

The official magazine of the RNA

SHOWBIZ

AUTUMN 2026

GIANT PUMP-KING DYNASTY



150TH
EKKA



RNA

THE ROYAL NATIONAL
AGRICULTURAL AND
PASTORAL ASSOCIATION
OF QUEENSLAND



ROYAL
INTERNATIONAL
CONVENTION CENTRE
BRISBANE AUSTRALIA



ROYAL QUEENSLAND SHOW

Presented By: BOOJA



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COVER: Geoff Frohloff Ekka Giant Pumpkin Champion with his winning pumpkin.

WELCOME

FROM RNA PRESIDENT DAVID THOMAS



The RNA has enjoyed a great start to 2026 with 70 events occurring in our first three months starting off with the hugely popular Wildlands music festival on New Years Day, which drew more than 30,000 to the Brisbane Showgrounds.

Other highlight events staged in our first quarter included Brisbane's largest car show, Performance Pulse Expo, the National 4 x 4 Outdoors Show, as well as several fashion brand warehouse sales.

In less than 130 days the Royal Queensland Show gets underway. The 2026 Ekka presented by the Bank of Queensland (BOQ) is celebrating a remarkable milestone this year – the 150th anniversary of the state's biggest and most loved event.

For generations of Queenslanders, the Show is an iconic and cherished tradition that epitomises a true sense of community spirit. Since the first show in 1876, the Ekka has been proudly revered for bringing the country to the city each year and forms a rich part of Queensland's social and cultural heritage.

Last weekend we crowned the third Grand Champion of the 2026 Ekka in our iconic Giant Pumpkin Competition presented by Pillow Talk. This year's judging was much anticipated because the 2025 competition was cancelled due to Tropical Cyclone Alfred. We received a record number of entries, including from nine schools.

Our Royal Queensland Awards (RQA) are well underway with the judging of the Distilled Spirits and Beer Awards in March. It was fantastic to see an increase in the number of entries in the beer competition with more than 700 entries from over 80 breweries and almost 100 entries in the distilled spirits competition – a great result considering this is just the third year this competition has been running.

Wishing you a wonderful Easter and thank you for your continued support.

David Thomas

David Thomas
RNA PRESIDENT

AROUND THE GROUNDS



DO YOU
HAVE
A PIECE OF
EKKAL HISTORY?

This year marks a major milestone as the Ekka celebrates its 150th anniversary, and we're planning a very special heritage display to honour the occasion.

We're reaching out to RNA members to help bring this display to life. If you have any historical photographs, memorabilia, or items connected to the Ekka that you would be willing to loan or donate, we would love to hear from you.

Please contact the Ekka Competitions team at entries@rna.org.au. Any background information you can share about your photo/item is greatly appreciated. If you're offering an object, please include a photo to assist our team.

Submissions close Friday 1 May.

Help us celebrate 150 years of Ekka by sharing your piece of history!

WELCOMING

OUR NEWLY APPOINTED COUNCILLORS

The RNA Council is pleased to welcome two new appointees, Professor Nigel Perkins and Caitlin Crothers. The pair join the Council following the retirement of long-serving Junior Vice President Angus Adnam and Councillor Wally Boydell.



Recognised for his extensive expertise in veterinary science, biosecurity, and large animal management, Prof Perkins is a senior leader with decades of industry experience across clinical practice, applied research, epidemiology, and national biosecurity programs. His career spans roles as a technical specialist, project and program leader, and respected policy adviser. Since 2017, he has served as Head of the School of Veterinary Science at The University of Queensland, bringing strategic insight, practical knowledge, and strong governance to the RNA.



A strategic educational executive with extensive experience leading improvement across Queensland's schools and systems, Ms Crothers brings a rare blend of rural principalship, regional leadership and system-level expertise, providing deep insight into teaching, leadership development, and curriculum expertise. She is passionate about strengthening city-country understanding through authentic educational engagement and practical agriculture-focused learning.

THANK YOU

TO OUR RETIRING COUNCILLORS

The RNA would like to sincerely thank Mr Adnam and Mr Boydell for their remarkable service to the RNA.

Mr Adnam retired as Junior Vice-President (JVP) after almost 50 years of service to the organisation after starting as a Show steward in 1978. For the last 20 years he has served on the Council, the last 14 as JVP. He also served on Executive, Joint Stock, Agricultural Hall, and Boer

Goats and Meat Hall committees, and chaired the Food & Wine and House & Catering committees.

