

12TH ANNUAL
QSAI
EXCELLENCE AWARDS
CEREMONY

PROGRAMME

YOUR ITINERARY

Please join QSAI Airlines and Railway Carriers in Hamburg, Germany to recognize the achievements of the 12th Annual QSAI Excellence Award Winners. In addition to the Awards Ceremony & Dinner, we invite you to a river tour of Hamburg's canals. Please come to the meeting places at the time indicated below.

NETWORKING COCKTAIL

6 PM

March 31st, 2020

MEETING PLACE:

PROTOTYP Museum
Shanghaiallee 7,
20457 Hamburg, Germany

Connect with industry colleagues, QSAI Excellence Awards Winners and our honoured QSAI Airlines and Rail Carriers, and enjoy the complimentary open bar and an assortment of canapes.

HORS D'OEUVRES

Baguette with roasted filet of beef, mustard cream and port wine onions

Smoked trout with artichoke mousse and almonds on a blini

Smoked salmon on rye bread with shrimps, beet root and watercress cream

Pumpkin tarte with poppy seed ricotta and red cabbage relish

Cheese canape with tomato fig salad

7 PM

March 31st, 2020

CEREMONY + DINNER

Hamburg, an urban city with a harbour vibe, boasts a rich history as the major port city of northern Germany, crossed by dozens of canals and thousands of bridges. Heavily engaged in arts and culture, Hamburg has nurtured world renowned musicians and artists and is home to hundreds of music venues and theatres and more than 60 museums. Take a closer look at the Prototyp Auto Museum at the Ceremony & Gala dinner, where post-WWII German sport cars, modern formula cars and racing cars will be on display. The exhibition of rare prototypes, evolving design and auto-engineering is a unique highlight of Hamburg's investment in science, research and education.

AWARDS CEREMONY

DINNER MENU

All guests will be served from the below menu. Selections can be made through the QSAI Excellence Awards Eventbrite page.

Please RSVP by March 10th, 2020 and let us know what you'll be having!

STARTER

White tomato soup
with fried scampi, gin foam and rosemary oil

White tomato soup
with stuffed pasta, gin foam and rosemary oil
Vegetarian option

MAIN

Choice of:

Slow cooked short ribs
caponata vegetables,
cauliflower mousse with laurel berry jus

Saltimbocca of pike perch
filled with sage served with pea risotto,
rocket salad and tomato
garnished with mimolette cheese

Filled tower of zucchini
with vegetable cream on a
mushroom risotto and burrata

DESSERT

Mini chocolate tarte
with passionfruit sorbet
and berries

01

02

03

