

New Year Ball in Vladimir Palace

26, Dvortsovaya Embankment

Price per Person 380,- €



This solemn ball relied on the century traditions is harmonically enrolled of the North Capital image.

- **20:00-21:30** Guest meeting. Supernumeraries in historical costumes meet guests at the main stairs. Supernumeraries in with conferencier invite to the grand-ducal chambers excursion. Excursion is in Russian language, guides are translating. Groups of 20-30 persons are passing to the living-rooms. It let avoid welter and gives a possibility to enjoy the amazing palace interiors. A stringed quarteted is playing. A harp is playing in the raspberry-red living-room of the palace. Conferencier invites to the cocktail in the White Palace Gallery and the Winter Garden. The stringed quarteted is playing all the time.
- **21:30** Conferencier (Catherine the Great) appears, she is welcoming the guests and giving a welcome speech. Her assistants emcees of the ball are translating to the foreign languages (English, French). The guests are spending this evening in the company of the monarch person –Russian sole ruler – Catherine the Great. These walls remember the splendor of Russian nobility Gold Century, balls passing here near the Hermitage the Russian tsars' residence resounded throughout Europe.
- Catherine II invites to the gala performance to the White-Stone Hall of the palace!
- **21:30-22:15** The Ballet Programm with the participation of the soloists of the leading Saint-Petersburg theatres.
- **22:15-22.30** The conferencier invite guests to the Gala Dinner.
- **22:30-23:55** There is the Gala Dinner at the living-rooms. At the same time the soloists of Saint Petersburg theatres are representing arias from worldwide famous operas, the piano music is speaking, the stringed quarteted is playing. Guests will see choreographic compositions performed by the ballet soloist. Catherine the Great will surprise the guests, she will perform arias from worldwide famous operas as a gift.
- **23:55 – 24:00** Glasses are raised, Catherine the Great solemn wishes Happy New Year to everybody. Festival music is playing, the Festival is continuing!
- **00:20** Before serving hot plates conferenciers announce the Cossacks arrival and invite guests to the White Columns Hall to enjoy dashing songs and dances of the Cossack company "Bagatitsa". After the concert of the Cossack company "Bagatitsa" conferenciers announce serving hot plates and continuation of the Gala Dinner. Classic music is speaking in the living-rooms.
- **01:20 – 03:00** Conferenciers invite guests to dance. Everything for dance program is ready in the White Columns Hall. Modern and retro popular songs are playing during the whole festival. Guests wanted to dance are going to the hall, the New Year program is continuing in the living-rooms.
- **3:00** Conferenciers are thanking all guests for the participation in New Year Ball and announce the end of the Festival evening.

Variants of the Ballet programs in White Columns Hall before Gala Dinner

1. *Overture from ballet "Sleeping Beauty". Music of P. Chaikovsky*
2. *Fragment from ballet "Chopeniana" – "7 waltz". Music of Chopin*
3. *"White Adagio" from ballet "Swan Lake". Music of P. Chaikovsky*
4. *"Spanish Dance" from ballet "Swan Lake". Music of P. Chaikovsky*
5. *Pas de deux from ballet "Corsair". Music of L.Delib*
6. *Adagio from ballet „Giselle“. Music of A.Adan, choreography of G.Koralli*
7. *„Black Adagio“ from ballet „Swan Lake“.*
8. *„Gipsy Dance“ from ballet "Don Quixote". Music of L.Minkus.*
9. *„Russian“. Music of P. Chaikovsky*
10. *„Dying Swan“. Music of Sen-Sans*
11. *Don Quixote Pas de deux / 3 act Music of L.Minkus choreography of Gorsky*

Subject to change!



Like the Winter Palace and the Marble Palace, the Vladimir Palace fronts Palace Embankment; water frontage on the Neva was extremely prized by the Russian aristocracy. The façade, richly ornamented with stuccorustication, was patterned after Leon Battista Alberti's palazzi in Florence. The main porch is built of Breiten sandstone and adorned with griffins, coats-of-arms, and cast-iron lanterns. Other details are cast in portland cement.

The palace and its outbuildings contain some 360 rooms, all decorated in disparate historic styles: Neo-Renaissance (reception room, parlor), Gothic Revival (dining room), Russian Revival (Oak Hall), Rococo (White Hall), Byzantine style (study), various oriental styles, and so on. This interior ornamentation, further augmented by Maximilian Messmacher in 1880-1892, is considered a major monument to the 19th-century passion for historicism.

After the October Revolution, the palace became the home of the 'Academics' House' (named after Maxim Gorky), and as a consequence its interior has been preserved to a greater extent than other Romanov family residences. Much attractive tiling, and many internal architectural details have been retained. Also preserved has been much of Vladimir's collection of late 19th-century porcelain, most of it manufactured in the Imperial Porcelain Factory, and painted or decorated by its leading artists. The collection has been extended to include interesting porcelain from the early Soviet period, including figures of Chaliapin and Nijinsky, as well as vases and dinner services inspired by constructivism.



Set Menu of the Gala Dinner

Gramm

Welcome Buffet

Kanapees:

Rolls with light salted salmon und crabs with olives and cheese "Philadelphia" on a spit	30
Salmon with mushrooms mousse decorate with crayfish necks	30
Halves of mini-tomatoes filled with avocado mousse with a hat of cocktail shrimps	40
Sterlet aspic on Borodino bread	40
Smoke duck fillet on skewer with orange marmalade and caramel pear	25
Mini skewer with dry-cured neck "Kanna", cherry tomatoes, mozzarella cheese and olive	25
Rickle beef fillet with quail egg and pickle on skewer	25
Skewer with pickles	25
Tart shell with salty curd and rickle girolles	35
Skewer with cheese and dark grapes	25

Drinks:

Orange juice	200
"Rossijskoe" Champagne, dry	150
"Tsarskaya" Vodka gold	50

Main dishes of the Gala Dinner

Cold Starter:

Parts of soft smoked "Caspian" starlet with crab mousse served with cream souse, red caviar and green on frisée leaves and lolo rossa	170/30/40
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Hot Starter:

Red caviar with pancakes, cream, bunch-onion and lemon	40/130/20/6/20
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Main Dish :

Beef Stroganoff from picked filets of beef with porcini mushroom decorated with baked cherry tomatoes, gherkins and greens, served with gratin potatoes	220/150/50
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Fruit Platter:

„Romanov“ fruits – fresh pineapple, strawberry, kiwi and dark grapes sliced, served with cranberry liqueur	300
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Bread basket:

Homemade bread Butter, garlick butter	60/15/15
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Dessert:

Macaroon – almond layers with tender crème served with vanilla souse and strawberry Mini-cakes	120/30/15/1 2 pieces
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Alcohol-free Drinks:

Tea (Sugar, Lemon) or Coffee (Sugar, cream)	200/10/10
Juice "Tropikana" to be available	200
Mineral water Bon Aqua with or without Gas	1000

Alcohol Drinks:

"Rossijskoe" Champagne, dry	150
"Rossijskoe" Champagne, half-dry	150
"Tsarskaya" Vodka gold	150
French white Vine, dry	150
French red Vine, dry	300