



**“ SUE RENDELL, ALDBOURNE STORES, WILTSHIRE**

This is my first time at the show and it's the best show I've been to for years. I'm really pleased I came, as it's friendly with lots of exhibitors to peruse that aren't just from the North. We've found some great products here from all over the country to help our business stand out. I would say that Fine Food Show North is well worth a visit for any independent retailer.



**“ IAIN HEMMING, THYME & TIDES DELI**

As an independent retailer, we're seeing the multiples snapping up interesting products, so it's really important that we travel to seek out the more unusual products to help us stand out. In half an hour, I have already found five new products for my deli in Hampshire.



**MATTHEW BRUNO, BOOTHS**

It's great to be back here for the fourth year in a row, there's always a fantastic array of producers from around the UK and even further. I really recommend Fine Food Show North as you can find a good range of producers and suppliers.



**ROBERT COPLEY, FARMER COPLEYS**

Fine Food Show North is a great place for independent retailers to visit, this is where you'll find the new products from all over the country. We have found at least six new suppliers from Yorkshire that will sit well in our farm shop.



**JULIE MILLS, COMMERCIAL DIRECTOR AT THE WESTMORLAND FAMILY**

The way that the show has been curated this year is really impressive. It's more about the quality rather than quantity and I enjoy catching up with familiar faces as well as meeting lots of potential new suppliers.



## WHAT WILL I FIND AT FINE FOOD SHOW NORTH?

- Recently launched national and local food producers
- Offers and opportunities to build relationships with your suppliers
- New innovations and ingredients
- Relaxed and informal tastings and meeting the producer
- Workshops and seminars
- New business opportunities
- Show offers, goodie bags and free show guide
- Free parking and easy access





really showcase the Field-Fare offer. We met with everyone we thought we would see at the show in terms of buyers



**BRUNO FORTE, SWOON**

It's our first year and it's been brilliant. Fine Food Show North has a high footfall of interesting buyers, wholesalers, independent retailers, catering companies and more. We've had a warm welcome here in Yorkshire and we've made some fantastic connections with people looking to stock our product.



**DHRUV BAKER, TEMPUS FOODS**

As ever, Fine Food Show North has been phenomenal for us. It's the only show we exhibit at, as it works well for our business. We get to see existing customers, while picking up new listings, so it's a great way for us to reach new markets all over the country from food service to retail.



**DAVID MURRAY, NORTHUMBRIAN LARDER**

We have just returned from a successful event at Fine Food Show North which was superbly organised by the Guild of Fine Food. This was our first ever trade show and we could not have chosen a more perfect event or venue for our first outing.



**SARAH CHURCHILL, THE ARTISAN KITCHEN**

Fine Food Show North has been fantastic; it's my first time and I've made some really good quality contacts so far as I introduce my products to the North.



**JULIE RICKABY, BUMBLE WRAP**

It's a lovely small and well-run show, which flows really well. We've spoken to lots of delis, coffee shops and giftware stores, looking for more unusual products that are created by the people exhibiting.



**MATT WHELAN, FIELD-FARE**

It was great to exhibit at Fine Food Show North 2021. We had good support before and during the show by Guild of Fine Food, and were able to

The launch of our product range was very well received and some tremendous orders have been coming through already. We are very excited to be seeing them delivered throughout the country in the coming weeks as we look to work with retailers further south.

A big thank you to the Guild of Fine Food for the fantastic organisation and for welcoming us so warmly. We are now all set for the 'liveliest' 8 weeks of our calendar. Fine Food North has set us up perfectly for the big push but also provided us with confidence as we look to 2022.



**WHO WILL I MEET AT FINE FOOD SHOW NORTH?**

**Key buyers & decision makers from:**

- Food halls, farm shops, delicatessens, garden centres and other independent fine food retailers
- Fine food distributors and wholesalers
- Chefs, bar and restaurant managers
- Caterers, coffee shops and internet traders
- Retail experts and influencers





27-28 JUNE

**ADAM BARBER, FENWICK**  
 This is a key trade show for us, it's the only one in the North East that we visit as you get to meet so many local and regional producers. I like the fact that I can meet a mixture of relevant small and medium sized businesses in one day and I always come away with a good stack of business cards.

**CHRIS BURY, THE CARTFORD INN**  
 We've come from Lancashire, and with an on-site deli at the pub, it's really nice to meet some other producers with products that I've never seen before, who could join in with what we've got going on over at The Cartford Inn.

**EMMA MURPHY, SOURCED MARKET**  
 Fine Food Show North gives me a great opportunity to get out of London and discover new things that I wouldn't get to see in London. You can find good quality suppliers that have a real passion for what they do and have a real sense of pride in provenance. I've really enjoyed learning about how food producers are being more sustainable.

**ADRIAN BOSWELL, SELFRIDGES**  
 For us at Selfridges, it's important to think beyond London as we also have stores in Manchester and Birmingham, and national shows like Fine Food Show North are a great place for us to discover new products for all of our customers.

**MELISSA HEMSLEY**  
 I can't believe I've never visited Fine Food Show North before, you feel that sense of community as soon as you walk in. Pushing the agenda for sustainability is fantastic as consumers want to know more about where their food comes from. So the more producers and retailers can tell these stories the better, so everyone can eat good food and feel good about where it comes from.

**JULIE CLEIJNE, SUSTAINABLE KITCHEN**  
 I've discovered some really exciting products today, which would be great for plant-based cooking. It's been great to have one-to-one conversations and to hear all about the sustainable initiatives that are being carried out all over the UK.





### STANDARD STAND PACKAGE

(all rates exclude VAT)

2 x 1 m<sup>2</sup>: £704.00

3 x 1 m<sup>2</sup>: £1056.00

2 x 2 m<sup>2</sup>: £1408.00

3 x 2 m<sup>2</sup>: £2112.00

### SHELL SCHEME

#### INCLUDES:

A high quality Standex display system based on a satin aluminium frame with loop nylon infill panel, fascia board, name board, carpet, fluorescent lighting, listing in *Fine Food Digest* show preview and on the show website.

#### DOES NOT INCLUDE:

Power Sockets, which must be ordered separately from our appointed electrical contractor listed in the online exhibitor manual together with furniture orders.

#### NOTE:

Guild of Fine Food members receive a discount of £10 per m<sup>2</sup> on prices.

### PREMIUM CORNER STAND PACKAGE

(all rates exclude VAT)

2 x 1 m<sup>2</sup>: £724.00

3 x 1 m<sup>2</sup>: £1086.00

2 x 2 m<sup>2</sup>: £1448.00

3 x 2 m<sup>2</sup>: £2172.00

Preferential rates for exhibitors on display advertising in *Fine Food Digest's* show preview

To apply for a larger stand or space only, please email your contact at the Guild of Fine Food or [shows@gff.co.uk](mailto:shows@gff.co.uk)



**FINE FOOD SHOW NORTH**  
2022  
27-28 JUNE

