



**2017** Chaîne des Rôtisseurs  
GOURMET CARNIVAL  
**CARNEVALE DEL GUSTO**

# Gourmet Carnival 2017 Venezia

As a result of the great success of the first edition which was held in Venice in 2015, the Bailli of Venice (Mr Enrico Spalazzi), together with his staff and under the patronage of the Bailliage National d'Italie and its Bailli Délégué (Dr. Roberto Zanghi), is proud to present you the second edition of the Carnevale del Gusto, the official Gourmet Carnival of the Chaîne des Rôtisseurs in Venice (from the 17th to the 19th of February 2017).

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

**It is said that the first edition in 2015 has been the most successful event of the Carnival in the city.** We also are flattered by the appreciations and attention received from the international organs of communication of the same Chaîne des Rôtisseurs.

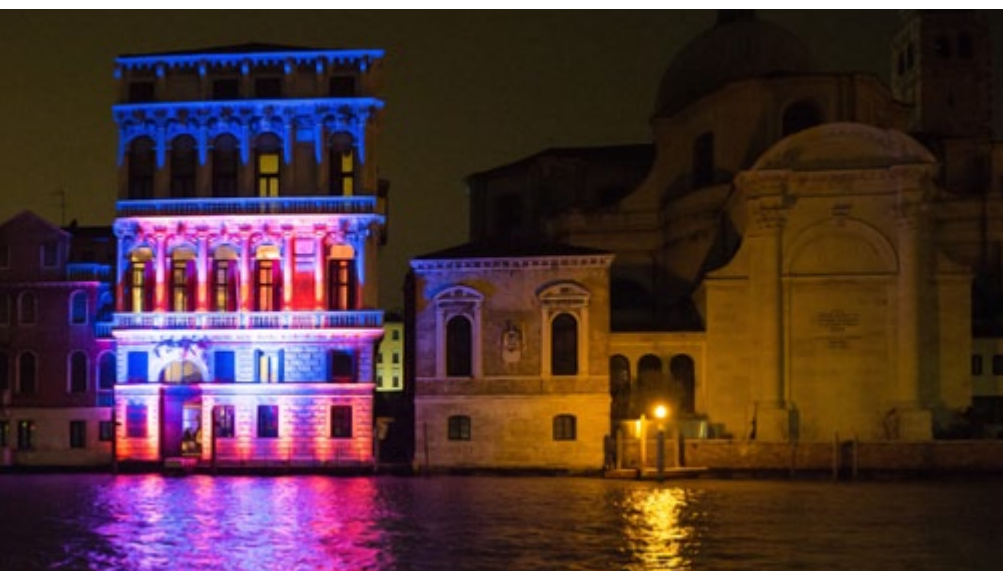
We will be faithful to our commitment this time too... our strict attention will be placed into the TASTE in its broadest sense (taste, in Italian gusto, that is contained in the very Italian name of the event) and in the true spirit of the Chaîne; the Gourmet Carnival will privilege the pleasures and art of the table together with the cheerful conviviality between international members. As well as the fine food, the elegance and restraint of the selected palace and entertainments will distance the event from the circuses often staged at the city's Carnival.



*The Carnival Gala Dinner will be on the 18th of February 2017 and it will take place in Palazzo Flangini, one of the most beautiful venetian Baroque noble palaces on the Grand Canal of Venice. The palace, built in the late 17th century, will be reserved exclusively for us.*

**D**inner will be prepared by one of the best Italian Chefs, Corrado Fasolato (1 Michelin star at the moment with his new experience at the Restaurant Spinechile Resort in Schio (Vicenza), and 2 stars in the past), in collaboration with Dogarossa Catering by Luigino Casan (maitre Restaurateur of the Chaîne des Rôtisseurs).

*The Bailliage of Venice wishes to express its deep gratitude to the participants of the first Gourmet Carnival, to those of them that will also participate in the next edition, to those who will be joining us for the first time and finally to all those who have made a valuable contribution to the realization of the event in full respect of the principles of Chaîne!*





# Hilton Molino Stucky Venice\*\*\*\*\*

*We have reserved favorable rates to the members and friends of the Chaîne des Rôtisseurs at the Hilton Molino Stucky Venice\*\*\*\*\* that will be our headquarters for the event; our assistants will be at your disposal in the lobby of the hotel.*

**M**olino Stucky started life as a flour mill owned by Giovanni Stucky. Dating back to 1895, 1500 people worked at the mill, producing 50 tonnes of flour each day. Trading wheat, flour and pasta internationally, Giovanni became the richest man in Venice. Sadly, his reign ended in 1910 when he was murdered by a former employee.

