

INTERNATIONAL
BAR SHOW

PEOPLE

KAMA
RESTAURANT

ENJOY YOURSELF

enjoy yourself

📍 kama.restaurant

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ABOUT



BAROMETER

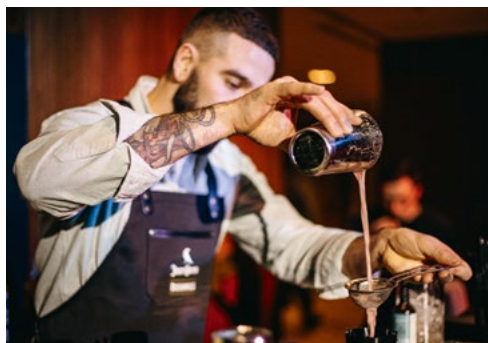
International Bar Show



is a symbolic international event for professionals and amateurs of bar industry and mixology culture. In 2021, this annual educational three-day event will be held for the jubilee fifth time, and will be dedicated to the theme “People”.

BAROMETER 2021 “PEOPLE” explores the role of an individual in the bar industry. This year, we intend to pay tribute to the people, and within the framework of the concept “PEOPLE” we will talk about a wide range of topics. From hospitality as a phenomenon to neurophysiology and body perception of a cocktail. From the role of an individual in the history of the bar business to the impact of the bar industry on society. From a cocktail as a manifestation of creativity to a bar as a part of the city's community. After all, the bar industry is People who, uniting into single whole like puzzles, create it. From a bartender to a producer, both global and local: a designer, an architect, a bar guest and just an admirer of “ordinary whiskey” who also influences the trends and offers on the market with his choice. The bar industry is a world that we have always tried to successfully unite together on one platform – **BAROMETER International Bar Show**.

Guests of the event will be able to learn about world tendencies of bar art from the coolest trendsetters, try mixes from brand ambassadors of top local bars and symbolic places of Tel Aviv, Rome and Paris, taste superselective alcohol drinks from the project's partners.



Directions of BAROMETER International Bar Show:



- **Cocktail** – a thematic bar-show zone with representatives of 24 top bars from Ukraine and the world who represent their bar cards and offer the brightest authorial recipes to the guests;



- **Tasting** – a zone of partners who will invite visitors to the tastings of new and classic lineups of premium alcohol in two spacious Tasting Rooms, as well as speak about traditions and culture of consumption. In addition, exhibition stands of HoReCa partners will present here all necessary bar equipment and accessories;



- **Gastronomic** – a traditional Food & Relax zone, apart from corporate hot dogs, juicy burgers, health bowls and fresh oysters from top restaurants, will offer an amazing view of Kyiv from the open-air terrace of the ICC Parkovy;



- **Educational** – lectures from brand ambassadors with lifehacks and interesting facts about bar culture and all industry aspects. A declared wide professional range of topics: from the bar career, management, mixology to the culture and history of bar business, marketing, etc.



BAROMETER International Bar Show is a symbolic international event for professionals and amateurs of bar industry and mixology culture. In 2021, BAROMETER will be held for the jubilee fifth time!

Being an ideological and educational project, BAROMETER 2021 explores various aspects of the bar industry, the sources of its development, creativity and origins of the bar art. Therefore, it was decided to devote the anniversary edition of the event to the theme "People". After all, it is people who are at the core of everything that we understand by the phrase "the sphere of hospitality".

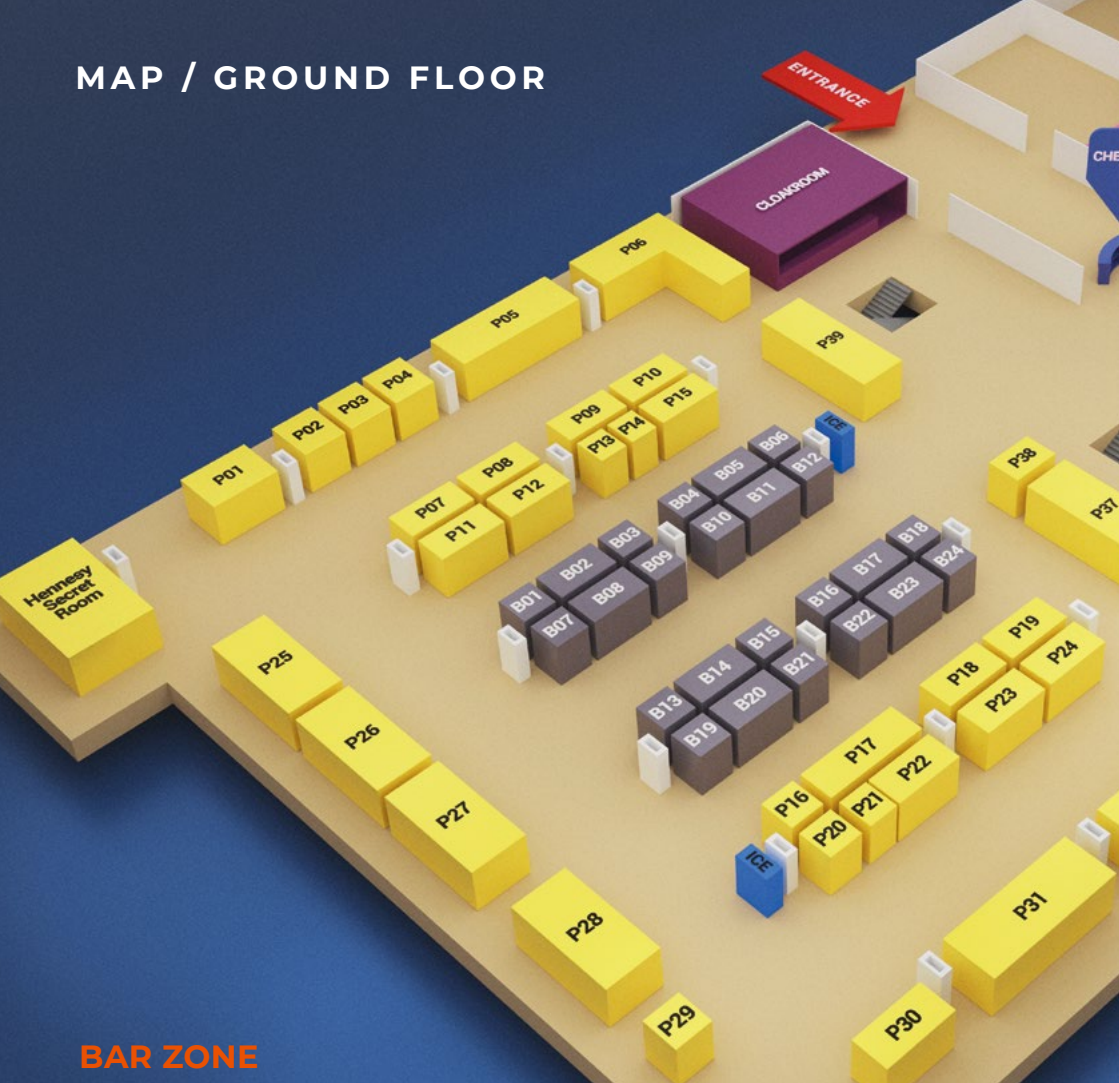
It is the greatest honor for me and my team to be the ones who create this grandiose event. Come and join us, find your people!

Cheers!

