

- Business Updates
- Food + Lifestyle
- City Events

COLMORE LIFE



Free

MORE THAN JUST BUSINESS

Summer 2016



Editor's WELCOME



Welcome to our second Colmore Life of the year. Summer's here and for us in the BID that means one thing, the Colmore Food Festival.

For the last few months we've been busy preparing for our annual festival of delicious cuisine. We've hosted a number of fringe events in partnership with the great team at I Choose Birmingham. We've been hugely impressed with the fantastic support from the District's venues in getting behind these and helping us to create unforgettable and exciting events. If you've been to one hopefully it whetted your appetite for the Festival which will be on Friday 8th and Saturday 9th of July.

This year, we have been working with SIFA Fireside, our nominated charity, to raise funds for the vital work they do. So far we've managed to raise over £3,000, and we're only half way through the year, so much of this success is down to the businesses and people of the District supporting events like our charity quiz and community games. Thank you.

If you have an idea for a story or want to talk to us about a feature in Colmore Life then please get in touch with Jack in the BID office via jack-t@colmorebusinessdistrict.com

Have a great summer and we hope to see you at the Food Festival.

Michele Wilby Managing Editor

THE TEAM

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Colmore Life: Sub Editor

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Highlights

05

Job Swap

- Two professionals swap roles

10

New Kids on the Block

- New restaurants to discover

14

Food Festival

- Everyone's favourite festival is back!

18

Colmore BID Instameet

- Photos from across the District

23

Summer Styles

- Protect your hair from the sun

25

After Hours

- Rollergirls head to Miami

MEET THE WORKING GROUPS

Our Meet CBD series of networking events ended in May. We've had sessions hosted by each of our working groups who updated colleagues on what Colmore Business District is up to and what projects and services are currently being delivered through our six working groups.

We're very lucky to have some fantastic Working Group Champions and Co-Optees who work hard to support the BID team. We will be hosting a new event in September for young business professionals in the District who want to become more involved in Colmore BID.

Safe and Sound

- David Bradshaw
Working Group Champion
- Diane Benussi
- Nigel Hand
- Inspector Gareth Morris
- John Shepherd PSCO
- Jen Woolmer
- Gary Anderson
- Spencer Wright

Place Marketing

- Mike Best
Working Group Champion
- Ann Tonks
- Amardeep Gill
- Glynn Purnell
- Tony Elvin
- Louisa Grocott
- Tara Tomes

Business Matters

- Gary Cardin
Working Group Champion
- Mike Best
- Melanie Williams
- Rob Valentine
- Nicola Fleet-Milne

Outstanding Places

- Rob Valentine
Working Group Champion
- Melanie Williams
- Sarah Skurr
- Nigel Mason
- Richard Guy
- Gurminder Kenth
- Megan Bestwick
- Mark Gamble

Accessible & Connected

- Paul Fielding
Working Group Champion
- Chris Pole
- Tony Green
- Ashley Taylor
- Alan Bain
- Sandeep Shingadia
- Kevin Cummins

Community Building

- Alex Tross
Working Group Champion
- Lucie Sissons
- Katy Baker
- Beth Sadler
- Michelle Smith

#FabToFollow

Colmore Business District has a great social network running through it. Here's who to follow this season to get your social mojo flowing...

Reuben Colley Fine Art

[@RCFA_Gallery](#) [/reubencolleyfineart](#)

Fine art gallery located on Colmore Row, founded by Birmingham born internationally renowned artist Reuben Colley. They've just launched a new website, constantly have amazing new collections coming in and are working with us on the Food Festival...oh and they've got a Picasso for sale, as you do.

Clements and Church

[@ClementsChurch](#) [/clementsandchurch](#)

Delivering sartorial excellence for the city. The Birmingham branch of Clements and Church is seated at the heart of our District. Follow them to see what you should be wearing.

Inspector Gareth Morris

[@InspGMorris](#)

West Midlands Police Inspector for Birmingham City Centre. Gareth is a big supporter of the BID and can often be found tweeting his views, events and, most importantly, policing news from Birmingham.

EAST VILLAGE PR.

[@EASTVILLAGEPR](#) [/eastvillagepr](#)

Last issue East Village got stuck into a number of articles for the magazine and did a sterling job. You should definitely follow them because they're a fantastic team who get involved in a lot of exciting projects.

Phil Oldershaw

[@Phil_Oldershaw](#) [/philoldershawofficial](#)

Phil is a stage and screen presenter, compere, host and marketing guru. He does an amazing job compering our Food Festival each year and is very active on social media during its run, so get prepped and follow him now.

CBD UPDATES



ATCM shortlisting

As Colmore Business District enters the third year of BID 2, 2016 is an appropriate time for the BID team to take stock of what has already been achieved as part of our business plan.

For us, the last two years have flown by and it can be easy to forget what you've done when you're always thinking about the next project. In November, the Association of Town and City Management (ATCM), of which Colmore BID is a member, announced its annual awards.

Colmore BID submitted an entry to the BID specific category, Business Improvement District of the Year.

Despite being shortlisted, Colmore BID narrowly lost out to Cathedral Quarter in Derby. We are, however, extremely honoured to have represented Colmore Business District and the city on an important national platform, and proud to come second to a BID in the Midlands that is also having a real impact on the area in which it operates.

Danes descend on District

Last year, Colmore BID hosted a delegation from Northern Ireland.

They were brought to Birmingham by The Mosaic Partnership, a consultancy that helps to set up Business Improvement Districts (BIDs), to find out more about BIDs and how they can improve the economic prosperity of an area.

Following the success of this visit, The Mosaic Partnership arranged for us to host a second delegation.

On 12 May 2016, 30 delegates from Denmark met with Michele Wilby, Executive Director, and Mike Mounfield, Projects Manager, as part of a UK tour of BIDs.

The group was kindly hosted by law firm Trowers & Hamlins at their stunning offices on Colmore Row. Over a working lunch, they heard about Colmore BID and the work that we have done, as well as projects that are currently being worked on, followed by a tour of our public realm work across the District.



We are pleased to announce a new member of our Ambassador team. Djacila Carvalho is the latest recruit to don the suit and bowler hat.

Djacila Carvalho

Before joining Colmore Business District, Djacila was headhunted by two large mobile phone retailers for her excellent customer service skills and has spent two years helping at the family construction business.

Djacila has a love of science and she is always looking to learn and understand new things. As well as being fluent in Portuguese, she has a couple of additional languages tucked up her sleeve. In her spare time she enjoys cooking and exercising, taking any excuse to go for a run.

