

# SHOWBIZ

THE OFFICIAL QUARTERLY MAGAZINE OF THE RNA  
AUTUMN EDITION 2012

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## HEATHER FOORD

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THE EKKA

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THE TASTE OF  
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“  
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120 days until  
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## welcome

Welcome to the first edition of Showbiz for 2012, which features an exciting and fresh new design for our readers.

Already, 2012 is shaping up as another significant year for the RNA. Recently, former Queensland Premier Anna Bligh officially launched our brand new \$59 million Royal International Convention Centre (RICC). This signalled an historic milestone in our \$2.9 billion RNA Showgrounds Regeneration Project.

The transformation of the iconic Industrial Pavilion into the world-class RICC began in April last year with completion due this December. Although the first official event won't be held in the centre until March 2013, visitors to this year's Royal Queensland Show (Ekka) will get a sneak peek of this exciting facility with the ground floor housing some of the show's most popular competitions.

The Ekka's largest competition—canines, which attracts 2,500 entries on average a year—will feature alongside popular exhibits from the Agricultural Hall in this great new exhibition space. Competitions lie at the heart of the Ekka and the RNA is committed to ensuring they remain a major part of the show throughout the 15-year regeneration project.

The 22,000m<sup>2</sup> RICC is set over two levels and the RNA is delighted that a quarter of the projected bookings for 2013 have already been secured. Designed as a multi-purpose venue, the RICC is capable of holding more than a dozen events at any one time across its three exhibition halls, seven meeting rooms and two board rooms. It is expected to attract about 140 events in its first nine months, worth approximately \$20 million to the local economy.

With less than 120 days until Ekka 2012, entries for our 42 competitions are open and I encourage past and new competitors to get involved in the 11,200 classes at this year's show. I look forward to seeing you at the Ekka this August.

*David Thomas*

**David Thomas**  
RNA President

## news in brief

### RNA Educators Information Evening

More than 50 Queensland teachers recently gathered at an evening hosted by Ekka food ambassador Dominique Rizzo to learn about RNA educational initiatives which attract 25,000 school students each year. Educators from across the state learnt about internationally awarded RNA initiatives for teachers and students including the Teachers' Cheesemaking Workshops, Rural Discovery Day and the Ekka Learning Trail.

### Election Results

The results of the 2012 RNA Council elections were announced at the association's Annual General Meeting last month with Jan McMillan, Philip Harpham, Catherine Sinclair, Joan Scott, Gary Noller, Duncan McInnes, Professor Peter Little, Phil Kesby and Dr Bill Ryan selected. The meeting was attended by approximately 70 people and included presentations by RNA President David Thomas and RNA Treasurer Catherine Sinclair.

### Tech savvy

This year, 32 Ekka and Royal Queensland Food and Wine Show competitions are available for online entries. Increasing from 15 competitions last year, these online capabilities provide a streamlined, fast process for competitors. New online competitions for 2012 include woodchop, poultry, feline, branded beef and dairy produce. To enter an Ekka competition online visit [www.royalqueenslandshow.com.au](http://www.royalqueenslandshow.com.au)

### 130-year old Ekka trophy



At this year's Ekka, the RNA will be awarding a special perpetual award, known as the Darebin Trophy, for Champion Thoroughbred Stallion. It will be presented by Jennifer Chenery of Toowong who kindly donated the original 130-year old silver cup to the RNA last month.

Awarded to Andrew Gordon at the 1885 show for the Champion Thoroughbred Stallion, the cup had been in the Chenery family for generations and was made by a silver company in Sheffield in 1882.

Jennifer is a descendent of several horse breeders including William Ginn of Ipswich who owned and operated Fairview Farm at Hamstead, near Boonah. William reared fine racers on his farm including "King Cole" who won the 1877 Queensland Turf Club Corinthian Cup.

RNA President David Thomas thanked Jennifer for her generous donation and the cup will be placed in the RNA Council Stand.



*Slipknot (left) and Lost Prophets (right) performed in front of 45,000 people at Soundwave in February. Photo courtesy of Kayne Lens.*

### The day that rocked

About 45,000 revellers made their way to the biggest annual music festival held at the RNA Showgrounds, Soundwave, in February. System of a Down, Marilyn Manson, Slipknot and Limp Bizkit were among the featured performers. The heavy metal festival, which was first held at the Showgrounds in 2007, continues to sell out each year and has previously featured performances by Nine Inch Nails, Iron Maiden, Slash and Queens of the Stone Age.

