

For groups

Kuopio Dance Festival

KUOPIO
DANCE
FESTIVAL
FINLAND
6.-14.6.2025

Kuopio Dance Festival is the largest, oldest and most diverse dance festival in the Nordic countries.

The event spans two weekends and features a variety of performances by leading domestic and international ensembles, as well as highly regarded choreographers. Dance takes over the city, transforming venues from the market square to theaters and creating a vibrant, one-of-a-kind atmosphere.

- A group of 10 or more is eligible for discounted tickets.
- Bus groups receive free tickets for the tour organizer and the bus driver.
- Private lounge with catering services are available at OLVI Arena before and after the performance and during intermission.
- Group reservations must be confirmed and invoiced one month before the event.
- Reservations: salima.peippo@kuopiodancefestival.fi

More info on the performances:
kuopiodancefestival.fi



Elle Sofe Company (NOR) - Vástádus eana / The Answer is Land

The choreography: Elle Sofe Sara

The Norwegian Elle Sofe Company brings to Kuopio the powerful piece *Vástádus eana / The Answer is Land*, which focuses on the community and kinship between people with nature and with the earth we all share.

Elle Sofe Sara is described as one of the most interesting and important choreographers in her generation in Norway.

Sara's work expands upon seemingly mundane, often overlooked areas of Sámi physicality - unspoken rituals that have escaped the vice grip of colonialism. Sara uncovers a space in which the past and the present coincide.

More info:



6.6. at 16.45 & 7.6.2025 at 17.45
Kuopio City Theatre
Minna-stage



**Group
tickets**
45€
(standard 59€)



Miller de Nobili (GER) - PACK

The choreography: Maria Chiara de' Nobili & Alexander Miller

PACK is a work in which five male dancers push their bodies to the limits, moving seamlessly through playful and delicate moods, even reaching aggressive moments.

The performance challenges stereotypes of breaking culture and masculinity, while revealing the deeper connection and individuality of the dancers.

Explosive and virtuosic, PACK thrives on the dancers' skilled movement language and personal experiences. The piece invites the audience to reflect on the universal experience of belonging and the dynamics that guide it, blending elements of urban dance and contemporary dance.

More info:



**6.6. at 19.00 &
7.6.2025 at 20.00**
OLVI Arena



Group tickets

section 1: 39€

section 2: 29€

standard 49€/38,5€)

Compagnie Hervé KOUBI (FR) - Sol Invictus

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The choreography: Hervé KOUBI

Sol Invictus is French-Algerian choreographer Hervé Koubi's declaration of love for dance.

This radiant and powerful work blends contemporary and street dance, celebrating the unifying power of dance and the joy of dancing together.

The title Sol Invictus, meaning "Unconquered Sun," symbolizes the triumph of light and hope over darkness. This idea is reflected not only in the dancers' movements but also in the striking set design, where a golden fabric represents the sun.

Sol Invictus is a celebration of life and dance - of the past, present, and future - making it a universal declaration of joy, hope, and love.

More info:



**11. & 12.6.2025 at 19.00
OLVI Arena**



**Group
tickets**

**section 1: 45 €
section 2: 39 €
standard 59€/49€**

Melanie L. L. L.

Dansk Danseteater (DK) - LEANING TREE

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The choreography: Fernando Melo

Dansk Danseteater's **LEANING TREE** combines contemporary dance with symphonic music, creating a visually and musically captivating experience.

Choreographed by Fernando Melo, the piece transports the audience to a dreamlike world inspired by the enigmatic and illusory paintings of Danish artist Vilhelm Hammershøi.

Melo is renowned for his choreography, which often incorporates magical, almost illusionist elements. Together with Raphael Frisenvænge Solholm, he has created **LEANING TREE**, a work in constant motion.

The music for the piece was composed by Signe Lykke, one of the rising stars of Denmark's music scene, and recorded by the Copenhagen Philharmonic Orchestra.

More info:



12.6. & 13.6. at 21.00
Kuopio City Theatre
Minna-stage



**Group
tickets**
45 €
standard 59€

Kuopio Dance Festival Gala is a unique event that brings together the brightest stars of dance art!

The Festival Gala is crafted by the artistic director, featuring short performances by top international and Finnish dance artists. The gala features full spectrum of dance art through a diverse range of captivating performances.

This easily accessible program invites audiences to immerse themselves in various dance styles, guided by works from some of the world's most acclaimed dancers and choreographers.

