

PENANG STREET FOOD FESTIVAL

檳城街頭美食節

112019

பனொங் தரெ உணவ திருவிழா

عراش لاءاذغ لاجره م غنانى ب

Event Concept & Proposal by Goche Corporation Sdn Bhd exclusively for Penang Global Tourism.

Attn: Ms Malathi

30 July 2019



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Concept & Objectives

Like all great things in life, the Malaysian food scene has an irrefutable reputation; the **luscious variety in the mixture of spices, flavours and textures that are beyond words** and must be experienced for one to comprehend.

What better place to understand this than the food capital of Malaysia, right smack in the heart of the Pearl of the Orient, Penang from **fragrant the spicy noodle soup that is Laksa, to recipes of Hainanese Chicken Chops made by the Hainanese migrants, the melting pot of Indian, Malay, Chinese and international influences has created a true foodies' paradise.**

Every plate served will dish out either **glimpse into the past, a brief little story** of its coming-to-be or just merely a plethora of sensory engagements.

Either way, food is one thing everyone can enjoy, regardless of race, creed or colour.

PENANG STREET FOOD FESTIVAL

檳城街頭美食節

11/08/2019



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Proposed Event Venue



Simplified Map Proposed

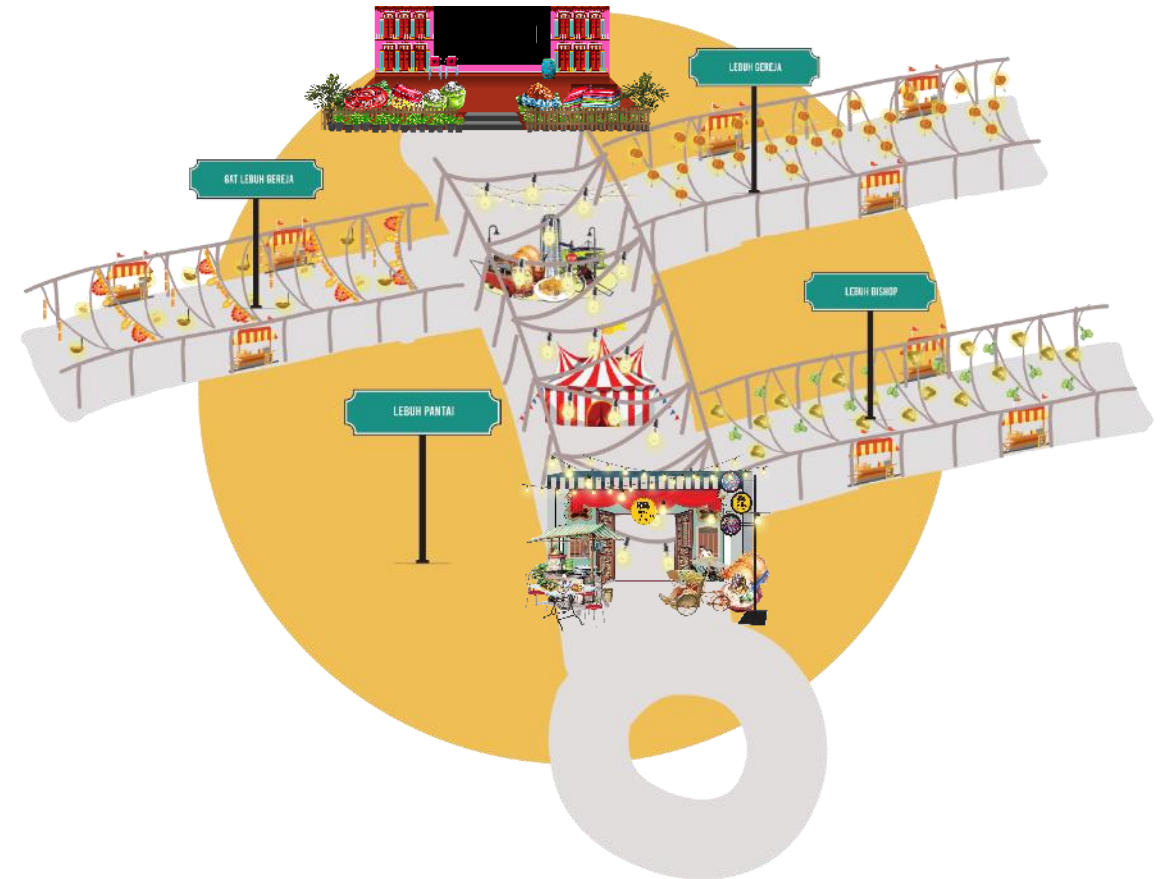


Map

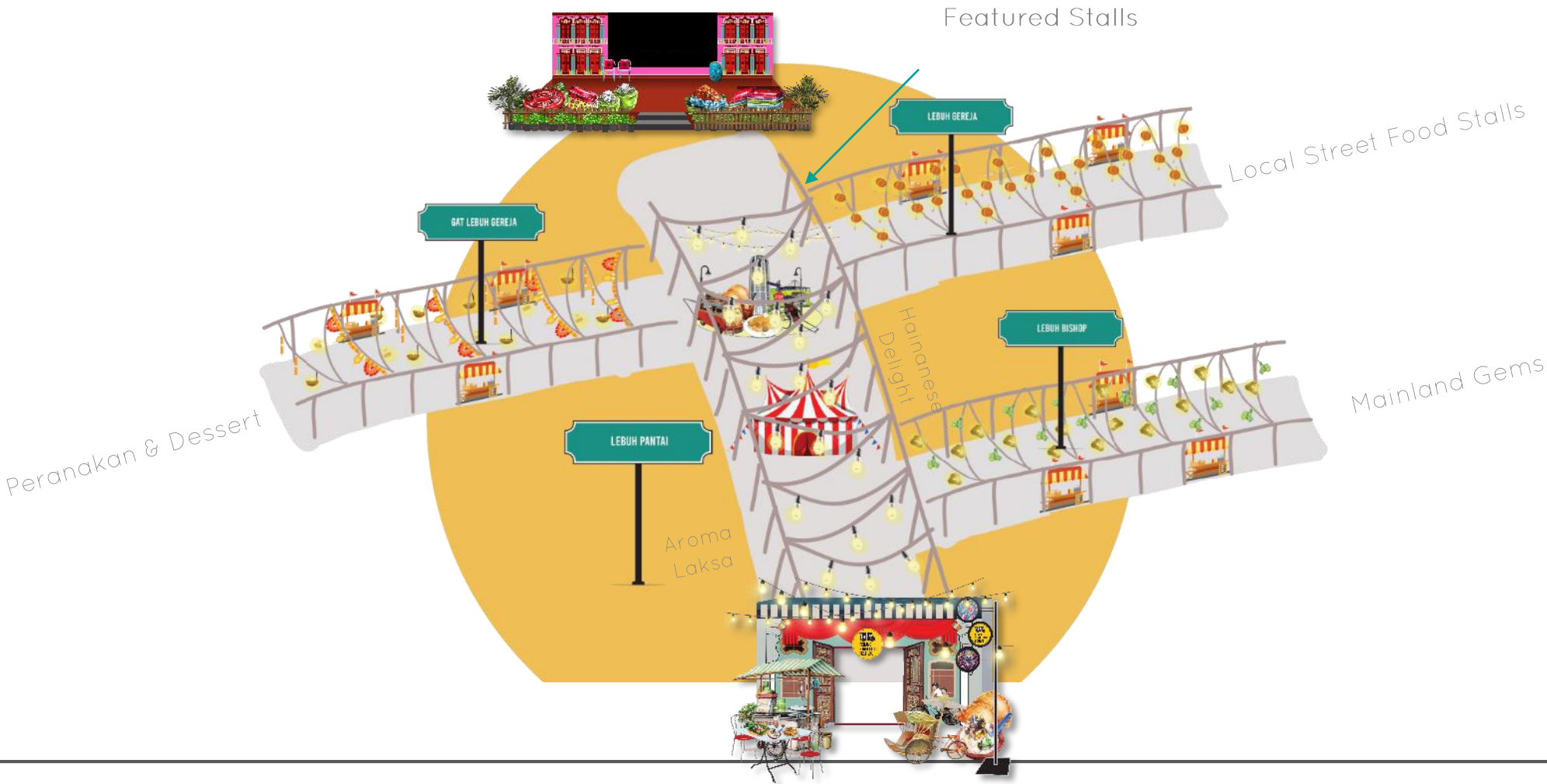
An overall street map of the Penang Street Food Festival 2019, which guides its viewers to explore the fun and tantalising foods and culture that lies in front of their eyes.

