

The official magazine of the RNA

SHOW BIZ

SUMMER 2022



CHRISTMAS EDITION



RNA | THE ROYAL NATIONAL
AGRICULTURAL AND
INDUSTRIAL ASSOCIATION
OF QUEENSLAND



ROYAL
INTERNATIONAL
CONVENTION CENTRE
BRISBANE AUSTRALIA



ROYAL QUEENSLAND SHOW



ROYAL
QUEENSLAND
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W E L C O M E

FROM RNA PRESIDENT DAVID THOMAS



"On behalf of the RNA, I would like to thank our members, and particularly our sponsors, Ekka patrons, competitors, judges and stewards for their support in 2022. "

2022 has been a year of recovery for the RNA.

The Royal Queensland Show (Ekka) made its historic return after a two year hiatus, with more than 345,000 people coming through the gates.

The Ekka was the largest ticketed event held in Queensland since the start of the Covid-19 pandemic and it was wonderful to once again unite the country and the city.

All 55 of our competition sections were able to go ahead, with more than 20,000 entries submitted as we rewarded and recognised the best of the best.

Our Royal Queensland Awards competitions were also able to go ahead in their full capacities this year.

We received almost 2,500 entries, as we unearthed Australia's finest food and beverage products across six categories - beef, lamb, cheese, ice cream, beer and wine.

Due to the easing of Covid-19 restrictions placed on events, our venue business also enjoyed a strong year.

We held 180 events in our Royal International Convention Centre and across our Brisbane Showgrounds precinct, including four large scale music festivals attracting a total of more than 100,000 people.

Three further music festivals will be held in the first quarter of 2023, as our venue business looks forward to another successful year with many pre-bookings already in place.

Work continued on Cross River Rail's Exhibition Station, including earthworks and rock excavation, as we near the three year mark for construction.

Once complete, the project will see year-round rail services to and from the Brisbane Showgrounds from 2025, greatly improving event access for attendees, including during the Ekka.

On behalf of the RNA, I would like to thank our members, and particularly our sponsors, Ekka patrons, competitors, judges and stewards for their support in 2022.

I would also like to thank my fellow RNA Councillors and RNA staff for their hard work and commitment this year.

I wish you all a very Merry Christmas and a Happy New Year.

David Thomas
RNA PRESIDENT

Ekka Legend Fred Andrews receiving his award in 2019 from RNA President David Thomas.



REMEMBERING
EKKA LEGEND

FRED ANDREWS

The RNA was deeply saddened by the passing of Mr Fred Andrews, our 2019 Ekka Legend.

Fred began his association with the Show as a harness racing competitor in the early 1970s, moving onto RNA trotting and swabbing steward roles which he fulfilled until 2018 when he retired at the age of 92.

A mainstay of the Ekka horse stables for nearly half a century, Fred was highly regarded, admired, and greatly respected by all.

His passion for horse racing and the Show's horse competition was inspiring and his contribution to the Show was remarkable.

In 2019, he was awarded the RNA's highest honour – the Ekka Legend Award.

It is bestowed on those who have made an extraordinary contribution to the Show.

The award was introduced in 2004 and just 15 people have been awarded this prestigious honour.

It is the selfless dedication of people like Fred, who have made the People's Show what it is today.

For 50 years he so generously gave of his time to help make the Ekka a wonderful event for our competitors and patrons.

Fred was a remarkable man who will be missed by all in the Ekka family.



**RNA WELCOMES
NEW COUNCILLOR**

The RNA welcomed Ari McCamley to its 21 person Council in early December, following the retirement of Professor Peter Little AM.

Ari is a partner in Queensland law firm Thynne and Macartney. He enjoys a career protecting the interests of Queensland's farmers and graziers when buying and selling rural properties, running their businesses and planning for the future.

Recognising the role agriculture will always play in the prosperity of rural Queensland's communities, Ari is on the board of the RNA Foundation and supports its work across its three pillars: heritage, education and agricultural development.

Ari is a director of Outback Gondwana Foundation Ltd, the charity that established and operates the Eromanga Natural History Museum and was a former Chair of the RNA's Future Directions Committee.



**RNA EXECUTIVE
COMMITTEE
WELCOMES
NEW MEMBER**

RNA Councillor Anna Marsden has been appointed to the RNA Executive Committee.

