What is Dinner in the sky?

Never mind if it is a gala dinner, a cocktail or another type of meeting "in the sky" - this event sets no limits to your imagination! Turn your event into an unforgettable experience!

Dinner in the sky seats 22 people around a bar-table, secured by a four point strap system on comfortable seats which rotate on a 180° angle. Suspended at a height of 50 metres by our professional staff you and your guests can celebrate your own individual session with unbeatable views to a golf court, at a race track, into the heart of a vineyard or other picturesque places. This exceptional event can take place at almost any imaginable location!

The centre of the platform offers space for 5 persons - for example: a cook who prepares you heavenly treats, a sommelier to select and present the corresponding wines and a waiter who cares for your guests. Your session will always be accompanied by our security staff for your safety in the air. Meet up with your business partners or your clients at a "high flying" conference venue and present your project on LCD Screens with a sound system adapted to your open air surroundings – there can be arranged a series of technical equipment to visualise your conference "in the sky". Turn your press conference into a very special presentation or use Dinner in the sky as a live coverage platform from the centre of the action.

Dinner in the sky is available in 8 hours blocks – the definition and implementation will be specified in order to your unique demands and desires.
Customised events with Dinner in the sky

Dinner in the sky is an individual event concept that offers an exceptional visibility for clients thanks to its numerous customisation and branding options.

Depending on client’s wishes and budget we collocate branding and customisation items at the platform and in the reception and waiting area to offer a customised event completely fitted into the Corporate Image of the client.

CUSTOMISATION OPTIONS: PLATFORM
- Individually coloured roof (choose individual colour from catalogue)
- Clients logo with giant stickers (1800 x 6000 mm) underneath the platforms roof
- Stickers (110 x 230 mm) with client’s logo or claim on headrests of the seats, front and backside
- Stickers (40 x 200 mm) or covers to customise seatbelts
- Individual table linen or cover (custom-made solutions)
- Hanging billboards (simple or illuminated)
- Underneath (the Dinner in the sky platform) banner

CUSTOMISATION OPTIONS: WELCOME AREA AND LAUNCHING PAD
- Tent canopies in colours and with logos of the clients Corporate Image
- Photocall
- Elastic covers for high bistro tables in colours and with logos of the clients Corporate Image
- Custom-made covers for fences (printable dimensions 800 x 2500 mm each side)
- Carpet in colours at client’s choice
- Giant sticker with client’s logo for the launching pad
- Flags
Customised events with Dinner in the sky

Jägermeister dresses roof and tables of the platform according to the colours of their brand. Further they are hanging illuminated billboards from the structure of the roof.

Bwin customises the headrests of the seats with stickers (front and backside). The seatbelts are branded with company logo and claim. The tables of the platform are covered with black smooth fabric and additionally branded with Bwin’s logo using plotted vinyl stickers.

Java Tea customises the entire launching pad and welcome area in its brand colours using carpet branded with giant plotted vinyl stickers. The hostesses are wearing uniforms which are similar to those of air stewardesses.

Peugeot arranges a second crane with a second platform to present its new car "in the sky" to a selected number of journalists. The bottom of the platform is branded with a customised banner.
What more do I need to celebrate my individual event with Dinner in the sky?

Dinner in the sky is a platform which arrives pre-assembled and loaded on a common truck trailer to the event location.

The event location has to have a minimum of 30 x 15 metres accessible for both crane and truck with trailer. The admissible pressure to the terrain at the location has to be equal or higher than 0.64 Kg/cm² = 6.4 tons/m² (in big cities sub terrain parking areas or sub terrain Metro stations may make places above inaccessible for the crane). The event location has to be fenced and secured with barriers.

The size of the platform for transport is 6 metres in length and 2.5 metres wide and has a Tara weight of 4.3 tons. To assemble Dinner in the sky a crane is required. Assembling of the platform only do not last more than 2 hours. Depending on client's wishes and budget we collocate branding and customization items at the platform and in the reception and waiting area to offer a customised event fitted into the Corporate Image of the client. Customisation and branding needs extra time. Therefore the amount of this accessories booked by the client determinate the time we need to finish the assembling of the entire event site.