The main street will feature:

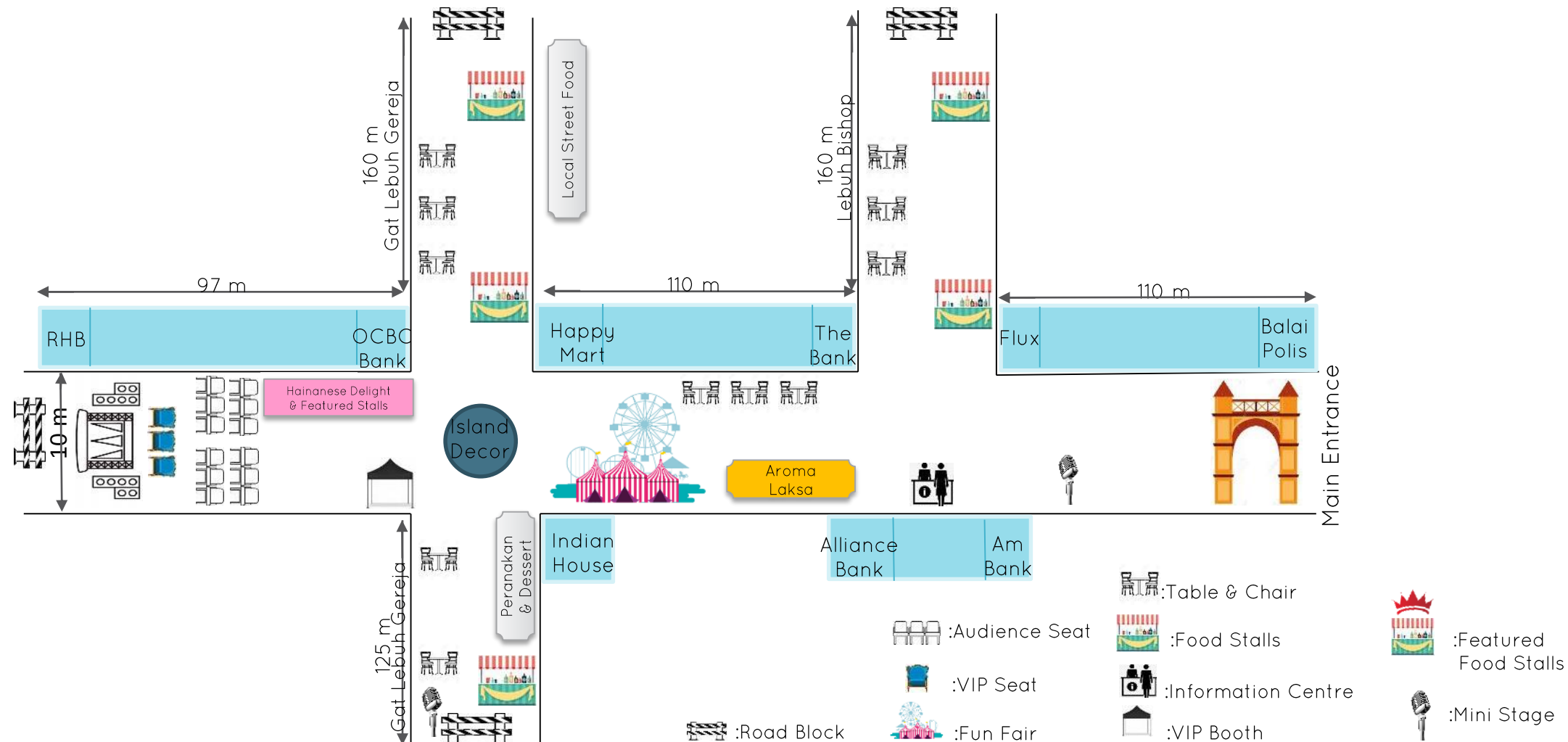
1. Main Stage (Launching & Performances)
2. Featured Stalls
3. Aroma Laksa
4. Island Décor for photo opp
5. Fun Fair