## Cheesemaking class doubles in size

A Bald Hills school class has doubled in size following attendance at the RNA's internationally awarded Teachers' Cheesemaking Workshops.

St Paul's School teacher Sue Hodgkinson said students are excited to begin cheesemaking after the program's debut at the school in 2011.

"Cheesemaking sits in one of our science units and since we introduced it last year, the class size has doubled and I think cheesemaking has a lot to do with that," she said.

"When we first held the cheesemaking class the students were so excited about it—some were so enthusiastic they even made up a song to sing at assembly."

This was the second year St Paul's School participated in the workshops, learning the art of camembert in 2011 and blue cheese this year.

Sue said the class will be divided into two groups this year to cater for the extra students.

"One group will make camembert and the other will make blue cheese and then we will come together and learn the science behind both varieties," she said.



Kim McNaught and Sue Hodgkinson from St Paul's School

The one of a kind educational program, held in March, attracted more than 40 Queensland teachers, from as far as 475km away, to learn from world renowned expert Russell Smith.

The workshops are designed to teach the rare skill of cheesemaking to Queensland teachers and encourage them to take this hands-on curriculum activity back to their schools.

The program runs alongside the RNA's Royal Queensland Food and Wine Show and its specific Student Made Cheese Competition, which last year attracted more than 100 entries.

## QCWA turns 90

The Queensland Country Women's Association (QCWA) will celebrate its 90th birthday this year at the Ekka. First attending the show in 1926, the QCWA immediately became a popular attraction and the tradition continues to impress with more than 10,000 scones baked and sold at Ekka 2011. The association works closely in the community alongside charities and nursing homes and was formed on August 11, 1922.

## Brown Swiss on show

The Dairy Cattle Competition will have a new star this year with the Brown Swiss named Ekka 2012's feature breed. Originating in the north eastern part of Switzerland, dairy historians believe the breed is one of the oldest in existence. The cattle will be critiqued at the Ekka by an industry renowned judge from the United States and about 15 elite lots will go to auction on August 14.



*"This is a real world experience that children remember as a highlight of their primary school years"*

## Australia's richest

This year's RNA Paddock to Palate Competition features Australia's richest prize pool for any single prime beef contest with the competition's overall winner receiving \$5,000. After 15 years, the competition has also begun a new era with the 100-day feedlot phase moving to Mort and Co.'s Grassdale Feedlot at Dalby—one of Queensland's largest. The competition began on April 11 and will finish at the Ekka on August 11.

## Annual Report

The 2011 RNA Annual Report has been published and is available to read online. The report features a wrap-up of key events in 2011 including housing the state's largest evacuation centre during the devastating floods and starting construction on the historic 15-year \$2.9 billion RNA Showgrounds Regeneration Project. To read more, download your copy of the Annual Report from [www.rna.org.au](http://www.rna.org.au).

## Uncorking the secrets of fruit wine

For the first time, amateur fruit wine exhibitors will get the inside scoop from flavour scientist Dr Heather Smyth in a unique RNA workshop. Teaching everything there is to know about making fruit wine, the workshop will provide expert advice on technique, equipment, hygiene and fruit selection. To be held on June 26, the workshop is open to all 2012 amateur fruit wine competitors and spaces are limited. To reserve your place complete the nomination form on [www.royalqueenslandshow.com.au](http://www.royalqueenslandshow.com.au).

## Olive Oil Show

The Royal Queensland Food and Wine Show (RQFWS) Olive Oil competition has been postponed for 2012 due to unfavourable seasonal conditions. For all RQFWS competition dates visit [www.rna.org.au](http://www.rna.org.au).

## City and country schools join in partnership

A Brisbane school teacher has turned a one day event into a year-round learning experience for her grade four students after attending the RNA's first ever Rural Discovery Day.

Wilston's St Columba's Primary School teacher Elizabeth Kriesch was inspired to extend on the key learnings from Rural Discovery Day and partnered with a Kingaroy school to design a program for their students.

"This is a real world learning experience that children remember as a highlight of their primary school years," Elizabeth said.

"Our program revolves around an inner city school partnering with a country school to develop an appreciation of the interdependence of both environments.

"Rural Discovery Day begins our year as the students develop a knowledge base about where their food comes from and are given the chance to talk to farmers about what is involved in growing produce."

English, maths, science, information technology, history and geography units have been tailored to what the students learn at Rural Discovery Day.

