

the Gluten Free Food Festival[®]



2024

FESTIVAL DIRECTORY

Festival Features

Over 110 exhibitors

Coeliac New Zealand workshops

...and more



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PROUDLY SPONSORED BY



IN PARTNERSHIP WITH



Festival Features



Master new skills at the Venerdi Masterclass Arena!



Attend free informative workshops



GF cookie decorating and more for the kids!



Discover crossed-grain logo businesses



Support our small makers and growers



Find new recipes and ask the experts your questions!



Live acoustic music with a three-piece band



Watch Kelly Gibney, sponsored by Tip Top Bakery®



Your breakfast, lunch, and early dinner sorted!



Coeliac
New Zealand

Workshops & Seminar Schedule

*Early & Middle Childhood
Workshop*

10am

*Adolescents and Young
Adulthood Workshop*

12.05pm

*Early and Middle Adulthood
Workshop*

1.05pm

*Seminar Session - Following a
Gluten Free Diet*

2.05pm

Older Adulthood Workshop

2.55pm

During the Gluten Free Food Festival, Coeliac New Zealand will host four FREE interactive and informative workshops. Each 50-minute workshop will target an age range, allowing for a mixture of medical, dietary and wellbeing considerations for that specific group. We welcome participants to join in the discussion, allowing for an opportunity to collectively share thoughts, ideas, and strategies to support each other in the coeliac community.



Food Demonstration by Tip Top Bakery®

11AM in the Coeliac New Zealand
workshop area

Kelly Gibney, presenter of the food demonstration, is an Auckland-based cook, food stylist, photographer and mother of two. Over the last decade, her recipes and photography have appeared in Dish Magazine, Fashion Quarterly, NZ Herald, and Stuff. She's also collaborated with many of New Zealand's most-loved food brands.

Kelly has appeared on TV3 and TVNZ and you'll regularly hear her on RNZ. Kelly's background was previously in hospitality in New York, Melbourne and Auckland. She's been a judge for Metro Magazine's "Restaurant of the Year" awards and enjoys hosting and MCing food and hospitality industry related events.

Her debut cookbook **WHOLEHEARTED** was released in 2017. Her second book, **ENJOY: food worth sharing with the people you love**, was released in 2023 and has been shortlisted for both an NZ Booklovers Award and a PANZ Book Design Award.



FRIDAY

5.30pm **Bliss Bakery Pastry Making**
-with Kate from Bliss Bakery

6.30pm **The Art of Pasta Making**
-with Vanessa from Goodness Me Gluten Free

SATURDAY

10.30am **The Art of Pasta Making**
-with Vanessa from Goodness Me Gluten Free

11.45am **Connecting with Ceremonial Cacao**
-with Pamela from Seleno Health

1.00pm **A Journey into Mead Making**
-with Jay from Beehave Meadery

2.15pm **Secrets of a Masterchef Grand Finalist**
-with Elliot from Roaming Flamingo

Masterclass tickets are \$30-\$35pp. Some tickets may be available on the day.
Head to the Venerdi Masterclass Arena to enquire.



Recipe Hub

Q&A Sessions

Ask the experts your cooking, baking and recipe related questions!

Friday
6.00pm

Saturday

11.00am

12.30pm

2.00pm



Kids' Zone

Kids deserve to be able to enjoy themselves without worrying about gluten too! Here in the Kids' Zone you'll find a variety of activities and workshops just for the kiddies (under 12) to enjoy.

Gluten Free cookie decorating, activities, games, a book reading, and facepainting will be available for the kids to pop in at their own leisure - the kids' zone will be a great place for them to hang out and get to know other gluten free kiddies!

The Kids' Zone will operate from 10am - 4pm on Saturday 19th October (it will be closed at the preview session on 18th October)

Kids' Zone FAQs

Q. Do I need to book my child in for the cookie decorating?

A. No, this year we are operating it on a "drop in" basis. There are 40 kid seats available so space shouldn't be an issue.

Q. Can I leave my child alone at the Kids' Zone?

A. That is entirely up to you. However the Kids' Zone is not a babysitting service, we will only have one staff member on to supervise. No liability will be accepted from either the staff member or Sapphire Events Ltd for the behaviour and whereabouts of your child/ren.