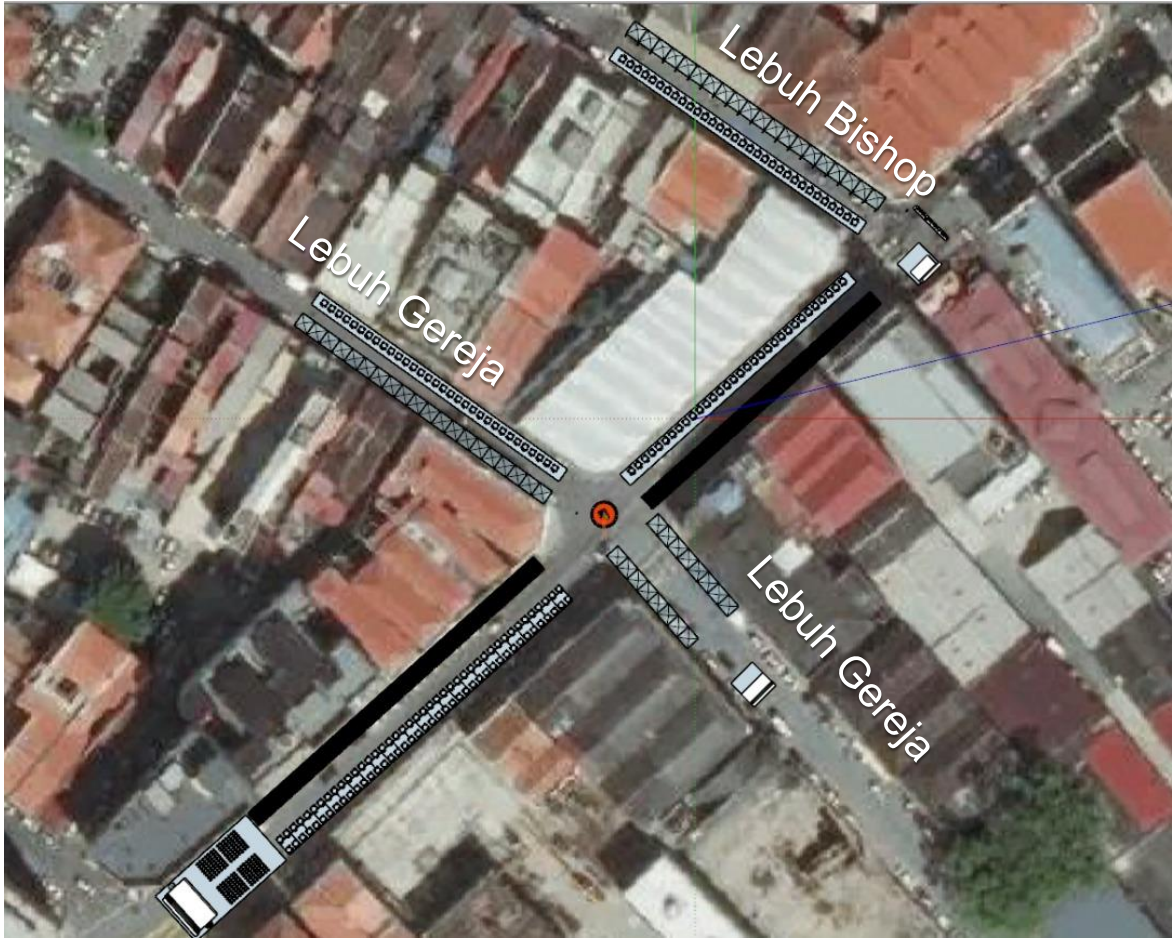
Proposed Site Map



Proposed Site Map



Proposed Site Map



Proposed Site Map - Capacity

Total expected food stalls: 80 – 100

Square Tables : 500units

Plastic Stools & Chairs: 3000units

Beach Street (capacity: 45 stalls)

Aroma Laksa : 10 – 12 stalls

Hainanese Delight : 5-6 stalls

Featured Stalls : 20 stalls

Bishop Street (capacity: 20 stalls)

Mainland Gems: 10-12 stalls

Other Stalls : 8 – 10 stalls

Gat Lebuh Gereja (capacity: 16 stalls)

Peranakan Bites : 8 – 10 stalls

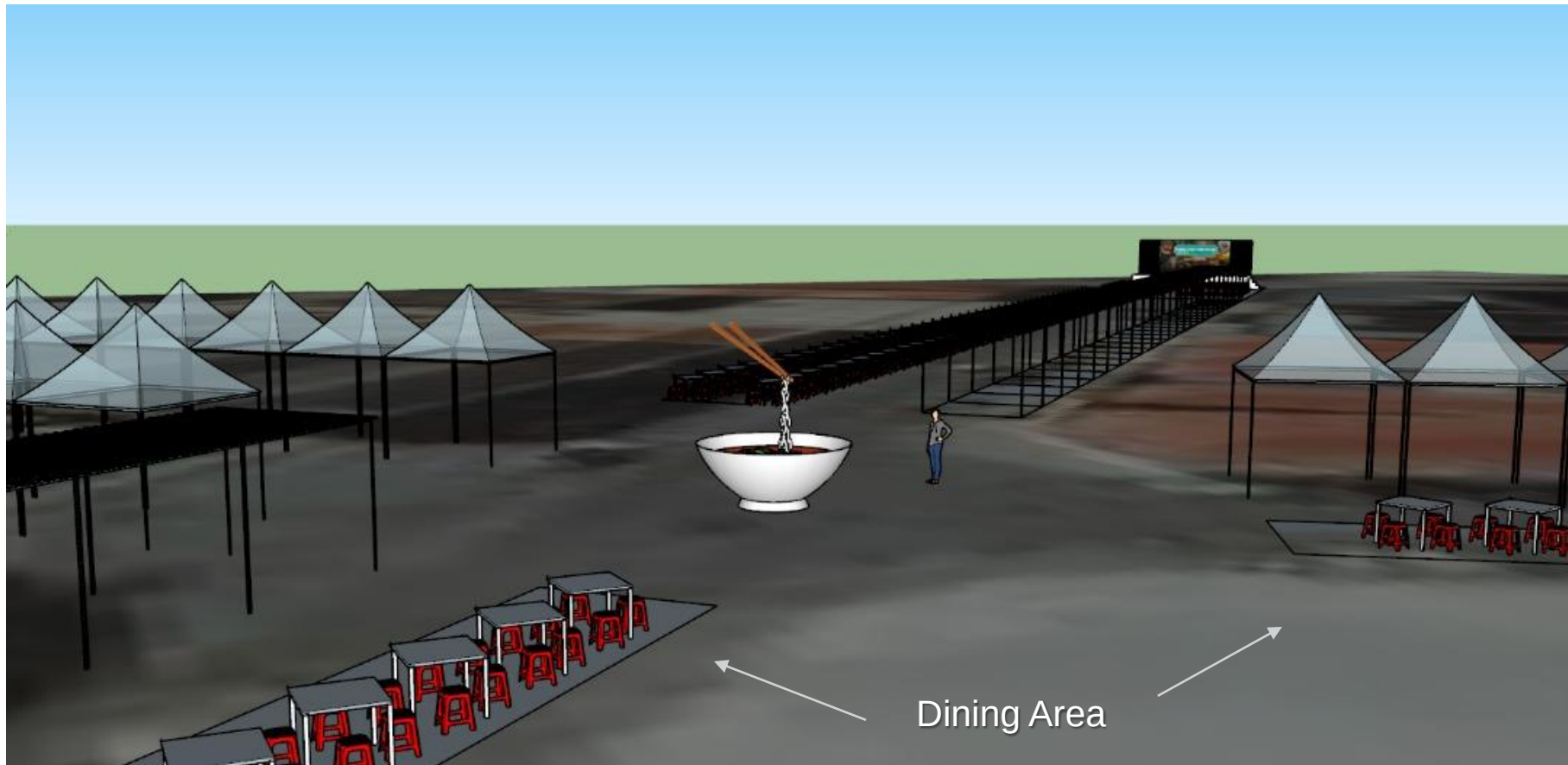
Dessert Stalls : 8 – 10 stalls

Lebuh Gereja (capacity: 22 stalls)