An executive team of seven Councillors, including the RNA President, has the responsibility of ensuring the ongoing viability of the Association and the Brisbane Showgrounds.

Ms Marsden was appointed to the RNA Council in December 2020 and is Managing Director of the Great Barrier Reef Foundation where she has driven record fundraising growth for the Reef.

She has worked extensively across the Queensland creative and not-for-profit industries in managerial, marketing and business development roles for almost two decades.

SIGN UP & SAVE!



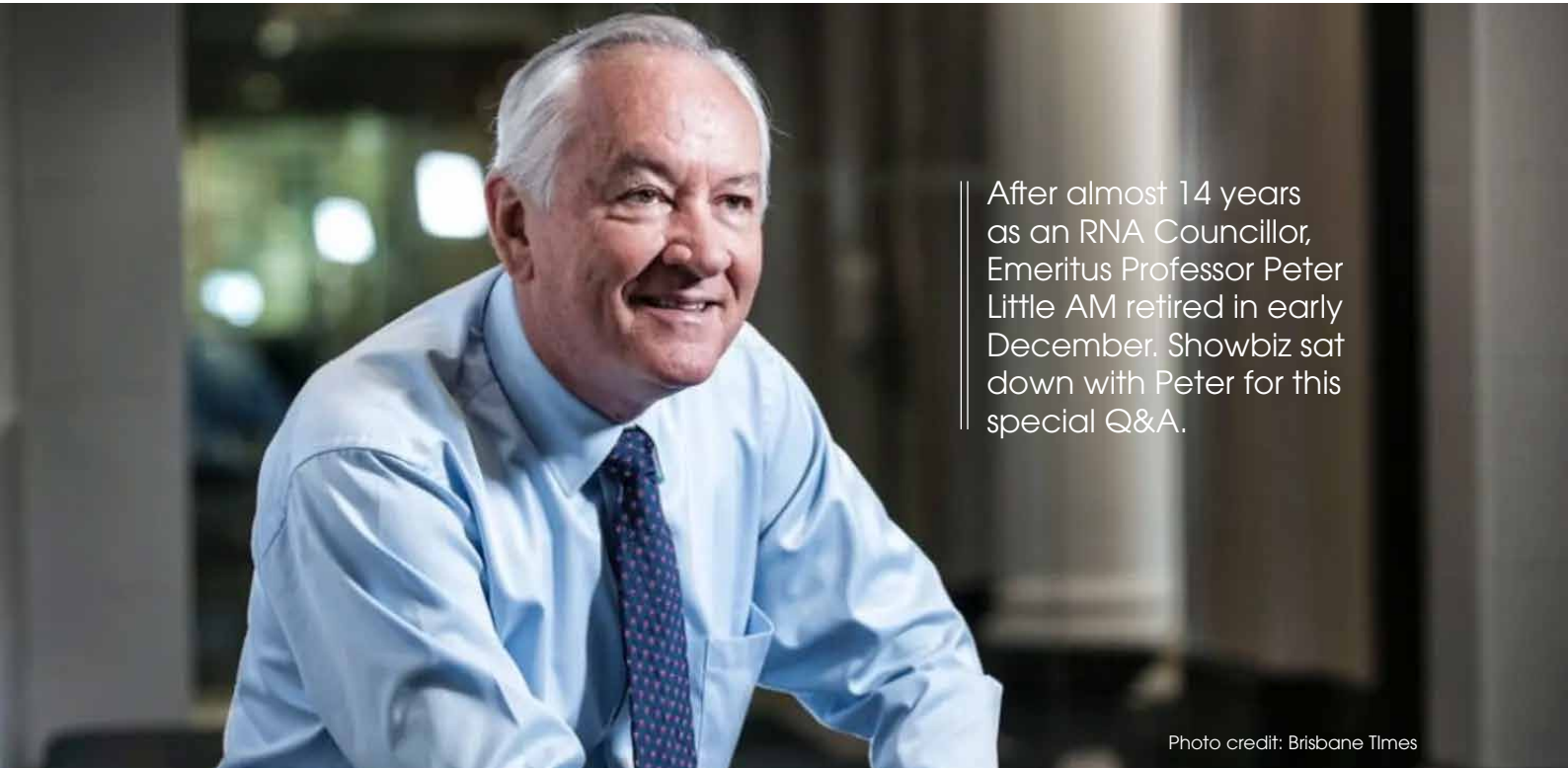
Ekka

Presented by **RACQ**

ROYAL QUEENSLAND SHOW

AUGUST 12-20

Click here to enter your details to receive discounts and show updates!