From 1955, the mill was left derelict before its grand opening as a

luxury hotel in 2007 with many of the building's original features still on show.

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



## Rates



- Rates starting from **€189,00** per **Guestroom double room per night**, including VAT and breakfast.
- Early booking rates till November 18th, 2016.



## Visit at "Estevan Rossetto 1950" Artistic Glass Factory In Murano + Welcome Cocktail

*Guests will reach the island of Murano by private GT boat, together with our assistants.*

**G**uests will reach the island of Murano by a pleasant navigation from Hilton Molino Stucky. Our confrere Lino Messina (V. Chargé de Missions of the Bailliage of Venice), owner of the factory together with his sister, will open to us the doors of its historic and prestigious glassworks in Murano for a private visit. There they still produce glass art according to old

traditions. Participants will attend a beautiful demonstration of the technique of glass blowing made by a genuine master glassmaker. Following the demonstration, we will offer guests a welcome cocktail in the beautiful rooms of the glassworks. At the end of the cocktail, we will take you directly to Algiubagiò restaurant by GT boat, for the welcome dinner.



**Friday 17 February**  
**H 5:30 pm**



Fondamenta Antonio Masghio 50,  
Murano-Venice.  
Ph.: 041 098 8131

# Dinner at Algiubagiò Restaurant

Algiubagiò presents us an unusual Venice, an elegant place very different from the typical touristic ones in Venice.

Its charming terrace has probably the most beautiful views of the Lagoon of Venice. On a clear day from here you can see the Dolomites, framing the Lagoon. Located in a former warehouse of the fifteenth-century aristocratic Donà delle Rose Palace, north of the ancient city and opposite the island of San Michele, the place began as a small inn where the Venetians met to drink a “ombra de vin” (a small glass of wine). Thanks to the passion for wine and food of its owners, over the years it becomes a fine restaurant with a warm and elegant ambience, where modern and old are cleverly fused together and where attention to every detail is a “must” also in the kitchen. His cuisine is not obvious: Mediterranean classics with a modern twist, often with original and sophisti-

cated combinations. **Chef Davide Marchetto**, born in 1989, studied at the hotel management school in Tione di Trento, with distinguished teachers. Over the years he had the opportunity to work with different starred Chefs, including Chef Franco Lindura (1 Michelin star) at the restaurant *Porta Capuana* in Munich, Chef Massimiliano Alajmo (3 Michelin stars) at the restaurant *Le Calandre* in Padua and Chef Andrea Berton (2 Michelin stars) at the *Trussardi alla Scala* Restaurant in Milan. He worked with many other starred chefs in various events and for the opening of new restaurants. He gets several awards, including in 2010 the Bronze medal in the *Show Cooking Contest* and the silver medal in cold dishes in the Culinary World Cup in Luxembourg

with *Alta Formazione*. Its safe to say that he is a really creative genius in the kitchen.



Friday 17 February  
H 8:00 pm



Fondamenta Nuove, Cannaregio  
5039, Venice.  
Ph.: 041 523 6084  
**Dress-Code: dark suits/gowns + ruban.**



Chaîne des Rôtisseurs - VENICE, FEBRUARY 17-19 2017

## Classical Venice (Doge's Palace & St. Mark's Basilica) Guided Tour

The Doges Palace and its adjoining prisons, together with St. Mark's Basilica, retain the true secrets to comprehend how this city built on swamps became one of the most enlightened cities in the western world.

You will begin your historical and artistic introduction to Venice at St. Mark's Square (Piazza S. Marco), then proceeding to admire the interior of Doge's Palace (Palazzo Ducale). Visiting the Basilica with our guide, you will have the opportunity to also visit the famous Pala d'Oro. Pala d'Oro ("Golden Pall" or "Golden Cloth") is the high altar retable of the St. Marks Basilica in Venice. It is uni-

versally recognized as one of the most refined and accomplished works of Byzantine enamel, with both front and rear sides decorated.

