

The
Time Place
MAGAZINE

 B.F. SIGNORETTI
MURANO GLASS

ALEX
SIGNORETTI

Be inspired by our new
DESTINATION TOUR



BESPOKE PROPOSAL

BF SIGNORETTI MURANO GLASS



Event Details

Concept and Event Content

Event CONCEPT

———— THE NARRATIVE

Viaggio d'Italia

An intimate dinner unfolding as a journey through Italy, designed to offer a true and holistic expression of Italian luxury. Through Italian music, refined cuisine, and thoughtful moments of product discovery, the experience engages the senses—bringing sight, sound, taste, scent, and touch into quiet harmony. Guided by curated presentations of craft, guests travel across Italy, from BF Signoretti's artful Murano glass in Venice, to FENDI's leather craftsmanship in Rome, and Panerai's precision timepieces in Florence.

Event *CONCEPT*

THE OVERVIEW



Date: 21 February 2026



Time: 5:30 PM - 8.45 PM



Venue: *Cárne* Ristorante, Menteng - Jakarta



Guests:

- 3 pax - Alex Signoretti & Family
- 1 pax - Destination Tour (Yento Chen)
- 21 pax - Guests
- 3 pax - Indonesian Media (Time Place/Luxina/Watch Collector Guide)

Event Details

ALEX
SIGNORETTI

Be inspired by our new
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The
Time Place
MAGAZINE

We cordially invite you to

VIAGGIO D'ITALIA

*An intimate dinner journey across Italy, where Venetian artistry,
Florentine precision, and Roman craftsmanship come together*

**SATURDAY,
FEB 21 AT 5:30 PM**

**CÁRNE RISTORANTE
MENTENG, JAKARTA**

Kindly reply to this message for RSVP



Event *CONCEPT*

THE VENUE

CÁRNE Ristorante, Jakarta

CÁRNE Ristorante is a premier Italian fine-dining destination in the heart of Menteng, Central Jakarta, celebrated for its refined culinary craftsmanship, warm ambiance, and outstanding service. Rooted in Italian tradition with a modern fusion approach, the restaurant offers a menu that highlights expertly prepared dry-aged meats, classic Italian pastas, fresh seafood, and thoughtfully curated wine pairings.

