



SORRENTO

MAY 5/8, 2016



48^o GRAND CHAPITRE D'ITALIE - CHAÎNE DES RÔTISSEURS



Here where the sea sparkles...

Here where the sea sparkles...



the Sorrentine Peninsula



The **Peninsula of Sorrento** with its terrace gardens, mountains steep cliffs and amazing villas has been attracting visitors from all over the world for 200 years. The best-known town on the Sorrentine Peninsula is Sorrento, which, situated in a gorgeous location, rises on white steep cliffs of Tufa.

The small fishing harbour of Marina Grande is especially beautiful during spring, where one can sense the naturalness of Sorrento. The park of the Villa Comunale offers a fantastic view across the Bay of Naples and Mount Vesuvius.

Sorrento and the Amalfi coast are well known for its splendid big aromatic lemons, cultivated in fragrant gardens and growing to a considerable size due to the mild climate.

Typical products from Sorrento

are produced with these “Limoni”: Limoncello, a very tasty lemon liqueur, lemon chocolate, colorful ceramic articles with lemon motives or lemon soap.

Among the typical culinary delights are, of course, pizza, Gnocchi alla Sorrentina (gnocchi with mozzarella and tomato sauce au gratin), mozzarella made into braids, the pear-shaped cheese Provolone del Monaco, and handmade ice cream in numerous flavours.

Sorrento is also very popular due to its good location as starting point to all the important surrounding sights.

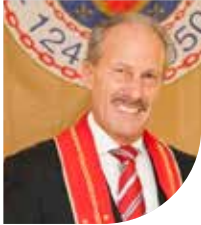
The summit of the peninsula of Sorrento is only about 5 km away from Capri, which can be easily reached from the Harbour Marina Piccola. Also Ischia and Procida, of which the silhouettes can be seen on clear days, can be reached very quickly per speedboat.

Sorrento is also the terminus of the Circumvesuviana, a small train with its start in Naples.

Also the smaller towns and fishing villages on the Sorrentine Peninsula are fascinating.

The towns Sant’Agata sui due Golfi (390m above sea level) and Vico Equense are popular destinations for hikers. Since the mid-19th century, visitors come to Sant’Agata to enjoy the healthy climate, beautiful landscape, and the hospitality of the people. Nature lovers like to travel to Vico Equense, whose quarter Ticciano is situated in the midst of green hills high above the sea, and behind which rises the impressive Fauto Mountain (1400m). The old fishing village Meta di Sorrento is renowned because it has the only larger beach of the Sorrentine Peninsula.

All this makes Sorrento a unique destination; so we expect many of you in Sorrento!



My dear friends,
I express my deepest thanks to Piervittorio and to the whole local section of the Chaîne for having organized this event so well and for having provided us with the wonderful opportunity to meet all together in an enchanting place like Sorrento and the amalfitana coast.

All of us here share the impression of living an amazing dream, just a few steps away from the rocks of the sirens who had tried to lure Ulysses, and in a location that in the antiquity was thought to have been founded by Liparos, king of the mythical Ausonians and the grandson of Ulysses and the goddess Circe, when his nostalgia brought him back to this beautiful land. In fact, here, right now, we feel as if we have gone back to the time of Homer, and this is not a coincidence: allow me to read you a few verses of the Odyssey, which portray the meeting of guests at a symposium as a unique opportunity for spiritual and emotional communion; verses in which us members of the Chaîne can still identify with nowadays (Odyssey, book IX, vv.5-10):

"And I tell you that there is no more amiable moment than when joy possesses a whole people, and banqueters in the halls listen to a minstrel as they sit next to each other, and tables are laden with bread and meat, and the cup-bearer draws wine from the bowl and bears it round and pours it into the cups. This seems to me in the depth of my heart the greatest thing there is".

Like you, dear Piervittorio, we also feel as if we were in a fairy-tale in this land of fantastic beauty and where Homer's spirit is very much alive. In order to describe the beauty of this location effectively, it is best to turn to another great author, who is particularly dear to me given how German culture has influenced me through my mother and my wife; Johann Wolfgang Goethe wrote in 1786 in his "Italian Journey":

"Now that my mind is stored with images of all these coasts and promontories, gulfs and bays, islands and headlands, rocky cliffs and sandy beaches, wooden hills and gentle pastures, fertile fields, flower gardens, tended trees, festooned vines, mountains wreathed in clouds and the all-encircling sea with its ever-changing colours and moods, for the first time the Odyssey has become a living truth to me".

But we want to praise not only the extraordinary beauty, the exquisite climate of this land and all the glorious culinary traditions that have continued throughout thousands of years. We also want to underline that such a paradise could not exist without the abilities of its inhabitants, their customs and their energy, as already Pliny the Elder had pointed out 2000 years ago. We therefore want to express our deepest gratitude to Piervittorio and all the people who have contributed to this 48th Chapitre of the Chaîne, which will certainly remain one of the most inspiring and memorable events.

Roberto Zanghi - *Bailli Délégué d'Italie*



For a long time, I have had a growing wish to host one of the prestigious chapters of the Chaîne des Rotisseurs, in my own region.

And here with the 48th Grand Chapitre D'Italie, my dream is materialising, and I find myself more engaged with my genuine enthusiasm and wish to share with you, the fantastic feeling of well-being which my region offers to those who live here and those who visit it.

Here, one's eyes are never tired of admiring, one's mind is never tired of fantasising, and one's palate is never tired of tasting and retasting dishes which are both old and forever new.

Even time stands still in these breathtaking settings, these stunning landscapes which make you want to stop and enjoy them, to lose oneself in the wondrous panorama, perfumed by the plants and vines, caught between mythology and history.

