



# WAITROSE WINTER FOOD & DRINK FESTIVAL 2024



## SHOW GUIDE



We are so pleased you're able to join us at the Waitrose Winter Food & Drink Festival 2024.

Prepare for a fantastic experience featuring returning favourites such as the Cheese Cellar (bigger and better than ever), the Food Court and Gift Shop, as well as exciting new attractions including The Waitrose Experience and five rooms of beer.

Do explore the festival and sample products from much-loved food and drink brands. For festive food lovers, there's plenty of opportunity to try delicious offerings from this year's Waitrose Christmas range, which promises to add magic to your table.

Read on to discover festival highlights and tips to enhance your visit. If you've booked a masterclass, enjoy! If not, consider joining a free session in the Meet the Experts room, Cheese Cellar or John Lewis Room, or on the 'From our Kitchen' stage.

We hope you have a GOOD time discovering new delights for Christmas and beyond!

**JAMES BAILEY**

Partner & Executive Director, Waitrose



# OUR FESTIVAL FAVOURITES

It's our biggest festival yet – spanning two floors of deliciousness. Here are our highlights from this year's event... what will you try?

## 1 Delicious by design

This year's festival is brimming with moreish treats from our brilliant producers. Head to the Food Court to make the most of our mouthwatering selection of hot food – from juicy burgers to cosy winter pies. Or settle in for a slice of *la dolce vita* with alfresco sourdough pizzas on Dockside Dining.

## 2 A world of Waitrose

Brand new this year, The Waitrose Experience is where you'll find our Christmas, No.1 and Leckford ranges. Stop off at the No.1 Bar – or talk to our Partners and dig into what makes the Waitrose farm so special. 'From Our Kitchen' puts our expert Partners centre stage, with talks and demos on everything from effortless Christmas planning to easy canapé creation – see page 15 for a full list of the action. And don't forget your flower wall selfie!

## 3 Not just food

From mixology to mastering the art of the festive wreath, there's something here for everyone. Pick up

top tips from expert chefs, drop in on a John Lewis tablescaping session or go behind the scenes of the Waitrose Dish podcast. With so many unmissable moments, you'll be spoilt for choice. Plan your visit using the 'What's On' guide on pages 11-14.

## 4 Get your groove on

Get in the festival mood with our talented jazz band and singers. DJs will be mixing things up all weekend – so head to the Pimentae Mistletoe & Margarita Bar and find the perfect musical pairing for your drink of choice.

## 5 Visit the Vaults

We've taken things underground this year with a brand new Vaults floor – home to our world-class wines and their producers. Come by for a chat and a sip – before heading to the Cheese Cellar, back by popular demand with more suppliers and more varieties to try. For a list of cheese masterclasses and tastings, see page 20.



## 6 Sweet treats

Satisfy your sweet tooth with an entire room dedicated to all things treat-shaped. Head here for a carefully curated selection of cakes, biscuits and chocolate.

## 7 You say tomato...

...we say Mutti! Experts from the iconic Italian tomato brand will be running drop-in chef demos on how to make the most of the range.

## 8 Something's brewing

We've got five whole rooms dedicated to beer and cider this year, so whether you prefer a classic brew or innovative craft creations, sip your way around our biggest ever selection from the UK's most exciting breweries.



# Discover Holiday Flavours

## FROM ACROSS THE MED



Selected stores. Subject to availability.



### 9 Soak up summer with Unearthed

Step into the Med with Unearthed's beach-themed area. Sample delicious Mediterranean deli with continental meats and enjoy the holiday vibes. Don't forget to visit the photo booth for a perfect summertime snap to take home.

### 10 Spirits of the season

Gin, tequila, vodka, whisky or rum – whatever your favourite tipple, meet the talented producers behind much-loved classic and new-wave distillers in the Spirits Lounge on the Ground floor. Taste, learn and get inspiration for your own festive serves.