Andrey Skipyan,
Founder of BAROMETER
International Bar Show



MAP / GROUND FLOOR



BAR ZONE

B01		B05		B09		B13	
B02		B06		B10		B14	
B03		B07		B11		B15	
B04		B08		B12		B16	



PARTNERS

P01



P14



P27



P02



P15



P28



P03



P16



P29



P04



P17



P30



P05



P18



P31



P06



P19



P32



P07



P20



P33



P08



P21



P34



P09



P22



P35



P10



P23



P36



P11



P24



P37



P12



P25



P38



P13



P26



P39



B17



B21



B18



B22



B19



B23



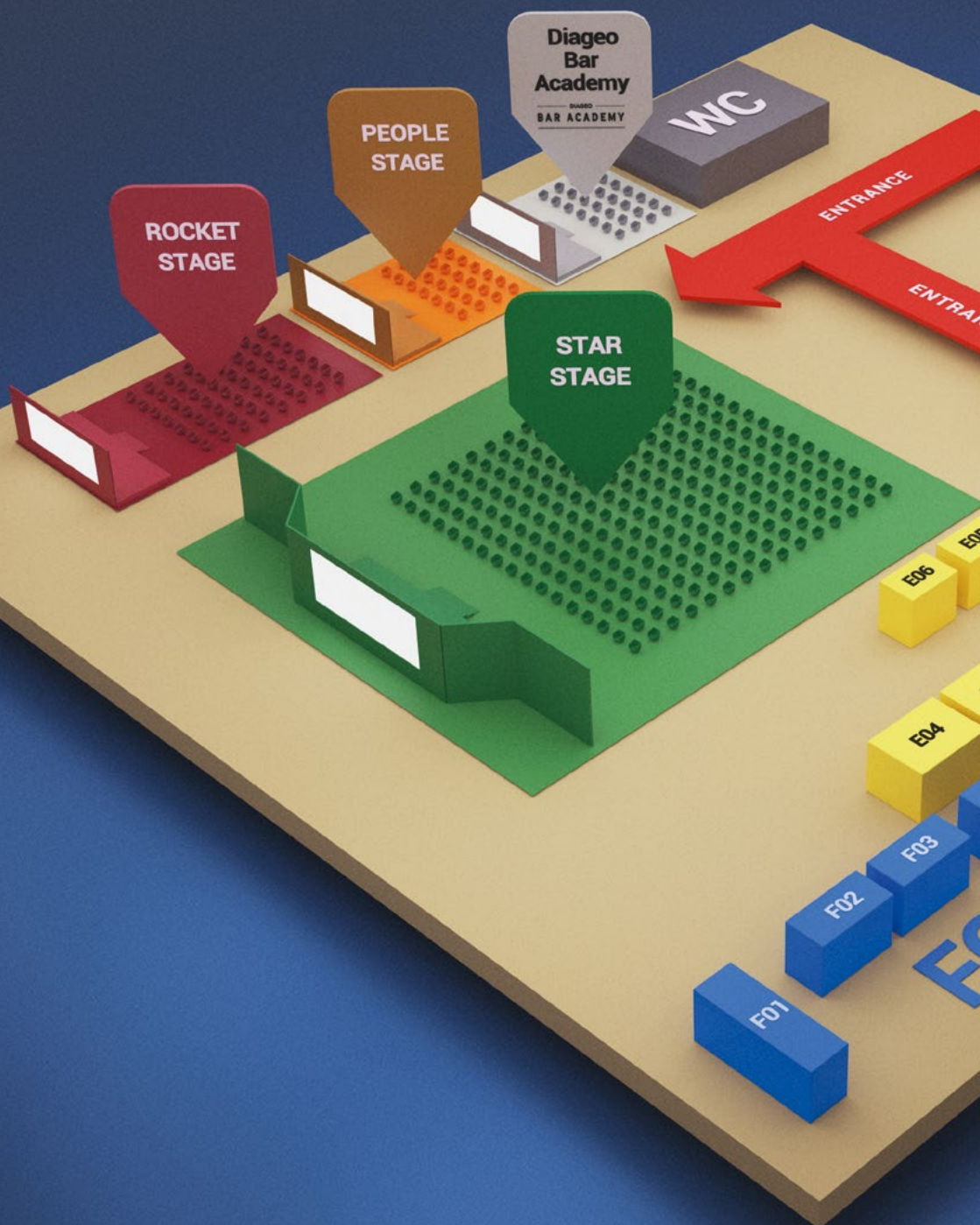
B20



B24



MAP / 3RD FLOOR





EXHIBITION ZONE

E01



E02

MIRS HORECA

E03



E04



E05



E06



E07

Poster

E08



FOOD ZONE

F01



F02

ЮКИ+ЧАПУКИ

F03



F04



F05



F06

DOS AMIGOS
TRUE TEX-MEX CAFE

F07

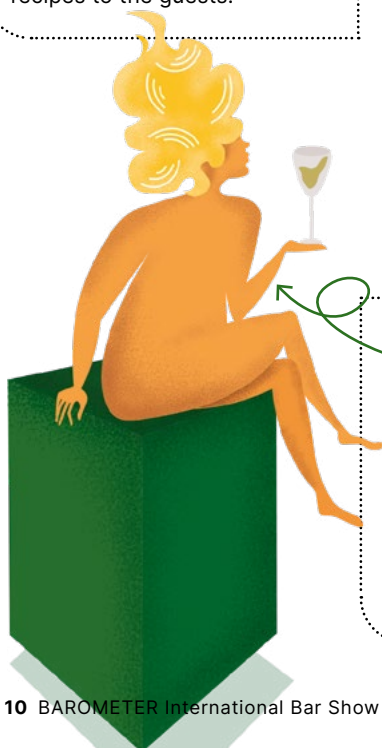


ZONES



Bars Zone

A thematic bar-show zone with representatives of 24 top bars from Ukraine and the world who represent their bar cards and offer the brightest authorial recipes to the guests.



Tasting Rooms

A zone of partners who will invite guests to the tastings of new and classic lineups of premium alcohol, as well as speak about traditions and culture of consumption. In three days, we will hold 35 tastings and try more than 100 brands!





Lecture halls

BAROMETER International Bar Show is a high-level educational program and unique lectures which are divided into 3 halls.

- **STAR Stage** – here you have an opportunity to gain experience and knowledge from industry's stars.
- **ROCKET Stage** – practical knowledge and working cases for those who strive to develop!
- **People Stage** – here you will hear innovative tricks from young and ambitious industry's representatives.

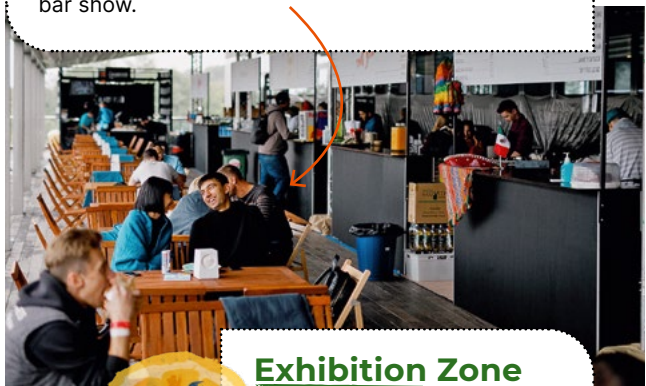
The program of the bar show is indeed concentrated on experts of the bar industry, but it is based not only on the knowledge of mixology or the history of a certain cocktail. There will be performances on different topics of bar culture in each lecture hall: "Bar career", "Bar management", "Mixology", "Culture and history", "Spirits", "Erudition", "Marketing" and many others.

Food & Lounge Zone

Our Food & Lounge Zone will be traditionally located at the terrace of the ICC Parkovy with a mind-blowing view of Kyiv.

This is where your favourite restaurants and cafes will prepare their specialties! You will definitely find your favourite dishes: from hot dogs and burgers to bowls, soups, oysters and desserts. We specially choose different cuisines so that you can make a new menu every day.

Here, with your people, you will feel the real relaxation without leaving a fussy platform of the bar show.



Exhibition Zone

Everything you need for a professional and home bar is gathered here! Equipment, accessories, literature on bar topics and more.

Here you will get a huge dose of motivation and inspiration as well as find valuable contacts of those people with whom you want to work.



GEOGRAPHY

Bars from **5 countries** and **14 cities** coming to BAROMETER to mix signature cocktails to delight guests for three days of the bar show



POREING BARS

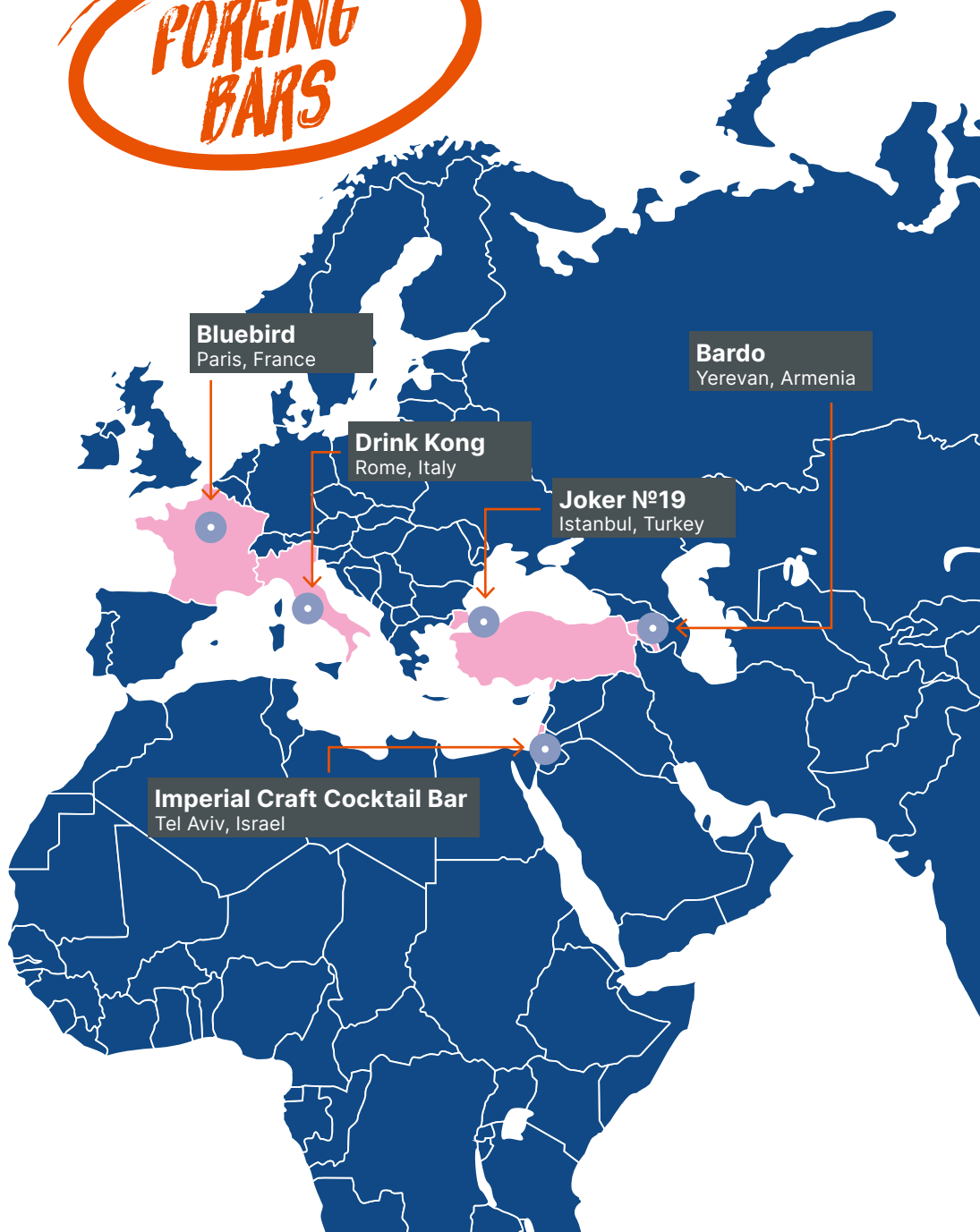
Bluebird
Paris, France

Drink Kong
Rome, Italy

Joker №19
Istanbul, Turkey

Bardo
Yerevan, Armenia

Imperial Craft Cocktail Bar
Tel Aviv, Israel



SCHEDULE / 24 SEPTEMBER, FRIDAY

STAR STAGE

12.00-12.10 STANDART

OFFICIAL OPENING

12.10-13.10 STANDART ENG

Tim Etherington-Judge: How to be a better barman.