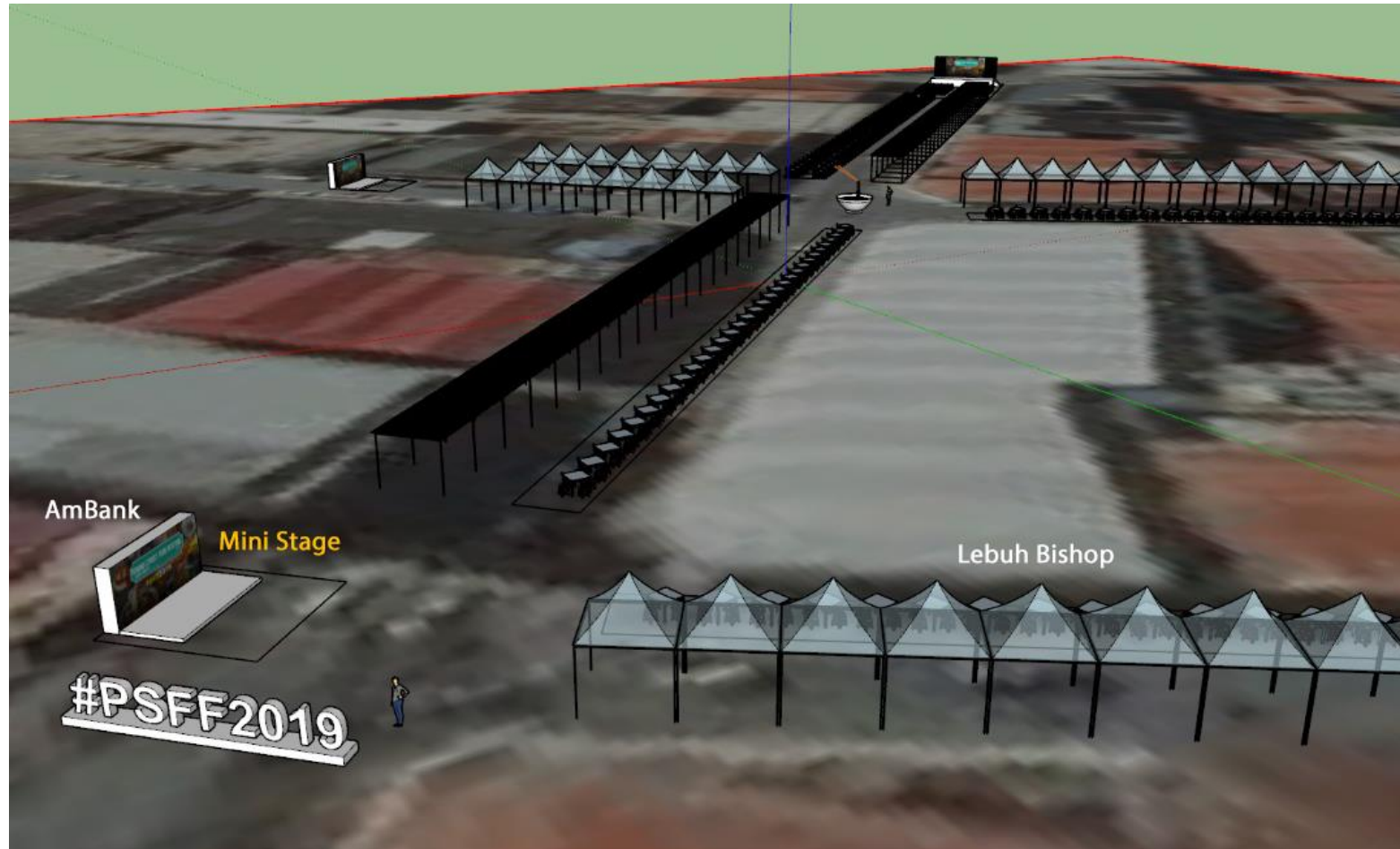
Local Street Food : 20 – 24 stalls



Proposed Site Map



Proposed Site Map



Proposed Site Map



Logo Appearance Proposed

Sponsors Logo Appearance

At the entrance arch or stage area.



Proposed Featured Food Stall Set-up

Featured Food Stall Concept

- **Dimensions:** 20ft x 20ft

Zinc Tent

Wooden texture façade with iconic local street food stall sign and light bulbs

Estimated: 20 stalls



Proposed Dining Area Set-up

VIP Dining Area

Designated dining area for VIP after launching ceremony and tour.

Decoration concept:
Colonial era busy Penang street with heritage shoplots

Total seated capacity: 20 – 30



Booth

Proposed-Reference

Standard Stall Décor Concept

- Featuring façade of Penang heritage buildings



Booth Proposed

Standard Food Stall Concept

- **Dimensions:** 10 ft x 10 ft

Portable tents / Arabian Tents
Heritage house façade concept.
May come in different colours to give a vibrant
ambiance.



