

TRADER OPPORTUNITIES

CHRISTCHURCH FOOD
FESTIVAL 2024

25th - 27th May

www.christchurchfoodfest.co.uk



CHRISTCHURCH FOOD FESTIVAL

Launched in 2000, the Christchurch Food Festival was run as a Community Interest Company (CIC) until 2019.

As well as hosting some amazing food and drink, the festival is a great open-air showcase of Christchurch, attracting vital tourism to the town and helping support the local economy.

Since our enforced break due to COVID, we have run 3 epic festivals, with over 60,000 visitors enjoying each event. With a new look and layout, new fun features, great chefs and entertainment, everyone had a blast and now we are looking forward to 2024

As a team, we all love Christchurch and are committed to build on what is already a fantastic event, bringing people together in a beautiful town on the South Coast to share great food and drink.



BACK TO OUR REGULAR WEEKEND

Are you looking for an opportunity to sell to a large, engaged audience? Look no further than our annual event taking place on the second bank holiday in May at Christchurch Quomps.

We bring together a diverse crowd of food and entertainment enthusiasts, showcasing the best local produce, street food and an array of entertainment. Our star-studded line-up includes renowned chefs James Golding and Dhruv Baker back again with a gaggle of their culinary friends, a live Sheep Show, a DJ set on the bandstand, and a fully programmed entertainment stage with local music, drama, and dance performances.

By taking part at our event, you'll have the chance to sell to a captive audience in a picturesque setting, and be associated with a highly successful and popular event. Don't miss out on this unique opportunity to sell and make lasting connections with our attendees.



CHEF DEMO THEATRE

including James, Dhruv and friends....

One of the highlights of the festival is the Chef Demonstration theatre and we welcome some top local and national chefs to share their culinary skills, and make your mouths water...this year we are delighted to again welcome James Golding & Dhruv Baker who loved the festival so much last year they are coming back with some of their chef friends to have some fun entertaining the crowds.



Richard Bertinet



Sam & Shauna



Brian Turner



Mark Hix



Ulrika Jonsson



Morgan McGlynn



Perry Wakeman



James Golding



Dhruv Baker



James Fowler



Colin Nash



Simon Hallam



Jesse Wells



Christian Ørner



Andrew Dickens

*Pictured - 2023 line-up

ENTERTAINMENT STAGE

Our festival offers a diverse line-up of entertainment that appeals to all ages and tastes, including top local bands, music acts, drama groups, dance groups, and choirs. A full programme of entertainment during the whole event ensures plenty of reasons for customers to spend time at the event and consequently maximise your opportunity to sell to them.



Highcliffe Charity Players
Play Times: Thursday 2nd June 11.00 and 13.15



Sound Of Soul
Play Time: Thursday 2nd June 11.45



Encore Theatre Productions
Play Times: Thursday 2nd June 12.30 and 14.00



The Mellor Sisters
Play Times: Thursday 2nd June 14.45 & 15.30



David Mein
Play Time: Thursday 2nd June 16.15



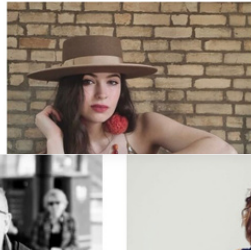
Gary Toon aka The Reverend
Play Time: Thursday 2nd June 17.15 - 19.30



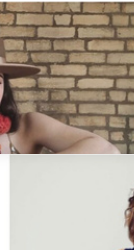
Wavelength A Capella
Play Time: Friday 3rd June 11.00



Grace
Play Time: Friday 3rd June 11.00



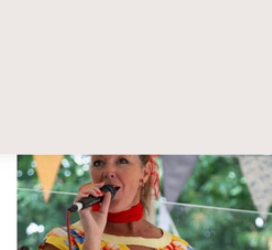
Gary Roberts
Play Time: Friday 3rd June 14.45



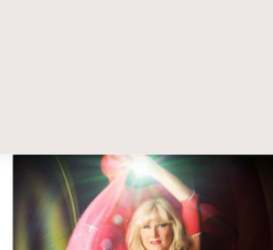
Rachel More
Play Times: Friday 3rd June 15.30 & 16.15