13.30-15.00 STANDART

Bar concepts.

15.20-16.20 PREMIUM ENG

Jenna Ba: The biggest room in the world is the room for improvement.

16.40-17.10 PREMIUM ENG

Ramon Fresneda: Let's talk about your career.

17.30-18.30 PREMIUM ENG

Slmone Bodini: Mezcal es Pueblo - Mezcal is People.

18.50-19.50 STANDART

Andrii Dligach: Drinks and markets of the future: reflections of a futurist and strategic analyst.

ROCKET STAGE

12.10-12.50 STANDART ENG

Paul Mace: A better bar for a social transformation.

13.10-13.50 PREMIUM

Tatiana Zhdanova: Who all these people are, or how to digitalize a personality.

14.10-14.50 PREMIUM

Darya Pashkel: *inform the waiter.

15.10-15.50 PREMIUM

Oksana Sybydlo: Food photo as an integral part of a commercial content.

16.10-16.50 PREMIUM

Vladyslav Romanishyn: Burning Man. How to burn professionally brightly but not to burn out.

17.10-17.50 PREMIUM

Mihails Minckovskis: Networking in the industry: people connecting people.

18.10-18.50 PREMIUM

Timur Dorofeyev: You're lying, I'm buying.

PEOPLE STAGE

12.30-13.10 STANDART

Artem Bakurov: Coffee and alcohol. How to create a balance and what are the trends in this direction.

13.30-14.20 PREMIUM

Yevhen Dinisiuk: People of the past who shaped the tastes of the future.

14.40-15.20 PREMIUM

Egor Kozlovsky: Bar command as a tool for creating menus.

15.40-16.20 PREMIUM

Victor Pravosudov: Food and cocktail pairing in the bar.

16.40-17.20 STANDART

Yaryna Herechka: Speak so that everyone hears!



TASTING 1

11:00

12:00

13:00

14:00

15:00

16:00

17:00

18:00

19:00

20:00

12.00-13.00 PREMIUM

Andrii Demenko: Gordon's. Gin history in personalities.

13.30-14.30 PREMIUM

Janis Vilumovs: A taste that adds character. Paragon cordial in cocktails.

15.00-16.00 PREMIUM

Danil Garcia Garcia: France. Just about cognac.

16.30-17.30 PREMIUM

Maxim Golubev, Vadim Granovskiy, Secret Speaker: Alcohol, ice cream and coffee – an unknown synergy of tastes.

18.00-19.00 PREMIUM

Guillaume Drouin: From the world's best calvados and cider to a unique gin from Christian Drouin.

19.30-20.30 PREMIUM

Andrii Stoiko, Ihor Teryohin: Purism and sedition of Japanese whiskey.

TASTING 2

11.00-12.00 PREMIUM

Serge Zakhvatov: What is the main ingredient in cocktails and why is it added to whiskey?

12.30-13.30 PREMIUM

Ivan Bachurin: Business situation, people and events that prompted emergence of the VS, VSOP, XO.

14.00-15.00 PREMIUM

Illia Trubitsin, Igor Brovko: Whisky Dewar's connecting cultures. From Porto to Japan.

15.30-16.30 PREMIUM

Roman Stadnik, Igor Mezencev: El Jimador tequila Friday brunch.

17.00-18.00 PREMIUM

Ruslan Zamoskovny: Benriach. Innovations and traditions of three styles of production of Scottish single malt whiskey.

18.30-19.30 PREMIUM

Alexandre Gabriel: Plantation Rum: a family of passionate experts.

DBA

11.00-11.45 PREMIUM

Iryna Zheldak, Andrii Demenko, Alexey Kostenyuk: Bayadera Sales Team Session Dedicated to Johnnie Walker.

12.00-12.45 PREMIUM

Polina Logvinova: The Way Bar Digital Influences Taste of Cocktail.

13.00-13.45 PREMIUM

Alexey Kostenyuk: How to Properly Build Bar's Communication With Its Partners. Who Should Negotiate and Why?

14.00-14.45 PREMIUM

Paul Sfirlea: Menu That Sells.

15.00-15.45 PREMIUM

Dmytro Kamber: Drinks and Ambience. Cocktail Bar Management.

16.00-16.45 PREMIUM

Andrii Osyphchuk: World Class. Road to the Global TOP 10.

17.00-17.45 PREMIUM

Artem Rassol, Alexey Kostenyuk: Cocktail Drinks of the Future – Creative Ideas.

18.00-18.45 PREMIUM

Iryna Zheldak: Mental Health and Agile Healthy Lifestyle.

11:00

12:00

13:00

14:00

15:00

16:00

17:00

18:00

19:00

20:00

SCHEDULE / 25 SEPTEMBER, SATURDAY

STAR STAGE

12.20-13.20 STANDART

Bar concepts.

13.40-14.40 PREMIUM

Taras Gorbul, Anatoly Kompanichenko, Vladyslav Dabizha: Design that sells.

15.00-16.00 PREMIUM

Oleksii Kostenyuk, Iryna Zheldak: The end of hipsters. What's next.

16.20-17.20 PREMIUM

Danil Nevsky: People rule the bar world. How to influence those people?

17.50-18.50 PREMIUM ENG

Devin Tomlinson: Evolution (Revolution) of Influence in the Spirits Industry.

ROCKET STAGE

12.20-13.00 STANDART

Alena Ryzh, Semyon Velentiy: Solutions from the IT sector for staff shortages in HoReCa.

13.00-13.40 PREMIUM

Olga Nesterenko: Cheers to marketing!

14.00-14.40 PREMIUM

Oleksandr Zayoma: When a speakeasy is not that easy. Dealing with complaints and communication with difficult guests.

15.00-15.40 PREMIUM

Igor Brovko: Liqueur – a beverage evolving with humanity.

16.00-16.40 PREMIUM

Yuliia Terletska, Mykola Lyulko: How to give a guest an unforgettable gastronomic experience: 3 steps to success.

17.00-17.40 PREMIUM ENG

Johnny Neill: Launching new spirits brands into a crowded marketplace.

PEOPLE STAGE

12.20-13.00 STANDART

Iurii Dorofeev: Bar manager of a chain. What are the similarities and differences between bar management in chains and in mono-projects.

13.20-14.00 PREMIUM

Tymur Razhabov: American Whiskey – Rye and Wheat Editions.

14.20-15.00 PREMIUM

Tatiana Petrukha: Emotional service VS service "on emotions".

15.20-16.00 PREMIUM

Vladyslav Romanishyn: Anatomy of a Cocktail.

16.20-17.00 PREMIUM

Anna Beda: Estonian craft gins: people, traditions and terroir.



TASTING 1		TASTING 2		DBA	
10:00				10.00-10.45 PREMIUM Dmytro Kolomiets, Dmytro Kamber: Classic Bloody Mary Breakfast.	10:00
11:00		11.30-12.00 PREMIUM Kseniya Zazhigina: Innovative trending ingredients. Instantly create unique tastes and flavors.		11.00-11.45 PREMIUM Iryna Zheldak: Mental Health and Agile Healthy Lifestyle.	11:00
12:00	12.00-13.00 PREMIUM Illia Trubitsyn, Olexandr Mordasov: Whisky Dewar`s connecting Cultures. From Porto to Japan.	12.30-13.30 PREMIUM Dennis Metalitsky: New Trends during the Pandemics.		12.00-12.45 PREMIUM Andrii Demenko: When Kitchen Meets Bar: Tips for Excellent Combinations.	12:00
13:00	13.30-14.30 PREMIUM Dmytro Kolomyets: Synesthesia. The smell of words and the color of music through the prism of whisky.		13.00-13.45 PREMIUM Paul Sfirlea: The Art of Hospitality.		13:00
14:00		14.00-15.00 PREMIUM Ansis Ancovs: Alcoholic traditions of Mexico and innovative agave distillates from Rooster Rojo.		14.00-14.45 PREMIUM Andrii Demenko: A Bar Manager. How to Manage Chaos.	14:00
15:00	15.00-16.00 PREMIUM Kateryna Mosina, Mikita Kostyrya: Sierra. Agave is the heart of tequila	15.30-16.30 PREMIUM Roman Stadnik: Finlandia 3D(ifferent) flavor perception.		15.00-15.45 PREMIUM Andrii Demenko, Dmytro Kamber: Rituals of Serving Drinks in a Bar.	15:00
16:00	16.30-17.30 PREMIUM Timur Dorofeyev: Jack Daniel's: shooting, rock, and much whiskey.		16.00-16.45 PREMIUM Paul Sfirlea: Menu That Sells.		16:00
17:00		17.00-18.00 PREMIUM Oleksiy Kutepov: Tasting vodka from the Finnish village Koskenkorva.		17.00-17.45 PREMIUM Andrii Osypchuk: Fermentation In a Contemporary Bar. How and Why? With Degustation.	17:00
18:00	18.00-19.00 PREMIUM Yuliia Terletska: Nemiroff De Luxe vs. Nemiroff Rested In Barrel.	18.30-19.30 PREMIUM Gabriele Langella: The taste of authentic Italian excellence.			18:00
19:00	19.30-20.30 PREMIUM Dmytro Kamber: World of Tiki by Captain Morgan.			19.00-19.45 PREMIUM "Please Stop Mixology" Challenge 2.0	19:00
20:00					20:00

SCHEDULE / 26 SEPTEMBER, SUNDAY

STAR STAGE

12.00-13.00 STANDART

Bar concepts.