I am not exaggerating when I say that crossing the coastline roads suspended between sky and sea, you enter into a fantastic dimension, where each place has a story to tell: the story of the bell of Punta Campanella, the Myth of the Duchess of Amalfi, the legend of Montepertuso, the story of the relics of San Pantaleone from Ravello and then, still, the myth of the Sirens, the miracle of Sant'Antonino, the legend of the ghost of Regina Giovanna I d'Angiò, who is still present in the towers of the Giusso castle.

It is not easy to find such a gem which unites art, beauty, culture, poetry and gastronomical knowledge. This is why the Sorrentine Peninsula and the Amalfi Coast represented, through the centuries and still today, for so many illustrious names - such as Goethe, Giuseppe Verdi, George Byron, Igor Stravinskij, Friedrich Nietzsche, Arturo Toscanini, Enrico Caruso, Matilde Serao, Greta Garbo, Winston Churchill, Virginia Woolf, Lucio Dalla and others - along with the magnificent ordinary folk, a place for a holiday in paradise and, at the same time, a permanent source of inspiration.

In the planning of the itinerary of the Chapitre, I have tried to interpret the wishes and expectations of everyone, suggesting some of the some of the most enchanting places of our land (Sorrento, Capri, Positano, Massa Lubrense, Vico Equense). Finally, I have paid particular attention to offering a trip full of gastronomic delights to the highest level, including, for the occasion, some of the local world famous chefs, who showed true professionalism and attention in making themselves available and whom I thank from the heart.

However, obviously due to the shortness of the time available, I had to exclude so many wonderful locations and famous venues, which I hope we will show in a later chapitre.

Now it is time to raise our glass and to rejoice at the fact that we find ourselves all together, in the arms of the Sorrento Peninsula and the Amalfi Coast.

And so if even Ulysses did not choose to descend to the gentle and enchanting corners of the Sirens, you are all, dear Consoeurs and Confrères, to let yourselves go, and without any reservation, to enjoy the music and all this beauty.

You will not regret this. I await you!
Vive la Chaîne!

Piervittorio Tione - *Bailli di Sorrento and Amalfi Coast*

HILTON SORRENTO PALACE ****

Via S. Antonio 13,
80067 Sorrento (NA)



This hotel will be the headquarters of the event.

In this hotel, a dedicated information desk will be set up for Chaîne guests.

Hotel reservations - with confidential rates reserved to the group - will be managed by Clementson Travel Office s.r.l. (Please, for further details see the section TERMS AND CONDITIONS at the end of the program).

Hilton Sorrento Palace is 55-km drive from Naples Airport. On request, private transfers by car from/to Naples.

Main hotel services included in the room (all categories) rate:

6 baths outdoor swimming pool with view over the Mount Vesuvius, panoramic restaurant and lounge bar, tennis/football court, heated indoor swimming pool, Fitness Center, Paradise Club (Kidz Paradise Club and kids' pool), Business Center.

Extra services available in hotel (subject to surcharge):

Babysitting Service, laundry service, parking - Self Park/Valet, room service and high-speed internet service.

All rooms and suites at Hilton Sorrento Palace combine Mediterranean warmth with contemporary elegance. The hotel offers **Guestrooms** or **Family options** (Triple Family rooms or Quadruple rooms) with sea, garden, or mountain views, **Executive Rooms** and **Suites** with sea view.

All rooms feature a desk and WiFi, minibar, refrigerator, a walk-in closet and a private balcony.

KING/TWIN HILTON GUESTROOM



24 square meters, one king bed or twin beds, floor-to-ceiling windows, balcony, TV LCD 40", WiFi, walk-in closet. Stylish guest room with floor-to-ceiling windows and convenient amenities. - Located in the back of the hotel. Supplement for sea view rooms (with a stunning view of Sorrento, the Bay of Naples and Mt. Vesuvius) on request, subject on hotel availability.

SUITES



75 sq. meter suite with bedroom and separate living room. Balcony, sea view. Floor-to-ceiling windows on the sea. Bathroom, with jetted shower and

KING/TWIN EXECUTIVE SEA VIEW



Stylish deluxe sea view room (35 sq.m./50 sq.m.) with one king bed or twin beds, fitted with furniture designed by contemporary designers such as Philippe Stark, with floor-to-ceiling windows, balcony, 40-inch LCD TV 40", WiFi, shower and bathtub. Enjoy the stunning views of Sorrento, the Bay of Naples and Mt. Vesuvius from the balcony. The spacious bedroom features a business area, a relaxation area, kettle with selection of coffee and tea and a wide walk-in closet.

Private pool access and **Settimo Club Lounge** access with free breakfast and refreshment, private Rooftop Pool and Sundeck.

separate bathtub. **Settimo Club Lounge** access with complimentary breakfast and beverages, private Rooftop Pool and Sundeck.





THURSDAY MAY 5, 2016

H. 12:30 PM

Lunch at *Il Buco* Restaurant

1 Michelin star

2ª rampa Marina Piccola, 5 Piazza
S. Antonino 80067 Sorrento (NA)
Ph. +39 081 878 2354

At *Il Buco* restaurant, all senses are stimulated positively accompanied by the exquisite and wise welcome of its patron **Giuseppe Aversa**.

The restaurant keeps the Michelin star since 2003, confirming the attention paid to every detail.