**The St. Mark's Basilica** - dark, mysterious and enriched with the spoils of conquest - is a unique blend of Eastern and Western influences. This oriental extravaganza, embellished over a period of six centuries with sparkling gold mosaics, marble and carv-

ings, made a fitting location for the Ceremonies of the Most Serene Republic. It was here that the Doge was presented to the city following his election, that Heads of State, Popes, Princes and Ambassadors were received, and where sea captains came to pray for protection before embarking on epic voyages.



Saturday 18 February  
H 9:30 am



- Meeting in the Hilton Molino Stucky and departure in private GT boat to San Marco, starting the tour with our expert guides.
  - Transfer from Hotel Hilton to St. Mark's area and entrance fees are included in the tour rate. Pre-booked tickets with privilege "skip the queues" access.
  - At the end of the tour, independent return to the hotel or lunch at Do Forni Restaurant.
- Dress-Code: Casual.**



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

**F**irst raised in the ninth century, the Palazzo Ducale was rebuilt many times thereafter, and it was with the construction of the Sala del Maggior Consiglio in 1340 that the present building really took shape. Work continued until 1420, largely under the guidance of architect and sculptor Filippo Calendario. The new hall was built parallel to the waterfront. The new palace was enormously impressive. Huge walls of white limestone and pink marble were softened by porticos, finely wrought loggias, a crenellated roof and a series of balconies by Pier Paolo and Jacobello Dalle Masegne. The Palazzo Ducale

is a superb example of Venetian Gothic architecture and even later vandalism didn't spoil it. The decoration is enormously elaborate and impressive. The 36 capitals on the lower colonnade of the building have carvings of beasts, flowers and representations of the months of the year. Didactic moral sculptures represent scenes such as the Judgement of Solomon, the Drunkenness of Noah and Adam and Eve with the Archangel Gabriel, and so on. The tour of the Doge's Palace ends at the Bridge of Sighs that links the palace to the medieval prison, Palazzo delle Prigioni, across the canal.





## Mocenigo Palace Guided Tour Museum of the History of Textile and Costumes and the Perfume Museum

*The prestigious Palazzo Mocenigo in San Stae houses the Museum of the History of Textile and Costumes and the Perfume Museum (a dynamic museum and also a study-center on perfume).*

The family's last descendent, Alvise Nicolò in 1945 bequeathed the palazzo to the city on the condition it became an Art Gallery to complete the Correr Museum; thirty years later, following his wife's death, it was then left to the city.

Opened to the public in 1985, it became the seat of the Study Centre of the History of Fabrics and Costumes, housing the vast collections of ancient fabrics and clothes belonging to the Venice Civic Museums – most of which came from the Correr, Guggenheim, Cini and Grassi collections. Palazzo Mocenigo also contains a well-stocked library specialising in the history of fabrics, costumes, and fashion. Completely renewed and expanded at the end of 2013, the itinerary winds its way through twenty rooms on the first piano nobile,

therefore doubling the amount of exhibition area compared to when it opened in 1985. The layout of the museum was designed by Pier Luigi Pizzi, an internationally renowned set designer, whilst palazzo furnishings and paintings were integrated with a large number of works from different sectors and deposits of the Venice Civic Museums, thanks to the painstaking, intelligent process of restoring and valorising canvases and pastels, furnishings and glass that had never been on display before. As a whole, the rooms skilfully evoke the different aspects of the life and activities of a Venetian nobleman between the 17th and 18th century, and on display are mannequins wearing valuable ancient garments and accessories that belong to the Study Centre connected to the Museum. Made of patterned fabrics embel-

**Saturday 18 February**  
**H 9:45 am**



- Meeting in the Hilton Molino Stucky and departure in private watertaxi from the hotel to San Stae, starting the tour with our expert guides.
- Transfer from Hilton Molino Stucky Hotel to San Stae and entrance fees are included in the tour rate.
- At the end of the visit, guests will walk to St. Mark's area with our guide and will meet guests participating into the lunch ad Do Forni restaurant. For those not joining the lunch, free time and independent return to Hilton Molino Stucky Hotel.  
**Dress-code: Casual.**





lished with embroidery and lace, they are testimony to the astounding expertise of scores of craftsmen and the refined, luxurious elegance for which the Venetians were famous. This was the inspiration for the creation of a new section dedicated to a particular aspect of the history of Venetian tradition: perfume, which, up until now, has not been studied in depth, highlighting the key role the city played in the origins of this aesthetical, cosmetic and entrepreneurial custom.