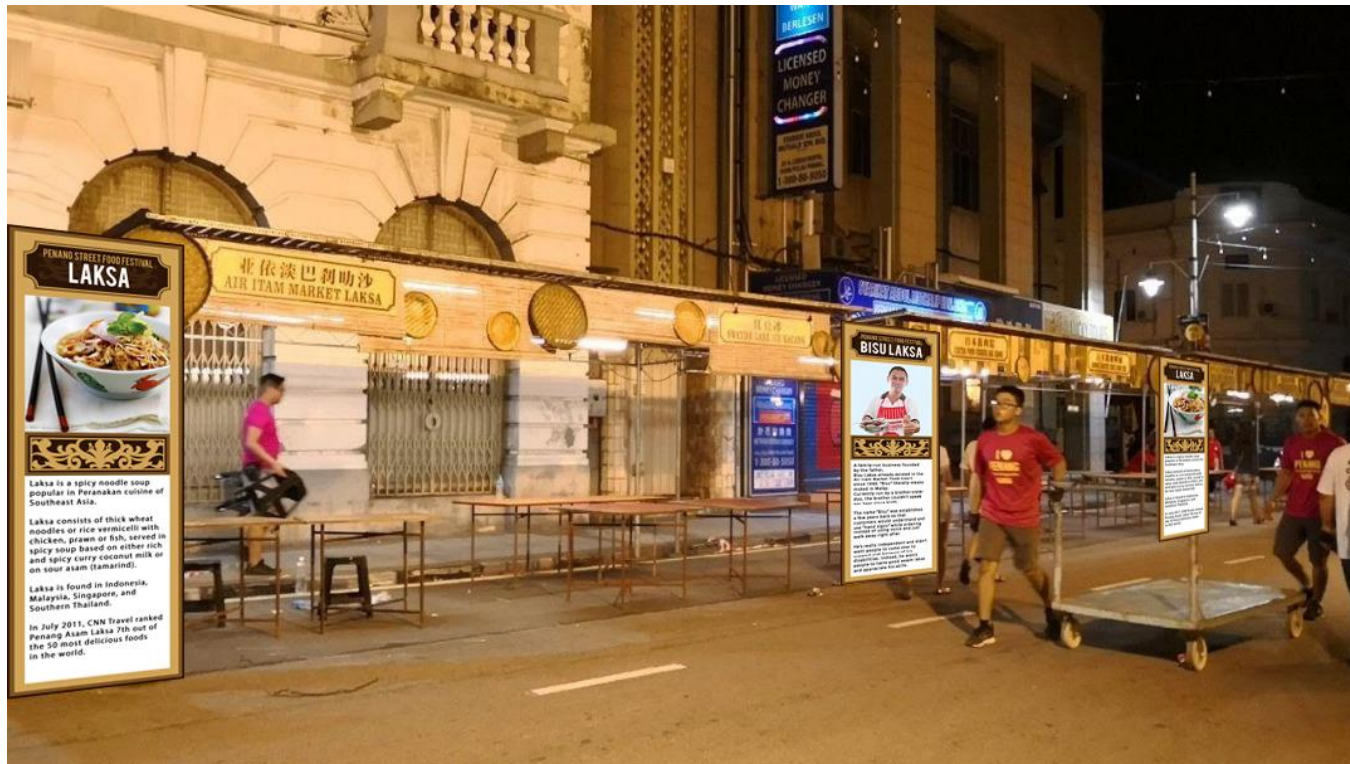
Street Visual Proposed



Posters Proposed



***Note: The below illustration is just conceptual and not final. The design will be finalised upon confirmation of the event.*



PENANG STREET FOOD FESTIVAL
LAKSA



Laksa is a spicy noodle soup popular in Peranakan cuisine of Southeast Asia.

Laksa consists of thick wheat noodles or rice vermicelli with chicken, prawn or fish, served in spicy soup based on either rich and spicy curry coconut milk or on sour asam (tamarind).

Laksa is found in Indonesia, Malaysia, Singapore, and Southern Thailand.

In July 2011, CNN Travel ranked Penang Asam Laksa 7th out of the 50 most delicious foods in the world.

PENANG STREET FOOD FESTIVAL
BISU LAKSA



A family-run business founded by the father, Bisu Laksa already existed in the Air Itam Market Food Court since 1948. "Bisu" literally means muted in Malay. Currently run by a brother-sister duo, the brother couldn't speak nor hear since birth.

The name "Bisu" was established a few years back so that customers would understand and use "hand signs" while ordering instead of using voice and just walk away right after.

He's really independent and didn't want people to come over to support just because of his disabilities. Instead, he wants people to taste good assam laksa and appreciate his skills.

A top-down view of a white bowl filled with laksa. The bowl contains a rich, brown, spicy-looking broth. Toppings include fresh green lettuce, sliced cucumbers, shredded purple onions, and thick slices of yellow pineapple. The bowl is placed on a light-colored wooden surface.

PENANG STREET FOOD FESTIVAL AROMA LAKSA



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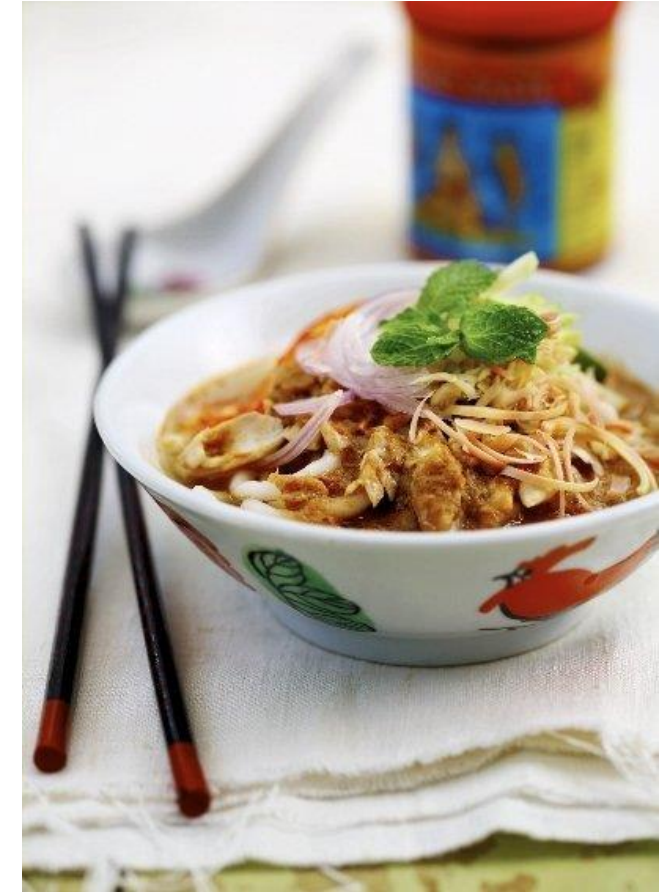
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PROPOSED HIGHLIGHT

Aroma Laksa

Why?

- As Penangite, we will definitely agree when someone say that Penang Assam Laksa is the best laksa in the world but there is no harm trying other type of laksa from the surrounding regions.
- Aroma Laksa will gather around different types of laksa stalls, from Penang Assam Laksa to Laksam Kelantan. Each flavour is distinctly aromatic and different. From the sour, red and fiery soups to creamy coconut crème smooth vary, the selection is endless.



PROPOSED HIGHLIGHT

Aroma Laksa

Bisu Laksa

- **Stall location:** Air Itam Wet Market Food Court.
- A family-run business founded by the father, Bisu Laksa already existed in the Air Itam Market Food Court since 1948.
- Currently run by a brother-sister duo, the brother couldn't speak nor hear since birth. The name "Bisu" was established a few years back so that customers would understand and use "hand signs" while ordering instead of using voice and just walk away right after.
- The brother wasn't happy about it when "Bisu" became the name. He's really independent and didn't want people to come over to support just because of his disabilities. Instead, he wants people to taste good assam laksa and appreciate his skills. Located in the Air Itam Market Food Court who's known only by the locals, especially the older generation, we thought he needed more attention.

**subject to confirmation / availability*



PROPOSED HIGHLIGHT

Aroma Laksa

Laksa Janggus, Balik Pulau

- **Stall location:** Kampung Perlis, Balik Pulau, Penang.
- Famous Laksa Janggus. One other difference between the Malay and Chinese Asam Laksa is that the Malays add hard-boiled egg to their Laksa as a side, but which the Chinese never do.

**subject to confirmation / availability*



PROPOSED HIGHLIGHT

Aroma Laksa

Indian Laksa

- Stall location: Behind Giant Supermarket, Burmah Road



**subject to confirmation / availability*

PROPOSED HIGHLIGHT

Aroma Laksa



Mimi Nyonya Laksa

- Stall location: Wisma Sentral, New Lane

*subject to confirmation / availability



PROPOSED HIGHLIGHT

Aroma Laksa



Kim Laksa

- **Stall location:** Nan Guang Coffee Shop, Balik Pulau

**subject to confirmation / availability*



PROPOSED HIGHLIGHT

Aroma Laksa



Laotian Laksa – No Eyed Deer

Stall location: 98-1-26 Prima Tanjung, Jalan Fettes, Tanjung Tokong, George Town, Malaysia.



