



49° CHAÎNE DES RÔTISSEURS
GRAND CHAPITRE *d'Italie*
Turin, May 18-21 2017



Welcome to Turin, barolo wine, chocolate and white truffle land!

Piedmont is Italy's second-largest region and it is arguably its most elegant area: a purveyor of Slow Food and fine wine, regal palazzi and an atmosphere that is superficially more French than Italian. But digging deeper you'll discover that Piedmont has 'Made in Italy' stamped all over it. Emerging from the chaos of the Austrian wars, the unification movement first exploded here in the 1850s, thanks to Victor Emmanuel II of Savoy (Last King of Sardinia from 1849 to 1861 and the first king of Italy from 1861 to 1878) and to the Prime Minister Camillo Benso - Count of Cavour - who acted the Italian Renaissance.

The area is characterized by varied landscapes: magnificent alpine resorts, vast pasturelands, woods and large stretches of vineyards.

The Province is also home to a number of reserves, including the Sacro Monte Natural Reserve in Belmonte, and the wonderful Gran Paradiso National Park, the undisputed realm of ibex, chamois, marmots, rare birds and other animals.

In this spectacular natural landscape, cultural and historical finds abound.

The entire territory is permeated with signs of the

long reign of the Savoy family: for example their elaborate residences surrounded by grand parks (also a UNESCO World Heritage Site).

Anyway, the most visible evidence of the Savoy's power is on view in Turin, the capital of the Piedmont region, an eclectic city that is a sort of open-air museum combining Baroque palaces, monuments from its glorious past and contemporary architecture. It is truly a dynamic scene, where various styles can exist in complete harmony.

Turin is also famous for its food (delicious rice and white truffles, the famous gianduja chocolate and the eggnog) and also for its excellent wines.

The innovative Torinese gave the world its first chocolate, has perpetuated one of its greatest mysteries with the Holy Shroud, has released the best-selling car (Fiat) and has inspired the stripes in black and white of one of the most famous football teams in the world (Juventus).

The 2006 Winter Olympics shook the city from a deep post-industrial malaise, and sparked an urban revival, with a cultural knock-on effect that has seen a contemporary art, architecture and design scene blossom in the city... **So, let's see us in Torino to discover this city together!**



Barolo “wine of kings and king of wines”

My dear Consoeurs, Confrères and Friends of our beloved Chaîne des Rôtisseurs, I sincerely thank my friend Maurizio Giordano, Bailli of Turin, for his great commitment, together with other local confrères, in the organization of the 49th Grand Chapitre of Italy, an event that honors us. Thanks to this huge effort, we will meet each other in Turin, a place dear to all of us, as citizens of Europe and of the rest of the world. The illustrious history of this city, with its marvelous architecture, is well known; its vast culture has been and still is a recognized symbol.

Moreover there are other reasons, especially related to our being members of the Chaîne des Rôtisseurs, for rejoicing immensely. For we are in the most French city of Italy, in the ideal place in order to feel worthy heirs of the founding fathers of our Association that has been recognized by King Louis IX of France later canonized a Saint by the Church. Not surprisingly, as a confirmation that gastronomy - the real one, those that unifies peoples and nations - has been a source of inspiration for people bearers of the values of peace and brotherhood, as St. Louis, right here in Turin we can find the traces of another very important Saint for all of us: the Franciscan friar Pasquale Baylon, canonized in 1690 (his feast day is May 17), the patron saint of cooks and pastry chefs since

the eighteenth century, as indicated by the Association of chefs in private homes and families, founded in Turin in 1722.

Our Piedmont confrères teach us that, among the various legends about the mysterious origins of eggnog (sabayon), there is one according which it would have been invented by St. Paschal Baylon and initially was known as “cream of San Baylon” and then sanbayon, as still called locally. The same legend also tells that St. Paschal, protector of women as well as cooks and pastry chefs, recommended zaba-

jone to wives as a remedy for their shortly passionate husbands. Another culinary anecdote

concerns Vittorio Amedeo II (1666-1732), whose reign included Piedmont, Valle d’Aosta, Sardinia, in addition to the Savoy in France. It seems that, when he was a child, the king was suffering from stomach problems, due to the breadcrumbs, so his doctor asked a baker to prepare a bread without crumbs and he invented the famous breadsticks. It is said that, whenever the king went to the palace of Venaria Reale, he brought with him a basket of breadsticks and it seems that, even today, his ghost roams through the rooms of the castle with a breadstick in his hand!

Anecdotes aside, it is clear how important it was the role of Turin and Piedmont as a synthesis between the

French and the Italian gastronomic tradition. This derives from a treaty in 1776 entitled “The Piedmont cook” through which the author succeeded in the attempt to transfer the recipes he had learned in Paris to Turin: in this book white truffles supersede those blacks of Perigord, the dry white wine takes the place of Champagne...

The quality of the Piedmont vineyards, celebrated since Roman times, were recognized by various kings - such as Louis XIV, who described them as “excellent” along with local cheeses - and by statesmen such as Count Camillo Benso di Cavour, who greatly admired the diplomatic virtues of Barolo, called “wine of kings and king of wines”. My dear Consoeurs, Confrères and Friends, I would conclude my speech with the words that Cavour was used to say: “The table secures more friends than the mind” (“Plures amicos canteen quam mens concipit”). We can only agree with him, pervaded by the admiration for the great Piedmontese cuisine, failing which the very concept of Italian cuisine would never exist with serious implications for the International cuisine. *Vive la Chaîne!*

«*Plures amicos mensa quam mens concipit*»



Roberto Zanghi
Bailli Délégué d'Italie/Conseiller Magistral, Paris





Ciau Turin!

How many times I have heard: “I had been away from Turin for a while and now I seem to be in another city ...”! This is true.

At the beginning of the second millennium, the capital of Piedmont has abandoned the industrial metropolis shoes, which were gray and sad as the apron of a sacristan, so to wear the glittering robes of cultural, artistic, gastronomic and tourism spotlights.

Today Turin is fervent: there are people, exhibitions, events and nightlife - not only during summer - as if the geographical location is no longer an excuse to give up living and enjoying... now Turin is a place with many souls.

Nowadays this European city that attracts and welcomes visitors with an efficient transport system and a futuristic train station, that marks excellence in universities and hospitals, is proud to show its unique imprint: a long history as the capital of a militarized monarchy that, in the seventeenth century, had projected the vast square squares, wide boulevards and the grid plan

in such a modern way. Turin exported its subalpine urban model in Vienna, in Potsdam, Prague, St. Petersburg.

From 1561 to 1865 Turin was the capital of the Duchy of Savoy, then of the Kingdom of Sardinia and finally of the Kingdom of Italy.

Turin was also the capital of Italian fashion (the SAMIA was the first exhibition of our national fashion), of the cinema (in fact the largest National Cinema Museum is here), of the technological innovation (do you remember the SIP? The acronym stands for Hydroelectric company of Piedmont), of cars, books, taste.

This is why the Grand Chapitre in 2017 intends to highlight all the suggestions making up Turin: a

blend of tradition and modernity that you can find everywhere you look.

The Induction Ceremony and the gala dinner will take place in a real royal palace, one of the most impressive architectural ensembles in Europe: the Reggia di Venaria that has been recently reported to its ancient splendor and that will be

in exclusive use to the Chaîne des Rôtisseurs for one night.

