

LET'S GO TO RIO!

In 2016, The Olympic Museum is taking you to Brazil

For the Games of the XXXI Olympiad, The Olympic Museum will be turning Brazilian in 2016! Exhibitions and events will highlight the diversity, exuberance and energy of Brazilian culture. The programme starts in the middle of the Rio carnival, reaching a climax in the summer with the two weeks of the Games. From 5 to 21 August, 10,500 athletes from 206 countries will come together for the first Games in South America. A total of 306 events will be held over 19 days, with medals to be won in 42 sports!

Before, during and after the Games, The Olympic Museum offers you a Brazilian touch for your company's event. From a simple introduction to a complete immersion, let yourself be seduced by our exclusive offers, and treat your guests to a unique, convivial and colourful experience.



From 18 February to 25 September 2016, The Olympic Museum is paying tribute to Brazil. Make some time in your schedule and add a touch of culture to your event!

The Olympic Park – jogging on Copacabana?

Just like a walk along the ocean front, the route is punctuated with kiosks providing information on Brazil. Artist Felipe Barbosa's strange little creatures bring a touch of colour and fun, and blend in with photos of great Brazilian athletes: an ideal setting for getting moving!

Galerie exhibition, +2: All about Rio 2016

Presentation of the Games in Rio de Janeiro: the organisation, the Look of the Games, the sports on the programme, the athletes, and, of course, the essentials: the Torch Relay, the mascots and the medals. The exhibition highlights the legacy of these Games for the host city.



Reserve the Galerie for an aperitif or drinks reception, at the heart of Rio 2016!

Focus exhibition, +1: Discover Brazil through the body in movement

An exploration of the body language particular to the Brazilian culture, through music, dance, festivals and sports: complete immersion in the rhythm and movement of Brazil, which pays tribute to contemporary art and photography.

THE OLYMPIC EXPERIENCE

Give a Brazilian flavour to your event by selecting one of several of the offers below:

Maracaña coffee break

(minimum 15 people)

Nespresso coffee, "Espresso Origin Brazil", Tea
Mango juice, maracuja (passion fruit) juice, mineral water
Bahia chocolate chip cookie (morning) / Coconut cake (afternoon)

CHF 12 / ½ hour / person

Or included in the gold and silver medal packages

Apéritif & Cocktail

As an extra to our "Athletes", "Champions", "Olympic rings" and "Victory" aperitifs and our "Olympians" and "Medallists" drinks receptions, to replace the Olympic Museum selection of local wines with brazilian wines, and Swiss beer with brazilian beer:

Casa Valduga, Raizes Premium Sauvignon blanc (Campanha), 2013
Casa Valduga, Leopoldina Merlot Rosé (Vale dos Vinhedos), 2014
Casa Valduga, Leopoldina Merlot (Vale dos Vinhedos), 2011
Brahma beer

CHF 5 per person (1 hour)

CHF 8 per extra half hour

Deodoro aperitif

(minimum 20 people / 5 items per person)

Brazilian white, rosé and red wine
Mango juice, maracuja (passion fruit) juice, mineral water, Brazilian beer
Salted popcorn, cashew nuts and peanuts

Cod fritter
Chicken coxinhas
Prawn in a coconut crust
Tuna tartar with mango and crunchy vegetables
Manioc fritter

CHF 33 / 1 hour/ person

CHF 8 per extra half hour

THE OLYMPIC EXPERIENCE

Barra menu (lunchtime only)

Brazilian salad (*avocado, pineapple, palm heart, lime, radish, honey*)

Xinxim chicken (*chicken, prawns, lime, coconut milk, peanut sauce*)

"Rio" coconut milk and exotic fruits (*rice pudding*)

CHF 40 per person or included in the gold and silver medal packages

Copacabana menu

Wild prawn salad with citrus vinaigrette

Sea bass fillet with coconut milk and coriander

Plantain banana purée with ginger

Mango and passion fruit dessert

CHF 70 per person or CHF 30 as an extra to the gold and silver medal packages

Rio de Janeiro drinks reception

(minimum 30 people / 21 items per person)

Brazilian white, rosé and red wine

Mango juice, maracuja (passion fruit) juice, mineral water, brazilian beer

Salted popcorn, cashew nuts and peanuts

Cold items

Chilled carrot and ginger soup

Avocado and coriander cornetto

Fromage frais and mild chilli cornetto

Fish tartar with ginger and mango

Crab mini wraps

Calamari salad with citrus fruit

Warm items

Cod fritters (2)