Mr Boydell was elected to the Council in 2019 and has served as Chair of the Fine Arts and Education on Show committees. He will remain involved as an Honorary Council Steward, ensuring his knowledge and leadership continue to benefit the Ekka's arts program.



EVENTS AT THE ROYAL ICC ELEVATED TO THE NEXT LEVEL

A major investment in cutting-edge audiovisual technology is transforming events at the Royal International Convention Centre (Royal ICC).

Two 12-metre LED screens have been recently installed by the venue's in-house audio-visual partner Microhire, delivering ultra-high-resolution visuals with 2.6mm pixel pitch. A third motorised screen will soon be installed with the option to run three 12-metre screens parallel to each other or, lowered to stage height for a dynamic centre stage LED backdrop - with an impressive 122 square metres of LED and 17,915,000 pixels, this installation will be the first of its kind in Brisbane.

Microhire has also installed LED entrance features in the Royal ICC, along with LED technology in the meeting and boardrooms, each featuring impressive 4m x 2.25m LED screens mounted on slimline brackets.

The new technology was recently showcased at Next Level, an event delivered by the Brisbane Showgrounds in partnership with Microhire and A Noble Event. Attended by more than 100 guests, the evening highlighted the venue's newly installed AV technology, flexible event spaces and unique menus.

Next Level gave clients and prospective clients a first-hand look at how the Royal ICC can transform events through cutting-edge audiovisual capability, immersive styling and

exceptional culinary experiences.

Guests enjoyed dynamic technology demonstrations, bespoke theming installations including neon garden and whimsical themes, canapes and live food stations prepared by the Brisbane Showgrounds' world-class chefs, live music and entertainment.

Brisbane Showgrounds General Manager of Venue Sales and Marketing Jago Coyle said the event highlighted how the world-class venue is continuing to evolve to meet the expectations of event organisers.

"Next Level showcased the full potential of our venue, from flexible spaces to cutting-edge technology and exceptional cuisine," Mr Coyle said.

"Microhire has recently made significant investments in new AV capability and technology to ensure our clients can deliver impactful, memorable events.

"Combined with our versatile spaces and unique menus championing Royal Queensland Awards medal-winning produce, the Royal ICC truly offers a next level event experience."

Microhire's Regional General Manager Bryan Dochstader said their technology investment delivered a striking new visual experience at Next Level, combining concert quality audio systems and 300 intelligent lights.

"Our audio-visual production perfectly complemented the creative design to completely transform the convention halls and meeting spaces," he said.

"Demonstrating versatility and next-generation AV technology, our on-site audio-visual team proudly deliver seamless flexibility and an unparalleled canvas to support the diverse energy, objectives and ambience of events held across the precinct."

A Noble Event Creative Event Director Jodie McDonald said the creative styling objective was to create an event experience that took guests on a journey.

"The event was an opportunity for creative expression and we wanted to create a flow that touched the senses," she said.

"A Noble Event has a combined 270 years of experience in creative minds, operations, and logistics to bring clients an event management and consultancy service like no other - offering everything events, including custom set design and construction, stage and prop hire, styling, theming, and full event management services."

Located within the iconic Brisbane Showgrounds precinct, the Royal ICC continues to strengthen its reputation as a premier events venue, offering flexible spaces, state-of-the-art in-house audiovisual capability and menus showcasing Australia's finest award-winning produce.



OK SUSHI
ROLLS INTO KING STREET

The newest retailer to open on King Street is OK Sushi, bringing fresh Japanese flavours. From glossy sushi rolls and melt-in-your-mouth aburi to golden karaage, hearty rice bowls and comforting Japanese curries, OK Sushi has your cravings covered.



GIANT COMEBACK AS FORMER CHAMP RECLAIMS EKKA PUMP-KING CROWN WITH 342KG MONSTER

Minden's Geoff Frohloff has grown his way back to glory in the Ekka's Giant Pumpkin Competition presented by Pillow Talk, with a massive 342kg whopper.

The Royal Queensland Show (Ekka), presented by the Bank of Queensland (BOQ), giant pumpkin judging took place at the Brisbane Showgrounds on March 28.

Long-time entrant Geoff took home \$1,850 in prize money, along with the coveted Pillow Talk Champion Heaviest Pumpkin of Show title, reclaiming the crown he last won in 2021.

Claiming second and third place in the Open class was Geoff's son Tony Frohloff with whopping 326kg and 279kg entries.