The perfume section includes six rooms. It begins with a presentation of the history of cosmetics, particularly focused on Venice, and further-on presents original instruments, historical items, texts, highly valuable documentation, and an extraordinary collection of perfume phials and bottles - true jewels of an ancient crafts-

manship. The museum employs a multi-sensorial approach that, along with multimedia tools, accompanies the visitor through an extraordinary and captivating olfactory experience. The Museum also displays the first recipe book of cosmetics, *Secreti Nobilissimi dell'Arte Profumatoria* by Giambattista Rosetti (1672).



## Lunch at Do Forni Restaurant Affiliated to the Chaîne Des Rôtisseurs

Do Forni Restaurants history dates back to the most peculiar and ancient traditions of Venice..

**D**uring the golden years of the Serenissima Republic, it was a bakery that produced breads and sweets. In the XIX century it became the Do Forni Restaurant and since 1973, has been managed by Mr. Eligio Paties (historic member of Chaîne des Rôtisseurs in Venice), whose culinary passion is not only a part of his culture but also a real vocation. Moreover, his innate sense of hospitality makes Do Forni a desirable destination for people who come to Venice searching for the re-

nown Venetian hospitality. The restaurant offers a traditional and elegant setting in its Venetian-style rooms. Do Forni features traditional Venetian cuisine, mainly based on seafood coming from the Adriatic Sea using centuries-old Venetian recipes enhanced by seasonal vegetables and delicate sauces, but also a refined interpretation of both Venetian and Italian cuisine that is influenced by international gastronomy in its preparation of local meats and vegetables.

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

**Y**ou have the opportunity to rent through us the costumes for the gala dinner. They will be provided by the prestigious Atelier Pietro Longhi in Venice that manufactures them according to

tradition, with fine fabrics. “The correct definition of our products is historical suits, dresses and accessories. Reproductions inspired by paintings we see in museums. Our fashion designers are Michelangelo, Raffaello, Boucher, Hogarth, David, interpreted by mr. Briggis genius and creativity. All our creations are unique, as unique is the experience to see and wear them. Our customers are collectors, museums, incentive agencies, re-enactors”.

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

**Saturday 18 February**  
**H 12:45 pm**



**Do Forni Restaurant**  
Calle dei Specchieri, 468,  
Venice. Tel.: 041 523 2148  
**Dress-code: Casual + ruban.**

- After lunch, people will have free time and independent return to the hotel.
- The costumes will be delivered to Hilton Molino Stucky and must be returned to its front desk on Sunday morning. The Atelier tailors will be available at the hotel to assist our guests.
- H. 07:30 Pm - transfer by private boat from Hotel Hilton Molino Stucky to Palazzo Flangini



## Carnival Gala Dinner at Palazzo Flangini privately rented for us

Overlooking the Grand Canal, Palazzo Flangini is located in Campo San Geremia, a few meters from Santa Lucia train station and from the Ghetto of Venice.

The Palazzo Flangini is an amazing Baroque style palace on the Grand Canal.

The palace was built in the late 17th century to a design attributed to the architect Giuseppe Sardi. Others have incorrectly attributed the design to his mentor Baldassare Longhena. The palace was built by the Flangini family, a Greek Cypriot family in Venice. One of their members, Thomas Flanginis, in 1626 was the patron for the

Flanginian school, a Greek school in Venice. The last of the family to own the palace was the cardinal Luigi or Ludovico Flangini (died 1804). By the end of the 18th century, the palace was occupied by the Panciera family.

On the main floor — il portego — there's a stunning living room decorated with stucco and paintings of the nineteenth century, a gallery decorated with a white marble fountain and two lateral rooms

with frescoed ceilings. The recent restoration allowed to recover decorations and frescos and also a comprehensive upgrading of all the supplies and facilities.

The palace is accessible both by water-taxi (through the water gate) and on foot by Campo San Geremia. It is also accessible by wheelchair.

**Saturday 18 February**  
**H 8:00 pm**



Campo San Geremia 252, Venice.  
**H 07:30 pm** - transfer by private boat from Hotel Hilton Molino Stucky to Palazzo Flangini. Meeting point in the hotel lobby with our escorts. We will reach the palace directly by private boat. The Palace has a water gate with pontoon directly on the Grand Canal.

