



Simply Scandinavian – what is it?

Dear Mr./Ms. Hotelier,

Since 1988 we have been active with our programme "Simply Scandinavian" (www.scandinavianweek.com)

During 2021, due to Covid-19 restrictions, we have been limited to working in Sweden.

"Simply Scandinavian" has always proved to be a great success for all the hotels and greatly appreciated by the audiences attending.

For example, in Kuala Lumpur, Bangkok and Tokyo we introduced the Swedish Michelin-starred chef Sayan Isaksson, who is recognised as one of the 50 best chefs in the world. Sayan was the Executive Chef for the Nobel Prize Banquets in 2015 and 2016. The appointments in the hotels were made by Diners Credit Cards and met with such great success that Sayan was invited back to Tokyo for an extra week during the autumn 2020.

If this is something you think your hotel would be interested in, please let me know and we can propose something for you Hotel.

1. Locations

Over the last 35 years Hans Wetterberg has organised these musical and gastronomic celebrations in many countries throughout the world.

The cities below have hosted "Swedish, Danish, Norwegian, Finnish or Scandinavian Weeks" and other events linked to this concept:

- Tokyo, Japan
- Kuala Lumpur, Malaysia
- Jakarta, Indonesia
- Beijing, China
- Bangkok; Thailand
- Manila; Philippines
- Singapore
- Kuwait City; Kuwait
- Manama, Bahrain
- Prague, Czech Republic
- Ankara, Turkey
- Warsaw, Poland
- Casablanca, Morocco,
- Stockholm, Sweden
- Copenhagen, Denmark
- Vancouver & Calgary, Canada
- Abu Dhabi, UAE
- Helsinki, Finland
- Sydney, Australia

In many cities these events are now taking place annually.

Keep cookin', singin' and swingin'

Phone: +46 73 552 44 11; www.scandinavianweek.com

Hans Wetterberg; Founder of "Simply Scandinavian"; Est. 1988

2. Events list

Some of the latest events are listed below. Complete list can be found at:

http://www.scandinavianweek.com/1/?page_id=55

- **11 – 18 May 2019**
“Simply Scandinavian” with Chef Sayan Isaksson at Sheraton Grande hotel, Tokyo Bay
- **4 – 11 November 2018**
“Simply Scandinavian” with Chef Sayan Isaksson at St. Regis hotel, Bangkok
- **14 – 21 April 2018**
“Simply Scandinavian” 30 years celebration at Mandarin Oriental Hotel, Kuala Lumpur

3. Currency convertor table

	Currency		SEK	BGN	EUR	USD
Thai Baht	THB	100	26	5	2.5	3
Japan Yen	JPY	100	8	1.6	0.8	0.9
Malaysian ringgit	MYR	100	200	40	20	0.24

4. Sample menu prices

- **Mandarin Grill – (MYR)**

3 COURSES lunch (fingerfood or starter, main course, dessert)	198 MYR	40 EUR
4 COURSES lunch (fingerfood, starter, main course, dessert)	218 MYR	45 EUR
5 COURSES lunch (2 fingerfoods, starter, main course, dessert)	238 MYR	50 EUR
5 COURSES Dinner	368 MYR	74 EUR
6 COURSES Dinner	468 MYR	94 EUR
Bottle of wine	300 - 400 MYR	60 - 80 EUR

- **St:Regis – Bangkok – (THB)**

3 COURSE set Lunch	2 800 THB	70 EUR
Pairing wine to the above	1 800 THB	45 EUR
8 COURSE set Dinner	3 900 THB	98 EUR
Pairing wine to the above	2 800 THB	70 EUR

- **Sheraton Tokyo – (JPY)**

Lunch weekday	3 600 JPY	28 EUR
Lunch Saturday, Sunday, Holiday	4 200 JPY	34 EUR
Dinner weekday	5 400 JPY	44 EUR
Dinner Saturday, Sunday, Holiday	6 000	48 EUR

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5. Sample menus from earlier events