Spinout UK
Play Time: Friday 3rd June 17.15 - 19.30



Retro Rita
Play Time: Saturday 4th June 11.00 & 11.45



Jan's Gems Bellydancers
Play Times: Saturday 4th June 12.30 & 14.45



Sara Harris
Play Time: Saturday 4th June 13.15



Bournemouth and Boscombe Light Opera Company
Play Time: Saturday 4th June 14.00



Brad as Elvis
Play Time: Saturday 4th June 15.30 & 16.15



Downside Up
Play Time: Saturday 4th June 17.15 - 19.30



Bournemouth Academy of Modern Music
Play Times: Sunday 5th June 11.00 & 11.45

*Pictured - some of the 2023 line-up



THE SHEEP SHOW

The Sheep Show is a crowd-pleaser that brings live sheep to festivals, providing both entertainment and education on where food comes from.

With over 100 appearances per year and an estimated audience of 2.5 million, this one-of-a-kind show is a proven hit that will delight your brand's target audience.

THE BEST PRODUCE AROUND

Our goal this year is to bring even more great produce and ingredients, representing the very best of what is available from the South and South West of England. There is a wealth of fabulous food and drink being produced in our 'back yard' by generally small and passionate businesses.

As we did in 2021 and 2022, we aim to bring a unique experience of discovery for visitors so we select only the very best producers that we can find.

We will continue to bring together the best street food, craft beers, artisanal cocktails and wines to Christchurch as a key part of the visitor experience, but we also aim to create something different that people won't generally see anywhere else.



SUSTAINABILITY

As event organisers, we are acutely aware of the wasteful characteristic of our industry. That is why we are passionate about creating a world in which the next generation can survive, thrive, and enjoy the same environment we are fortunate to live in, particularly the beautiful seaside we call home.

- We use tech to communicate and take payments as much as possible, and organise travel & logistics throughout the whole event process so that car sharing, carbon-offsetting, local and combined trips for deliveries, and full loads are maximised.
- We partner with Event Cup Solutions to provide all cups and serveware committing to no single use plastic onsite, reducing litter and waste. We will use recycled One Planet One Chance cups for the event, with a full management model to ensure the messaging is clear.
- We only allow compostable or reusable plates and cutlery – including drinking straws. All cutlery must be made from FSC-assured wood.
- Disposable single-serving sachets, like those used for sauces or sugar will not be available.
- All of our bars are made from upcycled or recycled materials



DESTINATION MARKETING & PR

Our marketing and PR strategy is two-pronged. We will be aiming at all local media to promote the festival to a local and regional audience. We already know that the festival attracts huge coverage in local media and with the new exciting content and activities this is only likely to increase.

We also aim to put Christchurch and the festival on the map. We will be promoting Christchurch and the surrounding areas as a destination as well as the festival itself and of course we have a wealth of assets to throw at this.

“We’re Good To Go” is the official UK mark to signal that a tourism and hospitality business has worked hard to follow Government and industry COVID-19 guidelines and has a process in place to maintain cleanliness and aid social distancing.



TESTIMONIALS

"As Thoroughly Wild Meat Co we have traded at Christchurch Food Festival for more years than I care to remember. It's always had a lovely atmosphere and good food and drink but I think the 2021 festival hit a whole new level. A really amazing food trader line up, huge drink selection and lots and lots to see and, to cap it all, a lovely location. What more can you ask for?!"

Lavinia Hastie, Thoroughly Wild Meat Co.

"Christchurch Food Festival was our first and best show of 2022. We met lots of existing and new customers. Well run and friendly. We will definitely be there in 2023".

Tracy Thew, New Forest Shortbread

"We had a fantastic weekend on the south coast at the Christchurch Food Festival, the event had a great buzz, a wonderful family friendly atmosphere and was well run. We were very busy but myself and all the staff had such a fun weekend. Philip and his team were great to work with and I'm looking forward to 2022 already."

