



UNIVERSAL COOKERY AND FOOD FESTIVAL 2025

16th September 2025

Tewinbury Farm, Hertfordshire

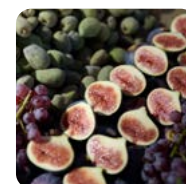
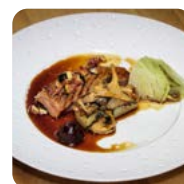
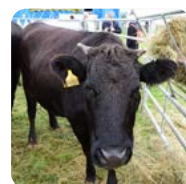
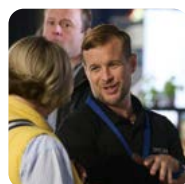
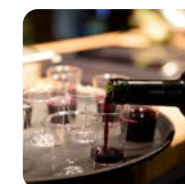
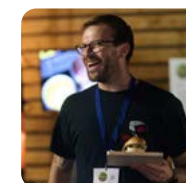
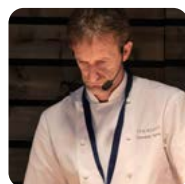


TEWINBURY

www.cookeryandfoodfestival.co.uk

📍 @cookeryfoodfest #UCFF2025

FEATURING



DESIGNED BY CHEFS FOR CHEFS

Dubbed the Glastonbury for chefs, the universal cookery and food festival has moved around the country each year choosing quirky and foodcentric venues. It provides chefs and buyers with a unique opportunity to get out of the kitchen or office and meet with local farmers, foragers, fishermen, conservationists, nutritionists, growers and suppliers, in addition to networking with some of the industry's most influential foodies.

Designed specifically by chefs for chefs, the content and programme is always an eclectic mix of educational talks, inspirational demonstrations, foraging tours, farm tours and debates which have tackled current issues, trends and forecasts for the future.

In addition, national suppliers and local producers showcase their latest culinary innovations, equipment and fresh produce in the farmers market – in the most relaxed and friendly atmosphere.

ucff continues to achieve the core objectives at the heart of the event – farming, learning, provenance, sustainability, trends, taste, seasonality and menu development.

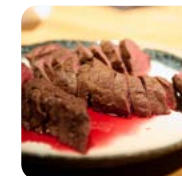
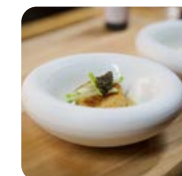
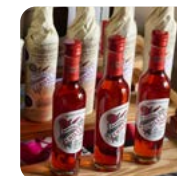
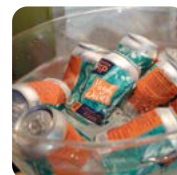
The event has engaged some amazing chefs from Sat Bains and Claire Clark to Mike Robinson and Jack Stein. You can get a feel for the event via our show reels at: www.cookeryandfoodfestival.co.uk/videos

Since 2012 ucff has developed a loyal following and community of chefs and foodservice professionals.

ucff has always aimed to be the must attend event for chefs in the UK and the 2025 event will be no exception. We remain firmly committed to organising a vibrant and well attended live event that assists with the development of the foodservice sector, while educating and inspiring chefs.

On 16th September 2025 we venture to Tewinbury Farm in Welwyn, Hertfordshire. A third generation family owned riverside farm and hotel. Sustainability is at the heart of everything this venue has to offer – and there is a lot!

Join us on 16th September 2025



WHAT MAKES UCFF SO UNIQUE?

- 1 Every year we travel the country to find a new foodie destination/ location to host the live event
- 2 This is the only chefs' event in the UK to be hosted outside and to transport chefs back to nature
- 3 The programme is designed by chefs for chefs, so always delivers the right content and addresses the hot issues and challenges of the time
- 4 Multiple stages with chef demonstrations, interviews and panel debates give choice and engages attendees throughout the day
- 5 Foraging is a key highlight and has seen chefs forage in woodlands through to coastal cliffsides
- 6 Over the years the event has developed some favourite attractions such as the feather and fur demo stage and Trends & Debates stage.
- 7 Each hosting venue has a food story to tell, be it a working buffalo farm, fresh produce nursery, rapeseed oil farm and factory or a traditional British fruit farm with rows of orchards that are shared with delegates in the form of insightful tours
- 8 Attendees from the whole food chain congregate at ucff to debate the sector and future including farmers, growers, fishermen, conservationists, nutritionists, chefs and buyers
- 9 This event is dynamic and allows you to combine all the senses – sight, sound, touch, smell, taste – things email, phone and advertising just cannot do
- 10 ucff is informal in every way – if it is wet you wear wellies, and if it's hot you wear sunnies – this breaks down any barriers and ensures the best networking possible
- 11 All food & drink is included in the ticket price, so there are no hidden extras
- 12 NEW at ucff 2025 – pre-festival networking dinner in Roots



