



XPO Connect

Whakakitenga Hono
The Trusts Arena
Auckland
18 – 20 September 2022

AN EVENT BY THE RESTAURANT
ASSOCIATION OF NEW ZEALAND AND
NEW ZEALAND CHEFS ASSOCIATION

Inspire
innovate
connect



Part of



Hospitality Summit

Te Tihi o Manaakitanga

The Trusts Arena
Auckland

18 – 20 September
2022



NEW ZEALAND
HOSPITALITY CHAMPIONSHIPS
Whakataetoe Manaakitanga a Motu
In association with NZHQA



NetworkING
lounge



Feast

XPO CONNECT

Connecting people, knowledge, and innovation in hospitality.



The Restaurant Association and NZChefs proudly present Hospitality Summit '22, Te Tihi o Manaakitanga '22, a hybrid multi-day event for industry to connect, innovate, showcase, and compete.

XPO Connect is a key part of Hospitality Summit '22, which is gearing up to be Aotearoa's largest hospitality event. Across 3 days, the diverse hub of activities will bring together our industry's leading restaurateurs, operators, managers, chefs, and suppliers from around the nation.

We have 160 XPO Connect booths, available at our first-year introductory rates. 30 of these spaces will form a dedicated farmer's market section, allowing artisan producers and suppliers to showcase their products in a market-style setting. This is your time to shine.

Showcase your brand and business face to face, with key decision makers and operators looking to be inspired and expand their offerings.

XPO Connect is a cost-effective marketing and networking opportunity, allowing you to position your business as a leader in industry. Gather quality leads to generate new sales and reconnect with existing customers, from both the hospitality and tourism sectors. Register early to select your preferred stand location, and to take advantage of booking multiple neighbouring slots.



XPO Connect

XPO Connect Snapshot

3 days, 18 – 20 September 2022
The Trusts Arena, Henderson, Auckland
160 spaces available
Dedicated farmer's market section
Introductory first year rates
Live map availability
Opportunity to book neighbouring spots

Standard Booth

Suitable for: Businesses looking to showcase their brand, with the opportunity to utilise the Moffat Demonstration Kitchen.

Specifications:

- 3m x 3m
- 2.3m high walled booth
- Black Velcro receptive partitions
- Carpet floor
- Front fascia signage
- Powered and non-powered options available
- WIFI access
- Opportunity to book neighbouring booths on a first come, first serve basis

Pricing:

3 days: \$1280 + GST

Inclusions:

- Networking Lounge Access: Further connect with key decision makers.
- Moffat Demonstration Kitchen: limited 30minute spots to demonstrate your products.
- Access to discounted member pricing for Hospo Hui and Feast.
- Early bird access to Seminar HQ events.

Location:

Booths in high traffic areas will be very popular with exhibitors. Be in quick to secure the best locations and increase foot traffic to your booth. You can find a floor plan on the next page. Register and confirm your booth [HERE](#).



XPO Connect

Farmers Market Space

Suitable for: Small artisan producers and suppliers looking to showcase their products in a market-style setting. Ideal for small batch producers who make products like chutneys, cheeses, spices or florals.

Specifications:

- 2m x 2m space in an open market setting
- 1 x trestle table with cloth
- Carpet floor
- WIFI access
- Opportunity to book multiple spaces
- No power available

Pricing

- Available farmers market spaces: 30
- 3 days: \$600 + GST

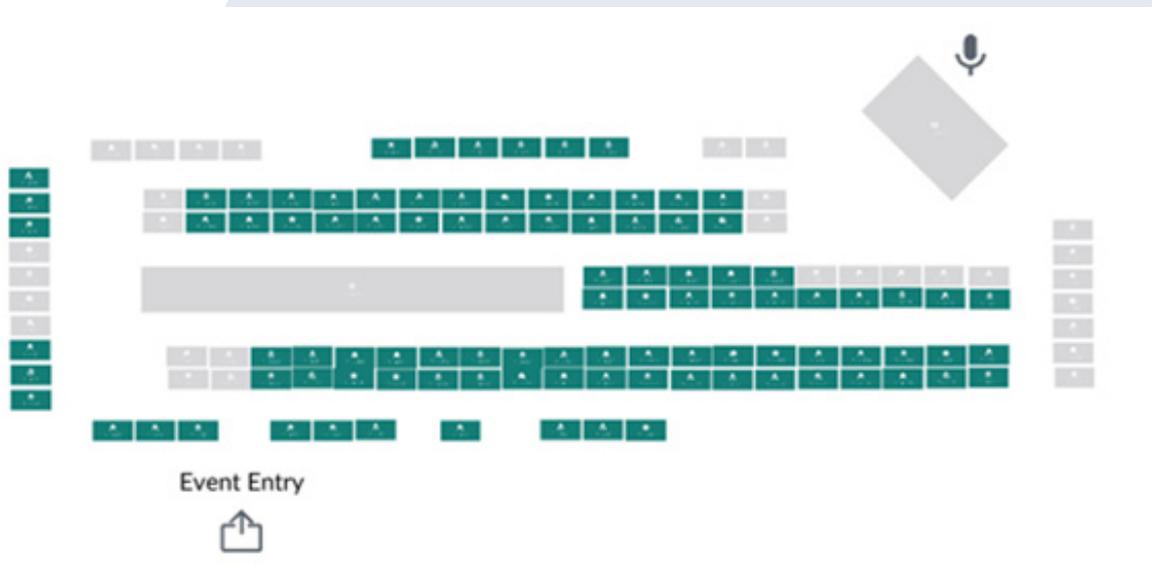
Inclusions:

- Access to the Networking Lounge to further connect with key decision makers.
- Access to discounted member pricing for Hospo Hui and Feast.
- Early bird access to Seminar HQ events.