After almost 14 years as an RNA Councillor, Emeritus Professor Peter Little AM retired in early December. Showbiz sat down with Peter for this special Q&A.

Photo credit: Brisbane Times

INTERVIEW

EMERITUS PROFESSOR PETER LITTLE AM

You were appointed to the RNA Council in March 2009 and played a crucial role in many major milestones. What has been the most rewarding moments of your time as a Councillor?

My most rewarding time as a Councillor has been working with so many talented and passionate people who dedicate large amounts of their time and expertise to making the EKKA and other RNA activities successful. The President, the Executive, and the Councillors with whom I've worked are all exceptional people whose love for, and dedication to the ideals of the EKKA always impresses me. So too our CEO, CFO, senior and other staff. It is also heart-warming to see the EKKA crowds flowing in, knowing that I have been privileged to play a small part in organising the Show. I am also extremely comforted to know that the RNA now has a much more stable financial platform for the future.

You were heavily involved in the \$2.9 billion Brisbane Showgrounds Regeneration Project. What has impressed you the most about the redevelopment?

What impresses me most about the re-development of the Showgrounds is that it is one of the most significant urban renewal projects in Brisbane, transforming an iconic place which has been loved by Queenslanders for nearly 150 years. It is enabling the RNA to secure

its future by generating other sources of revenue, not relying solely on the EKKA for its financial stability. And, importantly, the redevelopment project is delivering more modern facilities for the benefit of exhibitors, patrons, and the community.

You were passionate about building leadership at the RNA and have been a fantastic mentor to the next generation of leaders. What is your advice as the RNA embarks on a decade full of opportunity and challenges as we head towards the 2032 Olympics as the home of equestrian?

When we look to the future, especially the next decade as we approach the Brisbane Olympics, visionary, agile leadership will be crucial. There are three key challenges that must be met:

- First, we must ensure that the EKKA remains a central focus for the RNA and evolves so as to continue championing and celebrating rural industries.
- Second, we must win new hearts and minds.
- And then, we must ensure that the Showgrounds continue to be upgraded in conjunction with preparation for the Olympics. Much more regeneration of facilities is needed and a legacy of the Olympics must be left.

The RNA's digital strategy has been a large focus for you. As technology continues to seamlessly integrate into our lives, what do you think the next digital trends will be?

Digital technology is transforming so many aspects of society and so it must be for the RNA and the EKKA. One of the most important digital challenges for EKKA is to more actively engage patrons in educational experiences. For example, sustainable food production, aided by cutting edge science and technology is essential for a large and hungry world. We have a wonderful opportunity to share the stories of our exhibitors in ways which will appeal to the aspirations of the community, including especially the millennial generation.

What is your fondest Ekka memory?

I have endless cherished EKKA memories. However, one stands out. I remember as a child taking home a Minties showbag after watching the late-night buckjumping and making the contents last for the next two weeks.

After retiring from RNA Council, what is next for you?

Following my retirement as a Councillor, I look forward to contributing to the RNA's success as an Honorary Councillor and actively working on a number of challenging projects in tertiary education.

BUMPER YEAR

FOR THE BRISBANE SHOWGROUNDS



The Brisbane Showgrounds has enjoyed a successful year following the Covid-19 pandemic, staging 180 events.

The RNA's event venue business has been in recovery, after it was decimated in 2020 due to lockdowns and gathering restrictions.

This year saw 122 events held in the Royal International Convention Centre and 58 across the Showgrounds' other indoor/outdoor venues, including 52 conferences, 35 exhibitions and 34 banquets.

The world-class chefs at the Brisbane Showgrounds served an incredible 86,000 dishes in 2022, with many featuring Royal

Queensland Awards gold-medal winning produce.

This year also marked the return of large-scale music festivals to the venue, with four taking place this spring / summer attracting a total of more than 100,000 people.

Thanks to the dedicated staff at the Brisbane Showgrounds and their excellence in customer service, the venue received positive feedback from many clients.