Watch our ucff through the years video here



ATTRACTIONS FOR 2025



DEBATES & DEMO STAGE FEATURING THE STAFF CANTEN LIVE

Where all the main chef debates and demos take place and where our wonderful MC, Nigel Barden will grill and probe our amazing guest speakers and chefs with his extensive understanding and knowledge of the foodservice world. Featuring chef demos with The Staff Canteen, where four of the country's top michelin star chefs will cook up a storm and be interviewed by Mark Morris.



FARM & VENUE TOUR

Over the last century, Tewinbury has evolved from a dairy farm into a place to meet, play, and grow together. Great food and drink is a big focus at Tewinbury. Everything is seasonal, homemade, and as local as possible, with five different restaurants and spots covering all types of meals and moments plus a cookery school on site. This truly is an aspirational farm and destination venue which we'll showcase to you.



WILD FOOD, FEATHER & FUR STAGE

One of our most loved delegate experiences – the Feather and Fur demo stage returns. During this unique opportunity you will experience hanging, skinning and butchery of all kinds by our game experts. They will show and explain to you how to bring out the best in your game, teaching you a number of skills on the way. We're also adding other wild food demos to this stage that you can find in mother nature's larder.



FARMERS MARKET

Showcasing a wonderful array of local, national produce and catering suppliers. It's dynamic and allows delegates to use all their senses – sight, sound, touch, smell, taste – things email, phone and advertising just cannot do.



FORAGING

Colin Wheeler-James and The Ground Up Cookery School will once again be taking you on a journey to discover the edible wild species that grow in and around the Hertfordshire countryside.



CLAY PIGEON SHOOTING

At the end of the tours, festival goes will get a chance to learn how to shoot clay pigeons like a pro!



PRE-FESTIVAL NETWORKING DINNER

NEW FOR 2025

Join us under the stars for an exclusive dinner experience at 'Roots' the kitchen garden at Tewinbury Farm. Featuring its own all-weather safari tent situated within the vegetable garden itself you'll enjoy the freshest produce straight from the garden to your plate – and with Lee Maycock and the team cooking for you it's an event not to miss!

UCFF AMBASSADORS OVER THE YEARS



Click the play icons to view footage of our Ambassadors



DAVID MULCAHY



PERVIN TODIWALA



TOM KERRIDGE



SIMON HULSTONE



CLAIRE CLARK



NIGEL BARDEN



FRIENDS OF UCFF (2012–2015)

panelists, previous speakers & demonstrators

Please Note: Names, job titles and establishments were correct as of the year they took part.

