



PNE LOOKING FOR NEW VENDORS FOR 2019 FAIR

BC's largest ticketed event seeks new vendors to satisfy and delight guests in 2019

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Vancouver, B.C.- The Pacific National Exhibition is calling for new food and product vendors to apply to be a part of the 2019 Fair at the PNE.

“The Fair at the PNE is one of BC’s most beloved annual events and we are always looking for new and innovative products from vendors to meet and exceed the expectations of our guests,” says Exhibit Space Manager, Faizzal Fatehali. *“The Fair at the PNE is an icon of Vancouver’s culture and food, and product vendors are one of the most interesting and talked about aspects of the fair. We encourage this opportunity for outstanding vendors with a creative flair to apply to become a part of this year’s Fair.”*

Outrageous food and more:

PNE guests consistently rank food as one of the most important aspects to their Fair experience. The Fair at the PNE is known across North America for its cultural diversity of food vendors, variety of food available, and creative food items on offer each year. Along with its share of mini donuts and cotton candy stands, the PNE prioritizes a range of healthy options including fresh fruit and salad stands, protein shake vendors and freshly grown vegetables from our Chef’s Garden.

The large number of guests at the Fair each year provides an invaluable opportunity for vendors to expand their businesses in a fun environment that rewards culinary creativity.

“The Fair at the PNE was a unique opportunity to spread The Onion Factory’s gourmet onions this past year to many new guests who hadn’t heard of us before,” said food truck entrepreneur Derek Collins. *“Being a vendor at the PNE was a chance to demonstrate and expand our brand, showing that we sell a quality, delicious product.”*

Submissions will be evaluated on a number of criteria:

- Uniqueness of food
- Presentation and quality of food
- Level of high-volume food vending experience (restaurants welcome)
- Use of locally sourced products
- Sustainable business practices

One of the largest annual food selling events in Canada, in 2018, food concessionaires at the Fair at the PNE sold:

- 92,000 corn dogs
- 22,000 racks of ribs
- 7,550 samosas
- 12,240 cobs of corn
- 3,750 deep fried Mars bars
- 150 kg of fudge
- 2,000,000 mini donuts

Slicers and dicers:

Beyond food, the PNE is also seeking applications for **marketplace vendors**. The Fair at the PNE prioritizes vendors who are selling innovative, quality products that can enhance guest experiences.

"Traeger Grills was thrilled with our experience at the 2018 fair," said Traeger Grills manager Keith Whybrow. "There were thousands of families at the Fair that got to see and experience the quality grills we're selling- we're excited to return and expand our booth size."

Those wishing to submit a vendor application should visit:

pne.ca/thefair/exhibit-space.html

For more information about the 2019 Fair at the PNE, visit: www.PNE.ca.

Owned by the City of Vancouver, the Pacific National Exhibition (PNE) is a healthy and vibrant non-profit organization dedicated to providing over 3 million visitors a year with first-class cultural, sporting and family entertainment events. Founded in 1910, the PNE operates from a 114-acre site at Hastings Park, a multi-facility venue in Vancouver where the organization operates four activity streams: an annual 15-day Fair, Playland Amusement Park, maintenance and care of the Hastings Park site and management of the site's year-round facilities. These facilities are utilized to celebrate a variety of hockey, amateur sporting, music, community, social, cultural and commercial events throughout the year. The PNE is the largest single-site employer of youth in the Province.

Web: www.pne.ca

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-30-

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