Around the highlights of the program, there will be also a wide range of proposals for all interests and for all tastes, from the Savoy residences to the taste temples, from the Egypt's treasures to the car history, from the contemporary art to the lands of wine.

A program designed to make us spend a good time together. The people of Turin do not have the vibrant wit of the Florentines, the natural confidence of the Romans, the determination of the Milanese and the creativity of the Neapolitans but when they are required, their heart and head move in unison to achieve something good.

We have joined Italy and we will be able to organize a chapter that is worthy of the best Rôtisseur tradition!

Let me give you some advice; let the city to pick you slowly and take you in this atmosphere where nature, art and history come together. I am sure that you will soon return in Turin!

Welcome to Turin.
Better to say:
Welcome to the new Turin.



Maurizio Giordano
 Turin Bailli





AllegroItalia Golden Palace Hotel*****

The AllegroItalia Golden Palace in Turin is the general headquarters of the event. Here you will find an information desk for the dedicated assistance to the guests of the Chaîne.

AllegroItalia Golden Palace is a luxurious 5 stars hotel in the city center, a 10-minute walk from Turin Porta Nuova Train Station and the Egyptian Museum. With a classic design inspired by the 2006 Winter Olympic Games, the luxurious Golden Palace offers elegant and comfortable non-

smoking accommodation with free WiFi, air conditioning and an exclusive courtesy set.

The hotel's Golden Spa (with over than 1000 square meters) includes an indoor pool, Turkish bath, sauna, and a range of hydromassage showers. A cosmetic boutique and a variety of beauty treatments are

also available. The hotel features also a fitness center at free disposal of our guests, a games room and an outdoor seating area with musical entertainment.

The Golden Palace's restaurant serves classic Italian cuisine and local specialities.



Reservations

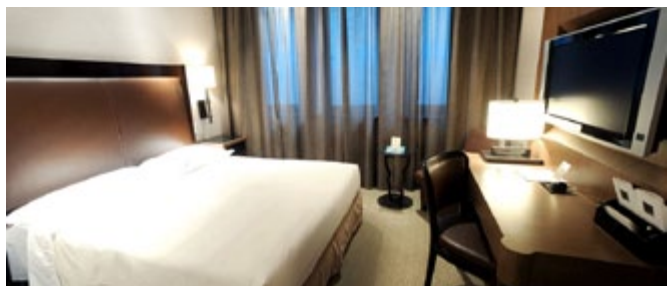


- Address: Via dell'Arcivescovado, 18 - Torino.
- Telephone: +39 011 5512111.
- Hotel reservations, with the advantageous rates granted to the group, will be managed by Clementson Travel Office LTD (For contacts, see the **Terms and Conditions** section at the end of the program).

Classic Rooms

Bed options: French bed.

These rooms are warmly suggested for single use.

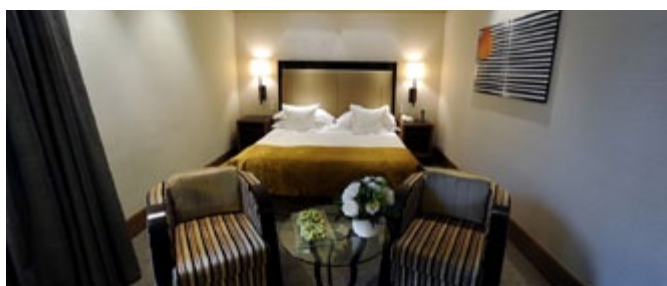


Classic rooms (20–23 sqm) are very welcoming due to the warm shades of beige, green and brown. They are located in the second Golden building close to the Spa and the meeting rooms.

Room facilities: Safety Deposit Box, Air Conditioning, Desk, free WiFi, air conditioning, Heating, Carpeted, Wardrobe/Closet, Shower, Bath, Hairdryer, Bathrobe, Free toiletries, Toilet, marble Bathroom, Slippers, Bidet, Pay-per-view Channels, Telephone, Radio, Flat-screen TV, Minibar with a great selection of drinks and snacks, Wake-up service.

Deluxe Rooms

Bed options: On request, these rooms can provide 1 extra-large double bed or two twin beds and an eventual third bed or a cot.



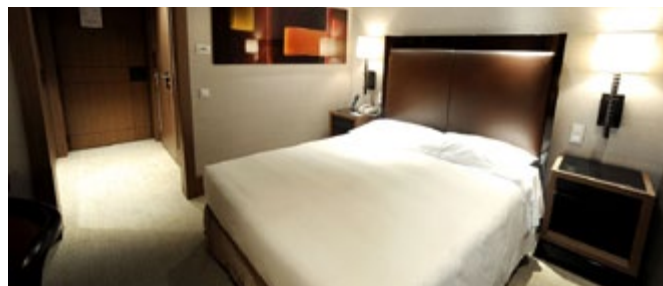
Deluxe rooms are spacious, comfortable and decorated with warm shades of beige and gold. Some of the rooms have a view of the outside area and some of the city. They are located between the first and second building of the property.

Room facilities: Safety Deposit Box, Air Conditioning, Desk, free WiFi, air conditioning, Heating, Carpeted, Hardwood/Parquet floors, Wardrobe/Closet, Shower, Bath, Hairdryer, Bathrobe, Free toiletries, Toilet, Bathroom, Slippers, Bidet, Pay-per-view Channels, Telephone, Radio, Flat-screen TV, Minibar, Wake-up service.

Superior Rooms

Bed options: Queen bed

(no separate beds available)



Superior rooms (21–24 sqm) are very welcoming due to the warm shades of beige, green and brown. They are located in the second Golden building and are close to the Spa and meeting rooms.

These elegant rooms have a beautiful view of the outdoor area, in particular the fountain's golden statues which represent the birth of Venus.

Room facilities: Safety Deposit Box, Air Conditioning, Desk, free WiFi, air conditioning, Heating, Carpeted, Wardrobe/Closet, Shower, Bath, Hairdryer, Bathrobe, Free toiletries, Toilet, marble Bathroom, Slippers, Bidet, Pay-per-view Channels, Telephone, Radio, Flat-screen TV, Minibar with a great selection of drinks and snacks, Wake-up service.

Junior Suites

Bed: 1 extra-large double bed. These rooms can provide a third bed or a cot.



Junior Suites (38–45 sqm) are bright, elegant, and decorated with an ivory and dark brown colour scheme and original paintings. They provide a seating area with a flat-screen TV.

They are all located in the first Golden building.

Room facilities: Safety Deposit Box, free WiFi, Air Conditioning, Desk, Seating Area, Heating, Dressing Room, Carpeted, Wardrobe/Closet, Shower, Bath, Hairdryer, Bathrobe, Free toiletries, Toilet, marble Bathroom, Slippers, Bidet, Pay-per-view Channels, Telephone, Radio, Flat-screen TV, Minibar with a great selection of drinks and snacks, coffee machine Wake-up service.





Guided Chocolate Tour

During a pleasant walk in the center of Turin, our guides will explain to guests the main points of interest that will be seen, in addition to the history of chocolate in Turin.

In the first century, Pliny called the Taurini (the people of Turin) as skilled trainers of a dessert called *aquicelus*, consisting of pine nuts mixed with honey, a worthy ancestor of today's nougat. However, the primacy among the "Galuperie" from Turin is up to chocolate that appeared in Europe in the sixteenth century thanks to Ferdinand Cortes and used as a tonic drink. The Turin Doret invented a machine capable of work and refine the cocoa mass, creating the dark chocolate in solid form. Among the many inventions from Turin, we recall the famous **Giandujotti**, officially presented by the **Gianduja** mask in 1867 during the wine fair in Turin, the **Gianduja** spread cream, the **Cremino** and the **eggnog**.