The restaurant was founded in 1997 as a typical restaurant; perhaps Peppe was tired of his constantly go by sea, being captain of merchant ships and he decided to face this ambitious project. The restaurant is located in a unique and very interesting place: the steps that rise from the sea and lead to the arch next to the entrance of the restaurant are the ancient gateway to the city of Sorrento from the sea. The location was the cellar of the convent of Theatine monks dating back to 1400; In fact the main rooms have vaulted ceilings. The menu is based mostly on sea products, cleverly divided between



poor fish - strongly tied to the taste memory and thus to the family kitchen, and quality fish.

Today sitting at the table at *Il Buco* - in its enchanting indoor rooms or in the outdoor room - means taste, drink and relax enjoying your own time. In an elegant and precious background, you will be gladly welcome to discover all tastes and flavors of the tradition, reworked and revised to create exciting new experiences for the senses. Tasting fresh ingredients and products, caught directly in the local land, combined with imagination and served to delight the eyes.

At *Il Buco*, the desire to return to the past, not only passes through the recovery of the old flavors and Mediterranean culinary tradition, but can be felt in every trial, in every creation, and in every part of the restaurant.



**RETURN TRANSFER BY PRIVATE
MINIBUS FROM HILTON HOTEL
TO PIAZZA TASSO AVAILABLE.**



Welcome cocktail in the citrus garden



H. 06:00 PM

Cocktail in the citrus garden of Hilton Sorrento Palace

Welcome cocktail, in that large garden of citrus trees of many varieties, that is one of the most picturesque scenery of Sorrento. Pre-dinner cocktail, accompanied by delicious canapés, during which participants will be welcomed to Sorrento by the Bailli Délégué d'Italie, Roberto Zanghi, and the Bailli of the Sorrento Coast, Pier Vittorio Tione, thus sanctioning the official opening of the 48th Grand Chapitre d'Italie.



H. 06:45 PM

TRANSFER BY PRIVATE MINIBUS WITH OUR ASSISTANTS FROM HILTON SORRENTO PALACE HOTEL TO THE RESTAURANT SELECTED FOR THE DINNER.





THURSDAY MAY 5, 2016

H. 07:30 PM

Option 1: Dinner at Restaurant *Quattro Passi*

2 Michelin stars

Loc. Nerano, 80061 Massa Lubrense (NA) - Ph. +39 081 808 1271

Near and far, the earth and the sea, the green and the blue, the ancient and the modern are the elements that define the Amalfi Coast and the Bay of Nerano. Among all these paradoxes was born restaurant Quattro Passi thanks to the passion of Rita and **Antonio Mellino**.

Antonio was born in Argentina; at the age of six his parents choose to return to Nerano, where it is said that his father Raffaele - professional fisherman - was used to accompany Eduardo De Filippo

by a splendid gozzo boat on his island few miles away from Marina del Cantone.

But the love of Antonio for the kitchen is certainly due to the mother Flora able to decline the great art of Monsù by cooking at home of the noble families while they were in holiday in the Sorrento Peninsula.

The ingredients are always the same and the same for all, but the difference is all based in the quality of materials, in the ability and technique. For the first ones just need to be able to distinguish and purchase, the second ones it is a gift that must be cultivated with commitment.

TRANSFER BACK BY PRIVATE MINIBUS TO SORRENTO AT THE END OF THE DINNER.



In 1997 Antonio Mellino won the prize for Espresso pommery.

In 1998 for the Accademy of Italian cuisine he received the award Pastai of Italy.

In 2000 Antonio Mellino received the Michelin Star award.

In 2002 he received an award of merit by the International des Gourmets et des Traditions gastronomical.

In 2004 the Times placed him to the thirty-eight position based on the fifty best restaurants in the world for the year 2003.

In 2008 he received from the International Association Southern Wine and Spirits of Nevada, the awards "Speciality cocktails" for the creation of original cocktail called "Nerano".

In 2010 he was assigned on the guide "The food of Italy", published by the group "L'Espresso", and was awarded 2 hats.

In 2011 he was awarded by the Michelin Guide with the second star.

Quattro Passi Restaurant due to its historic winery was proclaimed in 2006 "Ambassador of the Wine».

Derived from an ancient water source dating back to the years after the war was excavated by hand for about 12 meters deep and branches on 60 m2. Today the winery has 1400 different labels that are in optimal conditions thanks to the volcanic rock that covers it.



QUATTROPASSI
RISTORANTE - NERANO



ORE 19.30

Option 2: Dinner at *Relais Blu*

1 Michelin star

Via Roncato, 60 - 80061 Massa Lubrense (NA), Ph. +39 081 878 9552

The Restaurant was born from the love for gastronomic culture of the Mediterranean by its owner, Salvatore Acampora. His passion for traditional cuisine and openness to international dishes has allowed the kitchen of Relais Blu to achieve great success.

The vast cellar, the excellent quality of ingredients combined with creativity and elegance in the kitchen, has gained Relais Blu many awards in the most prestigious food guides, and win the coveted Michelin star.

Emerging Best Chef of Italy in 2011, **Roberto Allocca** began his early training by working in some of the most renowned restaurants in Italy. In 2013 he became the Chef of Relais Blu, and his excellent work led to him achieving the prestigious goal of the first Michelin Star in 2014. The underlying philosophy of his work is combining local products, enhancing the taste with innovative cooking techniques but never forgetting the true tradition.

The quality and authenticity of natural ingredients are guaranteed at Relais Blu. The lush garden is full of spices, herbs, fruit trees and so much more. The technique and the



perfect execution of the dishes is ensured by our carefully selected and specialized kitchen staff.

The majority of the ingredients used in the menu dishes are grown directly in the restaurant garden or are bought from local supplies within the two coasts.