To operate Dinner in the sky we work with local crane companies under strict security parameter. The cranes we work with have to meet the following minimum requirements:

- Telescopic crane with a minimum lift capacity of 120 metric tons
- Crane needs to be operated with big steel plates to put under the support legs of the crane so that the weight is divided as much as possible (minimum size 1 metre x 1 metre per plate)
- Crane can't be older than the year 2000
- Crane has to be equipped with a working wind gage to measure wind speeds in every moment
- Crane has to be equipped with an End Switch Safety System which allows bringing down the Dinner in the sky platform in a safe way in case of a crane failure

Cranes which meet these minimum requirements (depending on the model, e.g. Liebherr, DEMAG) have a weight of around 60 tons and are around 15 metres long and 2.80 metres wide.
Basic set-up plan

The basic technical set-up will follow generally the drawing here under:

1. Telescopic crane set up with supporting legs
2. Dinner in the sky platform
3. Launching pad = Security Area (15 x 20 m)

All additional installations like reception, waiting area or lounge, WC, tents for the production and preparation of catering, etc. can be arranged freely around this technical set-up.

We love to assist you designing an individual set-up concept according to client’s needs and budget.
CERTIFICATIONS AND PERMISSIONS?

Dinner in the sky is designed according to DIN 4112 norm. All drawings, calculations and simulations are tested by the international testing body TÜV Rheinland. The Spanish proofing organisation ECA recognised the concept for the Spanish market. The structure and all hoisting materials are tested regularly according to the norm UNE-EN 13814.

A collaborating engineer accompanies each event we are hosting in Spain preparing the technical project for the event which also serves to apply for the needed permissions. According to the venue's particular requirements the engineer cares for all necessary documentation that has to be presented to the referring authorities in order to obtain the permission for the single event.

Generally the permission work for privately owned locations (harbour sites, fairground locations, parking spaces etc.) will last 4 – 6 weeks. For public places you have to count with a minimum of 3 month to get the permissions from the referring town halls.

ARE THERE CERTAIN RULES OF PARTICIPATION TO ATTEND DINNER IN THE SKY?

We need to be able to secure the participant safely in one of Dinner in the sky's seats. Therefore the minimum height of the participant is 150 cm and the maximum weight 150 kg. In some events local regulations (given by town hall or owner of the event location) may restrict participation of minors. Dinner in the sky is expressly recommended for wheelchair users!

HOW MANY PEOPLE CAN SIT AROUND THE TABLE?

Dinner in the sky can seat a maximum of 22 people per session. There cannot be added an extra seat but sure you can leave one or more seats free.

HOW MANY SESSIONS CAN BE ORGANISED DURING 8 HOURS?

Depending on the activities you want to organise we think that 1 to 1,5 hour for a dinner or lunch session is ideal. If it is just a tasting or a cocktail, you can also imagine sessions of 20 minutes to half an hour. The security measures (fasten seatbelts) will last 15 minutes, approximately for a full table.

According to the event you are celebrating and its needs to change the Mise en place in between the sessions you should calculate enough time for it. Seating of guests, fasten seatbelts and Mise en place can be done at the same time, so with 20 – 40 minutes in between the sessions you have enough time for any changes.

The processes of lifting the platform to 50 metres and going down to earth again will not last more than 1 minute each.
Frequently asked questions

CATERING?
Catering is not included, the budget will depend on your wishes (How do you plan your 8 hours? One VIP dinner or several half an hour tastings/ cocktails sessions or…? Which type of food do you want to offer to your guests?)

CAN WE ARRANGE FOR OUR OWN CATERING?
Yes you can, but if you need any assistance we will be able to assist you with the right catering company to meet client's needs. The space that provides the centre of the platform is quite limited (6 x 1 metres) so the caterer has to organize himself well, but usually every catering provider knows to adapt himself to the conditions given at the platform. Please ask us for the referring presentation material to send it to your caterer.