We hope you will join us in welcoming Djacila to the District.



SAVE THE DATES



Moseley Arts Market

The ever popular Moseley Arts Market has already returned to the District twice this year, giving people an opportunity to purchase some fantastic original pieces of art created by local artists.

The Moseley Arts Market takes place in the Cathedral grounds and is always well attended. There will be another two dates this year, September 9th and December 9th...the last one is great for picking up Christmas presents; we're not ashamed to mention it so early.

Annual Meeting

On Wednesday 5th October 2016 we will be hosting our Annual Meeting at Hotel du Vin. Local business leaders will be given the opportunity to hear directly from Colmore BID's Board and team about the projects, services and initiatives that have been delivered during 2015/2016. Guests will be invited to ask questions and propose ideas for future projects, as well as enjoy a drinks reception with the BID team, board and key members of our business community. The occasion will also mark the launch of the Annual Report.

The Annual Meeting is exclusively for levy-paying organisations in the District. Please contact us if you are interested in receiving an annual report.

JOB SWAP

Joanne Deakin from Birmingham Museum & Art Gallery and Louis Sebastian at Trowers & Hamlins LLP swapped roles for the day. See how they got on...

Joanne Deakin

Retail Assistant at Birmingham Museum & Art Gallery



My experience during my job swap with Louis was very enjoyable and unique. The opportunity to visit Louis' firm Trowers & Hamlins LLP and get an insight into the world of law is not an everyday occurrence! Throughout the morning I was able to sit in on a conference call to listen to the conversations regarding a current project that Louis was working on. I also got to meet a few members from different teams around the office; it was interesting and insightful. Some of the information Louis was telling me did go slightly over my head, however, he was very good at explaining his job role and the project he was working on as well as the type of tasks and projects he would be working on in the future. Throughout the job-swap Louis and I talked a bit about our roles and also general talk on football and what we did outside of work – proving that lawyers are human beings after all! It was a friendly environment and I really appreciated the opportunity to have been introduced to Louis and Trowers & Hamlins LLP.

Louis Sebastian

Solicitor at Trowers & Hamlins LLP



It was great that my first visit to Birmingham Museum was to be guided by someone as enthusiastic and knowledgeable as Jo. Although her main role is in the museum shop, she has the opportunity to get involved in activities across the museum, from putting on events in its magnificent spaces to driving forward the establishment of an online gift shop. Jo took me on a whistle-stop tour of the museum's treasures, enlightening me on the vast collection of Pre-Raphaelite paintings, the permanent exhibit of the Staffordshire Hoard and the Birmingham: Its History, Its People gallery. The highlight had to be the Faith In Birmingham gallery, featuring sacred artefacts from all the major world religions including the "Birmingham Qur'an" – one of the oldest surviving copies of the Qur'an in the world. What a fantastic celebration of Birmingham's cultural diversity! The museum is operated by the Birmingham Museums Trust which took over operations from the Council in 2012. Much of my work at Trowers & Hamlins involves establishing new companies and charities to deliver local authority services so it was brilliant to see a new organisation making such a success of it.

AROUND THE DISTRICT



What are you most looking forward to about this year's Colmore Food Festival?



Something that can beat last year's dessert from Purnell's?

There's such a great variety of venues in Colmore; I wish my budget and belly would let me visit them all more often. That's what's great about the festival; there's the chance to try out a variety of different types of food and drink from Michelin-starred fine dining to indie cafés. My advice: have a tiny breakfast and go to the festival hungry!

Laura Creaven, Senior Course Coordinator for Common Purpose and award winning food blogger, Full to the Brum.



The food and drink showcased at the Colmore Food Festival is some of the best that Brum has to offer, and in a great setting. Personally I can't wait to try as many of the sample dishes from the local bars and restaurants as possible.

Mike Eaglesfield, Development Executive, Dunsby Associates.

INDUSTRY COMMENT

*We hear from Ben Evans
Managing Director at
FleetMilne Property*



As a knowledgeable city centre letting agent, we are often asked about the trends in the rental industry. A question we are repeatedly asked is, "Why is the rental market increasingly busy over the summer period and why can prices rise by as much as 15%?"

One of the main reasons FleetMilne Property has identified for this is that our eclectic mix of tenants – from students and graduates, to teachers and footballers – have one thing in common. They are all mobile during the summer – whether this is because the football season has come to an end, or they've finished their studies or training for the year – so this is the time they look to move home. Demand for apartments spikes, and we have more potential tenants than we do properties. Rents, therefore, can increase with the demand. Landlords become accustomed to this trend and start stipulating 12 month tenancies around this time, meaning their properties become available each summer and the pattern continues year on year.

Such is the demand from prospective tenants, we often have to hold open days for individual properties. Whilst we don't seek to promote this kind of scenario, it would be an inefficient use of staff time, in some cases, to do it any other way. This leads to tenants needing to "put their best foot forward" after viewing a property, resulting in offers at above asking price from people who have found their dream home and wish to do all they can to secure it.

ENTREPRENEURIAL SPIRIT

I caught up with **Joel Blake** at the Entrepreneurial Spark hatchery in 2 St. Philips Place. He described himself as a raw entrepreneur in a suit and took me through his views on business, entrepreneurship and giving back to his home town.



In 2001 I was a fresh faced 21 year old working for Connexions on Broad Street as an employment mentor, providing training and workshops for professionals in the city as part of their CSR. In the four years I worked there I trained over 500 professionals and helped to link them up with charities and community groups.

I left Connexions in 2005 to set up Cultiv8 Solutions to continue the work I'd been doing but under my own steam. I continued delivering the training and workshops to ensure that the bridge between the upcoming talent and the businesses where it could be implemented was robust and ready to be walked across.

Cultiv8 became a recruitment service that did just that. My niche was providing specific training for the candidates I found, so that it was easy to integrate them into the organisation. It got off to an amazing start. I got an office in the Big Peg in the Jewellery Quarter and turned over £90k in the first three months; I was a young guy and things were great. Then the credit crunch started to creep in, 2007 hit and the business was wiped out in around two months.

Bigger recruitment firms who had candidates in bulk and existing relationships were able to weather the storm, but for me the recruitment side was erased over night. I realised that if I did more consultancy, helping businesses internally first, then the recruitment

process might be easier. I began to provide CSR and diversity training for businesses, which is something I still do to this day. I've worked with Aston Villa FC, the University of Birmingham, Aston Business School and Brunel University, to name a few. It was quite a coup to get such big contracts early on, but thanks to a proven track record I was able to win those heavy hitting pieces of work.