# GROUND FLOOR

If you need help with finding anything during your visit, look for a Waitrose Partner wearing a festival apron – they'll be happy to show you the way.

## KEY TO MAP

- WINE
- SPIRITS
- BEER & CIDER
- WAITROSE EXPERIENCES
- VIP LOUNGE
- GOODY BAG PICK-UP POINT
- GLASS WASH POINT
- TOILETS
- ACCESSIBLE ENTRY
- FACILITIES

## ENTRANCE, VIP ENTRANCE & EXIT

PENNINGTON STREET



## DON'T MISS...

### THE WAITROSE EXPERIENCE

The place to discover all things Waitrose... Try delights from our Christmas and No.1 ranges, then stop off at the 'From our Kitchen' stage for talks and demos from our Partners.

### MEET THE EXPERTS

There's an exciting line-up of top chefs and foodies in the Meet the Experts room. Check the festival app to see who's on when, and just turn up.

### THE JOHN LEWIS ROOM

Pop by for a session with the John Lewis home design stylists who'll show you how to create a fabulously festive table. Or roll up your sleeves and join in with a cocktail-mixing class.

### THE SPIRITS LOUNGE

Discover classic brands and exciting newcomers.

### FIVE ROOMS OF BEER!

Sip your way around our biggest ever selection from the UK's most exciting breweries.

### THE FOOD COURT

Want something hot to eat? Head to the Food Court for mouthwatering burgers, pies and more – and don't miss the amazing sourdough pizzas outside in Dockside Dining.

# VAULTS FLOOR

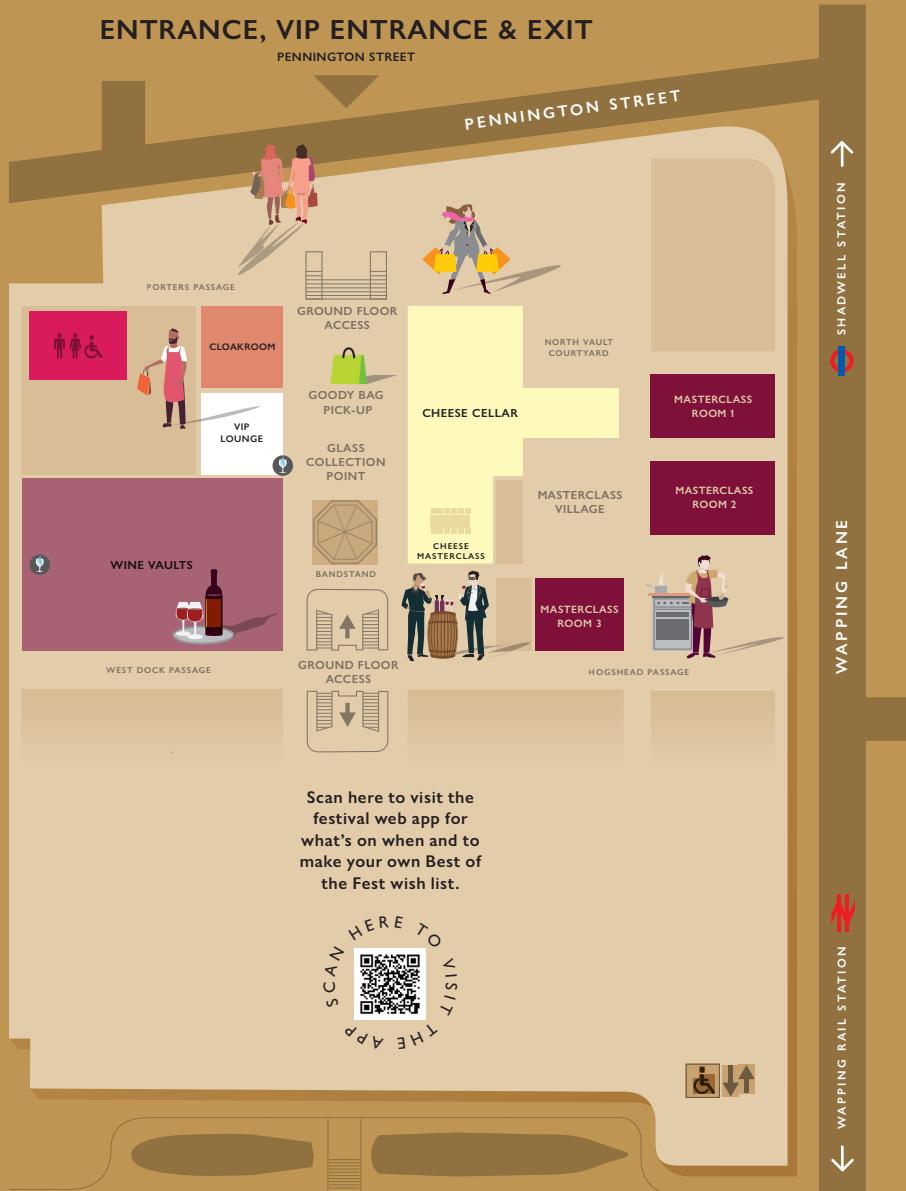
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## ENTRANCE, VIP ENTRANCE & EXIT

