



RNA THE ROYAL NATIONAL INDUSTRIAL AND PRODUCTION ASSOCIATION OF QUEENSLAND



ROYAL INTERNATIONAL CONVENTION CENTRE  
BRISSBANE AUSTRALIA

RNA SHOWGROUNDS  
EVER EVENTFUL

ROYAL QUEENSLAND  
Show

ROYAL QUEENSLAND  
Food & Wine  
SHOW

**Ekka**

# SHOWBIZ

THE OFFICIAL QUARTERLY MAGAZINE OF THE RNA

2013

AUTUMN  
EDITION

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THE ROYAL INTERNATIONAL CONVENTION  
CENTRE APPOINTS KING OF

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# Welcome



Welcome to the first edition of the RNA's quarterly magazine Showbiz, for 2013. The RNA is back in full swing after our Christmas and New Year

break, with a number of milestones already being achieved in the past few months alone.

Since April 2011, our focus has been on transforming the Industrial Pavilion into the Royal International Convention Centre (RICC). I am pleased to announce that RICC is now open and holding its first events including the extremely popular Courier-Mail Home Show and the year's largest music festival – Soundwave.

The RNA has also appointed Sean Cummings as the new Executive Chef for RICC and all RNA Showgrounds venues. Sean is well regarded and known across the industry having worked extensively nationally and internationally.

The RNA's 2012 Annual Report has been published and is now available to read online at [www.rna.org.au](http://www.rna.org.au). The report provides a comprehensive review of our achievements in 2012 – a year of change and progress for the association.

Due to increasing business commitments, RNA Councillor Tony Carew has recently made the decision to retire from Council.

Tony was elected to the RNA Council in February 2004 and for the past nine years has been an extremely active member of the association. Tony was Chairman of the Leasing and Allocation Committee and a member of the Horse and Arena; Food and Wine; and HR and Remuneration Committees. He was also co-convenor of the Future Directions Committee.

On behalf of the RNA I would like to acknowledge Tony's contribution and thank him most sincerely for his dedicated service.

I hope you have all had a great start to 2013 and I look forward to keeping you up to date throughout the year.

*David Thomas*

David Thomas  
RNA President



## Jobs creation

The RNA is significantly growing its team creating 27 new full-time corporate positions in 2012 alone, bringing the RNA's permanent staff to 110. This included the appointment of several highly experienced, enthusiastic and focused senior team members as well as a number of support personnel who will work across the RNA Showgrounds venues. The opening of the Royal International Convention Centre has positioned the RNA Showgrounds as a facility that operates seven days a week and 24 hours a day, so to service this increased level of operation, the RNA created a total of 1,148 new jobs in 2012, a 100 per cent increase on 2011.



## Classroom update

Forty teachers from across Queensland descended on the RNA Showgrounds in March to learn the art of camembert and blue cheesemaking, before taking these skills back to their students in the classroom.

The internationally-awarded one of a kind RNA Dairy Australia Teachers' Cheesemaking Workshops have been held in Brisbane since 2010. Due to increasing popularity, we're pleased to announce that extra workshops will be held this year in Cairns and Townsville in June 2013.

More than 80 teachers gathered at a special information evening on March 20 to hear about the RNA's educational interactive exhibits, competitions and activities available to them and their students. It was also a nice opportunity to show off our new convention centre foyer! The RNA's education program attracts more than 27,000 school students each year.

To find out more about these opportunities visit [www.ekka.com.au/learning-fun.aspx](http://www.ekka.com.au/learning-fun.aspx)

## Colin H Meagher AM



The RNA was deeply saddened by the passing of past President Colin H Meagher AM on February 2, 2013. Colin made an incredible contribution to the RNA over many years having

served on the Council from 1979 to 2003, including the last seven years as President.

Well known in the horse and equestrian industry, Colin played an important role in developing and coordinating the Royal Queensland Show's Horse Competition. He was also heavily involved in the RNA's first redevelopment master plan in 1999, was the past Chairman of the Horse and Arena Committee, and had served as the show's Ringmaster for 16 years.

RNA Councillor Jan McMillan described Colin as one of the great RNA Presidents and Ringmasters.

"Colin was a great Aussie, a great fella and he will be greatly missed," she said.

RNA past President Allan Warby added that Colin loved to tell of his experiences during his younger days in the bush and had some wonderful stories of drovers and stockmen and of rodeos and shows.