During this time I also took on a role for England Golf as their National Diversity Advisor, I travelled around the country and tried to get a more diverse crowd through the doors of the clubs, making the sport more inclusive. In 2010 I was voted Birmingham Young Professional of the Year in the Recruitment and Training category, which was a wonderful stamp of recognition from my peers in the city.

Around 18 months ago I got an itch around professional services. I wanted to build a business around those sectors and help to fill any areas they were lacking in. I recognised how key it is for professional services firms to retain their customers, but sadly so many don't know enough about their current client base. That's when I applied to Entrepreneurial Spark with the simple idea of a business that would involve providing data ready to be analysed, to show which relationships were most profitable. I spent the next six months validating the idea and undertaking the right training.

Disruption is rife in the professional services and these disruptors are crippling larger firms who don't have the technology to be responsive to new, agile forms of business. I wanted to build a piece of software that would allow professional services firms to understand their customers better, use that information to help them make better decisions and also to see which member of staff has helped to make those decisions. We launched the business in March. We've done a deal with IBM to gain access to their software so we can offer deeper analysis to clients. That's me in a nutshell – I've always wanted to make an impact and to work on projects that help the whole city, with all its different communities and people.

T 0121 667 4470
cultiv8solutions.com

SHOW US YOUR CV

ALEX NICHOLSON -EVANS



I've always been a strong supporter of volunteering

From as early as I can remember I wanted to strike out on my own in business. I come from an entrepreneurial family, it's in my blood. My father, who made the shift from engineer to entrepreneur, had multiple successful companies and that really inspired me. To the extent that, when it came to university, I was adamant I'd be better off going straight into business. Thankfully I was convinced by friends and family to reconsider, chose the University of Bath and never looked back.

When I left Bath I set up my first company with a friend. We achieved some great outcomes, learnt lots of lessons and after a year of adventures both decided to explore other avenues. I was volunteering in the NHS at the time and decided to take a job at my local hospital. I moved through the ranks and ended up leading the Surgical Admissions team. Through my role I remember meeting an Account Manager for a spinal implants company, and thinking his job sounded fascinating. I remember saying to him 'I could do a job like that', and within a month that's exactly what I was doing.

So I moved into the world of medical sales with Globus Medical, a really exciting company that are transforming spinal surgery. They are introducing incredibly advanced products and

creating new surgical techniques to improve patient outcomes. After several years of successfully managing the business in the Midlands I realised it was time for a change of scenery and lifestyle.

I've always been a strong supporter of volunteering (I currently give my time to Girlguiding and Canal and Rivers Trust). This passion led me to apply for the position of Volunteer Development Team Leader at Birmingham Museums Trust. Quite a drastic change, but one that introduced me to the fascinating working world of museums and galleries. The Trust now has over 600 volunteers; a network of supporters that help us to achieve more and more each year.

Whilst no longer working such long hours, the entrepreneurial tune started to play in my head again and after being introduced to the fantastic bar scene in Birmingham, I set about creating 'Birmingham Cocktail Weekend'. The event is all about getting people to venture away from their local and explore some of the many fantastic venues that the city has to offer. In the first year, we had 1,500 people attend – a huge success! For 2016 we're going even bigger and we've released the plans for this year which you can read about at birminghamcocktailweekend.co.uk.

As fate would have it, just as I was starting to miss enterprise being part of my day to day life, the role of Commercial Development Manager was introduced at Birmingham Museums Trust. I jumped at the opportunity. Not too long after, my manager left the organisation for pastures new. After much consideration I decided to take the opportunity to apply for his role, and I was thrilled to be appointed as the new Commercial Director for Birmingham Museums Trust.

My passion is for making the Trust more sustainable and also for using events like outdoor cinema, live music and ghost tours to engage a broader audience. I also really would love everyone living and working near one of our museums to realise that they can support us as a charity simply by buying a coffee in our lovely cafés or buying greetings cards and giftware in our museum shops. Our shops, tearooms and venue hire spaces all exist to generate money for the Trust, which means you can buy your latte from us, book your next meeting or party in our spaces, whilst also supporting a wonderful cause.

T 0121 348 8070
birminghammuseums.org.uk

BE GLOBAL ACT LOCAL

We're incredibly lucky to have a global architecture practice sat in the heart of Colmore Business District. Despite being one of 16 studios worldwide, the Broadway Malyan (BM) office in Interchange Place has got the local side of its brain firmly switched on. I met with Alun Thorne (Head of Public Relations), Hugo Fitzgerald (Head of Office) and Danny Crump (Director of Urbanism) for a chat about their appointment on the Snow Hill public realm works.

In the past I worked at an architect's practice so I know what to expect when you walk in: open plan working environment, helvetica and great coffee – BM didn't disappoint. Alun was keen to point out that BM was one of the early adopters of the ground floor, big window, open plan office and that many Birmingham practices have followed suit. BM first landed in Birmingham in 2006 in a serviced office in One Victoria Square before moving into its current home at Interchange Place. Why Birmingham? Alun said that decision was a simple one for BM, the untapped pool of architectural talent in the city, its fantastic built environment community and exciting local market.

Recently BM was appointed to undertake Tranche 2 of the £10m public realm project at the core of the Snow Hill Interchange Plan after painstakingly working on Tranche 1 for the last couple of years. The funds for this ground-breaking win for a Business Improvement District were leveraged from the Local Growth Fund by Colmore BID in partnership with the City Council and Centro. The two-phase project, which is one of the largest of its kind in the UK, will completely reimagine key locations in the wider Snow Hill area, while improving access to and around Snow Hill Station.

Danny, who is leading the Snow Hill project for BM said, "This is an amazing project for Broadway Malyan to be involved in and will set the highest benchmark for city centre public realm. The fact that we are based within the District gives us a real insight into the issues and opportunities for the Snow Hill area."

T 0121 236 2030
broadwaymalyan.com

CHEF'S CORNER

OPUS



Ben Ternent and Ann Tonks are certainly no strangers to the Colmore Food Festival. Ann was instrumental in setting up the festival six years ago and, although she no longer acts as chair for the Food Festival committee, Ann still has a passion for the festival and what it offers to visitors who come in their thousands every year.

THE
OPUS
 GARDEN

WORDS LUCY ELVIN

The ethos of the Opus group has much in common with that of the festival, both have a strong focus on the 'local' element.