13.20-14.20 PREMIUM ENG

Iain McPherson: The many layers of Innovation.

14.40-15.40 PREMIUM ENG

Kenji Jesse: Japanese philosophies for bartenders.

16.00-17.00 PREMIUM ENG

Giacomo Giannotti: Creativity and sustainability in cocktail bar.

17.20-18.20 PREMIUM ENG

Oron Lerner: Setting the goal.

ROCKET STAGE



14.20-15.00 PREMIUM

Alexander Musatov: Who are you, bar manager?

15.20-16.00 PREMIUM

Illia Trubitsin: Storytelling. What is it?

16.20-17.00 PREMIUM

Maxim Butenko: Critical points of the bar. The bar also needs hygiene.

17.20-18.00 STANDART

Antonina Kazak: Shooting beverages.

PEOPLE STAGE

13.30-14.10 PREMIUM

Anton Bezverkhov: People's attention is a new oil.

14.30-15.10 PREMIUM

Mykyta Kostyriya: Own bar: what's there behind every bartender's dream?

15.30-16.10 PREMIUM

Roman Stadnik: A bar is not a place, a bar is people. Teamwork.

16.30-17.10 PREMIUM ENG

Holger Hügelsberger: Production – human influence. Mastery.



TASTING 1		TASTING 2	DBA
10:00			10.00-10.45 PREMIUM Dmytro Kolomiets, Vlad Omelukh: Classic Bloody Mary Breakfast.
11:00		11.00-12.00 PREMIUM Ivan Bachurin: Creating finishes, attitude to caramel, studying bourbon barrels.	11.00-11.45 PREMIUM Kenji Jesse: Teaching your Tastebuds to Talk.
12:00	12.00-13.00 PREMIUM Devin Tomlinson: Whitley Neill: the phenomena of flavored gins!	12.30-13.30 PREMIUM Andrii Demenko, Oleksii Kostenyuk: Johnnie Walker SENSORIUM.	12.00-12.45 PREMIUM Andrii Osypchuk: Gastrobotany. Local Plants in Drinks.
13:00	13.30-14.30 PREMIUM Chi-ho Ta: De Kuyper. Let's have a cocktail!		13.00-13.45 PREMIUM Paul Sfirlea: Hospitality Industry.
14:00		14.00-15.00 PREMIUM Marc Tarterat: Diving into the world of Barbados Untouched MEZAN rums.	14.00-14.45 PREMIUM Andrii Demenko, Dmytro Kamber: Cocktail Techniques: Think Outside the Box.
15:00	15.00-16.00 PREMIUM Andrii Stoiko, Ihor Teryohin: Spiced VS Agricultural – Fatality or Babality?	15.30-16.30 PREMIUM Fabio Bacchi: The Demon`s Share: a Hell of a Temptation.	15.00-15.45 PREMIUM Dmytro Shovkoplyas: 50 Best: From Dreams to Reality.
16:00	16.30-17.30 PREMIUM Stepan Maryniuk: Tasting of legendary Maker's Mark Bourbon.		16.00-16.45 PREMIUM Ivan Rak, Euhenyi Savyn: Ingredients and Their Improvement with Laboratory Devices. Part 1.
17:00		17.00-18.00 PREMIUM Eugene Sokolov: Gamondi. Brand story & ambitions.	17.00-17.45 PREMIUM Ivan Rak, Euhenyi Savyn: Ingredients and Their Improvement with Laboratory Devices. Part 2.
18:00	18.00-19.00 PREMIUM Devin Tomlinson, Yaroslav Kashuba: What happens if you take a spiced rum, look at what everyone else is doing, and then do the opposite? – Dead Man's Fingers.	18.30-19.30 PREMIUM Yuliia Terletska: Nemiroff Inked Collection. The new vodka generation.	
19:00			
20:00			

SPEAKERS



Alena Ryzh

Coach and corporate trainer

With 19 years of experience in HoReCa, and 12 years managing Shelest, Vietnamese Hello, The Burger, Tsarsky, Mr.Zuma, Alena conducts webinars and seminars on marketing and communication with customers. She's also a specialist in Psychodrama and Sociometry, which help build a better understanding of interpersonal relationships in a team, develop communication, and give feedback. Alena teaches you how to love people and your job.



Alexandre Gabriel

Owner & Master Blender of Maison Ferrand in France and Plantation Rum Creator of Plantation Rum and Citadelle Gin

In 2012, he received the "Rum Master Blender of the Year" title at the UK Rum Fest. In 2017, Alexandre received the "Outstanding Contribution to Distilling" Award from the American Distilling. He is one of the few distillers who has patented a proprietary gin making method and his spirit creations.



Anatoly Kompanichenko

PARTNER & COO of Superheroes.ua

20 years of experience in marketing.
12 years of them in restaurant and club consulting.
3 years of experience in national media.
Co-author of the 2019 Digital Marketing Course for DAN.IT Academy.



Andrii Demenko

Trainer of Diageo Bar Academy, bar manager of the restaurant "Italian Edition №2"

Johnnie Walker Sensorium.

This is not just a tasting familiar for everyone, it is a completely new experience that will allow you to expand the boundaries of your perception with the help of natural elements and senses.

This is a look over established stereotypes. Enough talking, we are waiting for you in the tasting hall!



Andrii Dligach

Founder and CEO of Advanter Group

Doctor of Science, Economics. Strategist, Visionary, Futurologist. Experience in strategic management and marketing: 23 years, more than 400 implemented projects. Author of 8 books and more than 150 publications about marketing, strategic management, business organization and international economics for Forbes, "Companion" and other media.

Number 1 marketing and strategic consultant in Ukraine according to professional ratings.



Andrii Stoiko

Director of "Wine Story" specialized store, wine&spirits expert

During his decade-long experience in the alcohol business, Andrii has formed an outstanding wine portfolio of "Vinfort" company.



Ansis Ancovs

Rooster Rojo® tequila Global Brand Ambassador, Riga, Latvia

Alcoholic traditions of Mexico and innovative agave distillates from Rooster Rojo. Trying Roster Rojo Blanco, Reposado, Anejo and Smoked Ananas.



Anton Bezverkhov

Bacardi Martini Trade Ambassador in Kazakhstan, Bar Manager of Parmigiano Group / Barmaglot Bar / Co-founder of Perfect Cocktail Ice

SPEAKERS



Antonina Kazak

Food photographer and food stylist

I used to work in marketing and business consulting for more than 10 years and saw the art of photography from a completely different angle.

But like to many women, maternity leave made much changes in my life. So I started practicing the art of photography. And one fateful meeting showed the world of food photography for me. Since then, for seven years now I am in love with this enchanting world: the world of tastes and aromas, textures and forms.



Artem Bakurov

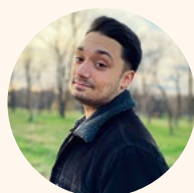
Coffee and Good Spirits champion of Ukraine

I began my professional way in 2014 in commercial projects. In 2015, I started working at ONE LOVE coffee, where I still work today being responsible for green grain selection and quality control.



Chi-Ho Ta

Chi-ho Ta started his bartending career in 2010, learning the tricks of the trade at Barrelproof Company and putting this into practice in catering and events. With this basis he moved to Elit, in that time one of the hot spots in Rotterdam, gaining experience to eventually return to Barrelproof Company and Dr. Rotterdam's first speakeasy bar. In the meantime, operating as consultant and support bartender for great brands such as De Kuyper Royal Distillers, building the brand and training bar-staff throughout The Netherlands and abroad, while traveling the world for guest appearances and shifts in bars and barshows, from Los Angeles to London and Oslo to Tokyo.



Danil Garcia Garcia

Member of the Sommelier Rozetka Training Project. Lecturer of the regional curriculum of the course of alcoholic beverages

Since the age of 18 I have been working in the alcohol industry, starting my career as a bartender in local restaurants and cafes, devoting all my free time to work and professional growth. I grew up professionally experimenting with author's cocktails and later joined the Rozetka team, where I significantly expanded my professional knowledge and gained the opportunity to prove myself as a professional who not only knows alcohol but can also pass knowledge to others.