Elizabeth said the students attend the Ekka, tour two Kingaroy farms, visit Tarong Power Station and Mine and camp in the South Burnett region.

"We also host St Mary's Catholic College grade four students when they come to see the city," she said.

The internationally awarded Rural Discovery Day will be held at the RNA Showgrounds on May 24. Register your school at [www.ekka.com.au/learning-fun.aspx](http://www.ekka.com.au/learning-fun.aspx).

# Industrial Pavilion Transformation

The transformation of the RNA's iconic Industrial Pavilion is nearing completion. In February, former Queensland Premier Anna Bligh officially launched the centre and unveiled the first look inside.

Set to open in March 2013, the RNA's new \$59 million Royal International Convention Centre (RICC) is expected to attract more than 220 events and 30,000 visitors annually.

This 22,000m<sup>2</sup> multi-level centre is set to hold international, national and local business events, which in 2010–2011 pumped a total of \$211 million\* into the Brisbane economy.

It is projected that in its first nine months of operation, about 140 events are expected to be held at the centre—estimated to be worth an additional \$20 million to the local economy.

Work on transforming the iconic Industrial Pavilion, known as the showbag pavilion, into the world-class centre began in April 2011 and is due for completion this December.

*\*Source: Brisbane Marketing—Economic Value of Brisbane's Events Industry*

As part of the official launch, the former Premier unveiled the new name of the centre—the Royal International Convention Centre—Brisbane Australia.

“Our Government was pleased to be in a position to support this new centre, which is part of stage one of the \$2.9 billion 15-year RNA Showgrounds Regeneration Project, because of the benefits that it offers to Brisbane and Queensland,” said the former Premier.

“This is Australia's largest Brownfield development and the most significant urban renewal project in Brisbane since South Bank.”

## Taking it to the world

The RNA launched the RICC to the industry for the first time at the Asia-Pacific Incentives and Meetings Expo in Melbourne.

Brisbane Marketing Convention Bureau Director Annabel Sullivan said Brisbane's status as a leading destination for national and international business events is strengthened by the planned RNA Showgrounds Regeneration Project, of which the RICC is a key part.

In May this year, the RNA will join 3,500 exhibitors at IMEX in Frankfurt—a worldwide exhibition for meetings and incentive travel—to take the RICC to the world. Unique in attracting thousands of industry executives from around the world, IMEX is designed for national and regional tourist offices, major hotel groups, airlines, destination management companies, service providers and trade associations.

## Australian first

The RICC offers Australian first features including a custom built operable ceiling grid system which can cut exhibition set-up time by up to a day. It is the only centre nationally to feature this state-of-the-art rigging system and will result in less labour, less time and less set-up cost.

## What's in the name?

RNA Chief Executive Jonathan Tunny said the RNA wanted the convention centre name to be something which was intrinsically linked to its heritage but could also be marketed internationally.

“The Royal International Convention Centre embodies that, with the word ‘Royal’ being a part of the association since 1921 when the prefix was granted by His Majesty King George V,” he said.

“We have a unique venue full of tradition and memories and this name really honours that while appealing to international audiences.”



## In-house services

Events at the RICC will be supported by a professional team of in-house event planners, an operations team and experienced catering staff. World-class catering facilities will feature 12 of the latest designed self-cooking centres, capable of serving 2,600 plates in 40 minutes. The state-of-the-art design enables the RICC's professional chefs to produce fresh food for large numbers and to track and monitor the quality of food being served using its computerised system.

## Unique precinct facilities

The RICC has been designed to cater for Brisbane's significant growth with state-of-the-art facilities which the community and visitors to the Ekka can enjoy all year round. With exhibition halls, meeting rooms and a commercial kitchen, the centre is ideal for conferences, major events, exhibitions, music festivals, banquets and weddings. It is placed alongside unique facilities that no other venue nationally can offer including a 20,000 seat main arena, amusement areas, on site parking for 2,700 vehicles and a range of indoor and outdoor venues.