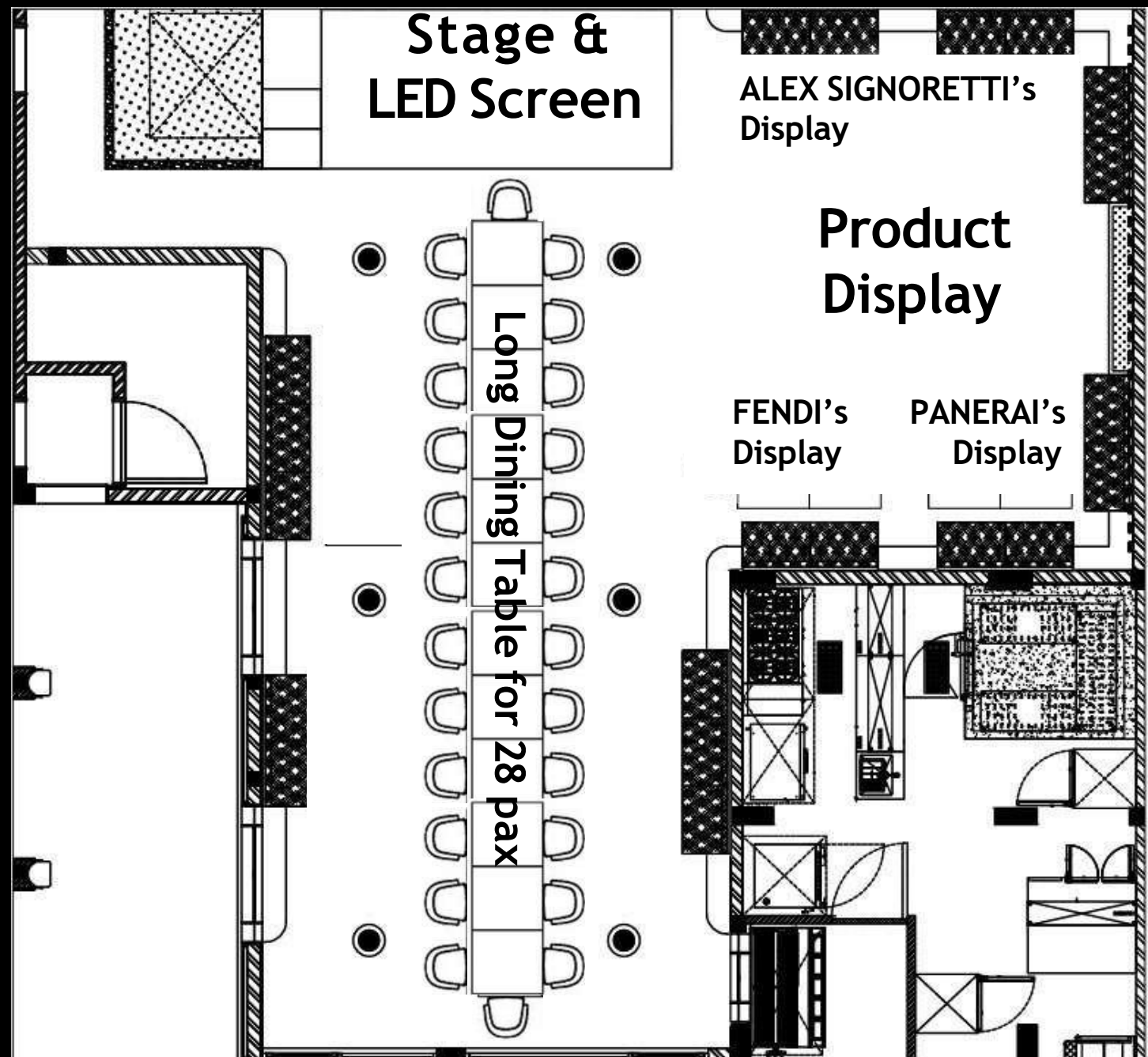
Set within an elegant space enhanced by soft lighting, marble accents, and contemporary décor, CÁRNE seamlessly blends sophistication with comfort—making it an ideal venue for intimate dinners, special celebrations, and refined gatherings. The venue also features private dining rooms inspired by Italian cities such as Venice, Florence, and Rome, reinforcing its commitment to immersive Italian hospitality.

PS: Please click the visual to discover CÁRNE's Instagram account.



Event *CONCEPT*

THE VENUE LAYOUT



Event CONCEPT

THE VENUE LAYOUT



Event CONCEPT

THE VENUE LAYOUT



EVENT AREA

Event CONCEPT

THE VENUE LAYOUT



DISPLAY AREA

Event CONCEPT

VENUE WALKTHROUGH



Event CONCEPT

VENUE WALKTHROUGH



Event *CONCEPT*

THE DINING TABLE

The long table's set-up at CÀRNE's previous event in the garden area



The long table's decor references



FROM CÀRNE:

- Long Table (1m x 1m with 75cm)
- Table Cloth (white)
- Tableware

FROM DECOR:

