



### Workshop on Statistical Data Dissemination and Communication

25-27 June 2018, Cork, Ireland

28 May 2018

### **Information Notice No. 3**

#### I. SPECIAL EVENT

1. On Tuesday, 26 June, the Steering Committee will organize a special event where participants will have the opportunity to take part in a collaborative, hands-on activity. Participants will be assigned to small groups and each group will develop tangible outputs in the area of communication of statistics. The groups and the task will be announced at the beginning of the event. Participants are not required to prepare for the event in advance other than to bring with them innovative ideas and a playful perspective.

#### II. SOCIAL EVENTS

2. During the workshop a number of social events will be organized:

#### (i) Sunday 24 June at 8pm - Ice-breaker drinks at the Old Town Whiskey Bar at the Bodega

Come and join the Steering Committee members and other colleagues for drinks at the Old Town Whiskey Bar at the Bodega, located at 44-45 Cornmarket Street (<u>http://oldtownwhiskeybar.com/</u>). Please refer to Annex I of this note for the location on a map.

<u>Please register for the event by 8 June</u> by filling in your name (first name, last name) in the Doodle Poll: <u>https://doodle.com/poll/kcq2e2sbya6nufq6</u>

#### (ii) Monday 25 June at 8pm - Cork city walking tour

On Monday you will have the opportunity to take part in a guided tour and see the best sights in Cork. Pick up will be at the conference venue, Clayton Hotel, Lapps Quay, at 8 pm.

If you wish to join, **please register for the event by 8 June** by filling in your name (first name, last name) in the Doodle Poll: <u>https://doodle.com/poll/rwvssucptn55ic5x</u>

#### (iii) Tuesday 26 June at 7pm - Subscription dinner at Isaac's

We would like to invite you to a subscription dinner on Tuesday at Isaac's, located at 48 MacCurtain Street (<u>http://isaacsrestaurant.ie/</u>). Please refer to Annex I of this note for the location on a map. You may choose a starter, main dish, and dessert from the menu at the price of 35 EUR (see Annex II for a sample menu). Drinks are not included in the price. Payment will be directly at the restaurant.

<u>Please register for the dinner by 8 June</u> by filling in your name (first name, last name) in the Doodle Poll: <u>https://doodle.com/poll/bq5yiyvnntax9f2g</u>

#### III. FURTHER INFORMATION

3. For further information, please contact:

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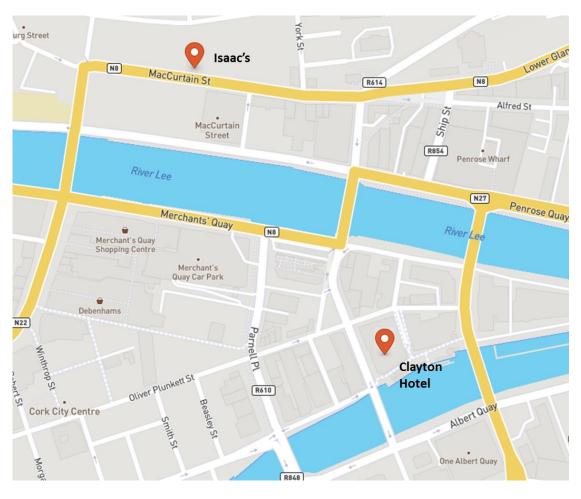
Tel: +41 22 917 4136 email: <u>therese.lalor@unece.org</u>

#### **ANNEX I: Maps**



#### Ice-breaker drinks at the Old Town Whiskey Bar at the Bodega, 44-45 Cornmarket Street

### Subscription dinner at Isaac's, 48 MacCurtain Street





## **Starter**

Moroccan lentil soup Seafood chowder with garlic croutons Crispy fried brie with tomato & chili jam & mixed salad Warm salad with Clonakilty black pudding with crispy bacon, glazed apples & wholegrain mustard sauce Warm Chicken salad with crozier blue cheese, bacon & rustic potatoes Pan fried crab crumble with mixed leaves & toasted sourdough

# Main course

Pan fried medallions of monkfish with sautéed potatoes, chorizo and spinach Penne with Toonsbridge chorizo, tomatoes, basil & Ardsallagh goat's cheese Selection of vegetarian Indian curries (Dahl Makani, Chana Masala) with basmati rice Isaacs's fish & potato cakes with tossed green salad and tartare sauce Grilled breast of chicken with peppernata and parmesan herb crust Pan fried king prawns with provancale sauce chilli coriander & basmati rice Crispy Duck confit with caramelized shallots & chive champ Grilled 10oz sirloin steak with rustic potatoes & béarnaise sauce Lamb curry with a poppadum, basmati rice and side dishes

## <u>Desserts</u>

Sticky toffee pudding with butterscotch sauce cream Chocolate St. Emillion with rum soaked macaroon & cream Apple & black berry crumble with fresh cream Bread & butter pudding with cream Carmel ice cream with butterscotch sauce and bananas

Set Dinner menu – 35€