PENNINGTON STREET



## DON'T MISS...

### THE WINE VAULTS

Discover outstanding reds, whites, rosé and fizz while chatting to inspiring producers about their wines (and having a sip or two).

### THE CHEESE CELLAR

Our Cheese Cellar, sponsored by Leffe, is back and even cheesier this year, with more producers and more varieties to try. Plus we have new cheese classes – sign up at the Cellar asap (first come, first served).

### MASTERCLASS VILLAGE

If you've booked a masterclass, make your way to the Masterclass Village 10 minutes before the start of your session.

### THE VIP LOUNGE

VIP ticket-holders, head to the VIP Lounge to collect your glass of fizz and VIP goody bag, and to have a sit-down away from the festival hustle and bustle!

# WHAT'S ON

There's loads going on – see below for at-a-glance timings and check the key, bottom left, to find out if you can just turn up or need to book. There's more info on each session on pages 15-20

## FRIDAY

5-6pm	6-7pm	7-8pm	8-9pm
LOCATION: THE WAITROSE EXPERIENCE (Ground floor)			
SUSTAINABLE SIPPING ● 5.45-6pm	HASSLE-FREE CANAPÉS ● 6.15-6.30pm	GET AHEAD FOR CHRISTMAS ● 6.45-7pm	COOKS' INGREDIENTS ● 7.15-7.30pm
CREATE A CHRISTMAS WREATH ● 6-6.45pm	HASSLE-FREE CANAPÉS ● 7.45-8pm	CREATE A CHRISTMAS WREATH ● 7.15-8pm	FESTIVE PARTY POURS ● 8.15-8.30pm
LOCATION: MEET THE EXPERTS (Ground floor)			
SESSION 1 6-6.30pm	SESSION 2 6.45pm-7.15pm	BEHIND THE SCENES WITH DISH ●	DISHPATCH PRESENTS: JACK STEIN ● 7.30-7.50pm
		LOVE YOUR LE CREUSET ● 8.05-8.25pm	
LOCATION: CHEESE CELLAR (Vaults floor)			
CHEDDAR & LEFFE ● 6pm-6.30pm	CHEESE & DRINKS PAIRING ● 7-7.30pm	HOW TO TASTE CHEESE ● 8-8.30pm	
LOCATION: JOHN LEWIS ROOM (Ground floor)			
SET THE TABLE WITH JOHN LEWIS ● 6-6.30pm	MORRIS & CO CHRISTMAS WORKSHOP ● 6.45-7.15pm	SET THE TABLE WITH JOHN LEWIS ● 7.30-8pm	MORRIS & CO CHRISTMAS WORKSHOP ● 8-8.30pm
MIX CHRISTMAS COCKTAILS ● 6.15-6.45pm	MIX CHRISTMAS COCKTAILS ● 7.15-7.45pm		
LOCATION: MASTERCLASS ROOM 1 (Vaults floor)			
EXPLORE OLIVE OIL WITH CITIZENS OF SOIL ● 6-6.30pm	SHAKE IT UP WITH DISARONNO ● 7-7.30pm	TEQUILA & MEZCAL ● 8-8.30pm	
LOCATION: MASTERCLASS ROOM 2 (Vaults floor)			
GET TO KNOW SAKE WITH AKASHI-TAI ● 6-6.30pm	STOP FOR COFFEE (& COCKTAILS) WITH ILLY ● 7-7.30pm	LOCH LOMOND WHISKIES ● 8-8.30pm	