TRANSFER BACK BY PRIVATE MINIBUS TO SORRENTO AT THE END OF THE DINNER.



FRIDAY
MAY 6, 2016

Full day tour – Capri Island

MINIMUM NUMBER OF PARTICIPANTS REQUIRED IS 70 PEOPLE.

H 8:30 AM

Departure from Hilton Sorrento Palace Hotel (or Piazza Tasso) by minibus with our guides, to reach Sorrento Harbour.

Departure from the port of Sorrento by private boat (reserved for the Chaîne group) and sailing to Capri.

Guide on board for the description of the places. Circumnavigation of the island, passing through the famous **Faraglioni** and approaching the **Emerald Grotto** and the **Marvellous Grotto**.

Stop at anchor in front of the Blue Grotto. Optional tour inside the **Blue Grotto** of Capri with a small boat (to be paid separately: the ticket is €13,00 p.p. and includes the fee for the entrance and the cost for the small boat service).

The Blue Grotto is the most famous attraction of Capri: 25 meters wide and 60 meters long with an entrance height that is less than 1 meter. To enter the grotto you have to tranship from the speedboat to a small rowing boat (which can contain up



to 4 people at a time) and lie on the bottom of the boat while it slides through the small arch. Inside the grotto you find yourself floating in the dark, on a water so blue that it looks transparent.

Known since the Roman times, it is assumed that the Blue Grotto was one of the favourite nymphs of Emperor Tiberius. On the bottom of the cave, in fact, some sculptures from the Roman period were found.

Disembarkation at the port of Capri. Transfer by funicular with our guide to reach the central square of Capri (known as “Piazzetta”).





H. 12:45 PM

Optional lunch at **MAMMA' ISOLA DI CAPRI Restaurant - 1 Michelin Star** (to be booked separately) or free time for leisure.

H. 03:00 PM

Meeting with your guide in the "Piazzetta" for the transfer back.

H. 03:30 PM

Departure from the Port of Capri by private boat and return to the Port of Sorrento + transfer by minibus to the hotel or in the center of Sorrento (Piazza Tasso).



Capri

Capri is an island located in the Tyrrhenian Sea off the Sorrentine Peninsula, on the south side of the Gulf of Naples. The main town Capri shares the name with the island. It has been a resort since the time of the Roman Republic.

Some of the main features of the island include the following: the Marina Piccola (the little harbour), the Belvedere of Tragara (a high panoramic promenade lined with villas), the limestone crags called sea stacks that project above the sea (the Faraglioni), the town of Anacapri, the Blue Grotto (Grotta Azzurra), and the ruins of the Imperial Roman villas.

The island has two harbours, Marina Piccola and Marina Grande (the main port of the island). The separate comune of Anacapri is located high on the hills to the west.

According to the Greek geographer Strabo, Capri was once part of the mainland. This has been confirmed by geological surveys and archaeological findings.

The city has been inhabited since early times. Evidence of human settlement was discovered during the Roman era; according to Suetonius, when the foundations for the villa of Augustus were being excavated, giant bones and 'weapons of stone' were discovered. The emperor ordered these to be displayed in the garden of his main residence, the Sea Palace. Modern excavations have shown that human presence on the island can be dated to the Neolithic and the Bronze Age. Augustus developed Capri; he built temples, villas, aqueducts, and planted gardens so he could enjoy his private paradise.

In his Aeneid, Virgil states that the island had been populated by the Greek people of Teleboi, coming from the Ionian Islands. Tacitus records that there were twelve Imperial villas in Capri. Ruins of one at

Tragara could still be seen in the 19th century.

Augustus' successor Tiberius built a series of villas at Capri, the most famous of which is the Villa Jovis, one of the best-preserved Roman villas in Italy. In 27 AD, Tiberius permanently moved to Capri, running the Empire from there until his death in 37 AD. After the end of the Western Roman Empire, Capri returned to the status of a dominion of Naples, and suffered various attacks and ravages by pirates. In 866 Emperor Louis II gave the island to Amalfi. In 987 Pope John XV consecrated the first bishop of Capri.

In 1496 Frederick IV of Naples established legal and administrative parity between the settlements of Capri and Anacapri. The pirate raids reached their peak during the reign of Charles V: the famous Turkish admirals Barbarossa Hayreddin Pasha and Turgut Reis captured the island in 1535 and 1553 for the Ottoman Empire, respectively. French troops under Napoleon occupied Capri in January 1806. The British ousted the French in the following May, after which Capri was turned into a powerful naval base, but the building program caused heavy damage to the archaeological sites. The French reconquered Capri in 1808, and remained there until the end of the Napoleonic era (1815), when Capri was returned to the Bourbon ruling house of Naples.

The natural scientist Ignazio Cerio catalogued Capri's flora and fauna during the 19th century. His work was continued by his son, author and engineer Edwin Cerio, who wrote several books on life in Capri in the 20th century.

Today, Capri has become practically a resort of unparalleled beauty and its vocation is tourism.



FRIDAY **MAY 6, 2016**

H. 12:45 PM

Lunch at *Mamma'* *Isola di Capri* Restaurant

1 Michelin star

Via Madre Serafina, 6 - 80073 Capri
Ph. +39 081 837.74.72

Starred restaurant in the heart of Capri, with its incomparable views of the Gulf of Naples and of the Piazzetta from the large terrace.

Two years ago Mammà was created in Capri; the name is not accidental, with a very accentuated territorially imprint with an abundant use of cow mozzarella from "Monti Lattari", of the fishes of the Capri sea, of the local marvelous vegetables, of the meat coming from Agerola farms and of the famous citrus.