Coxinha (*chicken fritter*)

Prawn in coconut crust

Chicken marinated in peanuts

Moqueca (*fish soup with coconut milk*)

Crunchy chicken with dried fruit

Beef churrasco

Vegetable samosa

Sweet items

Assortment of mini desserts (5 items)

Nespresso coffee "Espresso Origin Brazil" – Tea – Herbal tea

CHF 98 / 2 hours / person

CHF 8 per extra half hour

As an extra to the gold and silver medal packages: CHF 43 (one-and-a-half hours)

As an extra to the bronze medal package: CHF 55 (one-and-a-half hours)

THE OLYMPIC EXPERIENCE

Brazilian wines

Production of quality Brazilian wines started only in the 1970s, when European wine-making companies brought their know-how and modern wine-making equipment. The vineyards are situated mainly in the south of the country. All the wines we are offering come from the Vale dos Vinhedos, the country's main wine-making region (54%); the Campanha region at the Uruguayan border; and the Serra do Sudeste.

White wine

2013 Casa Valduga Leopoldina Chardonnay (Vale dos Vinhedos)

Pale yellow colour. Complex aromas of yellow fruits (pear, apple and pineapple).

Crisp taste, a balanced vintage with a long finish.

CHF 43

2013 Casa Valduga Raizes Premium Sauvignon blanc (Campanha)

Pale yellow colour with a green reflection. Intense fragrance of tropical fruits (passion fruit, guava).

Good, balanced minerality.

CHF 43

Rosé wine

2014 Casa Valduga Leopoldina Merlot Rosé (Vale dos Vinhedos)

Salmon colour. Complex, aromatic fragrance of red and black fruits (cherry, strawberry, raspberry).

Tender, fruity flavour with a long finish.

CHF 43

Red wine

2011 Casa Valduga Leopoldina Merlot (Vale dos Vinhedos)

Ruby colour. Black fruit (blackberry), cocoa and mild spices (vanilla, cinnamon) bouquet.

An elegant and complex vintage with low acidity and supple tannins.

CHF 44

2011 Casa Valduga Raizes Cabernet Sauvignon (Campanha)

Ruby colour. Black fruit (blackcurrant, prune) and toasted nuances (roast almonds).

A powerful wine, with good balance and round tannins.

CHF 44

2012 Casa Valduga Identidade Arinarnoa (Serra do Sudeste)

Intense colour. Fragrance of ripe red fruits and nuances of spices. An expressive wine, full of character, with a good finish. *The Arinarnoa variety is a hybrid of cabernet sauvignon and tannat grapes, created in 1956 in Bordeaux.*

CHF 59

THE OLYMPIC EXPERIENCE

Drinks package

Each of these packages includes unlimited mineral water, "Origin Brazil" Nespresso coffee, or tea. Wine is unlimited from the start of the meal until coffee is served.

2013 Casa Valduga Raizes Premium Sauvignon blanc (Campanha)
2011 Casa Valduga Raizes Cabernet Sauvignon (Campanha)
CHF 35 per person

2013 Casa Valduga Leopoldina Chardonnay (Vale dos Vinhedos)
2012 Casa Valduga Identidade Arinarnoa (Serra do Sudeste)
CHF 37 per person

Coffee

"Origin Brazil" espresso by Nespresso.

This coffee is available as part of an offer in our Nespresso assortment, at no extra charge.

This pure Arabica Brazilian coffee is made from two special varieties: red and yellow Bourbon Arabica, which is gentle and creamy, and unwashed Cerrado Arabica, which has grilled and cereal nuances. This "Pure origine" Grand Cru is composed solely of Brazilian grains. It has a unique aromatic profile, and emits the spirit and character of a single origin.

Cocktail

Caipirinha (cachaça, lime, sugar, crushed ice)

CHF 75 / 1.5 litres (6 x 25cl glasses or 9 x 15cl glasses)

THE OLYMPIC EXPERIENCE

Workshop - Brazilian fruit juice and cocktails

(Minimum 35 people; the workshop must be reserved, limited places available)

Settled in Switzerland for many years, Mr Ferreira is a native of the State of Alagoas in Brazil, and imports pulps of Brazilian fruits that cannot be found in our latitudes. The fruits are picked when mature, and the pulp is extracted and frozen, allowing it to be consumed throughout the year. The fruits are guaranteed to be without preservatives and additives and are 100% Brazilian.

