savona
FOODSERVICE
THAT JUST WORKS

Exhibitors' Handbook – Savona Foodservice Exhibition 2027

Tuesday 9th March 2027
Sandy Park, Exeter, EX2 7NN

We look forward to welcoming you to our exciting event. Please take a few minutes of your time to read the following as it contains important information.

Key Details

Savona Foodservice Contact List

Should you have any queries regarding the event please contact your buyer or email marketing@savona.co.uk

Stand Build-Up

Date: Monday 8th March 2027
Access times: 10.00 – 17.00

Exhibition Open Day

Exhibitor access time:	08.00
VIP customer open time:	09.30
Visitor open time:	10.00
Visitor closing time:	16.00
Breakdown time:	16.00 – 17.30

Stand Breakdown

Our sales team will be visiting your stands throughout the day to gain product knowledge, give feedback and build relationships up until 4pm. **Your stand MUST NOT be broken down until after the exhibition ends at 4pm**. The dismantling of your stand earlier is not only a Health & Safety issue but would be deemed highly unprofessional. **Any stand that begins breaking down before 4pm will face a £250 fine.**

Stock and Samples

There are three options regarding your stock for the show:
1.Bring your own stock with you
2.Submit a Stock Request Form to us, and we will pick and transport your stock to the venue.
3.Send samples to our South West depot ahead of time, which we will transport to the venue.

If you wish to submit a Stock Request Form, you can do so here: https://form.jotform.com/262873898627378
If you are sending samples to our South West depot, please complete: https://form.jotform.com/262873908197372

Security

All exhibitors are responsible for their equipment and stock. Savona Foodservice will accept no responsibility for loss or damage. Exhibitors are advised to ensure that all equipment and stock is covered by their business insurance.

Power Supply, Tables & Tablecloths

Your stand area will be provided with one socket, unless you have booked additional sockets in advance. If you wish to book additional sockets, please submit this on your booking form or contact your buyer. Please note that **you cannot use extension leads on your stand,** as this can overload the power and result in power outages across the venue. Any additional sockets requested on the day will be subject to a higher cost.

Tables (6ft x 2.5ft) and white tablecloths will be provided by the venue and will be ready for your arrival. Please be aware no oversized stands can be accommodated unless by prior agreement. Any additional tables will be subject to a higher cost.

Registered in England 4764681 VAT Registered Number GB 194 3162 58, Savona Foodservice Ltd, Units 11-12 Oxonian Park, Langford Locks, Kidlington, OX5 1FP

Parking
Parking is available at the venue, and parking has been pre-paid by Savona Foodservice for both the set-up day and open day. You can unload at the North turnstile on build-up day. Once you have unloaded your goods from your vehicle you will be required to park in the main car park.

If using the car park on Set-Up Day (Monday 8th) please enter your registration number into the tablet on reception upon arrival. This is not necessary for Exhibition Day (Tuesday 9th).

Facilities
You must inform us in advance if you will be frying food. Prior to show opening, all frying will need to take place in the venue kitchen. You may then fry on your stand throughout the day to replenish for customer tasting.

There will be refrigeration and freezer storage inside the venue, alongside our own static lorries on site containing pre-arranged samples and stock. You can find the stock lorries on the promenade above the main entrance.

Hand Washing Facilities/Ice Provision
Both are available at the venue, as well as hand sanitising stations.

Waste Disposal
Black general waste bags and clear recycling bags will be provided for every stand area and will be regularly collected. Please ensure that your area is free of all rubbish before leaving on both the set up and exhibition days. Please help us to recycle as much as possible by using the correct bags.

Food Hygiene Certificate
It is the exhibitor's responsibility to ensure that all food offered by them complies with the provisions of the Food Safety Act 1990 as amended by the Food Safety (General Food Hygiene) Regulations 1995 and the Food Safety (Temperature Control) Regulations 1995.

Only those exhibitors' personnel that hold a recognised Food Safety Certificate will be permitted to handle food for consumption.

Failure to provide a valid Food Hygiene Certificate ahead of the event will result in you being unable to handle or serve food on your stand. You can upload your Food Hygiene Certificate here: https://form.jotform.com/262882658864375

Risk Assessments
It is the exhibitor's responsibility (or their designated contractor) to ensure that a Risk Assessment has been conducted for their stand area, and that any concerns are brought to the attention of a Savona Foodservice organiser.

Failure to provide a Risk Assessment ahead of the event will result in you being unable to exhibit. You can fill in the Risk Assessment form here: https://form.jotform.com/262882658864375

Health & Safety

Fire Safety
The venue has a strict 'No Naked Flames' policy. There are no Fire Drills planned during the set up or exhibition days, therefore should the alarm sound, you must evacuate the venue immediately by the nearest exit. Do not stop to collect belongings.

The Fire Assembly point is located on the Top Piazza. You are requested to wait here until a Savona Foodservice organiser gives further instructions.

Electrical Equipment
All electrical equipment used at this event must clearly display a valid Portable Appliance Test label.

Order Forms
This year we are not featuring show offers so order forms will not be required. We will be focusing on new product development and will conduct a customer survey shortly after the exhibition for feedback.

Non-Stocked Products
All products currently not stocked by Savona Foodservice that you wish to showcase must be agreed upon with your buyer prior to exhibition.

Show Guide
As part of your stand package, you are entitled to a space in the Savona Annual Exhibition Show Guide. This will consist of a company description, alongside your logo. There is also an option to include new products to display in the brochure. To feature in the Show Guide, you must have signed up and submitted all brochure information by **4th December 2026.**

The products you choose must have a high-res image, preferably a lifestyle shot. Failure to provide the requested imagery may result in your products not being displayed in the show guide.

Failure to provide these assets ahead of the deadline will result in you not being featured in the Show Guide. You can complete your Show Guide submission here: https://form.jotform.com/253233975646365

Hotel Accommodation
The Courtyard by Marriott Exeter Sandy Park Hotel is adjacent to the exhibition venue. Should you need accommodation you can book direct here.

Dinner Package
This section only applies to supplier who have booked our VIP Dinner Package and is not part of normal terms. Dinner must be booked in advance through your Buyer.

Our VIP Dinner takes place on Monday the 8th March in the Exeter Chiefs Suite at Sandy Park. This is located on the floor above the main exhibition hall.

Arrival & Welcome Drink: 19.00
Dinner: 19.30
Bar Closes: 22.30

The dress code for the dinner is smart casual.

Accommodation at The Courtyard by Marriott Exeter Sandy Park Hotel is included as part of your dinner package:
Check In: 15.00
Check Out: 12.00

Thank you for your support, and we look forward to welcoming you.