

analysis proved that most of these events were outdoor projects.

- In terms of visits and number of participants, it is reported as a growing trend with growing tendency. It can be concluded that in the future, the number of visitors will likely increase.
- From the given comparison of the target group, it is confirmed that the interest in gastronomic events was reported by general public therefore the target group can not be defined clearly. Gastronomic events were accompanied by a full-day program which was aimed at all age groups.
- We found out that three gastronomic events used special means of payment for food and beverages while using different services.

All conducted analysis revealed significant findings that could be taken into account while organizing other similar gastronomic events in a given region.

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