"These stories were full of drama, humour and history, and it was unusual to have a conversation with Colin without hearing one of these intriguing tales which were so much a part of the man he was," he said.

The RNA was very fortunate to have Colin on the Council and will be forever grateful for his service and vision.

*The latest news, development and innovation at Brisbane's ever-evolving showgrounds precinct.*



## Construction works continue on the Plaza

While the Royal International Convention Centre (RICC) is well and truly open for business – already staging more than 10 events in its first two months of operation – work is continuing on the Plaza.

The Plaza, when completed, will provide a spectacular entrance to the convention centre and a grand open space for ongoing public activation. It will also provide a seamless connection between the Main Arena and RICC for ease of access at busy event times.

The Plaza will be open for Ekka 2013.

## An apartment with a cherry on top...



Exclusive to The Green, purchasers will receive one year's free membership to GoGet CarShare, with a car available in the basement.

This innovative new business gives you all the benefits of a car, without the hassle and expense of owning one. It's a simple concept – you become a member and in return get access to a network of new cars parked locally. GoGet is perfect for people who don't need a car everyday (which you wouldn't if you lived at The Green, because you're so close to everything) or want to get rid of that second car.

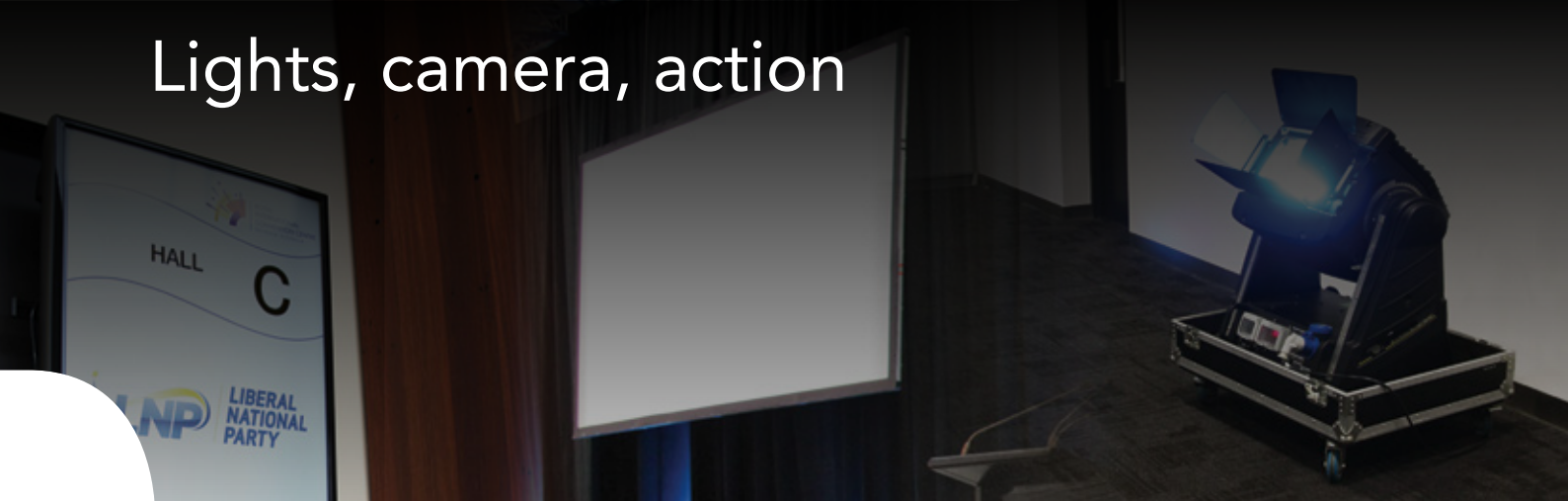
Members simply book any car online or over the phone, by the hour or by the day. Then you take a short walk to the car, unlock it using your smart card, jump in, drive and bring it back to the same spot when you're done.

Each month you get an itemised invoice, much like a phone bill. What you don't get are mechanical, insurance and registration costs, cleaning hassles and everything else that goes with owning a car.

**Great idea!**

Visit [www.thegreenbrisbane.com.au](http://www.thegreenbrisbane.com.au) and [www.goget.com.au](http://www.goget.com.au) for more information.

## Lights, camera, action



With a world-class venue like the Royal International Convention Centre (RICC) comes high expectation on technological capabilities.

