

# TASTE HAMPAGNE AUSTRALIA 2020

# EXHIBITOR PACK

Taste Champagne is the highlight event of the year for the Australian wine trade. - David Stevens-Castro, Crowne Plaza Surfers Paradise



The calibre of wine trade that Taste Champagne now attracts is insane! It's become a significant industry networking opportunity. - Amanda Yallop, Group Wine Director, Fink Group

# TASTE CHAMPAGNE THE BIGGEST GLOBAL CHAMPAGNE SHOWCASE

### Welcome to Taste Champagne Australia 2020

Now in its seventh year and three countries, Taste Champagne is the biggest global champagne showcase of the year. It's our great pleasure to invite you to partner with us to showcase your cuvées in Sydney, Melbourne, Brisbane, Adelaide and Perth in 2020.

We are delighted to return to Adelaide for the second time, and very excited to announce a brand new and spectacular venue in Brisbane.

We commend all the details to you in this Exhibitor Pack and we welcome you to contact us with any queries.

We look forward to partnering with you in 2020 in what is now the biggest global champagne showcase!

Jynon Stelyn V0X

Tyson Stelzer, Jody Rolfe & Craig McDonald.

This event brings together the most passionate and influential people in the champagne industry here in Australia and beyond. The best event of the year! - Ally Casey, The Champagne List

### TASTE CHAMPAGNE AUSTRALIA 2020

SYDNEY Monday 3 August 2020 Four Seasons

BRISBANE Monday 17 August 2020 Mercedes Autohaus Rooftop

PERTH Monday 10 August 2020 Beaumonde on the Point

ADELAIDE Wednesday 12 August 2020 Festival Centre MELBOURNE Monday 24 August 2020 Plaza Ballroom

### Schedule for each day

From 11am	Agents bump in
Ipm – 5pm	Trade & Media Tasting
5pm – 6pm	Break (food provided)
	and set up for public session
6pm – 9pm	Public Tasting
9pm – I0pm	Agents bump out



## PRICING STRUCTURE

Taste Champagne welcomes all champagne négociant houses, growers and coopératives to showcase their cuvées.

We have created a pricing structure as fair and inclusive as possible, so as to facilitate accessibility to small and large agencies and houses.

We are pleased to announce further refinement to the pricing structure this year so as to incentivise participation through discounted rates to exhibit in Adelaide, Perth and Brisbane. We have kept the total cost to participate in all five cities exactly the same as 2019 and 2018.

As always, there are significant incentives to participate in both trade & media and public events and in all five cities.

Taste Champagne welcomes exhibiting agents to show as many cuvées as they desire from as many houses as they wish.

Taste Champagne rates are all inclusive and there are no hidden or additional expenses. See page 10 for a full list of inclusions.

The prices to exhibit at Taste Champagne 2020 cover venue and event costs, and are outlined as follows:

Trade, Media & Public Events	Sydney	Perth	Adelaide	Brisbane	Melbourne
All five cities	\$995	\$720	\$720	\$820	\$995
Any four cities	\$1,035	\$760	\$760	\$860	\$1,035
Any three cities	\$1,065	\$790	\$790	\$890	\$1,065
Any two cities	\$1,120	\$845	\$845	\$945	\$1,120
Any one city	\$1,195	\$920	\$920	\$1,020	\$1,195

#### Trade & Media Events only (no public events) Shared Boutique Table – Trade, Media & Public (Per half table and up to 4 cuvées)

Add \$500 per city Deduct \$320 per city

Add \$500 per city

Deduct \$320 per city

#### Examples (early bird rates)

All five cities – trade & media and public events – total exhibitor rate	\$4,250
All five cities – trade & media events only – total exhibitor rate	\$6,750
All five cities – shared boutique table – total exhibitor rate	\$2,650

#### Rates available 1 February 2020 through 16 April 2020 (Incl GST)

Trade, Media & Public Events	Sydney	Perth	Adelaide	Brisbane	Melbourne
All five cities	\$1,195	\$920	\$920	\$1,020	\$1,195
Any four cities	\$1,235	\$960	\$960	\$1,060	\$1,235
Any three cities	\$1,265	\$990	\$990	\$1,090	\$1,265
Any two cities	\$1,320	\$1,045	\$1,045	\$1,145	\$1,320
Any one city	\$1,395	\$1,120	\$1,120	\$1,220	\$1,395