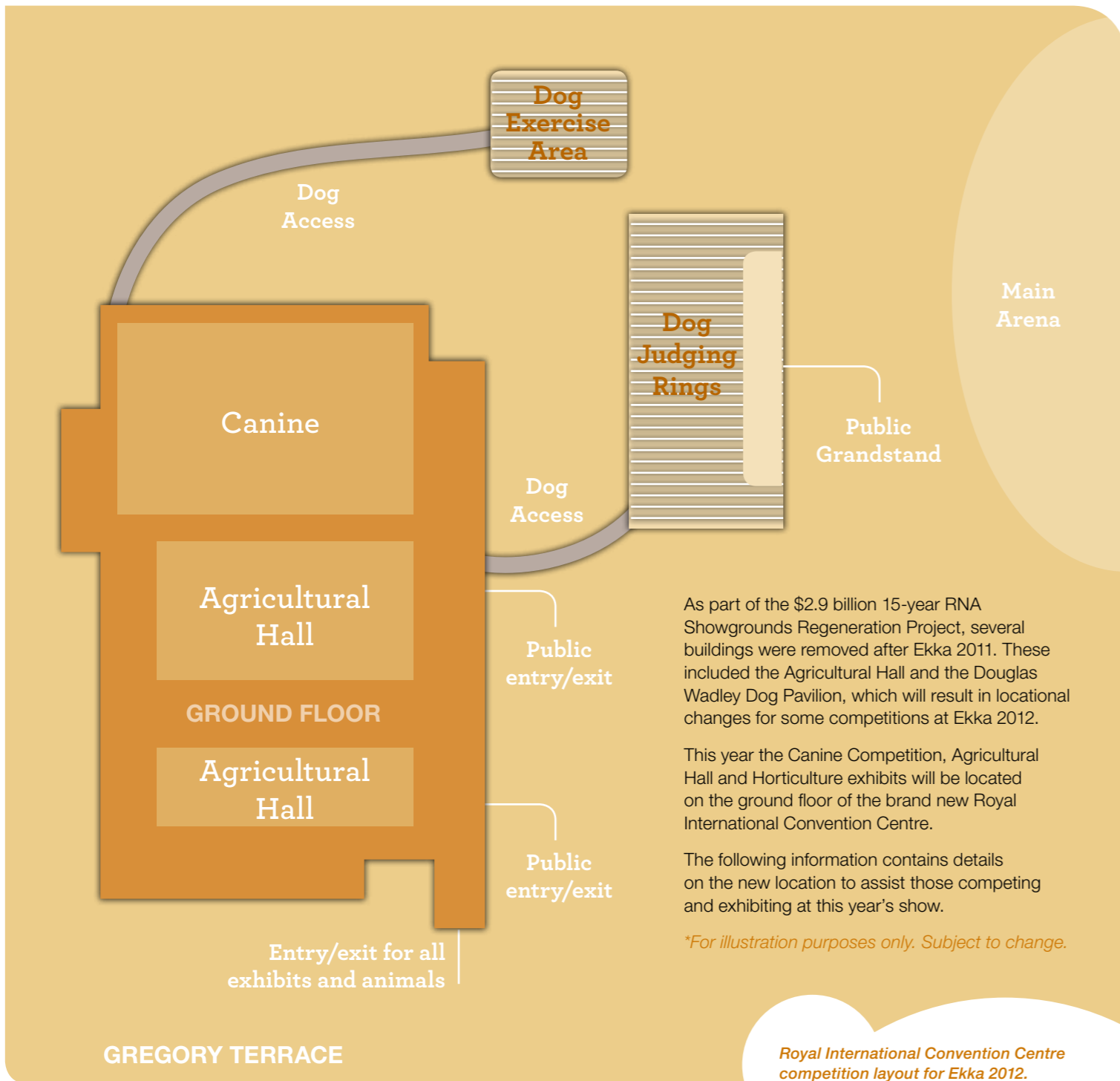
“Our Government was pleased to be in a position to support this new centre, which is part of stage one of the \$2.9 billion 15-year RNA Showgrounds Regeneration Project, because of the benefits that it offers to Brisbane and Queensland.”

*Former Queensland Premier  
Anna Bligh*

## fast facts

- Three exhibition halls
- Seven adaptable meeting rooms
- Two board rooms
- A large commercial kitchen
- Approximately 280 car parks
- Fronts a revitalised Ekka Plaza area
- Australian first ceiling grid system
- Attract more than 220 events and 30,000 visitors annually
- Ability to serve 2,600 plates in 40 minutes
- RICC events are estimated to be worth \$20 million to the local economy within the first nine months

# Important Ekka Changes



## Canine

- Entry and exit points for owners and their animals are located off Gregory Terrace.
- Canines have special access walkways to and from judging events and entry points, which are separate from the public.
- Judging rings will be located outside under a large roof cover.
- A covered spectator grandstand will be constructed alongside the ring allowing the public to watch judging and activities.
- Obedience and Agility Trials will remain on Oval 2, as in previous years.
- For the first time, some dogs will be allowed to remain in their trolleys in a designated area, while larger dogs will have an area of grouped benching. For planning purposes, owners should advise the RNA if their dog will remain in its trolley.

