

**FOR IMMEDIATE RELEASE:**

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## **BAR & RESTAURANT EXPO 2022 OFFERS EDUCATION WORKSHOPS AND UNIQUE BEHIND THE SCENES EXPERIENCES**

**LAS VEGAS** – [Bar & Restaurant Expo](#), formerly known as Nightclub & Bar Show, is returning to the Las Vegas Convention Center March 21-23 with interactive and in-depth education sessions, workshops and unique behind the scenes experiences.

The Bar & Restaurant Expo education program offers seven new **education workshops** which include:

1. Hospitality #MeToo: Three Ways to Build a Culture of Safety and Respect with Zack Sanders and Amie Ward, Safe Bars Trainers
2. Revenue Builders: Three Ways to Improve Market Share and your Bottom Line: Brunch, No/Low Proof Spirits & Virtual Kitchens led by Tim Angelillo, Sourced Craft Cocktails
3. How to Define, Re-define, and Create a Concept with Michael Tipps, Invictus Hospitality
4. Communication: Powered by Connection
5. Spotlight Your Business: Social Media Marketing presented by Todd Collins, Beamed Media
6. Live Menu Read with Chef Brian Duffy of Duffified Experience Group
7. The Technology You Need Today: Restaurant Marketing Tech, Delivery vs. Pickup, and The “Amazon” of Restaurants moderated by “Rev” Ciancio, Owner, Branded Strategic Hospitality

Additional information on the workshops can be found [here](#).

Attendees can add a behind the scenes experience at SAHARA Las Vegas featuring a **Mixology Training Class** or **Back of House Tour** to any Bar & Restaurant Expo pass.

- Monday, March 21 at 10 a.m. – 1 p.m. or 2 p.m. – 5 p.m.: Mixology Class at Azilo Lounge: Beyond Tequila! led by legendary Mixologist Tony Abou-Ganim
- Monday, March 21 at 2 p.m. – 3 p.m. or 3 p.m. – 4 p.m.: Back House Culinary Tour at Bazaar Meat by José Andrés the James Beard award-winning chef’s wild and wonderful celebration of the carnivorous.

Learn more and register today at [www.barandrestaurantexpo.com](http://www.barandrestaurantexpo.com). Already registered for Bar & Restaurant Expo? Simply, add a Back of House Tour or Mixology Class [here](#).

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**About Bar & Restaurant Expo**

Bar & Restaurant Expo, formerly known as Nightclub & Bar Show, has continued to evolve to mirror the fast-paced, trend-setting nature of the hospitality industry. The event has been providing the specific tools that bar and restaurant owners, operators, and managers need to grow their businesses, compete, and succeed in this hyper-competitive and dynamic industry. The Bar & Restaurant Group is a division of the Questex Hospitality Group which also produces Vibe Conference, World Tea Conference & Expo, and daily content on [barandrestaurant.com](http://barandrestaurant.com).

#### **About Questex**

**Questex helps people live better and longer.** Questex brings people together in the markets that help people **live better**: travel, hospitality and wellness; the industries that help people **live longer**: life science and healthcare; and the technologies that enable and fuel these **new experiences**. We live in **the experience economy** – connecting our ecosystem through live events, surrounded by data insights and digital communities. We deliver experience and real results. **It happens here.**

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