David Nye, Crispy Duck Rotisserie

"I would just like to send a quick message to all the team that made the 2022 Food Festival such a roaring success against all the odds. The new layout worked perfectly for us and the feedback from all our customers was amazing. After the previous 24 months we have all endured it was great to get back out and to be part of the new and improved Festival. Please pass our thanks to your team and all the volunteers that made it such an amazing weekend. Bring on 2023."

Colin Flitter, Hop On Inn

"Having attended the Christchurch Food Festival for many years, we were impressed by how the event has developed and grown under the new stewardship. With a nice balance of interesting market stalls, and a wide variety of food-to-go offerings. Purbeck Ice Cream would highly recommend the festival, and we look forward to working with them again next year."

Simon Fox, Purbeck ice Cream

"I have attended the festival twice now and can safely say it's one of our highlight events of the year. There is a great vibe and energy from all the stallholders and customers and it's in such a beautiful part of Christchurch. It's an event not to be missed!"

Tom Waugh, Riverford Organic

"Combining the very best in local food and drink, the Christchurch Food Festival is a brilliant showcase for artisan producers. We look forward to it every year"

James Smart, The Real Cure

"We have been very fortunate to work with Real Food Festival and Christchurch Food Festival in 2021, this being our first year at the festival we weren't sure what to expect with all the challenges that 2021 had brought to events and festivals. To our delight it was extremely well organised and well attended. We found new customers who are still ordering Biltong from us regularly. We look forward to returning in 2022."

Clive Peterson, Biltong Boss

"Thanks for the 2023 Christchurch Food Festival, great location on the Quay, with excellent organisation and great choice of food and entertainment – especially the sheep show which was a huge draw, I look forward to being back again next year."

Jason Dean, Bratwurst UK

'The Christchurch Food Festival shows the best that the local area has to give. It's a staple event in the local event calendar, and is a great place to support and try what the local industry has to offer.'

Dan Coulter, Jimmy's Iced Coffee

TRADER PITCHES

The majority of the stalls for 2024 are already allocated to previous years traders, however, we are able to increase the size of the available space for next year and we also always like to introduce new businesses to the festival each year, to ensure a diverse visitor experience and to enable new and interesting traders to get involved.

Street Food pitches

We tightly control the number and type of street food traders to ensure a wide range of food offer and the right number to ensure queuing is not too long for visitors. We also aim to make sure that individual traders don't compete with each other but also have the opportunity to generate significant sales. Street Food traders need to have a high quality offer but also to be able to handle high volume environments without sacrificing quality and food safety.

Pitch fees are on a % off turnover and we take an up front deposit. You will need to use our Zettle payment platform for all your sales and we will provide a private WiFi network for your cards sales.

Trader pitches

We are looking for 3 main types of trader

1. PRIMARY PRODUCERS - eg. production of own raw material (agriculture, farming, grazing, hunting and gathering, fishing)
2. SECONDARY FOOD PRODUCER - eg. processors, distributors and retailers. This includes Alcohol retailing (NOT BAR OPERATIONS)
3. NON-FOOD - such as kitchen utensil, arts and craft etc,

Pricing is by pitch for the whole event and depends on your trader type.

PLEASE NOTE DUE TO INCREASING H&S ISSUES AND IN DISCUSSION WITH BCP COUNCIL WE WILL NOW BE PROVIDING 3M X 3M OR 6M X 3M GAZEBOS FOR ALL TRADERS - THE ONLY EXCEPTIONS TO THIS ARE ANY VEHICLES OR TRAILERS THAT TRADERS WISH TO USE (SUBJECT TO APPROVAL).

THERE IS A CHARGE FOR THIS ALTHOUGH WE ARE SUBSIDISING THIS COST TO TRADERS.

IT ALSO MEANS THAT YOUR GAZEBO WILL BE BUILT AND TAKEN DOWN FOR YOU AND ALL YOU NEED TO BRING IS YOUR STOCK, FURNITURE AND PRESENTATION. WE WILL ALSO BE PROVIDING OVERNIGHT SECURITY SO YOU CAN CHOOSE TO LEAVE YOUR STALL SET-UP FOR THE DURATION OF THE EVENT



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