**MICHELIN STARRED DINING AT THE MANDARIN GRILL,
GUEST CHEF SAYAN ISAKSSON 14 TO 21 APRIL 2018**

LUNCH MENU	A LA CARTE
<p>FINGER FOODS <i>Please choose your finger food or starter</i></p> <p>KING CRAB "TACO", SMOKY APPLE SLAW</p> <p>FERMENTED POTATOES, SALMON CAVIAR, SOUR CREAM</p> <p>MARbled AND SMOKED QUAIL EGGS, LOVAGE AND BLACK GARLIC</p> <hr/> <p>STARTERS</p> <p>COLD AIR CURED SMOKED HAMACHI, DAIKON AND HORSERADISH</p> <p>CHILLED POTATO AND LEEK SOUP, POACHED EGG AND GARDEN HERBS</p> <p>PORRIDGE OF MUSHROOMS AND PRESERVED BUTTER</p> <hr/> <p>MAINS <i>Please choose your main course</i></p> <p>SEARED SCALLOPS, BROWNED CAULIFLOWER</p> <p>MONKFISH KUSHIYAKI, BUTTERMILK AND DILL</p> <p>AGED SIRLOIN IN CHLOROPHYLL</p> <hr/> <p>DESSERTS <i>Please choose your dessert</i></p> <p>SUNCHOKE PANCAKE, DRIED AND FROZEN MILK</p> <p>"POMMES DE TERRES", APPLES AND POTATOES</p> <p>COFFEE OR TEA</p>	<p>LOUNGE ON THE PARK SELECTION</p> <p>FERMENTED POTATOES, SALMON- CAVIAR, CULTURED CREAM 68</p> <p>KING CRAB "TACO", SMOKY APPLE SLAW 68</p> <p>"OYSTER SHELL", TARTAR OF AGED BEEF, WASABI 68</p> <p>MARbled AND SMOKED QUAIL EGGS, LOVAGE AND BLACK GARLIC 68</p> <p>CHILLED POTATO AND LEEK SOUP, DAIKON AND HORSERADISH 98</p> <p>COLD AIR CURED SMOKED HAMACHI, DAIKON AND HORSERADISH 128</p> <p>SEARED SCALLOPS, BROWNED CAULIFLOWER 228</p>
<p>3 COURSES (<i>fingerfood or starter, main course, dessert</i>) 198</p> <p>4 COURSES (<i>fingerfood, starter, main course, dessert</i>) 218</p> <p>5 COURSES (<i>2 fingerfoods, starter, main course, dessert</i>) 238</p>	

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MICHELIN STARRED DINING AT THE MANDARIN GRILL,
GUEST CHEF SAYAN ISAKSSON 14 TO 21 APRIL 2018

DINNER TASTING MENU
(FIVE COURSES)

AMUSE BOUCHE

STRAW SMOKED QUAIL EGG
FERMENTED POTATO DOUGHNUT
ORGANIC WASTE BROTH, HERB CRACKER

AIR CURED HAMACHI,
DAIKON AND HORSERADISH

PORRIDGE OF MUSHROOMS
AND PRESERVED BUTTER

BLACK GARLIC LOBSTER
"KUSHIYAKI"
YUBA AND LIQUID CORN

AGED SIRLOIN IN CHLOROPHYLL

"POMMES DE TERRES"
APPLES & POTATOES

Coffee or Tea

368.

SOMMELIER SELECTION

BY SOMMELIER MICHAEL LEITNER
FROM LUEN HENG F&B SDN BHD

SPARKLING

	GLS	BTL
<i>Anna De Codorniu, Blanc de Blanc DO, Spain</i>	88	408

WHITE

<i>Fiano, Masseria Altemura IGT, Italy</i>	58	288
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<i>Vermentino, Rocca di Montemassi, Calasole DOC, Italy</i>	58	288
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<i>Chablis "Le Grand Pre", Pierre Andre, France</i>	68	328
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RED

<i>Birillo, Principe Corsini, Toscana Rosso IGT, Italy</i>	68	328
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<i>Rosso Di Montalcino, San Felice-</i>	68	358
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"Campogiovanni" DOC, Italy