Q. Does the facepainting cost?

A. No! We're operating this for you free from charge. The facepainter will be on site from 11am - 2pm, and will paint on a first in first serve basis





Goodie bags will be available from the Info Desk for \$30 (and for pre-purchase pick-ups).

Contents will vary, and will be a combination of the brands shown above. Enjoy!

Festival Prize

Be in to win an epic festival prize comprising of more than 50 gluten free products and vouchers!

Scan the QR codes, and enter your details to enter.

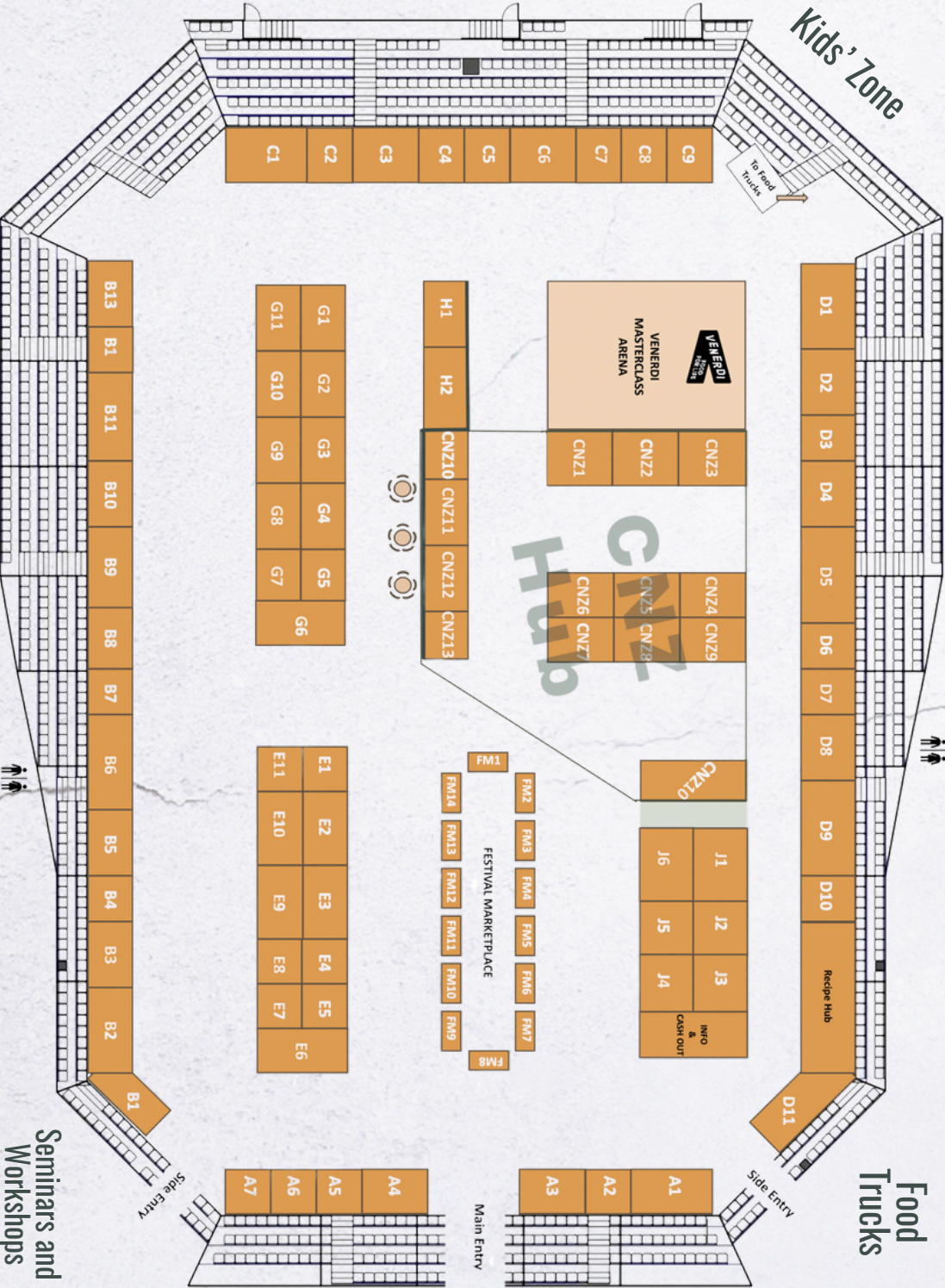
Spot Prizes

Spot prizes will be given away to a few lucky visitors, from 2pm - 4pm only!