**Dress-code: Traditional Venetian costume and mask or dinner jackets/ tuxedo with ruban.**





*Dinner prepared by Chef Corrado Fasolato - 1 Michelin star. After 25 years of working faraway and receiving three forks of Gambero Rosso and two Michelin stars, Corrado Fasolato has left the MET Restaurant in Venice and has re-started from the beginning!*

**T**he dream world of Corrado Fasolato is **Spinechile Resort** and it is home for him. He restructured “a house anchored the spur of a mountain” and began to develop a private cultivation.

“My dream was to create a place, a group made up of many things: hospitality, silence, landscape, meadows and snow, paths and trees, and food products grown by me, raising the role of the “restaurant” as a channel promotion and enhancement of the food culture of local area... Local and quality products and services.

In this dream of snow-covered



meadows I'm not alone, I created a “team”, my wife and children, involved in cultivating and raise all that is then brought to the table: my fields and hills, paths in the woods, birds singing, sunrises and sunsets... This is my world and I bring it on the table!

...My magic land is where I spent my childhood. Places that I've always kept in my heart... The hills just above Schio, surrounded by uncontaminated nature, silence... Places suspended in time... And here I find my time”.

Against such an ambitious project, the assignment of the Michelin star just 9 months after opening had a very special taste compared to previous awards.

Its creative cuisine comes from an innovative idea of taste: he wants to develop senses revisiting the tradition with a light hand, composing boldly tastes and aromas with many

nuances. A creative path that winds through delicate flavors and unusual combinations, where the typical Venetian products are combined with spices, perfumes and colors of distant lands.

Through hit plates he tell us meadows in spring, infinite shades of red, orange, yellows, ocher, purple... And then the snow crystals, perfect white, where you can write stories, the scents of the trees, the air crisp, clear, suggestions, references to his land.

He carefully pays attention to innovation, desire to impress but his land and Veneto remain in the background. So in a few years Fasolato brought his kitchen at highest levels of quality with a new technique which is deeply combined with quality and territory.

**Although very young, Fasolato is considered one of the best Italian chefs.**



## Hidden Venice Guided Tour

During this tour you will discover another Venice, exploring enchanting parts of the city, off-the-beaten-track.

Guests will visit a *squero* (Gondola yard), the famous workshop where gondolas are manufactured and undergo maintenance. Originally, these workshops were all located on the Grand Canal, just to make their overriding importance and centrality to the city's needs, but nowadays only two of them still exist in the center of Venice.

Our guide will describe the history of Venetian gondolas through the centuries.

The **Domenico Tramontin e Figli** boatyard was founded in 1884. It has built gondolas for - amongst others - the Italian Royal Family, the Prefecture, the Venice Municipality, the City Police and the Carabinieri, and has featured in numerous international publications and documentaries.

During the visit guests will have

the privilege to meet Mr Tramontin who will show them all the techniques to build an original Venetian Gondola!

After this interesting visit, guests will reach the Scuola Grande di San Rocco on foot; this is a 16th Century Renaissance building dedicated to Saint Roch the protector of the sick and plague stricken people. The building is still active as a popular venue for Classical Concerts in the evenings. It contains an extraordinary collection of works by Tintoretto.



Sunday 19 February  
H 9:00 pm



- Meeting point in the hotel lobby. Guests will reach the Zattere pier by private GT boat, starting from there the walking tour with our guide.
- Transfer from Hotel Hilton to Zattere and entrance fees are included in the tour rate.
- At the end of the tour guests will reach, together with our guide, the restaurant suggested for the farewell lunch or will have free time. Independent return to the hotel.

**Dress-code: casual.**





## Farewell Lunch at Antica Besseta Affiliated to the Chaîne Des Rôtisseurs

*Our confrère Luigino Cassan will host this cheerful farewell occasion*

**T**he Antica Besseta is one of the oldest Venetian trattorias, situated just a few minutes from the most trodden routes, few steps from the now famous Salizada de Cà Zusto, the narrowest alley (Calle) in Venice.

The origin of the name of the Antica Besseta stems from a strange story encompassing both legend and tradition. The “besso” was a

copper coin which had half the value of a Veneto coin, namely half a ‘palanca’. It is said that the owner of the restaurant was probably a kind and generous man. Once a week he guaranteed a meal for a ‘besso’ (half a ‘palanca’) to the poor and the needy. Instead his sister, who also lived in this alley, was mean and only interested in money and also acted as a usury

and money lender. From here came the name of the Vecia Besseta, which was then changed to the Antica Besseta.