Fiorio Cafè, opened in 1780, is one of the oldest historic cafes of Turin, located in the central Via Po.

It was usual meeting of the nobles at the time of the Restoration and later of the greatest intellectuals and politicians of the Risorgimento. Even today, it is a popular meeting place for Turin and tourists. Every morning, before the state issues, Carlo Alberto of Savoy, wondered what was said at Fiorio, because it was the circle of the most influential conservatives. It was also frequented by Cavour, Rattazzi, D'Azeglio.

Since 1930, "The Wagon" hall hosted anti-fascist meetings. Characterized by an eighteenth-century flavor, yellow marble bar counter made in 1920 and side entrance compass in Liberty style, it preserves the secrets of the most famous ice cream in Turin, loved by Nietzsche.

Baratti & Milano. It is one of the oldest and prestigious historic inns of Turin, located in the central Piazza Castello.



Thursday May 18th
H 2.30 pm



Chocolate Tour

- The steps of the "chocolate tour", with tasting included, consist of 2 stops between the described cafes (depending on the number of participants and on the groups division).
- Duration: 2 hrs approx.
- Guests will meet our guides in the Golden Palace hotel Lobby for starting the walking tour in the center of Turin.
- The two tastings cost is included in the tour rate.

Dress-code: casual.

The cafes and workshops above could be replaced with others of equal prestige, in the sole judgment of the organization, in function of the number of subscribers to the tour; however, participants will be guaranteed two sessions tastings.





The two Piedmont confectioners Ferdinando Baratti and Edoardo Milano, moved to Turin in 1858, opened a confectionery shop and bakery in via Dora Grossa 43 (now Via Garibaldi). Ferdinando Baratti created the famous cremino who later became, together with the giandujotto, one of the great classics among the Italian chocolates.

Due to the growing success, in 1875 the Baratti & Milano decided to move to the center, in the newly Subalpina Gallery. The place soon became coveted venue of the bourgeoisie and intellectuals like D'Azeglio, Giolitti and Einaudi; the success increased so much that it received the title of "Official Supplier Company of the Royal House".

The elegant environment is characterized by extensive use of mirrors, marble, bronze, gilt and stucco that give the room a rich architectural and artistic profile, which earned the Caffè Baratti &

Milano various citations in literature and as refined setting for cinematic scenes.

La Bottega di Guido Gobino. In 1964 Giuseppe Gobino - thanks to the experience gained since 1950 in the refining of cocoa - joined the company as a production manager. Then he became the sole owner in 1980, and the company started an in-depth process of specialization and research in the field of chocolate, giving priority to local products such as Giandujotto and the Gianduja spread cream. The family tradition is renewed in the early 90's, with a major restructuring of production processes and the invention of new products always respecting the ancient recipes of Torino.

Its "Laboratorio Artigianale del Giandujotto" was born to achieve maximum quality standards in Giandujotto production. Main focuses of this project were the usage

of the best raw materials, together with the adoption of the most traditional production process by "Extrusion" (each Giandujotto is like a drop of chocolate that stands up by itself).

In 2007, Guido Gobino (son of Giuseppe) opened the first real "Bottega" and he chose an ancient building downtown Turin, located in Via Lagrange 1 / A, just in the most central and monumental spot of the city.

In 2008 he obtained the recognition as "the world's best praline" awarded by the "Academy of Chocolate" of London for the Sea Salt Cremino with Extra Virgin Olive Oil. From 2009 until today, the company obtained important honorable mentions, from the various "Tavoletta d'Oro" awards, until the "Academy of Chocolate" awards and the every year certification for being a "Maestro del Gusto".



Exclusive Guided Tour of the Exhibition Set Up in
Fondazione Sandretto Re Rebaudengo
and Welcome Dinner at **Spazio7 Restaurant**

Fondazione Sandretto Re Rebaudengo was founded in Turin on April 6, 1995 by its Chairman, Patrizia Sandretto Re Rebaudengo, in order to give support to young artists.

It is a real observatory on research and production of the most interesting artistic avant-garde of our days. The vast field of visual arts - painting, sculpture, photography, video, installations and performances - is analyzed and proposed to the public not only thanks to the exhibitions, but also through numerous educational activities and side-depth events such as conferences, meetings with artists, curators and critics from the most important Italian and foreign institutions, as well as contemporary art lessons developed in collaboration with well-known university lecturers. The Turin headquarters was established on the area of the former factory "Fergat" producing rims for cars. The project is signed by Claudio Silvestrin and is characterized by a simple and rigorous structure, ideal for contemporary art exhibitions.

Its lengthened shape facilitates transport and installation of the

works and makes easier the tour route for the public. The space is designed as a neutral place where artists can exhibit without visual distractions and conflicts with the building itself; it is versatile and allows you to create large-scale installations. The materials used underline the essentiality of the architectural choice. The exterior is perceived through cuts of light placed in alternating rhythm, so that its view is fragmented and does not disturb the exhibition space.

Spazio 7 restaurant, designed and built by Claudio Silvestrin - famous architect for having conceived the restaurant Oblix located into the London skyscraper "Shard" designed by Renzo Piano - is located into the same building and it is characterized by a rectangular main room and a cozy contemporary atmosphere.

The action by the Italian artist Amedeo Martegani dominates part of the environment, characterized by minimal furnishings, with the work "Untitled", a wall-painting in three colors on the wallpaper. The work, that covers two walls and a corner of the room, is a view

of a hedge at night, with isolated and shiny leaves that stand out on a black background.

The kitchen, guided by Chef Alessandro Mecca, offers traditional dishes revisited in a modern key that represent a journey through the authentic flavors of the Italian tradition, with the celebration of some dishes typical of the Piedmont region. Made with the rigor of simplicity, each course enhances the high quality of selected raw materials, while fully respecting the seasonality of products.

Thursday May 18th
H 7.15 pm



Fondazione Sandretto R.R. Tour

- **At 6.45 pm** Guests will meet our assistants in the Golden Palace Hotel lobby for the transfer to the museum by private GT buses.

Restaurant **Spazio 7**

- **Address:** Via Modane, 20 - Torino.
- **Telephone:** 011 379 7626
- **Transfer back to Golden Palace Hotel after dinner by private buses.**

Dress-code: dark suits/gowns with ribbons.





Guided Tour **Savoy Royal Residences & Lunch**

Located in Torino and its surroundings, the Savoy royal residences are a journey along monumental architecture styles between XVII and XVIII century, and an expression of monarchy ideology.

The Savoy residences have been added to UNESCO world heritage list since 1997. Life in the Court of Savoy was a mix of amusements and ceremonies in the luxurious residences ringing the city, built to create a refined "Crown of Delights" around the capital, as a demonstration of the magnificence of the House of Savoy. Just a short way from the centre of Torino, surrounded by vines and elegant gardens, some of them were the favourite residences of duchesses, princesses and queens, others were used as hunting lodges and places of pleasure and others were transformed from ancient strongholds into cosy "places of delight".