Last year RICC took to market one of the largest audio visual supplier contracts in the country, with Australian owned and operated business Microhire, ultimately appointed. Microhire has committed to a \$3 million investment in RICC's complete audio visual suite including, vision, screens, lighting and audio all included in a touch panel interoperable system.

Since construction began in April 2011, RICC has been at the forefront of technological advances and now features Australia's first custom-built operable ceiling grid system, the latest designed self-cooking centres and a personalised mobile app for event organisers, exhibitors and visitors.

Microhire is keeping with this trend and fitting RICC with state-of-the-art equipment including projectors, screens and lighting in all meeting rooms, a permanent lighting system installed on the ceiling grid to meet 85 per cent of the day to day needs of any event plus six large projectors and screens, and a high-tech Speaker Support and Management System.

Reporting to Microhire's Queensland General Manager Russell Bennett, the dedicated RICC team will start at six and grow with the needs of the venue. Russell has more than 34 years experience staging corporate and other special events including World Expo 88 in Brisbane, The Ultimate Event at Sanctuary Cove, the 2001 Goodwill Games in Brisbane, and the Sydney 2000 Olympic Games.

RICC's unique Speaker Support and Management System gives event presenters the ability to upload their presentations before arriving on site while still allowing for updates at any time. The software system also creates all title slides for each conference session, and automatically transfers the presentation to the correct meeting room laptop ready for the presenter to use.

Should any issues occur, the system features a control room where the Microhire team are able to monitor presentations using video cameras, take control of presenters' laptops, and talk directly with presenters through a hotline phone on each lectern.

This very intelligent system complements RICC's five star service and is designed to provide comfort and confidence to presenters and conference organisers.



## Open for business

Australia's newest convention centre, the Royal International Convention Centre (RICC), has opened and proudly welcomed its first guests last month. In March, RICC hosted The Courier-Mail Home Show, which attracted more than 35,000 people over nine days. The APPA Roadshow Conference and QAST Tuckshop Convention and Tuckshop and Uniform Shop Expo followed and successfully wrapped up the centre's first month of operation.

The food and beverage team were nervous yet excited, but no one would have guessed it at the recent LNP luncheon, serving up a two course menu to 560 guests with ease and grace.

Offering a distinctive and uniquely Australian event and convention experience, RICC has been under construction at the iconic showgrounds since April 2011. Transformed from the 1937 Industrial Pavilion, the iconic building's distinctive character was preserved during the redevelopment by retaining and enhancing the existing heritage facades and through a modern interpretation of the previous saw-tooth roof profile.

The timber from the mezzanine has also been incorporated into RICC's design being used on the internal stairwell and hall signage.



## Convention centre fast facts

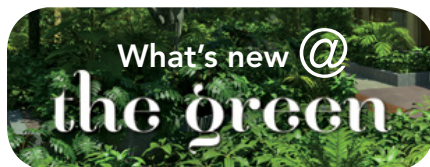
- Almost 4,500m<sup>2</sup> of ground level exhibition space/car parking fronting the 7,000m<sup>2</sup> Plaza
- Three flexible halls totalling 3,213m<sup>2</sup> plus 1,280m<sup>2</sup> of upper foyer space
- Seven meeting rooms of flexible combination totalling 630m<sup>2</sup> plus two boardrooms
- 1,200m<sup>2</sup> kitchen featuring state-of-the-art equipment, some of which is the first fitted in a commercial kitchen in the southern hemisphere
- \$2.6 million investment in the centre's furniture, fittings and equipment including 300 banquet tables, 250 conference tables and 2,500 banquet chairs
- Customised crockery, cutlery and hollowware manufactured by HEPP, quality manufacturers based in Germany
- Customised fine-bone china manufactured by Long Da in Beijing
- The building incorporates intelligent design features including lights that automatically turn off when people leave a room, escalators that go slow when not in use, a natural ventilation system on the ground floor and an abundance of natural lighting.



## Australian first technology

The nation's newest convention centre, the Royal International Convention Centre (RICC), has opened with Australian first technology, becoming the first venue in the country to offer a personalised mobile app to event organisers, exhibitors and visitors.

The free interactive app, available now on iPhone, iPad, Android, Blackberry and web platforms, allows users to view event information, exhibitor and sponsor profiles, request meetings with exhibitors, rate and review program sessions, collect brochures and receive alerts about upcoming events.



Sales are continuing at The Green – the very first apartment development at the showgrounds – with Lend Lease now turning its attention to securing the ground floor retail.