**subject to confirmation / availability*

PROPOSED HIGHLIGHT

Aroma Laksa

Aunty Laksa Ruby

Stall location: 21,Jalan Sentul 4,Bukit Mertajam

**subject to confirmation / availability*



PROPOSED HIGHLIGHT

Aroma Laksa

Laksa Tempurung

Stall location: Jalan Gertak Sanggul, Kampung Suluk, 11950 Bayan Lepas, Pulau Pinang, Malaysia

**subject to confirmation / availability*



PROPOSED HIGHLIGHT

Aroma Laksa

日落洞post office 後著名的兩母女LAKSA, 又吃又打包! 😊😊😊
一碗LAKSA是RM4.00
在这里消费了RM41.50

Jelutong Post Office – Laksa on Van

Stall location: Behind Jelutong Post Office

*subject to confirmation / availability



PROPOSED HIGHLIGHT

Aroma Laksa

Pak Sharif Laksa and Cendol

Stall location: Beside Bukit Jambul, Petronas

**subject to confirmation / availability*



PROPOSED HIGHLIGHT

Aroma Laksa

Ferringhi Kochabi Assam Laksa

Stall location: 2-S-G-34, Ferringhi Mutiara, Jalan Sungai Emas, Batu Feringgi

**subject to confirmation / availability*





PENANG STREET FOOD FESTIVAL
HAINANESE DELIGHTS



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PROPOSED HIGHLIGHT

Peranakan Hainan – 海南风情

Why?

- Malaysian Hainanese is a hodgepodge cuisine, a product of the country's history as colony (the British controlled much of what is now Malaysia and Singapore from the mid-19th century until 1946) and adopted home of waves of immigrants from Asia and beyond.
- Hainanese cuisine has always had a place in the hearts – and stomachs – of Malaysians, from the staple chicken rice (with Malaysians and Singaporeans hotly debating its origins), to the potato gravy-based chicken chop with roti bakar on the side, hailam char (yellow noodles in white gravy), chicken pot pie, kopi with steamed bread and soft boiled egg.



PROPOSED HIGHLIGHT

Peranakan Hainan – 海南风情

Mary Hot Bread

- Address: Padang Brown Food Court



PROPOSED HIGHLIGHT

Peranakan Hainan – 海南风情



Restaurant Hai Onn

- Address: 53-55 Jalan Burma, Georgetown



PROPOSED HIGHLIGHT

Peranakan Hainan – 海南风情

Khoon Pastry

- Address: 29, Jalan Agrill, Georgetown



PROPOSED HIGHLIGHT

Peranakan Hainan – 海南风情

Sin Kheng Aun Restaurant

- Address: 2, Lorong Chulia, Georgetown



PROPOSED HIGHLIGHT

Peranakan Hainan – 海南风情



218 Hainan Lor Mee

- **Address:** 218, Jalan Burma | Opposite Wisma Perkeso, Penang, George Town, Penang Island 10350, Malaysia.
- **History :** 218 is a third- generation business that serves Hainanese Lor Mee. Locally known as Hai Beng Hainan Lor Mee also known as Kuan Yim Theng Lor Mee with a history dated back to 1957.



PROPOSED HIGHLIGHT

Peranakan Hainan – 海南风情

747 Restaurant

- **Address:** 2, Peel Hwy, Georgetown, 10350 George Town, Penang.
- **History :** The restaurant serves both Chinese and Western style cuisine, but they are more specialized in serving Chinese cuisine. Their signature dishes include Inche Kabin, Chicken Pie etc....but there were not on my order list this time, but I would definitely love to return and try these dishes out in the future. Prices are considered to be fair and reasonable



PROPOSED HIGHLIGHT

Peranakan Hainan - 海南风情

Hainan Kopi & Kopi Gu You (Butter)

- Address: t.b.c



PENANG STREET FOOD FESTIVAL
BEST OF BUKIT MERTAJAM



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PROPOSED HIGHLIGHT BEST OF Bukit Mertajam

Why?

- Many thinks that Georgetown has the best street food in Penang, cross the bride to the mainland and they will be surprise with the amount of hidden gems in the mainland.
- In this chapter of Penang Street Food Festival, we would like to highlight the **hidden gems in Bukit Mertajam** that most of delicacies cannot be found on Tripadvisor or the Internet as they only travel by word of mounth from the locals.
- Other regions to be highlighted in the upcoming Penang Street Food Festival.



