



## A WORD FROM THE GENERAL MANAGER – DARRYL JEFFREY



2024 has picked up where 2023 left off here at Sydney Showground. Summer saw the return of the Sydney Thunder in the Big Bash League at Sydney Showground Stadium. Alongside this we had music to suit all tastes, with Boiler Room, Laneway Festival, The Chemical Brothers, HTID and Jay Chou amongst the acts that performed to great crowds across our diverse spaces. Exhibition season for 2024 also kicked off, with Sydney Gift Fair, Everything Electric, and Pregnancy, Babies & Children's Expo just some of the fantastic returning events hosted.

Sydney Showground was proud to announce a new partner for our Stadium in March, with global energy brand ENGIE

assuming the naming rights. ENGIE is a global energy and services group that is setting the standard in Australia and New Zealand in lower carbon generation, renewables, energy efficiency and technology solutions, and as such are a fantastic partner for Sydney Showground. Pleasingly, this partnership aligns perfectly with our recently released ESG strategic priorities. ENGIE Stadium was unveiled in supreme fashion with the GWS GIANTS hosting last season's premiers, the Collingwood Magpies, in a sold-out Opening Round fixture in the AFL.

In late March Sydney Showground played host to that little event, the Sydney Royal Easter Show, with circa 800,000 visitors coming through the doors to celebrate all things agriculture. With the Show in the rear-view mirror, we now turn our attention to delivering the plethora of events scheduled for the remainder of 2024.

## INTRODUCING CHEF CYRIL MILETTO, NEW EXECUTIVE CHEF AT SYDNEY SHOWGROUND



Sydney Showground's new Executive Chef is the brilliant and vibrant Swiss-born Cyril Miletto.

With extensive experience across Europe and Australia, Miletto's education includes Certificat Fédéral de Capacité Cuisiner in Montreux, Switzerland. Miletto most recently served as Executive Chef at Gastronomy in Alexandria, Sydney, a catering company where he was responsible for five on-site kitchens.

He has also served as Executive Chef and Chef de Cuisine at the Crowne Plaza, Terrigal, and Georges Restaurant in Double Bay.

Before coming to Australia in the mid-90's, Miletto was the Chef de Partie at the 3 Star Michelin restaurant, Le Pont de Brent in Montreux, Switzerland. He also served at Michelin starred restaurant, Le Meridien in Piccadilly, London, and at The Oak Room as First Commis Chef under the consultancy of Michel Lorain (La Côte St Jacques, Joigny, France).

Miletto's ethos speaks volumes to his personal character, it is simply: respect. "Respect is the key word for me. Respect for the farmers and producers, respect for the people who work with me and respect for the food. I recognise the dedication and care it takes to produce the ingredients I work with. It has probably become a cliché but that doesn't negate the truth, a clean, simple approach to the ingredients, not over-complicating or distorting the product, allows the product and flavour to shine".

## STADIUM LIGHTING UPGRADE

In an exciting advancement for ENGIE Stadium, our multi-purpose 24,000 seat venue here at Sydney Showground has undergone a significant four-million-dollar LED lighting upgrade.

The new state-of-the-art 348 ArenaVision LED lights are exclusively designed for sporting and multi-purpose venues and significantly elevate the venue's lighting capabilities while cutting the power consumption by half on event days.

Compliant with Australian Football League and International Cricket Council requirements, the new system will have the functionality to support world-class light shows for concerts and music festivals, including our very own Sydney Royal Easter Show, while simultaneously enhancing patron match day experiences for our home teams, the GWS GIANTS and Sydney Thunder.

[CLICK HERE TO TAKE A LOOK](#)



ENGIE Stadium is proud to be working with WOSUP Australia, creators of the recyclable beer cup, thanks to an agreement with GWS GIANTS.

Did you know that every WOSUP cup used offsets 0.27kg of carbon per event?!



