

FOOD & BEVERAGE



ITTF.com

FOOD & BEVERAGE GUIDELINES

The LOC is responsible to provide high quality food and beverage services, as follows:

- **VIP Catering**, for VIP Guests
- **Regular Catering**, for all accredited persons entitled to full hospitality

It is strongly recommended that the LOC must hire a high-quality caterer and the below are serving as basic guidelines for the minimum standards required.

The catering services should be prepared with attention to sufficient options for all religions, cultures, allergies and food preferences.

VIP CATERING

General Guidelines

- Meals should be provided each day, from the day before the event starts up to the final day.
- The food and beverage plan must be submitted and approved by the ITTF Staff no later than 3 months before the event.

Lunch and dinner

Lunch and dinner in the form of a buffet, is recommended, with the following minimum requirements:

- A hot starter dish e.g. soup.
- A meat option, as main dish
- A fish dish (boneless), as main dish
- A side dish (e.g. pasta, rice, potato)
- Additional cooked vegetables
- Salad
- Two types of bread, in white and brown
- Sufficient flavourings including but not limited to olive oil, vinegar, tabasco etc.
- Minimum two cakes for desert.
- Varieties of fruit and yoghurt for dessert.
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During meals hot food must be served with some local specialities, international food, salads, vegetarian options.

Recommended hours:

- Lunch: 12:00pm to 3:00pm
- Dinner: 6:00pm to 9:00pm

Finger Food

Finger food and beverages in the form of a buffet, is required for all times when lunch and dinner are not offered, with the following minimum requirements:

- Fruit
- Sandwiches
- Salty snacks

Beverages**Beer**

- Preferably one draft beer (of an international brand)
- Local beer in bottle is recommended, provided good quality
- Alcohol-free beer
- A type of beer with low alcohol content is also recommended e.g. a cider.

Water

- Still water (bottled)
- Sparkling water
- Hot water

Wine

- Minimum two different red wines (dry, preferably Syrah, Cabernet, Sauvignon, Tempranillo, Merlot)
- Minimum two different white wines (dry, preferably Chardonnay, Sauvignon Blanc, Chenin Blanc)
- Minimum one rosé wine, of good quality
- Minimum one sparkling wine (e.g. Prosecco or Cava)

Soft drinks

- Common types, also light/diet version
- Fruit juices

Coffee**Tea****Milk**

REGULAR CATERING

General Guidelines

- Meals should be provided each day, from the day the official hospitality starts up to the day it ends, to all participants entitled to the full hospitality package.
- The food and beverage plan must be submitted and approved by the ITTF Staff no later than 3 months before the event.

Breakfast

Breakfast will be served at the official hotels and participants should have access to the normal restaurants of the hotels.

Recommended hours:

- Breakfast: 06:30am to 10:00am

Lunch and dinner

Lunch and dinner in the form of a buffet, is recommended, with the following minimum requirements:

- A hot starter dish e.g. soup.
- A meat option, as main dish
- A fish dish (boneless), as main dish
- A side dish (e.g. pasta, rice, potato)
- Additional cooked vegetables
- Two Salads
- Two types of bread, in white and brown
- Sufficient flavourings including but not limited to olive oil, vinegar, tabasco etc.
- Minimum two cakes for desert.
- Varieties of fruit and yoghurt for dessert.
- Coffee and Tea

During meals hot food must be served with some local specialities, international food, salads, vegetarian options.

Recommended hours:

- Lunch: 11:30am to 16:30pm
- Dinner: 6:30pm to 11:00pm (or 30' after the last match)

The recommended hours are just indicative and the final arrangements will be made depending on the competition schedule and as agreed in advance with the ITTF Staff.