In this restaurant you will enjoy excellent cuisine based on a mix of traditional and new tastes. All the dishes are passionately prepared with the essential ingredients in order to bring the great flavours of the Lagoon to the table.

The ambience is cozy, with end of nineteenth century furniture, marble tables, elegant dressers and display cabinets, original Thonet chairs and a collection of signed paintings which decorate the walls.



**Sunday 19 February  
H 12:45 pm**



Salizada de Cà Zusto, Venice,  
Ph.: 041 721687  
*Dress-code: Casual with ruban.*



### Payments

Before making the payment, please verify the availability of the selected hotel, restaurants/locations and tours, sending an email or a fax with your registration form filled out at Clementson Travel Office by email at [info@clementson.it](mailto:info@clementson.it) or by fax at +39 041 5231203, with the object "Carnevale del Gusto 2017 - Venice".

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

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

IBAN: 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)

Motive: "Carnevale del Gusto 2017 - Venezia" + Name of the participants.

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.

### General Terms & Conditions

Registrations will close on **January 15, 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 €50,00 for each participant in addition to any other penalties provided for in the following articles and eventual bank fees for the refund.**

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

**The cancellation fee for the Gala Dinner (on the 18th of February 2017) is fixed as it follows:**

- There are no penalties for cancellations notified up to the 18th of December 2016.
- 20% of the amount for cancellations made from the 19th of December 2016 and the 15th of January 2017.
- 50% of the amount for cancellations made from the 16th of January 2017 and the 04th of February 2017.
- 100% of the amount for cancellations made from the 5th of February 2017.

**The cancellation fee for any lunch and the dinner on the 17th of February 2017 is fixed as it follows:**

- There are no penalties for cancellations notified up to the 28th of January 2017.
- 30% of the amount for cancellations made from the 29th of January 2017 and the 8th of February 2017.
- 100% of the amount for cancellations made from the 9th of February 2017.

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

### Excursions Terms & Conditions

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

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

**The cancellation fee for all tours is:**

- 50% for cancellation received between the 23th of January and the 5th of February 2017.
- 100% from February 6th, 2017.

### Hotel Terms & Conditions

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

- There are no penalties for cancellations or reductions of stay notified no later than the 16th of November 2016;
- There will be a penalty of 20% for any cancellation or reduction of stay between the 17th of November 2016 and the 17th of December 2016.
- There will be a penalty of 40% for any cancellation or reduction of stay between the 18th of December 2016 and the 30th of December 2016.
- There will be a penalty of 60% for any cancellation or reduction of stay be-

tween the 31st of December 2016 and the 14th of January 2017.

- There will be a penalty of 80% for any cancellation or reduction of stay between the 15th of January 2017 and the 01st of February 2017.
- There will be a penalty of 100% for any cancellation or reduction of stay notified from the 2nd of February 2017.

Hotel "early booking rate" for Guestroom double rooms will be valid for bookings received up to November, 18 2016; after this date for any further request our office will apply individual tariffs for each case based on hotel availability; this means we cannot guarantee contracted rates and availability after the November, 18 2016.

**The rates given hereunder are valid for stays of 2 consecutive nights from February 17, 2017. Any request for different dates, room types and stays will be quoted separately from our office upon receipt of such requests.**

**All prices include VAT and breakfast.**

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

**Prices do NOT include the City tax** (€5.00 per person per night) payable by all guest at check-out. Venice City tax levies may be subject to change without notice. Check - in is guaranteed from 03.00 pm and check - out is by 12:00 am.

### Conditions for Costume and Wig Rental

Costumes, accessories and wigs previously ordered through us will be delivered at the Hilton Hotel on the 18th of February 2017; they should be returned at the hotel Reception on Sunday morning (on the 19th of February 2017). For the rental you must produce a valid credit card with an expiry date after the due check-out date.

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

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

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

### Information to the Guests

For each information, in case you need a longer stay, different types of room, or for any additional service, please contact Clementson Travel Office in Venice at [info@clementson.it](mailto:info@clementson.it) or at the fax number +39 041 5231203, and mention in the object "Carnevale del Gusto 2017"



[info@clementson.it](mailto:info@clementson.it) > send mail

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

By signing this agreement you acknowledge and agree that any processing of personal data resulting from the implementation of the contract will be made solely for purposes related to its implementation 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\*.....  
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.....  
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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 your allergies, intolerance or dietary restrictions or any special request.