The Frohloff's are the Ekka's most legendary and awarded growers with a third generation of Frohloff growers also in the patch with grandson Riley winning the Youth / Schools category with a monster 249kg gourd.

Reigning record holders Downlands College won second place in the Youth / Schools category with a 148kg entry,

with Harristown State High School coming third with a 75.5kg pumpkin.

Downlands made headlines in 2024 when their 368.5kg pumpkin set a new Ekka best, squashing the previous record held by Geoff Frohloff.

A record 25 entries were received this year, after judging was cancelled last year due to Tropical Cyclone Alfred.

To take advantage of the premium pumpkin-growing season, judging was held outside the August Ekka dates.

Those interested in entering next year's competition can claim their free Atlantic Giant pumpkin seeds at the Show or visit www.ekka.com.au when entries open on October 31, 2026.

The crowning of the pump-king marks the third Ekka Grand Champion of 2026.

GOURD JOB TO OUR RIBBON WINNERS!

Pillow Talk Champion Heaviest Pumpkin of Show – Geoff Frohloff – 342kg

Pillow Talk Heaviest Pumpkin – Open Class

- 1st Geoff Frohloff – 342kg
- 2nd Tony Frohloff – 326kg
- 3rd Tony Frohloff – 279kg



Pillow Talk Heaviest Pumpkin – Youth Class

- 1st Riley Frohloff – 249kg
- 2nd Downlands College – 148kg
- 3rd Harristown State High School – 75.5kg



PRIME & FEEDER CATTLE COMPETITION

July 3, Trade Show Dalby Regional Saleyards

Position your brand at Qld's leading commercial beef benchmarking event!

For the first time, Ekka's 2026 Prime & Feeder Cattle Competition will operate under commercial sale conditions.

Key features include:

- Up to 1,000 head of cattle benchmarked
- Estimated 250 commercial beef exhibitors
- Integrated weighing, judging and auction

This is a fantastic opportunity to showcase your products to a dedicated beef industry audience.

Why Exhibit?

- Direct access to commercial cattle producers
- Presence during live benchmarking and sale
- Face to face engagement in operational setting
- Association with Queensland's leading beef competition

Trade Site Options

- 3x3 Marquee
- 6x6 Premium Marquee
- Bare space



Who You'll Reach

- Commercial Beef Producers
- Feeder Operators
- Livestock Agents
- Processors
- Feed Lot Operators
- Industry Advisors
- Breed Representatives

Suitable Industry Categories

- Animal Health
- Feed & Nutrition
- Genetics & Performance
- Weighing & NLIS Technology
- Ag Tech & Data Platforms
- Farm Equipment & Infrastructure
- Finance & Insurance

Enquiries & Bookings

+61 7 3253 3954

leasing@ekka.com.au

FURTHER INFO AT

WWW.EKKA.COM.AU/GET-INVOLVED/LEASING



Geoff with his winning pumpkin



Riley Froloff took out the Youth Class with this 249kg whopper



RNA President David Thomas, Geoff Froloff and Pillow Talk's Heath Goddard



Doctor Jeff Buchannan, teacher from Downlands College



Pumpkins being transported to the stage



RURAL EXHIBITORS APPLY NOW!

Position your brand at Queensland's most iconic event. For the first time Ekka 2026 is offering small regional businesses a unique opportunity to exhibit.

Why Exhibit?

- Only 10% Commission
- No site cost
- High traffic location: indoors at the John Reid Pavilion
- Direct access to over 400,000+ visitors
- Face-face engagement
- Association with Qld's largest event

Trade site options

- 3x3
- 2x1.5
- Custom size*

What's included

- Stand
- Power (number / type)
- Branding/signage

Who we're looking for

- Small Regional Queensland businesses
- Fashion, jewellery and accessory designers
- Handcrafted leather & metal working
- Handmade artisan products
- Creative arts



Enquiries & Bookings

+61 7 3253 3954
leasing@ekka.com.au

150TH EKKKA

GET INVOLVED IN EKKKA'S 150TH

Our Ekka competitions are a fantastic way to be part of this year's 150th anniversary celebrations.

Around 45 per cent of competitions are currently open for entry, with a range of classes celebrating this milestone, including:

- Cake Decorating – 150 Years of Ekka Feature Class
- Creative Art & Craft – Ekka Icons (crochet), 150 Years of Ekka (millinery) and 150th Anniversary Commemorative Embroidery
- Education on Show – 150 Years of Ekka theme
- Natural Fibres Make and Model – 1800s to 1930s Open Adult Class
- Quilts Across Queensland presented by Pillow Talk – Ekka Memories Open Class
- Wearable Art – 150 Years of the Ekka Class

Almost 2,000 entries have already been received, with more than 21,000 expected across all competitions this year.