- Table decoration (red-themed)
- Clear Tiffany Chairs

Event *CONCEPT*

———— THE DISPLAY | ALEX SIGNORETTI



31 cm x 29 cm



Left = 31cm x 16 cm



Right = 29cm x 16 cm



21cm x 37cm



**For reference only*

Event CONCEPT

———— THE DISPLAY | FENDI



Event CONCEPT

———— THE DISPLAY | PANERAI



Event *CONCEPT*

THE JOURNEY



1

Guest Arrival
& Registration



2

Mingle and
Product Discovery



3

Guest Seating and
Opening by MC



4

Presentation by
Destination Tour



5

Presentation by
Alex Signoretti



10

Goodiebag
Distributions



9

Group Photo



8

Raffle Prize Winners
Announcement



7

Dinner and Touch-
and-Feel Sessions



6

Welcome Speech by
CÁRNE's Chef

PS: The above visuals are for reference only

Event Details

Event *CONCEPT*

THE RUNDOWN

Time	Duration	Activity
17.30 - 18.30	1 Hour	Arrival and Registration + Mingle & Product Discovery
18.30 - 18.40	10 Minutes	Guest Seating at the Dinner Table + Opening by MC
18.40 - 18.47	7 Minutes	Presentation by Destination Tour
18.47 - 19.02	15 Minutes	Presentation by Alex Signoretti
19.02 - 19.05	3 Minutes	Dinner Introduction by CÁRNE's Chef to explain about the food.
19.05 - 20.35	1 Hour 30 Min	Dinner and Touch & Feel : (1) Appetizer; (2) FENDI's Touch & Feel; (3) Main Course; (4) PANERAI's Touch & Feel; (5) Dessert; (6) BF Alex Signoretti Murano Artwork's Touch & Feel
20.35 - 20.50	15 Min	Event Closing: (1) Raffle Prize's Winner; (2) Group Photo; and (3) Goodiebag Distribution

Event CONCEPT

THE ARRIVAL

Guest Registration

Guests are welcomed with a warm “Ciao” upon arrival and guided through a seamless registration process by the event crew. Each guest is then escorted to the lounge area to begin the evening, where welcome drinks and canapés are promptly served by the waitstaff. As photographers discreetly capture arrival moments, the MC delivers a brief welcome announcement, setting the tone for an elegant Italian journey ahead.

PS. The visual on the right is for reference only.



Event *CONCEPT*

THE MINGLE

Product Discovery

This moment marks the beginning of the journey through Italy. Guests are invited to mingle in a relaxed lounge setting, where curated product displays offer an early glimpse into Italian craftsmanship—Murano glass artistry from Venice by Alex Signoretti, precision timepieces from Florence by Panerai, and refined leather craftsmanship from Rome by FENDI.

Designed as a quiet prelude, the displays encourage close viewing and tactile appreciation, setting the tone for the evening ahead. Brand associates remain on standby to accommodate guest inquiries, with direct transactions available upon request via a discreet EDC machine. Welcome drinks and canapés continue to be served, allowing conversation and discovery to unfold naturally.

PS. The visual on the right is for reference only.



Event CONCEPT

THE TRANSITION

From Lounge to Table

As the evening progresses, the MC invites guests to move from the lounge to the dinner area. The event crew assists by escorting guests from the foyer to their assigned seats at the dinner table, ensuring a smooth and unhurried transition.

Once seated, the MC formally opens the evening with a warm welcome and introduces the theme of the night, *Viaggio d'Italia*. The tone is set as casual yet sophisticated. The moment concludes with a seamless transition into the first highlight of the night, as the MC invites the Destination Tour representative to begin the journey.

PS. The visual on the right is for reference only.



Event CONCEPT

———— THE PRESENTATION #1

By Destination Tour

The evening continues with a welcome address by Yento, Director of Destination Tour, a proud member of Serandipians. Through a concise presentation, guests are introduced to Destination Tour's philosophy of designing bespoke, experience-led journeys for discerning travelers. The segment concludes with a curated video presentation of traveling to Venice, bringing the spirit of discovery and Italian elegance to life.

PS. The visual on the right is for reference only.



Event *CONCEPT*

THE PRESENTATION #2

By Alex Signoretti

Alex Signoretti welcomes guests with a personal greeting before offering an intimate introduction to his world of Murano glass artistry. Through concise visual storytelling, his creative vision unfolds—revealing the heritage of Murano craftsmanship and its contemporary expression. Selected glass pieces are also featured as part of the dinner table décor, allowing guests to experience the artistry up close as it becomes seamlessly integrated into the evening.