2012



Adam Simmonds
Head Chef,
Danesfield House



Mark Poynton
Head Chef,
Restaurant Alimentum



Eric Snaith
Head Chef, Titchwell
Manor Hotel



Paul Foster
Head Chef,
Toddtenham Mill



Paul Cunningham
Head Chef, Henne
Kirkeby Kro

2013



Lisa Allen
Head Chef,
Northcote Manor



Mary-Ellen McTague
Owner, The Aumbry



Russell Bateman
Head Chef,
Colettes at
The Grove



Chris Bell
Head Chef, Galgorm
Resort & Spa



James Knappett
Chef, Bubbledogs



John Campbell
Director,
John Campbell
Restaurants



Olly Rouse
Head Chef



Nigel Bloxham
Chef Proprietor,
The Crab House
Café



Mike Bullard
Exec Head Chef,
West Bromwich
Albion FC

2014



**Cyrus & Pervin
Todiwala**
Café Spice Namaste



Corin Earland
Group Chef
Operations Manager,
Peach Pubs



Mark Dodson
Owner/Chef,
Mason Arms, Devon



Peter Joyner
Food Development
Director, Elixir UK



Ben Bartlett
Development Chef



Mark Stower
Director of Food &
Service, Harrison
Catering Services



Hayden Groves
Executive Chef,
Baxter Storey



Jeremy Medley
Brand Ambassador,
Infusions4chefs



Gary Hunter
Head of Culinary
Arts, Westminster
Kingsway College



Neil Rippington
Dean of the College,
University of
Birmingham



Rob Kirby
Chef Director,
Lexington Catering



Paul Gayler MBE
Chef Consultant



Gill Mellor
Group Head Chef,
River Cottage



Mary Quicke
Artisan Cheese
Maker, Quicks

2015



Aaron Mulliss
Head Chef, The
Hand and Flowers



Nick Beardshaw
Head Chef, The
Coach, Marlow



Sat Bains
Chef Patron,
Restaurant Sat Bains



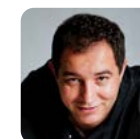
Seb Holmes
Head Chef, EatGrub
and Smoking Goat



Paul Lewis
Executive Chef,
Prezzo



Jennifer McLaughlin
Head of Food
Development, Bill's



Terry McDowell
Development Chef,
TGI Friday's



James Close
Head Chef,
Raby Hunt



Kenny Atkinson
Chef Patron,
the House of Tides



Terry Laybourne
Chef Patron,
21 Hospitality Group



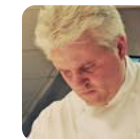
John Williams
Executive Chef,
The Ritz



Nigel Howarth
Chef Patron,
Northcote Manor



Jose Souto
Chef Lecturer,
Westminster
Kingsway College



Alan Paton
Executive Head
Chef, Stoke by
Nayland Hotel
Golf & Spa



Matt Wilby
Executive Chef
for Chartwells
Independent, Royal
Hospital School



Ruth Hansom
Apprentice Chef,
The Ritz



Connor Godfrey
Senior Chef de
Partie, Wiltons
Restaurant

FRIENDS OF UCFF (2016–2018)

2016



Jody Scheckter
Owner, Laverstoke
Park Farm



Claire Clark
Pretty Sweet



Douglas McMaster
Chef Patron,
Silo Restaurant



Graham Hornigold
Executive Pastry
Chef, Hakkasan



Daniel Clifford
Chef Patron,
Midsummer House



Luke Matthews
Executive Head Chef,
Chewton Glen
Hotel & Spa



Eric Chavot
Head Chef, Chavot



Angela Hartnett
Lime Wood Hotel



Bruno Loubet
Head Chef,
Grain Store



Luke Holder
Lime Wood Hotel

2017



John Walton
Head Chef,
Paul Ainsworth No. 6



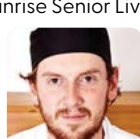
Sophie Murray
Head of Nutrition
& Hydration,
Sunrise Senior Living



Tom Brown
Head Chef,
Outlaws in London



Chris McClurg
Senior Sous Chef,
Paul Ainsworth No. 6



Zack Hawke
Head Chef,
Mariner's Rock



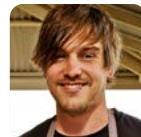
Simon Hulstone
Chef Proprietor,
Elephant Restaurant



Dez Turland
Group Development
Chef, Brand Hotels



Jack Stein
Executive Chef,
the Stein Group



Matt Stone
Exec Chef,
Oakridge Estate,
Victoria, Australia



Dr Rupy Aujla
Chef Presenter,
The Doctor's Kitchen

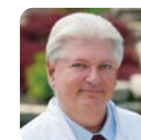


Emily Scott
Head Chef,
St Tudy Inn



David Gillmore
Head Chef,
James Street South

2018



Gerry Ludwig, CEC
Corporate Consulting
Chef, Gordon Food
Service, Grand
Rapids, MI, USA



Robert Ortiz
Head Chef, Lima



Gareth Ward
Chef Patron, Ynyshir



Eddie Shepherd
Head Chef,
Walled Gardens



Mike Robinson
Owner, Pot Kiln



Alyn Williams
Chef Patron,
The Wild Rabbit



Andrew Dargue
Chef Patron,
Vanilla Black



Brad Carter
Chef Proprietor,
Carters of Moseley



Glenn Evans
Head of Food
Development,
Iguanas



Steve Scuffell
Group Executive
Chef London Hotels,
Clayton Hotels



Luke French
Chef & Director,
Joro

Phil Howard
Head Chef/Owner,
Elystand Street
Restaurant

FRIENDS OF UCFF (2019–2021)