<i>Shiraz, Wynns Black Label, Australia</i>	78	368
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DINNER TASTING MENU
(SEVEN COURSES)

AMUSE BOUCHE

STRAW SMOKED QUAIL EGG
FERMENTED POTATO DOUGHNUT
ORGANIC WASTE BROTH, KALE

"OYSTER PEARL"
PRESERVED ELDERBERRIES,
OSCIETRE CAVIAR

AIR CURED HAMACHI,
DAIKON AND HORSERADISH

PORRIDGE OF MUSHROOMS
AND PRESERVED BUTTER

ONIONS IN SEAWEED CRUST,
EGG YOLK & FIRED UP LOVAGE

BLACK GARLIC LOBSTER
"KUSHIYAKI"
YUBA AND LIQUID CORN

AGED SIRLOIN IN CHLOROPHYLL

"POMMES DE TERRES"
APPLES & POTATOES

Coffee or Tea

468.

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ST REGIS
BANGKOK

Swedish Michelin wizard Sayan is coming home

November 4 - 11, 2018 at Jojo, VIU and The St. Regis Bar & The Lounge

A household name in his native Sweden, Thai-born Chef Sayan Isaksson returns to his birthplace to present the best of Scandinavian culinary creativity in a series of homecoming experiences hosted by The St. Regis Bangkok.

- November 4 & 11, from 12:30 PM - 3:30 PM at VIU
Signature Sunday Brunch with Scandinavian twist: THB 3,200++
- November 5 - 10 from 12:00 PM for lunch & 6:30 PM for dinner at Jojo
3-Course Set Lunch: THB 2,800++ (plus THB 1,800++ wine pairing)
8-Course Set Dinner: THB 3,900++ (plus THB 2,800++ wine pairing)
- November 1 - 30, from 2:30 PM - 5:00 PM at The St. Regis Bar & The Lounge
Scandinavian inspired Afternoon Tea: THB 1,800++ per set for two

Diners can expect a showcase of the same modern international cuisine rooted in bold originality and precision that has become synonymous with Chef Sayan's Michelin-starred Esperanto and Imouto restaurants.

For more information, please call 66 2207 7777
or contact fb.bangkok@stregis.com



Simply Scandinavian
24-29 NOVEMBER, 1-6 DECEMBER 2018

Shangri-La hotel BANGKOK FOREX THAI MANDARIN ORIENTAL KUALA LUMPUR

Simply Scandinavian
BIBA'S CAFE 6-10 DECEMBER 2003

The successful Simply Scandinavian promotion returns this year as a contingent of Nordic chefs led by Lars Kylesbech, owner and chef of *Knude Dyb* Restaurant in Esbjerg, Denmark, presents a tantalizing smorgasbord of appealing appetizers, enticing entrees and delicious desserts at Biba's Cafe.

With no less than 13 starters to choose from, Simply Scandinavian offers a unique introduction to Scandinavian buffets.

Try the roast turkey with apples and chestnuts; *Joulutort*, a Christmas tart from Finland; or the rice pudding with cinnamon, sugar and butter lumps.

To complement your Scandinavian experience, Mr Ulf Johansson Werre, Europe's widely known and respected jazz musician, will set your toes tapping in time to his interpretations of Dixieland, Swing, Blues, New Orleans, Jump and Jive tunes.

novozymes Carlsberg Malaysia Thai Air NOKIA CONNECTIVE PARTNER

MASRAFI The Malaysian-Malay Business Association MANDARIN UNITED PLANTATIONS BERHAD FOREX Arlo