Kids' Zone

To Food Trucks

Food Trucks



Turn 90 degrees

A.
Alternative Bread Company - D4
Allergywise - B5 & CNZ12
APPLETASTIC - CNZ9
Arbonne - FM4
Arnotts - CNZ10
Azaki Tempeh - J5
Azzuro Epicurean Limited - G8

B.
Bad Habits Marshmallows - FM5
Bader - H2
Banu's Cooking Class - B2
Basecamp Salami - FM1
Beehave! Craft Meadery - C2&C3
Bliss Bakery - G11

C.
Castle Rock Fine Foods - D1
CHIPA NZ - CNZ2
Chocolate Oasis - FM11
Coeliac New Zealand - CNZ7&8

D.
Dona Lou's Goan Cuisine - A6
Dr Bucha Living Drinks - CNZ1

E.
Eat Choice - J3
FOG Food - C1

F.
FOG Food - C1
Fogdog Limited - G1
Food-Source - D2
Foundry Chocolate - H1

G.
Gluten-Free Goods Online Store - B1
Good Food Sisters Ltd - G7
Goodbugs - E9
Goodness Me Gluten Free - C4

H.
Home St. - D8
Honey Bandit LTD - FM13
Hungarian Sausage Box - J2
Hunter Gatherer Gourmet - J4
Hydration Station - A3

J.
Jenny's Kitchen - E1
Joknal - C6
JonJon Bakeries - D6

K.
Kea Cookies - CNZ6
Kiki Seed Cracker Mix - C5
KIWI ARTISAN LIMITED - E10

K.
Kiwi Blade Knives - B8
Kombucha City - E3
KOOKIE HAUS - A2

L.
L'Authentique - G10
Lady Alchemy - FM2
Live And Breathe Soulfully - FM7&8
Lucy's Gluten Free - J1

M.
MamaZing - C8
Manchester Unity - D5
Marcel's Pancakes - CNZ13
MOSARIZU - D10
Mushroomate - B7
myFoodBag - CNZ10 & CNZ11

N.
Natures Remedies - B4
Neudorf Black - D9
Nut Baby - C9
Nutra-licious - E5
Nutrimetics - B6

O.
OH-Acai! - D11
OMGoodness Breads - B12 & B13

P.
Paaji's Chai - E4
Pa Hill Produce Ltd - A4
Pacific Clinical Research Network - G6
Perfectly Imperfect Pizza - G9
Phoenix Gluten Free - B11
pure delish - D3

R.
Remarkable Cream - E6

S.
Savour Vegan Creamery - D7
Seleno Health - G2
Shuzi NZ - G3
Smartzone Foods - FM12
Sonntag Foods - FM3
Spicecraft - B9
StillNothinginit - FM14
Superseed Crackers - G4
Szilvia's Little Kitchen - FM6

T.
Te Atatu Toasted Cereals - E11
Te Mata Figs - CNZ4
The Brownie Guy - FM9
The Chocolate Room - E2
The Cosy Lab - C7
The Food Store - FM10

T.

The Friendly Food Co - B10
The Gut Comfort Company - CNZ5
The Tea Box - A7
The Tea Thief - B3
Tip Top Bakeries - CNZ3

V.

Venerdi - J6
VV Mylk & Ulu Hye - G5

W. Wen and Yen Ltd - A1
Wisefoods - B12 & B13

Y.

Yieldia - E7
Your Culinary Compass - G9
Yum Granola - G4

Z.

Zaroa Meats - A5

Food Trucks.

Amaranto Pasta & Cucina
Black & Orange Catering
Crust me, It's Gluten Free!
Delicious Dosas
Double Dutch Fries
Komeko Miya
Lang's Little Bakery
OMG! Decadent Donuts
Roaming Flamingo
Sawadee Thai & Asian Catering
Sicula Pizza
TatiFrutti Juice Bar
The Coffee Store
The Corner
The Flat Bunny Food Company

Door Prices

Adults

18 years and over

\$16 +fees

Teens

13 - 17 years

\$13 +fees

Children

12 years and under

\$3 +fees

Card Payment Only

End of Day Special!

From 3pm - 4pm



12 years and over \$4+ fees

Under 12 years FREE