The culinary concept is the same that made **Gennaro Esposito** - 2 Micheline starred Chef and patron of the renowned restaurant "Torre del Saracino" in Vico Equense - a famous chef in Italy and in the rest of the world.

The chef has been able to appropriate all the contemporary gastronomy trends, keeping



as guidelines the rules of the Mediterranean cuisine, without forgetting the dishes of the famed Caprese tradition.

The grounds of all the menu recipes are the raw materials, which involve fresh and genuine products of the territory. The best fisherman's of Capri and farmers of Anacapri, personally selected by Esposito, day by day supply the restaurant, without forgetting some of the "signature dishes" that sealed the chef and the Neapolitan cuisine excellence.

For the "new born" restaurant, Esposito has selected a team of top notch: on lead **Salvatore La Ragnone**, Esposito historical Sous-chef. The new Mammà style keeps consistency with the culinary offer: "There is a kind of osmosis between style and gastronomical concept" Esposito says concerning the ambiance and the décor of the restaurant, which plays with light nuances of white and cream and light blue as recall of Capri sea colour.

The evocation of the memory plays an essential role in Esposito cuisine and represent the local history and culture better than any academic speech. Also the poorest fish, like the thresher for example, can become a cult dish of high gastronomical school. Same mold the courgettes soup, little rock fishes, the tomato "cuore di bue" (beefsteak tomato) and the extraordinary risottos.





FRIDAY MAY 6, 2016

H. 07:45 PM

**TRANSFER BY PRIVATE MINIBUS
FROM HILTON HOTEL TO GRAND
HOTEL ROYAL.**

H. 08:00 PM

Dinner at Grand Hotel Royal ****s

Via Correale, 42, Sorrento NA,
Ph. 081 807 3434

Grand Hotel Royal, member of Alberghi Storici d'Italia (Historic Hotels of Italy), is a classy and stylish Luxury four-star estate in the heart of Sorrento, perched over the sea in a privileged location overlooking the Gulf of Naples and the Mount Vesuvius and surrounded by a large park boasting exotic plants, amazing camellias, glicini, orange and lemon trees.

Grand Hotel Royal offers a high-quality cuisine, with a selection of fine ingredients.

The aperitif will be served, weather permitting, in one of the beautiful and panoramic terraces of the hotel. The dinner will take place in the large classy halls of the hotel; you will taste specialties of regional and international cuisine, revisited with a creative touch.

Children are well accepted to the dinner; they will be entertained by animators in a dedicated hall of the hotel where they will have dinner with a kid's menu (up to 12 years old).

The owner of the hotel is the well known Manniello family. Enzo Manniello - capable manager of the



renowned restaurant of the group called La Favorita O'Parrucchiano - is a devoted member of the Chaîne des Rôtisseurs of the local bailliage.

**TRANSFER BY PRIVATE MINIBUS
AFTER DINNER TO HOTEL
HILTON SORRENTO PALACE.**





SATURDAY MAY 7, 2016

H. 09:10 AM

TRANSFER BY PRIVATE MINIBUS FROM HILTON SORRENTO PALACE HOTEL TO PIAZZA TASSO.

H. 09:30 AM

Induction Ceremony at Tasso Theater

Piazza S. Antonino, Sorrento

The Tasso Theater is located in the former convent of the Fathers Rate, in S. Antonino Square now the town hall of Sorrento.

Since the twenties of the twentieth century it was used as a theater; the first summer opera season was organized by the family Mastellone, still today the only manager of Teatro Tasso.



H. 01:00 PM

Buffet Lunch at Grand Hotel Europa Palace***

In this prestigious villa, converted to hotel, we offer you a rich buffet lunch on the hotel breathtaking terrace overlooking the sea, with views of Mount Vesuvius and wide view of the Sorrento Peninsula or, in case of bad weather conditions - in the refined dining room, embellished with classic paintings. The hotel Chef will present the delicacies of the traditional Mediterranean cuisine, with its international modern twist.

TRANSFER BACK TO HILTON SORRENTO PALACE HOTEL BY PRIVATE MINIBUS AT THE END OF THE LUNCH.





Giusso Castle

H. 07:30 PM

**TRANSFER BY PRIVATE MINIBUS
FROM HILTON SORRENTO
PALACE HOTEL TO THE CASTLE.**

H. 08:00 PM

Gala Dinner at Giusso Castle

Via XI Febbraio, 80069
Vico Equense (NA).
Ph. +39 081 801 0200

Gala dinner in the prestigious Castle site in Vico Equense overlooking the sea.

Children are well accepted to the dinner; they will be entertained by animators in a private hall of the castle where they will have dinner with a kid's menu. Up to 12 years, their participation is free.

**TRANSFER BACK TO SORRENTO
BY PRIVATE MINIBUS AT THE
END OF THE DINNER.**



Giusso castle was built in the late seventeenth century (between 1284 and 1289), by order of Charles II of Anjou, according to the military forms of the time.

Over the years, the Castle belongs to Gabriele Curiale, pageboy of the crown of Aragon, to Ferrante Carafa, lord of the country in 1568, and to Matteo Di Capua, belonging to the Ravaschieri family, who were lords of Vico Equense from 1629 to 1806, when Joseph Bonaparte abolished the fiefs. Then it became the summer residence of the Royal Family.

After a short time in the hands of Nicola Amalfi, in 1822 it was bought by the Giusso family and in 1934 it was given to the Society of Jesus, which finally sold it to privates in 1970.

