N EXPERIENCES





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Beer Experience

Our master brewer accompanies you along the artisanal path of EDIT beers, from the creative inspiration phase to artisanal creation. A unique sensorial experience, which explores perfumes, the flavors and nuances that make our beers an authentic expression of brewing passion.

Info

included in the

- Tasting of
- Chicken sti
- Izbidal Croo Pecorino C
- Calamari ci
- Pinsa Margherita
- Water



package	capacity	duration
4 EDIT Beers rips with breadsticks quettes with Cheese	25 pax	45 min
proquette and its ink		

Over 25 pax write to eventi.torino@editspace.com



Cocktail Experience

Discover the art of mixology with our Cocktail Experience dedicated to companies. Learn about various mixing methods, gain skills in using the equipment, and learn how to prepare a complete line. You will receive a brief explanation of the basic products and learn how to put your skills into practice by making 5 classic drinks.

Info

included in the p

- Various mix
- How to use
- How to prepare
- Brief explan products
- Making 5 classic drinks



package	capacity	duration
king methods e the equipment epare a line nation of basic	10 pax	2/3 h
lassic drinks		



Gin Tonic Experience

Discover the magical world of gin with our Gin Tonic Experience. Explore the different types of gin, understand the production process and learn the art of the perfect Gin and Tonic serve. Learn more about the selection of gins in the cocktails and delight your palate with a tasting of 3 Gin Tonics.

Info

included in the

- What are th
- How it is pro
- Perfect ser
- The choice
- Tasting of 3 GIN TONIC



package	capacity	duration
ne types of gin oduced vice GIN TONIC e of gin in cocktails	40 pax	2 h

it is necessary to use the venue exclusively



Distillery Tasting

Choose your favorite spirit and dive in in a unique experience. We will taste and create two delicious drinks together

Info

included in the package



capacity

duration

Distillate of your choice (3cl)2 mini drinks

max 20 pax 1 h 30 min



Tasting Experience

Our goal is to offer you an experience that engages all your senses. The evening will focus on a theme of your choice. For example, if you are passionate about Zacapa23 Rum, we will create a sensorial journey around this distillate.

Info

included in the p

- Distillate 3cl
- Pairing foods
- Perfumes
- Liquid combinations
- Signature Drinks



backage		

capacity

duration

2 h max 15 pax



Mercante in Fiera

Shaker challenge!! A team building competition where the competitors will have the opportunity to choose the products with which they will have to create the winning drink.

Info

rules

- 2 teams
- and 3 bonus tokens
- cash token
- bonus tokens = help
- help
- Presentation of the drink



capacity

duration

max 100 pax 1 h 30 min

• Each team 6 cash tokens • 1 Market where: 1 product = 1

• 10 minutes to create the drink • After the first 5 minutes you can use the bonus tokens for



Where?

Activity

Take part in a group challenge with our "Interactive Quiz". Divided into teams, you will face challenges that will test your knowledge of cocktail culture, your practical cocktail making skills and your speed in creating classic drinks. Plus, you'll challenge your senses in a blind tasting game.

Info

rules

- 2 teams
- 5 questions on general
- the most products wins



capacity

duration

max 60 pax 1 h 30 min

knowledge of the cocktail world • Speed. Recreating a great classic but the fastest wins • Blind Taste. Whoever guesses



Showcooking Experience

Enjoy the thrill of live cooking with our Showcooking Experience. Immerse yourself in an immersive dining experience as our chefs showcase their skills in real time. Savor the taste of fresh food, discover culinary secrets and live a unique experience that involves all your senses. An unforgettable gastronomic journey directly from the heart of the kitchen.

Info

included in the

- Preparation
- Tapas: Stea Pastrami, M Braised Pic
- Grill Mix: (Pi Vegetable
- Dessert: Ch
- 1 bottle of w beer / soft
- Water and



		duration
package	capacity	duration
n and tasting: ak Tartare, /lixed Croquettes, caña Tacos licaña, Entrecote, Mix hurros vine for every 4 or drinks coffee	max 25 pax	3 h



In the kitchen with BanAnna

Join Anna for an extraordinary culinary adventure. Discover the secrets of traditional and creative cuisine. Acquire skills in preparing extraordinary dishes, savor authentic flavors and participate in moments of sharing and learning.

Info

included in the package

Cooking class with preparation and tasting of selected dishes





capacity

duration

Зh max 10 pax

SPACE FOR PEOPLE

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