

# teatro7 | Lab

## Catering and banqueting

Thanks to the professionalism of its collaborators teatro7 is able to provide the highest quality catering and banqueting services, taking into account the correct relationship between the staff assigned to the service and the number of guests. The services are carried out at the premises indicated by the customer, with the possibility of choosing between buffet services, passing or placé: each intervention is agreed with the customer starting from the available budget.

teatro7 can, if necessary, take charge of the complete organization of the event, taking care of all the organizational details, starting from the selection of the locations, passing through all the stages of the preparation of the room, shopping, kitchen, etc..

The number of persons assigned to the service is calibrated according to both the type of event and the number of presences, so as to always guarantee the highest quality. Naturally also all the collateral services, such as welcome coffee and coffee break will be managed with the same degree of professionalism.

The events and services provided by teatro7 are aimed at individuals or companies, with attendance from 50 to 1000 guests and every single event is studied and tailor-made for each client.

In addition to the catering and banqueting services, teatro7 also deals with the management of coffee breaks and light lunches in offices and / or meeting rooms.

Another type of service provided consists in the management of internal bars within the company structures through the use of our personnel specialized in this kind of services.

Naturally, all our structures are subjected to continuous quality controls and fully comply with the obligations established by current regulations.

Since 2008 our company has successfully managed the internal restaurant of Giorgio Armani Spa, our main point of reference, serving over 50,000 meals a year and providing a series of services within the company relating to the bar / cold table service; two years ago teatro7 also runs the bar inside the Armani Silos, both for the ordinary service and, above all, for the organization of the events held inside the museum, taking care of everything needed to make the event pleasant, refined and elegant.

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## The kitchen school, teatro7 | Lab

The cooking school at teatro7 is above all culture, conviviality and creativity; in fact, thanks to the variety and originality of the proposed recipes, it is possible to approach with great pleasure not only the preparation of the dishes, but also the tasting of everything that includes the ritual of the "Culture on the Table", which highlights the refinement and the genuineness of Italian products.

The lessons are themed, and you can also participate in a single evening, so you can learn to cook with your own hands an entire menu and dine with everything you have just prepared.

Each recipe conveys a return to the lost flavors of tradition, revisited in a simple, creative and original way. The moment of tasting, in a convivial atmosphere, leads back to the ritual of good food. After three hours "on the field" is like knowing each other for a lifetime: one course after another, thanks to a good selection of wines, talk amiably, review the lesson just ended and already think about the next.

The themes of each lesson respect the seasonality of the products used.

The number of participants per lesson varies from 15 to 20 and you can learn how to cook 3 or 4 recipes based on duration and difficulty. Each group has available all the necessary ingredients to develop the recipe, that is to create from "nothing" an elaborate dish.

## Some of our initiatives:

- **Chef for one evening:** You become an actor also cooking. Actors you also become cooking. At teatro7 | Lab you can perform in your best culinary performance just as if you were at the premiere of an unusual theatrical show. Here you are cooking seriously and that longed-for desire to be a cook turns into reality. The chefs of the laboratory make available kitchen, products, knowledge and, covered the rash of the order apron, they guide him in the preparation of a dish or an entire menu!
- **teatro7 invites:** For lovers of haute cuisine, starred chefs (and not) offer their pearls of knowledge among aromas, flavors and textures to be discovered
- **Kitchen&Love:** you play in the kitchen, whether it is a couple or a single, having fun and measuring yourself in cooking.
- **Minichef:** a journey in 4 stages that aims to introduce children to different types of foods through the use and tasting of basic raw materials, showing how the heat or cold change food. A sensory journey that, respecting the seasonality of the products used, allows you to make a journey through perfumes, textures and flavors.
- **Dinner at teatro7:** a continuous discovery of the raw materials that will then be in the guests' plate of our dinners: we learn to recognize the quality of what we eat through tastings and explanations; all accompanied by the presence of sommeliers who participate in the diners of the principles of combining wines with food, proposing special wines every time
- **Challenges between chefs:** our chef Fabio Zanetello challenges in every appointment a different chef, always facing different themes; "Innovation against tradition", "Cannibals against Vegans", "Mystery boxes" are some of the challenges presented.

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## teatro7 | Lab, venue of events

Addressing companies, **teatro7 | Lab** hosts and helps in the realization of meetings, press lunches, product presentations and team building also in English. The latter have now become the "must" of the school, a valid alternative to static and often boring business dinners. People cook in teams and wins the one that has shown the best performance in the kitchen, with the double goal to have fun and strengthen the sense of belonging to the working group.

Finally, teatro7 | Lab is the ideal location to create photo shoots, commercials and television.

Many customers can now be considered friends and continue to choose our structure for events of various kinds, including private parties or business dinners in the Christmas period. Among these we can mention Uvet Global Business Travel, Staff Italy Incentive & Motivation, Milanocrea, among the companies that organize events or The Swatch Group, Barclays Bank, JP Morgan, Caleido Group, Candy Hoover Group among the companies with which we have a direct relationship.

Naturally our activity is made possible and more effective also thanks to the collaboration of our commercial partners, starting from Hoover (appliances and equipment for the kitchen), Ballarini (pots), Zwilling J.A. Henckels (cutlery), Parital (worktops), Tomaga (slicers), Lo Conte group (flour), Acquerello (rice), Latini (pasta), Parmigiano Reggiano Cheese Consortium, Acetaia Giusti, Pescolo (fresh fish), Centonze (oil), Dolomites (water), Poretto (beer), Hera Caffè, Averna, Gaber (furnishings).

### **Resident Chef: Alessandro De Santis**

Born in Milan, Alessandro De Santis chef of cuisine, offers us his gastronomic art through CucinaStyle ([www.cucinastyle.it](http://www.cucinastyle.it)). The interweaving of flavors, the use of raw materials from all over the world, give life to different and unique dishes. The final result is then amplified and emphasized by the scenographic context. All this is the result of a long journey that Alessandro De Santis has undertaken for some time.

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