This first stage of the master planned development is a great opportunity for purchasers who can see the vision and potential of the area to get in early. The mixed use development will feature ground floor retail including cafes, bars, fresh food markets and retail therapy shopping!

## The Main Event

All about Queensland's largest event – the Royal Queensland Show (Ekka) – including competitions, entertainment, exhibitors, personalities and people.

# Breakthrough Hendra virus vaccination mandatory for 2013 Royal Queensland Show horses

The RNA is adopting Australian best practice in the fight against Hendra virus, with all horses attending or competing at the 2013 Royal Queensland Show (Ekka) requiring mandatory Hendra virus vaccination.

The vaccine is now available which safeguards the health of horses and their handlers by breaking the cycle of transmission of the Hendra virus from flying foxes to horses and horses to humans.

RNA President David Thomas said following significant consultation with Biosecurity Queensland and the Australian Veterinary Association (AVA), and considering the vaccine was now available; it would be irresponsible of the RNA not to implement this revised Biosecurity Plan.

"In view of the concentration of recent cases of Hendra virus in Queensland, prevention is better than cure and where possible the RNA will always adopt a preventative approach to health and safety," he said.

"The Ekka's Horse Competition is one of the best in the country, thanks to our competitors, and the health and wellbeing of the horses and indeed all animals and patrons at the show is our first priority.



"The RNA's decision to introduce mandatory vaccinations in horses was not made lightly, but it was made unanimously by the RNA Veterinary Committee and Horse and Arena Committee."

The introduction of mandatory Hendra virus vaccination joins additional RNA biosecurity measures including:

- comprehensive stable cleaning and disinfecting
- plywood and plastic barriers between stables
- restricting public access to horses
- ensuring the areas under fig trees are thoroughly cleaned early each morning
- limiting the feeding and watering of horses to their stables

## Essential dates

Horse competition entries close (microchip number required)	5pm on May 24*
Deadline for first dose of Hendra virus vaccine	42 days prior to arriving on grounds**
Deadline for second dose of Hendra virus vaccine	21 days prior to arriving on grounds**
Royal Queensland Show (Ekka)	August 8 – 17

\* Dates will vary for Thoroughbred and World Cup Showjumping Qualifier entrants.

\*\* Entrants are advised to plan and discuss with their veterinarian. Horses must be fully immunised before arriving at the RNA Showgrounds.



## Woodchop competition soars in prize money

Champion axemen, women, juniors, duos and groups will have even more motivation at this year's Royal Queensland Show with the woodchop competition's prize pool increasing by \$23,000 to more than \$90,000. A highlight of the show and the fourth largest competition, woodchop attracts more than 1,400 entries each year.



The Main Event

**More Ekka than ever.**

Ekka tickets on sale from **May 6, 2013**

**Ekka is less than 100 days away...** with preparation well underway and tickets on sale from May 6 on the Ekka website. This year introduces new ticket bundling options, add-ons and special event tickets allowing visitors to get the most out of their Ekka experience. Check out the Foodies Seafood Indulgence bundle, family meal deals and more. Get more Ekka than ever before: the earlier you buy the more value you receive.

**100 Days**

Ekka 2013 runs from August 8 – 17. Visit [www.ekka.com.au](http://www.ekka.com.au) for the latest news.

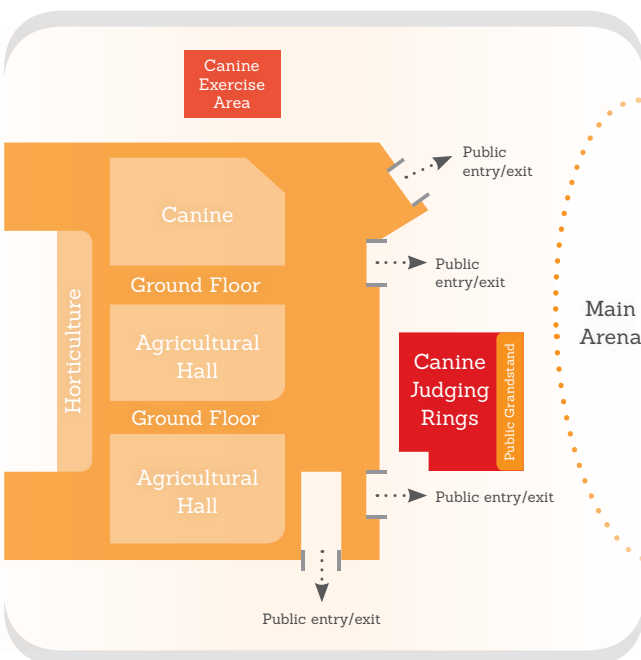


## New look website for Royal Queensland Show competitions

The RNA has just launched a brand new standalone website for the Royal Queensland Show. Previously placed as part of the RNA corporate page, the new website is dedicated to Queensland's premier competition judging event, the Royal Queensland Show, and includes information about competitions, online entries, displays at the show, event calendar, results listings and frequently asked questions.