The Racconigi Castle was founded around the eleventh century as a fortified house in the Marca of Turin. The original fortified structure with corner towers was transformed during the seventeenth century. In 1670, coinciding with the elevation of the castle to residence of the Savoia-Carignano, André Le Nôtre designed the garden, Guarino Guarini in 1676 began a comprehensive restructuring of the building, which was never completed. Since 1755 the work was taken up by the architect Giambattista Borra behest of Prince Louis of Savoia-Carignano. With the accession to the throne of Charles Albert, Prince of Carignano, the residence took its present appearance. In 1820 the German gardener Xavier Curten redesigned the green spaces, while the decoration and the refurbishing of

the interior were entrusted to the architect Pelagius Palagi, whose taste between neoclassical and eclectic is well represented. At the same time on the edge of the park, service buildings were built in neo-gothic style (the greenhouses and the Margaria).

With the transfer of capital from Turin to Florence (1865) and later in Rome (1871), the Royal family gradually lost interest in the castle, at least until the early years of the twentieth century, when King Vittorio Emanuele III chose it again as his holiday residence. The castle was purchased in 1980 by the Italian State. The luxurious apartments are testimony of the most significant stages of transformation that the castle was in the seventeenth century until the beginning of XX: stucco, affreschi and furniture are an important

view of the changing taste of the court in the course of about four hundred years. The gardens and park remain as an intact nineteenth-century structure, characterized by a romantic array system with streams, lakes, caves and monuments.

Friday May 19th
H 8.00 am

Savoy residences Tour

- Duration: 8 Hrs Approx.
- Guests will meet our guides in the Golden Palace hotel lobby to start the tour by GT bus including the visit of two important Savoy residences: Racconigi Castle and *Palazzina di caccia di Stupinigi* (Stupinigi hunting lodge).
- Entrance fees and lunch are included in the tour rate.

Dress-code: casual.





The hunting residence of **Stupinigi** was built on the grounds of the first donation of Emanuele Filiberto to the Order of Saints Maurice and Lazarus (1573). It was the favourite spot of the Savoy family for spectacular parties and solemn marriages, as well as being the residence of Napoleon in the early 19th century.

The original castle was owned by the Acaja line of the House of Savoy, Lords of Piedmont, and it was acquired by Emmanuel Philibert in 1563, when the ducal capital was moved from Chambéry to Turin.

The new palace was designed by the architect Filippo Juvarra to be used as a hunting lodge for Victor Amadeus II, King of Sardinia. Works started in 1729. Within two years construction was far enough advanced for the first formal hunt to take place. Juvarra called upon a team of decorators, many of them from Venice, to carry out the decor of the palazzina interiors. In the reigns of Carlo Emanuele III and Victor Amadeus III, the palazzina and its formal park continued to be extended under the projects of numerous North Italian architects. The final building has a total of 137 rooms and 17 galleries, and covers 31,050 square meters. The original purpose of the hunting lodge is symbolized by the bronze stag

perched at the apex of the stepped roof of its central dome, and the hounds' heads that decorate the vases on the roofline. The building has a saltire plan: four angled wings project from the oval-shaped main hall. In the wings are located the royal apartments and the rooms for guests. Today the Palace of Stupinigi houses the Museum of the arts and furnishings, some original to the palazzina, others brought from the former Savoia residences of Moncalieri and Venaria Reale.

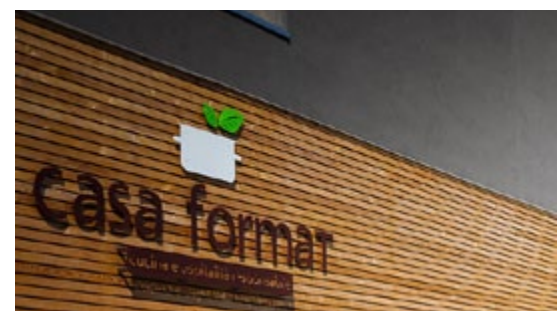
The tour includes a lunch at **Casaformat Restaurant**. CasaFormat Restaurant is a unique environment, a large, bright space combining aesthetics and sustainability. The beautiful lounge collects colors and materials that are inspired by the natural elements: earth, air, water.

The structure, made entirely of wood, is totally self-sufficient from an energy standpoint.

The furniture and accessories have been designed and made by artisans of excellence, paying particular care to the environment, according to the spirit of CasaFormat. Here the cuisine is not only considered as a talented combining of flavors or as an art in the composition of the dishes, but also as a trade which results in an emotional

trip through seasons, their flavors and their colors. A garden of 2000 square meters, a few steps from the kitchen, hides the secrets of all CasaFormat dishes; it gives, for year-round, best quality ingredients for a genuine and responsible food to the restaurant kitchen.

Chef Stefano Malvardi has followed his passion first in Italy and then in Europe. In Monaco he has had the privilege of working with Alain Ducasse from which he learnt the value of raw material quality, the importance of the team spirit for the kitchen brigade and the rigor that is necessary in managing a large restaurant.



**Friday May 19th
Lunchtime**



Casaformat Restaurant

• Address: Via Tetti Valfrè,
Frazione Tetti Valfrè, 10043
Orbassano (TO)
Telephone: +39 011 903 5436

Dress-code: casual.



Classical Turin On Foot

Along the way, among the palaces and baroque porticoes, you will meet Palazzo Madama (the first Senate of the Kingdom of Italy, which will be shown from the outside) and you will visit the Royal Palace and the Cathedral of Turin with the Chapel of the Holy Shroud. (The reopening of the chapel, now closed for renovation, is foreseen in spring 2017. In case of delays in the reopening, the visit will not be available).

The Royal Palace of Turin (Palazzo Reale di Torino) was originally built in the 16th century and was later modernized by Christine Marie of France in the 17th century, with designs by the Baroque architect Filippo Juvarra.



The construction of the palace was ordered by the Regent Maria Christina in 1645. She wanted a new residence for the court after her son returned from the civil war. The location chosen for the new building was the previous Bishop's Palace, which had been built in the middle of the new capital of Savoy, Turin, during the reign of Emmanuel Philibert (Duke of Savoy). Its advantages

included an open and sunny position, in addition to being close to other buildings where the court met. The Duke was able to monitor the two entrances of the city (the Palatine and the Pretoria gates) from the Bishop's Palace. The old Bishop's Palace was greatly expanded by Emmanuel Philibert to house his ever growing collection of art, animals, marbles, and furniture.

The Chapel of the Holy Shroud was added to the structure in 1668-1694. The Chapel of the Holy Shroud, with its spiral dome, was built in the west wing of the palace, joining the apse (a semicircular recess) of the Cathedral of St. John the Baptist. The royal gates of the palace have a golden Medusa symbol embossed on them, in order to fend off intruders. In 1946, the palace was claimed by the Italian Republic and turned into a "Museum of the Life and Works of the House of Savoy". Its rooms are decorated with rich tapestries and a collection of Chinese and Japanese vases. The Royal Armoury houses an

extensive array of arms, including examples from the 16th and 17th centuries.

In 1997, it was placed on the UNESCO World Heritage Site list along with 13 other residences of the House of Savoy.



Friday May 19th
H 8.30 am

Classical Turin On Foot Tour

- Duration: 4 Hrs Approx.
- Guests will meet our guides in the Golden Palace hotel lobby for a walking tour of the center of Turin.
- Entrance fees are included in the tour rate.

Dress-code: Casual.