Whether you're a seasoned competitor or entering for the first time, there's something for everyone.

Explore the full range of Ekka competitions by clicking here.



WORK AT EKKA 2026

BE PART OF EKKA'S HISTORIC 150TH YEAR

Ekka is back, and we're looking for friendly, energetic people to help deliver an unforgettable experience for our visitors.

Whether you enjoy working with people, being part of a fast-paced event, or want flexible casual work at one of Australia's most iconic shows, Ekka has opportunities for you.

Roles may include:

- Ushers & Guest Services
- Gate & Entry Support
- Customer Service & Event Support
- Food & Beverage Attendants
- Animal Pavilion & Operational Support



Register your interest now
Scan the QR code to tell us about your skills and availability and be the first to hear when Ekka recruitment opens.



The Ekka recently unveiled a major overhaul of its Prime Beef Competition, with the refreshed format expected to attract record entries when the competition returns this year.

During a one-year hiatus, the RNA Beef Committee redesigned the competition to better reflect modern commercial beef operations.

RNA Beef Committee Chair Gary Noller said the changes were expected to drive entries toward a record 1,000 head of cattle.

"The competition, now known as the Prime and Feeder Cattle Competition, will no longer feature single-animal classes, instead focusing on pens of three and six head, along with new pen-of-10 feeder classes," Mr Noller said.

"These new classes introduce another important commercial aspect of the industry – backgrounding and feeder cattle coming from less arable regions that aren't suited to finishing stock.

"With more cattle being entered from a

wider range of areas, exhibitors will benefit from more meaningful benchmarking, alongside more than \$30,000 in prize money on offer."

As part of the overhaul, the Prime Beef Competition will relocate to the Dalby Regional Saleyards for judging on Friday 3 July - one of Australia's largest livestock selling centres renowned for its strong weekly throughput and prices.

"The competition will operate under the same commercial conditions as a standard Wednesday sale at Dalby Regional Saleyards, which reflects a shorter turnaround and superior end product," Mr Noller said.

The competition will also feature a new Awards Presentation Dinner, to be held at the Dalby Events Centre following the day's judging, providing networking opportunities for exhibitors and industry stakeholders.

The return of the competition coincides with the Ekka's 150th anniversary milestone and the 85th anniversary of the Dalby Regional

Saleyards.

"Cattle competitions have been part of the Ekka since the very first Show in 1876 and that legacy is something we're incredibly proud of," Mr Noller said.

"They've always played a critical role in showcasing livestock performance, but just as importantly, they bring people together - giving producers the chance to meet like-minded people from across the industry and share ideas, technologies and management practices.

"Our beef competitions have always been commercially relevant and this revitalised format ensures they continue to reflect the way the beef industry operates today."

Entries for the Prime and Feeder Cattle Competition close on Friday 5 June, with judging and awards taking place on Friday 3 July.

For more information or to enter please click [here](#).

RECRUITMENT OPENS LATE APRIL 2026

MORE INFORMATION: WWW.RNA.ORG.AU/CAREERS



150TH EKKA

COUNTRY MUSIC SHOWDOWN

HITS A HIGH NOTE WITH MASSIVE PRIZE POOL
AND CAREER BOOSTING WORKSHOPS

The Ekka's Country Music Showdown is turning up the volume in 2026, offering more than \$80,000 in prizes, along with new career-shaping professional development workshops.

Entries close 30 June 2026, with the national competition designed to discover and support rising country music stars. Finalists will compete live during the Ekka across two categories - Junior (ages 12 to 17 years) and Open (18 years and over) - on Saturday 15 August at XXXX Stockmen's Bar and Grill.

This year, the competition is offering cash and prizes valued at more than \$80,000. Prizes include a scholarship to the Academy of Country Music in Tamworth for the Junior Category winner and new in 2026, the opportunity for the Open Category winner to perform at the final concert of the Queensland Music Trail.

In partnership with Queensland Music Trail, the Ekka will also offer a Country Music Showdown wildcard entry to an artist living in remote Queensland, discovered during the 2026 Outback Trail. This unique opportunity will provide the artist with a

platform to showcase their talent to industry professionals.