P.S. The multicolored sculptures on the right are recommended as they reflect a contemporary, modern art expression that resonates strongly with Indonesian audiences, where visually striking works—aligned with the growing pop-art and collectible design culture—are highly appreciated. The vibrant palette echoes the Italian spirit through hints of national colors and la dolce vita, while harmonizing seamlessly with the red-dominated décor. The final selection and quantity will be curated at the discretion of Alex Signoretti.



Event *CONCEPT*

THE DINNER INTRO

By **CÁRNE** Ristorante

As dinner is announced, the MC invites guests to take their seats as the evening enters its culinary chapter. A welcome speech by Chef Mario from CÁRNE Ristorante follows, sharing the philosophy behind the menu and the thoughtfully selected ingredients of the night. Through this introduction, guests are guided on a culinary journey across Italy, where each dish reflects regional character, craftsmanship, and the spirit of Italian dining—creating an experience that feels both personal and memorable.

PS. Click the visual to discover the chef's persona



Event Details

Event *CONCEPT*

THE MULTISENSORY DINNER

Three-Course Dinner with Touch & Feel Sessions

The seated dinner is conceived as a multisensory journey across Italian cities, where each course draws inspiration from a specific city's ingredients, culinary traditions, or cultural nuances.

For example, the appetizer may highlight a distinctive herb from Rome, followed by a FENDI Touch & Feel moment introduced as a complementary “side dish,” allowing guests to engage with Roman leather craftsmanship at the table. The main course may then shift to Florence's specialty, paired with a Panerai Touch & Feel session that reflects Florentine precision and watchmaking heritage.

The evening culminates after dessert with the main highlight: Alex Signoretti's Touch & Feel experience. Guests will receive complete catalogues while intimate small Murano glass creations are passed around the table, offering a tactile and personal appreciation of Murano artistry to close the journey.

PS. The visual on the right is for reference only.



Event **CONCEPT**

———— THE MULTISENSORY DINNER



APPETIZER



MAIN COURSE



DESSERT

Event *CONCEPT*

THE MULTISENSORY DINNER



Inspired by ROME (Fendi)

Rome is a city of foundations – bold flavors built from humble ingredients.

The artichoke has been central to Roman cuisine since antiquity, prized for its earthy depth and simplicity. Traditionally braised or fried, it reflects Roman cooking: direct, honest, and powerful.

APPETIZER

Fried Artichoke, Pecorino Espuma, Pickled Black Pepper, Lemon Pearls, Mint Oil

Event *CONCEPT*

THE MULTISENSORY DINNER



PALETTE CLEANSER

Between the appetizer and main course, guests will be served a Bellini-inspired palate cleanser — a delicate, refreshing interlude designed to cleanse the palate and heighten anticipation for what follows.

PS. The visual is for reference only.

Event *CONCEPT*

THE MULTISENSORY DINNER



MAIN COURSE

Bistecca alla Fiorentina Cannellini
Bean Purée, Rosemary Jus

Inspired by FLORENCE (Panerai)

Florence represents the Renaissance — where craftsmanship, proportion, and mastery were refined.

Tuscan cuisine celebrates the purity of ingredients, especially beef, famously showcased in Bistecca alla Fiorentina.

Event *CONCEPT*

THE MULTISENSORY DINNER



Inspired by Venice (Signoretti)

Venice has always been a city of exchange — spices, coffee, and ideas flowing through its canals. Coffee culture flourished here long before it reached the rest of Europe, making it a natural home for tiramisù.

The dessert reflects Venetian sensuality: soft textures, gentle bitterness, and quiet indulgence. Deconstructed tiramisu, it honors tradition while embracing modern refinement.

DESSERT

Veneziano Deconstructed Tiramisu, Mascarpone Cream, Espresso Marsala, Cocoa Powder

Event CONCEPT

THE EVENT CLOSING

Raffle, Group Photo & Guest Gifts

As the evening draws to a close, the MC announces the raffle prize winners before formally closing the event. Guests are then invited to gather for a group photo to mark the occasion. As a final touch, goodie bags are available for collection at the registration table upon departure, bringing the evening to a thoughtful and seamless conclusion.

PS. The visual on the right is for reference only.