The Opus food offering is simple: if it's available locally (if not locally, definitely from British suppliers) it'll be on the menu the following day. When asked why they use local producers, Ben simply tells me "because they're the best." I'm also told that using local and seasonal produce keeps the price static, so no costs have to be passed onto the customer and of course it supports the local economy.

The menu at Opus changes daily according to what produce is available from suppliers based in Coventry, Smethwick, Worcester, Pershore and Redditch. Ben's fish supplier who is based in Smethwick will call to tell him what's been caught in British waters that day and that's what will go on the menu the following day.

The Opus Family clearly has a passion for local produce, which is one of the reasons why they are fans of the Colmore Food Festival. In fact they're such big fans that this year the Opus Family is sponsoring it.

Ann says "I love the festival, the way it showcases independent and local businesses. It has grown so much over the past five years. It grows in size every year and last year was the busiest so far with over 32,000 visitors. It's hard work but one of the most enjoyable festivals to be involved in. I love the camaraderie between all the venues that take part.

Sponsorship was a very easy choice for us, we're able to promote our brand through a channel that understands and promotes local business and the local talent within those venues. We're really pleased to also support local musicians on the music stage.

We think the festival is the only home grown festival of its kind and we think it's the best, most unique festival in the country. It's quality and variety with a local feel. It's a great showcase for independent businesses, of which there are many in the District."

I ask Ben what he will be serving at the festival. He tells me it will be an Opus classic along with a newly developed vegan dish.

Ben says "I'm really looking forward to cooking at the festival, being outdoors and welcoming new and regular customers. Especially this year as we'll have the Opus Garden at the heart of the festival."

T 0121 200 2323
opusrestaurant.co.uk

A DAY IN THE LIFE

I checked into Hotel du Vin to learn what a typical day looks like for Tony Elvin, General Manager of Birmingham's beloved hotel.

"My day typically starts by dropping our daughter at school. Then Mrs Elvin and I jump on the train at Whitlocks End in Shirley. On the train, I check urgent emails, my diary and the duty manager's report from the day/night before to see if anything interesting or disastrous has happened. After a good natter, putting the world to rights we head into the crowds of Snow Hill.



I walk in through the front door of Hotel du Vin so I can check our guests' sense of arrival. I say hello to reception and quickly check the breakfast buffet. In my very unglamorous office I log on to my PC and respond to important emails. Don't we all? I try and get as much admin done as possible before the 10.30am staff meeting. It's an important meeting as we share information about the day ahead for each department so that everyone knows what's going on. We've got a busy lunchtime today in the Pub and Bistro and the meeting rooms are all full too. I check in on the Pub and Bistro and help set up the working lunches of duck pie, roast pork, beef bourguignon or nut loaf.

Next up I've got a meeting with Nigel Wilkinson, Master Sommelier. Now this will be a great meeting. Nigel works for Boutinot and is bringing wine. We're joined by my Head Sommelier, Nico, my Head Chef, Greg, and two Sous Chefs, Lee and Luke. We are planning the menu for our upcoming

Chilean Wine Dinner. Nigel opens each of the wines to taste and we throw ideas around to match the food to the wine, not the other way around.

It's now back to my desk to catch up on the emails that have been flowing through whilst I've been away from the office. Here's a few samples: the society for one legged donkeys with tourette's would like a prize for their fundraising ball, my Ops Director is planning a conference call, a guest has been in touch about a very special pair of socks they left in a room with great sentimental value – luckily Housekeeping have them bagged up and ready to post.

I start working on a guest list for a menu launch, writing an update to be sent to my wine dinner database and checking on afternoon tea bookings for the weekend to make sure we've got enough space with the wedding already using three dining rooms. The hotel is now cranking up for evening service so it's another walk around,

checking in and saying hello to the evening team. I walk through the bar and chat to some of my regulars. I can't disclose their names as they may be considered to still be 'working'. I might even help carry a few dinners through if I'm needed but they'll probably tell me I'm in the way!

I'm now heading off to the Civic Society Spring reception in my capacity as a Trustee and Ambassador. It's important that business leaders in the city do their bit to give back and I think the Civic Society is a great vehicle for that. It's a really good evening, and I'm almost ready to head home, but not before I pop back into the hotel to check in with my Deputy and make sure everything is ok. All is good and with a quick run to Snow Hill, I make it onto the train to Whitlocks End as the guard blows his whistle. Phew!

**T 0121 794 3005
hotelduvin.com**

WORDS JACK TASKER
WITH TONY ELVIN

SUCCESS IN THE DISTRICT

MISS MACAROON



I first met Rosie Ginday, the founder of Miss Macaroon CIC, when I lived in the Jewellery Quarter and used to shop at the monthly Farmer's Market.



WORDS MIKE MOUNFIELD

Like most of the stall holders, Rosie wasn't a farmer, but the purveyor of an interesting proposition: using high quality patisserie to provide training and employment support for some of the most challenging (and challenged) members of our society, including care-leavers and ex-offenders.

Miss Macaroon and its charming founder have come a long way since then; they recently celebrated their fifth birthday at the Entrepreneurial Spark in NatWest in St Philip's Place. What's that? Entrepreneurial Spark (often just E-Spark) is the world's largest free business accelerator for early stage and growing ventures.

E-Spark has developed a proprietary 'entrepreneurial enablement' programme that takes entrepreneurs through a cognitive and action centred development process lasting up to 18 months.

I asked her what the benefits have been since joining last August. Well, she's primed to launch twin retail concepts of Miss Macaroon; taking their delicious product direct to customers across the UK through prime retail spots and transport hubs, as well as the Macaroon & Prosecco retail concept. This has involved significant personal development for Rosie, gaining confidence in managing people, losing risk averse inhibitions and building solidly-based confidence in her business plan to draw down investment and make these concepts a reality.

Rosie Ginday and Miss Macaroon CIC are splendid examples of a Colmore-based 21st Century business success story; a carefully constructed idea developed into a proposition that makes good social as well as good business sense.

One of many business success stories we hope to bring you from our local E-Spark in coming issues of Colmore Life.



They recently celebrated their fifth birthday at the Entrepreneurial Spark.

Food Festival




To celebrate the fantastic food and drink venues in the District, Colmore BID hosts the annual *Colmore Food Festival*, now in its sixth year on Friday 8th and Saturday 9th July.

In total, 28 hospitality businesses have a great time showcasing what their venues have on offer to the 32,000 visitors who attend the two day festival each year. The festival prides itself on its sample taster dishes at no more than £4 each, allowing you to try multiple culinary delights without feeling too naughty.