Events		PER GUEST	GUESTS NUMBER	TOTAL
<b>Friday</b> February 17 2017	<b>Transfers by private GT boat:</b> from Hilton to Murano from Murano to Algiubagió from Algiubagió to Hilton	€.29,00		
	<b>Visit to a Glass Factory in Murano + Welcome Cocktail</b>	free		
	<b>Dinner at Algiubagió restaurant</b> <i>Dress-code: dark suits/gowns + ruban</i>	€.119,00		
<b>Saturday</b> February 18 2017	<b>Tour 1: Classical Venice</b> <i>Dress-code: Casual.</i>	€ 55,00		
	_____ please choose one _____			
	<b>Tour 2: Mocenigo Palace</b> <i>Dress-code: Casual.</i>	€ 45,00		
	<b>Lunch at Do Forni restaurant</b> <i>Dress-code: casual + ruban.</i>	€ 79,00		
	<b>Return transfer Hilton Hotel- Palazzo Flangini (and back)</b>	€ 30,00		
	<b>Carnival Gala Dinner by Chef Corrado Fasolato</b> (1 Michelin star) at Flangini Palace <i>Dress-code: historical costume or dinner jackets/tuxedo with ruban</i>	€.330,00		
	<b>Historical costume Rental for the Gala Dinner</b> delivery and collection at Hilton Molino Stucky	€.200,00	M F	
	<b>Venetian Cape and Mantle Rental + mask</b> as an alternative to the complete costume	€.80,00	M F	
<b>Wig Rental</b>	€ 50,00	M F		
<b>Sunday</b> February 19 2017	<b>Tour 3 -Hidden Venice</b> <i>Dress-code: casual.</i>	€ 55,00		
	<b>Lunch at Antica Besseta restaurant</b> <i>Dress-code: casual + ruban.</i>	€.70,00		

## Accommodation – Hotel Hilton Molino Stucky

Address: Giudecca, 810, Venice - Phone: +39 041 272 3311

	FROM	TO	PER ROOM EACH NIGHT	N. ROOMS	TOTAL
<b>Double room Hilton Guest Room</b> (up to 2 guests) Breakfast included. Early booking rate, valid until November, 18 2016 according to hotel availability.			€.189,00		

### On Request

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

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

Other:

**Total €:**



## Private Transfers

<b>Arrival Date:</b>	Transfer <b>from Marco Polo Airport</b> in Venice (VCE) <b>to Hotel Hilton</b> Molino Stucky. Including meet and greet with the driver at the Arrivals and private Shuttle service from Arrivals Terminal to the pier (distance = 1 km on foot).	<b>€ 180,00</b> Up to 4 pax with 6 bags in total <b>€30 night transfer charge</b> (8.30pm to 7.30am)
<b>Arrival Hour:</b>		
<b>Pax N.:</b>		
<b>Flight Details:</b>		<b>Arrival €:</b>
<b>Departure date:</b>	Transfer <b>from Hotel Hilton</b> Molino Stucky <b>to the pier of Marco Polo Airport</b> in Venice (VCE)	<b>€. 120,00</b> Up to 4 pax with 6 bags in total <b>€. 10,00 Night supplement for pick-up</b> from 10:00 PM to 07:00 AM (pick-up about 3 hours prior to the flight departure)
<b>Departure Hour:</b>		
<b>Pax N.:</b>		
<b>Flight Details:</b>		<b>Departure €:</b>
		<b>Total €:</b>





# Schedule

*click on title to go to the event page*

**Friday 17**  
February

- **H 5:30 pm: Visit at “Estevan Rossetto 1950” Artistic Glass Factory In Murano + Welcome Cocktail**
- **H 8:00 pm: Dinner at Algiubagiò Restaurant**

**Saturday 18**  
February

- **H 9.30 am: Classical Venice (Doge’s Palace & St.Mark’s Basilica) Guided Tour**
- **H 9.45 am: Mocenigo Palace Guided Tour**
- **H 12.45 pm: Lunch at Do Forni Restaurant**
- **In the afternoon: delivery of pre-booked carnival costumes**
- **H 8:00 pm: Carnival Gala Dinner at Palazzo Flangini**

**Sunday 19**  
February

- **H 9.00 am: Hidden Venice Guided Tour**
- **H 12.45 pm: Farewell Lunch at Antica Besseta**