



21 May 2009

Business Press Release

Bristol Wine and Food Fair reaches out to the Business Community

Following the success of last year's Bristol Food and Wine Fair the organisers are launching a unique hospitality and networking day for businesses on Friday 10th July. The Lord Mayor will open the private preview of the event where businesses can entertain and network with clients or colleagues, in a relaxed setting before the Fair opens to the public that evening.

The four business hospitality packages are designed to showcase the best of fine wine and gourmet food. All packages include preview entry tickets to the event, entry to Chefs' Theatre and the Wine and Cheese Pavilions. The 'Grand Cru' and 'Premier Cru' packages offer a champagne welcome and a dedicated table for the day, lunch in the Business Pavilion, and a variety of different options for personalised tastings, lectures and tutorials from wine and food experts.

The three day festival, on Bristol Harbourside, is already becoming a firm favourite on the Bristol events calendar, where fine wine and good food are celebrated and expert tuition given, to budding wine enthusiasts, cooks and lovers of cheese. Charcuterie and chocolate lovers are not left out but are catered for in the popular food and drink market.

Visitors will be able to browse amongst the 30 wine producers and exhibitors, tasting different wines from all over the world, which they can then buy by the glass, bottle or case. The Cheese and Wine Pavilion will showcase acclaimed UK cheese producers and small independent wine importers and the popular food and drink market will sell a selection of the region's best produce.

Susie Parker from GWE Business West Chambers of Commerce said, "We are very pleased to be supporting the Business Hospitality & Networking Day at the Bristol Wine and Food Fair 09. It's a great opportunity for businesses in the region to get more involved with public events which attract tourism to the area, to network and to take advantage of affordable hospitality options that are priced in line with the current economy. The day will provide a unique setting for businesses to

interact and offer their clients a memorable experience. We will be there on the day ourselves, and have opened the opportunity out to our 2000 Chamber members who can benefit from discounted hospitality offers”

Building on its track record at last year’s inaugural event, the Wine and Food Fair has been successful in attracting business sponsors, despite the current economic climate. Gaymers Cider Company supported the inaugural event and recognising its value is again sponsoring the producer’s Food and Drink Market at the Fair, which offers the best in regional excellence.

“Gaymer Cider Company was delighted to be a sponsor at the revival of The Bristol Wine & Food Fair in 2008.” comments Diane Abbott, Events Manager at Gaymer Cider Company. “As a South West based producer we are proud to engage with and support events that promote the very best of South West food and drink. The event proved to be an excellent opportunity for Gaymer Cider Company to showcase its portfolio of quality products to a wide audience of food & drink fans and looks forward to continuing its support of this South West event through sponsorship of the Food & Drink Market.”

Leading law firm, Clarke Willmott, is sponsoring the prestigious Chefs’ Theatre for the first time this year. Roger Seaton, Managing Director of Clarke Willmott in Bristol said: “Clarke Willmott is keen to support this community event and to play a role in rebuilding its national and international reputation. Further, we are proud to be associated with the mark of quality that its participants all bring with them.” The Chef’s Theatre is again hosted by Barny Haughton from Bordeaux Quay and features a fantastic line up of culinary experts including Michelin starred Martin Blunos and Richard Davies, fish expert Mitch Tonks from the Seahorse in Dartmouth and the new Rockfish restaurant, vegetarian guru Mark Evans of Café Maitreya and Bristol newcomer Louise McCrimmon from Harvey Nichols, Cabot Circus.

With three levels of hospitality available, this is an ideal opportunity to network with other businesses, entertain your guests or clients, or reward your staff - all over a good glass of wine.



<i>Lord Mayor and Lady Mayoress of Bristol toast to the success of BWFF 2008</i>	Susy Atkins Wine Lecture	Chefs Theatre with Rachel DeMuth & Jo Ingleby
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NOTES TO EDITORS:

For further information, visit the event website www.bristolwineandfoodfair.co.uk.

Ticket information & Opening times:

Tickets on sale from www.bristolwineandfoodfair.co.uk.

Ticket price includes an official tasting glass and full event programme.

Single session tickets: £8 in advance, £10 on the day

Weekend pass for entry to all sessions: £15

Children under 16: free entry

OAP Card Holders: £7 available from box office on day

Business Hospitality Day: Friday 10 July - Day 11.30am – 4.00pm

Reserve Package £10

Vintage Package £18

Premier Cru Package £50

Grand Cru Package £65

Public Sessions:

Friday 10 July - Evening 5.30pm – 10.30pm

Saturday 11 July - Day 11.30am – 4.00pm

Saturday 11 July - Evening 5.30pm – 10.30pm

Sunday 12 July - Day 11.30am – 6.00pm

Location: Lloyds Amphitheatre & Waterfront Square, Canons Way, Bristol Harbourside, BS1 5LL

Ends

For further information about the event, please contact:

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For media enquiries and press images please contact

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