Danil Nevsky

Bartender | Consultant | Public speaker

Danil, nominated among the Top 100 Most Influential in the Hospitality Industry and addressing to himself as 'The Independent Bartender', has a diverse range of international experiences over 15 years in the hospitality industry.

He successfully completed the 'Vagabond Project', 16 Months when he worked free full time in 11 different bars and 11 Countries.



Darya Pashkel

Best BarLady BarProof 2019

**Bar Manager 11 Mirrors
Rooftop Restaurant & Bar**

**Bar Manager, one of the ideological
inspirers of Fino Cocktail Bar**

After several years of working in the iconic Minsk bar "Cherdak" I moved to Kyiv.

I am sure that in any situation you can always find pros. Therefore, in times of difficulties with documents, I decided to train at Gimlet Nordic Bar (Latvia), Kew London Bar (Belarus), Korobok (Russia).



Denis Metalitsky

Black Watch Spirits co-owner

A hard liquor expert, enthusiast in development of craft spirits in the Eastern Europe and Asia. Currently working with Fozzy Group in Ukraine.



Devin Tomlinson

**Brand ambassador for the UK's number 1
premium gin – Whitley Neill**

Devin Tomlinson now travels the world spreading the heritage and history of South African born yet expertly crafted in England, Whitley Neill handcrafted gin.

SPEAKERS



Dmytro Kamber

**Manager of the bar The Fitz (Odessa)
Coach at Diageo Bar Academy**

Together with the project we conduct trainings, workshops for industry workers: bartenders, waiters, managers and management institutions across the country.

Ambassador Core Portfolio Diageo. I introduce the staff of the establishments to the Diageo brands.



Dmytro Kolomyets

**Brand ambassador of Diageo Reserve
Bar manager of Osocor Residence**

He has been involved in HoReCa for 14 years, 8 of which represent bar culture. After 6 years at the Parovoz SpeakEasy bar, he has taken over as bar manager at Osocor Residence, where he manages a staff of 50 bartenders and serves up to 4,000 guests. He successfully combines his main work with the embassy in Ukraine of his favorite brands Diageo Reserve.



Egor Kozlovsky

**Bacardi-Martini trader-ambassador
in Belarus**

**Co-owner and barman
of Gin&It cocktail bar (@ginit_minsk)**

**Co-owner of Bistro Benedict
(@benedict_minsk)**



Eugene Sokolov

**Gamondi Bar co-owner & brand
ambassador of Gamondi spirits**

Ukraine Flair Champion 2014-2019, World Flair Champion 2019, On.The.Bar founder.



Fabio Bacchi

Multi-awarded Bar Manager

Founder of BarTales, the most influent Italian bartending magazine

Cofounder and co-owner of Roma Bar Show, spirits consultant, and bartending instructor, Fabio is tasting panel member at Rome Show Rum. He's also Bar Manager Consultant for The Leading hotels Of The World and he owns two cocktail bars in Italy.



Gabriele Langella

Graduated in Economics and business administration in 1991.

From 1991 till Feb 2005 worked in coffee business as Export manager for the Italian company Kimbo kimbo.it

From March 2015 till today in Spirits as Export Director.

From March 2015 till May 2017 for the Spanish Group Zamora zamoracompany.com responsible for the brands: Limoncello Villa Masa and Licor 43.

From June 2017 working for Gruppo Caffo caffo.com responsible for all the product portfolio.



Giacomo Giannotti

After finishing school, Giacomo spent 4 years in London, where he received rigorous training as a bartender from some of the best bar companies. After these years, he decided to move to sunny Barcelona. In Barcelona, he worked in Eclipse Bar in The W Hotel, then in the Ohla Hotel, where he learned with his mentor Giuseppe Santamaría the art of mixology. After much effort and dedication, he won the World Class competition in Spain in 2014 and was among the best 8 best Bartenders in the world. In December 2015, Giacomo finally made his dream come true. He opened his own cocktail bar: Paradiso. In 2020 Giacomo opened his second bar in Barcelona: Galileo.



Guillaume Drouin

Creator of Le Gin de Christian Drouin

I graduated as a winemaker, decided to travel and work around the world, to make my own experiences. Accidentally, I happened to find a position of consultant in Haïti for Barbancourt rum. A fantastic experience on aging and blending the rhums and probably the most emotional part of my life. Blending rhums opened my eyes on the very great potential and complexity that spirits offer. In 2016 I created Le Gin de Christian Drouin with the ambition to produce the first recipe of Gin thought around apple.

SPEAKERS



Holger Hugelsberger

**International sales director,
expert in W&S industry**

Holger has been working in the wines & spirits business all his career with 20 years of experience in various fields from Marketing & Sales, to Controlling and Production. Holger is very passionate about his profession and loves to teach his audience about the masterful quality of MOZART Chocolate liquer using only the best natural ingredients in an artisan craft production in the famous MOZART Distillerie in Salzburg/Austria. He is a spirits professional but also autodidact who very much enjoys tasting wines and spirits and is always searching for new culinary experiences and drinks.



Iain McPherson

Creator of the brand "Senor Scoop"

Iain has done a lot in a relatively short space of time. He learnt his craft at The Voodoo Rooms, under the guidance of some highly influential bartenders. In 2013 he opened up Panda & Sons (currently No. 77 in the World's 50 Best, 51-100 List). 2018 saw him team up with another Scottish bartending stalwart, Kyle Jamieson, in opening Nauticus which is all about championing Scottish produce and recently won pub of the year in the UK. Iain is ranked No.30 in the 2020 "Bar World 100", which is the top 100 most influential people in the Global drinks industry list.



Igor Brovko

**Trade Ambassador Bacardi-Martini
Ukraine**

**Bar manager "Time Restaurant Distillery"
and "Elixir"**

Alcoholic botanist



Igor Mezencev

**Ukrainian chef, culinary expert,
businessman**

Speaker of the international event Creative Chefs Summit, Ambassador of the Ukrainian Gastro Show. Promotes Ukraine on the world gastronomic arena. Author of the famous culinary project "Topot".



Igor Terokhin

**Brand ambassador of "Vinfort" company
dedicated to educational projects and
HoReCa development**

Has educated a couple of dozens of sales teams and conducted hundreds of presentations dedicated to various categories of alcoholic beverages.



Ilia Trubitsyn

**Bacardi legacy global cocktail
competition 18 – Top 10 UA**

Bar spirit cup 2019 – winner

Bacardi-Martini Ukraine trade ambassador

TV presenter

Champion and member of different comedy TV shows on the main Ukrainian TV channels.

I organized and conducted events with a large number of global billionaire companies.

I believe that practical skills must be supported by storytelling.



Iryna Zheldak

**Brand manager of Gordon's,
Baileys and Bell's brands**

More than 6 years of experience in running alcohol brands, currently brand manager of Gordon's, Baileys and Bell's brands, curator of the educational program for HoReCa Diageo Bar Academy. He studies psychology and is fond of yoga.



Iurii Dorofeev

**Operational founder of the cocktail bar
"FLACON"**

Bar manager of Synergy Group Odessa, which includes five restaurants – Traveler's coffee, The Roastery by Odessa, Terrace Sea View, Reef Odessa, YUG and two summer projects – Sabaneev Gourmet Garden and Mantra Beach Club.

SPEAKERS



Ivan Bachurin

Head of the Association sommelier of Ukraine

He started his career in 1999 as a bartender. After working at the bar for 8 years, he studied to be a sommelier. Ivan worked as a senior bartender, chef sommelier, as a cavitist in one of the largest stores in Kiev – GoodWine for 5 years, 3.5 years in the famous Whiskey Corner restaurant with the largest selection of whiskey in Eastern Europe. In April 2016, he signed a contract with Moët Hennessy as a brand ambassador in 11 countries.



Janis Vilumovs

MONIN brand ambassador/ bartender/ bar, and restaurant manager

During my 18 years of career in hospitality, I've led numerous bars and restaurants in Latvia, as well as one in Berlin ("Inizio", 2015). I've taken part in the opening of seven restaurants and been a proud co-owner in three of them ("Jonathan" (Top 5 best restaurants in Latvia, 2012/ "White Guide", 2012), "Muusu" and "Ferma" (The best restaurant of the year, 2016). Continuously learning and developing my skills as a manager, barista and bartender, I've been honored to share my knowledge both as a guest lecturer in several hospitality schools, as well as a resident lecturer in Restaurant Service School in Latvia.



Jenna Ba

Diageo New to Worlds Brands Global Ambassador

Jenna's industry experience is vast. From working in private members clubs in London) to luxury hotel bars, to brand activations and events with Sweet + Chilli, to independent consulting, having helped open bars from Mykonos to Mumbai, and finally joining the Diageo fold. Jenna has an eye for innovation and is always one step ahead of the drinks and hospitality curve. It is this attention to detail that has led to her becoming a sought-after voice in the media, able to comment with authority on the 'ones to watch', be it cocktails, people or places.



Johnny Neill

Founder of the Whitley Neill Gin

More recently he has gone on to launch 3 other successful premium spirits brands – Samuel Gelston's Irish Whiskey, the Berkshire Botanical range and Mary-le-bone gins.

He has 8 generations of distilling family behind him and his brands are distributed in over 100 countries – they have won numerous accolades including World's Best Gin at the International Wine & Spirits Competition amongst many others.



Kateryna Mosina

Brand Manager SIERRA tequila

Sierra. Agave is the heart of tequila

Let's talk about terroir selection of agave – how important is it?

We taste almost all known types of tequila.



