



EXHIBITOR INFORMATION - BRISBANE

EVENT DATE: Monday 4th August 2025

VENUE: Grand Ballroom, Hotel Grand Chancellor
23 Leichhardt Street (cnr Wickham Terrace)
Brisbane, QLD, 4000

ANTICIPATED GUEST NUMBERS:

Trade & Media Session 150
Public Session 160

ESTIMATE - STOCK REQUIREMENTS:

6-8 bottles per cuvée, across both trade and public events.

Use your discretion with tasting pours according to the anticipated guest numbers indicated.

SCHEDULE:

Set up from 11am
Trade and media tasting 1pm-4:30pm
Agents exhibiting only at Public session bump in from 4:30pm
Public tasting 6pm-9pm
Bump out 9-9:30pm

DELIVERY OF STOCK & POSM:

Delivery Address: HOTEL GRAND CHANCELLOR BRISBANE
Loading Dock
23 Leichhardt Street (cnr Wickham Terrace)
Brisbane, QLD, 4000
Delivery hours 6:00am-2:00pm Monday-Thursday 28-31 July
Phone: 07 3834 4854 Email: conference@hgcqld.com.au

Please ensure all items are clearly labeled and marked for Taste Champagne with our delivery label.

Delivery labels are [here](#).

To deliver stock on event day, follow the signs to Hotel Grand Chancellor's underground car park and deliver to the roller door on the left signed "Conference Department Loading Dock".

Delivery window: Monday 28th July to Thursday 31st July 2025

Delivery times: Monday to Thursday between 6:00am and 2:00pm

Delivery slips/quantities: Email [Tyson](#) the box quantities to help ensure all your stock has been received.

Note: wine stock and POSM can be brought in with you on the day – please let Tyson know if this will be the case.

STAFF ATTENDING/ MANNING EXHIBITOR TABLE - DEADLINE Friday 20 June 2025

- Send through a full list of names (first & last), company and phone number of your staff. This includes all staff who will be manning your table or assisting in any capacity at Taste Champagne Brisbane.
- Staff names are included on the list at the door, so they will not need to register online for a trade pass.
- Non-pouring staff who wish to attend can register for a trade pass [here](#).
- Name tags will be printed for all pouring agents.
- Please advise if anyone in your team will require a GF or vegetarian meal and we will do our best to accommodate.
- All staff manning/pouring will need to have a copy of their RSAs with them. In addition, the venue requires a copy of all pouring staff RSAs prior to the event.

RSAs - REQUIRED BY Friday 20 June 2025

- All exhibitors pouring MUST hold a current RSA and will need to have on them at the event.
- You can use an interstate RSA qualification in Queensland if you have a Statement of Attainment from the nationally accredited Provide Responsible Service of Alcohol course.
- Email directly to [Tyson](#) no later than 30 June 2025.

WHAT YOU NEED TO BRING IN WITH YOU ON THE DAY:

- Ice bucket/s for 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 as per previous years.

PROVIDED AT THE EVENTS:

- Table
- Tablecloth
- Riedel Riesling Glasses
- Tasting Booklet
- Ice and tub to keep cuvées chilled throughout the day/evening (under your table)
- Antipodes sparkling and still water
- Large spittoons positioned around the room
- Food for agents staying on for the consumer event (will be served in the break, 5pm-6pm)

CHAMPAGNE SALES TO THE PUBLIC

As you know, we welcome you to sell direct to the public. You can of course take orders and process transactions on the night. However, since our events and venues 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.

RETURN SHIPPING

Any items that need to be shipped out after the event are to be repacked with your shipping labels attached. Please arrange pick up by Thursday 7 August 2025.