



HOTEL
GABRIELLI
★★★★

OPERA GALA DINNER:

- The great Italian music for the elegant gala dinner at Gabrielli Restaurant -

Saturday 22nd February Lachic Venise presents, in partnership with the singers and artists of the Rialto Ensemble and the artisan mask workshop "Ca'

Macana", the Gala Dinner of the 2020 Carnival at the elegant Gabrielli Restaurant.

The party program includes:

18:30: check in at the hotel reception where our staff will introduce guests to the evening that will be held on the noble floor.

19:00 : aperitif on the noble floor: the audience will be involved by music and always new entertainment , by our exclusive venetian artists, The staff will involve all the guests in a lesson of minuet and other gallant dances for an unforgettable fun.

20:00 : the evening comes alive with the sumptuous dinner served in the elegant restaurant room where, between courses and the other, opera singers and dancers will take turns giving life to the most famous and amusing operatic arias.

22:30 : the dessert will be served accompanied by the magnificent and famous notes of “La Traviata” , and all the artists will invite the guests to dance the waltz

23:30 : end of the evening.

IMPORTANT INFORMATIONS:

prices:

€ 230.00 - dinner ticket

€ 290.00 - superior ticket dinner: special menu with dedicated room and entertainment, Ca' Macana mask included.

Dress code : compulsory participation in carnival costumes or in elegant dress with mask.

CANCELLATION POLICIES: Once the booking is confirmed, there will be no refunds. Due to the high number of requests for the event, we are forced to establish very strict cancellation policies, which do not provide for any refund in case of cancellation.

Menu:

Welcome cocktail served in the noble hall of Palazzo ‘Gabrielli’ with Prosecco, Classic Spritz, Green Spritz P31, Bellini and non-alcoholic fruit all accompanied by the classic Cicchetti Veneziani (finger food) served in passing.

*Seared black sesame tuna on a golden onion cream and kataifi paste
Saffron lime risotto and raw red prawns from Mazzara del Vallo
Seabass turban with potato and green courgette cream*

At the end of the dinner:

Buffet of typical carnival sweets, tiramisu and fresh fruit
(wine, water and coffee included)

On request vegan and gluten free menu