



WED 1 <sup>st</sup> March	SHOW DAY	THU 2 <sup>nd</sup> March
	→ 6-8AM Booth Set-up	
6PM – Room available for Booth Set-up	→ 9AM Staff Walk-thru	
	→ 10AM – Doors Open	
	→ 4PM – Show Closes	
	→ 4:15PM – Show Breakdown	

## BOOTHS & SET-UP

Floor plan is attached and your booth will be labelled. The booth is 10' x 10' with pipe & drape, 2 6-ft tables + 2 chairs. Please ensure the booth is cleaned before you leave at the end of the show. If you need anything extra for your booth, please contact Harcourt Nixon or Roslyn Miller.

- Dry samples will be placed at the booths at 6PM on Wed. 1<sup>st</sup> March
- Cooler and freezer samples will be delivered to the booths at 6AM on Thu. 2<sup>nd</sup> March
- Customer Order Forms will be brought to your booth before 9AM on day of show



## CONTACTS

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(242) 361-2000 - Sysco BFS main telephone



All cell phone numbers use [WhatsApp](#) as the primary messaging and call app.

## PRODUCTS & CULINARY

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**CONTACT is Chef Jamal Small**  
[jsmall@bahamafood.com](mailto:jsmall@bahamafood.com) | (242) 806-2076

Chef Jamal Small is our Corporate Chef at Sysco Bahamas is your contact for Culinary and Products.

**CULINARY NEEDS** Send Chef Jamal a list of your service and booth needs.

**PRODUCT** Your product will be available at the Bahamar venue by Wednesday afternoon.

**COOKING** If you need to do food prep, you can access the kitchen at the Sysco Bahamas facility on Wednesday evening. Please contact Chef Jamal as soon as possible if you need to book a slot. There should be no frying or cooking in the booths. Culinary assistance is available, and you must make arrangements prior to the show to use the kitchen.

## PAYMENT

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You will receive an invoice from the Accounts department for the participation fee plus any options you chose such as electric or culinary assistance. If you pulled product from our inventory, that will be a separate invoice.

If you choose to pay online, please use this link: [SECURE PAYMENT PORTAL](#)  
<https://www.bahamafood.com/securepay/>

### CULINARY & PRODUCTS Chef Jamal Small

[jsmall@bahamafood.com](mailto:jsmall@bahamafood.com) | (242) 806-2076

### PRODUCT SHIPPING Harcourt Nixon

[hnixon@bahamafood.com](mailto:hnixon@bahamafood.com) | (242) 824-2063

### SHOW DIRECTOR Roslyn Miller

[rmiller@bahamafood.com](mailto:rmiller@bahamafood.com) | (242) 457-1703

### RETAIL SALES MANAGER Valerie Benjamin

[vbenjamin@bahamafood.com](mailto:vbenjamin@bahamafood.com)

### HOTEL Elroy Weise

[eweise@bahamafood.com](mailto:eweise@bahamafood.com) | (242) 826-2066

## SALES TEAM

### Business Resources Specialists

Roslyn Miller - Director of Business Resources [rmiller@bahamafood.com](mailto:rmiller@bahamafood.com) | (242) 457-1703

Bill Casale - Beverage & Meats [wcasale@bahamafood.com](mailto:wcasale@bahamafood.com)

Caroline Russell - Marketing [crussell@bahamafood.com](mailto:crussell@bahamafood.com)

Brittney Bullard – Sysco Brands Specialist [bullard@bahamafood.com](mailto:bullard@bahamafood.com)

Harcourt Nixon - Chemicals + Smallware & Equipment Specialist [hnixon@bahamafood.com](mailto:hnixon@bahamafood.com)

Chef Jamal Small – Corporate Chef [jsmall@bahamafood.com](mailto:jsmall@bahamafood.com)

### Executive Team

Tiffani Evans Roderick - VP of Merchandising & Marketing [tevans@bahamafood.com](mailto:tevans@bahamafood.com)

Richard Flint - VP of Sales [rflint@bahamafood.com](mailto:rflint@bahamafood.com) | (242) 424-2079