As an extra to an aperitif or drinks reception, these workshops give you the chance to taste freshly made juices and cocktails, and to discover these surprising Amazonian fruits.

"Fruit juices (alcohol-free)" workshop

- Acerola
- Mango
- Passion fruit
- Corossol
- Pineapple

CHF 350 / 1 hour / workshop + CHF 4 / person

CHF 2 / extra ½ hour / person

"Cocktails (alcoholic)" workshop

- Piña Colada (rum, pineapple, coconut milk, condensed milk)
- Mangorinha (cachaça, lime, mango pulp, sugar, crushed ice)
- Maracujarina (cachaça, passion fruit, sugar, crushed ice)
- Cajurinha (cachaça, cashew, sugar, crushed ice)

CHF 370 / 1 hour / workshop + CHF 5.50 / person (including alcohol)

CHF 2.50 per extra half hour/person

Capoeira

Paulo FERREIRA MESQUITA

Demonstration

Paulo was born in the city of Belo Horizonte in Brazil. Having settled in Switzerland, Paulo founded the first Capoeira school in Lausanne, where he still teaches.

Capoeira is game for two people, a combination of kicks, dodges, acrobatics and spontaneous movements, always related to the other person. This Brazilian martial art, which originated among African slaves in Brazil, is much more than an exchange of attacks and defences: it is a philosophy and art of life. The rhythm of the instruments influences the urges, acrobatic movements and tactics of Capoeira, maintaining a fun atmosphere, providing the Capoeira player with progressive fulfilment and a sensitised musical approach.

To the hot rhythms of the Brazilian drums, the Capoeira player fascinates you with his rapid, acrobatic movements in total harmony with his partner, stringing together agile kicks, breath-taking acrobatic movement and astonishing body expressions.

CHF 1,300 / 20 minutes

THE OLYMPIC EXPERIENCE

Samba dancers

Demonstration/show

With its origins in Brazil, samba is a very rhythmic dance, with different variations such as batucada, samba-reggae and samba de coco. Born in the slums of Rio de Janeiro in the early 20th century, this music and dance were made popular by the city's Carnival and its famous samba schools. The joyful and stirring music encourages everyone to dance, using simple basic movements.

During your drinks reception or meal, we can offer you a troupe of dancers to delight you with their traditional costumes and give your event a festive and authentic atmosphere.

CHF 1,200 (1 male and 3 female dancers - 3 performances, each lasting between 10 and 15 minutes)

+ Sound system (from CHF 300)

CHF 300 / additional dancer

THE OLYMPIC EXPERIENCE

Decoration

We offer three decoration packages with a Brazil/Rio theme to create a Latin atmosphere for your guests. The prices include assembly, dismantling and transport. Subject to availability.

"Standard" package: CHF 1,800

This package includes the decoration needed to give a room a Brazilian feel.

10 x table decorations with candles, sand and feathers (additional decorations: CHF 25 each)

4 x artificial palm trees with LED spotlights positioned under the trees

4 x large and small Brazilian flags around the room

1 x visual (3m x 1.9m) with Brazilian landscape (selection of visuals)

1 x photo studio with Brazilian backdrop (photographer not included)



"Premium" package: CHF 3,800

This package offers more elaborate decorations to give a room a Brazilian feel, with additional lighting to create a real Brazilian atmosphere for your guests.

10 x table decorations with fresh pineapple and flowers (additional decorations: CHF 65 each)

4 x large palm trees, 2 palm trees, 3 artificial trunks with LED spotlights positioned under the trees

2 x large spotlights for use inside or outside

6 x large 3m light cones placed outside (on the terrace or forecourt)

6 x large and small Brazilian flags around the room

2 x visuals (3m x 1.9m) with Brazilian landscape (selection of visuals)

1 x photo studio with Brazilian backdrop (photographer not included)



"Elite" package: CHF 5,550

This package contains all the décor and technical elements needed to create an optimum impression.

10 x table decorations with fresh pineapple and flowers (additional decorations: CHF 65 each)

4 x large palm trees, 4 palm trees, 3 trunks, 4 artificial Washingtonia palm trees with LED spotlights positioned under the trees

4 x large spotlights for use inside or outside

8 x large 3m light cones placed outside (on the terrace or forecourt)

6 x large and small Brazilian flags around the room

4 x visuals (3m x 1.9m) with Brazilian landscape (selection of visuals)

1 x photo studio with Brazilian backdrop (photographer not included)