- Benches will continue to be provided by the RNA however trolleys must be supplied by owners.
- The Greyhound Sweepstakes Competition will now be coordinated by the Queensland Greyhound Breeders and Trainers Association.
- The exercise area will be located outside behind the judging rings. A special walkway, with no public access, will be provided through the side of the convention centre.
- Exhibitors may be provided with space to promote their breed and hand information out to the public on their entered day. In order to allocate sufficient exhibition space, breed clubs should advise the RNA if they wish to participate.
- Chairs will be provided for exhibitors in the grouped benching areas.
- A clean and safe toilet area is being organised for the animals.
- Exhibitors will have access to male and female changing rooms.

## Agricultural Hall

- Entry and exit points for exhibitors, including Apiculture, are located off Gregory Terrace.
- Stands for the District Exhibits, Youth District Exhibits and Youth Fruit and Vegetables will continue to be supplied by the RNA.

## Horticulture

- Entry and exit points for exhibitors are located off Gregory Terrace.
- Horticulture exhibits will continue to operate as normal.
- Display layouts may change for 2012, however this will be communicated to exhibitors well in advance.

Showbags will remain in the Sideshow Alley entertainment precinct however this year will be located on the opposite side, while Fine Arts will continue to be situated on the ground floor of the Walter Burnett Building.

## Ekka flashback

The Main Arena has been at the centre point of entertainment since the very first show in 1876. The Jubilee show of 1909 set a new standard in entertainment\* with unique contests held alongside traditional livestock parades and horse riding. Ekka patrons were treated to champion stockwhip crackers, servicemen tent pegging competitions, field artillery driving, an obstacle foot-race, an 18-a-side tug of war and the Australasian athletics championships.\*

If you have an old Ekka story you'd like to share, contact the RNA on **07 3253 3900** or **pr@ekka.com.au**

*\*Information sourced from 'Showtime—A History of the Brisbane Exhibition' by Joanne Scott and Ross Laurie, 2008.*



# The Taste of Autumn



Ekka food ambassador Dominique Rizzo provides her inside tips for some great autumn recipes while Master of Wine and Royal Queensland Wine Show judge Peter Scudamore-Smith recommends the top wines to try this season.

## Slow cooked pork belly with buttermilk and spices

Serves 4

I picked up a beautiful piece of Pilton Valley Pork belly from my Brighton butcher. The Jones family have been in the pork industry since 1940 when Keith Jones, or "KB" as he was known, bought his first pig from the Ekka. Today the family are proud of their 100 per cent Australian pork, hand-picked for its consistency and quality of flavour.

- 1.5kg pork, scored
- 2 tbsp ground Himalayan pink salt
- ½ tsp cinnamon
- 1 tsp fennel seeds
- 2 tbsp olive oil
- 2 onions, sliced
- 3 cloves garlic
- 1 star anise
- 1 cinnamon stick
- 1 cup chicken stock
- 600ml buttermilk

- Preheat the oven to 220°C.
- Slice or score the pork skin and fat in a crisscross pattern, without cutting into the meat. Alternatively ask your butcher to do this for you.
- Sit the pork belly on a rack in the sink and pour boiled water over the top.
- Dry the pork skin well.
- Combine the salt, cinnamon, fennel seeds and oil and rub into the skin.
- Place the sliced onions on the bottom of the roasting pan and place the pork on top. Scatter the crushed garlic, cinnamon stick and the star anise into the tray.
- Combine the chicken stock and buttermilk and pour into the baking dish making sure that the buttermilk comes just up to just under the crackling.
- Roast for 40 minutes until the crackling is crispy.
- Reduce heat to 160°C and cook for a further 3 hours.
- Remove the pork from the tray and allow to rest.

You can either serve the onions as a side or discard them. Discard the juices and slice the pork to serve. I served my pork belly with a fennel salad and a home made apple and tomato relish that I bought from my butcher shop.



