and dictate that Brunellos are to be aged in oak for 2 years and at least 4 months in a bottle before release. Winemakers who intentionally stray from these rules and regulations can possibly receive a conviction of commercial fraud accompanied by an imprisonment sentence of up to six years.





Classical Venice guided tour Doge's Palace & St. Mark's Basilica Cake and Coffee/Tea Break at Café Florian

The Doge's Palace and its adjoining prisons, together with St. Mark's Basilica, retain the true secrets to comprehend how this city built on swamps became one of the most enlightened cities in the western world. So you will begin your historical and artistic introduction to Venice at St. Mark's Square (Piazza S.Marco) and at the Doge's Palace (Palazzo Ducale).

The Doge's Palace was the former seat of government; as well as being the home of the 'Dogi' (Dukes), the elected ruler of Venice in the early centuries, it was the venue for its law courts, its civil administration and bureaucracy and —until its relocation across the Bridge of Sighs— the city jail.

First raised in the ninth century, the **Palazzo Ducale** was rebuilt many times thereafter, and it was with the construction of the Sala del Maggior Consiglio in 1340 that the present building really

took shape. Work continued until 1420, largely under the guidance of architect and sculptor Filippo Calendario. The new hall was built parallel to the waterfront. The new palace was enormously impressive. Huge walls of white limestone and pink marble were softened by porticos, finely wrought loggias, a crenellated roof and a series of balconies by Pier Paolo and Jacobello Dalle Masegne. The Palazzo Ducale is a superb example of Venetian Gothic architecture and even later vandalism didn't spoil it. The decoration is enormously elaborate and impressive. The 36 capitals on the lower colonnade of the building have carvings of beasts, flowers and representations of the months of the year. Didactic moral sculptures represent scenes such as the Judgement of Solomon, the Drunkenness of Noah and Adam and Eve with the Archangel Gabriel, and so on.

Saturday 23 February

9:00 am

duration: 4 hours approx

Tour 3



Classical Venice Tour

- Meeting in the Hilton Molino Stucky hall and departure by private GT boat to San Marco area, starting the tour with our expert guides.
- Entrance fees to the Doge's Palace, the Basilica and the Golden Pall are included in the tour rate.
- Pre-booked tickets with privilege "skip the queues" access to the Doge's Palace.
- Break at Caffè Florian included.
- The tour ends in St. Mark's area with free time.
- Independent return to hotel.

Dress-code: Casual.

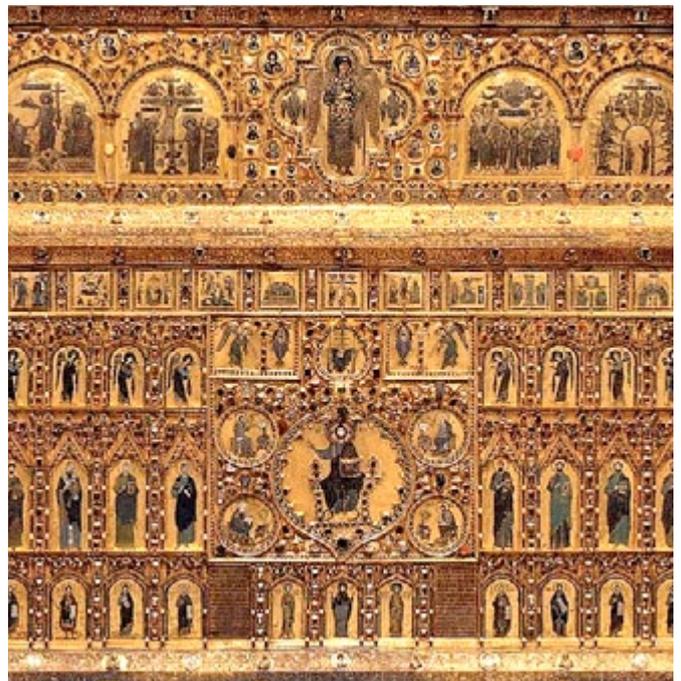




The St. Mark's Basilica – dark, mysterious and enriched with the spoils of conquest – is a unique blend of Eastern and Western influences. This oriental extravaganza, embellished over a period of six centuries with sparkling gold mosaics, marble and carvings, made a fitting location for the Ceremonies of the Most Serene Republic. It was here that the Doge was presented to the city following his election, that Heads of State, Popes, Princes and Ambassadors were received, and where sea

captains came to pray for protection before embarking on epic voyages.

Visiting the Basilica with our guide, you will have the opportunity to also visit the famous Pala d'Oro. Pala d'Oro (“Golden Pall” or “Golden Cloth”) is the high altar retablo of the St. Mark's Basilica in Venice. It is universally recognized as one of the most refined and accomplished works of Byzantine enamel, with both front and rear sides decorated.