# UPCOMING EVENTS

- **Showtek 360 – The Ultimate Journey**  
8 June
- **National 4x4 Outdoors Show**  
14 – 16 June
- **GWS GIANTS v Port Adelaide**  
16 June 4:00pm
- **GWS GIANTS v Sydney Swans**  
22 June 4:35pm
- **Supanova Comic Con & Gaming**  
22 – 23 June
- **Western Sydney Careers Expo**  
27 – 29 June
- **GWS GIANTS v Carlton**  
6 July 7:30pm
- **GWS GIANTS v Gold Coast Suns**  
20 July 1:45pm
- **Hyrox Sydney**  
27 July
- **Sydney Disability Expo**  
2 – 3 August
- **Teletech Australia**  
10 August
- **GWS GIANTS v Fremantle**  
17 August 1:45pm
- **Sydney's Annual Wedding Expo**  
18 August
- **Cat Lovers Festival Sydney**  
24 – 25 August
- **Dog Lovers Festival Sydney**  
24 – 25 August
- **MaRLo Presents Altitude – Elements of Unity**  
31 August

## NEWS FLASH: 'BEST EVENT VENUE' WINNER!



We are thrilled to have been awarded BEST EVENT VENUE (capacity →1,000) at the NSW MEA Awards held earlier this month in Sydney.

It's the second year in row we have been the recipient of this award.

Sincerest thanks to our valued partners, clients, and suppliers for contributing to our success. We couldn't achieve this without you.

## 360 VIRTUAL TOUR FACELIFT

Our Sydney Showground 360 Virtual Tour has recently had a facelift!

An essential tool for Event Planners and visitors alike, the interactive platform is a great way to explore our venues ahead of a visit or site inspection. The site also features venue fact sheets, maps, 360 degree images of the rooms in various event modes as well as photo galleries.

[CLICK HERE TO TAKE A LOOK](#)

## A NEW LOOK FOR THE SYDNEY SHOWGROUND TEAM



The Sydney Showground crew are looking so sharp in their new team uniforms they can be excused for the extra swagger in their step!

The uniforms were designed in consultation with Cargo Crew, an Australian owned, purpose-driven business with ethical and certified supply chain partners.

With their commitment to sustainability, right down to their compostable packaging and

a uniform recycling program, the company is perfectly aligned with Sydney Showground's ESG commitment.

Best described as 'business casual' the uniforms are part of a professional yet practical capsule wardrobe, with team members able to mix and match the uniform components to suit their specific role, their individual preferences, and the event occasion.



## 5 MINUTES WITH... CYRIL MILETTO EXECUTIVE CHEF

### 1. HOW DID YOU BECOME INTERESTED IN BECOMING A CHEF?

After doing work experience in the kitchen of a Relais & Chateaux in Switzerland; the team work, speed, skill and energy of the staff was fascinating and scary at the same time.

### 2. WHY DO YOU ENJOY WORKING AT SYDNEY SHOWGROUND?

The challenge of delivering great food consistently, especially at major events and for many people.

### 3. WHAT IS THE MOST CHALLENGING PART OF YOUR JOB?

Keeping it all together. Ensuring communication flows with suppliers and getting the best possible produce.

### 4. WHO / WHAT IS YOUR BIGGEST COOKING INFLUENCE?

My father. He was a passionate chef who started a family catering business which operated for 40 years.

### 5. WHAT'S YOUR GO-TO DISH FOR FAMILY AND FRIENDS?

I like to cook different cuisines and rarely cook the same dishes twice for friends. I guess you could say my go-to is simple, tasty and fresh food.

### 6. WHAT WAS YOUR VERY FIRST JOB?

My first job was home delivery of hot meals and kitchen duties in my father's business.

### 7. HOW WOULD YOU DESCRIBE YOURSELF IN ONE WORD?

Honest.

### 8. WHAT ARE YOUR HOBBIES OUTSIDE OF WORK?

I get up early and row three to four times a week.

### 9. WHO WOULD PLAY YOU IN A MOVIE ABOUT YOUR LIFE?

Can it be an animation? My family say Alfredo Linguini from Ratatouille looks like a younger version of me.