### Trade & Media Events only (no public events)

Shared Boutique Table – Trade, Media & Public (Per half table and up to 4 cuvées)

Examples
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All five cities – trade & media and public events – total exhibitor rate	\$5,250
All five cities – trade & media events only – total exhibitor rate	\$7,750
All five cities – shared boutique table – total exhibitor rate	\$3,650

## TIMELINE

### Thursday 16 April 2020

Deadline for exhibiting agents to confirm the houses that they will showcase. Please complete the <u>Registration Form</u>.

#### Thursday 16 April 2020

Deadline for exhibiting agents to confirm the cuvées that they will pour and their contact details for publication in the trade and public directories in the tasting book. This detail can be submitted on the <u>Registration Form</u>.

### Monday 22 June 2020

Taste Champagne to advise expected numbers of guests and anticipated bottle requirements.

#### Thursday 25 June 2020

Deadline for exhibiting agents to confirm full names, company names and champagne house for all staff who will be manning their table.

COEDE



### DETAILS TO SUBMIT VIA REGISTRATION FORM

Please complete the Taste Champagne 2020 <u>Registration Form</u> to confirm your involvement, including these details:

### Cuvée Listing

Submit the full list of cuvées you will pour at Taste Champagne 2020.

If you require more time to confirm the final list, please leave this section blank on the <u>Registration Form</u>. Final confirmation of cuvées required by Thursday, 16 April 2020.

### Social media handles & House Logos

Please submit handles for Instagram, Facbook and Twitter for the house/s you are representing.

For 2019 exhibiting houses, click <u>here</u> to view what was published in the 2019 Tasting Book. Please provide any neccessary changes.

### TRADE AND CONSUMER DIRECTORIES

Please submit full contact details for these Directories in the Tasting Book.

You can view last year's Directory listing <u>here</u>.

### Further details to submit

Information to be emailed directly to Jody Rolfe jodyrolfe@winepress.com.au by the deadline dates indicated.

### Staff Attending and Manning the Event

Please send through a full list of names (first names and surnames) and company of your staff who will be manning your table or assisting in any capacity at Taste Champagne.

We'll ensure that their names are included on the list at the door. We will also print name tags for them and include them in catering for the meal during break time.

Please advise Jody of anyone in your team who will require a GF, Vegetarian or Vegan meal and we will do our best to ensure their dietary requirements are catered for.

Deadline: Thursday 25 June 2020



## Deliveries to the Venues

Each venue, with the exception of Melbourne, will be accepting wine stock and POSM pre-event.

See below the schedule of delivery windows for each city:

Sydney, Four Seasons	30 - 31 July 2020
Perth, Beaumonde on the Point	5 - 7 August 2020
Adelaide, Festival Centre	10 - 11 August 2020
Brisbane, Mercedes Autohaus	13 - 14 August 2020
Melbourne, direct to BlackEvents	18 - 21 August 2020

You will need to provide Jody with a box count to forward onto the venue/s for double checking. This will help ensure your stock has been received. Please email this to jodyrolfe@winepress.com.au prior to your delivery to the venue/s.

Please use and download the delivery template labels provided <u>here</u> when sending your boxes/items.

All leftover stock and items will need to be either taken with you after the event or will need to be packed, labelled thoroughly and collected the <u>next day</u>. Please note that venues are unable to hold stock for more than two days and may discard any uncollected items.

Wine stock and POSM can be brought in with you on the day – please let Jody know if this will be the case.

Applicable to Melbourne event only: any wine stock arriving on the event day, Monday 24 August, MUST be sent directly to Plaza Ballroom.

This event assists me in making more champagne flow through my bars and restaurants.