### THERE ARE THREE TYPES OF SESSION...

● **DROP-IN** For these you can just turn up at the location – first come, first served.

● **SIGN UP AT THE FESTIVAL** Go to the session location and add your name to the sign-up list.

● **PRE-BOOK** Check on [waitrosefestivals.com](http://waitrosefestivals.com) to see if there are spaces left.

## SATURDAY DAYTIME

11am-12pm	12-1pm	1-2pm	2-3pm
LOCATION: THE WAITROSE EXPERIENCE (Ground floor)			
DISCOVER THE WAITROSE FARM ● 11.45-12pm	SMOKED SALMON WREATH ● 12.15-12.30pm	TRY OUR No.1 CHOCOLATE ● 12.45-1pm	HASSLE-FREE CANAPÉS ● 1.15-1.30pm
	CREATE A CHRISTMAS WREATH ● 12-12.45pm	CREATE A CHRISTMAS WREATH ● 1.15-2pm	GET AHEAD FOR CHRISTMAS ● 1.45-2pm
LOCATION: MEET THE EXPERTS (Ground floor)			
CANAPÉS MADE EASY ● 11.30am-12pm	A TASTE OF OTTOLENGHI ● 12.20-12.40pm	LOVE YOUR LE CREUSET ● 1-1.20pm	DISHPATCH: SABRINA GHAYOUR ● 1.40-2pm
LOCATION: CHEESE CELLAR (Vaults floor)			
CHEDDAR & LEFFE ● 11.30am-12pm	PICKLING WITH VADASZ ● 12.15-12.45pm	CHEESE & DRINKS PAIRING ● 1.15-1.45pm	HOW TO TASTE CHEESE ● 2-2.30pm
LOCATION: JOHN LEWIS ROOM (Ground floor)			
SET THE TABLE WITH JOHN LEWIS ● 12-12.30pm	MORRIS & CO CHRISTMAS WORKSHOP ● 12.45-1.15pm	SET THE TABLE WITH JOHN LEWIS ● 1.30-2pm	MORRIS & CO CHRISTMAS WORKSHOP ● 2-2.30pm
MIX CHRISTMAS COCKTAILS ● 12.15-12.45pm	MIX CHRISTMAS COCKTAILS ● 1.15-1.45pm		
LOCATION: MASTERCLASS ROOM 1 (Vaults floor)			
CELEBRATE TEQUILA WITH PATRÓN ● 12-12.30pm	RAISE A GLASS WITH LOUIS ROEDERER ● 1-1.30pm	PETER'S YARD CHEESE PAIRINGS ● 2-2.30pm	
LOCATION: MASTERCLASS ROOM 2 (Vaults floor)			
MARTINI & CLOVER CLUBS WITH TREVETHAN GIN ● 12-12.30pm	CELEBRATE SPANISH SHERRY ● 1-1.30pm	HIGHLAND PARK WHISKY ● 2-2.30pm	
LOCATION: MASTERCLASS ROOM 3 (Vaults floor)			
MAKE PARTY FOOD WITH WAITROSE COOKERY SCHOOL ● 11.30am-12pm	MAKE PARTY FOOD WITH WAITROSE COOKERY SCHOOL ● 1-1.30pm		