## Fig, balsamic and polenta cake

Serves 8

This dairy-free cake can be made with a variety of different fruits depending on what is in season. Try apple and berry, plum, rhubarb, peach, apricot or strawberry. This cake is delicious, full of beautiful fresh figs, balsamic and vanilla. Ideal as a tea cake served with a dollop of natural thick yoghurt or cream.

- 3 eggs
- 150g soft brown sugar
- 1 vanilla bean, seeds scraped or ½ tsp of vanilla bean paste
- ½ cup olive oil
- 75ml balsamic glaze
- 1 cup plain flour
- 100g polenta
- 1 ¼ tsp baking powder
- 1 cup ground almonds
- 8 ripe figs, quartered
- 2 tbsp brown sugar

- Preheat the oven to 180°C. Grease a 24cm cake tin and line the base with baking paper.
- Beat the eggs, 150g sugar and vanilla bean seeds with handheld electric beaters until creamy, then add the oil and balsamic glaze and beat for a few minutes.
- In a separate bowl, sift the flour, polenta and baking powder and add the ground almonds. Mix until combined. Add to the egg mixture and combine well.
- Pour the batter into the cake tin and top with the figs.
- Sprinkle the figs with the brown sugar and bake for 50-60 minutes or until a skewer comes out clean and the top of the cake is golden brown.
- Leave the cake to cool in the tin. Slice and serve with your desired accompaniment.





## Australia's best show circuit wine

by Peter Scudamore-Smith

The champion wine of the Australian wine show circuit, the Fine Wine Partners Trophy, has been awarded to a white wine for the second year in a row. The trophy is judged annually at the Royal Sydney Show, held in February 2012, with the chief judges from all Australian capital city shows converging to decide the winner. That means the 2011 show circuit plus the 2012 Sydney show "best wine of show" being assembled.

The Royal Queensland Wine Show's (RQWS) 2011 representative wine was Seppelt Drumborg Riesling 2005, an absolutely outstanding wine which I would drink on any occasion. RQWS Chief Judge Phillip John was present to assist in the ultimate selection.

The trophy was awarded to Vasse Felix Heytesbury Chardonnay 2010 from Margaret River, a wine with a dramatic show history in such a short time.

At the previous show circuit judging 2010–11, the RQWS wine nomination, another white wine, Leo Buring Leonay Riesling 2005 from Clare was the successful trophy wine.

Annually during the RQWS wine judgings, judges muse as to why Australian white wines tend to win this trophy.

The answer is that Semillon and Riesling age gracefully in this country; Australian chardonnay is now recognised as one of the world "style leaders" so that whites are in a good place.

Australian reds have suffered substantially from global warming, are generally too immature at exhibition time or lack the style conformity that current top whites are showing.

*Peter Scudamore-Smith is a Master of Wine and Royal Queensland Wine Show judge.*

## Wines to try this season

### Bubbles:

- Budget: Grant Burge Moscato Frizzante 2011 Barossa Valley SA RRP \$12.50
- Premium: Brown Brothers Patricia Pinot Noir & Chardonnay Whitlands VIC 2006 RRP \$45
- Splash out: Champagne Nicolas Feuillatte Palmes d'Or 1999 Epernay FRA RRP \$220

### White:

- Budget: Trentham Estate Chardonnay 2011 Trentham Cliffs NSW RRP \$16
- Premium: Vasse Felix Heytesbury Chardonnay 2009 Margaret River WA RRP \$45
- Splash out: Benanti Pietramarina Etna Bianco Superiore (carricante) 2007 Sicily RRP \$90

### Red:

- Budget: Water Wheel Memsie Homestead Shiraz Bendigo VIC RRP \$10
- Premium: Dawson & James Pinot Noir Meadowbank 2010 TAS RRP \$48
- Splash out: Rocca di Frassinello Maremma Toscana IGT (sangiovese, cabernet, merlot) 2006 Italy RRP \$90

# Heather Foord

is where **HOME** story begins



With a career spanning more than two decades, Channel 9's Heather Foord is one of Queensland's most respected journalists.

A self-proclaimed Ekka tragic, Heather has covered the show in some way every year since she began with Channel 9 in 1987. She has attended almost every show since her childhood and is even an awarded cookery competitor. Having farewelled a full-time career last year, Heather now enjoys spending time at home with her husband Tony and four daughters Indy (19), Grace (17), Riley (17) and Maya (10).

## Favourite memories from reporting at the Ekka

As the Ekka roundsperson one year, I had to come up with story every day, and I remember doing a piece to camera kneeling down with a goat, which wound itself around and around me until I had no rope left to hang onto. Needless to say we had to do about 245 versions of it to get one good enough to go into the news that night—never work with children or animals they say!