Partially destroyed by the Gothic invasion and greatly tested by numerous pirate raids, it was partly rebuilt in 1604. In the seventeenth century, numerous restoration works have been carried out to turn the castle into a stately home: the gardens were adorned with caves, water and trees, the interiors were embellished and several rooms were designed to house the art collection of Matteo Di Capua, then lost.

Later, Louis Giusso, and then his son Jerome, significantly restructured the building, by frescoing salons like that of the Weapons and of the Fans, as well as the small private chapel - dedicated to St. Mary of the Star - which was located on the same site where in the past there was a church, demolished to make way for the castle, run by the Benedictine monks.



SUNDAY
MAY 8, 2016



Full Day Tour – Positano

H. 09:30 AM

Meeting in Hilton hotel and departure by minibus with our guide on board. Scenic drive along a stretch of coastline.

Arrival in Positano and guided orientation tour of the center of Positano. Free time.

H. 12:30 PM

Optional lunch at **IL COVO DEI SARACENI RESTAURANT** (to be booked separately).

H. 03:30 PM approx.

meeting with the guide and departure by minibus to reach Sorrento.

Positano

Positano is a village on the Amalfi Coast (Costiera Amalfitana), mainly located in the hills leading down to the coast, 17 kms far from Sorrento.

Positano was a port of the Amalfi Republic in medieval times, and prospered during the sixteenth and seventeenth centuries. By the mid-nineteenth century, however, the town had fallen on hard times. More than half the population emigrated, mostly to America.

Positano was a relatively poor fishing village during the first half of the twentieth century. It began to attract large numbers of tourists in the 1950s, especially after John Steinbeck published his essay about Positano in Harper's Bazaar in May, 1953: "Positano bites deep", Steinbeck wrote. "It is a dream place that isn't quite real when

you are there and becomes beckoningly real after you have gone."

The church of Santa Maria Assunta features a dome made of majolica tiles as well as a thirteenth-century Byzantine icon of a black Madonna. According to local legend, the icon had been stolen from Byzantium and was being transported by pirates across the Mediterranean. A terrible storm had blown up in the waters opposite Positano and the frightened sailors heard a voice on board saying "Posa, posa!" ("Put down! Put down!"). The precious icon was unloaded and carried to the fishing village





and the storm abated.

Positano has been featured in several films, including *Only You* (1994), and *Under the Tuscan Sun* (2003), as well as more recently in *Kath & Kimderella* (2012). It also hosts the annual *Cartoons on the Bay Festival*, at which *Pulcinella* awards for excellence in animation are presented.

From July 1967 and through most of the 1970s, Positano was home to singer-songwriter Shawn Phillips and where most of his best-known work was composed. Mick Jagger and Keith Richards from *The Rolling Stones* wrote the song "Midnight Rambler" in the cafes of Positano while on vacation.

Renowned director and producer Franco Zeffirelli owned the *Villa Treville* in Positano (then converted into a five-star boutique hotel), where he took residence over a 35-year period and hosted a coterie of literati and stars of the stage and screen.

German pianist Wilhelm Kempff made Positano his summer retreat and there he taught a summer course on the Beethoven piano sonatas and concerti. Since his death in 1991, the Beethoven Kurse has continued under the organization of the Wilhelm Kempff Kulturstiftung, having had as teachers Gerhard Oppitz and John O'Connor. Today tourism is by far the major industry. Positano is also very popular for Limoncello and "L'Albertissimo", an alcoholic tipple that can only be found at a small stall at the main harbour.



H. 12:30 PM

Farewell Lunch at Covo dei Saraceni Restaurant

Via Regina Giovanna, 5, 84017 Positano SA - Ph. 089 875400

Children are well accepted to the lunch with a kid's menu, up to 12 years.

Covo dei Saraceni, just few steps from the beach, in the heart of Positano's lively shopping area, enjoys a privileged location for those who wish to fully experience the atmosphere of the bay.

Crowned by its splendid pool on the sea and by a unique view of Li Galli and the bay of Positano, it is the most exclusive place on the coast, crossroads of every destination or excursion.

Unique, irresistible, luxurious, the Covo dei Saraceni, set on the steep mountain sloping down to

the sea, is the only five star hotel on the beach of Positano.

Since 1955 this restaurant has been a point of reference for the cuisine of Positano.

The restaurant, with its splendid terrace on the sea facing Positano, is the ideal place where the pleasures of the table blend with those of the landscape and of the hospitality, in a multisensory experience. Guided wisely by its Executive Chef, you may enjoy, in an idyll of flavors and colors, the classic traditional cuisine of Positano.





REGISTRATION FORM

First Name* Surname*

Gender: M F Date of birth* Place of birth*

Address*

Zip Code-City* Country*

Nationality.....

Type of identification document

Number..... Expiry date

Telephone e-mail*

Chaîne Rank* Bailliage*

I wish to be inducted/upgraded to

LANGUAGES SPOKEN : ITALIAN ENGLISH GERMAN FRENCH OTHER.....

Guests:

First Name* Surname*

Date of birth* Place of birth*

Type of identification document

Number Expiry date

Chaîne Rank* Bailliage*

LANGUAGES SPOKEN : ITALIAN ENGLISH GERMAN FRENCH OTHER.....

Child (up to 12 years old):

First Name* Surname*

Date of birth* Place of birth*

Type of identification document

Number Expiry date

LANGUAGES SPOKEN : ITALIAN ENGLISH GERMAN FRENCH OTHER.....