2019



Tommy Heaney
Chef and Owner,
Heaneys Cardiff



Andrea Waters
Creative Director
and Co-Founder,
Redemption



Phil Martin
CEO, Blanco Nino



Miranda Godfrey
Lecturer, Westminster
Kingsway College



Anjula Devi
Consultant Chef,
Manchester United
Football Club



Ivan Tisdall-Downes
Head Chef and
Founder, Native



Neil Nugent
Trading Director of
Product Development,
Iceland



Darron Smith
Executive Chef,
The Legstraps and
the Horse & Jcoeky



Kuba Winkowski
Head Chef, the
Feathered Nest Inn



Adam Gray
Michelin starred
Executive Chef,
Devonshire Club



Dean Hoddle
Head Chef, Silverstone



Colin Wheeler-James
Culinary Development
& Innovation Chef,
Symrise and Founder
Ground up Cookery
School



Adam Mason
Director General,
ceda



Alex Hall
Executive Chef,
Unilever Food
Solutions



Ben Heath
Managing Director,
Deer Box Ltd



Cyrus Todiwala
OBE DL
Owner,
Café Spice Namasté
& Chef



Dave Sayers
Chef & Advocate for
Mental Health Issues



George Beach
Managing Director,
Mudwalls Farm Ltd



Jacqui Brown
Chef, Nutritionist, &
Creative Director at
Naked Foodies Ltd



Jeremy Villanueva
Executive Chef,
Romulo Café &
Restaurant



Jon Coates
Chef,
The Woodmans
Restaurant



Jordi Gallego
Senior Development
Chef South Europe,
Griffith Foods



Karen Fewell
Director,
Digital Blonde



Kris Hall
Founder of The Burnt
Chef Project



Majella O'Connell
Owner,
Pavlova and Cream



Mark Hayward,
Founder,
Dingley Dell Cured



Mark Griffin
Managing Director,
Griffin Historical Ltd



Miranda Quantrill
Historic & Vintage
Food Developer,
Disciple d'Auguste
Escoffier & Lecturer
in Culinary Arts,
Westminster
Kingsway College



Nick Saltmarsh
Managing Director,
Hodmedod



Nik Spencer,
Founder, HERU



Paul Foster
Chef Director, Salt



Robbie Lorraine
Executive Chef,
Only Food & Courses



Ruth Hansom
Head Chef,
The Princess
of Shoreditch
Restaurant



Simon Stenning
Strategic Advisor,
The Future of
Foodservice



Steve Ruthen
Greene King



Sue Stinchcombe
Chef, Just Rachel's



Surendra Yeju
Head of Food,
Wagamama



Tony Lewis
Ambassador,
The Burnt Chef
Project

2021

FRIENDS OF UCFF (2024)

2024



Patrick Harrington
Product Development Manager, Greene King Pub Co



Dominic Teague
Executive Chef, One Aldwych



James Smith
Owner, Loddington Farm Ltd



Matt Jaynes
Chef Director and Founder, Flying Pig Catering



Clive Barlow MW
Buyer, Corkk, English Wine Specialist



Jean Delpoit
Executive Chef, Restaurant Interlude, West Sussex



Victoria Postle
Senior Company Nutritionist, Greene King Pub Co



Caroline Benjamin
Director, Food Allergy Aware



Jill Sargent
Business Development Manager, Produced in Kent



Peter Constable
Owner, Warehorne Vineyard



Craig Jackson
Head of Foodservice, Wildfarmed



Galton Blackiston
Chef/Patron, Morston Hall, Norfolk



Surendra Yeju
Executive Chef, Wagamama



Paul Carey
Head of Campaign, Owen's Law



Phil Harrison
Co-Founder and Managing Director, Bears Ice Cream Company



Jo Ginn
Brand Manager, Wine Garden of England



Jose Souto
Senior Chef Lecturer in Culinary Arts, Westminster Kingsway College



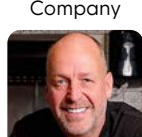
Harry Kirkpatrick
Head Chef, Trinity, London