Set under the arcades of the Procuratie Nuove in St. Mark's Square, Venice, Caffè Florian may rightfully claim to be one of the city's symbols. Opened on December 29th 1720 by Floriano Francesconi under the name "alla Venezia Trionfante", or Triumphant Venice, it soon became known by its patrons as "Florian's", the most famous "bottega da caffè" (café) of the day frequented by important people as D'annunzio, Goldoni or Casanova. This is the past, but despite that the Caffè Florian lives through the epochal changes, the depopulation, the disappearance of rituals

and habits, the turning economic and social values upside down that were symbol and memory of the Venetian society of the eighteenth century. Today Florian is the monument inserted in the contemporary reality. People don't sit here for a simple coffee but to plunge into a unique experience where you can breathe history, listen to the good music of the orchestra, be pampered by the excellent service on strictly silver trays and enjoy the view of one of the most important and beautiful square of the world: St. Mark's Square. Protect and preserve this rich artist and cultural heritage is the main objective of the company.

The brand Florian – Venezia 1720 is a concept made up by a wide range of gourmet, design and lifestyle products which symbolized the elegance, the quality and the exclusivity of "Made in Italy", with an eye towards modernity.

Caffè Florian



Between the visit of the Doge's Palace and that of the Basilica there will be a pleasant stop at the Caffè Florian for a coffee/cappuccino/tea and a cake selection.

- The tour will end in Piazza San Marco with free time.
- Independent return to the hotel.

In the afternoon: delivery of pre-booked carnival costumes in a reserved room of Hilton Molino Stucky



You have the opportunity to rent through us the costumes for the gala dinner. They will be provided by the prestigious **Atelier Pietro Longhi** in Venice that manufactures them according to tradition, with fine fabrics. "The correct definition of our products is historicals suits, dresses and accessories. Reproductions inspired by paintings we see in museums. Our fashion designers are Michelangelo, Raffaello, Boucher, Hogarth, David,

interpreted by mr. Briggis genius and creativity. All our creations are unique, as unique is the experience to see and wear them. Our customers are collectors, museums, incentive agencies, re-enactors".

Carnival Costumes



A few weeks before your arrival, you will be asked to fill out a form with your measurements so that we can select for you the most suitable costume.





Carnival Gala Dinner at Palazzo Zeno privately rented for us

Palazzo Zeno, near the Frari church, was built in the late fourteenth century by Carlo Zeno.

The fine gothic facade of the palazzo overlooking the canal of San Stin, has been preserved intact, and is surmounted by elegant obelisks dating from the seventeenth century.

The Zen family can be traced back to its very early origins having played a part in Venetian history ever since the time of the Partecipazio-Badoer; furthermore it provided the Serenissima with a Doge (Renier Zeno, 1253), as well as various ambassadors, senators

and cardinals. The Palazzo near the Frari underwent various alterations over the centuries the most important and far-reaching of which was the work of the architect Antonio Gasparri who was engaged by Alessandro Zeno. Alessandro, probably influenced by the splendors of the French court, decided to add a new wing to the antique palazzo, giving onto the courtyard. The interior decoration was renovated in a sumptuous manner. All the rooms of the palazzo, in fact,

are frescoed or decorated with stuccoes by the greatest artists of the period such as Antonio Pellegrini, Jacopo Guarana, Abbondio Stazio and Amigoni. Even at the end of eighteenth century, despite the end of the Venetian Republic (1797) and the severe economies crisis, the Zeno family began a project to redecorate some rooms of the new wing with ceilings frescoed by Giuseppe Borsato. The Zeno family still lives in the Palazzo.



Saturday 23 February

7:30 pm

Campiello Ca' Zen
San Polo 2580, Venezia.

7:00 pm - transfer by private water taxi.

• Return at the end of the dinner by a typical venetian *battello*, privately rented for us.

Dress-code: historical costume or dinner jackets/tuxedo with ribbons.





The Gala Dinner Will Be Prepared by the 1 Michelin starred Chef

Riccardo De Prà. The dinner will be in pairing with some wines of **Lunae Bosoni**, an award-winning Ligurian winery. That of the Hills of Luni is a young Doc, born in 1989.

Chef De Prà is the chef from Belluno who prepared the five-course meal during the wedding celebration of the American actor George Clooney with the Lebanese lawyer Amal Alamuddin at the Aman Resort in Venice (2014).

Chef Riccardo De Prà is known as one of Italy's most innovative chefs, which is likely why he was chosen for the Clooney-Alamuddin nuptials. Born in 1974 in Pieve d'Alpago, he learnt to cook from his father, Michelin-starred chef Enzo De Prà. The De Prà family has run an acclaimed restaurant in the Dolomites (Italy) for more than 90 years, Micheline starred restaurant for over 30 years.

While Riccardo De Prà took his early cookery cues from his father, he has travelled extensively to hone his skills (in particular in Great Britain, France, Spain, Japan and Holland). He was also interested in the chemical kitchen, following the seminars on the reactions and the chemical-physical characteristics of the food held by Harold McGee and Ferran Adrià, who stimulated new culinary techniques.

The experience made in Japan, in 2000, under the guidance of the master Chef Hiroisha Koyama was

fundamental for him: "For me it was an experience of purification", he recalls. In Japan he acquired sensitivity to the most subtle and delicate tastes typical of the Japanese cuisine.

He is consultant for various food and design businesses, cultural institutions, a prestigious resorts chain and he is professor at the University of Gastronomic Sciences of Pollenzo. He has also collaborated with Cinecittà Holding, the main European film festivals.