Next year is already shaping up to be another successful year, with many forward bookings in place.

2022
BY THE NUMBERS

180 EVENTS

86,000 PLATES
OF FOOD

1 MILLION VISITORS
ON AVERAGE

21 VENUE SPACES
UTILISED

'TOW-TALLY' READY

FOR SUMMER HOLIDAYS



With Christmas holidays just around the corner, we caught up with the presenters of the Let's Go Brisbane Caravan and Outdoor Sale's popular Weight and Towing Masterclasses to give the outdoor

enthusiasts among our readers some timely tips.

Caravanning Queensland has been holding their events at the Brisbane Showgrounds

for an extraordinary 44 years, with their Let's Go Brisbane Caravan and Outdoor Sale taking place in late October, attracting more than 15,000 people.



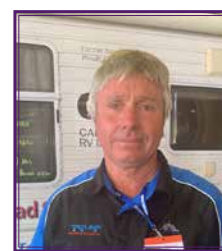
DAVID LEWIS FROM WEIGHTCHECK

Q. What's your top tip when travelling with a caravan?

A. Make sure your car and caravan are well within their weight compliances. When you hook your car to your caravan you've got six weight metrics you have to comply with, and to be legal on the road you need to make sure that you're fully compliant in all six.

Q. How can you find out if you're compliant?

A. You can go to a public weigh bridge or you can call a weighing professional like ourselves. The difference being when we come and weigh your car and caravan we give you a three page weight compliance report which we then sit down with you and have a chat about. We explain to you all of the weight terminologies to make sure you're fully conversant with what it's allowed to weigh and what it physically weighs.



JEFF PALMER FROM TOW-ED QUEENSLAND

Q. What's your top tip for driving safely when travelling with a trailer?

A. Have a good knowledge and understanding of exactly how your combination (car and trailer) will respond on the road, and how you should respond with it because together they're very different to just having a car itself.

Q. How can people gain a good understanding of that combination?

A. Knowledge as a driver is knowing how your car reacts and how you should drive the car and respond with the car. Obviously when the trailer is put on the back, the car changes and the trailer is going to have a big impact on the car. You need to understand the electronic aids and brake controllers that you've got at your disposal to use, and how to use them correctly and at what time.



There is still plenty to enjoy on King Street over the Christmas/New Year period. Please find our retailers' holiday trading hours below.

RETAILER	CHRISTMAS EVE	CHRISTMAS DAY	BOXING DAY	NEW YEAR'S EVE	NEW YEAR'S DAY
El Camino Cantina	12pm-12am	Closed	12pm-12am	12pm-12am	12pm-12am
Guardian Early Learning Centre	7am-6pm	Closed	7am-6pm	7am-6pm	7am-6pm
King Street Bakery	6am-12pm (pre-order pick up's only)	Closed	Closed	Closed	Closed
My Health Medical Centre	9am – 1pm	Closed	Closed	Closed	Closed
Rydges Hotel	Open	Open	Open	Open	Open
Six Acres Restaurant	6.30-10.30am	6:30-10:30am	6.30-10.30am	6.30-10.30am	6.30-10.30am
Tigerlamb	Closed	Closed	Closed	Closed	Closed
Winghaus	11:30am – 12am	Closed	11:30am – 10:30pm	11:30am – 12am	11:30am-10:30pm

Closed for Christmas and New Years

RETAILER	CLOSED FROM	OPEN AGAIN
Artisan	24 Dec	24 Jan
CAMS Cycling Collective & Musette Cafe	23 Dec	3 Jan
Fat Dumpling	25 Dec	5 Jan
Il Verde	22 Dec	9 Jan
King Street Bakery	23 Dec	9 Jan
Kuhl-Cher Coffee	23 Dec	9 Jan
La Macelleria	21 Dec	18 Jan
Montrachet	23 Dec	5 Jan
Mustte Café	23 Dec	3 Jan
My Health Medical Centre	25 Dec 31 Dec	28 Jan 3 Jan
Shop for Her	23 Dec	9 Jan
Super Combo	21 Dec	6 Jan
Sushi & Nori	24 Dec	3 Jan
The Charcoal Hub	25 Dec	3 Jan
Winghaus	25 Dec	26 Dec
Xin Chao	22 Dec	6 Jan



RYDGES

FORTITUDE VALLEY BRISBANE

Christmas Day BUFFET LUNCH

12pm - 3pm

Leave the cooking and cleaning to us this year and indulge with your family and friends on a selection of Christmas favourites, including fresh seafood, selection of meats and all the trimmings.