Our proud sponsor this year is the Opus Family. Be sure to visit the Opus Garden in the heart of the festival, where you'll be made very welcome and you can try their fabulous food and drink. Opus has also sponsored the music stage, promoting great quality local musicians and artists to entertain you throughout the two day celebration of our local businesses.

Not only is there an array of food and drink on offer from the BID's venues, but there's art on sale and street theatre to keep everyone entertained. There are also two stages at the festival. One is the kitchen demo stage, for food showcases, workshops and to allow chefs from our venues to show off their talent and flair.

The second stage plays host to bands and musicians from the West Midlands, ensuring

a truly local festival. We'll have musicians playing covers, original music, rock, pop, blues and jazz, making sure there's something for everyone. We're lucky to work with some fantastic partners; University College Birmingham and Midland Metro. UCB has great relationships with the venues in the District and supplies students for placements in kitchens, bars and bakeries throughout the District, while Midland Metro offers discounted travel to and from the festival on the tram.

Join us on 8th & 9th July between 11am -7pm to sample an array of mouth-watering cuisine and artisan coffees, craft beers, cocktails and champagne. There's loads of seating and you'll be well looked after... what more could you ask for?

colmorefoodfestival.com

Participating venues

1. Asha's Restaurant
2. The Jekyll and Hyde
3. Information + meeting point
4. Information
5. Urban Coffee Company
6. The Old Contemptibles
7. Jake's Coffee Box
8. The Royal Angus Hotel
9. The Edwardian Tea Rooms
10. The Square Peg
11. All Bar One
12. Starbucks
13. The Old Joint Stock
14. Philpotts
15. The Wellington
16. Chung Ying Central
17. Purecraft Bar & Kitchen
18. Nosh & Quaff
19. Centenary Lounge
20. The Bureau
21. Hindleys Bakery
22. Reuben Colley Fine Art
23. Reuben Colley Fine Art
24. Hotel du Vin
25. Purnell's Restaurant
26. Java House Coffee Lounge
27. ZEN Metro
28. Ginger's Bar
29. Jojolapa
30. Edmund's Brewhouse
31. Bar Opus
32. Opus Restaurant

MUSIC TIMETABLE

FRIDAY	TIME	SATURDAY	TIME
Auer String Trio	11am	On The Balcony	11am
Colmore Chorus	1.30pm	The Glamophones	1.30pm
Steve Ajao Blues Giants	4pm	The Taskers	4pm
Punch the Air	6pm	Aston Performing Arts	6pm



New Kids on **THE BLOCK**

As if we're not spoilt enough already with fantastic bars, cafés and eateries in the District, we're delighted to be welcoming some exciting new hospitality venues this summer and autumn.

Most of us are watching the re-development of Horton's The Grand Hotel with fascination and anticipation and are looking forward to the Colmore Row outlets opening their doors for business. Returning to Colmore Row is **Crockett & Jones**. In addition we're excited for the arrival of **Living Ventures'** already successful chains; **Gusto** and **The Alchemist**, taking up around 10,000 sq ft of space.

Gusto is inspired by the traditional cafés of Europe and their menu is a contemporary take on classic style, a little bit like the surroundings you'll dine in. Food offerings are premium British and European dishes, served from lunch onwards. There's also a pre-theatre menu and healthy living options.

Next door will be **The Alchemist**. This exciting new cocktail bar is all about mixology and craftsmanship. We're looking forward to road testing the cocktails here and the theatre and panache that go with it. Food at The Alchemist is inspired by international cuisine. Both venues are due to open in the autumn.

Viva Brazil Churrascaria is now open on the corner of Bennett's Hill and Waterloo Street. The award winning Brazilian steakhouse is bringing quality BBQ meats to the heart of the District. Passadors move around the restaurant offering over 15 varieties of slow roasted meats to accompany your salads, vegetables, cold meats, fruits, breads and sauces. We're full up just thinking about it. There are over 100 wines on the list, including a great choice of Brazilian and

Argentinian options to accompany your meal. **200 Degrees Coffee** will be joining the Colmore Row family. These coffee roasting specialists will be welcomed to the already outstanding Colmore coffee scene, bringing with them great tasting and ethically sourced coffee, a wealth of knowledge and some delicious food.

We're also welcoming back our old friends **Primitivo**. We've missed Prit and the team whilst refurbishment works have been carried out. The restaurant and bar are expanding, nearly doubling in size and will re-open late autumn. The popular coffee house and bakery, **York's** will also re-open in the late autumn, returning to their location on Newhall Street.

WORDS LUCY ELVIN

Summer Cocktail

Named after the Director of a high-end spirits brand that works closely with The Bureau, I met with Zack Foley, owner of The Bureau Bar and Kitchen, as he made me a classic cocktail from the menu, The Big Hew.

The secret to this drink is Wolfschmidt Kummel, a fennel flavoured liqueur and a favourite of said Director, explains Zack. The Bureau's Art Deco bar has been in service since October 2013, but it was a dream four or five years in the making.

Zack has worked in the industry for 15 years, but has always been keen to be his own boss. His first business, which he started at 19, hit an early snag. Desperate for work, he accepted a role as a waiter in his friend's restaurant. When he arrived, the vacancy was filled, but his friend needed someone behind the bar. Armed with a book of cocktails and no experience, Zack spent three months turning a nightmare into a passion.

From there, he moved to Shaker, a small bar consultancy.

"It was a really exciting time. When I joined it was just a few people in a small office, but things were just starting to take off; we were opening branches in South Africa and I was travelling around the world. I ran all of the Shaker events and become their Operations Director. I also sat on their International Bartending Course; I trained and had been involved in the training of about 400 bar staff, including some of the current top industry names."

Despite enjoying his time at Shaker, Zack decided to make a career move into IT, but he simply couldn't resist the call of the cocktail. "One day I just realised how much I missed it. I pretty much stood up and walked out."

Zack then started working at Pushkar. He discovered 110 Colmore Row and fell in love with the building, but the economy was flat and no-one was looking to invest. "I moved to Hotel LaTour and met my business partner at the time," Zack told me. "It was here that The Bureau started to become a real thing."

Fast-forward and Zack is working for himself, in the industry that he loves, in the building he chose. Big Hew had better watch his back.

