

BLANCO
par Mandif

C
copper
Kitchen - Bar - Rooftop

GIN & SOUND

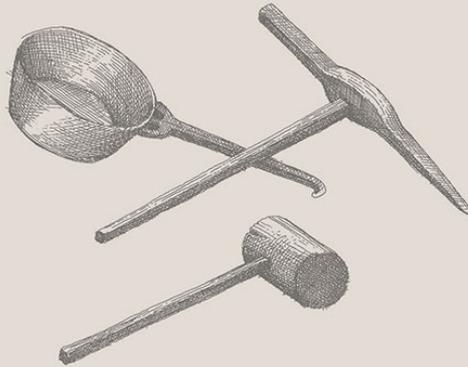
7 Gin Based Cocktails Paired with 7 Canapés

Saturday, 30 September 2017

7pm - 10pm

at BLANCO par Mandif

IDR 400K ++ / Person



Call **+62 361 4792 888 / +62 361 4792 284**
or **event@bisma-eight.com / eko@blancoparmandif.com**
to book your table

Copper Kitchen & Bar
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GIN & SOUND | VOLUME ONE
SATURDAY 30TH SEPTEMBER 2017

For Immediate Release

Gin! No matter which way you take it - shaken not stirred in a James Bond-esq Martini complete with twist, or keeping things unapologetically real with tonic and a slice of citrus; the original 'Dutch Courage' has been calming the nerves and lining the glass of 'in the know folk' since around the middle ages.

It's been the companion of choice for everyone from F. Scott Fitzgerald to The Great Gatsby; even Ernest Hemingway drenched his ice cubes with the stuff during marathon writing sessions; his love affair with the juniper berry and expensive Cuban cigars, are often accredited as the catalyst to his understated style and undeniable influence on 20th-century fiction.

Fast forward a century or two and gin is still going strong. In fact, thumb through any leading lifestyle profile on Instagram and you'll soon discover it's more on-trend than ever. Throw in Bali's unmistakable island vibes, Ubud's lush jungle backdrop and some classic vinyl tunes and you've got yourself a 21st century tropical cocktail we guarantee you haven't tasted before!

INTRODUCING: Gin & Sound • The Volumes

WHEN: Volume One • Saturday 30th September 2017 **WHERE:** BLANCO par Mandif

TIME: 7pm-10pm

Not for the first time, Copper Kitchen & Bar Executive Chef, Ben McRae will be teaming up with Chef Mandif Warokka for drinks and canapés at Warokka's BLANCO par Mandif, intrinsically located in the heart of Ubud town centre. With a stunning new expansion and renovation on show, the Blanco Renaissance Museum complex will have an interior disposition to rival the natural views of the Tjampuhan River.

Gin & Sound • Volume One is the first in a triage of events celebrating gin in all its glory. Guests are welcomed to BLANCO par Mandif on Saturday the 30th September for an evening of timeless sophistication and atmospheric mood, where we expect the stories shared between friends old and new, to hold the same place in history as the order of the day.

A delicately appointed collection of gin based cocktails exquisitely paired with canapés from two of Ubud's finest chefs, mixed perfectly with ambient tunes from the turntable sounds like a lesson in mixology itself; but as Chef Mandif opens with hors d'œuvres' to make your mouth water and the first of 7 curated cocktails surprise even the most experienced of palettes, you'll be eagerly anticipating the arrival of round two...

Never one to miss an opportunity to showcase his passion for crafting dishes using locally grown and ethically sourced produce, Chef Ben McRae will enter a canapé and cocktail pairing of his own. No doubt influenced by the exotic bounty provided by Bali and its surrounding regions; food that McRae has become famous for since taking residency at Copper Kitchen & Bar earlier this year.

The two chefs will continue to wow with alternate pairings from their own inspirations, and the evenings proceedings will flow as smoothly as a James Dean for Gordon's in one of the greatest gin ads of all time.

Vinyl rhythms spinning at the perfect RPM provide a soundtrack that simply oozes refinement as the Ubud stars glisten to the beats assuring Gin & Sound the indisputable hottest ticket in town.

Two chefs, seven pairings and music to ignite the soul - we look forward to seeing you for Gin & Sound • Volume One

Reservations for Gin & Sound events can be made via event@bisma-eight.com or by calling Copper Kitchen & Bar directly on +62 895 3847 92888

Editor's Notes:

Bisma Eight is a boutique hotel experience set within the natural and cultural heart of Ubud. Rooted in the artisan heritage of central Bali, Bisma Eight is something entirely different from what people have to come to think of as staying in Ubud.

Visit: bisma-eight.com

Copper Kitchen & Bar is a seasonal earth-to-table dining experience, staying true to the local produce sourced from the farms of The Gardens at Bisma Eight, Tegallalang Reserve and Amed Fisheries. Stay authentic, ethical, and inspired.

Visit: copperubud.com

*For more information, details, interviews and images, please contact:
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