

# GOURMET TASTING RESTAURANT @ ***GOURMET ASIA***

9-11 May 2018

Hong Kong Convention & Exhibition Centre



## THE INSPIRATION

Savor rich and florid moments, discovering the local fine dining culinary scene, international gastronomic trends, and regional modern Gourmet landscape.

**GOURMET TASTING RESTAURANT @ GOURMET ASIA** is a showcase of local chefs, upcoming talents, international award winners and renowned culinary leaders who mix with patrons in a convivial setting.

## GOURMET TASTING RESTAURANT

At the “heart” of Gourmet Asia, you will find this specialty menu which will only serve the most exquisite food. Star-rated chefs and talents will use exhibitor’s ingredients to cook and serve onsite guests; this includes, industry leaders, food bloggers and celebrities. An exceptional culinary experience!



# LUNCH & HIGH-TEA MENU

To be urbanised by renowned restaurant chefs and award-winning talents from the Hong Kong Culinary National Team. **LUNCH & HIGH-TEA MENU** will be cooked by world-rated chefs, serving with the finest ingredients provided by Gourmet Asia exhibitors.





## 2/3-COURSE LUNCH MENU

Bread Basket – Appetizer – Main Course –  
Dessert – Coffee & Tea

(depends on types of Exhibitors' ingredients)

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**2 Renowned Restaurants Each Day for 3 Days**



# HIGH TEA MENU

**Appetizer – Pastries – Tapas – Dessert – Coffee  
& Tea**

(depends on types of Exhibitors' ingredients)

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**2 Renowned Restaurants Each Day for 2 days**

# A CROSSOVER WITH THE BEST RESTAURANTS & CHEFS IN TOWN

*GOURMET TASTING RESTAURANT* @ *Gourmet Asia* is designed as an inspirational crossover event for **exhibitors** and their potential **high-end buyers**.

The best restaurants & star-rated chefs will use exhibitors' ingredients to **create menus**, **cook** and **serve** food to invited guests on-site.

We believe a **friendly approach** works better than hard selling exhibitor's products and services. Gourmet Asia is the ultimate platform for suppliers and buyers to create a **durable bond**.



# THE PARTNERING CONCEPT – FOR FOOD SERVICES

Gourmet Asia aims to offer **Food Services Establishment Partners** an opportunity to **use** and **try out** some of the best ingredients provided by exhibitors. Thus, at the same time, showcase Culinarians their tasting menu and create **a new pool of clientele** for their restaurants.



# SPONSORSHIP & EXHIBITING CATEGORIES

Lunch Menu			Drink Menu
Prime Meat Seafood Salad Dairy Products Fruit Foie Gras Truffle	Cold Cut Condiments & Spices Baking & Pastry Caviar & Roe Rice/Grains and Beans	Olive Oil & Vinegar Chocolate Gelato / Ice-Cream Maple Syrup Dressing	Tea Coffee Coffee Machine Juice Sparkling Water
High Tea Menu		Hospitality Supplies	
Scone Finger sandwich Pastry Cake French Macaroon	Canapé Fruit Tart Crepe Jam	Cutlery Sets Glassware Tableware Uniform	

# MAJOR SPONSORSHIP

- ❖ Top-tier logo on website
- ❖ Branding across all event related promotional materials
- ❖ Logo on backdrop
- ❖ 4 tickets to the gourmet lunch/tea set event
- ❖ Showcase your products on a bar table during your session
- ❖ Logo on bar table
- ❖ Free editorial cover on e-newsletter

**Sponsorship Fee: In-kind + HK\$50,000**



## SUPPORTING SPONSORSHIP

- ❖ Logo on website
- ❖ Branding across all event related promotional materials
- ❖ Logo on backdrop
- ❖ 2 tickets to the gourmet lunch/high-tea event
- ❖ Showcase your product on a sharing table with other supporting sponsors during your session
- ❖ Logo on display table
- ❖ Product highlight on e-newsletter

**Sponsorship Fee: In-kind + HK\$30,000**



## Further Information



UBM



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