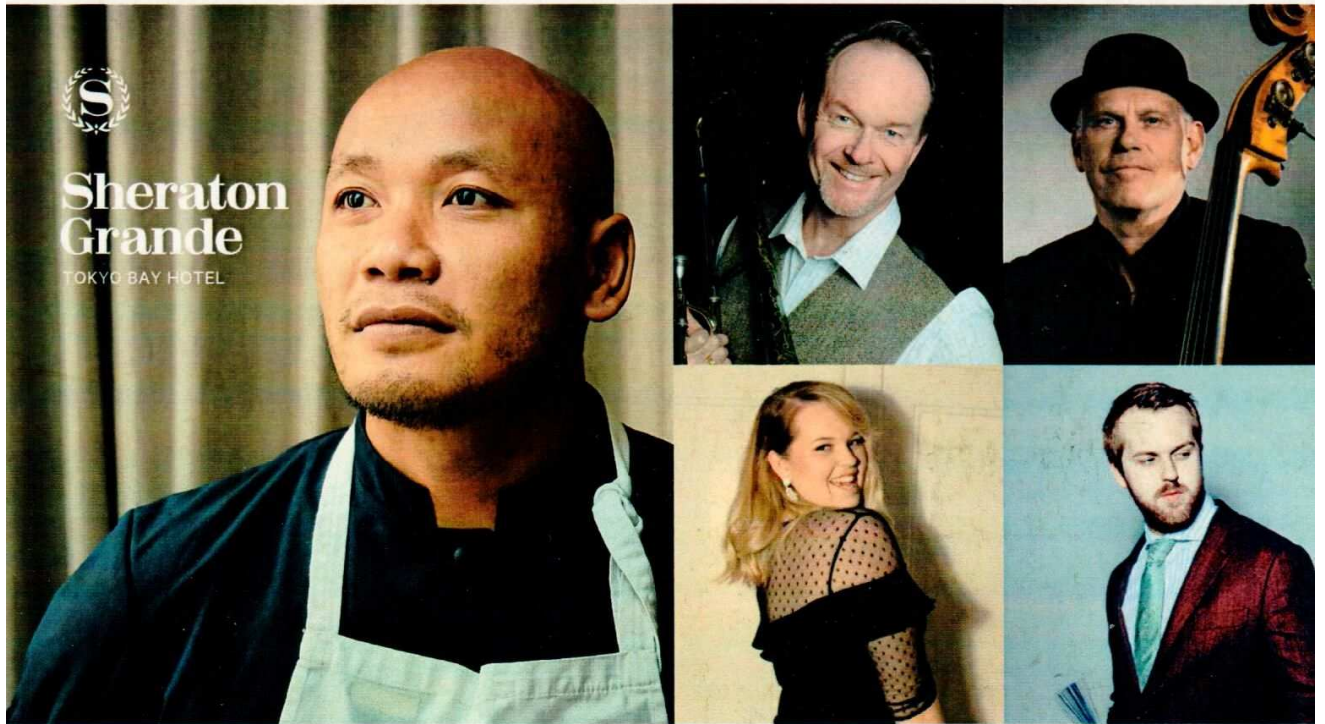
Open daily 6:00am to 12:00 midnight
Lunch buffet 11:30am to 2:30pm
Dinner buffet 6:30pm to 10:00pm
For dining reservations, please call (603) 2179 8881

cafe MANDARIN ORIENTAL KUALA LUMPUR

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Sheraton Grande Tokyo Bay Hotel Special Event

“Simply Scandinavian Festival”

with Michelin Star Chef John Sayan Isaksson and Ulf Johansson Werre Jazz Quartet

ミシュランスターシェフの John Sayan Isaksson と Ulf Johansson Werre ジャズカルテットが、シェラトン・グランデ・トーキョーベイ・ホテルにやってくる!!
来日記念スペシャルイベント「シンプルスキャンジナビアンフェスティバル」を開催。
期間限定でミシュランシェフ考案のお料理を、レストランやイベントでお楽しみいただけます。

シンプル スキャンジナビアンブッフェ
Simply Scandinavian Buffet

5/11 [Sat.] > 5/18 [Sat.] May 11 - 18

ランチ LUNCH
11:30 AM - 2:30 PM (平日 / Weekday)
11:30 AM - 3:00 PM (土日祝 / on Sat./Sun./holidays)
ディナー DINNER
5:00 PM - 11:00 PM (ラストオーダー / Last Order 10:30 PM)

ランチ Lunch
平日 ¥3,600 / Weekday
土日祝 ¥4,200 / on Sat./Sun./holidays
ディナー DINNER
平日 ¥5,400 / Weekday
土日祝 ¥6,000 / on Sat./Sun./holidays

メニューは日替わりでご提供!
Contents of Menu Change Everyday!
人気のローストビーフや石窯焼きピッツァ、パスタなど
レギュラーメニューも豊富に揃っています!
We also offer other signature dishes as:
delicious Roast Beef, Bread Stone Ovens Pizza, Pasta, and more!!