Location

- Dedicated farmer's market section of XPO Connect. Register and confirm your market space [HERE](#).

XPO Connect Floor Plan





XPO Connect

Operating Hours

Booths and farmers market spaces must be staffed throughout Hospitality Summit's opening hours which are 10:00 - 16:30, Sunday 22 May – Tuesday 23 May 2022

Setting up your stand

- Pack in: Saturday, 17 September from 3pm – 10pm
- Pack out: Wednesday, 21 September until 12pm

Vehicle Access & Parking

On Saturday and Wednesday, you can use the main car park to pack in/pack out. During event hours we ask booth holders to park in the overflow car park which is a short walk from the Arena. All parking is free.

Courier Stock Drop off

You are welcome to get stock delivered to the venue between Saturday, 17 to Wednesday, 21 September. No deliveries will be accepted prior to these dates as there is limited storage onsite. Please use the below delivery details.

Attention: YOUR COMPANY
Event: Hospitality Summit
The Trusts Arena
65-67 Central Park Drove
Henderson, Auckland 0610

Equipment & Booth Furniture

Chairs, tables, and additional equipment will need to be sourced by you. If you would like to hire equipment, you can contact our preferred supplier, Exhibition Hire at steph@exhibitionhire.co.nz or +64 7 847 4747. They have designed special pricing for Hospitality Summit 22.

Security

The venue will be locked with Security in place overnight however, there are a few security tips to help ensure your equipment and products remain safe:

- Set-up and dismantling pose the greatest threat to theft. Be especially vigilant during these times.
- Do not leave easily transportable valuables on your booth unattended, such as laptops, eftpos machines, cash boxes, tills, other electronic devices.
- Don't leave cash in sight.
- Call the organisers immediately in the event of theft, abuse, or any other unacceptable behaviours.

Catering

The café onsite will be operational during event hours, they will have hot beverages and food available.

Marketing

XPO Connect booth holders will be included in the marketing touch points of Hospitality Summit 22:

- Social Media from NZChefs and Restaurant Association of NZ
- Website and landing page promotion
- Promotion in NZChefs Association newsletter 'Plate'
- Promotion in Restaurant Association's 'Savour' Magazine
- EDM to NZChefs Association and Restaurant Association members
- Press Releases

Sponsorship

We deliver fresh and dynamic events year-on-year by providing new and relevant special features, special offers, and special experiences for visitors. Many of these vital show elements are open for sponsor engagement, so talk to us today about your promotional needs and we'll tailor a package to suit.



Frequently Asked Questions

Are booths powered?

Powered and non-powered options are available for the standard booths. Power is 10amps, more amperage is available at an additional cost.

Will you provide tables?

Additional equipment will need to be sourced by you. Contact our preferred supplier, Exhibition Hire at steph@exhibitionhire.co.nz or +64 7 847 4747 for special pricing.

Can I choose where my booth is?

Yes, for standard booths you can choose where you are positioned. First in, first served.

How do I book a space in the Moffat Demonstration kitchen?

When you register for a booth, you will be asked whether you would like to apply for a spot in the demo kitchen. Bookings will be on the hour with 30 mins allocated for demonstrations and 15 minutes either side for prep/pack out. The schedule will be finalised in August, we will contact you via email.

How many stands are available?

We have 130 XPO Connect Booths, plus an additional 30 spaces in a dedicated farmer's market section which is designed for artisanal products.

Can I cook at our booth?

Yes, electrical BBQs are fine. If you would like to bring in a gas cooker (includes all gas bottles) this will need to be tag & tested by our onsite electrician/gas fitter. This will cost \$50 to get approved.

Can I offer alcohol samples?

Standard alcohol rules apply (R18). The tasting should be sample size to adhere to liquor license guidelines.

Can I sell products at this Hospitality Summit?

No products can be sold and taken offsite. Taking orders or bookings with items being delivered is fine.

Is there refrigeration available?

Yes, there is limited space in the chiller however it will be a first in, first served basis. It won't be secured; you are leaving product at your own risk. If you are bringing in a chilly bin, this will need to have plastic underneath to protect the flooring.

Can I get plumbing at our stall?

This is possible at a limited number of booths. This will be at an additional cost, please get in touch for a quote.

See you at Hospitality Summit 21

Are you looking for ideas, advice, and inspiration to take your hospitality business to the next level? Make sure you mark September 18-20 in your calendar and join us at Hospitality Summit 22. The Restaurant Association and NZChefs would like to acknowledge the Hospitality Training Trust and our sponsors for making this event possible.

Get involved in Summit

LET'S TALK | KŌRERO MAI

For information, sponsorship opportunities or to be involved please contact:

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