Adult \$189pp | 5-12yo \$99
4 years & under eat free

Includes a drink on arrival and a visit from Santa!

BOOKINGS ESSENTIAL.

For all bookings and more information, please contact our friendly staff on 07 3188 3034 or email functions_rydgesfortitudevalley@evt.com.

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from \$65 per person

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Accommodation specials available online.

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RNA CATTLE COMPETITION

KEY TO STUD SUCCESS



Australian beef producers have the chance to collect valuable data to benchmark their cattle and boost their business, with entries now open for the RNA's 2023 Paddock to Palate Competition and 2024 Wagyu Challenge presented by JBS Australia.

The competition is in its 26th year and offers almost \$55,000 in prize money.

RNA Beef Committee Chair Gary Noller said the RNA had been running carcass data competitions at the Royal Queensland Show (Ekka) since the mid-1970s and had kept up with the latest protocols.

"For the beef taste-off phase of the Wagyu Challenge, everything is done to protocol following Meat Standards Australia and Department of Agriculture and Fisheries standards, so we know each piece of wagyu is cooked exactly the same to be judged," he said.

"That same sort of integrity is applied to each phase of the competition across all classes, so the weight gain and carcass phases are commercially relevant and updated regularly to meet carcass specifications and reflect what the demand

is in the commercial industry.

"Our competition offers more phases and more areas of detailed data than any other beef supply chain competition in the country."

Exhibitor Ben Mayne from Texas Angus said the data from the competition had been important for their breeding operation.

"The RNA Paddock to Palate Competition is an excellent commercially relevant feeder/carcass competition that allows us to benchmark our Angus cattle against some of the best seedstock and commercial operators in Australia," he said.

"We use the competition results in our marketing to show our Queensland clientele, and in the last couple of years we've had people come back to us and say since we're obviously performing where they need to be, they want to use our genetics.

"People see our estimated breeding values and then see what we've done in the competition and they know it's not

just all about figures, it's actually proven performance as well and we've had some pretty big pastoral companies come on board as a result."

The Paddock to Palate competition features three classes – 100 day export, 70 day trade and 100 day Hormone Growth Promotant (HGP) free export.

Each class comprises three phases which are best aggregate weight gain held at JBS Beef City feedlot west of Toowoomba for Paddock to Palate and Smithfield Cattle Co's Sapphire Feedlot at Yelarbon for the Wagyu Challenge; a carcass competition; and an MSA eating quality competition.

The Paddock to Palate Wagyu Challenge also includes a beef taste off judged by some of Queensland's best chefs, making it a four phased competition.

The exhibitor who polls the highest aggregate score across all phases is awarded the overall prize at the Paddock to Palate Beef Awards Dinner presented by JBS Australia during the 2023 Royal Queensland Show (Ekka)'s Beef Week.

"The competition is in its 26th year and offers almost \$55,000 in prize money."

"Our competition offers more phases and more areas of detailed data than any other beef supply chain competition in the country."

- RNA Beef Committee Chair
Gary Noller



SPECIAL THANKS TO OUR SPONSORS

PRESENTING PARTNER



Rabobank





FEEDING THE FUTURE

EKKA EDUCATION

The Royal Queensland Show (Ekka) will continue to support and educate the next generation of Queenslanders in the lead-up to, during and after Show, through a revamped education program.

The 2023 program features 15 competitions from gardening to cheese making, giving students the opportunity to have a fun, hands-on experience in the classroom while learning how agriculture plays an essential role in their everyday lives.

Importantly, it focuses on the global theme - 'Feeding the Future' – which explores food production, technology, innovation, and environmental agricultural practices as

the world builds a sustainable future.

The program aligns with Australian Curriculum and features new classroom resources, designed to ensure fun, engaging and interactive learning outcomes.

The education competitions open for entry on Thursday 19 January. For more information please click [here](#).

The Ekka's popular Rural Discovery Day will also return to the Brisbane Showgrounds in May next year after a four year hiatus, providing an engaging world of innovative and sustainable agricultural learning for thousands of primary school students.

