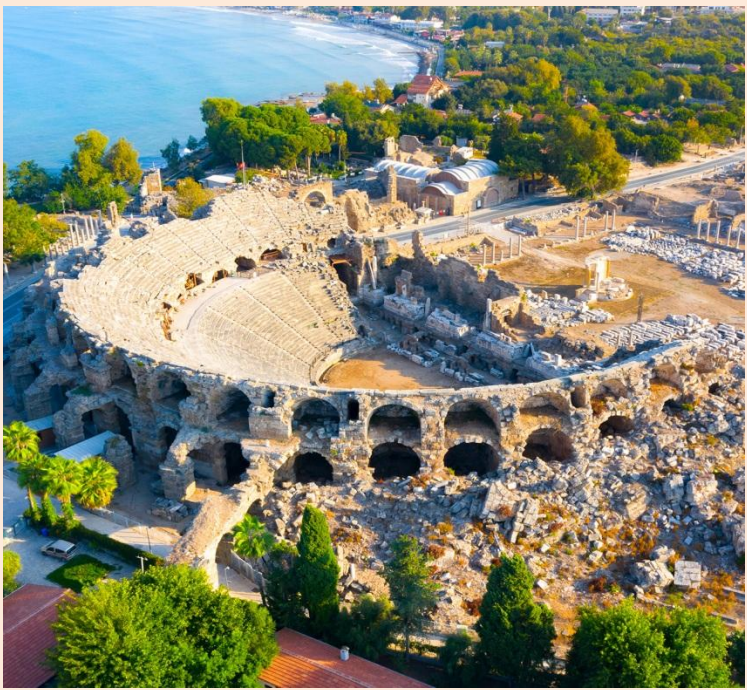


EXCURSION 1: SIDE OPEN AIR MUSEUM



Side ancient city is renowned as an open-air museum that showcases the rich history and cultural heritage of various ancient civilizations. Located in the Side region, it attracts visitors with its fascinating historical artifacts and stunning archaeological remains, offering a glimpse into its millennia-old past. The ruins of Side Ancient City predominantly reflect remnants from the Roman and Byzantine periods. Exploring the ruins is free of charge, with the exception of entrance fees for the Ancient Theater and the museum. Don't miss the opportunity to explore one of the most impressive archaeological sites on the Mediterranean coast!

Availability: Tickets for the **Side Open Air Museum Excursion** will be available for purchase **until Tuesday, November 3, at 15:00.**

Where to buy the ticket: You can buy your tickets at the **Dioxin2025 Desk located in the Exhibition Area.**

Participation fee: 80 Euro +tax (20%) (10% discounted for participants staying at the conference hotel)

Meeting point: Convention Center Entrance. The buses will depart from the conference hotel after lunch (at 1:45 pm)

EXCURSION 2: PERGE-ASPENDOS ANTIC CITY



Perge is renowned for its well-preserved Hellenistic and Roman structures. Visitors can explore the ancient theater, stadium, main street, bathhouse ruins, Hellenistic towers, and Agora buildings.



Aspendos, another major city of Pamphylia, was situated along an important trade route. The armies of Alexander the Great set their sights on the city and eventually conquered it in 333 BC. The theater of Aspendos, built during the reign of Marcus Aurelius between 161-180 AD, is considered one of the best-preserved ancient theaters in the world and is a highly popular tourist attraction. It still hosts opera and ballet performances during the summer months.

Availability: Tickets for the **Perge Aspendos Antic City Excursion** will be available for purchase **until Tuesday, November 3, at 15:00.**

Where to buy the ticket: You can buy your tickets at the **Dioxin2025 Desk** located in the **Exhibition Area.**

Participation fee: 70 Euro +tax (20%) (10% discounted for participants staying at the conference hotel)

Meeting point: Convention Center Entrance. The buses will depart from the conference hotel after lunch (at 1:45 pm).

GALA DINNER– A NIGHT OF TURKISH DELIGHT



Join us for the **Gala Dinner**, an evening designed to offer you the opportunity to relax, connect, and celebrate with your peers in an unforgettable atmosphere.

This special event will feature a **Traditional Turkish Night program**, a vibrant feast reflecting the richness of centuries-old Turkish culture. Guests will enjoy an **authentic entertainment program**, including the famous **Mezdeke belly dancing show**, and a **live music performance by the Cocahontas Band**, followed by an energetic **DJ set** to keep the night alive.