As part of the Ekka's 150th anniversary milestone this year, the competition is also introducing new professional development opportunities to support artists beyond their on-stage performance.

For the first time, all finalists will participate in an exclusive pre-competition workshop presented in partnership with Performance Studios and featuring acclaimed country artist Tania Kernaghan as guest mentor. The session will provide professional performance guidance, industry insights and advice to help emerging artists in their careers.

Following the competition, I Heart Songwriting will also deliver a dedicated songwriting workshop for the seven winners. The workshop will focus on practical songwriting skills, including collaborative writing as a duo, breakout group sessions and insight into the professional songwriting process.

Country Music Showdown finalists are selected based on a submitted video featuring two live performances. The competition is open to amateur and semi-professional artists only.

For more information or to enter now click here.



masterclass with top Brisbane choreographer Nerida Matthaai, whose recent work includes The Great Gatsby at QPAC, as well as free entry into the Brisbane Performing Arts Challenge.

Judging the competition is Tamara Sinigaglia, who brings more than 30 years of experience in the entertainment industry. Her career includes performing in the ensemble cast of the Australasian tour of the musical 42nd Street, serving as dance captain at Warner Bros. Movie World, and currently starring as a lead performer at the Australian Outback Spectacular.

Finalists for the Ekka Dance Eisteddfod will be selected based on video submissions showcasing their best routines. Each finalist school will perform live at the Ekka from 8-16 August, with a 20-minute performance spot to present up to five individual routines.

Video submissions close on Sunday 26 April 2026. For more information or to enter click here.

Ekka

ROYAL QUEENSLAND SHOW

Presented By:



150 YEARS OF EKKA APPLICATIONS NOW OPEN!

Be part of history—celebrate 150 years of Ekka by showcasing your brand at Queensland's most iconic event in 2026! Applications to exhibit at the Royal Queensland Show (Ekka) are now open!

Who Should Apply?

- Food Vendors
- Ride Operators
- Games Operators
- Commercial & Retail Exhibitors
- Specialty Showcases & Brand Activations

Why Exhibit at Ekka?

- Expand into new markets – Reach new customers.
- Generate immediate sales – High foot traffic, high conversions.
- Boost brand awareness – Get in front of 400,000+ attendees.
- Grow your customer database – Capture valuable leads.

This once-a-year opportunity connects your business with a diverse audience, most aged 21-59, who are eager to discover new products and experiences and attendees are spending more than ever!



Enquiries & Bookings

+61 7 3253 3954

leasing@ekka.com.au

FURTHER INFO AT WWW.EKKA.COM.AU/GET-INVOLVED/LEASING



AUSTRALIA'S TOP BEER AND SPIRITS CROWNED

Queensland's beers and spirits have set the standard for what you should be sipping, with the winners of the Royal Queensland Distilled Spirits and Beer Awards announced in late February.

In the Royal Queensland Awards (RQA) beer competition, Happy Valley Brewing Co in Stafford, Brisbane, claimed the coveted Grand Champion Beer supported by Lion, for its 50K IPA.

Meanwhile in the distilled spirits competition, Nil Desperandum from Woombye on the Sunshine Coast took out the prestigious Grand Champion title for its Premier Rum.

RQA Beer Competition Co-Chief Judge Steve Henderson said the Grand Champion beer stood out immediately during judging.

"The 50K IPA was fresh and vibrant, and the aroma just absolutely punched you in the nose," he said.

"The flavour matched the aroma beautifully and it had good body and carbonation."

The beer competition, reinvigorated in 2019, attracted a record 704 entries this year – up more than 30 per cent on 2025.

"The entry numbers tell a really good story – the industry has had a tough couple of years and it's just starting to turn around again which is fantastic to see," Mr Henderson said.

Further reflecting the industry's resurgence, The Star Brisbane Emerging Queensland Brewer Award attracted such an impressive field this year that judges were forced to declare a tie for the first time, with Ben Kirby from Big Rock Brewing in Rockhampton and Jacob Viel from Blind Boy Brewing in Salisbury, Brisbane, sharing the title.

That depth of talent was reflected across the competition, with Mr Henderson describing the overall standard of entries as phenomenal, particularly in the new Mexican-style lager classes.

"Mexican-style lagers are becoming quite popular in the market and we saw a strong number of these entered that were exceptionally well made."

