

FOLLOW-UP REPORT trial dinner LIFE+ Solidarity Gala  
Vienna, 25 March 2019

## Life Ball 2019

### **Diverse Culinary Treats from Top-Level Chefs at the LIFE+ Solidarity Gala**

LIFE+, the association behind the Life Ball, in cooperation with Falstaff, event agency Hirzberger and Cateringkultur, hosted the LIFE+ SOLIDARITY GALA trial dinner on Monday under the motto of "Enjoyment meets culinary diversity". Four great chefs prepared samples of the exclusive three-course menu in the YOU Restaurant, the Le Meridien Vienna. The wines to match the individual courses were provided by Life Ball partner WEIN&CO.

Media representatives and prominent guests were able to get a preview of the feast for the eyes and the palate that the international audience of the LIFE+ Solidarity Gala can look forward to at this advance presentation of the exclusive three-course gala dinner. This year, the exquisite dinner will be prepared by top chefs Karl and Rudi Obauer (Restaurant-Hotel Obauer), Hubert Wallner (Bistro Südsee and See Restaurant Saag) and Max Stiegel (Gut Purbach), together with Thomas Gailer, the managing director of Cateringkultur. For preparation of the dishes, solely regional products from Austria will be used.

The starter is a 6-minute farmer's egg with sturgeon crème and caviar from Walter Grüll, in a Falstaff Special Edition Life Ball. It is made by Karl and Rudi Obauer. "Our starter has a lot in common with the Life Ball: The combination of sturgeon and chicken's egg is very unconventional and yet convinces both visually and with its taste," Karl and Rudi Obauer explain.

Hubert Wallner creates the main course, offering braised beef cheek or amaranth soufflé with textured mangold. Both are served with watercress oil, celery gravy and balsamico tapioca chip. "For me as an uninvolved person, the Life Ball has developed into a fixed institution over the course of the years. It brings an international audience to Austria and enjoys great attention as a special kind of ball night. I aim to present a piece of culinary Austria with these two dishes. Austria is known for its braised dishes and we now add a touch from several Austrian regions to our braised beef cheek. The polenta is from Carinthia, and the cheeks are from Lower Austria, for example. The vegetarian version, our amaranth soufflé, is quite up to the meat version's standards, too," says Hubert Wallner.

The sweet finale of the gala dinner is the Valhrona chocolate tart designed by Max Stiegl. "Goethe once said: Man comes into this world as naked morally as physically. This makes the soul so very sensitive to outer influences in youth. As the father of two sons, I know how important it is to educate children and teens, and not to shield them from subjects such as HIV and AIDS. Only then can they grow into responsible adults. The educational work of LIFE+ for adolescents is amazing," Max Stiegl tells us.

### **Life Ball and the LIFE+ Solidarity Gala 2019**

The LIFE+ Solidarity Gala in the festival hall of the City Hall of Vienna takes place every year before the Life Ball opening ceremony. Renowned representatives of the most important partner organisations of LIFE+, ambassadors of goodwill and opinion leaders from politics, the economy, art and culture, meet with high-ranking guests under the sign of the Red Ribbon in the evening event. "The LIFE+ Solidarity Gala offers an opportunity to engage in exchange on an international level. This is essential for pointing out progress that has been made and challenges that still remain in the fight against HIV/AIDS, and to help in a targeted manner with the medicines, prevention work and funds that are needed," says Gery Keszler, chairman of LIFE+ and the organiser of the Life Ball.

This year's LIFE+ Solidarity Gala take place to benefit amfAR – The Foundation for AIDS Research and MTV Staying Alive Foundation. Alex Roedy and Hofit Golan will attend the gala night as co-hosts. The programme will commence with an exclusive Moët & Chandon champagne reception, followed by the exquisitely prepared gala dinner from top chefs Karl and Rudi Obauer, Hubert Wallner and Max Stiegel. "The Life Ball and the LIFE+ Solidarity Gala need dedicated people who want to make a difference. It's wonderful that our guests are treated to dishes created for this night only by four of the best chefs in Austria – holding ten hats between them – and our partner Cateringkultur this year," Gery Keszler tells us happily. The individual courses are supplemented by exclusive Life Ball wines provided by WEIN&CO. Once again, this year's highlight will be the auction of selected unique items.

The tickets for the LIFE+ Solidarity Gala cost EUR 2,500.00. A donation share is included in this. The tax-deductible amount for private persons is EUR 1,956.90 and for companies EUR 1,779.00. The ticket price includes the champagne reception, the gala dinner with an impressive musical background and the auction. Access to the regular areas and the VIP stands for the opening show and the VIP area during the ball night is included as well.

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