Check it out at [www.royalqueenslandshow.com.au](http://www.royalqueenslandshow.com.au)



## Competitions on the move

At this year's Royal Queensland Show, the Education on Show Competition will have a brand new home in the Upper Commerce Building. Previously held in the John Reid Pavilion, the move allows for further expansion of the educational exhibits and activities and will have no impact on how the competition is run.

Last year's canine competition was successfully housed on the ground floor of the brand new Royal International Convention Centre, alongside the agricultural and horticultural exhibits. These competitions and canine benching will remain in the same locations as 2012, with a slight movement of the canine judging ring approximately 50 metres towards Gregory Terrace, to enable better public access for this year's show.

\* This map is for illustration purposes only.

Food glorious food : Royal Queensland Food and Wine Show news, recipes, foodie people and produce.



## Royal International Convention Centre appoints Executive Chef

Brisbane's new Royal International Convention Centre (RICC) has appointed Sean Cummings as its Executive Chef.



Formerly Executive Chef at the Park Hyatt Melbourne and Hyatt Regency Auckland, Sean has developed his skills extensively over the years both nationally and internationally in London, India and Australia. As Sous Chef to Harvey Nichols at the Oxo Tower Restaurant in London, Sean

experienced firsthand the pace and excitement of working with large teams of chefs on the cutting edge of cuisine.

After London he returned to the Hyatt Regency Coolum as Chef de Cuisine of Fish Tales, the resort's signature seafood restaurant; before jetting off again to India to join the pre-opening team at Hyatt Regency Mumbai as Chef de Cuisine for Stax.

Sean said he was thrilled to be back in Queensland and excited about the tremendous opportunities and challenges that go hand in hand with meeting and exceeding our clients' expectations.

“ I was born in North Queensland and have a deep affinity for my home state and the amazing produce that is available on our doorstep, so I'm looking forward to developing menus to really show us off. ”

RICC opened for its very first event – Soundwave music festival – in late February and has not stopped since.

## On Sean's menu!

This deconstructed prawn cocktail was recently served by Sean Cummings and his team at RICC to a group of agricultural delegates at one of the first events held in the new centre.

### Ingredients:

- 3 large tiger prawns
- 1 large potato (50g)
- 1 medium tomato (50g)
- 1 cos lettuce (30g)
- 50ml mayonnaise
- 10ml tomato sauce
- 5ml lemon juice
- 5ml Worcestershire sauce
- 5ml Tabasco sauce
- 5ml brandy
- 1 lime (30g)
- 1 bunch of parsley (5g)
- Salt and pepper to taste

### Method:

1. Fill the pot with salted water and bring to the boil.
2. Blanch the tomato for 10 seconds in the boiling water and refresh immediately in iced water.
3. Cook the prawns for 5 minutes in the same boiling water, remove and refresh in iced water immediately.
4. Peel and devein the cooked prawns leaving the tail section intact. Chop one of the prawns into a small dice. Place in the refrigerator.
5. Peel the potato and cut into small dice, cook the diced potato in boiling water until tender, and refresh in iced water. Place in the refrigerator.
6. Peel the blanched tomato, cut into quarters, remove the seeds and chop into small dice. Place in the refrigerator.
7. To make the lemon cocktail sauce, mix the mayonnaise, lemon juice, tomato sauce, Worcestershire sauce, brandy and Tabasco sauce in a small bowl and season to taste. Place in the refrigerator.
8. Wash the lettuce and select the best leaves. Place in the refrigerator. Cut the lime into wedges and finely chop the parsley.