WHAT KIND OF FOOD CAN BE SERVED ON THE TABLE?
There are no fixed menus. Our clients have been serving from sushi to lobster, from tapas to 5 course dinner - so it really depends on the catering company and the available budget.

Caterers should have in mind that they are preparing and serving food at an open air event. So, very light weight food or decorations like loose salad leafs or powders may be displaced for a breeze in the heights.

HOW MANY CHEFS/ WAITERS/ OTHER PERSONNEL FIT INSIDE THE TABLE?
In the centre of the table platform is room for 4 persons (and additionally one technical staff who accompanies each and every session for your safety in the air).

WHAT KIND OF DEVICES CAN BE COLLOCATED IN THE CENTRE OF THE PLATFORM?
It is not allowed to use open fire at the platform due to fire and safety regulations. But it is possible to have electricity on the table in order to use electrical devices (induction cooking fields, electrical barbeques and grills, etc). All cooking devices are additional options and not included in the rental price of the platform.

The centre of the platform is regularly equipped with two INOX tables of 1x 1 metres size each. These two tables move on wheels from one to the other end of the central service area and can also be removed completely.

For presentations, meetings etc. the centre of the platform can be equipped with sound and light systems, screens and many more devices. Meetings can be held easily using wireless microphones. Ask for your needs and we will assist you offering the right material from local providers.
Frequently asked questions

IS THERE HEATING AVAILABLE?
Dinner in the sky offers an infra red heating system and heating covers for the seats, not included in the rental price, but optionally available.

Please ask for a formal quote!

TOILET FACILITIES?
It's like in a normal restaurant: you ask where they are to the waiter and… you go down. It's just a bit less discrete because the whole table goes down but it takes less than a minute.

WHAT HAPPENS IF THE WEATHER IS TOO BAD TO OPERATE DINNER IN THE SKY?
Don't worry, if there are falling some raindrops. The table is completely covered by a roof. But in case of thunderstorm with lightning, heavy wind or rain the event has to be stopped for safety reasons.

We mediate individual weather risk insurances which is 10 % of your global budget + 15 % insurance fee. This has to be confirmed regarding the location and the time of the year.

Weather risk insurances have to be taken out minimum 20 days in advance to the event date.

Please ask us for a formal quote for your event!

WHAT KIND OF INSURANCE IS INCLUDED IN THE BASIC RENTAL PACKAGE?
We hold a premium coverage (liability) of 3.000.000,00 € per event, covering the installation and performance of Dinner in the sky.
Portfolio

WELL DONE. Our portfolio of recent events and productions.

BARCELONA/ PORT FORUM
Dani García cooks for Tefal "Nadie está a la altura"

MADRID/ EXPLANADA DEL ESTADIO SANTIAGO BERNABÉU
Osborne presents Ron Santa Teresa

PALMA DE MALLORCA/ PUEBLO ESPAÑOL
Luxury fair "Art of Living"

JEREZ DE LA FRONTERA/ CIRCUITO
Magic Moments of Poker for BWIN during the MotoGP

MÁLAGA/ PUERTO
Product launch for ONO "Súbete a los 50 Mb reales"

TARRAGONA/ PRIVADO
Private dinner

BARCELONA/ RECINTO FERIAL MONTJUÏC, AVDA. REINA MARIA CRISTINA
Public gastronomy in the sky event in collaboration with Nuclo Catering

BARCELONA/ CC LA MAQUINISTA
The Terrazas (gastronomic floor) of the Shopping Mall "La Maquinista" offer "50 maneras diferentes de saborear el mundo"

BARCELONA/ PORT VELL, MIRADOR DEL MOLL DE BOSCH I ALSINA
Trend Micro is "Securing your journey to the Cloud" during the VMWorld Convention
Reservations

Dinner in sky Spain
Eventline, SL
CIF B57574105

telf +34 971 657 923    mobile +34 647 293 145

reservas@dinnerinthesky.es
info@dinnerinthesky.es

Web

www.dinnerinthesky.es
facebook.com/dinnerinthesky.espana
twitter.com/ditses
youtube channel: dinnerintheskyes
vimeo.com/dinnerintheskyes
pinterest.com/ditses/

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