Characteristic of the De Prà kitchen is the great quality of the dishes ensured by the careful choice of raw materials that the same family produces. In addition to the livestock, which is selected and bred in the wild on the Alpago pastures, the family runs a small dairy and a vegetable garden from which the products used in the restaurant come from and which today is a real educational farm.

The dishes by Riccardo De Prà are as changeable as the seasons and always stimulating; he cleverly elaborates some of the regional classics that, being unstructured and reassembled, take on a new nature while keeping intact their typicality and their history.

That of the Hills of Luni is a young Doc, born in 1989

Liguria is a land where viticulture has ancient roots. A region bordered by sea and mountains, with a potential to be explored, where the Bosoni family carries on a quality viticulture, based on the respect for traditions, the valorization of native vines and the study of the characteristics of the subzones.

The Black Label '16 reconfirms the high qualitative value: the intense, fine and elegant body is full of beautiful citrus notes, of ripe white fruit that evolves to the candy. In the mouth there is harmony and great pleasure. Features that have earned him the Three Glasses in the Gambero Rosso Guide 2015 and 2018. The other labels of the winery have also won important prizes at international competitions.



The Great Schools of Venice: Scuola Grande di San Rocco & Scuola Grande di San Giovanni Evangelista

During the Serenissima Republic, the “Great Schools” were the chapter house and meeting place of the confraternities, whose duty it was to assist and help people, and in particular protect the rights of the members of their particular guild.

Each confraternity was located inside a palace richly built and decorated, dedicated to its patron saint who had to be the subject of all artworks committed to the most important artist of the time.

The Scuola Grande of San Rocco represents an important stage of 16th century Venetian art history: in 1564, in order to decorate the major Hall of the Albergo they announced a competition which was joined by the most renowned painters active in Venice in those times: Tintoretto, Paolo Veronese, Federico Zuccari, Giuseppe Salviati, Andrea Schiavone... and Tintoretto was the winner! Instead of preparing a sketch de-

picting *The Glory of St. Roch* for the judges like everyone else, he went ahead and finished a painting, secretly installing it in the ceiling of the Sala dell’Albergo off the second-floor hall. The judges were suitably impressed, and Tintoretto got the job (and, the following year, membership in the confraternity). Over the next 23 years, Tintoretto filled the scuola’s two floors with more than 50 amazing works, the largest collection of Tintoretto anywhere. The *Rest on the Flight into Egypt* on the ground floor is superb, but his masterpiece hangs in that tiny Sala dell’Albergo, a huge *Crocifissione* (Crucifixion) that ranks among the greatest and most moving works in the history of Venetian art.

Tintoretto was a devout, unworldly man who traveled beyond Venice only once. His epic canvases are filled with phantasmagoric light and mystical spirituality. Among the eight paintings downstairs, each depicting a scene from the

New Testament, the most noteworthy is *La Strage degli Innocenti* (The Slaughter of the Innocents), so full of dramatic urgency and energy the figures seem almost to tumble from the frame. Although dark by nature of the painter’s brush, the works were restored in the 1970s. There are a few Tiepolos among the paintings, as well as a solitary work by Titian.

Sunday 24 February

9:40 am

duration: 3 hours approx

Tour 4

The Great Schools

This tour, focused on the Venetian artists and the two main Great Schools of Venice, starts from Hilton Molino Stucky (with the boat transfer to this city area) and ends at the Vecio Fritolin restaurant. For those not joining the farewell lunch, independent return to the hotel.

Dress-code: Casual.





The complex of the Scuola Grande di San Giovanni Evangelista still retains all the original architectural features of the splendid, rich charitable institutions of the Venetian confraternities.

The building housing the Scuola Grande di San Giovanni Evangelista was completed in mid-15th century. The school was further endowed with wonderful paintings by Domenico Tintoretto, Palma il Giovane, Vittore Carpaccio and Giovanni Bellini that even today decorate the rooms.

The Scuola Grande San Giovanni Evangelista, founded in 1261 at the church of Sant'Apollinare (Sant'Apollinare), moved to the Contrada San Stin in 1301, renting some rooms owned by the Badoer family on the upper floor of a hospice for needy, elderly women next to the church. The Scuola was also allowed to conduct its own religious rites in the church, under the patronage of the Badoer.

The rented rooms were renovated. Two inscriptions under the re-

lief in the Campiello della Scuola, with the brothers kneeling before St John, proclaim that the works were started in 1349 and completed in 1354.

The importance of the Scuola in the city having increased over the fifteenth century, partly due to the donation of the relic of the Holy Cross in 1369 by Philippe de Mezières, grand chancellor of the kingdom of Cyprus, it decided to buy not only the rooms rented from the Badoer family but also the hospice and renovated these (1414 – 1420) to create premises more in keeping with its greater needs.

A precious, Gothic reliquary in rock crystal and gilt silver was made for the relic. Two pictorial cycles were commissioned in 1420 from Jacopo Bellini, but they were soon ruined and in the last decade of the century Gentile Bellini, Jacopo's son, and his assistants began work on the 'Miracles of the Relic of the Cross' to replace the previous ones. In 1454 the Scuola was enriched with the lateral facade in

Flamboyant Gothic style and, with works carried out from 1478 to 1481, also with the marble septum in the entrance courtyard, by Pietro Lombardo.