The evening promises to be a fun and unforgettable experience, filled with the magic of dance, stunning performances, and an enchanting atmosphere!

More info:



13. & 14.6.2025 at 18.00

Intermission

OLVI Arena

**Group
tickets**

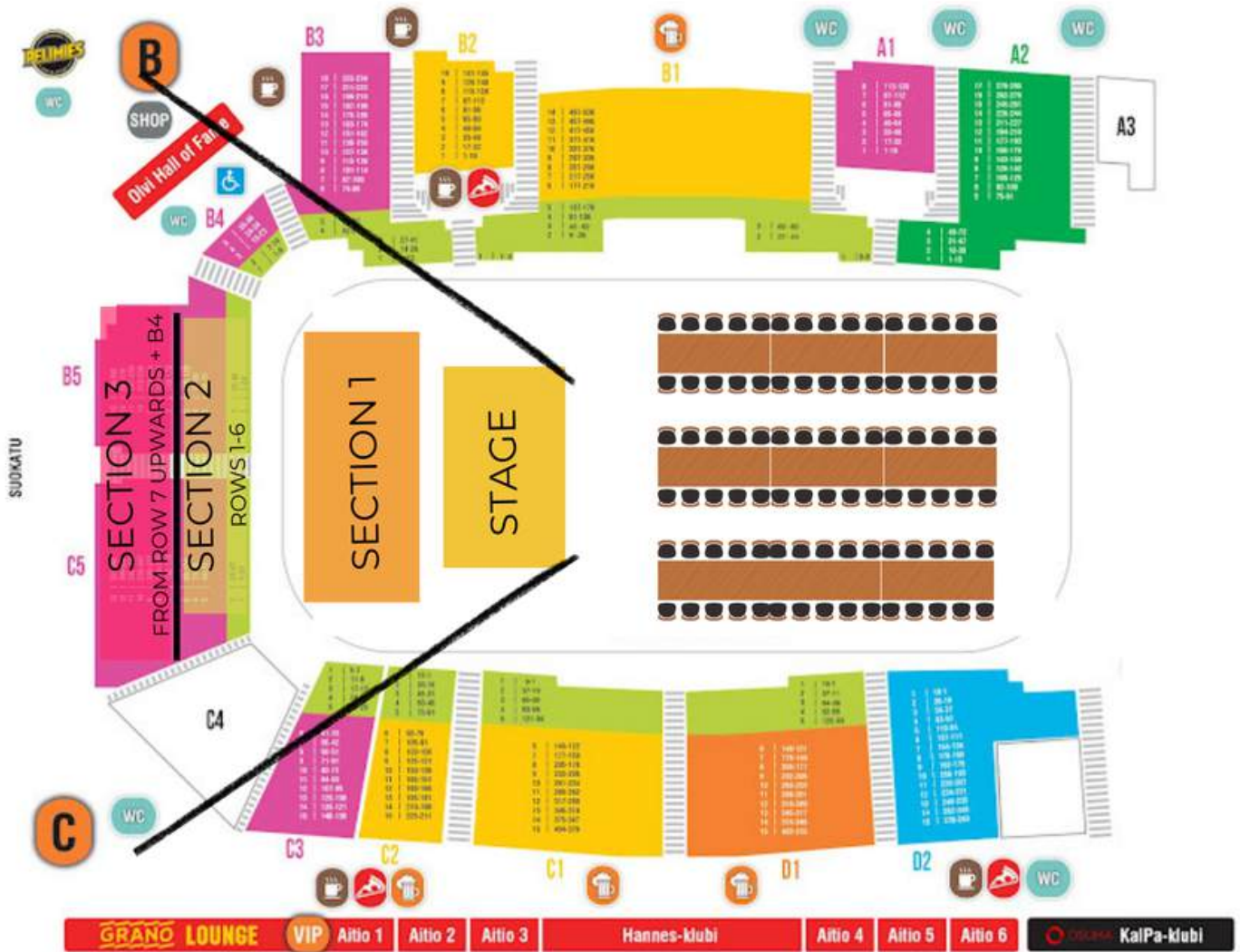
section 1: 55 €

section 2: 49 €

standard 69€/59€

Gaala

Lounge areas Olvi Arena



Private lounges at OLVI Arena are available for use one hour before the performance, during intermission, and after the show until 3:00 AM by arrangement. Guests move from the private lounges to the seating to watch the performance. Tickets and catering services are purchased separately.