Ingredients:

- 1.5 shots of Courvoisier brandy
- 1/2 shot of amaretto
- Dash of Wolfschmidt Kummel
- Dash of caramel syrup
- 2 shots of cranberry juice
- Lemon peel
- 1 old fashioned glass
- 1 boston shaker

Method:

- Fill your mixer glass with ice
- Pour the sprits over the ice and stir gently
- Add the cranberry juice and stir gently
- Attach the shaker and shake vigorously
- Strain into your glass
- Take the lemon peel. Be sure to remove any pith. Twist over your drink and then garnish with the peel

T 0121 236 1110
thebureaubar.co.uk

WORDS JONATHAN BRYCE



COLMORE BID INSTAMEET

In February we held the first ever Colmore Business District Instameet with the fantastically talented team at Igers Birmingham. A huge turnout of over 100 people trekked around the District exploring the streets, spaces and places that make up our wonderful part of the city. If you aren't familiar with the Igers Birmingham then we recommend you check them out as they put on some of the most interesting and friendly photography events in the city.

@ igersbirmingham

A number of photographers very kindly allowed us to use their images for this issue. We hope you enjoy them.

Visit colmorebusinessdistrict.com/project/instameet-february-2016 or [instagram.com/explore/tags/igb_meet_cbd/](https://www.instagram.com/explore/tags/igb_meet_cbd/) for a full selection of photos.

JAZZ RETURNS

The Birmingham & Solihull Jazz & Blues Festival will once again bring the best jazz and blues acts from across the world to Birmingham.

A series of (mostly) free gigs will take place at restaurants, bars, public spaces and museums.

This year, in addition to the popular venues in Birmingham hosting the acts, Solihull will also be welcoming the musicians to venues across town. The festival boasts a truly international flavour, with acts from Lithuania, the USA, Canada, Argentina, France, Germany, Spain, the Netherlands and Belgium joining an array of home-grown musicians.

The festival presents around 175 performances each year in around 40 venues with almost all of them free to the public. Most forms of jazz and blues are featured as well as a lot of loosely related music. Bands and musicians are from the region, the rest of the UK as well as from many other countries. Colmore Business District has always supported the Jazz & Blues Festival and this year is no exception. We will be hosting lunchtime performances in the District from Monday 18th July to Friday 22nd July inclusive.

Mon 18 July
Church Street Square
Backyard Music Boys (UK)

Tues 19 July
Cathedral Grounds
Busquitos (Netherlands)

Wed 20 July
Colmore Square
New Orleans Jump Band (Spain)

Thurs 21 July
Snowhill Station Square
New Orleans Jump Band
(Spain)

Fri 22 July
Cathedral Grounds
Saxitude (Luxembourg)

All performances begin at 12pm

A FRESH FOCUS ON REUBEN COLLEY FINE ART

Collecting high quality artworks may be more affordable than you think. Colmore Editions was launched in May this year and publishes signed limited editions of work by contemporary artists with national and international reputations. Its range will be showcased at a major exhibition at Reuben Colley Fine Art in June and at the Colmore Food Festival in July.

T 0121 236 0920
reubencolleyfineart.co.uk
colmoreeditions.com

Signed limited editions are high definition prints, which faithfully reproduce an original work of art. They are printed on top quality paper using archival inks. The editions are personally signed and numbered by the artist. Once a work of art is published as a signed limited edition, only a restricted number of copies is produced.

Colmore Editions is part of Reuben Colley Fine Art; the only independent art gallery in the city centre. The gallery was founded in 2010 by internationally renowned artist Reuben Colley, who grew up in Birmingham and is well known for paintings of his native city. The gallery, located at 85-89 Colmore Row, represents artists of outstanding quality, who work in styles ranging from photo-realism to abstraction. There is a relaxed and friendly atmosphere at Reuben Colley Fine Art and visitors are always welcome.

The 'Number 1' exhibition opened at Reuben Colley Fine Art on 23rd May and will run until 25th June. When a signed limited edition is published, the 'number 1' of the series is often held back until the rest of the edition has been sold. To celebrate the launch of Colmore Editions, this exhibition will mark the advance release of the 'number 1' copies of a range of superb signed limited editions by Reuben Colley and other artists.

Signed limited editions available through Colmore Editions include Reuben Colley's 'City Living' and 'My Birmingham' collections. 'City Living' captures the atmosphere of Birmingham city centre across the seasons and at different times of day, and in 'My Birmingham', Colley paints the Birmingham of his childhood, finding beauty in unexpected places. The 'John Lewis Birmingham Portfolio' is a collectable set of editions of the five stunning paintings commissioned from Reuben

Colley by John Lewis for their flagship Birmingham store in Grand Central. Other artists include Rick Garland, a photo-realist painter whose work is rich in detail; Danny Howes, whose particular talent is the depiction of the human figure; Mark Godwin, a painter whose abstract and figurative work is inspired by landscape; and Horace Panter, a pop artist who celebrates music and popular culture.

Signed limited editions can be supplied framed and mounted through the gallery, or as paper copies through the Colmore Editions e-commerce website. They are an ideal way to begin building an art collection, or simply to enjoy a high quality work of art at an affordable price. They also make perfect presents. Editions can greatly enhance an office environment too. Examples of the range will soon be on display at Purnell's Bistro on Newhall Street as part of the gallery's art leasing.



REVIEW

ON THE BALCONY



The Old Joint Stock on Temple Row is a pub with a difference. Not only is it famous for its pies, but it has a well established and varied calendar of events, from theatre and comedy to gin tasting.

We chose to go for the unique dining experience that is Music on the Balcony. The event has a limited number of tickets and sells out each month, so we booked over a month in advance. The dining area on the Balcony is intimate and is a perfect setting for guests to enjoy a three course meal and music from the 'on the Balcony' house band. Vocalists are Karl Steele and Lizzie Robins, and Katie James accompanies on the piano. The trio entertained us with a number of laid back songs, including covers of Lionel Richie, Nora Jones, Adele, Frank Sinatra and many more. Not too loud so we could still chat amongst ourselves.

On to the food, everything on the menu sounded delicious, but after much deliberation amongst the four of us we ordered chicken salad and prawns to start and

we weren't disappointed. The chicken was succulent and tasty, as were the prawns. Main courses were lamb fillets served with vegetables, seabass with fennel and the vegetarian option was wild mushroom pie. All were delicious and highly recommended. Our deserts were just as good, rhubarb fool and sorbet finished off the meal and the evening perfectly. The food was great quality and service was polite and prompt. Drinks also arrived very soon after being ordered.

Dinner on the Balcony tickets can be booked on The Old Joint Stock website, but you'll have to be quick. It's no wonder they sell out each month, as it's priced at a very reasonable £20.

