

**14-16 March, 2012**

Dear Colleagues and friends

We will be seeing you next week and are looking very much forward to welcoming you to Copenhagen.

The workshop will be held at:

Copenhagen Business School

Kilevej 14B, 2000 Frederiksberg. Jacob and Suzanne will be there to take care of your registration etc.

Presentations will take place in room K146

Coffee breaks and poster sessions will take place in room K 143

On Wednesday 14th March,  Janni Nielsen will be in the foyer of the Radisson Blue Hotel at 8 o`clock to walk with you from the Hotel to CBS, Kilen.

Also on Wednesday 14th at 18.30 there will be a small *Get Together* with drinks and snacks. This will take place in the IT building across from Kilen, Howitzvej 60, 6th floor.

Lunches will be served at Solbjerg Plads, The Balcony, and we will be there to walk with you.

All three buildings: Kilen, IT at Howitzvej and Solbjerg Plads are within walking distance from the Hotel. Solbjerg is 3 minutes away, Kilen and Howitzvej are 6 minutes away.

Weather forecast is good: 14th – 17th March. Daytime between 7-12 degrees, sun and clouds. Nighttime will be around 0 degrees.

Below, you will find the menu and the lunch buffet, which also include vegetarian food.

Wednesday 14th

08:00 Still water

08:00 Coffee, tea, croissant, pastries and fruit

10:30 Refill coffee, tea

12:00 Lunch buffet:

* Salmon mousse served on picked lettuce with dill dressing and spicy

pancakes

* Roasted fillet of beef cooked with peppers and garlic, served on a

sauté of zucchini, eggplant and red onions

* Baked peppers with red onions, tofu and herbs
* Small potatoes baked with olives and garlic
* Green salad with tomato, red onion, olives, cucumber and feta
* Homemade bread with butter
* Taleggio served with rosemary-honey marinated pear
* Sodas and sparkling water

13:00 Still water

15:00 Coffee, tea, still water, fruit, mini cakes

Thursday 15th March

08:00 Still water

08:00 Coffee, tea, croissant, pastries and fruit

10:30 Refill coffee, tea

12:00 Lunch buffet:

* Smoked potatoes with lumpfish roe and onion cream
* Roast lemon chicken served on grilled carrots tossed with parsley pesto
* Green rice salad
* Bulgur salad with spring onions, tomatoes and peppers
* Homemade bread with butter
* Brie De Meaux served with red grapes
* Sodas and sparkling water

13:00 Still water

15:00 Coffee, tea, still water, strawberry pies

Friday 16 th March

08:00 Still water

08:00 Coffee, tea, croissant, pastries and fruit

10:30 Refill coffee, tea

12:00 Lunch buffet:

* Vitello tonato
* Fried lamb and vegetables cooked with spices served with humus
* Mini quiche with spinach
* Tomato salad with feta and pesto
* Pasta with olive tapenade
* Homemade bread with butter
* Dark chocolate cake with white topping and berry compote
* Sodas and sparkling water

13:00 Still water

15:00 Coffee, tea, still water, fruit, mini cakes

Kindest Janni and Leif