- Hall of Fame - 74 people (500 €)
- Grano Lounge 51 people + 9 chairs (500 €)
- Hannes Klubi 46 people (500 €)
- Kalpa Klubi (standing tables) over 100 people (500 €)
- The arena can be set up with tables to accommodate approximately 500 guests (ask the price)
- Private lounges 6 x 11 people (300 €/lounge)

Group ticket sales and reservations:

Salima Peippo, salima.peippo@kuopiodancefestival.fi, tel. +358 50 364 0456

Catering at Olvi Arena:

KALPA Oy, Nina Ahola, Restaurant Manager, tel. +358 44 587 1120, nina.ahola@kalpa.fi

Kuopio City Theatre restaurant Ofelia: open 1 hour before the performances.

Contact and reservations: ravintolapalvelutkuopio@kanresta.fi, tel. +358 45 187 4060

Menu Options

Menu 1.

Green Salad (L, G)
Marinated Tomato (L, G)
Pickled Cucumber (L, G)
Thyme-Marinaded Olives (L, G)
Rustic Potato Salad (L, G)
Roasted Carrot, Chickpea, and Feta Cheese Salad (L, G)
Smoked Salmon Mousse (L, G) with Archipelago Bread
Monastery Cheese with Roasted Bell Pepper (L, G)
Jerk Chicken Salad with Ginger Mayonnaise (L)
Baguette and Tapenade (L)

Slow-Cooked Beef Flank Steak with Rich Garlic Sauce (L, G)
Herb Potatoes (L, G)
Honey-Glazed Root Vegetables (L, G)

Coffee / Tea
Chocolate Cake with Cherry Sauce

48 € per person (incl. VAT 14%)

Menu 2.

Green Salad (L, G)
Marinated Tomato (L, G)
Pickled Cucumber (L, G)
Thyme-Marinaded Olives (L, G)
Rustic Potato Salad (L, G)
Roasted Carrot, Chickpea, and Feta Cheese Salad (L, G)
Smoked Salmon Mousse (L, G) with Archipelago Bread
Monastery Cheese with Roasted Bell Pepper (L, G)
Jerk Chicken Salad with Ginger Mayonnaise (L)
Baguette and Tapenade (L)

Herb-Crusted Salmon with Ginger Yogurt (L, G)
Parmesan Potatoes (L, G)
Sautéed Vegetables (L, G)

Coffee / Tea
Finnish Blueberry Pie with Rye Crust and Vanilla sauce (L)

45 € per person (incl. VAT 14%)

Menu 3.

Green Salad (L, G)
Marinated Tomato (L, G)
Pickled Cucumber (L, G)
Thyme-Marinaded Olives (L, G)
Rustic Potato Salad (L, G)
Roasted Carrot, Chickpea, and Feta Cheese Salad (L, G) Smoked
Salmon Mousse (L, G) served with Archipelago Bread Monastery
Cheese with Roasted Bell Pepper (L, G)
Jerk Chicken Salad with Ginger Mayonnaise (L)
Baguette and Tapenade (L)

Roasted Pork Belly with BBQ Sauce and Paprika Mayonnaise (L, G)
Cajun Potatoes (L, G)
Sautéed Vegetables (L, G)

Coffee / Tea
Raspberry-Chocolate Mousse Cake (L)

41 € per person (incl. VAT 14%)

Menu 4.

Green Salad (L, G)
Marinated Tomato (L, G)
Pickled Cucumber (L, G)
Thyme-Marinaded Olives (L, G)
Rustic Potato Salad (L, G)
Roasted Carrot, Chickpea, and Feta Cheese Salad (L, G)
Smoked Salmon Mousse (L, G) with Archipelago Bread
Monastery Cheese with Roasted Bell Pepper (L, G)
Jerk Chicken Salad with Ginger Mayonnaise (L)
Baguette and Tapenade (L)

Roasted Chicken Breast with Orange and Balsamic Glaze (L, G)
Vegetable Paella with Basil Yogurt (L, G)

Coffee / Tea
Tiramisu Mousse (G)

39 € per person (incl. VAT 14%)

Additional Information and Reservations:
Nina Ahola, Restaurant Manager
puh. +358 44 587 1120 | nina.ahola@kalpa.fi