Another story I got all the statistics of how many dagwood dogs were eaten every year, how many toilet rolls, how many tonnes of poo was shovelled—it was so much fun!



q&a with...

q&a with...



# Heather Foord

## What you love most about the Ekka

The wonderful sense of community you get—the coming together of the city and the county, the commercial and handmade industries and the different breeders of all the different kinds of animals—it is so inclusive, friendly and inviting to be there! I also LOVE the old cattle stalls. As a kid I was astounded that you could walk up right behind a massive bull sleeping in the sawdust and actually TOUCH it! Such an incredible place to learn and have fun all at the same time.

I love the Ekka because it evolves each year but quintessentially stays the same. While there are now concerts and more dining areas, there are still all the cattle and horse stables and events to see—it has a wonderful sense of tradition.

## Childhood memories

My childhood memories of the Ekka are some of my favourite memories of all time! Each year my primary school would take us on the first Friday, and it was torture because we couldn't go on any rides or buy any showbags, we just had to wander around and LOOK. But then we always went as a family too—every year without fail. Mum would take us three kids and we would get there before the gates opened, always at the Gregory Terrace entrance, then we would spend all day there, seeing every inch of the Ekka. I especially loved climbing on the old tractors and heavy machinery and seeing all the funny looking birds. Then at dusk, we would go to Sideshow Alley and meet Dad after work at the little steam train. Then we would go on the rides and to the showbag pavilion, which was my favourite, and then sit on Machinery Hill to watch the night program in the Main Arena. I loved the Flying Lotah and the precision driving team. One year when I was reporting on the Ekka, I got to go around the ring in the precision driving car that tipped on two wheels—it was such a hoot! We went right around the track on two wheels.

## New family traditions

Now I still go to the Ekka every year and my four girls just absolutely love it. To our family, Ekka day is as special to us as Christmas Day. We all go together as a family, and we start off in Sideshow Alley, then tour the Ekka all day, then the showbag pavilion and onto Machinery Hill for the fireworks! It is such a fun family tradition and we wouldn't miss it for the world. Every year my husband wins a big fluffy toy for us in the Shooting Ducks—WE HAVE HEAPS!

“ we always went as a family— every year without fail ”

Some years I have even entered some cooking. I used to love going to look at all the cakes—especially the wedding cakes with Mum. I entered into the Small Cakes section and won a blue ribbon. I think that was my finest moment of my cooking career definitely. It was really fun to visit the Ekka before it opened to drop off the cakes too. In years to come, I hope to enter more cakes into the Fine Arts Cookery Competition and continue taking our family. I can't imagine not wanting to go, even when I am in a wheelchair.

I really hope the Ekka keeps going ahead in leaps and bounds. It will be great to see the revamped showbag pavilion this year. Bring on August!





# Introducing Royal International Convention Centre—Brisbane Australia

**Opening in March 2013, the Royal International Convention Centre—Brisbane Australia represents a unique opportunity for your next event.**

Situated inside the historic RNA Showgrounds, right on the city's fringe, the new centre comprises 22,000sqm of truly versatile space. It's the perfect choice for any sized event, from meetings and conferences to world-class exhibitions and festivals.

#### **Modern facilities, exceptional convenience**

The Royal International Convention Centre—Brisbane Australia offers all the amenities needed for a successful event, including ample on-site parking and contemporary 5-star facilities.

#### **Unrivalled mix of indoor and outdoor space**

The Royal International Convention Centre—Brisbane Australia has outstanding access to the RNA Showgrounds site, making it a venue like no other, easily catering for open-air events such as music festivals, agricultural and equestrian shows.

#### **Superb versatility—whatever the event**

The Royal International Convention Centre—Brisbane Australia has generous plenary space, divisible into three separate halls for conventions, exhibitions or banquets. It also boasts seven adaptable meeting rooms and two boardrooms, plus 4,500sqm of exhibition space in addition to the current 35,000sqm of exhibition spaces on site.

Part of the \$2.9b regeneration of the RNA Showgrounds



**FIND OUT MORE ABOUT HOLDING YOUR NEXT EVENT AT BRISBANE'S NEWEST AND MOST EXCITING CONVENTION CENTRE.**

For enquiries, contact Sue Hocking, General Manager, Venue Sales & Marketing  
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