# WHAT'S ON

There's loads going on – see below for at-a-glance timings and check the key, bottom left, to find out if you can just turn up or need to book. There's more info on each session on pages 15-20

## SATURDAY EVENING

5-6pm

6-7pm

7-8pm

8-9pm

### LOCATION: THE WAITROSE EXPERIENCE (Ground floor)

GET AHEAD FOR CHRISTMAS ● 5.45-6pm	CHEESE, PLEASE ● 6.15-6.30pm	SMOKED SALMON WREATH ● 6.45-7pm	HASSLE-FREE CANAPÉS ● 7.15-7.30pm	TRY OUR No.1 CHOCOLATE ● 7.45-8pm	FESTIVE ROCKY ROAD ● 8.15-8.30pm
CREATE A CHRISTMAS WREATH ● 6-6.45pm					CREATE A CHRISTMAS WREATH ● 7.15-8pm

### LOCATION: MEET THE EXPERTS (Ground floor)

DISPATCH: RICHARD CORIGAN ● 5.30-5.50pm	PERFECT YOUR STEAKS ● 6.05-6.25pm	WILDFARMED/ ALL THINGS BUTTER ● 6.40-7pm	LOVE YOUR LE CREUSET ● 7.20-7.40pm	ALL THINGS TOMATO WITH MUTTI ● 8-8.25pm
LOCATION: CHEESE CELLAR (Vaults floor)				
CHEDDAR & LEFFE ● 6-6.30pm		CHEESE & DRINKS PAIRING ● 7-7.30pm		HOW TO TASTE CHEESE ● 8-8.30pm

### LOCATION: JOHN LEWIS ROOM (Ground floor)

SET THE TABLE WITH JOHN LEWIS ● 6-6.30pm	MORRIS & CO CHRISTMAS WORKSHOP ● 6.45-7.15pm	SET THE TABLE WITH JOHN LEWIS ● 7.30-8pm	MORRIS & CO CHRISTMAS WORKSHOP ● 8-8.30pm
MIX CHRISTMAS COCKTAILS ● 6.15-6.45pm		MIX CHRISTMAS COCKTAILS ● 7.15-7.45pm	

### LOCATION: MASTERCLASS ROOM 1 (Vaults floor)

ALL THINGS BEER WITH COBRA ● 6-6.30pm	SPRITZ SEASON WITH CAMPARI ● 7-7.30pm	PORT & CHOCOLATE ● 8-8.30pm
LOCATION: MASTERCLASS ROOM 2 (Vaults floor)		

### LOCATION: MASTERCLASS ROOM 2 (Vaults floor)

ALL THINGS GIN WITH WHITLEY NEILL ● 6-6.30pm	TEQUILA & MEZCAL MASTERCLASS ● 7-7.30pm	NEW WORLD OF WHISKY ● 8-8.30pm
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### THERE ARE THREE TYPES OF SESSION...

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## SUNDAY

11am-12pm

12-1pm

1-2pm

2-3pm

### LOCATION: THE WAITROSE EXPERIENCE (Ground floor)

SUPPORTING COMMUNITIES ● 11.45am-12pm	TONY'S & WAITROSE CHOCOLATE ● 12.15-12.30pm	GET AHEAD FOR CHRISTMAS ● 12.45-1pm	HASSLE-FREE CANAPÉS ● 1.15-1.30pm	FESTIVE ROCKY ROAD ● 1.45-2pm	GET AHEAD FOR CHRISTMAS ● 2.15-2.30pm
CREATE A CHRISTMAS WREATH ● 12-12.45pm					CREATE A CHRISTMAS WREATH ● 1.15-2pm