The evening will also be complemented with **delicious Turkish cuisine** and **traditional sweets**, offering you a true taste of Türkiye's cultural and culinary heritage.

Get ready for a memorable night filled with music, rhythm, flavors, and friendship!

Availability: Tickets for the **Gala Dinner** will be available for purchase until **Wednesday , November 4, at 12:00**.

Participation fee: 150 Euro +tax (20%)

Where to buy the ticket: You can buy your tickets at the **Dioxin2025 Desk** located in the Exhibition Area.



GALA DINNER MENU

(Ticket holders are kindly asked to select only one menu option)

MENU (Chicken)

CHEF’S MEZZE PRESENTATION
Stuffed Vine Leaves with Olive Oil, Spicy Antep Ezme on Vine Leaf, Broad Bean Purée with Mastic Gum, Tomato, Cucumber, Smoked Beef Nuar with Peppers, Aged Sheep Cheese, Aged Cheddar Cheese, Red Pepper & Walnut Atom, Hummus with Pastrami, Smoked Salmon, Served with Lemon

&

CHEESE-FILLED “SU BÖREĞİ”
Served with Wheat Yogurt Soup and Roasted Pepper Coulis

&

CHICKEN WITH MEXICAN TRICOLOR PEPPERS
Chicken stuffed with Tricolor Peppers, served with Creamy Potato Gratin, Buttered Broccoli and Roasted Pepper Sauce

&

TURKISH DESSERT PLATE
Homemade Baklava, Şöbiyet, Şekerpare

&

SEASONAL FRUITS

MENU (Steak)

CHEF’S MEZZE PRESENTATION (Alternative Starter)
Atom (Yogurt with Chili Butter), Mutabbal, Lentil Patties, Red Pepper Salad, Pickled Bonito, Dried Peppers Stuffed with Olive Oil, Fresh Kashar Cheese, Braided Cheese, Smoked Meat with Peppers, Tomato, Cucumber, Served with Lemon

&

PASTIRMA-FILLED PACANGA PASTRY (Alternative Hot Starts)
Made with Pastrami (without fenugreek), Tomato, Green Peppers, Melted Cheese, served with Yogurt Coulis and Tomato Concassé Sauce

&

OVEN-BAKED RIB-EYE STEAK
Served with Smashed Potatoes Sautéed with Colorful Peppers and Fresh Herbs, Buttered Asparagus, Cherry Tomatoes, and Chantarelle Mushroom Demi-Glace Sauce

&

TURKISH DESSERT PLATE
Homemade Baklava, Şöbiyet, Şekerpare

&

SEASONAL FRUITS

MENU (Fish)

CHEF’S MEZZE PRESENTATION
Stuffed Vine Leaves with Olive Oil, Spicy Antep Ezme on Vine Leaf, Broad Bean Purée with Mastic Gum, Tomato, Cucumber, Smoked Beef Nuar with Peppers, Aged Sheep Cheese, Aged Cheddar Cheese, Red Pepper & Walnut Atom, Hummus with Pastrami, Smoked Salmon, Served with Lemon

&

CHEESE-FILLED “SU BÖREĞİ”
Served with Wheat Yogurt Soup and Roasted Pepper Coulis

&

SEABASS ROLL
Seabass Fillets Rolled and Placed on Grilled Eggplant Purée, Served with Buttered Fresh Asparagus and Saffron Lemon Cream Sauce

&

TURKISH DESSERT PLATE
Homemade Baklava, Şöbiyet, Şekerpare

&

SEASONAL FRUITS

MENU (Vegan)

OLIVE OIL COMBINATION TRIO
Artichoke Dish with Olive Oil, Cherry Stuffed Grape Leaves, Borlotti Beans in Olive Oil

&

VEGETABLE SPRING ROLLS
Julian Vegetables Flavoured with Sesame Oil, with Plaze Soy Sauce

&

PIECE DE RESISTANCE
Fresh Thyme Potato Souffle and Roasted Spinach with Cream, Asparagus with Olive Oil, Stuffed Mushrooms with Dried Tomatoes and Walnuts With Root Vegetables

&

DESSERT
Forest Fruit Mousse in a Glass

&

SEASONAL FRUITS