Iain Ferris
Lecturer (Food Safety, Standards & Law), University of Birmingham



Kate Hofman
Founder, GrowUp Farms



Rob Kirby
Chef Owner, Market Kitchen in Palma, Mallorca



Ryan Jacovides
Founder, Pomus



Edwin Bark
Senior Vice President, Redefine Meat



Robin Read
Chef/Patron, The Counter by Robin Read, Tunbridge Wells



Will Devlin
Owner and Chef, The Small Holding

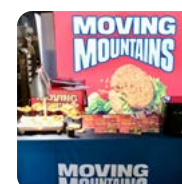
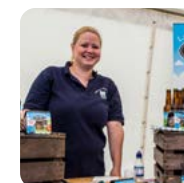
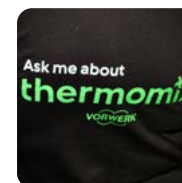
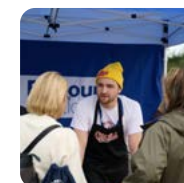


Aaron Costen
Head Chef, Pomus



Robert Taylor
Chef/Patron, Tallow, Tunbridge Wells

EXHIBITORS AT UCFF (2012-2024)



REASONS TO BE INVOLVED

The farmers market (suppliers' exhibition) that forms part of the event is a place for national suppliers and local producers to showcase their latest culinary innovations and produce and network with all the visiting chefs and foodies.

It's informal and great fun and we encourage suppliers to take part in all the tours and attractions, so they get to chat and network with all the festival goers. If it's wet we all wear wellies, and if it's hot we wear sunnies! As you'll know this is the very best basis for you to network and make new contacts.

Whether you are a small family-run business or one of the biggest catering suppliers in the UK, exhibiting at this event will enable you to meet senior chefs and buyers from across the foodservice sector in a relaxed environment and ultimately do some great new business.

REASONS TO TAKE PART

- 1 This event is dynamic and allows you to combine all the senses – sight, sound, touch, smell, taste – things email, phone and advertising just cannot do
- 2 Meet chefs and buyers face to face and showcase your products and brand on stage and in the food served to festival goers throughout the day*
- 3 Showcase your products to more than 300 of the UK's leading chefs, buyers, food development professionals and food innovators
- 4 Network with festival goers looking for new products and inspiration from different industry sectors
- 5 Talk with chefs and buyers from all sectors of the foodservice industry from restaurants and pubs through to contract caterers and retailers
- 6 All our festival goers are time hungry and extremely difficult to meet using conventional methods
- 7 Learn what your customers want, the challenges they face and what the future holds



*Available for Sponsors only

- 8 Do business with high level chefs and buyers in an informal and fun environment
- 9 ucff partners with The Staff Canteen offering exhibitors even more reach to chefs across the UK

HEAR FROM PREVIOUS DELEGATES AND EXHIBITORS...

Click the play icons to view footage of previous Delegates and Exhibitors

DUNCAN FARRINGTON
FARRINGTON OILS



ROB SPENCE
PURBECK ICE CREAM



CHARLIE HODGES
BELAZU INGREDIENT CO



CRAIG JACKSON
HEAD OF FOODSERVICE, WILDFARMED



ROB KIRBY CHEF OWNER AT MARKET KITCHEN IN PALMA, MALLORCA



DUNCAN PARSONAGE
UNOX UK



WILL BOERS
WESTLANDS



WILL MATIER
VEGETARIAN EXPRESS



SURENDRA YEJJU
EXECUTIVE CHEF, WAGAMAMA



Please note: job titles correct at time of testimonial

VISITOR PROFILE - WHO ARE OUR FESTIVAL ATTENDEES?

It's all about the quality of the visitors this event attracts that makes it unique and so productive for a supplier. universal cookery & food festival invites more than 300 of the UK's senior chefs, buyers and decision makers, food development executives from across the food sector including restaurants, hotels, contract caterers, pubs, manufacturers, retailers, colleges, universities, schools and healthcare.