Kenji Jesse

Global on-trade consultant, proprietor of Nomu|Consult, advising and activating with luxury brands around the World

Over the past 20 years, he has run bartender advocacy and training programs such as World Class and Diageo Bar Academy in over 70 countries and worked as a Global Brand Ambassador delivering Sensory Experiences. His claim to fame is holding 2 Guinness World Records including the World's Largest Cocktail lesson (1,774 people took part) and being the Star Stage host of the BAROMETER International Bar Show.



Marc Torterat

**Marketing Director
of the International Group of Companies
"Marusia Beverages BV"**

An expert and renowned international specialist in the field of creating and building brands, concepts, positioning, marketing strategies with a specialization in "Alcohol beverages, including spirits".

He was directly involved in the design, creation, and production of the famous MEZAN Rums – untouched (Jamaica, Panama, Trinidad, Guyana, Dominican Republic, Belize)



Maxim Butenko

**Head of the Professional Chemistry Group
of the Biosphere Corporation**

While working for the "Biosphere" corporation as a group manager for 4,5 years the following range of projects was successfully developed and implemented: introduction of a professional Ukrainian-made household chemicals line; development and introduction of a concentrated laundry detergents line, both dry and liquid; introduction of cleaning tools into the assortment; annual shipping growth of given goods by more than 50%. Before working at "Biosphere" gained successful experience working in marketing and sales departments of large companies.

SPEAKERS



Maxim Golubev

Jelaterie, owner of TM GELARTY, Massimo GELARTY ice cream studio & restaurant and Massimo GELARTY café glacé

Consultant and business coach for negotiation and strategic sales development. Specialist in automation of business processes of sales through CRM-solutions.

Owner of Brain Energy Group of Companies.



Mihails Minckovskis

Global brand ambassador / public speaker / consultant

Working in the industry since 2003, bachelor degree in hospitality business helped to develop myself from barback to Global brand ambassador and consultant in the brand development segment. 6 years as a global brand ambassador I have visited more than 45 countries and 72 cities around the world from Lagos, Nigeria to Vladivostok, Russia with Lectures, workshops, and guest shifts.



Mykola Lyulko

Chef of the restaurant of the premium segment Alaska, Kyiv

Super finalist of the TV show Master Chef Professionals 3.

Author of the project Heroes of our time.

Member of the Ukrainian Association of Chefs.

Lecturer at the Culinary Academy of the Ukrainian Association of Chefs.

Speaker of the Ukrainian Gastro Show 2021.



Mykyta Kostyriya

Marketing Manager at "Arda-Trading"

8 years of experience in the industry.

The owner of the bar Chin Chin, Zaporozhye.

In his free time Nikita is engaged in DJing and traveling.



Oksana Sybydlo

Food-photographer

Co-founder of the WONDER SPACE project

I've been into food-photography since 2015, shooting not only in Ukraine but also in other countries.

For more than two years I have been teaching food-photography at the Kyiv School of Photography.

I shoot for advertising, catalogs, menus, sites, social networks, for chefs' portfolios and for books. Several times I judged international photography competitions.



Oleksandr Mordasov

**Bacardi Martini Trade Ambassador,
Eastern Ukraine**

Bar Manager of BarDym Chain

Bar Manager of Loza Strekoza Wine Bar



Oleksandr Musatov

**HoReCa consultant and trainer, co-owner
of the True Burger Bar and Hendrick's Bar**

I hold seminars on restaurant management: personnel, quality, sales and expenses, consult on management and help to develop and implement operational standards. I'm in the restaurant business since 1998. Since 2002, I was at the origins of the Training Center of a large restaurant company. Since 2005 I'm a trainer-consultant for HoReCa.

Author of seminars on operational management of restaurants, kitchen management, personnel management.



Oleksandr Zayoma

Public speaking coach and speechwriter

17 years of public speaking

15 years of teaching and coaching in 3 languages

7 years worked as a host at various events

I help present and communicate in the way which is pleasant and efficient both for the speaker and the listener.

SPEAKERS



Oleksii Kostenyuk

**Senior Trainer for Eastern Europe
at the industry leading program Diageo Bar
Academy**

The mastermind behind the Saint Bar cocktail bar.

Launched bars in India, Austria, Turkey and Ukraine.

Favorite whiskey – Johnnie Walker Black Label 12 YO.



Oleksiy Kutepov

**Brand ambassador of brand Koskenkorva
vodka in Ukraine.**

For four years he was inspired by the culture of the East, living in China.

After that he decided to delve into bar culture and worked as a bartender for a year in one of the restaurants in Prague (Czech Republic).

Since 2019 he has been working for Barman Dictat.

During this time he became a finalist in Bloody Mary Maker 2020 and Drunk Octopus Wants To Fight 2021.



Olga Nesterenko

**The owner of the marketing agency
Nebo ideas agency, Effie Grand Prix owner**

Olga was the first to represent Ukraine at the Roger Hatchuel Academy as part of the Cannes Lions. She has working experience in Ukraine, Russia and the USA, is a jury member of international festivals ADC and Effie, speaker of festivals, forums and conferences on the topics of marketing and business.



Oron Lerner

Beverage director for the Imperial group

He was the bar manager at the Imperial for the last three years, including the recent Covid crisis, owned the French 57 bar in Tel Aviv and has been applying his academic skills as an organizational psychologist for the last decade or so – combining technique and organizational approach that are unique to bars, for spectacular results.



Ramon Fresneda

President of F.A.B.E.

Ramon started to get familiar with the hospitality industry at the age of 14, working at the Melbourne Hilton Hotel in the Australian city of Melbourne, where his parents emigrated when he was little.

After getting his Diploma of hotel and catering operations at the William Angliss College of Catering and Food Studies Ramon moved to his homeland (Spain) in 1978 to try to work in the hotel industry. He started to work in Sevilla at the Hotel Macarena, which belongs to the biggest and most important hotel company in Spain and has been working there for 41 years as a head Barman.



Roman Stadnik

Bar manager and leader of Beatnik Bar (Kyiv)

A professional with 10+ years of experience in the hospitality sphere, a speaker at the BAROMETER International Bar Show and a Brand Ambassador Finlandia Vodka and el Jimador Tequila in Ukraine.



Ruslan Zamoskovny

Ruslan Zamoskovny is the father of whiskey culture in Ukraine, who started a whole series of Scottish-Ukrainian collaboration: finishing aging whiskey in Ukrainian barrels. The experience of our whiskey ambassador is about 25 years. Ruslan headed the Corvin restaurant, where he collected one of the largest collections of whiskey, which contained rare and auction types of drinks. And yet, Ruslan Zamoskovny is a real resident of Odessa, meeting him is always a combination of humor and strong wisdom.



Semyon Velentiy

Head of sales at Poster

Semyon has appeared as a speaker at restaurant conferences such as RestoPraktiki, Bureau Business Ideas, Franchithink, teaching courses on management and sales techniques. Semyon's implemented a system for employee training and development, and set up an in-house feedback system. Under his leadership, his department has connected more than 18,000 locations in 100 countries across the globe.

SPEAKERS



Serge Zakhvatov

Ambassador at Arda-Trading

Sergey lives in Kharkiv, working as an ambassador at Arda-Trading and a bartender at the Protagonist Bar.



Simone Bodini

Hospitality & Spirits Industry Consultant

Simone Bodini started working at the bar during his university years in the late '90 in Rome. As a Flair Bartender he was crowned 3 times Italian champion and once World Champion in 2006. During his career he worked his way to the top by gaining his experience working in the top clubs, many top restaurants and 5-star luxury hotels. As a bartender and trainer in the top Italian Bartending Schools Simone got himself involved in the development of the bar culture in Italy from the late nineties till nowadays, introducing new trends and sharing his passion and knowledge with young bartenders.



Stepan Maryniuk

Jim Beam and Maker's Mark Brand Ambassador in Ukraine

Bar Manager at Virgin Izakaya Bar

Works in hospitality for 10 years, went all the way from a bartender to bar manager and brand ambassador.

Worked in iconic Hendrick's Bar and True Burger Bar. Winner and finalist of numerous national and international bartender competitions.



Taras Gorbul

Owner & CEO, Superheroes.ua

Speaks four languages.

Created more than 20 brands.

Worked with more than 100 brands.

12 years of owning a marketing agency.

Created the first tourist brand of Kyiv city.



Tatiana Petrukha

Business Trainer at Erickson International

Certified trainer of SQL (John Tschohl's Service Quality Institute) and IHG leadership programs.

Participant of training projects of the Zappos company. Favorite areas of work: constructive communication and intercultural education. Favorite sources of knowledge: Harvard ManageMentor, Disney University.



Tatiana Zhdanova

Marketer-practitioner

Author of the book "The Meaning of Life and Its Marketing"

Created a "gravitation marketing" approach. On its basis, she practices methods for working with organizations, people, territories and "places".

Public projects: "The brand of the city is the matter of citizens" (2010-2012), "The tourist brand of Ukraine" (2013-2018), "The meaning of life and its marketing", "New Mythology of Ukraine" (2015+), "The Landresponds" (2017), "Water Time" (2019-2020), "Placer" (2020+), "Soul" (2021+).