ブッフェ・ダイニング
グランカフェ <1F>
Buffet Dining Grand Café

ご予約はお電話またはご予約サイトで
TEL.047-355-5555

www.sheratontokyobay.co.jp/restaurant/grandcafe/



ご予約はこちら

ミシュランスターシェフによる
スペシャルディナーコース (5品)
5 Course Michelin Star Chef Degustation Menu

5/11 [Sat.] > 5/18 [Sat.] May 11 - 18

ディナー Dinner 5:30 PM - 10:00 PM
1名 ¥8,800 1名 wine付 ¥10,000

舞浜 鉄板焼レストラン
舞浜Teppanyaki+ <2F>
MAIHAMA Teppanyaki Restaurant Maihama Teppanyaki+

ご予約はお電話で
TEL.047-355-5555

ミシュランスターシェフによる期間限定
レディーズランチ (4品)
Ladies Lunch Set 4 course Degustation Menu

By Michelin Star Chef

5/13 [Mon.] > 5/17 [Fri.] May 13 - 17
1名 ¥2,900

ブッフェ・ダイニング
グランカフェ <1F>
Buffet Dining Grand Café

ご予約はお電話で
TEL.047-355-5555

サンセットカクテルコンサート・
ウルフヨハンソンワールカルテット
Sun Set Cocktail Concert
with Ulf Johansson Werre Quartet

5/12 [Sun.] May 12

カクテルメニュー Cocktail Menu
5:00 PM - 7:00 PM
1名 ¥6,000

クリスタルチャペル
Crystal Chapel <新館2F>

ご予約はお電話で
TEL.0120-30-5556

ミシュランスターシェフのガラディナー・
ウルフヨハンソンワールカルテット
Gala dinner with
Michelin Chef Sayan Isaksson and
Ulf Johansson Werre Quartet.

5/18 [Sat.] May 18

ディナー Dinner 6:00 PM -
1名 ¥10,000 Dinner + Drinks

宴会場「THE CLUB Fuji」<1F>

ご予約はお電話で
TEL.0120-30-5556

【お問合せ】シェラトン・グランデ・トーキョーベイ・ホテル/営業マーケティング部

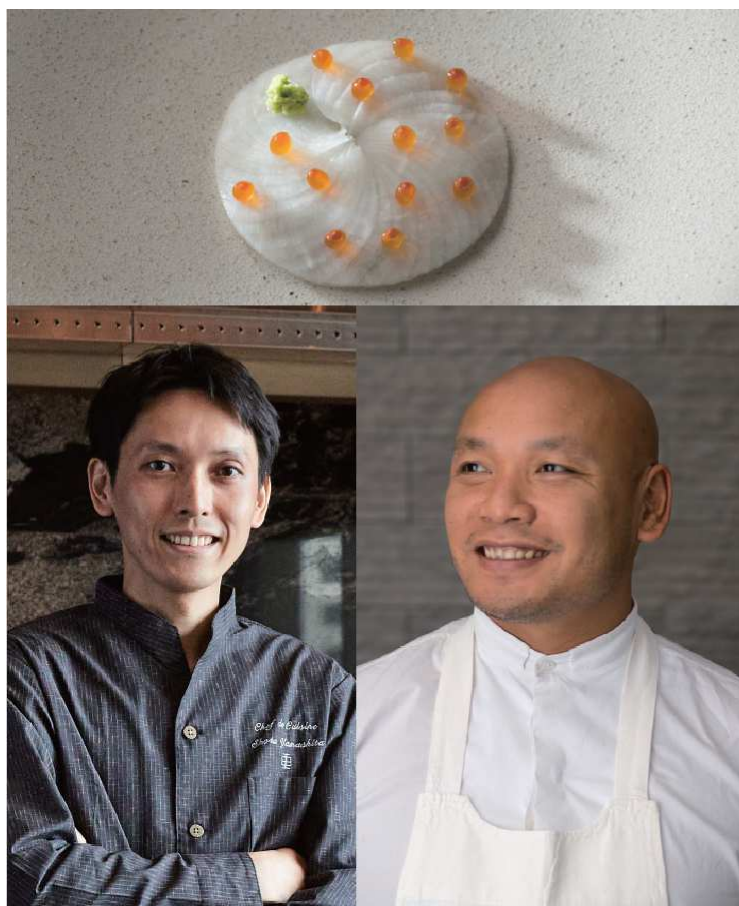
【Contact】Sales & Marketing Dept. / Sheraton Grande Tokyo Bay Hotel