### LOCATION: MEET THE EXPERTS (Ground floor)

CUTTER & SQUIDGE CAKES ● 11.30-11.50am	LOVE YOUR LE CREUSET ● 12.05-12.25pm	WILDFARMED/ ALL THINGS BUTTER ● 12.40-1pm	DISPATCH PRESENTS: PAUL AINSWORTH ● 1.15-1.35pm	DISCOVER FRENCH APPLES ● 2-2.25pm
LOCATION: CHEESE CELLAR (Vaults floor)				
CHEESE & DRINKS PAIRING ● 12-12.30pm		CHEESE & DRINKS PAIRING ● 1-1.30pm		HOW TO TASTE CHEESE ● 2-2.30pm

### LOCATION: JOHN LEWIS ROOM (Ground floor)

SET THE TABLE WITH JOHN LEWIS ● 12-12.30pm	MORRIS & CO CHRISTMAS WORKSHOP ● 12.45-1.15pm	SET THE TABLE WITH JOHN LEWIS ● 1.30-2pm	MORRIS & CO CHRISTMAS WORKSHOP ● 2-2.30pm
MIX CHRISTMAS COCKTAILS ● 12.15-12.45pm		MIX CHRISTMAS COCKTAILS ● 1.15-1.45pm	

### LOCATION: MASTERCLASS ROOM 1 (Vaults floor)

SMELL THE COFFEE WITH ROASTWORKS ● 12-12.30pm	GET TO KNOW SAKE WITH AKASHI-TAI ● 1-1.30pm	HIGHLAND PARK WHISKY ● 2-2.30pm
LOCATION: MASTERCLASS ROOM 2 (Vaults floor)		

### LOCATION: MASTERCLASS ROOM 2 (Vaults floor)

EAST LONDON GIN – NO BOOZE WITHOUT BUGS! ● 12-12.30pm	ALL THINGS BEER WITH COBRA ● 1-1.30pm	PORT & CHOCOLATE ● 2-2.30pm
LOCATION: MASTERCLASS ROOM 3 (Vaults floor)		

MAKE PARTY FOOD WITH WAITROSE COOKERY SCHOOL ●  
11.30am-12pm

MAKE PARTY FOOD WITH WAITROSE COOKERY SCHOOL ●  
1-1.30pm

# A FEAST FOR THE SENSES THE WAITROSE EXPERIENCE

The ultimate Waitrose discovery tour: learn from our expert Partners as they share tips, tricks and their favourite products for winter and beyond. For a full list of what's on during your visit, see pages 11-14

From tempting festive tastings to No.1 'spin the wheel', The Waitrose Experience is a feast for the senses. Sample our favourite flavours, pop into the Gift Shop or drop by the 'From Our Kitchen' stage to catch a free 15-minute talk or demo from our expert Partners – no need to book.

## 'FROM OUR KITCHEN' STAGE HIGHLIGHTS

### Cheese, please

Taste award-winning cheeses and discover new and interesting pairings.

### Cooks' Ingredients

Our chefs show how to elevate your dishes using favourites from the versatile Cooks' Ingredients range.



### Discover the Waitrose farm

Learn more about the regenerative farming practices used at Leckford, Waitrose's very own Hampshire farm. Don't forget to try the Leckford Farmhouse Loaf.

### Festive party pours

Need ideas for Christmas drinks? Food editor Alison Oakervee and Master of Wine Pierpaolo Petrassi share their top tippsles for the season.

### Festive Rocky Road

Innovation chef Zoe Simons gives the much-loved traybake recipe a twist.

### Get ahead for Christmas

Our food and drink editors reveal their top Christmas planning tips, from making the most of your freezer to easy recipes for unexpected guests.

### Hassle-free canapés

Get party food inspo from Waitrose Cookery School chef Alex Szrok, as he rustles up three delicious canapés.