The doorway is crowned by a large lunette with an eagle, symbol of San Giovanni Evangelista. In 1498 the Chapter of the Scuola decided to build a new staircase and engaged Mauro Codussi to design it.

The Albergo was completed in the early 1540s with inlaid wooden dossals and bas reliefs; in these same years Titian and his workshop completed the series of paintings for the ceiling of the same room. The 'Vision of St John the Evangelist' is now in the National Gallery of Art in Washington while the workshop works (putti, grotesques, symbols of the evangelists) are in the Gallerie dell'Accademia. Jacopo Palma Giovane was engaged to paint four big 'Episodes of the Apocalypse' to cover the walls of the Albergo at the end of the century.



The Scuola was the object of only a few works in the seventeenth century, but in the following one, thanks to a large bequest, new works were carried out involving the entire upper floor. The architect Giorgio Massari had the ceiling of the San Giovanni Room (Chapter Room) raised by five metres starting from 1727, completely rebuilding the wall structures and opening up twelve big oval windows to give light to the room. The big statue of St John the Evangelist (1732-1733), placed on the altar of the Chapter Room, was commissioned from the sculptor Giovanni Maria Morlaiter in these years. The magnificent coloured marble paving in this Room is also by Massari, an absolute masterpiece installed in 1752. Restoration works were also carried out in the Oratory of the Cross. Giuseppe Angeli painted the big central ceiling canvas in 1761. A few years later, on 12 May 1797,

the thousand-year-old Republic of Venice came to an end. The Scuola Grande was closed by Napoleonic decree of 15 April 1806 and the property partly taken into state ownership and partly sold. The rooms were reduced to storage space and state deposits. The big paintings in the Oratory depicting the Miracles of the Cross by Gentile Bellini, Vittore Carpaccio and others were expropriated; taken into state ownership, they fortunately remained in Venice and can now be seen at the Gallerie dell'Accademia. When the Austrians took over from the French, they actually planned to demolish the Scuola building and even to take the paving of the San Giovanni Room to Austria. Fortunately, in 1856 the Friuli building entrepreneur Gaspare Biondetti Crovato, with the aid of a group of Venetians who raised the necessary funding, bought the Scuola from the Austrian state. A

Mutual Aid Society of the Building Trades was set up in the Scuola Grande, with the aims of restoring and maintaining the Scuola Grande building, helping members in difficulty and taking up what had been the aims of the brotherhood in the previous centuries. Since then the brotherhood has resumed its work. Along with the members engaged in the building trades, other people were later also admitted as members with a commitment to pursue the aims of the brotherhood. In 1931 the Scuola was raised to being an arch-brotherhood by Pope Pius XI. The reliquary of the Cross, which by Napoleonic decree should have been taken to the Mint to be melted down, was redeemed by the last Guardian Grande, in office at the time of the Napoleonic edicts, Giovanni Andrighetti. His heirs returned it to the Scuola through the Patriarch of Venice, Cardinal Pietro La Fontaine.



Farewell Lunch At Vecio Fritolin Restaurant

affiliated to the Chaîne des Rôtisseurs

Vecio Fritolin is located on a tiny side street in Santa Croce district, the heart of Venice, a few steps from Rialto and from the collection of art places that make the city an open-air museum.

The restaurant takes its name from the ancient 'fritolin', the places where, since the 1700s, the people bought freshly fried fish, served in the typical "yellow" paper.

It is precisely the tradition that characterizes the local cuisine, typical of Venice, but revisited and enriched with creativity and lightness. This 18th-century restaurant's warm and cosy atmosphere, with exposed beams to ceilings and wrought-iron lanterns, forms the backdrop for a traditional style of food and wine, in a dialogue between past and present. Beautifully prepared, exceptionally fresh ingredients tell the stories of the exciting Venetian cuisine that's so very alive and full of surprises.

On the tables set with white-white

tablecloth, some elegant Murano red details stand out. Right here, on the table, is a sparkling cuisine that tastes of season, genuineness and actualization.

The two female souls of the restaurant are the patronne Irina Freguia and the Chef Najada Frasheri, young and appreciated member of the Chaîne des Rôtisseurs, who - arrived in Venice last summer - is already perfectly integrated into her new kitchen.

Najada, a truly passionate Chef, arrives at Vecio Fritolin after several experiences in Umbria, Emilia Romagna and Veneto and after a break in Albania, his native land, where she also received the title of Ambassador of the Albanian Culinary Association "Shum" and where she specialized in vacuum technique, collaborating with the multinational Orved SpA.

Today Najada joins Irina in her main project, that of serving with courtesy a quality cuisine in a refined but familiar environment.



Sunday 24 February

12:30 pm



Calle Regina, 2262 - 30135

Rialto, Venice.

Dress-code: Casual.