The educational day, last held in 2018, brings the country to the city to teach primary school students that food and fibre comes from farms, not shopping centres, by guiding them through six immersive agricultural activities linked to Curriculum.

The hands-on day will see students go through an amazing sensory experience as they touch and taste their way through informative interactive activations including an animal nursery, sheep shearing, milking, making dairy products, pollination and learning about lifecycles.

Schools can express their interest now by clicking [here](#).



2023

COMPETITIONS UPDATE

Our competitions are the backbone of the Royal Queensland Show (Ekka), bringing the city and country together each year to showcase the best of the best.

2023 will see the introduction of new classes across several competitions, with many focusing on youth participation.

Some of the classes already confirmed for next year include:

- Under 18s and School class in Apiculture
- Under 12s class in Painting and Drawing
- Senior and Junior class in Horse, in addition to Parent and Child. This means teachers and their riding students can now enter

- Single Heifer classes in Prime Beef
- Paddock to Plate class in Prime Lamb

In 2022, we also welcomed the return of international judges to some of our larger competitions including Canine and Cats.

We will continue to expand on our international judges in 2023, ensuring exhibits are judged by some of the world's most highly experienced and respected individuals.

To view our 2023 competitions please click [here](#).

ATTENTION QUILTERS!

Due to recent feedback, the Quilts Across Queensland competition will separate Class 10 - Art Quilt - Any Technique into

two new classes for 2023.

The new classes will be:

- Class 13 Open - Abstract Art Quilt - Any Technique
- Class 14 Open - Pictorial Art Quilt - Any Technique

To assist you in determining which class your art quilt best suits, a Pictorial Quilt is one that represents or depicts a person, place or object, whereas an Abstract Quilt is one that doesn't include these, and is more of a free form expression of the maker's own creative design.

Please read the competition schedule carefully when entries open in March next year.



CHRISTMAS

TIRAMISU

Have yourself a very merry and cherry Christmas, with this festive tiramisu. Our Brisbane Showgrounds Sous Chef Nathaniel Rawlins has shared his recipe with us, and you really can't go wrong with a layered dessert featuring biscuits, mousse, cherries and chocolate.

The recipe will make a large serving dish or six individual dessert bowls/ glasses.

INGREDIENTS

70g egg yolks
60g caster sugar
2 leaves gelatine
30ml marsala
300g marscapone
2 teaspoons strong coffee
420ml semi whipped cream
Savoardi / finger biscuits (2 per serve if doing individual portions)

300ml cold coffee
300ml sugar syrup, cold (half sugar, half water)
300g glazed or fresh cherries
dark chocolate flakes
Dutch cocoa powder
cherries to garnish

METHOD

1. Make coffee soak for biscuits by combining the cold coffee and sugar syrup. Keep cold.
2. To make the mousse, bring the caster sugar and water (enough to just cover the sugar) to the boil until lightly thick.
3. Soak cherries in 15ml of marsala. Set aside.
4. Combine whipped cream and marscapone. Set aside.

5. In the meantime, whip the yolks until very creamy. When the sugar syrup is ready, add it slowly to the yolk mix and keep whisking until it comes to room temperature.
6. Soak the gelatine in cold water. Add to yolk mix while warm.
7. Add the marsala mix to the yolk mix, until combined and smooth.
8. Lastly, fold in the semi whipped cream and marscapone mix.
9. Now it's time to assemble the dessert. Place the soaked biscuits in a serving dish or individual glasses.
10. Pour the mousse on top, add cherries and repeat.
22. Garnish with fresh cherries, chocolate shavings and a good sprinkle of Dutch cocoa powder.

TASTES

PINEAPPLE AND MAPLE HAM GLAZE



If a ham is the star of your Christmas lunch or dinner, then you'll love this pineapple and maple glaze from our Executive Sous Chef Dean Brewer. This sweet, fruity glaze will fast become a festive favourite and you'll never get sick of eating the leftovers!

INGREDIENTS

Peel and puree a fresh pineapple
200ml maple syrup
200g brown sugar
50ml lime juice
25g seeded mustard

METHOD

1. Bring all ingredients to the boil and simmer for 6 minutes or until a sticky glaze consistency.
2. Bake the scored ham at 170 degrees Celsius and every half hour baste the ham with glaze mixture until it goes sticky and golden brown. Depending on the size of the ham, approximately a half hour for every 2kg.