### Incredib-bauble desserts

How does our Food Innovation Team come up with their inspired creations? We take you behind the scenes of this year's Christmas showstopper, the No.1 Red Velvet Bauble Dessert.



### Smoked salmon wreath

Learn how to create a sensational centrepiece for the festive season.

### Supporting communities

Union Coffee introduce their work with the Well Grounded programme through its Community Blend.

### Sustainable sipping

Find out how we're making the Waitrose beer, wine and spirits ranges more sustainable.

### Tony's & Waitrose chocolate

We've partnered up with Tony's Open Chain, an initiative that strives to transform cocoa supply chains. Pop by to find out how.

### Try our No.1 chocolate

Indulge in a guided tasting of ethically sourced No.1 chocolate. Expect melt-in-the-mouth moreishness and exciting flavour pairings.

# COME AND MEET THE EXPERTS

Head to the Meet the Experts room for cooking demos and talks from top chefs and foodies. Here's what's on – see pages 11-14 for when. No need to book, just turn up

## A taste of Ottolenghi

Ottolenghi fans, don't miss **Verena Lochmuller**, a recipe and product developer at Ottolenghi and co-author of Yotam Ottolenghi's latest book, *Comfort*. She'll be making their take on a Mirza Ghasemi, an indulgent Persian brunch dish.

## All things tomato with Mutti

Discover a delicious recipe cooked by Mutti ambassador and chef **Francesco Mattana**, using products from the Mutti tomato range.

## Behind the scenes with Dish

Pull up a seat as the hosts of the Waitrose Dish podcast – Michelin star chef **Angela Hartnett** and broadcaster **Nick Grimshaw** – chat about their series highlights. Nick will shake up a negroni while Angela makes squash risotto (and answers your cooking questions).

## Canapés made easy

Take the stress out of festive party food with tips and hacks from our Waitrose Cookery School chefs.



## Cutter & Squidge cakes

Annabel and Emily from bakery Cutter & Squidge share their baking hints as they ice and decorate a showstopping cake for Christmas.

## Discover French apples

Join Fruit and Veg from France for a demo with Ben Ebbrell of YouTube channel Sorted Food. He'll show the incredible diversity of French apples through three easy recipes.

## Love your Le Creuset

Are you making the most of your cast-iron cookware? Home economist **Ali Haigh** shows how

one pot can be a versatile must-have for every Christmas kitchen.

## Perfect your steaks

Learn how to sizzle No.1 Wagyu sirloin steak to perfection with our beef supplier Dovecote Park.

## Wildfarmed/All Things Butter

Join George Lamb of Wildfarmed and Ruby Bhogal, Great British Bake Off star, for a cooking demo and learn why they're passionate about transforming our food system (Sat eve) – or watch **Matthew Ryle** of Maison François make hand-rolled pasta with Wildfarmed flour (Sun).

## DISHPATCH PRESENTS...

### JACK STEIN

Jack shows how to make his dad's luxurious Salmon Wellington with white wine sauce, one of Rick's classic recipes and a Christmas Eve tradition for the Steins.



### SABRINA GHAYOUR

The British-Iranian chef guides you through how she makes her flavour-packed spiced chickpea and feta bastilla, the perfect veggie centrepiece for your festive table.



### RICHARD CORRIGAN

For a true taste of Ireland, watch chef Richard Corrigan make his famous Irish soda bread, following a recipe passed down from his wife Maria's mother.



### PAUL AINSWORTH

Join chef Paul Ainsworth as he cooks a dinner party-worthy dish featuring Cornish dayboat monkfish and chats about his debut cookbook, *For the Love of Food*.



All the dishes being made in the demos above are available to order ready prepped and ready to finish at home for Christmas or New Year via restaurant meal kit experts Dishpatch, [dishpatch.co.uk](http://dishpatch.co.uk)



# Make it MUTTI

## JOIN OUR AMBASSADOR FRANCESCO MATTANA

for delicious demos with our Mutti Essentials!