- Simon McCarthy, Owner, Clapham Junction Wine Bar

# What's Provided?

- Table (Standard trestle size)
- Tablecloth (white)
- Riedel Riesling Glasses
- Comprehensive printed tasting book featuring your logo, cuvées, social handles and contact details. View the 2019 tasting book <u>here</u>.
- Ice and tub to keep cuvées chilled throughout the day/evening (placed underneath your table)
- Ice will be provided for you to add to any display buckets that you bring.
- Antipodes sparkling and still water
- Spittoon on your table (larger ones positioned around the room)
- Name tags for all of your staff manning your table
- Sandwiches and rolls for agents staying on for the public event (served in the break, 5pm-6pm)

# What do I need to Bring?

- Display bucket/s for presenting and keeping bottles cold on your table
- Your own branding display materials and POS displays, as you desire, such as printed materials, banners, dummy bottles, etc
- Dummy bottles and gift boxes for our main room display (if possible please)

# Champagne Sales to the Public

We welcome you to sell direct to the public. You can of course take orders and process transactions on the night. However, since our event and venue are not licensed for wine sales, customers are not legally allowed to take wines away with them on the night. Please instead make arrangements to ship to them after the event.

The one event all year which I MUST attend. It's brilliant, and keeps getting better every year! - Stilly Merianos, Retail Area Manager, Red Bottle

# Trade & Media Invitation

Registrations are now open.

Trade and media can apply for registration at <u>https://tastechampagne.com.au/for-mediatrade/</u>

We will notify you when the Trade & Media Invitation is available for you to send out to your key trade & media contacts.

# PUBLIC INVITATION

Public tickets are on sale.

Public can purchase tickets at <a href="https://tastechampagne.com.au/about/for-consumers/">https://tastechampagne.com.au/about/for-consumers/</a>

2.1

We will notify you when the Public Invitation is available for you to send out to your public clientele and champagneloving friends and family.

We invite you to follow us on <u>Facebook</u>, <u>Twitter</u> and <u>Instagram</u>.

It's great to see so many cuvees I've never tasted or heard of before. I ordered as much as I could get my hands on within hours of the tasting, to ensure that I didn't miss out.

Balthornor

- Amanda Yallop, Quay Restaurant

### TRANSPORT INFORMATION TO VENUES

### ADELAIDE

#### Car Park

Wilson Car Parking

Access discounted rates at Wilson Adelaide

Central car park, 225 North Terrace.

Weekend days & week nights after 5pm: \$7.50 flat rate Mon-Friday enter before 5pm: \$14.50 flat rate

To access the discounted pricing parking must be pre-booked via the Wilson Parking <u>website</u>

Use the promo code AFCPARK

Booking fee applies

Book early! Discounted parking allocation is limited

Contact BASS with any queries on 131 246

Wilson Parking bookings are not available more than 3 months in advance.

### Public Transport

Tram (stop at Railway Station)

Free Bus Service - operates on a loop throughout the city & North Adelaide with stops on the corner of King William Road & North Terrace.

For more information visit <u>https://www.adelaidemetro.com.au/</u>

### Sydney

#### Car park

Four Seasons on-site, covered parking 1 hour \$29, 4 hours \$49, 4+ hours \$69

### Train

Circular Quay Station

### BRISBANE

#### Car park

Mercedes Autohaus - valet parking details TBC 194 Breakfast Creek Rd, Newstead QLD 4006

Street parking available - BCC paid parking

### Melbourne

#### Car Park

Wilson Parking, 172/192 Flinders Street wilsonparking.com.au

City Square Car Park, 202/208 Flinders Lane melbourne.vic.gov.au

#### Train

Flinders Street Station

#### Light Rail

Town Hall/Collins Street stop (intersection of Swanston & Collins St)

### Perth

#### Car Park

Ample onsite City of Perth car parking is available. \$4 per hour or \$12 after 6pm.

### Public Transport

Easy access by train, bus and ferry. Free bus #24 from St George's Terrace.

### Walking

Pedestrian link to the new Perth Stadium.

### Brilliantly well organised at all levels. - Ken Gargett

### WE'RE HERE TO HELP

### JODY ROLFE

Event Manager +61 419 710 886 Jodyrolfe@winepress.com.au

### **TYSON STELZER**

Event Host +61 402 821 230 Stelzer@winepress.com.au

### CRAIG MCDONALD

BlackEvents 200 Normanby Rd Southbank VIC 3006 Info@tastechampagne.com.au

### WWW.TASTECHAMPAGNE.EVENTS

