

# Welcome Drinks & Get Together

7.07.2025 | 18.30-20.00 | at the Conference Venue



Enjoy delightful drinks, engaging conversations, and the perfect start to an unforgettable event. Let's raise a glass to new connections and shared experiences! We look forward to seeing you there!

## DRINKS

- ✓ Flûte of spumante brut
- ✓ Aperol
- ✓ Prosecco
- ✓ White Wine Falanghina
- ✓ Fruit Cocktail
- ✓ Soft Drinks

## SMALL BITES

- ✓ Snacks
- ✓ Mini rustic
- ✓ Mini frittatas
- ✓ Fried balls of rice
- ✓ Mini balls of mozzarella
- ✓ Mini cubes of salami and cheese

## JAZZ MUSIC



## APEROL SPRITZ



### Recipe:

#### INGREDIENTS

- 90 ml Prosecco
- 60 ml Aperol
- 30 ml Soda Water
- Ice cubes
- Orange slices

#### HOW TO PREPARE

1. Fill a wine glass with ice.
2. Pour Prosecco into the glass.
3. Add Aperol next.
4. Top it off with soda water and a bit more ice.
5. Gently stir the mixture to combine.
6. For a vibrant touch, garnish with half an orange slice on the rim of the glass.

Enjoy your refreshing Aperol Spritz!

Entry **TICKETS** will be requested!  
Confirm your participation and  
Secure your **FREE** ticket!



### WHITE WINE FALANGHINA

Falanghina is an ancient Italian white-wine grape, believed to have Greek origins. It was the key grape used in Falernian, the most renowned wine of Roman times, and serves as the foundation for Falerno del Massico today. The most prominent production areas are situated just north of Naples.