



EXHIBITOR INFORMATION - SYDNEY

EVENT DATE: Monday 20th July 2026

VENUE: Lighthouse Gallery, Australian National Maritime Museum
2 Murray Street,
Darling Harbour,
Sydney NSW 2000

ANTICIPATED GUEST NUMBERS:

Trade & Media Session	350
Public Session	120

ESTIMATE - STOCK REQUIREMENTS:

8-10 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: Australian National Maritime Museum | Taste Champagne 20.07.26 (SRG delivery)
2 Murray Street,
Sydney NSW 2000

Delivery hours: 8:00am-5:00pm Thursday 16th July 2026

Phone: 0461 259 394 Email: alexandra@srghospitality.com.au

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

Please make your way to the boom gate. Ring the intercom and let security know that the delivery is for SRG. Loading dock access times: 8am - 5pm. If a forklift is required, it must be booked in advance and shared with SRG contact. Delivery labels are [here](#).

Deliver window: Thursday 16th July 2026 between 8:00am and 5:00pm

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

Note: wine stock and POS can be brought in with you on the day – please let [Sharron](#) know if this will be the case.

STAFF ATTENDING/ MANNING EXHIBITOR TABLE - DEADLINE Friday 26 June 2026

- 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 Sydney.
- 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.

RSAs

- All exhibitors pouring **MUST** hold a current RSA and will need to have on them at the event (digital is fine). Venue has advised RSA guards will be doing random spot checks on the day of the event.
- You can use an interstate RSA qualification in New South Wales if you have a Statement of Attainment from the nationally accredited Provide Responsible Service of Alcohol course.

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

Please take any items that you can with you at the conclusion of the event. Any items that need to be shipped out after the event are to be repacked with your shipping labels attached. Please arrange pick up between 8am and 10am on Tuesday 21 July 2026.