Tim Etherington-Judge

Founder of Healthy Hospo, co-founder of Avalen Spirits, and co-founder of Lassou

A hospitality professional with more than twenty-five years' experience at all levels of the industry - from tourist-spot coffee shop, to chef, award-winning bartender, bar manager and global ambassador for some of the world's most recognisable brands. As well as advising and consulting on sales and marketing, he has helped develop both new and established brands in this most competitive of sectors, including Bulleit American Whiskey, Ketel One Vodka and Johnnie Walker.



Timur Dorofeyev

Most reputable Ukrainian authors that write about spirits and cocktails

Timur is a jury member of various bartending competitions, an erudite and bibliophile, a BarmenDiktat bar chronicler, an author of Cocktail Canon book, and a Drinksetter project editor. Mr. Dorofeyev has decided that it is time to talk about some historical falsifications, suppressions, and fact manipulations that have been in use by the international alcohol brands for centuries and until now. We will also witness the dispel of the myths, which most Ukrainian baristas still put their trust on.

SPEAKERS



Viktor Pravosudov

**Amaro Montenegro brand ambassador,
Wine Bureau trade ambassador,
Brand chief barman at Zweig bar**



Vlad Omelyukh

**Trainer of Diageo Bar Academy, Diageo
Brand Ambassador in Western Ukraine**

Senior Bartender BUZZ BAR, DIDUH at MAD BAR'S HOUSE in Lviv. 10 years of experience in the bar industry.



Vladislav Dabizha

PARTNER & Art Director of Superheroes.ua

5 years of experience in design.

Packaging and brand launch in 20 days.

Developed and approved the logo with the client in 15 minutes.

Regularly conducts practical classes for students of graphic design with their subsequent employment in our company.



Vladyslav Romanishyn

**Founder and Co-owner
at Flacon bar (Odessa)**

**Brand-Bartender at Synergy Group
Brand Ambassador
for Pernod Ricard Ukraine**

Vlad started working in the hospitality industry almost seven years ago, going from barista to brand bartender of the Synergy Group restaurant chain and brand ambassador of Pernod Ricard.

Last year, together with a partner, in Odessa he opened his own flavor-dedicated cocktail bar FLACON.



Yaroslav Kashuba

Bartender Wine Hunters

In the past, as a professional footballer, how I found myself in the bar business, it's hard to say, and it is not clear for myself... but I do know that my experience with the bar is over seven years. Yeah, I've been at the bar since I was 16, and I like it more and more, and I'm on fire with it ... as in sports, there's a constant desire to grow and develop in this business, to develop a bar culture. Lucky to have been in a variety of positions from bartender to bar manager to even sommelier! Now lucky to present a cool brand! I'm going to talk about DMF through the lens of my love of the bar and mixology.



Yaryna Herechka

Head of "Theatre and Business" company
Personal coach in acting for business owners

Corporate lecturer in acting in "Soft Serve" and "Fest! – emotions holding" companies, and in Kyiv Economics school, etc.

Founder of a technique of business training by means of acting. Author of educational programs "Discover Yourself in the Theatre", "Speak so Everyone Can Hear", "Theatre for Development", etc.



Yevhen Dinisiuk

Brand bartender of the La Famiglia Restaurant Group

Yevhen began his career at La Famiglia in 2016 at the ristorante & enoteca Vino e Cucina where he created the largest in Ukraine list of Italian digestives. Eugene visited more than 100 wineries and distilleries, so he has high expertise in production.

Since 2019 he has been running the classic Origins bar in Kyiv Food Market.



Yevhen Yazvynskiy

Agency Director, Median ads

Eugene Yazvynskiy is a director of the international performance advertising agency Median ads. His portfolio includes successful cases for such companies as Depositphotos, M1, Binotel, Eurovision Ukraine, Concert.ua, Parimatch, Ecoisme, Publicfast, MacPaw and others.

Eugene has 7 years of experience in digital marketing. He was a speaker at the Ukrainian Digital Conference, the organizer of the Ad Insight Conference, and has taught marketing at the Odessa National University of Economics.



Yuliia Terletska

Brand ambassador of NEMIROFF

Yuliia is a participant of international and national cocktail competitions, speaker of gastro- and mixology festivals, two years in a row participant of the international Creative Chefs Summit and the bar event of the year BAROMETER, judge of cocktail competitions and author of unique recipes of exquisite vodka Nemiroff. For more than two years, Julia has been the brand ambassador of NEMIROFF and continues to conquer the heights of mixology.

BARS

12 MONKEYS

12 Monkeys

The motto of the bar is "When the future becomes history". 12 stories, 12 characters, 12 mysteries, 12 monkeys came together to create something special. Disagreements only strengthen the unity. They launched 12 cocktails dedicated to 12 people. After all, 12 monkeys are, first of all, 12 people who created this bar.

📍 Ukraine, Odesa, Deribasivska street, 12

📘 12monkeys.odessa

📷 12monkeys.odessa



Bardo

Bardo Cocktail Bar is a hidden treasure in the heart of Yerevan waiting to be discovered. Bardo charms you not only with its exquisite modern interior but also with its excellent drinks, crafted for you by the leading bartenders of the capital of Armenia. Its newly founded oasis with live jazz music is a love to French icon Brigitte Bardot who once famously said, "The most beautiful day of my life? It was a night." Bardo is not just an infusion cocktail bar. It is the center of authentic and specific Armenian ingredients which make genuinely balanced cocktails.



📘 Bardococktailbar
📷 bardo_cocktail_bar



Bash Bar

"Bash Bar" is a modern, distinctive Belarusian bar that has absorbed its hospitable character and love for the native history and traditions. All of this is reflected in the design, the bar menu, the music and the people who work here. The true meaning of the word "Bash" is the following old expression "bash na bash", which means an equivalent exchange. What they are changing: classic and original drinks, decorated and supplemented with various ingredients, a cheerful and comfortable atmosphere with a bias in the Belarusian flavor to the positive emotions of the guests. The idea behind the design of the bar is to present objects and accessories that reflect facts about Belarus and its culture.



📍 Republic of Belarus, Minsk,
International str. 25a

☎ 375291401313

🌐 dokin.by/bash-bar/

📷 [bash_bar_minsk](https://www.instagram.com/bash_bar_minsk)



Bluebird

Take a meticulous selection of gins and cocktails, the warm welcome of an affectionate bar team and the coziness of the South-Californian fifties... and you will have no less than Bluebird cocktail bar in Paris. Founded in 2016, Bluebird has offered since that time a comfy place for visitors, patrons and industry members altogether to stop to enjoy a sip, acknowledging that hospitality lies at the same level than cocktail quality. The concept behind the cocktail menu of 2020 is the group of elements of earth, fire, water and air, whereas the concept behind the bar team has always been "do it with a smile".



📍 12 Rue Saint-Bernard, 75011 Paris,
France

📘 [@bluebird.paris.11](https://www.facebook.com/bluebird.paris.11)

📷 [bluebird.paris](https://www.instagram.com/bluebird.paris)

BARS



Drink Kong

Drink Kong bases its experience on visual and taste experience. Since they opened, in a year and a half they have already achieved number 82 in 50 best bars, the Campari's "One to watch" award, and many more, which gave them the strength to push the boundaries further.

They want guests to lower their guard and abandon themselves at what they feel in their tummy, they want them to follow their instincts. Right now, they have their new menu called "New humans" with which you can be visually inspired. It's called this way because of these challenging times. We are all new humans, so let's hope for the better.

Now, Drink Kong is number 45 in the prestigious 50 best bars list, and number 22 in the top 500 bars. Follow your instinct! Be Kong!



📍 Italy, Rome, Piazza san Martino
Ai Monti 8

🌐 www.drinkkong.com

📷 [drinkkongbar](https://www.instagram.com/drinkkongbar)

📘 [drinkkong](https://www.facebook.com/drinkkong)



Flacon Cocktails & Perfume

The concept of the bar is based on the rethinking the terms "taste" and "aroma".

The sense of smell is one of the most poorly studied and underestimated human senses. We often focus on the taste of products and do not even think that it is thanks to the aroma we can feel it. Because of the sense of smell we can distinguish banana from potatoes, strawberries from mango, Campari from tonic. And we can identify each of these tastes, or rather aromas.

The signature cocktail card was named "Inhaling the Taste", designed in the form of 9 flacons, offers to each and every guest to choose their own cocktail based on their own innate sense of smell.



📍 Ukraine, Odessa, Pushkinskaya str., 5

☎ +380 97 097 05 05

📷 [flacon.bar](https://www.instagram.com/flacon.bar)

📘 [flacon.bar](https://www.facebook.com/flacon.bar)

🌐 flaconbar.com



Follower

Its slogan is "Be here, be yourself!" Be here – as an ideal moment to pause the whole outside world and think about yourself. Be yourself – as an answer to the question "Who am I?". I like strong or sweet and sour cocktails, or rum or gin. What I like more: pasta or burger, and how many cocktails can I afford this evening? Finding your own identity starts with Follower.

📍 Kyiv, 24, Velyka Vasylkivska vulytsya
 ☎ 380 98 325 55 77
 🌐 follower.kyiv.ua
 📘 followerkyiv
 📷 follower_kyiv



HENDRICK'S BAR

Hendricks Bar

Hendrick's bar is a modern cocktail bar, where they pay special attention to guests, unsurpassed service, elegant cocktails and the use of natural homemade ingredients. Their production of cordials, syrups and screws, prepared using the latest techniques and technologies, allows you to create new taste discoveries. Chamber interior and at the same time cozy atmosphere. Large selection of cocktails for every taste and cuisine menu, which presents both light aperitifs and full meals. The unusual community and the residence of Hendrick's gin. The bar you want to return to. The first bar in the bar, not a speakeasy, but hidden from prying eyes and the bustle of the city in the historic center.



