

# FAQ

**1. Q: What is the “Champagne Chandelier 2.0”?**

A: It is a Cirque du Soleil-style performance using an oversized “chandelier” unit and an inverted aerial artist to pour champagne directly for your guests.

**2. Q: How can she pour champagne upside down?**

A: Our aerial artists are experts at pouring bubbly; upside down or not. Guests stand underneath the “chandelier” unit, hold up their glass and enjoy a flute of champagne.

**3. Q: How many champagne bottles does the unit hold?**

A: A total of sixteen (16) bottles can be used. For lower ceilings, eight (8) bottles is recommended. A total of 130 champagne flutes will be required (not provided).

**4. Q: Does the aerial artist open the champagne bottles in the air?**

A: No, the chilled bottles are placed open into the unit. She simply grabs a bottle, goes upside down and pours champagne for your guests.

**5. Q: How many bottles do you estimate for the evening?**

A: We recommend eight (8) bottles every 30 minute set. It is not uncommon to run out of champagne after only two 30-minute sets.

**6. Q: Do the sixteen (16) champagne bottles come with the act? Stemware?**

A: No, all beverages are your responsibility, as are is the stemware.

**7. Q: Can my guests enjoy any else other than champagne?**

A: Yes, of course. The only restriction is that the bottles that are placed in the unit must be a standard 750 ml size – 25 fluid ounces (wine shaped).

**8. Q: How long does the “Champagne Chandelier 2.0” show last for?**

A: A single artist performs three (3), thirty-minute sets + breaks in a span of three hours.

**9. Q: I don’t want any breaks in the performance. What can be done?**

A: To avoid breaks in the action, simply add an additional aerial artist. When the first artist is finished, the new one steps in. Voila, continual pouring. Additional charges apply.

**10. Q: Is it dangerous and/or messy?**

A: No, it is not dangerous or messy. Our professional artists, riggers and safety production staff are expertly trained. Occasionally, froth and champagne bubbles escape. To avoid floor spills, we recommend a dedicated clean-up crew on standby. As a result of working with Las Vegas casinos and their strict safety requirements, we hold a 3 million dollar aggregate insurance policy + 1 million worker’s compensation and 1 million vehicle/property insurance.

**11. Q: Do I require my own serving staff to handle the glassware?**

A: Yes, it is recommended that you have a minimum of two (2) serving staff to service your guests. A side table with 130 champagne glasses is also recommended.

**12. Q: Does the “Champagne Chandelier 2.0” bring its own glassware?**

A: No, but if desired, we can supply deluxe, acrylic champagne glasses that are plated either gold or silver. 144 units minimum order, \$144 per 144 glasses.

- 13. Q: What is the minimum ceiling height for the “Champagne Chandelier 2.0”?**  
A: Performances can occur with ceilings as low as 14ft.
- 14. Q: I have no idea how tall the ceiling of my venue is. Help!**  
A: Please contact the venue’s engineer. This person will find out for you.
- 15. Q: Can’t you simply work off of photos of the ceiling?**  
A: It’s a good first step, but regrettably, a conversation with the venue’s engineer is absolutely required. If necessary, our team is available for a walkthrough and can help with the inspection and technical discussions with the engineer. Additional charges apply.
- 16. Q: What do I literally ask the building engineer?**  
A: Ask these questions in order: 1) What is the ceiling height? 2) Have any aerial arts been performed in this room before? 3) Do you have a scissor lift? 4) Can you point out the rigging hang points (if any). What is the weight load for each point?
- 17. Q: I’m not sure if my ceiling has secure rigging points? What is required?**  
A: The “Champagne Chandelier 2.0” requires two (2) secure rigging hang points; each graded for 1000 lbs. If these are not available, a stand-alone truss tower unit can be put in place (additional charges apply).
- 18. Q: I’m working with a hotel ballroom. I don’t know if its ceiling has any rigging points to hang the unit. Help!**  
A: In some hotel ballrooms, a rigging hang point has already been created for load-bearing purposes when the building was originally created. Find out if the ballroom has supported hanging flags, décor, lights or other aerial arts. Many times this rigging hang point is accessible through a can light recess. Speak to the building engineer to investigate the ballroom’s history or ask him/her to inspect the venue’s engineering specs and/or blue prints. If a rigging point is not available, a stand-alone truss tower unit can be put in place (additional charges apply).
- 19. Q: What does “secure rigging hang points” actually mean? What is its definition? Does the unit weigh 1000 lbs?**  
A: A “secure rigging hang point” is a structural point on the ceiling where our professional rigging crew hangs the “chandelier” unit. 1000 lbs is a safety number that is used for structural weight load. The “Champagne Chandelier 2.0” unit, aerial artist and 16 champagne bottles weighs approximately 400 lbs.
- 20. Q: What if my venue does not have secure rigging points? No show?**  
A: A secure rigging point can be created utilizing a combination professional rigging/ mountain climbing equipment; including shackles, spansets, aircraft cable, carabiner or exposed I-beam. As well, a free-standing aluminum truss tower system can be put in place – this works everytime (additional charges apply).
- 21. Q: I’m not a technical person, but I’m a great special events designer. Can you handle all the “rigging” stuff, as I don’t have time!**  
A: No problem, but a minimum pre-production requirement must be met; please speak to the building engineer to investigate the ballroom’s history or ask him/her if any aerial arts have performed there before. We’ll take care of the rest.
- 22. Q: I’m producing an outdoor event. Needless-to-say, there is no ceiling to speak of, just the night sky.**

A: No problem. A free-standing aluminum truss tower system can be put in place – this works great (additional charges apply).

**23. Q: How do you get access to the tall ceiling?**

A: A scissor lift or Genie lift (**not included in price**) needs to be present at the time of install, along with the venue's engineer.

**24. Q: Can I place tables and/or décor under the “Champagne Chandelier 2.0” performance?**

A: Regrettably, the surrounding area below the performance needs to be free and clear of tables, chairs, props, catering and staff; with a distance of a 12 foot radius from center.

**25. Q: How long does it take to set up the Champagne Chandelier?**

A: 2-4 hours depending if a free standing truss system is required.