





## NORBERT NIEDERKOFLER Atelier Moessmer

Last July, internationally acclaimed chef Norbert Niederkofler, the only Michelin 3-starred chef in South Tyrol, opened his new restaurant, the "Atelier Moessmer Norbert Niederkofler", in Bruneck. A focus for creativity, exceptional taste and inspiration. In addition to seasonal menus, his haute cuisine addresses issues such as sustainability, short cycles and supply chains with local producers and farmers. Thanks to this commitment he was also one of the first to receive the "Michelin Green Star"

The new restaurant is located in the former executive villa of the Moessmer textile company, one of the oldest and most renowned manufacturers of textiles in the world



## ALFIO GHEZZI InAlto

The InAlto Restaurant, set at 2,514 metres atop Col Margherita in the Dolomites, offers a refined encounter between haute cuisine and alpine majesty. Under the guidance of Chef Alfio Ghezzi, celebrated for his elegant and nature-inspired approach, local mountain ingredients are transformed into contemporary dishes that reflect the purity of their surroundings. The bright, minimalist setting, suspended between sky and peaks, enhances an experience of calm and beauty. With sweeping views over the Pale di San Martino and the Marmolada, attentive service, and a deep respect for sustainability, InAlto is a seasonal destination where fine dining meets the soul of the Dolomites.

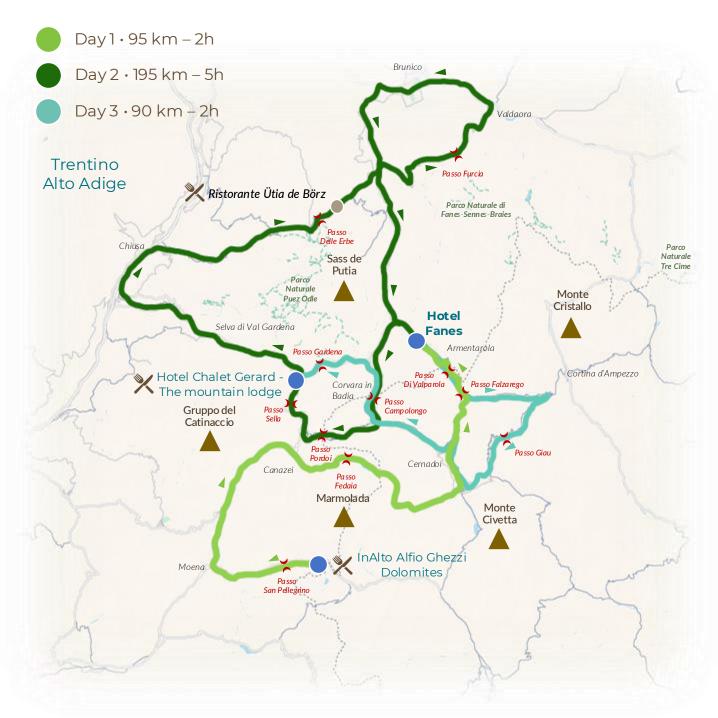


## HELGA SCHENK Chalet Gerard

Born in 1946, 'Mamma Helga' was the youngest of five sisters and the daughter of a baker from Santa Cristina. As a child, she would ride her bike through Val Gardena, carrying a large basket on her shoulders and trying to sell fresh bread to farms, which was a rare commodity at the time. Her love of cooking and aptitude for hard work are deeply rooted in her DNA and have never left her.

She still makes her legendary apple strudel every day.

The venue has an elegant and welcoming atmosphere where history speaks for itself. It is a place where you feel at home and are pampered by a young, dynamic, friendly and professional staff.





# SUNDAY

## JUNE 14

#### DAY 1

- 12:00 Welcome and accreditation at Passo San Pellegrino
- 13:00 Lunch at InAlto by Chef Alfio Ghezzi
- 15:00 Departure of the convoy

After lunch, we will begin our scenic journey through the Dolomites, setting off from Moena and making our way towards Canazei. From there, we will continue to the impressive Lago Fedaia, nestled at the foot of the majestic Marmolada. Finally, we will reach our destination for the night, where we will check into the hotel and relax.

17:00 Arrival at the Hotel Fanes

An oasis of peace surrounded by the nature of Val Badia

20:00 Gourmet dinner at Hotel Fanes

Overnight stay: Hotel Fanes, San Cassiano

<sup>\*</sup> Provisional programme, subject to possible changes

## MONDAY

## JUNE 15

#### DAY 2

#### 9:30 Departure from the Hotel Fanes

After a delightful breakfast, we will set off to explore the stunning landscapes of the Dolomites, departing from Hotel Fanes and heading towards Corvara. We will drive through the Passo Campolongo and the Passo Pordoi, then continue over the Passo Sella before reaching the beautiful Val Gardena.

- 11:00 Coffee Break
- 12:30 Lunch at Ütia de Börz, Passo delle Erbe
- 14:00 Departure of the convoy
- **16:30** Arrival at the hotel Relaxing moments in the Spa of the hotel.
- 20:00 Dinner at the hotel with the extraordinary Chef Norbert Niederkofler 😘 😘

Overnight stay: Hotel Fanes, San Cassiano



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# **TUESDAY**

## JUNE 16

#### DAY 3

## Breakfast and check-out

### 11:00 Departure from the hotel

In the late morning, we will take in the Passo Valparola, pass through Passo Giau, and continue to the Passo Gardena.

13:00 Lunch at Chalet Gerard, Passo Gardena
Its terrace boasts stunning views of the famous Sella
Ronda peaks in the Dolomites.

15:00 Farewell

<sup>\*</sup> Provisional programme, subject to possible changes



The registration fee for The Dolomites Grand Tour includes:

- A 2-night stay in a double room at the Hotel Fanes, 5\* in San Cassiano
- Lunches, dinners, and coffee breaks for 2 people, as described in the programme (including fine wines and non-alcoholic beverages)
- Reserved parking
- All activities listed in the programme
- · Concierge service before, during, and after the event
- Printed photo album

Registration fee: €5,900.00 for 2 people incl. taxes (based on double occupancy)

Our concierge is pleased to offer tailored services to meet your needs.

For more information, please do not hesitate to contact us.

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