In the distilled spirits competition Nil Desperandum claimed five of the 10 trophies on offer. The distillery was also named Best Queensland Distillery, it also

won the inaugural Champion Feature Rum/ Cane Spirit Trophy for its Artfully Corrupted Spiced Rum plus The Star Brisbane Best Queensland Distilled Spirit for its Premier Rum.

Distilled Spirits Competition Chief Judge Dave Withers said the Grand Champion Premier Rum was a clear standout.

"There was an elegance and poise about the rum. It showed real restraint, allowing the spirit to shine without being overwhelmed by too much oak," he said.

"It was of exceptional quality, particularly in the way it appealed to a classic Caribbean style."

Now in its third year, the spirits competition attracted almost 100 entries, with Mr Withers describing the overall quality as outstanding.

"When I first started judging distilled spirit competitions eight years ago, we certainly didn't see the same level of diversity, boldness and experimentation that we're seeing today."

For the full distilled spirits and beer results catalogues please visit www.rqa.com.au.



Winner of Grand Champion Beer supported by Lion, 50K IPA from Happy Valley Brewing Co in Stafford.



Winner of Grand Champion Spirit, Nil Desperandum Premier Rum from Woombye on the Sunshine Coast.



The team from Happy Valley Brewing Co.



Congratulations to the winners of the Champion Spirits trophies.





FROM GRAPE TO GLORY

Australian winemakers can gain expert feedback and compete for more than \$18,000 in prizes, with entries open for the 2026 Royal Queensland Awards (RQA) Wine competition supported by King Street and The Star Brisbane.

The competition provides winemakers with the opportunity to have their recently bottled wines assessed, with judging to begin in June under Chief Judge Julian Langworthy.

Mr Langworthy said he was looking forward to his second year in the role.

"I'm pleased to lead an exceptional and diverse group of 24 judges whose experience spans winemaking, hospitality, retail, media and education," he said.

"Their collective knowledge allows us to consider entries from a wide and informed perspective, ensuring that the finest wines are identified across every style."

A \$12,000 fellowship is on offer for the Angelo Puglisi Grand Champion Wine of Show, supporting the winning winemaker to further their knowledge of the national and international wine industry. A \$5,000 bursary will also be awarded to the exhibitor of the Dr Bill Ryan Best Pinot Noir of Show.

Meanwhile the winner of The Star Entertainment Group Emerging Queensland Winemaker of the Year will receive a \$1,500 bursary, have their wines featured in The Star's outlets and become an RQA Associate Judge in 2027.

This year, the RQA is also partnering with several leading Queensland bottle shops to promote the winners through mailing list and in-store promotions to wine loving consumers in the local market.

"This is an exciting initiative that ensures the wines recognised through such a thorough and rigorous process are celebrated and easily accessible," Mr Langworthy said.

"The Royal Queensland Awards is a competition defined by quality and passion, supported by people who are committed to strengthening the Australian wine landscape."

Judging will take place from Monday 29 June 2026 at the Brisbane Showgrounds, with the results announcement to follow on Thursday 9 July.

Entries close Tuesday 29 May 2026. For more information or to enter go to rqa.com.au



EASTER ROCKY ROAD

Easter is the perfect time to get creative in the kitchen and this rocky road is a simple way to turn classic chocolate treats into something a little more special. Developed by Brisbane Showgrounds Head Pastry Chef Nat Rawlins, this recipe combines rich chocolate with fun textures.

INGREDIENTS

500g milk chocolate
80g glace cherries
25g desiccated coconut
80g macadamia nuts
220g marshmallows

METHOD

- Melt the magic**
Gently melt your chocolate over a double boiler until it hits about 40°C.
- Prep the goodies**
While that's melting, chop the cherries in half and give your macadamias a light toast. Roughly chop them for that perfect chunky texture.
- Mix it up**
Let the chocolate cool slightly to around 35°C (so your marshmallows don't melt), then stir in everything - cherries, coconut, nuts and marshmallows.
- Pour & spread**
Pour the mixture into a lined tray (about 20cm square or similar).
- Press & set**
Place greaseproof paper on top, then another tray. Add a little weight (a couple of cans work perfectly) and let it press and set for a few hours.
- The grand finale**
Once set, cut into chunky pieces and decorate - mini Easter eggs, sprinkles or even a cheeky fluffy chick on top.





Happy Easter from the Venue Sales team!

We've had a busy start to the year with our showcase event: Next Level, Royal ICC in partnership with Microhire & A NoBLE Event.

Things are bigger and better in 2026, and we can't wait to see what the rest of the year holds!

