



THE
TASTE OF TOURISM
SUMMIT

Culloden Estate & Spa - 19th April 2016

A major food and drink summit for everyone in the hospitality and tourism sectors. With ten internationally acclaimed speakers, curated artisan food and a special takeaway for every delegate.



Dr Morgaine Gaye



Angela Hartnett



JP McMahon

An opportunity for small food and drink producers to meet hundreds of owners and managers from hotels, restaurants, cafes and bars.





THE TASTE OF TOURISM SUMMIT

Celebrating the Year of Food & Drink

The Taste of Tourism Summit will explore the role of food and drink within the tourism sector. We've brought together a range of speakers who've used food and drink to attract new customers, improve profits and up their reputations. Our topics include future food, trends, service and how to stand out from the crowd. If food or drink are your business, you can't afford to miss this event.

The Programme

Three Michelin Star Chefs

It's not just about the Star. Our chefs discuss authentic ingredients, service and focussed partnerships.

Food Trends

Four international speakers will help you understand foraging, future food, sustainability and the slow food movement.

Service & Standards

Up your game with hotel & restaurant inspector, Simon Parkes.

Partnership & Promotion

Learn how to tell your story and help sell your business.

Delegate Treats

Taste of NI Breakfast

Iconic brands, traditional fare and intriguing healthy options start the day off right.

Picnic NI

Lunch includes a food hamper for sharing, grazing and enjoying the best local products.

Artisan Marketplace

Taste the finest food and drink throughout the day from small producers.

Takeaway Bag

A selection of artisan samples and a free signed book for all delegates.

Speakers

Angela Hartnett
JP McMahon
Dr Morgaine Gaye
Danni Barry
Dr Tara Shine
Simon Parkes
Pol O'Conghaile
Paula McIntyre
Mary White
Paul Carty

Compered by Pamela Ballantine



THE TASTE OF TOURISM SUMMIT

An invitation to take part

The Taste of Tourism Summit is the perfect opportunity for small food and drink producers and suppliers to meet with potential buyers. A bespoke Artisan Marketplace will allow you to display your produce without competition from big brands and producers. The speaking programme will encourage delegates to explore local foods and add them to their menus.

Why attend?

Two Hundred Delegates

We aim to attract delegates from across the hospitality industry including hotels, restaurants, cafes and bars.

Top Chefs

Our internationally-renowned chefs will tour the stands and be available for photo opportunities.

Small Companies Only

Although the event is supported by some large companies, the stands will only be available to small, local producers and suppliers.

What do you get?

Exhibition Stand

We will provide a space for you (2m x 1m) with a dressed trestle table. You just need to bring your produce and a roll-up stand.

Delegate Ticket

We will provide one delegate ticket for each stand. This ticket has a value of £125 and includes breakfast, lunch and the speaker programme.

Sampling Opportunity

You may have the opportunity to provide samples for the Takeaway Bags. We would ask that you provide samples on your stand for delegates to try out your produce.

How to book?

Cost

The cost of the stand and ticket is only £75 + VAT. This represents a significant discount on the ticket price and a unique opportunity to take part as an exhibitor.

Booking

Please contact Lindsay Curran at Food NI (Taste of Ulster) to secure your place.

Tel: 028 9024 9449

Email: lindsay@nigoodfood.com