The Turin Cathedral (Duomo di Torino) is a Roman Catholic cathedral dedicated to Saint John the Baptist; it is the seat of the Archbishops of Turin. It was built during 1491–98 and is adjacent to an earlier bell tower built in 1470. Designed by Guarino Guarini, the Chapel of the Holy Shroud was added to the structure in 1668–94. The church lies in the place where the theatre of the ancient Roman city was located. The original Christian sacred house included three churches. The three churches were demolished between 1490 and 1492. The new cathedral was begun in 1491 under design of Amedeo de Francisco di Settignano, also known as Meo del Caprino, who finished it in seven years. The bell tower, however, remained the one erected in 1469, which is still visible today. Filippo Juvarra brought some modifications in the 17th century.

A project for an enlargement of the cathedral, in order to create a more luxurious seat for the

Shroud of Turin (a length of linen cloth bearing the image of a man believed by some Christians to be the burial shroud of Jesus of Nazareth) was launched in 1649, when Bernardino Quadri arrived in Turin from Rome, at the court of Duke Charles Emmanuel II of Savoy. The dome was completed in 1694.

Piccolo Lord Restaurant In the center of Turin, between the Great Mother and the Mole Antonelliana, the Piccolo Lord Restaurant offers good food in an elegant and welcoming environment. The restaurant consists of two rooms characterized by beautiful ceilings with exposed bricks. Chefs Diego and Valentina opened Piccolo Lord in 2005, after some experiences made in other restaurants in the city and two years at a renowned Italian restaurant in London. They serve a creative seafood cuisine, always attentive to raw materials and influenced by the tradition of the great Piedmontese cooking. The menus are seasonal in nature with the use

of raw materials which are available in that period. Bread and pasta are homemade.



Friday May 19th
H 12.45 pm



Piccolo Lord Restaurant

- For those who don't participate to the tour "Savoy Royal Residences"
- Address: Corso San Maurizio, 69 bis/G - Torino.
 Telephone +39 011836145
Dress-code: casual with ribbons.





Visit at the Car Museum of Turin (MAUTO)

The Automobile Museum was set up in 1932 based on the idea of two pioneers of Italian motoring, Cesare Goria Gatti and Roberto Biscaretti di Ruffia (the first President of the Turin Automobile Club and one of the founders of the Fiat company), and is one of the oldest Automobile Museums in the world.

It was Carlo Biscaretti di Ruffia (Roberto's son), a Turin aristocrat born in 1879, who conceived it, gathered together the initial collection, strove to bring it into being and worked his whole life to give it decent headquarters. The museum, dedicated to him, was formally opened on 3 November 1960. This is the only National Museum of this kind in Italy, housed in the premises designed by the architect Amedeo Albertini, on the left bank of the Po river and a short distance from the Lingotto.

The Museum has one of the rarest and most interesting collections of its kind, with almost 200 original cars dating from the mid-19th century to the present day, and over eighty different makes of vehicle, from Italy, France, Great Britain, Germany, Holland, Spain, Poland and the United States. In 2002 an international competition for the renovation of the Museum saw the participation by about fifty architectural firms worldwide. In 2005, the group composed of the architect Cino Zucchi, the Recchi Engineering Srl company and the Proger SpA firm was declared the winner of the competition. Zucchi's de-

sign was enhanced with the displays by the Franco-Swiss set-designer Francois Confino. The guiding principle was to display "the car observed as a creation of genius and of the human imagination", to make people aware of, and appreciate the immense pool of talent, creativity, craftsmanship and entrepreneurial abilities that exist in Turin and in Piedmont. In 2013, The Times has ranked this museum among the 50 best museums in the world, enhancing its educational and scientific approach. Today, thanks to the use of new digital technologies, the Mauto offers visitors historical insights, archival images, data sheets on the cars and the body builders who are available during the visit through personal smartphones, multimedia totems or Ipad supplied. In the renovated garage that houses the workshop and the restoration school, artisans and experts support young students to promote an intergenerational transfer of authority. In the new Museum, we will tell the story of the motor car, its transformation from a means of transport to an object of worship, from its origins right up to the contemporary evolution of creative thought.



Friday May 19th
H 3.00 pm



Car Museum Tour

- Address: Corso Unità d'Italia, 40, 10126 Torino
- Telephone: 011 677666
- Duration: 2 Hrs Approx.
- Guests will meet our guides in the Golden Palace hotel lobby or at Piccolo Lord Restaurant, at the end of the lunch. They will reach the Museum by private GT bus.
- Entrance fees are included in the tour rate.

Dress-code: casual.



Aperitivo & Dinner at **Del Cambio Restaurant** (One Michelin Star)
 Del Cambio Restaurant is a timeless place, because since 5 October 1757 it is renewing itself again and again while remaining loyal to itself.

Renowned as the emblem of culture in Turin, its halls, between 1821 and 1861, have witnessed the comings and goings of the men and the women who made the history of Italy and beyond in Politics, Literature, Theatre, Music, Science, Philosophy, Love and Art: Cavour, Casanova, Puccini, Balzac, Nietzsche, Verdi, Marinetti, D'Annunzio, the Agnellis, the writer Mario Soldati, Eleonora Duse, Maria Callas and Audrey Hepburn. Del Cambio, initially coffee-bar and then restaurant, is the most elegant place in the most elegant town of Italy. Memory, style, innovation: this is the meaning of Del Cambio. This concept, in practice, is translated and made available through historically authentic spaces such as Sala Risorgimento, with its frescoes dated 1875 and intellectually combined with impressive contemporary site-specific works of art. A challenge, a mix of elegance and charm.

Haute cuisine and Constitutions, history and futuristic landscapes, culture and modernity: a world of contrasts, beautifully complex and disruptive, which link arms together, becoming

the sole purpose of being a “legend”. In 2014 Matteo Baronetto (1977) brought back the Michelin star to this historic restaurant at the first attempt. In April 2014, after a year of careful restoration and intervention by international artists such as Izhar Patkin, Martino Gamper, Michelangelo Pistoletto, Pablo Bronstein and Arturo Herrera, the restaurant Del Cambio reopens under the guidance of chef Matteo Baronetto, historic sous-chef of Carlo Cracco in Milan. The cuisine is top level, with creations that want to rediscover the flavors of the Piedmontese and Italian tradition. Son of Fiat workers in Turin, Matteo studied at the School for Hoteliers in Pinerolo and had practised at alla Betulla Restaurant in San Bernardino. First he came into contact with the sommelier of G. Marchesi in Erbusco, then the meeting with chef Carlo Cracco; it was not love at first sight, but when he decided to embark on the adventure of *Clivie* in Piobesi d’Alba, he asked to Matteo to follow him. “Many ideas were born there”. In 2001 it was the turn of Cracco-Peck, the stage for dishes that have made history.

Matteo arrived to sign the menu with the patron chef, but his great emancipation is done at the Cambio in Turin from April of 2014.



Friday May 19th
H 7.30 pm



Del Cambio Restaurant

- Meeting in the Golden Palace hotel lobby with our assistants to get to the restaurant on foot (about 10 minutes walk) or meeting directly in the restaurant.

- Address: Piazza Carignano, 2 Torino. Telephone: 011 546690

Those who want to get to the restaurant without walking, we recommend the use of taxi as the street where the restaurant is located is not accessible by bus.

Dress-code: dark suits/gowns with ribbons.