COMPANIES

A sample of the companies that have attended ucff as delegates include:

- | | | |
|----------------------------|-------------------------------|--------------------------------|
| ★ Asda | ★ HELLO FRESH | ★ Rail Gourmet |
| ★ Astra Zeneca | ★ Hilton Hotels | ★ Restaurant Associates |
| ★ Accent Catering | ★ Holroyd Howe Ivy Collection | ★ Servest |
| ★ Bartlett Mitchell | ★ House of Commons | ★ Shepherd Neame |
| ★ BaxterStorey | ★ House of Lords | ★ SILO |
| ★ Bill's Restaurants | ★ Houses of Parliament | ★ Sodexo |
| ★ Blue Apple | ★ John Campbell Restaurants | ★ Solent NHS Trust |
| ★ Charlton House | ★ KFC UK | ★ Symrise |
| ★ Chartwells | ★ Las Iguanas | ★ TGI Fridays |
| ★ CH & Co Group | ★ Lexington Catering | ★ The Berkeley Hotel |
| ★ Cinnamon Care Collection | ★ Lusso Catering | ★ The Garden Centre Group |
| ★ Claridges | ★ London Stock Exchange | ★ The Grove |
| ★ Compass | ★ Marks & Spencer | ★ The Royal Garden Hotel |
| ★ Corinthia Hotel | ★ Mandarin Oriental Hyde Park | ★ TRG Restaurant Group |
| ★ De Vere Hotels | ★ Northcote Manor | ★ TUCO |
| ★ Elinor UK | ★ Oakman Inns & Restaurants | ★ Virgin Active |
| ★ Elite Pubs | ★ Parkdean Resorts | ★ Wagamama |
| ★ Epicure Pub Company | ★ Pret a Manger | ★ WAITROSE |
| ★ Eton College | ★ Prezzo | ★ Westminster Kingsway College |
| ★ Gather & Gather | | ★ Zizzi Restaurants |
| ★ Graysons | | ★ SSP |
| ★ Harbour & Jones | | |
| ★ Harbour Healthcare | | |

Job titles of previous festival goers include:

Executive Chef ★ Head Development Chef
Innovation Development Chef
New Product Development Chef ★ Food Buyers
Food Development Director ★ Head of Hospitality
Head of Innovation ★ Chef Director ★ Proprietor
Purchasing & Supply Chain Manager ★ Nutritionist

"It has re-invigorated our kitchen environment – we are now all fired up and can't wait for the next one."

Simon Ward, Executive Chef,
Forest Lodge Garden Centre

"The event set-up and concept was a breath of fresh air. We attend a lot of exhibitions, which are not inspiring. ucff is very different and it suits our brand."

Katie Petherbridge, Alaska Seafood Marketing Institute



"It was wonderful to be a part of such an amazing event. The amount of discussions that were had and the beautiful producers I was able to reach out too was great."

Blair Hammond,
General Manager, SILO

HEAR FROM PREVIOUS CHEFS...

Click the play icons to view footage of previous chefs

GALTON BLACKISTON
CHEF/PATRON
MORSTON HALL

PAUL FOSTER
CHEF PROPRIETOR,
SALT RESTAURANT

GLENN EVANS
HEAD OF DEVELOPMENT,
LAS IGUANAS

COLIN WHEELER-JAMES
CULINARY DEVELOPMENT &
INNOVATION CHEF, SYMRIS

BRAD CARTER
CHEF PROPRIETOR,
CARTERS OF MOSELEY

GERRY LUDWIG
CONSULTING CHEF, GORDON
FOODSERVICE CANADA

JOHN CAMPBELL
JOHN CAMPBELL
RESTAURANTS

Please note: job titles correct at time of testimonial

SPONSORSHIP & EXHIBITOR PACKAGES

ARTISAN EXHIBITOR £680

To qualify as an Artisan Exhibitor you must be a small business trading for less than three (3) years or a small regional supplier.

BEFORE

- 1 Exhibitor listing on ucff website including logo, 50-word company description, website URL and social media channels
- 2 Exhibitor listing in show preview distributed to all registered delegates and prospect database (information carried forward from website listing)

DURING

- ✓ 2m x 2m space – located in the exhibition area
- ✓ One (1) stand personnel
- ✓ Breakfast, lunch and refreshments included for stand personnel
- ✓ Exhibitor listing in online show guide distributed to all delegates and prospect database (information carried forward from show preview)

EXHIBITOR

£1265*

*Previous exhibitors at ucff 2024 can save £265 off the price and can rebook for £1000

BEFORE

- 1 Exhibitor listing on ucff website including logo, 50-word company description, website URL and social media channels
- 2 Exhibitor listing in show preview distributed to all registered delegates and prospect database (information carried forward from website listing)
- 3 Premium Supplier Profile on The Staff Canteen website for one (1) year (worth £1000)