BEEF POKE BOWL

Forget the traditional salmon poke bowl, we have a version using Royal Queensland Awards (RQA) medal-winning beef! This modern take on the trendy poke bowl is great for summer and perfect for entertaining over the holiday season. The healthy dish features on the Brisbane Showgrounds 2023 menu, to be launched in late January.

STEAK TARTARE

INGREDIENTS

150g finely diced beef. To find a 2022 RQA medal-winner please click [here](#).
10ml soy sauce
10ml dashi
2 drops wasabi oil
10g nori paste
pinch of sea salt flakes

METHOD

1. Combine all ingredients and adjust to taste as required.

JAPANESE MAYONNAISE

INGREDIENTS

50 g Japanese Kewpie mayonnaise
20 g mayonnaise
5ml lime juice
10g finely diced cucumber
10g finely diced red onion
10g finely diced pickled daikon radish
10g finely sliced chives
5g toasted sesame seeds
5g crispy fried shallots

METHOD

1. Combine all ingredients and lightly season.

SUSHI RICE

INGREDIENTS

750g sushi rice
800ml water
170ml sushi vinegar

METHOD

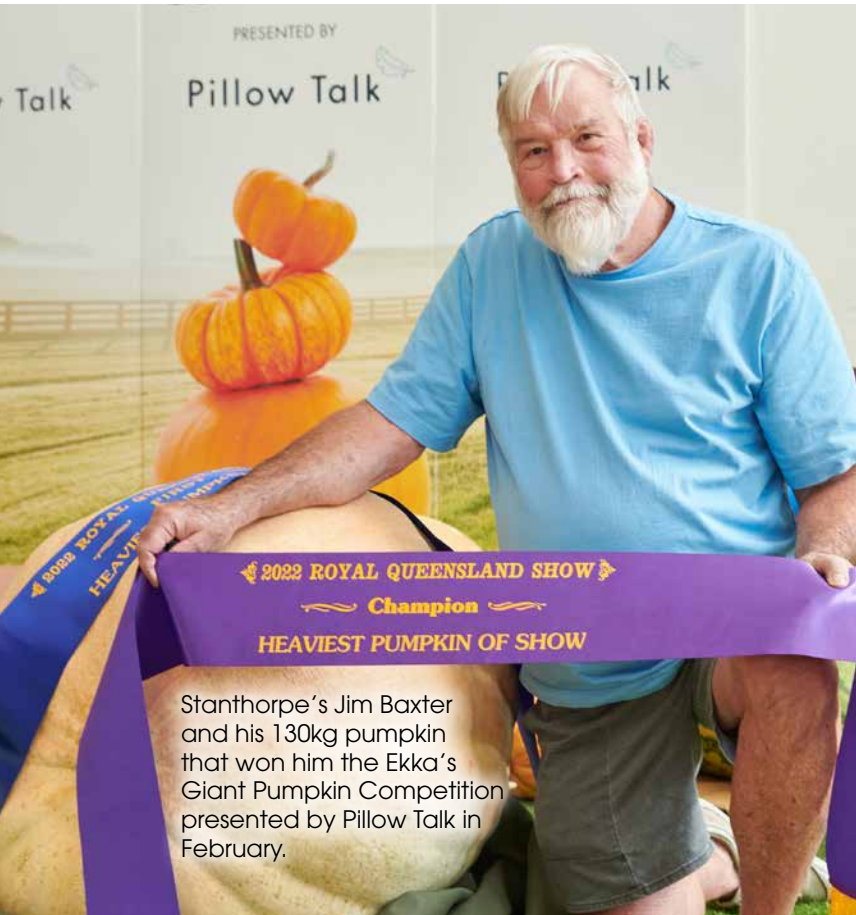
1. Place all ingredients in a large pot and bring to the boil with the lid on. Boil for two minutes before reducing to medium heat for 5 minutes. Then reduce to low heat and simmer for 15 minutes.
2. Remove from heat and take off the lid, then cover with a damp tea towel for 15 minutes. Empty from pot, place onto a tray and fluff with a fork. Allow to cool

To assemble the dish, place some rice and top with the steak tartare and Japanese mayonnaise. If you're feeling fancy you can add some micro coriander, micro red shiso and micro parsley on top.