Dinner at **Vintage 1997 Restaurant** One Michelin Star

The first floor of an elegant town house in the center of Turin makes a fitting location for this sophisticated restaurant. Dark wood, lavish furnishings, scarlet fabrics, lampshades and a prestigious Michelin star. The Vintage 1997 is a shrine to haute cuisine in an upmarket district of Turin. In its kitchen creativity is inspired by tradition to vault in multiple forms. The restaurant avoids anything that smacks of trendiness in favour of a hospitable, timeless atmosphere with impeccable service. Into the restaurant you can breathe

not only technical culture, but the culture of hospitality also. Led by **Umberto Chiodi Latini** and **Chef Pierluigi Consonni**, the kitchen serves up robust but refined dishes, elegantly put together. Before then, Consonni had a brilliant career at restaurant La Smarrita in Turin, but it is at the Vintage 1997 that the chef finds his artistic way and the deserved Michelin star. The menus range from the traditional to meat dishes and excellent fish. Its dishes are exemplary for cooking, flavor combinations, goodness and freshness of raw materials; this is why the

restaurant has been able to reach the catering summit in Turin in a few years. The wine list is stunning. “At the Vintage one thing is certain: there will be no nasty surprises”. This has been said by the great Ferran Adrià, father of molecular gastronomy, and more.



Friday May 19th
H 7.30 pm



Vintage 1997 Restaurant

- Meeting in the Golden Palace hotel lobby with our assistants to get to the restaurant on foot (about 200m, 3 minutes walk), or meeting directly in the restaurant.
- Address: piazza Solferino 16 H, Torino
- Telephone: 0115136722.

Dress-code: dark suits/gowns with ribbons.





Guided Tour at the *Egyptian Museum*

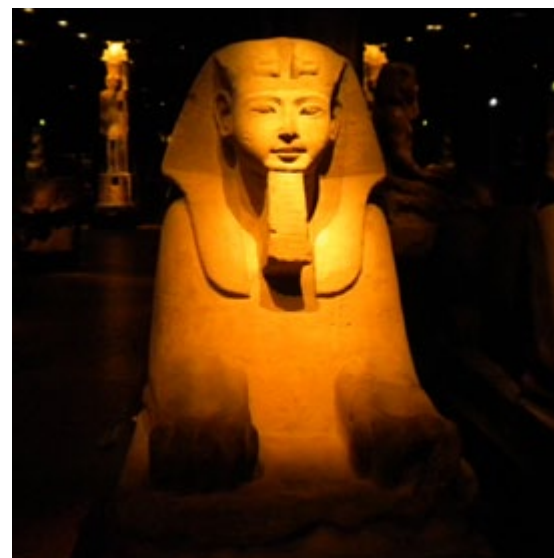
The Egyptian museum is an archaeological museum in Turin specialized in Egyptian archaeology and anthropology. It houses one of the largest collections of Egyptian antiquities with more than 30'000 artefacts. The Turin collections were founded in the early 19th century when the Savoy king, Carlo Felice, acquired some 5'000 objects from the French General Consul, Bernardino Drovetti, inspired by the increasing interest in the Egyptian world that Napoleon's campaigns in the country had sparked. In 1833, some 1,200 objects owned by a man from Piedmont, Giuseppe Sossio, were added to the collection, which grew further during the 20th century when the Italian Archaeological Mission took more items from Egypt. The museum became an experiment of the Italian government in privatization of the nation's museums when the Fondazione Museo delle Antichità Egizie was officially established at the end of 2004. The

The Egyptian Museum of Turin is the second in the world after the Cairo Museum

building itself was remodelled in celebration of the 2006 Winter Olympics, with its main rooms re-designed by Dante Ferretti.

The new presentations provides "a very immersive experience". The new displays show items in a chronological order with new lighting and modern displays. The collection is specifically interesting because it includes vernacular objects and those showing funerary customs, alongside significant architectural and philosophical displays.

The Egyptian Museum of Turin (the second in the world after the Cairo Museum) was established in 1824, although the University of Turin already owned an important collection of Egyptian material. Highlights of the museum include an important statue of Ramesses II (one of the world's most important pieces of Egyptian art), the world's largest papyrus collection, and the Tomb of Kha which dates to 3'500 BC with over 500 funerary and domestic items (from 1400 BC).



Saturday May 20th
H 9.45 am



Egyptian Museum Tour

- Duration: 2.30 Hrs Approx.
- Guests will meet our guides in the Golden Palace hotel lobby for walking to the Egyptian museum.
- Walk of about 10 minutes from the hotel.
- The entrance has been booked at scheduled time in advance, so you will avoid the queues.
- Entrance fee is included.

Dress-code: casual.



Lunch at **Primo Turin Restaurant** (Inside the Golden Palace Hotel)

AllegroItalia Golden Palace has a special and modern restaurant. The sunlight shines through the large bow window overlooking the indoor terrace.

Primo Torino is an intimate, warm and relaxing environment.

The new restaurant of the Golden Palace Hotel was born from an idea of Riccardo Condorelli and Francesco Musumeci. Primo Torino is part of a chain of prestigious restaurants in the best hotels of Italy.

Its Head Chef is **Maurizio Di Bella**. He highly values the Ital-

ian territory and tries to reinterpret its products in a creative way. The Chef creates dishes to be enjoyed with all five senses, from the visual presentation to the amazing taste of the food.

The menu is renewed every three months in order to offer new dishes for each season and guarantee fresh, high quality and organic ingredients. Meat and fish come from small loyal manufacturers, so that it is possible the direct control over the supply chain to avoid unwelcome surprises.



Saturday May 20th
H 12.45 pm



Primo Torino Restaurant

• Address: Via dell'Arcivescovado, 18
 10121 Torino.

Dress-code: smart casual.





Induction ceremony in Sant'Uberto chapel, located inside the **Venaria Reale** estate

Venaria Reale is a magnificent estate just outside Turin. It comprises 80,000 square meters of floor surface in the Reggia and 60 hectares of Gardens. It is a natural and architectural masterpiece that was declared part of the World Heritage by UNESCO in 1997.

Once the access to the public is closed, our Rôtisseurs will have the privilege of enjoying exclusively this prestigious location for the gala dinner. Designed and built between 1658 and 1679 on the plans of architect Amedeo di Castellamonte, the Reggia di Venaria (Venaria Royal Palace) is one of the principle Savoy residences in Piedmont. The Venaria complex was commissioned by Duke Carlo Emanuele II as a base for hunting in the surrounding area. The Palace later underwent numerous modifications that led it to its present appearance. In 2007, the Palace was reopened for public use, after eight years of restoration, the EU's largest cultural restoration project to date.

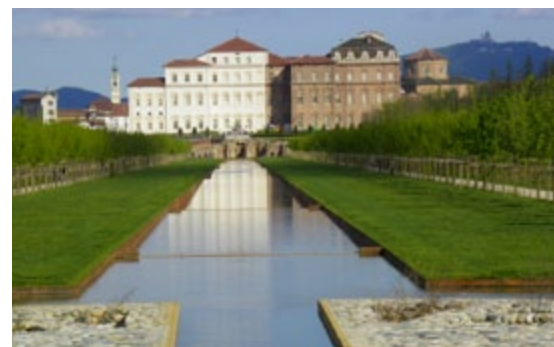
Once the access to the public is closed, our Rôtisseurs will have the privilege of enjoying exclusively this prestigious location for the gala dinner

Visiting the Reggia di Venaria today means admiring works coming from the collections of other Savoy residences, viewing exhibitions of international importance, walking through the reconstructed Italian Gardens and experiencing the wonder and magnificence of Baroque architecture, video installations by Peter Greenaway and contemporary sculpture in the “Giardino delle sculture fluide” (Garden of fluid sculpture) by Giuseppe Penone.