T 0121 200 1892
oldjointstock.co.uk

Win TICKETS TO FROZEN ON ICE



As you can see from the photo, last issue's winner Clair and her family had a great time at Disney on Ice.

We learnt something from the last competition, the District has some serious Disney nuts, so the kind people at the NEC Group have provided us with tickets for Frozen on Ice. For your chance to win, just answer this question and send your responses to jack-t@colmorebusinessdistrict.com

What are the names of the two sisters in the number one animated film of all time Frozen?

- Answer: **A.** Elsa+Anna
B. Ellie+Anne
C. Gemma+Floss

For a complete list of tour dates, visit the Disney On Ice website disneyonice.co.uk and stay current on the latest news through social media:

-  @DisneyOnIce/@NicoleFeld
-  DisneyOnIceUK
-  DisneyOnIce

*I popped into the wonderful world of **Clements and Church** on Church Street to chat with Matt and his gang of sartorial sires.*

They have all manner of exciting things going on for them, including their own slick publication Et Cetera and a travelling tailor. I asked the chaps for their top tips on suit wearing and here's what wisdom they wanted to pass on...

"Pick colourful accessories to complete your look and ensure you stand out from the crowd!"

Adam Tuckey, Tailor

"Your suit should be worn with individual flair, not as a uniform you have to wear for work."

Matt Roden, Head Tailor

Clements & CHURCH

"Using unvarnished split toe cedar wood shoe trees can triple the lifetime of your favourite goodyear welted shoes by drawing out moisture, adding freshness and helping to keep the sole flat and the upper in check."

Aaron Foster, In Store Tailor

"Investing in clothing that fits properly will enable it to perform better and keep you looking sharper all year round."

Nathan Conway-Grealish,
Travelling Tailor

SUMMER STYLES

Holiday season is upon us again.

You've got your swimwear, sun lotion and more outfits than you can fit in your case but have you thought about your hair? Sun, sea and sand assault hair with unforgiving brutality and damaged locks can be the unexpected cost of an exotic break away. Edmund Street salon, Benjamin Ryan Hair, shares its top five tips for gorgeous holiday hair.

1. It's really important to rinse hair with fresh water and cover with intensive conditioner before going into the sea or swimming pool. This will reduce the absorption of damaging water. If your hair is coloured, it will help stop it fading too.
2. The ends of hair are the most vulnerable, simply because they're the oldest, so keep them tucked away. Instead of ponytails, wear hair in chignons so the ends can be hidden inside.
3. The season's trend for plaits is good news for holiday hair. Plaits are perfect for when you're sitting on the beach or relaxing by the pool. They're also really easy to do and great for keeping your hair under control.
4. Always use a hair sun protection range, shampoo treatment, conditioner and UV spray to protect hair and keep your colour looking better for longer. We recommend Wella's SP Sun range, available to buy from salons.
5. Wear a hat during the day for maximum protection and use the opportunity to style your hair for night time by dampening hair, twisting sections around your finger and then gripping each swirl against the head, leaving it to dry under your hat. Alternatively, tie hair into a few loose plaits and leave during the day. In the evening, ungrasp the sections, shake through with fingers to create tousled waves and spritz lightly with Wella Stay Styled spray, which provides humidity proof hold and protection.

T 0121 236 6600
benjaminryanhair.co.uk

TAKE A CLOSER LOOK



In my spare time I am co-founder of Birmingham's Hidden Spaces, so I'm well versed in heading into basements and sealed off areas and finding memories, rubble and muck.

However, this time, when I headed down the steps of the grade II listed **Colmore Club** I was met with anything but rubble and muck.

The Colmore Club is a new addition to the District, housed within the beautiful 85-89 Colmore Row, originally built by Yeoville Thomason in 1870.

The Club offers, in its own words, a space for professionals to socialise, network or just relax. The Club is divided into three different areas, the Social Room, the Study and the Boardroom. All rooms are kitted out with WiFi, air con and state of the art AV equipment.

When I visited you had people sat with their laptops and coffee working in peace, and others who were there to have a drink and refresh themselves from the daily grind.

The Boardroom, originally built as the strongroom, is a fascinating mixture of modern technology and historic architecture, softly lit by candles. The Boardroom area can be hired out for events, functions and board meetings.

Networking events for professionals forms a big part of what the Colmore Club is trying to achieve, creating exclusive events from whiskey tasting, high-end fashion shows and Friday night socials.

The Club has a number of membership options available to people, ranging from single delegates to full corporate memberships, all of which you can find out about on their website.

colmoreclub.co.uk



Networking events for professionals forms a big part of what the Colmore Club is trying to achieve



COMMUNITY BUILDING UPDATE



It's been a busy 2016 so far for the **Community Building Working Group**. Firstly, we announced that we have a new Working Group Champion, Alex Tross who, in addition to being one of the Board Directors at Colmore Business District, is Head of Office Agency at Lambert Smith Hampton. This means we have to say a sad goodbye to Nicola Fleet-Milne who has led the group until now.

The Wellbeing series has now come to an end. This series of six workshops was well received and we had over 85 participants attending the workshops and taster sessions. These included recognising and managing the symptoms of stress, an introduction to meditation, an introduction to yoga and

nutrition for physical and mental wellbeing – superfoods. We had a walking tour of the District looking at locations frequently used by the BBC for filming and finally a 'learn how to draw' workshop. Learning new skills and getting away from the office proved to be very popular. We hope to run another series called Colmore Creative in the autumn and winter.

Many of our runners and participants in the yoga workshop expressed an interest in attending a regular lunchtime yoga workshop. As a result Canmoor has provided space to use at Livery Place to host this new weekly class. If you would like to attend, please get in touch with Lucy Elvin.

Community games was great fun. Unfortunately, we couldn't secure any sunshine but this didn't dampen the spirits of the 11 teams that took part. The teams from Cushman & Wakefield, BLM, DWF, East Village PR, CBRE, Turley, JMP, Browne Jacobson, Core Marketing and Brewin Dolphin battled it out to win the school sports day themed event. The overall event was won by one of the teams from CBRE and best fancy dress went to East Village PR.

We also managed to raise £660 for our nominated charity, SIFA Fireside.

WORDS LUCY ELVIN

RUN CBD

Our association with Run Birmingham goes from strength to strength. We now have six Run CBD groups meeting weekly, catering to all levels.

Here we chat to some of our new runners...

"The first session was very difficult to get through, as it was a new form of exercise in freezing conditions, however the motivation to lose weight and make new friends kept me going."