〒279-0031 千葉県浦安市舞浜1-9 TEL. 0120 30 5556 (平日 9:00 AM ~ 5:30 PM) FAX. 047 355 5588 E-Mail bqt.sgtb@sheraton.com
www.sheratontokyobay.co.jp

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THE WESTIN
YOKOHAMA



IRON BAY

Michelin Starred Chef Collaboration Event Simply Scandinavian

Iron Bay will be celebrating the 1st Year Anniversary collaboration event with the acclaimed Michelin starred Chef John Sayan Isaksson and Iron Bay Chef Yamashita Shota. Indulge in a truly unforgettable culinary experience with their exclusive Special Courses.

Weekend Lunch

Date : 6/10 (Sat) · 11 (Sun) · 16 (Fri) ~ 18 (Sun)

Time : 12:00 ~ 15:00 (L.O.14:30)

Price : ¥ 5,000 (3 Course) / ¥ 7,000 (4 Course)

Dinner

Date : 6/9 (Fri) ~ 6/18 (Sun) ※Close : 6/12 (Mon)

Time : 17:30 ~ 22:00 (L.O. 21:30)

Price : ¥ 15,000 (5 Course) / ¥ 18,000 (6 Course)

GUS DAHLBERG Quartet, a top Swedish jazz band,
will play live music at lunch and dinner. ※Except 6/9 (Fri) · 16 (Fri) · 18 (Sun)

Cooking Demonstration

Date : 6/11 (Sat) · 17 (Sat) · 18 (Sun)

Time : 12:00 ~ 14:00

Price : ¥ 8,000

※ A maximum of 10 seats per day

Reservation



www.tablecheck.com/en/shops/westin-yokohama-iron-bay/reserve
Email : restaurants.yokohama@westin.com
Tel : 045-577-0870 (10:00~19:00)

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Scandinavian week in Bahrain

ERICSSON



شركة الوكالات المالية المحدودة
International Agencies Co. Ltd.



Barwil

BANG & OLUFSEN



ABB
ABB ELEKTRİK SANAYİ A.Ş.

Kinnary's

COWI كوي
ALMOAYED ألوأييد
GULF الخليج



The Diplomat Radisson SAS Hotel has the pleasure to announce that we will be holding a gastronomic festival of Scandinavian food from the 29th October to the 3rd of November in the Al Warah Coffee Shop.

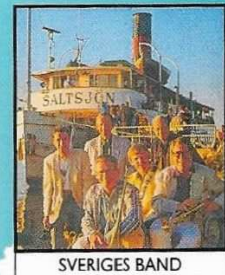
Norwegian Chef Kirsti Tingulstad will be joining Executive Chef Christopher Peach to create the authentic taste of Scandinavia. For the entire festival, Scandinavian delights will be available both partially at lunch from 12:00 noon to 3:00 pm with our International buffet and a full on out Scandinavian buffet at dinner time from 6:30 pm to 11:00 pm in our Al Warah Coffee Shop.

The evening starts at 7:00 pm with nightly performances from the Swedish Sveriges Jazz Band and the Danish singer Susanne Kalvag.

Come down and join us, visit Scandinavia without leaving the island.

SVERIGES BAND

Sweden's top jazz band playing contemporary and mainstream jazz music. The musical pride of Stockholm brings forth their jazz music rendition to the halls of The Diplomat Radisson SAS in a weeklong Scandinavian feast of food and delights.