The monumental palace or Reggia boasts some of the finest examples of universal Baroque: the elegant Hall of Diana designed by Amedeo di Castellamonte, the solemn Great Gallery and the Church of St. Hubert, the imposing complex of the Juvarra Stables designed by Filippo Juvarra in the 18th century, the sumptuous decorations and the spectacular Fountain of the Stag in the Court of Honor and the spectacular Fountain of the Stag in the Court of Honor. Over 500 works, some true master-

pieces, including paintings, sculptures, tapestries, furniture, chandeliers, carpets, flags, silver, snuff boxes, watches and musical instruments evoke the lost furniture and recreate the ancient atmosphere of

pieces, including paintings, sculptures, tapestries, furniture, chandeliers, carpets, flags, silver, snuff boxes, watches and musical instruments evoke the lost furniture and recreate the ancient atmosphere of



Saturday May 20th
H 4.30 pm



Transfer from Golden Palace hotel to Reggia di Venaria.

- Guests will meet our assistants in the Golden Palace hotel lobby to reach the Reggia by private GT buses.

H 5.15 pm
Induction ceremony in Sant'Uberto chapel, located inside the Venaria Reale estate.

Full dress code with ribbons.





Aperitif and Gala Dinner

at Reggia di Venaria – World Heritage Site by Unesco

the court, and the taste of the seventeenth and eighteenth centuries. The complex restoration project of the gardens has led to an unprecedented reconstruction of the landscape with its historical marks, with an eye towards modern aesthetics and practical considerations. The

The aperitif and the gala dinner will be served by **Chef Gabriele Torretto**, patron of La Valle restaurant, in Valle Sauglio, and of the homonym catering and Maître Rôtisseurs of the Chaîne des Rôtisseurs. Gabriele, born in Turin in 1975, graduated from the hotel school in

we lost – and that wants to celebrate all the new and rich flavors that the nature gives us. The raw materials, carefully selected, are skillfully transformed into traditional dishes, prepared with a touch of class. In addition to high quality cuisine, his catering offers a careful service.



Gardens of the Reggia bring together an ancient and modern charm. Here the extraordinary balance between the archeological remains and the contemporary artworks is set in a boundless scenery. The monumental statue dell'Hercole Colossus, originally placed inside the Fountain of Ercole, dialogues with the works of famous contemporary artists such as Giuseppe Penone and Giovanni Anselmo.

Pinerolo. Even as a child, he expresses a passion for cooking. He carefully selects raw materials and he combines – with innate imagination – different flavors, always managing to achieve maximum results. Its cuisine is inspired by the combination of wild herbs and seasonal foods, which are collected following and respecting the rhythms of nature. A kitchen that belongs to the most ancient traditions – that over time



Saturday May 20th
H 7.30 pm



Reggia di Venaria Aperitif & Gala Dinner

- Address: piazza della Repubblica, 4, 10078 Venaria Reale – TO.

- Telephone: 011 499 2333

- Transfer back to Golden Palace Hotel after dinner by private buses.

Dress-code: diner jackets / tuxedo with ribbons.





Guided Tour **Barolo Wine Land** & Lunch at **San Maurizio 1619 - Truffle Bistrot**
 (Relais & Chateaux San Maurizio in San Stefano Belbo).

Full-day tour through the **Strada del Barolo** and great Langa wines; it is a marked route through the hills of Barolo land, embracing the producing wineries and farms offering guests the chance to meet the king of wines in the places of its production.

The road connects the towns of Alba, Barolo, Castiglione Falletto Cherasco, Diano d'Alba, Dogliani, Grinzane Cavour, La Morra, Monchiero, Monforte d'Alba, Montelupo Albanese, Novello, Roddi, Roddino, Rodello, Serralunga d'Alba, Sinio and Verduno: one of the most fascinating scenarios that Piedmont has to offer, place of origin of some of the most famous Piedmontese red wines in the world.

During the tour, guests will stop for a visit to a prestigious local winery with tasting of three great wines included.

The tour continues with a leisurely stroll through Alba and then driving to San Stefano Belbo (CN) for the lunch in San Maurizio 1619 - Truffle Bistrot, inside the luxury Relais&Chateaux San Maurizio.

The Truffle Bistrot is not only a restaurant, but it is a real culinary experimentation center; it is the lead

promoter of a philosophy based on the total respect of the raw materials, on the enhancement of flavors and ingredients of the territory and on the tradition that speaks through the local producers - the true soul of every excellent cuisine.

Autonomy and independence are two cornerstones of the Truffle Bistrot cuisine; every morning selecting the best products grown in its own garden and greenhouses, it is free from manipulation of which more and more often food is the victim. Independence is also synonymous with challenge that, in this case is to create a small world full of meaning but free from preconceptions in a place that is guardian of tradition and excellence.

Chef Giovanni Gullace has repeatedly participated into the show cooking Les Etoiles de Mougins, an international review of starred restaurants with the greatest chefs of France and beyond; before arriving



Sunday May 21st
H 9.30 am



- Guests will meet our guides in the Golden Palace hotel lobby for the departure by private GT bus.
- Visit, tasting in a local prestigious winery and lunch are included in the tour rate.

Dress-code: smart casual
 (+ribbons for the lunch)





at Relais San Maurizio, he worked at the Rialto Bistrot and at La pernice e la gallina (one Michelin star), both restaurants in Bologna, and at La Palma restaurant in Alassio (two Michelin stars - the first starred restaurant of the coast). The Relais is housed in a former monastery dating back to 1619 and built by a group of Cistercian monks who, going up the old Salt Road, decided to build a monastery on the ruins of a chapel built a century before their arrival. A shelter, a new land, a place of work, of prayer, of hours marked by the

tolling of bells, of seasons which follow the same change of the earth's cycles. Nature here reigns supreme. During the centuries, the hill of San Maurizio became a place particularly fertile for more varied crops, from the vines to the ancient cereal grains, officinal herbs and spices from the nearby Mediterranean. The centuries respected the clever work of first inhabitants of the hill; today everything is still alive. The most fascinating places are those which resist the passage of time and that are reinvented whilst remaining faithful to their

origins. In 1862, the monastery was bought by the Incisa Counts - a noble family of the surrounding valleys and transformed as a private house. In 2002, after four years of conservative restoration that preserved to the best the patrimony left over the previous centuries, Relais San Maurizio comes to life and become a single soul under the five-star hospitality. The first Relais&Châteaux of Piedmont is born, a true partnership between the art of hospitality, enogastronomic excellence and the search of well-being.





Farewell Lunch at *Sotto la Mole Restaurant*

For this joyful convivial occasion, our appointment is fixed at the central restaurant Sotto la Mole, located opposite the famous Mole Antonelliana.

The restaurant was established in 2000 when Rosa Anna Grosso and Simone Ferrero decided to start their own business after years of experience in the catering field.

The restaurant has been awarded the symbol “Good cheese restaurant” by Slow Food and, over the years, it has been reviewed very positively by the Michelin guide, from “L’Espresso” and from the Gambero Rosso guide.

The kitchen commitment is to walk the wake of the Piedmontese culinary tradition, updating it as much as possible to the current requirements.

The quality of raw materials, the attention to the seasonality of products and the daily preparation of food are the strengths of the restaurant. All preparations are processed in its cuisine including pasta, bread and desserts.

The friendly and attentive dining room staff will welcome us in the cozy lounge on the ground floor of the restaurant for our final meeting in Turin.