Chaîne des Rôtisseurs - VENICE, FEBRUARY 21-24 2019



Hotel Accomodation

Hilton Molino Stucky Venice*****

We have reserved favorable rates to the members and friends of the Chaîne des Rôtisseurs at the Hilton Molino Stucky Venice*****

Molino Stucky started life as a flourmill owned by Giovanni Stucky. Dating back to 1895, 1500 people worked at the mill, producing 50 tonnes of flour each day. Trading wheat, flour and pasta internationally, Giovanni became the richest man in Venice. Sadly, his

reign ended in 1910 when he was murdered by a former employee. From 1955, the mill was left derelict before its grand opening as a luxury hotel in 2007 with many of the building's original features still on show.

Nowadays Hilton Molino Stucky

Venice is Venice's largest hotel with a choice of dining options and the city's only rooftop terrace. It is considered a modern Venetian Masterpiece. A short, five-minute boat ride from the heart of Venice it offers breathtaking views over the city.



• Rates starting from €189,00 per Guestroom double room per night, including VAT and breakfast for a limited number of rooms.

• Early booking rates till November 20th, 2018.

• Find out the best rates for other room categories by contacting us.

• For Chaîne members booking through us the shuttle service Hilton- Zattere-San Marco and the in-room Wi-Fi are free of charge.

• If you are a **HH member**, contact us to find out the best rates reserved to you.





The hotel's rooms and suites feature contemporary furnishings, elegant furniture, air conditioning, a 40-inch flat-screen TV, a seating area, a work desk, a safe, an alarm clock with mp3 connection, WiFi connection (surcharge), a marble

bathroom with bathroom amenities and hairdryer, iron and ironing board, minibar, kettle and coffee maker. Some rooms have city and canal views, others overlook the internal courtyard. The hotel offers various stylish restaurants

and a rooftop bar with great views of Venice. The wellness center includes a sauna, a hot tub and a Turkish bath. A fitness center is also available. The hotel reception is open 24 hours a day and 24-hour room service is available.



Guest Room

Comfortable rooms with a surface starting from 23sqm with king or twin beds and a desk.



Deluxe rooms with view

Choosing a Deluxe Room with view (with two twin beds or one king bed) you will enjoy a more spacious room (from 25 sqm) and an enchanting view of the Giudecca Canal.



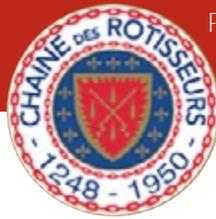
Executive rooms with view

Executive Rooms (with king or two twin beds) overlooking the Island and the Giudecca Canal. Surface starting from 30 square meters.

With the choice of an **Executive room**, guests will get brand bathroom amenities and are granted of exclusive access to the hotel's Executive Lounge, with com-

plimentary snacks and drinks all day long (every day starting at 7 am until 9 pm. Executive breakfast every day from 7 am to 10 am).





First Name*..... Last Name*.....

Gender: M F Date of Birth*..... Place of Birth*.....

Address*..... ZIP Code*.....

City*..... Country.....

Type of ID document..... Number.....

Expiry Date..... Nationality.....

Telephone..... E-mail*.....

Chaîne Rank*..... Bailliage*.....

Languages Spoken: Italian English German French Other.....

Language knowledge level**

Personal dietary restrictions***.....

Guest:

First Name*..... Last Name*.....

Gender: M F Date of Birth*..... Place of Birth*.....

Type of ID document..... Number.....

Expiry Date..... Nationality.....

Telephone..... E-mail*.....

Chaîne Rank*..... Bailliage*.....

Languages Spoken: Italian English German French Other.....

Language knowledge level**

Personal dietary restrictions***.....

NOTES.....

Data marked with * are required. The others are optional for registration but should be notified during the check-in at the hotel, along with the presentation of a valid identity document.

** Please, write for each language your level of knowledge from 0 to 10.

Ranking indicates: 0 for languages you do not know at all and 10 for your native language.

*** Please, write down your allergies, intolerance or dietary restrictions or any special request.





Events		PER GUEST	GUESTS NUMBER	TOTAL
Thursday February 21 2019	Tour 1: Guided Visit at La Fenice Theater + Break for a Chocolate/Tea/Coffee in its Sale Apollinee	€ 85,00		
	Amarone wine tasting and welcome dinner: Aromi, Baccaromi, Amaroni & Catenacci at Hilton M.S. <i>Dress-code: dark suits/gowns + ruban</i>	€ 140,00		
Friday February 22 2019	Tour 2: Guided Visit at the Lagoon Islands, with Lunch <i>Dress-code: Casual.</i>	€ 105,00		
	Return transfer for dinner	€ 15,00		
	Brunello di Montalcino Wine Tasting & Dinner at Antico Pignolo Restaurant - Affiliated To Chaîne Des Rôtisseurs - <i>Dress-code: dark suits/gowns + ruban</i>	€ 145,00		
Saturday February 23 2019	Tour 3: "Classical Venice" Guided Tour + Cake and Coffee/ Tea Break at Café Florian - Dress-code: Casual.	€ 88,00		
	Historical costume Rental for the Gala Dinner delivery and collection at Hilton Molino Stucky	€ 210,00	M F	
	Venetian Cape and Mantle Rental + mask as an alternative to the complete costume	€ 80,00	M F	
	Wig Rental	€ 55,00	M F	
	Return transfer for Gala Dinner	€ 35,00		
	Carnival Gala Dinner by Chef Riccardo De Prà (1 Michelin star) at Zeno Palace <i>Dress-code: historical costume or dinner jackets/tuxedo with ruban</i>	€ 340,00		
Sunday February 24 2019	Tour 4: The Great Schools of Venice <i>Dress-code: Casual.</i>	€ 52,00		
	Farewell Lunch at Vecio Fritolino Restaurant <i>Dress-code: casual + ruban.</i>	€ 75,00		

Events **Total €:** _____

Accommodation - Hotel Hilton Molino Stucky

Address: Giudecca, 810, Venice

CHECK-IN
DATE

CHECK-OUT
DATE

The rates given are valid for stays of 2 consecutive nights from February 21, 2019.

