

DMB Tourism Awards 2024

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.

We are also delighted to announce that James Golding, long time Christchurch resident, talented chef and TV pundit and now founder of dining concept 'Nomadic Sporadic' has joined the team as the Festival Ambassador and as well as continuing his great work in pulling together the Chef Demo theatre at the event will also be helping to promote the event to a local and national audience.

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

SECOND MAY BANK HOLIDAY WEEKEND

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 chef James Golding back again with a gaggle of his 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.

We seek out and handpick great food and drink producers working with sustainable and ethically-minded traders so that visitors can discover unique and guaranteed quality. We care about minimising our environmental footprint, supporting small businesses and the local economy and we will be subsidising the best, small independent producers to take part. In 2024, as well as a great line-up of street food and craft drinks, we will be increasing our focus on produce and ingredients from the South and South West to bring you a truly unique line-up of extraordinary food and drink.



CHEF DEMO THEATRE

Hosted by James Golding and Nomadic Sporadic

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 who loves the festival so much that he continues to host the theatre as well as now becoming the festival ambassador.



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

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.



Highcliffe Charity Players
Play Time: 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 12.30



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



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, 2022 and again in 2023 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.



CHRISTCHURCH FOOD FESTIVAL EDUCATION TRUST

We are delighted to be supporting the Christchurch Food Festival Education Trust which was set up as a beneficiary of the CIC that ran the Festival up until 2019.

We have made a commitment to donate from the Festival's profits to the Trust which we hope will ensure the continuity of support and enable the great work that it undertakes.

The Christchurch Food Festival Education Trust is a registered charity offering education, training and guidance on healthy eating and on food preparation.

Much of the Trust's work is undertaken all year round in partnership with local schools. Our annual schools cookery days begin in February and Christchurch's junior schools, around 1,000 children, take part. Another schools' event is a cookery challenge for budding young chefs which culminates at the Food Festival. It is also here that the ever-popular Kids' Kitchen events take place.

Dear Philip

On behalf of the CFFET Trustees, can I thank you and everyone at Christchurch Food Festival for the generous donation which I can confirm has been received into the CFFET bank account.

Without such donations, the Trust couldn't provide the educational workshops and courses that are so important and are much appreciated. For our 2023 primary school visits, we saw over 800 children who tried the foods that were prepared for them and, where facilities allowed, had a go at food preparation. Each child receives a workbook to take home which includes healthy eating information and recipes for the dishes they tasted. The ingredients alone this year cost us £1,000, so your donation makes a big difference to us.

I recall that last year you didn't want any publicity around the donation. If you would like us to press release this one, please let me know.

Kind Regards

Julie Ratcliffe (Chairman). On behalf of the Trustees

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 2021. We met lots of existing and new customers. Well run and friendly. We will definitely be there in 2022".

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 2021 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 18 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 2022."

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 2021 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



CONTACT

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