Shreya Rawal

"I had run in the past but needed support to start again - Run CBD did just the job."

Elaine Knott

"Katy, who runs the class, is a really warm, friendly and positive person who interacts with everyone in the group making sure that they are feeling OK whether they're a faster or slower runner to make sure they getting what they want out of the running."

Fiona Smith

To join one of the running groups contact lucy-e@colmorebusinessdistrict.com

AFTER HOURS

We catch up with Vicky Liner-Douglas, Marketing Manager at Bitters n' Twisted, to hear what she gets up when she is not at work

"I've been playing rollerderby as part of Birmingham's Central City Rollergirls for the past nine years. It's a tough and challenging sport both mentally and physically. It's best described as trying to play rugby and chess at the same time, whilst on roller skates.

The team is made up of 20 girls, who are whittled down to 12 to play the game (or bouts as they are known) so it's pretty competitive to secure that space on the line up. Our league of 60 is made up of a very diverse and dedicated group of men and women from all over the Midlands. Skaters often use a stage name to skate under and can choose their own numbers, mine is Verry Cherry #69, which comes from an Aerosmith song.

We train three times a week on skates in Perry Bar and as much as we can off skates in our free time, for me it's doing HIIT sessions at my gym three or four times a week. This is quite a lot to fit in around my very busy job of Marketing Manager at Bitters n' Twisted, who own The Jekyll & Hyde in Colmore Business District (as well as eight other venues). Being quick on my feet and planning my next move are key skills in both of my worlds.

The sport is massive in America and is one of the fastest growing sports around the world. My team

is just about to set off to Miami to compete in a tournament featuring teams from four different countries, the first team from the Midlands to do so. As a born and bred Brummie I couldn't be more proud.

My busy job often means I'm darting around Birmingham, meeting people, making plans (such as the very exciting Colmore Food Festival) and sending a lot of emails, as well as being glued to social media for long periods of time, so as soon as it's practice time, I grab a coffee and hit the track.

On occasions my two worlds combine, (not just because most of my team have a penchant for a post-game gin and tonic). I'm the head of our team's marketing and fundraising committee so I get to use my day-to-day skills to help our team put on events and fund our travels.

I also met my husband at a roller derby event and he works in the District too, small world huh?

You can help the Central City Rollergirls get to Miami by checking out their You Caring page youcaring.com/central-city-rollergirls-521584



An update SIFA FIRESIDE



My team is just about to set off to Miami to compete in a tournament featuring teams from four different countries, the first team from the Midlands to do so



HOMELESS HUB FOR BIRMINGHAM

SIFA Fireside started the new financial year with the good news that Birmingham City Council has awarded them the contract to provide the 'homeless hub' service for adults in Birmingham, with their partners Shelter.

This started on 3rd May 2016 and means SIFA Fireside will be able to continue to deliver its daily Drop In services to approximately 150 people per day, providing immediate practical help for those in urgent need; as well as ongoing health and wellbeing services, resettlement and tenancy support services, and employment support services, to help its clients to achieve a more stable lifestyle.

Shelter will provide specialist housing advice, supported by an emergency help line. SIFA Fireside expects the number of clients to grow now that it's the

main hub for homeless adults in the city. On its first day, they had 168 people through the doors, served 105 breakfasts, 122 lunches and provided 28 showers.

CORPORATE SUPPORT

Staff and members of Colmore Business Improvement District (BID) have been busy raising funds to support SIFA Fireside's work, as the BID's chosen charity for 2016. The quiz night in March raised £2600; and in April the 'Community Games' raised £660. This will cover the costs of:

- Two industrial washing machines where clients can wash sleeping bags and clothes
- Replacing and repairing external fencing to improve safety and security at the drop in centre entrance

There is also a team of colleagues from the District taking part in

Trek Fest in September, this is a 25km walk in the Peak District. If you would like to join the team for the walk, please contact Lucy at Colmore BID.

Mills & Reeve LLP has also chosen SIFA Fireside as its charity of the year for 2016-2017. Mills & Reeve is a major UK firm and among the 50 largest UK law firms, with its Birmingham office based on Colmore Row.

OUT OF THE WOODWORK SALE

In March SIFA Fireside held its first ever warehouse sale of goods from its Out of the Woodwork training project, that upcycles and renovates furniture whilst training homeless or vulnerably housed people in a new trade. A total of £563 was raised at the sale, to support SIFA Fireside's services.

sifafireside.co.uk

WORDS SIFA FIRESIDE

SUMMER IN THE CITY

Hidden Spaces Reimagined

Multiple
4 - 30 June 2016
hidden-spaces.co.uk/events

The project that puts you into places you're not meant to be in returns for a third year of exhibitions and events.

I Choose Live... Local Drinks Market

The Bond Company
25 June 2016, 12pm - 5pm
ichoosebirmingham.com

I Choose Birmingham is launching the Local Drinks Market, a one-day celebration of quaffable goodies made within 50 miles of our city.

Summer Talks: The Lunar Society – From Birmingham to the World

Soho House (off Soho Road)
30 June 2016, 7pm
lunarsociety.org.uk

To mark the 250th anniversary of The Lunar Society, Rachel West will deliver a talk that investigates the Lunar Society and influence on their peers in England and further afield.

On the Edge

Multiple
2 - 9 July 2016
ontheedge2016.com

This tasting is suitable for beginners and whisky lovers of all levels. Whether you're a certified expert or just starting your journey, learn about these delicious drams and enjoy an expert led tasting.



**Here's our
city checklist of
key events this
season...**

Branagh Theatre Live: Romeo and Juliet

MAC
7 July, 7pm
macbirmingham.co.uk

The Kenneth Branagh Theatre Company Live cinema season continues with a new vision of Shakespeare's heartbreaking tale of forbidden love starring Lily James and Sir Derek Jacobi.

An Evening with Spey: Birmingham Whisky Club

The Wellington
8 July, 6.30pm
thebirminghamwhiskyclub.co.uk

The Birmingham Whisky Club invites you to join them to meet 'Speyside Distillery'. Learn about their delicious drams and taste a selection of six of their delicious whiskies.

Joe Lycett

New Alexandra Theatre
10 July, 8pm
atgtickets.com

The self-proclaimed 'absolute lad' is back with an all new stand-up show. There's a good chance you'll Lycett.

Ronan Keating

Symphony Hall
26 September, 7.30pm
tsh.co.uk

Ronan Keating has added an extra Birmingham date to his massive UK tour to celebrate the release of his latest album, 'Time of My Life'.