

## FLOOR PLAN

### FOOD AND WINE HALL

There will be over 40 stallholders and retailers – including a variety of food and wine stalls, which will be able to sell and offer tasting samples to over 15,000 anticipated foodies. Three overhead screens showing the live demonstration kitchen from the auditorium.

### CHEFS' DEMONSTRATION KITCHEN

*Auditorium*

Featuring live cooking demonstrations of famous Spanish chef Miguel Maestre and patisserie chef Anna Polyviou, as well as Territory superstars.

### MASTERCLASSES

*Meeting rooms*

Ticketed masterclasses. Herbie's Spice Blending, Champagne Dame and Clean Eating. Limited spaces, bookings are essential.

### VOUCHER BAR

Existing bar facilities may be used for drink voucher redemption. Final position of voucher bar to be confirmed.

### GARDEN BAR

*Outdoor area*

Much larger outdoor garden bar than last year, showcasing One Mile Brewery on tap as well as a range of ciders, craft beers and champagne.

### TASTY SQUARE

Workshop space for dumping classes, wine and cheese pairing classes and beer appreciation.