	NUMBER OF NIGHTS	PER ROOM EACH NIGHT	N. ROOMS	TOTAL
Double room Hilton Guest Room (up to 2 guests) Breakfast included. Early booking rate, valid until November, 30 2018 according to hotel availability. If you are a HH member, contact us to find out the best rates reserved to you.		€ 189,00 VAT and breakfast included		

On Request

Please contact Clementson Travel Office to get rates for different types of room or longer stays.

<input type="checkbox"/> Deluxe Room with view				
<input type="checkbox"/> Executive Room with view				

Other: _____

Accommodation **Total €:** _____





Private Transfers

Arrival Date:	Transfer from Marco Polo Airport in Venice (VCE) to Hotel Hilton Molino Stucky . Including meet and greet with the driver at the Arrivals and private Shuttle service from Arrivals Terminal to the pier (distance ≈ 1 km on foot).	€ 170,00 Up to 4 pax with 6 bags in total €30 night transfer charge (8.30pm to 7.30am)
Pax N.:		

Flight Details:

Departure date:	Transfer from Hotel Hilton Molino Stucky to the pier of Marco Polo Airport in Venice (VCE)	€. 130,00 Up to 4 pax with 6 bags in total €. 10,00 Night supplement for pick-up from 10:00 PM to 07:00 AM (pick-up about 3 hours prior to the flight departure)
Pax N.:		

Flight Details:

Private Transfers **Total €:** _____

Grand Total (Events + Accomodation + Transfers) **€:** _____

Information pursuant to Article 13 of European Regulation 2016/679

Personal data communicated to the Data Controller will be treated with correctness and transparency for lawful purposes and protecting the privacy and rights of the customer in compliance with the Community legislation on the protection of personal data (EU Regulation 2016/679).

The treatments will be carried out with the following purposes and methods:

Data Controller

In accordance with the privacy legislation in force (Art.13 of European Regulation 2016/679 "GDPR"), the Data Controller is the company Clementson Travel Office s.r.l., Castello 5313, 30122 Venezia, email: info@clementson.it (for the correspondence regarding the data processing, please, write as object of the email: PRIVACY REQUEST).

Type of Data Processed

The Data Controller will process the personal data communicated by the Customer (name, surname, address, citizenship, date and place of birth, social security number, identity document, email, phone/mobile number, payment data) in the pre-contractual and contractual context for the purposes indicated in this statement. There is the possibility, in specific cases (eg following a request for cancellation of a trip sent by the Customer) that the Data Controller needs to process sensitive and/or particular data (eg medical certifications).

Purposes and Lawful Basis of Processing

The data are processed by the Data Controller for the following purposes:

- to allow the Data Controller to respond to any requests for information and/or estimation sent by the Customer in the pre-contractual premises (legal basis: execution of the contract for which the Data Subject is a party);
- to allow the Data Controller to process a request for the booking/purchase of a service from the Customer and all related and consequent activities (legal basis: execution of the contract for which the Data Subject is a party);
- to allow the Data Controller to comply with legal and accounting obligations (legal basis: compliance with legal obligations);
- subject to specific and distinct consent given by the Customer to allow the Data Controller to send him periodically his newsletter (legal basis: consent of the Data Subject party)

Type Of Data Processed

The data that will be processed are those described under Section 2, including data strictly necessary for the purposes indicated in the previous section.

Data Recipient and Eventual Categories of Data Recipients

Data communicated by the customer will be accessible to:

- employees and collaborators of the Controller;
- companies (airlines, railway companies, shipping companies, photographic agencies, events agencies, etc.) with commercial relations relating to the Controller activity;
- Competent administrative offices;
- Companies in charge of providing assistance to the information systems of the Data Controller (computer network, website, etc.);
- professional firms providing for the fulfillment of obligations in administrative, accounting, tax, legal, etc. on behalf of the Data Controller;

The list of the aforementioned subjects, who will be identified as external processors, will be updated constantly by the Data Controller and will be made available to any Data Subject requesting.

The data listed at point 2 will not be disseminated and will be treated with organizational and logical methods related to the aforementioned purposes.

- Methods of Data Processing.

The processing of data by the competent corporate structures will take place through appropriate tools to ensure security and confidentiality and can be carried out, as well as with analogical tools, also through automated tools (both IT and telematics tools) to store, manage and transmit data themselves.

The treatment and storage of personal data will be carried out on servers located within the EU, in the headquarters of the Data Controller and /or third-party companies in charge and no transfer will be made of them outside the European Union.

