



## Restaurant magic

The first lecture devoted entirely to magic in restaurants and for events.

In this lecture Alain shows and explains a series of magical effects of his classical repertoire that have been successful in all his performances.

These are all effects that can be performed in any working condition. Without a table, surrounded by the audience, etc...

In addition, the lecture will explain a variety of psychological aspects of working tables.

This theoretical section was published in the magic magazine "Qui Magia" and these considerations were defined as the Ten Commandments of the work in restaurants.

Here are discussed things like the choice of repertoire, the position to be taken at the table, the relationship with the public, the relationship with the management, the problems encountered in working tables etc...

Everything is explained during the lecture and then can be found in the written and available notes.