SVERIGES BAND

SUSANNE KALVAG

Be enthralled and get mesmerized with the soothing sounds of enchanting Danish nightingale, Susanne Kalvag. Catch her nightly performances at the Lobby lounge of The Diplomat Radisson SAS Hotel.



SUSANNE KALVAG

AL
WARAH
COFFEE SHOP

For more information, please call 525-255

THE DIPLOMAT
Radisson SAS

6. Some Stockholm based events

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LIKA SVÄNGIGT FÖR REKTOR, LEKTOR, ADJUNKT & ELEVER SOM FÖR ANDRA

NORRA REAL JAZZEN

30 OCTOBER 2022

JAZZ AT THE NORRA REAL SCHOOL STOCKHOLM

- CHAMPAGNEBAR AND TEA DANCE!



Photo of Jump4Joy © Stefan Andersson, Photo of Norra Real © P Lönnberg, Photo of Christina Gustafsson © Magnus Malmberg, Photo of Klas Lindquist © Sophie Wählby

Sunday 30 October 2022 14.00 - 18.00, 4 hours

Norra Real Jazzen No.3 at Norra Real Gymnasium, Roslagsgatan 1, Stockholm

Finally we have the opportunity to listen to **Klas Lindquist Nonett** (9) again. They played when Alice Babs sang at RIDDARJAZZEN soon after Klas received her award as the year's best composer at KMH (Royal College of Music, Stockholm). Now we get to hear them again. In addition to Klas we will also hear **Christina Gustafsson** who hasn't been with us for a while and is now teaching singing at Södra Latin Gymnasium, Stockholm. She will be singing with **Erling Ribbing Quartet**. **Anders Linder** with **LIRA** will also be performing. Anders made his musical jazz debut at Norra Real in his teens. Anders' band LIRA includes female saxophonist **Ingalill "Plingis" Högman**. On this occasion **Jump4Joy** will also be performing. This is the first time that **You will be entertained by 4 different bands!** You can buy tickets at SEK 500/each at www.scandinavianweek.com by following the instructions in detail. If You do this before 1 October 2022, you will get a SEK 100 discount and only pay SEK 400/each. To date we have already sold 8 tickets.

Medverkande:

- **Klas Lindquist Nonett** (9) Bandleader/Clarinet/Saxophone
- **Christina Gustafsson** Singer
- **Erling Ribbing Quartet** Bandleader/Clarinet/Saxophone
- **Anders Linder** Bandleader/Clarinet/Saxophone
- **LIRA** (6) Successors to Jumping Jacks
- **Ingalill "PLINGIS" Högman** Saxophone
- **Ulf Sandström** Bandleader/Singer/Pianist
- **Jump4Joy** Rock n' Rollband like Little Richard

- www.klaslindquist.com
- <http://christinagustafsson.com/>
- www.youtube.com/watch?v=3o2a28HxHq4
- www.anderslinder.com
- facebook.com/liramedanderslinder
- facebook.com/ingalillplingis.hogman
- www.jump4joy.se
- www.jump4joy.se



Burgess / M.C. : **Hans Wetterberg** www.scandinavianweek.com

For more info: +46 (0) 73 552 44 11

Producer: MBM Sdn. Bhd.



SHANGRI-LA

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SWINGING FOR NOBILITY, PRIESTS, BOURGEOISIE, FARMERS AND OTHERS

RIDDARJAZZEN

JAZZ AT THE HOUSE OF NOBILITY

5 FEBRUARY 2023

- CHAMPAGNEBAR AND TEA DANCE!