Data Retention Policy

Personal data communicated by the customer, object of treatment for the above purposes, will be retained until the end of the pre-contractual negotiations and, in case of good end of the aforementioned negotiations, for the duration of the contract and, afterwards, for the duration of 10 years as required by the Civil Code on the conservation of correspondence and by the law on the conservation of fiscal documents.

In case of assent given by the Customer, his e-mail address will be retained for the purposes described in point 3c) for the period of 60 months in order to allow the Data Controller to send the Client communications relating to the initiatives / activities he organizes.

Rights Of Data Subjects

In its quality of Subject, the Customer has the possibility to exercise specific rights:

- to access personal data concerning him or her (once he/she has received confirmation that his/her data are subjected to treatment by the Data Controller);
- of rectification and integration of data pertaining to him or her;
- to obtain the erasure of the data pertaining to him or her;
- to obtain the processing treatment restriction of the data pertaining to him or her;
- to receive the data communicated to the Data Controller in a structured format of common use, so that they can be sent to another Data Controller;
- to object to the processing of his/her personal data if there are reasons related to his personal circumstances;
- not to be subjected to an automated decision-making process, including profiling, which produces legal effects concerning him/her;
- to obtain communication in the event that his/her data are subject to a serious violation;
- to withdraw the consent at any time;
- to lodge a complaint with a supervisory authority (Data Protection Authority).

The above rights can be exercised by sending a request without a formal procedure to the Data Controller at the address reported in Art.1.

- Nature of providing data and consequences of refusing to answer.

The communication of data for the above purposes is necessary and mandatory; in fact, in the absence of the aforementioned data, it will not be possible to proceed with the provision of the services described in points 3a) and 3b).

The consent to the use of the email for the period of 60 months is optional. The Customer can therefore decide not to give such consent or to revoke the consent given, according to the procedures set out in point 8i), without prejudice to the lawfulness of the treatment based on the consent given prior to the revocation.

I declare I have received information pursuant to Art. 13 of European Regulation 2016/679 by CLEMENTSON T.O. s.r.l.

Name and Surname: _____

Signature: _____

Name and Surname: _____

Signature: _____

I give my consent to receive the newsletter in the terms described in the information.

Signature: _____

Signature: _____ **Date** ____/____/____

A signature for each participant is needed



Payments

Before making the payment, please verify the availability of the selected hotel, restaurants/locations and tours, sending an email or a fax with your registration form filled out at Clementson Travel Office by email at info@clementson.it or by fax at +39 041 5231203, with the object "Carnevale del Gusto 2019 - Venice".

Once received the confirmation of your program from Clementson Travel Office, please make the full payment within 3 days.

Payment must be made exclusively by bank transfer at the following account, specifying the names of the participants:

IBAN number: IT66 L030 6902 1071 0000 0002 415

BIC: BCITITMM

Beneficiary: CLEMENTSON TRAVEL OFFICE S.R.L.

Bank account at: Banca Intesa San Paolo - Filiale di Venezia Mercerie (San Marco, 725 30124 Venezia)

ALL BANK CHARGES RELATING YOUR BANK TRANSFER (BOTH THE ORIGINATOR'S BANK CHARGES AND THOSE OF BENEFICIARY'S BANK) IS ASSUMED BY THE PAYER, so that the amount transferred is net of expenses. Motive: "Carnevale del Gusto 2019 - Venice" + NAME OF THE PARTICIPANTS

General Terms & Conditions

Registrations will close on **January 15, 2019**. If maximum numbers are not attained, Clementson may decide, at its sole discretion, whether or not to accept any further bookings after the deadlines.

All the rates on this form and the annexes will be updated without notice from the organization, for any changes to VAT rates or taxes or finally for the introduction of any new taxes required by law.

In case of full cancellation for the event at any time, the Organization will withhold €50,00 for each participant in addition to any other penalties provided for in the following articles and eventual bank fees for the refund.

The reservation will be confirmed upon receipt of full payment for the services booked by each participant.

The cancellation fee for the Gala Dinner (on the 23rd of February 2019) is fixed as it follows:

- There are no penalties for cancellations notified up to the 20th of December 2018.
- 20% of the amount for cancellations made from the 21th of December 2018 and the 15th of January 2019.
- 50% of the amount for cancellations made from the 16th of January 2019 and the 04th of February 2019.
- 100% of the amount for cancellations made from the 5th of February 2019.

The cancellation fee for any lunch and the dinner on the 21st and 22nd of February 2019 is fixed as follows:

- There are no penalties for cancellations notified up to the 28th of January 2019.
- 30% of the amount for cancellations made from the 29th of January 2019 and the 8th of February 2019.
- 100% of the amount for cancellations made from the 9th of February 2019.

In case of adverse weather conditions and exceptional events, Clementson could change the program in its sole discretion.

Excursions Terms & Conditions

The reservation will be reconfirmed upon receipt of full payment for the services booked by each participant.

For several excursions there is a minimum number of persons required, and sometimes a maximum number, of participants. Failure to meet minimum numbers of participants, or in case of adverse weather conditions, force majeure and unforeseen events, can cause the cancellation of one or more excursions; in this case the organization will provide alternative proposals or a full reimbursement of the excursions booked through us.

