

CHÂTEAU ROYAL

Bar Convent Berlin
October 12 - October 15, 2024



October 12, 2024

Berlin (new opening)

Guest Shift:

AJ White from Volume One Berlin

Volume One Berlin is the latest project from AJ White, co-creator of the world-renowned bar "Two Schmucks" in Barcelona, and musician/bartender Vasili Panagop. Drawing from their Mediterranean roots, the duo is set to launch a bold, 1970s Spanish Harlem-inspired bar in Berlin later this year. For their guest shift at Château Royal, they'll take over the bar for an unforgettable evening where every cocktail is a blend of artistry, storytelling, and lifestyle.

Start: 8:30 PM

Music: Curated by Fides Records

Spirits: Brown Forman, Woodford Reserve,

Gin Mare

CHÂTEAU
ROYAL
Berlin



October 13, 2024

Athens, Greece

Guest Shift:

Stelios Papadopoulos & Ionna Papafili from Barro Negro, Athens

Barro Negro, Athens' first tequila and mezcal bar, is the brainchild of friends George Kavaklis and Stelios Papadopoulos, fueled by their passion for Mexico and agave spirits. At Château Royal, they'll bring that same dedication to life, curating cocktails that are a true celebration of creativity and craftsmanship.

Start: 8:30 PM

Music: Curated by Fides Records

Spirits: Bacardi & Patrón Tequila

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Berlin



October 14, 2024

Turin, Italy

Guest Shift I:

Ansony Murcia & Matteo Rosini from Piano 35 Bar, Turin

Located on the 37th floor of the Renzo Piano-designed Intesa Sanpaolo skyscraper, Piano 35 Bar combines striking architecture with an international vibe. Both the Piano 35 and the Château Bar blend elevated mixology with immersive atmospheres, offering a unique guest experience. Whilst in Turin, it may be the views, the Piano 35 guest shift will feed on the the creative and art-driven environment of the Château Royal.

Start: 8:00 PM

Music: Curated by Fides Records

Spirits: Bacardi & Grey Goose Altius

CHÂTEAU
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Berlin



October 14, 2024

St. Moritz, Switzerland

Guest Shift II:

Mirco Giumelli & Alberto Vailati from N/5 - The Bar, St. Moritz

Mirco Giumelli, the visionary behind St. Moritz's hottest new spot, N/5 - The Bar, is revolutionizing the hotel bar scene with his fresh, innovative style. Driven by a passion to create a vibrant community and experiences that extend beyond the bar, Mirco will bring his signature flair to Château Royal, making the night one to remember.

Start: 10:00 PM

Music: Curated by Fides Records

Spirits: Bacardi & Grey Goose Altius

CHÂTEAU
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Berlin



October 15, 2024

Paris/Bordeaux/Toulouse, France

Guest Shifts:

Éric Sabloniere from Experimental Cocktail Club, Paris

Luca Maraton & Simon Chollet from Symbiose, Bordeaux

Valentin Peres from Kodomo, Toulouse

On the final day of BCB, some of France's brightest bartending talents will take over our Hotel Bar in Berlin. From Paris' pioneering Experimental Cocktail Club, to Bordeaux's laid-back yet refined Symbiose, and the creatively driven Kodomo, these guest shifts a rare chance to experience the best of French cocktail culture all in one place, here at the Château Royal.

Start: 8:30 PM

Music: Curated by Fides Records

Spirits: Buffalo Trace, Sazerac, Weller & Eagle Rare

Bitters: Scrappy's

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Start: 8:30 PM

Music: Curated by Fides Records

Spirits: Brown Forman



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Start: 8:30 PM

Music: Curated by Fides Records

Spirits: Bacardi & Patrón Tequila



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Music: Curated by Fides Records

Spirits: Bacardi & Patrón Tequila



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Start: 10:00 PM

Music: Curated by Fides Records

Spirits: Bacardi & Grey Goose Altius



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Music: Curated by Fides Records

Spirits: Sazerac Co.

Bitters: Scrappy's

