



AVANS PETTACOLO
— VENEZIA —

2027

New Year's Eve

Grand Gala



VENICE CABARET

BY

AVANS PETTACOLO



DINNER SHOW EXPERIENCE

Venice Cabaret by Avanspettacolo presents Venice's most exclusive Gala Dinner: "New Year's Eve 2027".

A unique experience in Italy, where the excellence of Italian cuisine meets the charm of Cabaret/Musical entertainment and live performances, in an elegant and engaging evening suitable for all ages.

VENICE CABARET
—BY—
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GRAND GALA PROGRAMME

WELCOME APERITIF - From 7:30 PM to 8:30 PM - Soft drinks and Valdobbiadene DOCG sparkling wine, together with the Chef's delicacies, will lead you into the enchanting world of Venice Cabaret.

GALA DINNER BEGINS - From 8:30 PM - To offer you an unforgettable dinner while enjoying the excellence of Italian cuisine in a dream setting.

GRAND SHOW MAGIC - From 9:00 PM - A dream of lights and entertainment where elegance meets art and theatrical charm with our singers, musicians, dancers and performers for an evening that will remain in your heart!

LIVE MUSIC ENTERTAINMENT - From Midnight until late at night - The engaging rhythm of our artists, with joy, dancing and music, will guide you into an unforgettable 2027.

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CHOOSE YOUR TABLE OF EXCELLENCE:

TAVOLO PREMIUM -

Welcome drink, Gala Dinner with Seafood Menu, Bottle of wine for two people, Grand Show Magic, After Show, Bottle of Prosecco Superiore DOCG for the Midnight toast.

€ 300 per person

TAVOLO GOLD -

in a privileged position

Welcome drink, Gala Dinner with Seafood Menu, Bottle of wine for two people, Grand Show Magic, After Show, Bottle of Champagne for the Midnight toast.

€ 300 per person

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NEW YEAR'S EVE GALA MENU 2026

WELCOME APERITIF

Soft Drinks and Valdobbiadene DOCG Prosecco Superiore
Chef's Delicacies

1st APPETIZER

Amberjack Tartare with Avocado
Shrimps in Saor with Tropea Onion
Creamed cod bites with crispy crust
Krystale Oyster

2nd APPETIZER

Adriatic Scallop
Corn cream with Venetian-style baby cuttlefish
Grilled prawn flamed with Calvados
Roasted octopus with Vernaccia

FIRST COURSE

Seafood risotto from the Adriatic

SECOND COURSE

Salmon in a green apple crust with vegetable tempura

DESSERT

Pandoro Delight with Mascarpone Cream
New Year Moscato Grapes

BOTTLE OF WINE FOR TWO PEOPLE

Appassilento Bianco, Cantina Farina

NEW YEAR'S TOAST

One bottle of Valdobbiadene Millesimato Prosecco

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INFO & BOOKINGS

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