### Assembling the dish:

1. Remove all ingredients from the refrigerator.
2. Place the lettuce leaves in the centre of the plate.
3. In a mixing bowl, place the potato, tomato, chopped prawns, chopped parsley and enough cocktail sauce to bind the ingredients. Place this mixture on top of the lettuce.
4. Place the remaining two tiger prawns on top of the above mixture.
5. Drizzle the cocktail sauce around the edge of the plate and garnish with a lime wedge.
6. Serve immediately.

Photo courtesy of Chef Masterclasses. If you'd like to see Sean in action, watch the video here:

<http://chefmasterclasses.com/2010/09/seans-prawn-cocktail/>



Lick your lips...  
the RQFWS just keeps getting bigger&better.

Recognising and rewarding outstanding produce and its makers, the 2013 Royal Queensland Food and Wine Show (RQFWS) is just around the corner, kicking off in May with the Cheese and Dairy Produce Show and the Ice-Cream, Gelato and Sorbet Show.

Dedicated to unearthing Australia's best food and wine, the RQFWS continues to surpass all expectations, growing in stature and popularity since its inception in 2009, and now attracts more than 2,600 entries and includes nine competitions.

For the first time, the Australian Meat Industry Council's Ham, Bacon and Smallgoods Competition will be held in conjunction with the RQFWS. A panel of industry judges will work their way through the seven categories in July – Boneless Leg Ham, Leg Ham on the Bone, Bacon Rashers (full middle), Cooked Corned Silverside, Pre-Cooked Sausage, Cold Meat Platter Presentation and Dried Meat (Beef Jerky/Biltong). Attracting innovative and artistic entries, the competition has previously received a Cold Meat Platter Presentation designed as a chess board – complete with chess pieces!

What's on

Cheese and Dairy Produce Show	13 – 16 May
Ice-Cream, Gelato and Sorbet Show	15 – 16 May
Branded Lamb Competition	12 June
Branded Beef Competition	13 June
Royal Queensland Wine Show	1 – 5 July
AMIC Sausage King Competition	7 July
Beer and Cider Competition	17 – 18 July
AMIC Ham, Bacon and Smallgoods Competition	27 July
Chocolate Competition	10 – 11 September

The RQFWS will run through to September and entries for some competitions are still open. Visit the brand new dedicated RQFWS website at [www.rqfws.com.au](http://www.rqfws.com.au)





## Cheesy chat with Russell Smith

Russell Smith is the facilitator of the RNA Dairy Australia Teachers' Cheesemaking Workshops, the Chief Judge of the Royal Queensland Food and Wine Show's Cheese and Dairy Produce Show, Ice-Cream, Gelato and Sorbet Show and the Chocolate Competition, plus Deputy Chief Judge for the Australian Grand Dairy Awards and Master Judge for the New Zealand Cheese Awards.

1 **Three must-haves in a great cheese ...**  
Fantastic flavour, texture and "wow" factor.

2 **Favourite cheese ...**  
Depends on my mood. Remember I'm cheese obsessed. Any cheese that excites at the time.

3 **Best cheese accompaniment ...**  
Good company.

4 **Most important factor in cheesemaking ...**  
Passion.

5 **Little known cheesy fact ...**  
Cheese consumption lowers your cholesterol levels.



## In season now...fresh FIGS.

*Jamón (Spanish cured ham) with figs and parmesan crumble*

### Ingredients:

- Jamón – 2 - 3 slices per person
  - 1 fresh fig
  - 10ml balsamic glaze
  - 30g rocket
  - 10ml vinaigrette
  - 20g parmesan crumble  
*(grated parmesan, breadcrumbs and chopped basil)*
- Mix equal parts of parmesan and breadcrumbs together and toast in a slow oven until golden brown. Add chopped basil.

### Method:

1. Lay jamón slices on a flat plate.
2. Cut fig into quarters, mix with the vinaigrette and rocket and place in centre of plate.
3. Drizzle balsamic glaze sparingly over jamón and salad.
4. Sprinkle with the parmesan crumble.
5. Serve immediately.

Lifestyle, entertainment and events for the people of Brisbane and surrounds.  
Take time out to visit the RNA Showgrounds!



## Rural Discovery Day 2013: what's that you say ...a robotic dairy?

The ever-popular Rural Discovery Day is just weeks away and will introduce new exhibits including technology that will change the face of milking. Farmer Gregie will offer a fascinating insight into the future of the dairy industry, explaining how his 200+ cows at Beadesert are milked by robots.

More than 1,400 primary school students will make their way to the showgrounds on May 23<sup>rd</sup> for an exciting day-long event aimed at teaching city kids about country life.