NOTES

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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 down you allergies, intolerance or dietary restrictions or any special request.**



EVENTS

	Event	Price per person	Guests number	Total
	Individual registration fee (COMPULSORY except for children up to 12 years old)	€ 40.00		
Thursday May, 05 2016	Return transfer by minibus Hilton Sorrento Palace Il Buco Restaurant	€ 8.00		
	Lunch at Il Buco Restaurant (1 Michelin star) Dress code: Smart casual with ribbons	€ 90.00		
	Pre-dinner Cocktail in the citrus garden of Hilton Sorrento Palace Dress-code: dark suits/gowns with ribbons	€ 26.00		
	OPTION 1 - Dinner at Quattro Passi Restaurant Dress-code: dark suits/gowns with ribbons	€ 125.00		
	OPTION 2 - Dinner at Relais Blu Restaurant Dress-code: dark suits/gowns with ribbons	€ 115.00		
	Return transfer for dinner	€ 28.00		
Friday May, 06 2016	TOUR 1: CAPRI by private boat (lunch NOT included). Dress-code: casual	€ 98.00		
	EXTRA: Entrance in the Blue Grotto	€ 13.00		
	Lunch at Mammà Restaurant (1 Michelin star) Isola di Capri	€ 90.00		
	Return transfer Hilton Sorrento Palace-Grand Hotel Royal for dinner	€ 20.00		
	Aperitif and dinner at Grand Hotel Royal Dress-code: dark suits/gowns with ribbons	€ 145.00		
	Dinner at Grand Hotel Royal - kids menu (up to 12 years old)	€ 30.00		
Saturday May, 07 2016	Transfer from Hilton Sorrento Palace to Tasso Square for the induction ceremony	€ 4.00		
	INDUCTION CEREMONY - TASSO THEATER Dress code: full dress code with ribbons (*subject to the registration fee payment)	FREE*		FREE*
	BUFFET LUNCH AT EUROPA PALACE HOTEL Dress code: full dress code with ribbons	€ 70.00		
	Transfer by minibus from Europa Palace hotel To Hilton Sorrento Palace Hotel	€ 4.00		
	Return transfer by minibus Hilton Sorrento Palace - Giusso Castle (Vico Equense)	€ 32.00		
	GALA DINNER AT GIUSSO CASTLE Dress code: diner jackets / tuxedo with ribbons	€ 185.00		
	Dinner for kids up to 12 years old at GIUSSO CASTLE	FREE		FREE
Sunday May, 08 2016	Tour 2: POSITANO (lunch NOT included). Dress-code: casual	€ 55.00		
	FAREWELL LUNCH AT Il Covo dei Saraceni Restaurant in Positano Dress-code: business casual	€ 90.00		
	FAREWELL LUNCH AT Il Covo dei Saraceni Restaurant in Positano - kids menu (up to 12 years old)	€ 30.00		
EVENTS TOTAL:				€



HOTEL ACCOMMODATION

HILTON SORRENTO PALACE****	Rate per room per night (VAT and breakfast included)	N. of nights	Total
Arrival: May, 2016			
Departure: May, 2016			
Average arrival time in Hilton Sorrento Palace: h:			
DUS GUESTROOM + breakfast (double room with SINGLE occupancy) LOCATED AT THE REAR OF THE BUILDING Early booking rate, valid until February, 4 2016 according to hotel availability.	€ 169.00		
DBL GUESTROOM + breakfast (double room with DOUBLE occupancy) LOCATED AT THE REAR OF THE BUILDING Early booking rate, valid until February, 4 2016 according to hotel availability.	€ 199.00		
Sea view supplement (per room per night) Early booking rate, valid until February, 4 2016 according to hotel availability.	€ 35.00		
ON REQUEST** <input type="checkbox"/> EXECUTIVE room, sea view <input type="checkbox"/> SUITE Other:	€ As communicated by Clementson T.O.		
** Please contact Clementson Travel Office to get rates for different types of room or longer stays.			
HOTEL TOTAL:			€

PRIVATE TRANSFERS (**night supplement +20% on the hereunder rates from the 08:00PM to 07:00AM)

Arrival Date	Transfer from Naples Airport (Capodichino) or Naples Railway Station to Hilton Sorrento Palace. N. of people	Driver with:		
		Car (max 3 pax)	€ 85.00***	
		Minivan (max 8 pax)	€ 120.00***	
Departure Date	Transfer from Hilton Sorrento Palace to Naples Airport (Capodichino) or Naples Railway. N. of people	Driver with:		
		Car (max 3 pax)	€ 85.00***	
		Minivan (max 8 pax)	€ 120.00***	
PRIVATE TRANSFERS TOTAL:			€	
BIG TOTAL:			€	



TERMS AND CONDITIONS

PAYMENT

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 **"48° Grand Chapitre International d'Italie - Sorrento"**.

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: "48° Grand Chapitre International d'Italie - Sorrento" (NAME OF THE PARTICIPANTS)

GENERAL TERMS AND CONDITIONS

Registrations will close on April 4, 2016.

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 the registration fee for each participant.

Only children (up to 12 years old) are exempt from paying the registration fee.

EXCURSIONS TERMS AND 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 1st and the 15th of April 2016.

- 100% from **April 16, 2016**.

CATERING TERMS AND CONDITIONS

For lunch / dinner / cocktails a minimum and sometimes a maximum number of participants is required.

In case of failure to achieve the minimum number by **April 4, 2016**, the organization could decide to cancel a lunch, dinner or refreshment, in which case the relevant amount would be reimbursed.

If maximum numbers are not attained, CHAINE may decide, at its sole discretion, whether or not to accept any further bookings after the deadlines.

Any reservation will be confirmed once payment is received.

Penalties will be not applied for any cancellation made not later than the **4th of April 2016**, while those made after this date will be subjected to a penalty of 100%.

