

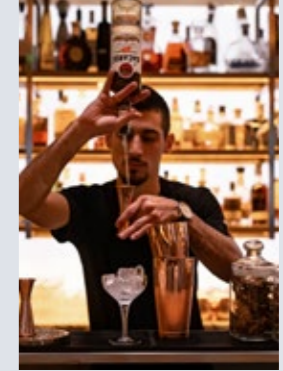
PARIS LOCAL

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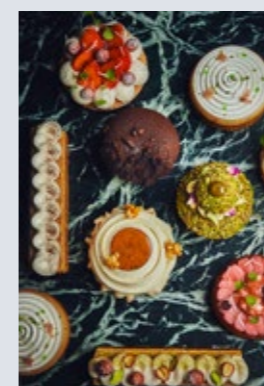
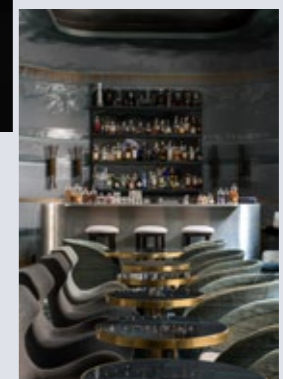
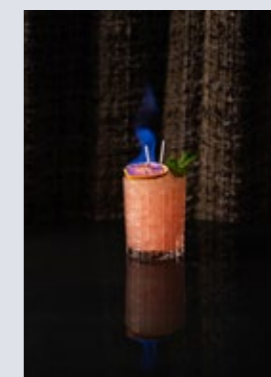


EVOK

On 17th, 18th and 19th November 2023, the Paris Local event will be showcasing Parisian craftsmanship throughout the capital. Those who make Paris what it is are invited to display and share their expertise with the general public. Evok Collection, a committed partner of Paris Local, is offering a number of exclusive workshops in its hotels, led by its own experts.



Program



FRIDAY 17TH NOVEMBER

**4pm to 6pm
Japanese cuisine
at Brach Paris**

Friday 17th November, 4pm to 6pm, Japanese cuisine with Clément Krajenska, the 3rd best sushi man in France 2023 and Chef Adam Bentalha.



SATURDAY 18TH NOVEMBER

**2pm to 4pm
Mixology at
Sinner Paris**

Saturday 18th November, 2pm to 4pm, mixology with Jérémy Bacquet, Bar Creative Director of the Evok Collection Group.



SUNDAY 19TH NOVEMBER

**2pm to 4pm
Mixology at
Nolinski Paris**

Sunday 19th November, 2pm to 4pm, mixology with Jérémy Bacquet, Group Bar Creative Director.

SATURDAY 18TH NOVEMBER

**4pm to 7pm
Patisserie at Brach
Paris**

Saturday 18th November, 4pm to 7pm, patisserie with Chef Alexis Beaufile, 2023 World Confectionery Champion.



ABOUT EVOK

Using property owned by Pierre Bastid, Evok was formed and developed by Romain Yzerman and General Director Emmanuel Sauvage and opened in 2014. The aim of its three co-founders was to create new lifestyles and destinations that change the rules of what a luxury hotel can be. At each of its addresses, Evok offers its guests the welcome of their dreams, providing a unique contemporary interpretation of European culture and lifestyle.

Every Evok brand has its own distinct identity, but what they all share is the desire to provide a warm, authentic atmosphere that draws influence from the various environments in which the hotels are situated. Nolinski is a haven of tranquillity at the very heart of bustling city-centre locations. At Brach, Evok brings a sophisticated, welcoming lifestyle to imposing districts, while at Sinner, it draws on the vibrant energy of a historical neighbourhood, transforming it into an uncompromisingly edgy interpretation of a cultured lifestyle. Evok also invites you into some highly exclusive properties: BAST, Palais Royal Restaurant, and Cour des Vosges.

Each location has its own brand, ambition, concept, and atmosphere inspired by its surroundings. For every project, the aim is to identify a suitable location, bring it to life and give free rein to the imagination of Evok's

chosen designers: Philippe Starck, Tristan Auer, Jean-Louis Deniot, Christophe Tollemer and LeCoadic-Scotto, among others. The end goal is to provide unique, joyful moments of pleasure and wellbeing through outstanding service and the careful curation of every detail.

The group aims to be a key contributor to society, helping its team members to grow, imparting expertise and life skills, energising and striving for a more environmentally friendly future. It is our way of giving back, sharing our successes and promoting an exchange of skills and ideas as part of a project that goes well beyond the company itself.

Evok has developed real flair and expertise in the hotel, restaurant and wellness industries. From creating new hotels to refurbishing existing ones, in the group's native France and beyond, we offer bespoke services thanks to our strong management, auditing and consulting expertise.

Building on a collection of six extraordinary premises, the story continues with the international expansion of the group's brands. After Nolinski in Venice (June 2023), Brach Madrid (2024) and Brach Rome (2026) will join the collection.

EVOK PRESS COORDINATION

EMMA KALADJIAN DE AZEVEDO

ekaladjian@evokcollection.com

PRESS CONTACT

FRANCE

BÉATRICE KORB KAPLAN

beatrice.korb@agenceproches.com

UNITED KINGDOM

NICOLA FRANKLIN

nicola@bacchus.agency

USA

CARA CHAPMAN

cara@bacchus.agency

MIDDLE EAST

DANIA SAWEDG

dania@hfaconsultancy.com

ITALY

JASMINE LE VAN KIM

jasmine@levankim.it

SPAIN

CARLOTA LARIO AGUADO

carlota@brandscomm.com



EVOK

17 AVENUE DE L'OPÉRA
PARIS 1^{er}

T. +33 (0)1 58 12 03 03

CONTACT@EVOKCOLLECTION.COM

EVOKCOLLECTION.COM