**@our\_cookingjourney**

MUTTI products shown: SOLO POMODORI PARMA Peeled POMODORI 400g NET, SOLO POMODORO PARMA POLPA FINELY CHOPPED TOMATOES 400 g NET, G. Mutti Passata Sweet & Velvety 100% 130g, and DOUBLE CONCENTRATE TOMATO PUREE 130g.

See you at the Mutti stand!

[www.mutti.co.uk](http://www.mutti.co.uk)

Selected stores. Subject to availability

## AND THERE'S MORE...

Fancy discovering new cheese and drinks pairings or mixing festive cocktails? You can do all this and more – see pages 11-14 for timings

### ALL THINGS CHEESE

The free sessions below are in the Cheese Cellar on the Vaults floor. Sign up there asap when you arrive – first come, first served.

### How to taste cheese

Discover how the experts taste and evaluate cheeses, and try five delicious varieties along the way.

### Cheddar and Leffe beer

Join Cathedral City to learn how Cheddar and Wensleydale are made, graded and aged, with tastings and pairings with Leffe beer.

### Cheese and drinks pairing

Raise your cheese game this Christmas with drinks to match. Find ideas to pair with Parmigiano Reggiano, Gorgonzola Piccante and Kaltbach Gouda – which would you serve with pink Prosecco?

### Pickling with Vadasz

Expert Nick Vadasz reveals all about pickle fermentation and cold brining. Learn how pickles and ferments are made and what to serve them with.



### TABLESCAPING AND COCKTAIL MIXING

Find these sessions in the John Lewis Room on the ground floor. Sign up for cocktail making when you arrive – first come, first served.

### Set the table with John Lewis

Drop in on the John Lewis home design stylists who'll show you how to create a gorgeous Christmas table.

### Mix Christmas cocktails

Need ideas for party drinks? In this hands-on mixology class you'll get to shake up a fruity Winter Gift and creamy Gingerbread Martini.

**NO CALORIES.  
NO ARTIFICIALS.  
SAY NO MORE**



**DRINK  
AQUA  
LIBRA FOR  
GOODNESS  
SAKE**

# MAKE THE MOST OF YOUR VISIT

With so much to see and do, why not plan ahead to have the best possible time at the festival?

## Use the app

To help you enjoy your visit, this year we've introduced a festival app. Here you can build your schedule, view the floor maps and show guide, and find out who's exhibiting. You can also create a Best of the Fest wish list of all your favourite festival products and use it to buy them later. Scan the QR code on page 7 to visit the app.

## Stay comfy

Remember to wrap up warm (Tobacco Dock is a big space, and some stands will be outside). Hold onto the sampling glass you collect when you arrive – we'll have plenty of wash points where you can rinse it out. Do pace yourself and stay hydrated – there will be cans of Aqua Libra water around the venue which you can help yourself to.

## Don't forget your goody bag

Our festival goody bags are legendary! On arrival you'll be given a token that can be exchanged for a pre-filled goody bag at check-in or at one of the Goody Bag Pick-up points. Please note, pick-up will close 30 minutes before the festival ends.



## Accessibility

For accessible access, enter via the Wapping Lane entrance – this is also where the lift is to go between the two floors. There are accessible toilets next to the Spirits Lounge on the ground floor, and next to the Wine Vaults on the Vaults floor.

## Filming and photography

The festival is being filmed and photographed – by entering, you agree to have your picture taken/being filmed. If you prefer not to be photographed or filmed, let a member of the team know when you arrive.



**For more info, visit the FAQs  
page on [waitrosefestivals.com](http://waitrosefestivals.com)**



3 FOR 2

CHILLED  
PARTY  
FOOD

Selected lines only. Subject to availability.



# THANK YOU TO OUR SUPPLIERS

We would like to say a big thank you to all the suppliers who are taking part in the festival and those who are generously providing products for our customers to try.