PROPOSED HIGHLIGHT BEST OF Bukit Mertajam

Bukit Mertajam Yam Rice

- Address: No. 7m Jalan Murthy, BM



PROPOSED HIGHLIGHT

Peranakan Hainan – 海南风情

大山脚炭烧鸭蛋炒粿条 Duck Egg Char Koay Teow

- Address: Jalan Nangka, BM



PROPOSED HIGHLIGHT BEST OF Bukit Mertajam

Rojak Orang Hitam Putih

- Address: Jalan Bunga Raya, BM



PROPOSED HIGHLIGHT BEST OF Bukit Mertajam

88 Kampung Baru BM High School Rojak

- Address: Jalan Kampung Baru, BM



PROPOSED HIGHLIGHT BEST OF Bukit Mertajam

BM Cup Rice

- Address: 26 & 28, Lorong Asas Murni, BM



PROPOSED HIGHLIGHT BEST OF Bukit Mertajam

Malay Char Koay Teow



- Address: Jalan Rozhan, BM

PROPOSED HIGHLIGHT BEST OF Bukit Mertajam

BM Pek Gong Jin Koay Chiap

- Address: Pek Kong Cheng, BM



PROPOSED HIGHLIGHT BEST OF Bukit Mertajam

Pan Cake

- Address: Pek Kong Cheng, BM



PROPOSED HIGHLIGHT BEST OF Bukit Mertajam

Traditional White Wantan Noodles

- Address: Pek Kong Cheng, BM



Hidden Gems of Penang

PENANG STREET FOOD FESTIVAL FEATURED STALLS



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PROPOSED HIGHLIGHT

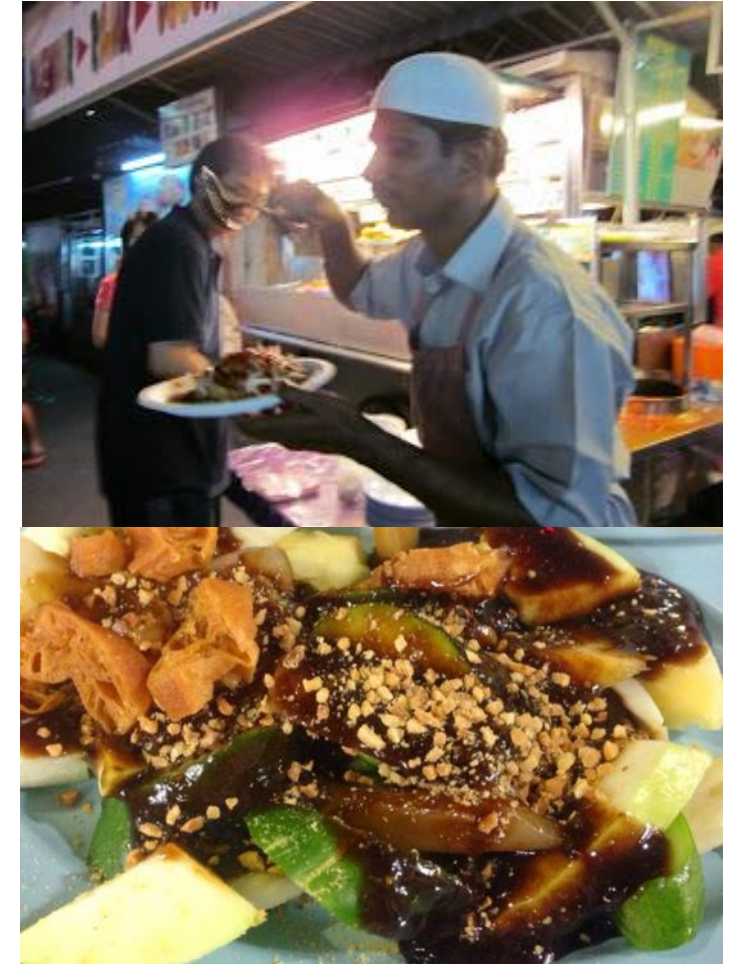
Featured Stalls



Dancing Rojak Man

- Stall location: Gurney Drive.
- It all starts with a customer picking out from an array of more than twenty mostly cooked ingredients including cucur udang, potatoes, tauhu, keropok, crab meat, cuttlefish, etc. Then Ayub Khan (or 'Ayub Disko Rojak') begins his dance routine as he prepares the pasembur dish by rhythmically cutting up the ingredients. He will even 'sing' Rojak! Rojak! as he does so. Lastly he tops up the dish with cucumber and sengkung (turnip) shreds, then whirls about as he drizzles spicy peanut sauce over the plateful, ready for the amused waiting customer.

**subject to confirmation / availability*



PROPOSED HIGHLIGHT Featured Stalls

Song River Chicken Wing

- Stall location: Gurney Drive.
- The chicken wings at Song River is well marinated for one night with the owner's secret recipe. Then, being roasted using charcoal wood to get the crispy textured and golden brown in colour.



**subject to confirmation / availability*

PROPOSED HIGHLIGHT Featured Stalls

Yusuf Restaurant YR

**subject to confirmation / availability*



PROPOSED HIGHLIGHT Featured Stalls



Cecil Market – Crab Meat Popiah



**subject to confirmation / availability*

PROPOSED HIGHLIGHT Featured Stalls



Cecil Market – Duck Meat Koay Teow Soup



**subject to confirmation / availability*

PROPOSED HIGHLIGHT Featured Stalls



Cecil Market – Cheh Hu (Pasembur)



**subject to confirmation / availability*

PROPOSED HIGHLIGHT Featured Stalls

Paya Treubong - Special Youtiao (Char Koay)

**subject to confirmation / availability*



PROPOSED HIGHLIGHT Featured Stalls



Air Itam – Cai Tao Kuih



**subject to confirmation / availability*



PROPOSED HIGHLIGHT Featured Stalls



Batu Lanchang – Pos Burger



**subject to confirmation / availability*

PROPOSED HIGHLIGHT Featured Stalls

Penaga – Mamu Roti Canai
(also known as Flying Roti Canai)

**subject to confirmation / availability*



PROPOSED HIGHLIGHT

Hainanese Cooking Session

Authentic Hainanese Cuisine Cooking Demo

Cooking demonstration by Peh Leh (full blooded Hainanese Chef),
Chef Bob Lee



**subject to confirmation / availability*

A woman with a ponytail, wearing a grey shirt and a patterned scarf, is singing into a microphone. She is standing in front of a food stall that has a wooden counter and a stainless steel oven. In the background, other people are visible, including one wearing a chef's hat. The scene is lit with warm, ambient lighting.

PENANG STREET FOOD FESTIVAL PERFORMANCES



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PROPOSED HIGHLIGHT

Opening Gimmick

Cooking of Penang Laksa / Curry

- VIP gather together and cook big wok of Penang laksa / curry.
 - harmonious mixture of different ingredients that able to capture people's taste buds from all over the world.

Potential Sponsor: MyKuali (Penang White Curry Mee)

**subject to confirmation / availability*



HIGHLIGHT PERFORMANCE

Opening Act – Penang Chef Dance

To collaborate with local collage's culinary school, presenting Penang's own version of Nanta.

In return, the participating college will get a complimentary stall for the students to sell Penang famous street food in the event.

Duration: 5-10 Mins



HIGHLIGHT PERFORMANCE

Opening Act – Taste of Penang (Optional)

Contemporary dance performance that tells the story of Taste of Penang, different type of food that serves as a foundation of different types of food that serves as a foundation of the harmonious diversity that exists in Penang.

Culture and recipes handed down from generation to generation and shared with everyone regardless of race, colour or creed.

Specs: Penang Euphoria (14 dancers)

Duration: 10-15 Mins



HIGHLIGHT PERFORMANCE

Opening Act – Taste of Penang

LED Water Drum Show

Specs: 5 professional drummers

Duration: 5 Mins



HIGHLIGHT PERFORMANCE

Fireworks Display - Optional

Fireworks display that marks the Official Opening of Penang Street Food Festival.

Duration: 2mins



PROPOSED Emcee

Carolyn Ooi

Why?

A natural on stage, with her down to earth personality, she is able to communicate with people of all age and background.

She is able to host events, launchings, government events, dinner, roadshows, carnivals, forums, symposiums and sports events.

- **Duration:** Full Duration of Event
- **Language Proficiency:** English, Bahasa Malaysia



PROPOSED Emcee

Sebastian Kwan

Why?

Young and emerging professional emcee. Sebastian, who based in Penang, is now emceeing for corporate and private events all around Malaysia.

He is experienced in handling all sort of corporate and government (state) events.

- **Duration:** Full Duration of Event
- **Language Proficiency:** English, Bahasa Malaysia, Mandarin



HIGHLIGHT PERFORMANCE

Opening Act – Taste of Penang

LED Water Drum Show

Specs: 5 professional drummers

Duration: 5 Mins



Proposed Street Performance

Penang Buskers

Specs: Using recycle item like basket and tin to create music



Proposed Street Performance

Fire Eater

Fire eating is the act of putting a flaming object into the mouth and extinguishing it. This excellent show can catches the eyes of visitors.



Proposed Mini Stage

Mini Stage

Simple, small stage will be set up to fill the street with live music and street performance.

To be placed at:

1. Jalan Gereja
2. Bishop Street



Proposed Street Performance

Live Street Performance

Local band (street / folks) performing live throughout the night at mini stage with simple AV system.



Proposed Street Performance



Coconut nut dance street performance.