HOTEL TERMS AND CONDITIONS

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

• There will be a penalty of **10%** for any cancellation or reduction of stay notified within 90 (ninety) days before the date of arrival;

There will be a penalty of **50%** for any cancellation or reduction of stay reported between 89 (fifty-nine) and 60 (thirty) days before the date of arrival.

• There will be a penalty of **70%** for any cancellation or reduction of stay between 59 (fifty-nine) days and 30 (thirty) days before the date of arrival.

• There will be a penalty of **100%** for any cancellation or reduction of stay between 29 (twenty-nine) days before the arrival date.

Hotel rates will be valid for bookings received up to the **4th of February 2016** ("early bookings"); 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 **4th of February 2016**.

The rates given hereunder are valid for stays of 2 consecutive nights from May 5th, 2016.

Any request for different dates 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, (€ 1,50 p.p. per night), and payable by all guest at check-out. Sorrento City tax levies may be subject to change without notice.

Check - in is guaranteed from 03.00 pm and check - out is by 10:00 am.

INFORMATION TO THE GUESTS, BOOKINGS AND ADDITIONAL SERVICES

For each information, booking or any extra 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 **"48° Grand Chapitre International d'Italie - Sorrento"**.



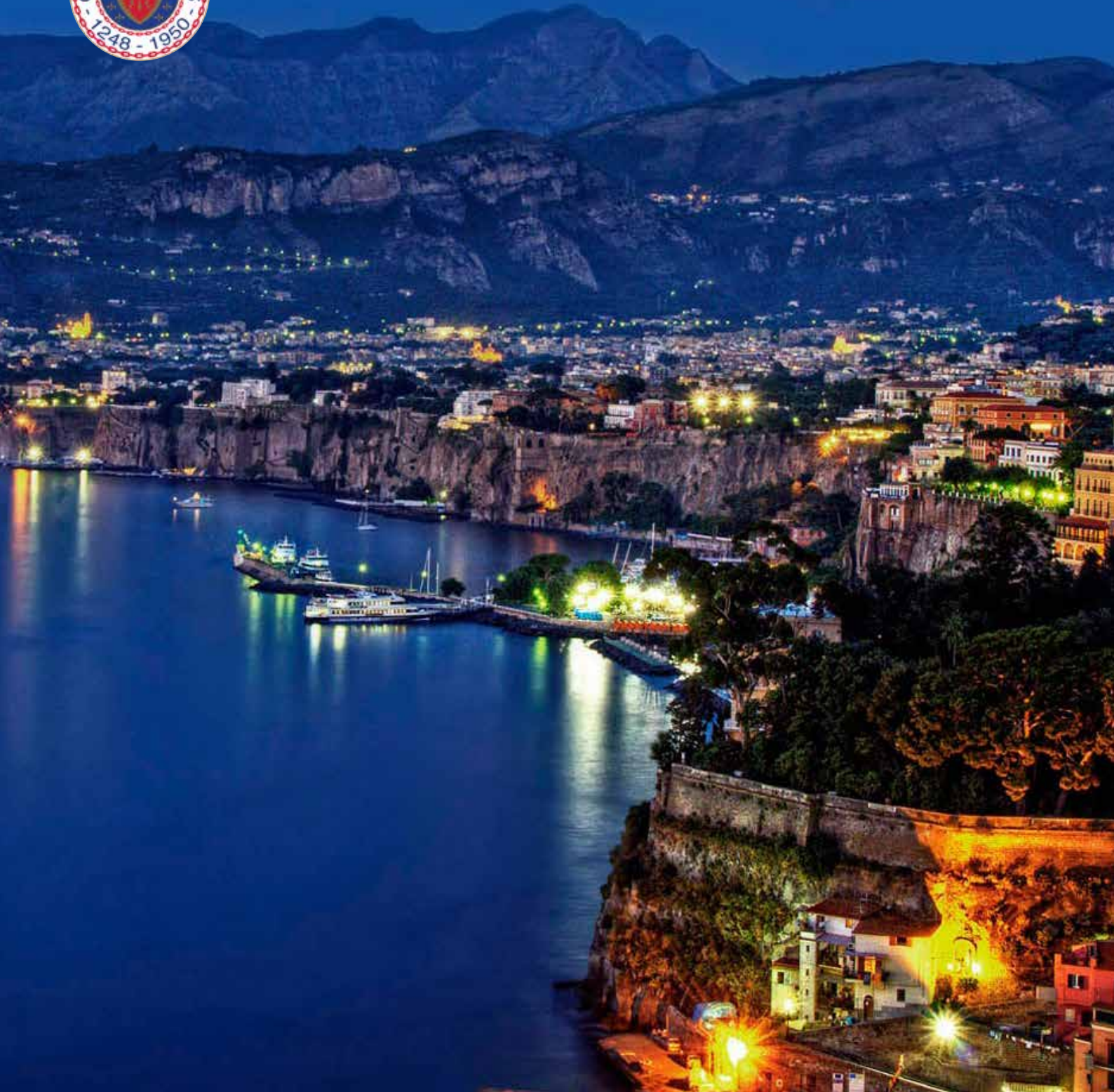
info@clementson.it

Ph. **+39 041 5200466** - Fax. **+39 041 5231203**

By signing this document I acknowledge and agree to the terms written here above and I acknowledge that any processing of personal data resulting from the execution of the contract will be made solely for purposes related to the execution and in compliance with the provisions of D Lgs. n.196 / 2003.

DATE

SIGNATURE



CLEMENTSON
ITALY DMC

info@clementson.it

Ph. +39 041 5200466 - Fax. +39 041 5231203