2022

THE YEAR IN PICTURES

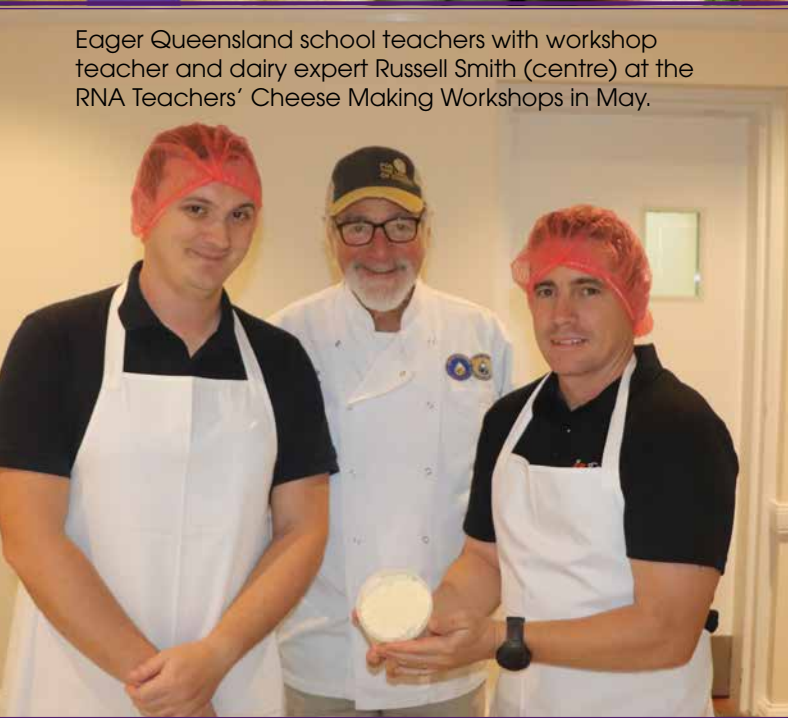
From the historic return of the Royal Queensland Show (Ekka) to celebrating our Royal Queensland Awards medal-winners and staging large-scale music festivals, the RNA had a very successful year.



Stanthorpe's Jim Baxter and his 130kg pumpkin that won him the Ekka's Giant Pumpkin Competition presented by Pillow Talk in February.



Justin Joiner from Stomping Ground Brewing Co with his beer crowned Australia's best in March.



Eager Queensland school teachers with workshop teacher and dairy expert Russell Smith (centre) at the RNA Teachers' Cheese Making Workshops in May.



Queensland trifecta! Yue Lin from Milani Minus Eight Degrees in Sunnybank, Beth O'Leary from Woombye Cheese and David Clark from Stockyard Black produced on the Darling Downs, with their awards presented in May for Australia's best ice cream, cheese and beef respectively.

YEAR IN REVIEW



Gary Noller presenting the award for Australia's best lamb to David Pickworth from Royal Wholesale Meats in May.



Kris Elliott and Brett Ellem from Yulgilbar Pastoral Company with one of their three awards in the weight gain phase of the RNA's Paddock to Palate Competition presented by JBS Australia in June.



The EkkaNITES fireworks spectacular, using 3 tonnes of pyrotechnic each night.



Justin Millard and his son Nixon meeting new farmyard friends in the RACQ Animal Nursery at the Ekka.



More than 1,300 head of cattle were paraded and judged at the Ekka this year.



Parents Shineen and Nathan Hazlett with their children Louie and Margot with their showbag haul at the Ekka.

YEAR IN REVIEW



Dakota Latham, Maddison Rowlands (Pimpama), Zia Haylock, Jasmine Bowman (Bowenville) and Llawella Bidmead (Tullawong) with their awards at the Ekka's Student Made Cheese Competition in September.



September's Listen Out Festival, attracting a crowd of more than 30,000 people.



THE 2022 RNA STAFF WISH YOU A MERRY CHRISTMAS AND A HAPPY NEW YEAR.

BOOK NOW! 2023 IS FILLING FAST



WIN A FAMILY PASS
TO EKKA 2023! *
IF YOU BOOK YOUR EVENT
BY FEBRUARY 28 2023



Contact our sales team now at sales@royalicc.com.au
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*Conditions apply.