Noodle Performance

Proposed Street Performance

Magic Show



Proposed Street Performance

Teh Tarik Art Performance / Competition



Proposed Street Performance

Roti Canai Flipping Performance



PROPOSED STREET FOOD

Just to name a few....



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Proposed Street Food

Penang Road Famous Teochew Cendol

- **Address:** Lebuh Keng Kwee (at Penang Rd)
10000 George Town, Pulau Pinang Malaysia.
- **History :** Penang Road Famous Teochew Chendul boast of a history dating back to 1936, when founder Mr Tan started the business of selling the simple dessert to support his family. The taste of his freshly made chendol not only found and remains in favor with the local palates, but slowly gained recognition from overseas fans as well, leading to its continued expansion of a few outlets, no doubt banking on the incredible reputation it has built up over the years. The business is still in the hands of the family, now managed by the third generation.



Proposed Street Food

Jalan Kuantan Curry Mee

- **Address:** 58, Jalan Kuantan, George Town, 10150 George Town, Pulau Pinang.
- **History :** Tan Teong Ban aka Ah Ban, 47, is the second-generation of the family which sells their Penang-style white curry noodles in Kuantan Road and Terengganu Road in Penang, and OUG in Kuala Lumpur. This stall at Kuantan Road is their most famous outlet and only opens in the morning Tue-Sun.



Proposed Street Food

Air Itam Sister Curry Mee

- **Address:** 612 T, Jalan Air Itam, Pekan Ayer Itam, 11500 Ayer Itam, Pulau Pinang.
- **History :** The famous Penang sisters who run a 73-year-old business selling curry mee and fried bee hoon prove that age is just a number.



Proposed Street Food

888 Hokkien Mee

- **Address:** 67-A, Lebuh Presgrave, George Town, 10300 George Town, Pulau Pinang.
- **History :** 888 Hokkien Mee crowned as one of the 'The Best Hokkien Mee' in Penang in a competition a few years back and gains fame and popularity for its trusty bowl of Hokkien Mee.



Proposed Street Food

Fried Oyster - Lebuh Carnarvon, Penang

- **Address:** 4, Jelutong Highway, Taman Jelutong, 11600 George Town, Penang.
- **History :** The fried oyster is the best in town. The omelette itself was so good even the oysters kinda became a bit of a second thought. The texture had a nice blend of crispiness with the familiar consistency of egg, and none of those sticky gooey half cooked starch that you sometimes find in less superior oh chien.



Proposed Street Food

Moh Teng Pheow Nyonya Kuih

- **Address:** Jalan Masjid (Off Chulia Street), 10200, Georgetown, Penang.
- **History :** The place is famous for dishing out fresh home-made Nyonya Kuih. The 60 year old- Kuih Factory had a minor refurbishment recently, turning a corner of the place into a cozy, presentable "canteen". Step in the place and you will be welcomed by a warm, homely atmosphere with retro bric-a-brac. The entrance may seem unappealing, walk in and you will find yourself in a living museum, demonstrating the entire kuih-making process using utensils from the past. The retro vibes of the cafe, are boosted by the mismatched bits of antiques and vintage pieces. Moh Teng Pheow offers a small menu, but the team is dedicated to offer their best.



Proposed Street Food

Macallum Street Hock Seng Rojak

- **Address:** Cecil Street Ghaut, Georgetown, Penang.
- **History :** This 30-year-old rojak stall is regarded by many of its fans as the No. 1 rojak stall in Penang! Started by Mr Khor Hock Seng in 1986 after a carpenter shop he worked at closed down, he concocted the thick, caramelly rojak sauce which is thicker (and MUCH, much sweeter) than any I'd ever encountered either in Penang or anywhere in the world!



Proposed Street Food

Ali Nasi Lemak Daun Pisang

- **Address:** Sri Weld Food Court, Beach St, George Town, 10300 George Town, Pulau Pinang.
- **History :** Known to be the best nasi lemak in Penang, Ali Nasi Lemak truly lives up to its name. The crowd never stops since the beginning of their operation. You can see how they prepare your favourite nasi lemak from scratch. Rows of fragrant steamy rice waiting for the sambal to be poured over. you'll get an eyegasm just by looking at it. They have different flavours to choose from, but we suggest you to stick with the classic.



Proposed Street Food

Ravi's Apom Manis

- **Address:** Kedai Kopi Swee Kong, Solok Moulmein, Pulau Tikus , 10350 , Georgetown, Penang.
- **History :** Finding an apom seller in Penang with an eighty-year-old history is a great joy, but how about an apom seller also that uses charcoal flame instead of gas and makes his fluffy apoms in a claypot? This is definitely priceless. Ravi inherited an apom manis (sweet crepes) business from his father and now runs it with his brother (shown in the picture) from a little corner in a kopitiam called Swee Kong located at the junction of Jalan Burma with Solok Moulmein.



FUN FAIR



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Proposed Fun Fair

Old Penang Amusement Park Revived

- Fun Game Stalls x 10 stalls
- Magic and balloon clown shows
- Live Screening
- Popcorns & Candyfloss Cart
- Ais Kepal Stall
- Ice-cream Potong Stall



Proposed Fun Fair



Proposed Fun Fair Game Booth



Proposed Traditional Games Area



Proposed Traditional Games Area



Crew Costume



#PENANGSTREETFOOD

Advertising & Promotions



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Advertising & Promotion



Roadshow

Why?

On ground activation / promotion to the local folks in events around town.

- i. Penang Bridge International Marathon
- ii. Occupy Beach Street



Advertising & Promotion

Free Shuttle

Why?

Penang Street Food Festival will be held on the same weekend as Penang Bridge International Marathon 2019 and George Town Literary Festival.

Free shuttle from Queensbay Mall or hotels to event venue will reduce vehicles at the event venue, save hassle to look for car parks and economical as well.

**to look for sponsors (hotels or transportation company) to host*



Advertising & Promotion

Road Side Streamers

About 100pcs (will increase to 150 to 200 if possible).
Covering the event area and its close proximity, high desity town area in both island and mainland.



Advertising & Promotion

Billboard

If quota is available from the Penang State Government.



Social Media

Set-up stand alone account for Penang Street Food Festival.

Beside stand alone ads campaign, will ride on other platform to promote such as Penang International Food Festival's page, Penang Global Tourism's Page, MOTAC and etc.





#NOSINGLEUSEPLASTIC



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Green Initiative

Go Green

Participating stalls will be encouraged to use paper bags, straws, plates, bowl or banana leaf.

No single use plastic.

Visitors will be encouraged to bring their own tumblers.



PENANG STREET FOOD FESTIVAL

檳城街頭美食節

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பனொங் தரெ உணவ திருவிழா

عراش لاءاذغ لاجره مغانان ب

Thank you!

Event Concept & Proposal by Goche Corporation Sdn Bhd exclusively for Penang Global Tourism.
For more info, please contact Ms Yvonne Toh (yvonne@gochecorp.com)



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