This year's educational day out will also feature a presentation about the marine conservation efforts of the Moreton Bay Seafood Industry and a presentation from The Centre for Growing Sustainability about all things soil-related including worms, compost and other garden helpers.

# Ekka

But wait, there's more... a special Ekka ticket offer for Rural Discovery Day students

Every primary school student attending Rural Discovery Day will receive free entry to this year's Ekka when accompanied by a paying adult. For more information visit

[www.ekka.com.au/learning-fun/rural-discovery-day.aspx](http://www.ekka.com.au/learning-fun/rural-discovery-day.aspx)



## What's on...

<p><b>Trader's 500</b></p> <p>2 May 2013</p> <p>Exhibition Building (Upper Level)</p>	<p><b>The BIG SHOW – Antiques Militaria Firearms Collectables Fair</b></p> <p>25 – 26 May 2013</p> <p>John Reid Pavilion and Annexe</p>
<p><b>The 43<sup>rd</sup> Queensland Hot Rod and Street Machine Spectacular</b></p> <p>4 – 5 May 2013</p> <p>Exhibition Building (Upper Level)</p>	<p><b>Homeless Connect 2013</b></p> <p>29 May 2013</p> <p>No. 9 and 10 The Avenues, and Expo Place</p>
<p><b>Labour Day Festival 2013</b></p> <p>5 May 2013</p> <p>RNA Showgrounds</p>	<p><b>Queensland Caravan, Camping and Touring Holiday Show</b></p> <p>5 – 11 June 2013</p> <p>RNA Showgrounds</p>
<p><b>Collectormania Toy and Hobby Fair</b></p> <p>5 May 2013</p> <p>The Auditorium</p>	<p><b>Your Local Wedding Guide Brisbane Bridal Expo</b></p> <p>15 – 16 June 2013</p> <p>Royal International Convention Centre (Hall B and C)</p>
<p><b>PwC Federal Budget Breakfast</b></p> <p>15 May 2013</p> <p>Royal International Convention Centre</p>	<p><b>Winter Wonderland 2013</b></p> <p>15 – 16 June 2013</p> <p>Royal International Convention Centre (Hall A)</p>
<p><b>Sass &amp; Bide Warehouse Sale</b></p> <p>16 – 19 May 2013</p> <p>Building No. 7</p>	<p><b>MindBodySpirit Festival</b></p> <p>28 – 30 June 2013</p> <p>Exhibition Building (Upper Level)</p>
<p><b>Brisbane Timber and Working with Wood</b></p> <p>17 – 19 May 2013</p> <p>No. 8, 9 and 10 The Avenues, and Expo Place 1</p>	<p><b>Tertiary Studies Expo (TSXPO)</b></p> <p>20 – 21 July 2013</p> <p>Exhibition Building (Upper Level)</p>
<p><b>Pool &amp; Spa and Outdoor Living &amp; Landscape Expo</b></p> <p>18 – 19 May 2013</p> <p>Exhibition Building (Upper Level)</p>	
<p><b>Brisbane Mad Quilters Gathering</b></p> <p>24 – 26 May 2013</p> <p>Walter Burnett Building (Lower Level)</p>	



For more information visit  
[www.rnashowgrounds.com.au/what's-on.aspx](http://www.rnashowgrounds.com.au/what's-on.aspx)

More  
**Ekka**  
than ever.

## Ekka VIP Corporate Suites

The RNA is pleased to introduce for the first time a unique and exciting corporate entertainment opportunity – the 2013 Ekka VIP Corporate Suites.



- Suites will be positioned above the eastern entry to the Main Arena
- Exclusive and spectacular view of the Main Arena
- View competition judging by day and the entertainment program with fireworks by night
- Ideal for business networking or social entertaining - all ages welcome
- Choice of two identical air-conditioned suites
- Suites hold maximum of 100 guests - food and beverage included
- Cocktail/Club style layout with dry bars and stools and lounges
- Ideal minimum booking is 50 guests - smaller parties can be arranged
- Day sessions available from 11am to 3pm, from \$125 per person all inclusive - including gate entry
- Night sessions available from 4pm to 9pm, from \$155 per person all inclusive - including gate entry
- Additional premium food and beverage packages available upon request
- Deposit required upon confirmation of booking
- Bookings will be made on a first in basis.

***Book now***

For further information or bookings please contact:

ANDREW TUDOR  
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