**Sunday May 21st
 Lunchtime**



Sotto la Mole Restaurant

- Address: Via Montebello, 9
 Torino (TO)
 - Telephone: +39 011.8179398
- Dress-code: business casual with ribbons.*



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 "49th Grand Chapitre International d'Italie - Torino".

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: "49th Grand Chapitre International d'Italie - Torino" (Name of the Participants).

General Terms And Conditions

Registrations will close on **April 4, 2017**.

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 €40,00 (corresponding to the individual registration fee) for each participant in addition to any other penalties provided for in the following articles and eventual bank fees for the partial refund.

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

No penalties will be applied for any cancellations of lunches and dinners made before April 4, 2017 (with the exception of the registration fee as per the general conditions for full cancellation), while those made after that date is established a penalty of 100%.

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

The restaurants and the locations indicated in the program may be subject to variation due to events or cases of force majeure or for the failure to achieve the required minimum numbers.

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 23th of April 2017.

- 100% from April 24, 2017.

Hotel Terms And Conditions

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

No penalties for cancellation or reduction of stay notified no later than January, 9 2017.

- There will be a penalty of 30% for any cancellation or reduction of stay notified from January, 10th 2017 and January 31th 2017

There will be a penalty of 50% for any cancellation or reduction of stay notified from February, 1st 2017 and February 28th 2017

- There will be a penalty of 70% for any cancellation or reduction of stay notified from March, 1st 2017 and April 15th 2017

- There will be a penalty of 100% for any cancellation or reduction of stay notified from April 16th 2017.

Hotel rates will be valid for bookings received up to the 17th of January 2017 ("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 17th of January 2017.

The rates given hereunder are valid for stays of 2 consecutive nights from May 18th, 2017.

Any request for different dates and stays will be quoted separately from our office upon receipt of such requests.

All prices include VAT.

The Room-only rates don't include breakfast (eventually to be purchased as an optional extra).

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 (from €3,70 to €5,00 p.p. per night depending on the room), and payable by all guest at check-out. Turin City tax levies may be subject to change without notice.

Check - in is guaranteed from 04:00 pm and check - out is by 12:00 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, it or at the fax number +39 041 5231203, and mention in the object "49° Grand Chapitre International d'Italie - Torino".



info@clementson.it > send mail

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



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..... Nazionalità.....

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

Chaîne Rank*..... Bailliage*.....

I wish to be inducted/updated to

Languages Spoken : Italiano English German French Other

Guest 1:

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 : Italiano English German French Other

Guest 2:

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 : Italiano English German French Other

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



Events

		PER PERSON	NUMBER OF GUESTS	TOTAL
	Individual Registration fee (Compulsory)	€ 40,00		
Wednesday May 18th 2017	Tour 1 – “ Guided Chocolate Tour ” 2 tastings included (d.: 2hrs approx.)	€45,00		
	Return transfer Golden Palace Hotel-Fondazione Sandretto for dinner.	€16,00		
	Exclusive guided tour of the exhibition set up in Fondazione Sandretto Re Rebaudengo and welcome dinner at Spazio7 restaurant.	€120,00		
Friday May 19th 2017	Tour 2 – Savoy Royal Residences Guided Tour + lunch at Casaformat Restaurant (d.: 8hrs approx.). Entrance fees included	€120,00		
	Tour 3 – Classical Turin On Foot Guided Tour (d.:4hrs approx.). Entrance fees included	€45,00		
	Lunch at Piccolo Lord Restaurant	€65,00		
	Tour 4 – Car Museum of Turin Guided Tour (d.: 2hrs approx.) Entrance fees included	€45,00		
	Option 1: Dinner at Del Cambio Restaurant (1 Michelin star)	€160,00		
	Option 2: Dinner at Vintage 1997 (1 Michelin star)	€130,00		
Saturday May 20th 2017	Tour 5 – Egyptian Museum Guided Tour (d.: 2,5hrs approx.). Entrance fees included	€42,00		
	Lunch at Primo Turin Restaurant (inside the Golden Palace hotel****)	€65,00		
	Transfer A/R Golden Palace Hotel - Reggia di Venaria	€20,00		
	Induction Ceremony in Sant’Uberto Chapel into the Estate of Venaria Reale (Subject to the registration fee payment also for the audience)	Free		
	Aperitif at Reggia di Venaria (For those who will not join the gala dinner)	€40,00		
	aperitif and Gala Dinner at Reggia di Venaria (the rate includes the aperitif)	€225,00		
Sunday May 21st 2017	Tour 6 - Barolo Wine Land Guided Tour + Lunch at San Maurizio 1619 - Truffe Bistrot (Relais&Chateaux San Maurizio)	€140,00		
	Farewell Lunch at Sotto La Mole Restaurant (Turin)	€65,00		

TOTAL:



Accommodation - Allegritalia Golden Palace Hotel *****

Address: Via dell'Arcivescovado, 18, 10121 Torino - Telephone: +39 011 551 2111

Room-Only Rates (breakfast not included)	FROM (date)	TO (date)	PER ROOM PER NIGHT (VAT included)	N.OF ROOMS *N.OF NIGHTS	TOTAL
Classic Room French bed (Warmly suggested for single use – DUS) These rates don't include breakfast			DUS €. 120,00		
			DBL €. 130,00		
Superior Room Queen bed (no separate beds) (single use (DUS) - or double use (DBL)) These rates don't include breakfast			DUS €. 138,00		
			DBL €. 145,00		
Deluxe Room 1 extra-large double bed or two twin beds (single or double use) This rate doesn't include breakfast			DUS or DBL €. 172,00		
Junior Suite 1 extra-large double bed. (single or double use) This rate doesn't include breakfast			DUS or DBL €. 186,00		
Optional Buffet breakfast			per person per day €.23,00		

Other:

Please, contact Clementson for different rooms rates, extras or longer stays.

TOTAL:

The city tax (€3,70 p.p. per night for Classic and Superior rooms, €5,00 p.p. per night for Deluxe rooms and Junior Suite) is not included in the above rates.

The Above Rates Are Valid, Subject To Availability, Till The 14Th Of January 2017.

Notes:



Indice

Wednesday 18 •

[H 2.30 pm Chocolate Guided Tour](#)

- [H 7.15 pm Exclusive Guided Tour of the Exhibition Set Up in Fondazione Sandretto Re Rebaudengo and Welcome Dinner at Spazio7 Restaurant](#)

Friday 19 •

[H 8.00 am Savoy Royal Residences Guided Tour & Lunch](#)

- [H 8.30 am Classical Turin On Foot Guided Tour](#)
- [H 12.45 pm Pranzo al ristorante Piccolo Lord](#)
- [H 3.00 pm Visit at the Car Museum of Turin](#)
- [H 7.30 pm Aperitivo & Dinner at Del Cambio Restaurant](#)
- [H 7.30 pm Dinner at Vintage 1997 Restaurant](#)

Saturday 20 •

[H 9.45 am Guided Tour at the Egyptian Museum](#)

- [H 12.45 pm Lunch at Primo Turin Restaurant](#)
- [H 5.15 pm Induction ceremony in Sant'Uberto chapel](#)
- [H 7.30 pm Aperitif and Gala Dinner at Reggia di Venaria](#)

Sunday 21 •

[H 9.30 am Barolo Wine Land Guided Tour & Lunch](#)

- [H 12.45 pm Farewell Lunch at Sotto la Mole Restaurant](#)