DURING

- ✓ 3m x 2m space – located in the exhibition area
- ✓ Two (2) stand personnel
- ✓ Breakfast, lunch and refreshments included for stand personnel
- ✓ Exhibitor listing in online show guide distributed to all delegates and prospect database (information carried forward from show preview)

SILVER SPONSORSHIP

£3100

BEFORE

- ✓ Exhibitor listing on ucff website including logo, 50-word company description, website URL and social media channels
- ✓ Exhibitor listing in show preview distributed to all registered delegates and prospect database (information carried forward from website listing)
- ✓ x1 news article hosted on the ucff website (content and images to be provided by sponsor)
- ✓ x1 company feature on delegate e-shot including 250 words, logo, image and website link (content to be provided by sponsor)
- ✓ x1 Social Media post promoting sponsorship shared on ucff channels
- ✓ Logo on homepage of website
- ✓ Logo on email banner on all delegate e-shots
- ✓ Use of 'I'm a sponsor of ucff' logo
- ✓ Premium Supplier Profile on The Staff Canteen website for one (1) year (worth £1000)

DURING

- ✓ 3m x 2m space – located in the exhibition area
- ✓ Two (2) stand personnel tickets
- ✓ Two (2) tickets to pre-festival networking dinner
- ✓ 1 night accommodation x 2 rooms on Monday 15th September 2025
- ✓ Breakfast, lunch and refreshments included for stand personnel
- ✓ x2 tickets to ucff for your clients, guests or chefs
- ✓ Half page advert in online show guide
- ✓ Exhibitor listing in online show guide distributed to all delegates and prospect database (information carried forward from show preview)
- ✓ Insert in delegate bags
- ✓ Equipment or product to be placed on the main demonstration stage (if not in direct conflict with Gold Sponsor, please note these products are for display use only)

All prices are subject to VAT

SPONSORSHIP & EXHIBITOR PACKAGES

GOLD SPONSORSHIP

£5850

BEFORE

- ✓ Exhibitor listing on ucff website including logo, 50-word company description, website URL and social media channels
- ✓ Exhibitor listing in show preview distributed to all registered delegates and prospect database (information carried forward from website listing)
- ✓ x2 news articles hosted on the ucff website (content and images to be provided by sponsor)
- ✓ x1 company feature on delegate e-shot including 250 words, logo, image and website link (content to be provided by sponsor)
- ✓ x2 Social Media posts promoting sponsorship shared on ucff channels
- ✓ Solus email to delegates pre-festival (content and images to be provided by sponsor)
- ✓ Registration question for delegates (data / answers supplied to sponsor post event)
- ✓ Logo on homepage of website
- ✓ Logo on email banner on all delegate e-shots
- ✓ Logo on all marketing and supporting print materials
- ✓ Use of 'I'm a sponsor of ucff' logo
- ✓ Premium Supplier Profile on The Staff Canteen website for one (1) year (worth £1000)

DURING

- ✓ 3m x 2m space – located in the exhibition area
- ✓ Three (3) stand personnel
- ✓ Three (3) tickets to pre-festival networking dinner
- ✓ 1 night accommodation x 3 rooms on Monday 15th September 2025
- ✓ Breakfast, lunch and refreshments included for stand personnel
- ✓ x4 tickets to ucff for your clients, guests or chefs
- ✓ Logo present on the front of the main demonstration stage kitchen
- ✓ Full page advert in online show guide
- ✓ Exhibitor listing in online show guide distributed to all delegates and prospect database (information carried forward from show preview)
- ✓ Insert in delegate bag
- ✓ Logo present on all badges
- ✓ Equipment or product to be placed on the main demonstration stage (please note these products are for display use only, however the chefs will be notified of your sponsorship)

AFTER

- ✓ Solus email to attended delegates

PRE-FESTIVAL NETWORKING DINNER PACKAGES

1 Pre-Festival Networking Dinner – £125

- ✓ One (1) ticket to our pre-festival networking evening at Roots on Monday 15th September

2 Pre-festival Networking Dinner – Drinks Sponsor – £1000

- ✓ 2 tickets to the dinner
- ✓ Logo and thank you on the menu
- ✓ Logo on dinner signage
- ✓ Wine / bottle tags with logo

All prices are subject to VAT

HOW TO BOOK

If you'd like to discuss any of these options simply call one of the team below:

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