📷 hendricks.bar
 📘 hendricksbar
 ☎ +380 99 320 7772

BARS



Imperial Craft Cocktail Bar

Imperial has changed drinking culture in Tel Aviv and Israel immeasurably in its eight years of operation. The bar has set new standards in the country for service, hospitality, ecological impact, emphasis on unique and local ingredients and bringing about the opening of some 30+ other cocktail bars in the city. Imperial opened eight years ago, and is part of a group of bars and restaurants developed to compliment the Imperial concept. Imperial is for 38 seats, sitting only, reservations highly recommended with a large list of classics served alongside a yearly modern cocktail menu that combines classic and modern techniques, often being the first to adapt global trends to local palates.

They boast their unique approach to hospitality and leadership in the field.



📍 Imperial Craft cocktail bar, Imperial hotel, Israel, Tel Aviv, Trumpeldor str. 7, 6343222

🌐 www.imperialtlv.com/

📘 ImperialCraftCocktailBar

📷 imperialcocktailbar



Joker N°19

Joker No19 is in the heart of Istanbul and, for that reason, it welcomes lots of types of people. So they have a great variety in their menu.

Besides the quality of the bar, the staff is friendly, so feel at home while you're drinking cocktails and listening to good music! And also, there are world class finalist bartenders working here, so you can get a great opportunity to improve yourself when desiring to work behind the bar. Enter from the small door to a different world!

📘 Jokerno19

📷 jokerno19

🌐 www.jokerno19.com



KINOSHNIKI

Kinoshniki

Kinoshniki is a symbiosis of the old and the new. This can be seen in the interior with references to the style of the 70s, wooden panels on the walls and a collection of vintage vases and ashtrays made of rhinestone and colored glass. The concept of the bar menu is built around classic drinks, local ingredients and experiments with technology. Another thesis is minimalism, but not as a desire for a minimum, but as a desire to reject the superfluous.

📍 Kharkiv, Kosmichna Str, 4

☎ +38 (050) 402 22 01

🌐 kinoshniki.com.ua

📘 kinoshniki.rest

📷 kinoshniki.rest



Kuchnia

The philosophy of Kuchnia bar is the authenticity, localization and world quality of drinks. Since they are in the heart of the Carpathian region, fresh local products are always present in the dishes and drinks of the menu. In preparation for the Diageo World Class 2020 selection, they have created a unique cocktail "MOLFAR", inspired by mystical healers from the highlands of the Carpathians. For the tableware they chose a glass made of Kosovo ceramics, which is part of UNESCO World Heritage List. The cocktail was shortlisted for the final stage.

This year they will represent Ukraine in the international final of the METAXA'S TWELVE competition in Athens!



🌐 kuchnia.if.ua

📘 Kuchnia.if 📷 kuchnia.if

☎ +380 50 255 11 00

📍 Ukraine, Ivano-Frankivsk,
vul. Sichovyh Striltsiv, 41

BARS



Mad Bar's House

MAD BAR'S HOUSE is a five-storey bar house in the center of Lviv. The concept is simple: the higher the floor, the higher the degree. Each of the levels works as a separate institution with its own concept, unique interior and menu.

On all six floors of the building near Rynok Square, there is a tephouse with Ukrainian craft and breakfasts all day, a cozy wine bar and a restaurant with dishes that warm the soul. And higher – a cocktail party bar in the best traditions of the genre and a cozy bar with a moflar atmosphere for guests. And above all this happiness – a rooftop terrace with an incredible view of the Castle Hill.

📍 38 (067) 010 11 12

🌐 www.mad.lviv.ua

📘 mad.lviv 📷 mad.lviv



MBarGo

"MBarGo. Rum & Mixology" is a true representative of the evolving Ukrainian bar culture, featuring a truly European-style mono bar concept based on rum. Rum here is the religion that the team passionately preaches on daily basis with a mission of spreading rum drinking culture to the masses of local tourists. The main pride of MBarGo is its proclaimed biggest rum collection in Ukraine, currently consisting of about a 100 different rum bottles. As the second part of bar title states "Mixology", MBarGo also heavily focused on cocktails, which are known to be the best tasting in the city.

📘 MBarGOdessa

📷 mbargo_odessa





Milano-Torino Vermuteria

Milano-Torino Vermuteria is the first and unique Italian bar that reflects the historical heritage of such an alcoholic beverage as vermouth.

Promoting this culture together with Italian cordiality and hospitality is their key mission.

After all, as Leonardo Leucci emphasizes, "Vermouth is a new gin" and the golden age of this aromatized wine has come today.

📍 01001, Ukraine, Kyiv, Prorizna str., 6

☎ +380 98 835 4004

📘 milano.torino.vermuteria

📷 milano.torino.vermuteria

🌐 vermuteria.family



Negroni Aperitivo Bar

Negroni Aperitivo Bar is an Italian casual aperitivo bar that promotes Mediterranean serene lifestyle. A bar for every day and for any occasion. From meeting colleagues for an aperitif after work to having fun with a group of friends. The bar carries the culture of the popular Italian cocktails Venetian Spritz & Negroni, as well as sparkling and still wines. Here you can also buy cocktails packed in unique retro cans to go. They offer to become part of their bar and bar culture without leaving your home, guests or just outside. You decide where, when and with whom to spend time and drink your favorite cocktails. All cocktails are made with exclusive Italian aperitifs and bitters from Negroni Antica Distilleria.



🌐 negronibar.business.site

☎ 380-66-043-8203

📍 Ukraine, Kyiv, Yaroslaviv Val, 13

BARS

NIPPER



VINYL & COCKTAIL BAR

Nipper Bar

A vinyl cocktail-bar Nipper is the portal from ordinary to something beautiful. Here you can be wherever you want, with whoever you want, whenever you want... Race through vast America with Bob Dylan, look up at the sky saying "What a wonderful world!" with Louis Armstrong or dance as much as you want with The Beatles in a yellow submarine. Great and talented, mannered and fearless people come here to shatter boredom and routine.

📍 Ukraine, Odessa, Ekaterininskaya, 32

☎ +38 067 647 7377

📷 nipper.bar.od

📘 nipper.bar.od



Old Tom

OLD TOM is the first speakeasy bar in Ternopil. Usually, speakeasy bars don't have a signboard, they don't promote themselves. It is almost impossible to get there from the street by chance. The concept of the bar can be described as follows: the classics combined with the modernity. The restaurant is located in the basement, there is no signboard, dim lights, atmosphere of blues & jazz style, cool cocktails, movies, music plays from the player... What about cocktails? There are as classic ones (that have been finished in their own way), as authorial ones, where there is the most interesting – mixology. What is the feature? The bar makes all the bitters, syrups, preparations themselves. So we can say for sure that absolutely everything here is done with love!



📘 facebook: SpeakEasyBarTernopil

📷 instagram: old_tom_bar



S34 Cocktails & Haircut

This is a home place for the bar and the barber shop. They are making high-quality haircuts during the day and are mixing the drinks in the evening.

Coziness, friendly atmosphere, sincere conversations – this is what they offer to their Guests.

S34's mission is to become a guide to the world of mixology/haircuts for the Guest. Provide it in such a way that the Guest will love it and realize the exclusivity of the service. Development of cocktail and hairdressing culture. They do not impose their products. Each Guest is free to choose on his own the services and products that they provide.



- Vozdvizhens'ka str., 42, Kyiv
- +38068 344 34 34
- <https://s34.com.ua>
- instagram: strichs34
- facebook: strichs34



Saint Bar

Saint bar is a cocktail bar with a unique atmosphere as a platform for the reload of high society. We want to make Saint bar a place where a new culture of communication is formed around cocktails for people who share our values.

For us, it is equally important what is in the glass and what is around it, therefore we strive to create an atmosphere for the community of successful, interesting and ideological people that represents the social life of Kyiv.

We are confidently moving towards the goal thanks to our commitment and professionalism.



- vul. Bohdana Hmelnytskogo, 23, Kyiv
- +380 (67) 000 23 20

BARS



Smena

Smena is an urban bar. A place for a modern resident built in the premises of a former turning shop in the city center. A coffee brew-bar with a lever coffee machine and a café with full kitchen during the day and a democratic cocktail bar in the evening. Bartenders and baristas work behind one stand, interior is a mix of loft and mid century modern style which creates democratic and friendly atmosphere. A cocktail card consists of modern tendencies which they serve in the collection of vintage tableware from all over Europe. An establishment in a modern city is eclectic, sometimes noisy and cheerful.

 @smenabar

 smenabar



ZELDA BAR
ABSINTHE & OYSTERS

Zelda Bar

Zelda Bar is the first absinthe bar in Ukraine providing the culture of absinthe and high-quality alcohol, combining the temperament and style of the last century's France.

Named after the icon of the wild, vibrant jazz era of the 1920s, Zelda Sayre, wife and muse of the great writer Francis Scott Fitzgerald, author of the famous novel "The Great Gatsby", Absinthe Bar Zelda is an innovative concept combining a cocktail bar and a store of quality alcoholic beverages where every guest can feel himself being a part of a closed society of absinthe drinkers.

 Ukraine, Odessa, Lanzheronovskaya, 26

 38 048 771 04 26

 zelda.com.ua/

 zelda.bar  zeldaabsinthebar



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