The cancellation fee for all tours is:

- 50% for cancellation received between the 23th of January and the 5th of February 2019.
- 100% from February 6th, 2019.

Hotel Terms & Conditions

Hotel reservations will be confirmed only upon receipt of payment corresponding to the entire cost of the stay.

- There are no penalties for cancellations or reductions of stay notified no later than the 16th of November 2018;
- There will be a penalty of 20% for any cancellation or reduction of stay between the 17th of November 2018 and the 17th of December 2018.
- There will be a penalty of 40% for any cancellation or reduction of stay between the 18th of December 2018 and the 30th of December 2018.
- There will be a penalty of 60% for any cancellation or reduction of stay between the 31st of December 2018 and the 14th of January 2019.
- There will be a penalty of 80% for any cancellation or reduction of stay between the 15th of January 2018 and the 01st of February 2019.
- There will be a penalty of 100% for any cancellation or reduction of stay notified from the 2nd of February 2019.

Hotel "early booking rate" for Guestroom double rooms will be valid for bookings received up to November, 30 2018; after this date for any further request

our office will apply individual tariffs for each case based on hotel availability; this means we cannot guarantee contracted rates and availability after the November, 20 2018.

The rates given hereunder are valid for stays of 2 consecutive nights from February 21, 2019. Any request for different dates, room types and stays will be quoted separately from our office upon receipt of such requests.

All prices include VAT and breakfast.

Any extras (telephone, mini bar, restaurant, laundry, taxes, etc.) will be charged to the participant on the spot and must be paid directly to the hotel at the check-out.

Prices do NOT include the City tax (€5,00 per person per night) payable by all guest at check-out. Venice City tax levies may be subject to change without notice. Check - in is guaranteed from 03.00 pm and check - out is by 12:00 am.

Conditions for Costume and Wig Rental

Costumes, accessories and wigs previously ordered through us will be delivered at the Hilton Hotel on the 23rd of February 2019; they should be returned at the hotel Reception on Sunday morning (on the 24th of February 2019). For the rental you must produce a valid credit card with an expiry date after the due check-out date.

You will return the costume, accessories and wig in the same condition as they were provided at the start of the rental. You are responsible for any repair or refurbishment costs that will be charged on your credit card, by exempting Clementson T.O. and Chaîne des Rôtisseurs from any liability.

You will be responsible for personally check the status of the costume upon the withdrawal from the reception and to denounce, prior to use, any damage already present.

A few weeks prior to arrival, we will send you a form to fill in with your sizes, so that our Atelier can prepare a suitable dress for you; contemporary we will ask you a valid credit card.

Information to the Guests

For each information, in case you need a longer stay, different types of room, or for any additional service, please contact Clementson Travel Office in Venice at info@clementson.it or at the fax number +39 041 5231203, and mention in the object "Carnevale del Gusto 2019"



info@clementson.it > send mail

Ph.: +39 041 5200466 • Fax: +39 041 5231203

By signing this agreement I, the undersigned, accept the above conditions and I expressly authorize the taking of one or more photographs (taking, editing, recording, scanning) representing me.

Reproduction, dissemination and publication, by any means and on any medium (paper, electronic, ...), of one or more photographs representing me in the contexts strictly stated: o Publication on-line on the website of the Chaîne des Rôtisseurs or the social networks of this association, o Illustration of press articles, o Any external communication (brochures, presentation, ...) and internal (newsletter, e-News, ...) related to the Chaîne des Rôtisseurs. This authorization is given without limitation in time.

It is acknowledged that everyone has an exclusive right to his/her image and the use that is made of it.

Also, I note that in the absence of agreement on my part within the framework of this authorization, my image cannot be the object of any editing, use or circulation. Following acceptance of my participation, I acknowledge the conditions related to my participation, namely:

- The confirmation of the eligibility of my image for dissemination of the Bailliage di Venezia, as well as the international Chaîne des Rôtisseurs;
- The cancellation and refund procedure as confirmed in the Registration Form.

Name and Surname: _____

Signature: _____

Name and Surname: _____

Signature: _____

A signature for each participant is needed

Date ____/____/____





Schedule

click on title to go to the event page

Thursday 21
February

Tour 1: **Guided Visit at La Fenice Theater**
+ Break for a Chocolate/Tea/Coffee in its Sale Apollinee

Amarone wine tasting and welcome dinner: Aromi, Baccaromi, Amaroni & Catenacci

Amarone della Valpolicella wine tasting and dinner

Friday 22
February

Tour 2: **Guided Visit at the Lagoon Islands, with Lunch**

Brunello di Montalcino

Wine Tasting & Dinner at Antico Pignolo Restaurant

Affiliated To Chaîne Des Rôtisseurs

Saturday 23
February

Tour 3: **"Classical Venice" Guided Tour**
+ Cake and Coffee/Tea Break at Café Florian

Carnival Gala Dinner by Chef Riccardo De Prà
(1 Michelin star) at Zeno Palace

Sunday 24
February

Tour 4: **The Great Schools of Venice**

Farewell Lunch at Vecio Fritolino Restaurant

