



SPONSOR CATERING OPTIONS

Offering food and drink on your stand will increase opportunities to network with the attendees throughout the event, so, we would like to make it as easy as possible for you to do so. While the [full menu](#) of hospitality options can be found [here](#), offering breakfast items from £4.50 and a host of canape selections which you could serve during the evening reception, we have selected some of the most popular stand catering options for you to choose from and detailed them below for your ease:

Nespresso Self-Service Coffee Machine

- £250.00 + VAT per day (8-hour hire)
- Includes: 50 drink capsules, full setup, and post-event collection
- Additional 50 capsules: £160.00 + VAT
- **Power Requirements:** 2kW socket needed (order [here](#))
- A suitable countertop must be provided (order [here](#))

Sandwich and Poke Bowl Lunch Tray

- FROM £17.50 + VAT per person (minimum order of 10 for delivery to the stand)
- Each tray includes a sandwich (wrapped) or poke bowl (choice of meat, fish, or vegetarian), a soft drink, fruit, and crisps — perfect for a quick lunch at the stand.

Alternatively, please see the Stand Catering form for the wrapped sandwich options.



BRANDED COFFEE POINT – POA, contact your account manager for details.

Beer (case of 24)

£145 +VAT

Premium Wine (75cl bottles)

Red / White

£36.00 +VAT per bottle

Sparkling Wine (75cl bottle)

£42.00+VAT per bottle

Champagne

£79.00+VAT per bottle

Cocktail Cans (250ml each)

- Gin & Tonic, Beefeater Gin & Tonic, or JD & Coke
- £9.00 + VAT per can (minimum order: 10 cans)

Want to bring in your own?! That's ok too, but there will be a concession fee, the cost of this depends on what you are planning.

Contact the Good Eating Company with the details of your activation and they can advise further: operationsbdc@goodeatingcompany.com / Natalia 07496 992433.

Ice and glassware can still be hired through GEC via this [order form](#).

You will need to take into consideration the following:

The BDC does not have any communal kitchen / washing up facilities and the Good Eating Company cannot allow third parties to use their kitchens. Other considerations are:

- Food service ware
- Storage
- Chilling / warming facilities
- Washing up & hand wash facilities
- Waste management
- House keeping
- Allergens (full information must be on display)
- H&S Documentation (see below)

HACCPs, Food Hygiene Certificates, Risk Assessment and Public Liability Insurance all have to be in place for serving food from your stand. Please send this documentation to exhibitors@showsmith.co.uk by **25th August** to support your [application](#) to serve hospitality from your stand.

Please note:

All stand catering orders must be placed no later than **one week before the event.**

Menu

Order Form

Contact:

operationsbdc@goodeatingcompany.com,

Natalia 07496 992433