Photo of Ulf Johansson Werre © Ana Vera Burin Batarra, Photo of Ulf Sandström © Heelvort, Photo of Majken Christiansen © Lars Opstad, Photo of Jump4Joy © Stefan Andersson, Photo of Ulf Sandström © Heelvort

Sunday 5th of February 2023 2pm - 6pm, 4 hours

Riddarjazzen XXII at The House of Nobility, Old Town, Stockholm www.riddarhuset.se

Majken Christiansen the Danish/Norwegian actress and jazzsinger who You saw and heard at Norra Real in October 2021 has agreed to joining us at Riddarhuset accompanied by Medicine Honorary Doctor Ulf Johansson Werre Quartet. You will also be able to hear the singer, pianist och composer from Åland, Johanna Grüssner, who has recently been commissioned to conduct Stockholm's Symphony Orchestra when they perform on Åland. At RDJ XXIII Johanna will be accompanied by Erling Ribbing Quartet. In addition, You will be entertained twice by Jump4Joy at the venue entrance. As usual, the tickets cost 500 kronor and discounted if You purchase your ticket before the 1st of January 2023. Tickets are only sold via www.scandinavianweek.com

Participating:

- | | | |
|--------------------------|---|--|
| - Majken Christiansen | (Dk/N) Singer | www.majkenjazz.com |
| - Johanna Grüssner | (SF) Song/Piano | www.johannagrussner.com |
| - Ulf Johansson Werre | (S) Bandleader/Piano/Trombone | www.ulfjohanssonwerre.com |
| - Erling Ribbing Quartet | (S) Bandleader/Clarinet/Saxophone | www.discogs.com/artist/4127823-Erling-Ribbing |
| - Ulf Sandström | (S) Bandleader/Piano/Song | www.jump4joy.com |
| - Jump4Joy | (S) Rock n' Roll band like Little Richard | www.jump4joy.com |

Burgess / M.C. : **Hans Wetterberg** www.scandinavianweek.com

For more info: +46 (0) 73 552 44 11

Producer: MBM SB



Le MERIDIEN

SUVARNABHUMI, BANGKOK GOLF RESORT & SPA

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SWINGING FOR BISHOP, VICAR, PRIEST, DEACON AND OTHERS

KYRKOJAZZEN

28 OCTOBER 2023

JAZZ IN THE CHURCH

- CHAMPAGNE BAR AND TEA DANCE!



Photo of Jump4Joy © Sungyll Nah, Photo of Ulf Sandström © Heelwort, Photo of Erling Ribbing Quartet © Jano, Photo of Johanna Grüssner, Photo of Anna Sise © Marica Rosengard

Saturday 28th of Oktober 2023 2 - 6pm, 4 hours

Kyrkojazzen no.1 at Norrmalmskyrkan, Norrtullsgatan 39, Stockholm

www.norrmalmskyrkan.se

While Riddarhuset, which was built in the 17th century, is under renovation for the next 1.5 - 2 years we have found another building which can be used in a similar way to the venue that we are used to. There is the large Church Hall and a smaller Hall with plenty of space for dancing. There is also a kitchen where we will be serving champagne, wine och coffee with a snack. Jump4Joy will start in the lower Hall while guests arrive. This will be followed by the first performance in the large Church Hall upstairs. There will be inspiring jazz with Erling Ribbing Quartet and the very entertaining Deri Rowlands who is originally from Wales & Danish Susanne Kalvåg. Today we will enjoy them with the remaining musicians from Sveriges Jazzband. We will then hear more from Jump4Joy until 5pm. After this, we will all gather in the Church Hall to listen to music teacher Johanna Grüssner singing together with actress and jazz singer Anna Sise, accompanied by Medicine Honorary Doctor Ulf Johansson Werre and his trio.

Tickets are only sold via www.scandinavianweek.com

Performers:

- | | | | |
|-----------------------|------------|-------------------------------|--|
| - Anna Sise | (Gambia/S) | Singer | www.annasise.com |
| - Johanna Grüssner | (SF/S) | Singer | www.johannagrussner.com |
| - Susanne Kalvåg | (DK) | Singer | www.susannekalvåg.dk |
| - Deri Rowlands | (UK/S) | Singer | YouTube |
| - Erling Ribbing | (S) | Bandleader/Clarinet/Saxophone | YouTube |
| - Ulf Johansson Werre | (S) | Bandleader/Piano/Trombone | www.ulfjohanssonwerre.com |
| - Ulf Sandström | (S) | Bandleader/Piano/Song | www.jump4joy.se |



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