LEADERSHIP | NETWORKING | MARKETING | ADVERTISING

## FOODSERVICENEWS MEDIA KIT 2021

The News and Information Source for Restaurants and the Foodservice Industry

www.foodservicenews.net

### FROM THE PUBLISHER

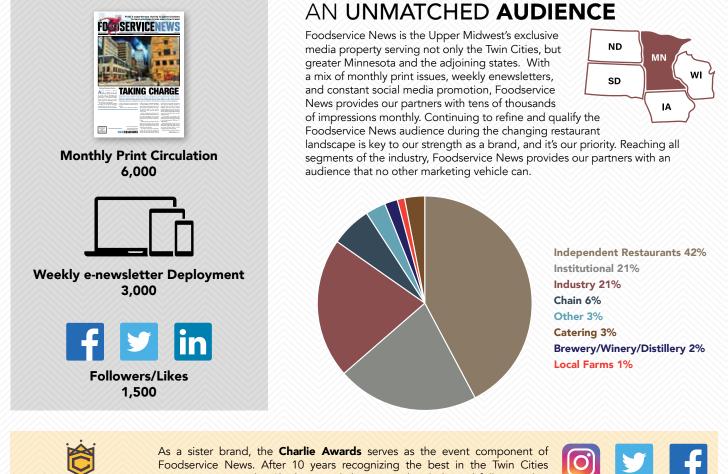


Covid-19 has changed the world in too many ways to count. No business has been left untouched. That is especially true for our very own restaurant market. From diners at tables to take-out and delivery orders, the very foundation of the restaurant business has changed. The way in which the industry

communicates has changed as well. There was no National Restaurant Association show in 2020, no Hospitality Minnesota show, no in-person distributor events, and face-to-face meetings are few and far between. The very way in which vendors and service providers have traditionally maintained relationships and grown business in this market is now different, yet, if you are reading this, you probably still have sales goals and budgets that need to be met regardless of Covid. How can you get the attention of a restaurant operator to talk about your product or service? How can you help restaurants save money, or adapt their business during these difficult and changing times when you can't chat with them at a trade show, or set up meetings or demonstrations in person? The answer is simple: Foodservice News. Foodservice News reaches thousands of readers every month in both print and digitally. Now is the time for a well balanced marketing campaign. Now is the time to work smarter, not harder.

I hope that you will consider giving Foodservice News the opportunity to help you achieve those goals for 2021!

> Jared Pfeifer | Publisher jpfeifer@foodservicenews.net 612-767-3214





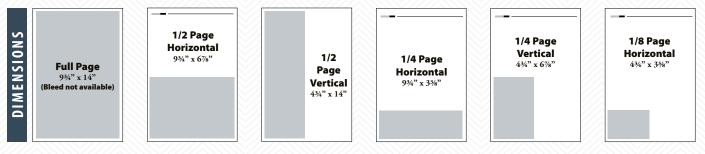
As a sister brand, the **Charlie Awards** serves as the event component of Foodservice News. After 10 years recognizing the best in the Twin Cities restaurant scene, The Charlie Awards has created a dedicated following that expands the Foodservice News audience with both an in-person event and a strong social media following.



### 2021 FSN RATECARD

DISPLAY SIZE	Back Cover	C2/C3	Spread	Full page	1/2 page	1/4 page	1/8 page
1X	\$2,550	\$2,425	\$4,280	\$2,200	\$1,320	\$775	\$445
ЗХ	\$2,170	\$2,065	\$3,675	\$1,875	\$1,125	\$655	\$380
5X	\$2,040	\$1,938	\$3,470	\$1,770	\$1,060	\$620	\$355
11X	\$1,930	\$1,825	\$3,160	\$1,655	\$990	\$575	\$330

Business card ads (3" x 1.5" Prepay only)\$145/month (\$130 only 10X)Classified Ads (75 words)\$85Section Sponsor (11X only)\$250 per monthPremium Position (1/2 & Full page ads only. Call for availability)Additional 10%Ad Creation(1/4 page ad and smaller \$751/2 pg. ad and larger \$150



### ANNUAL SUPPLEMENTS

FSN BUYERS GUIDE & CHEF'S DISH	Full page ad and logo placement on cover	1/2 page	1/4 page	1/8 page
	\$2,100	\$1,100	\$700	\$410

Enhanced Buyers Guide listings: \$310 and \$105 for each additional category



#### BUYERS GUIDE

From specialty food items and equipment to consultants and services, this supplement helps buyers find the sources they need. With hundreds of listings and dozens of categories, the annual Foodservice News Buyers Guide is the industries' go-to resource all year long.



#### CHEF'S DISH

An award-winning piece full of one-of-akind features and mouth-watering images, Foodservice News Chef's Dish publication delves into the stories and recipes behind some of the area's notable chefs.



To ensure your ad looks the way you expect, please follow the guidelines below.

**PDF/X-1A GUIDELINES** - We require PDF/X-1a:2001 files for all ad materials. Acrobat 8/9 (PDF 1.7) compatibility is recommended, especially if you're exporting from Adobe Illustrator.

**GRAPHICS** - All graphic elements (photos, logos, backgrounds, etc...) should have an effective resolution of 300 DPI or higher. Vector graphics are recommended for all logos.

**CMYK COLOR -** Foodservice News uses four-color process printing, so your ad and all graphic elements (photos, logos, backgrounds, etc..) must be in grayscale or CMYK color space.

WHERE TO SUBMIT - If you have any questions, please contact Jenny Raines at (612) 767-3218 or jraines@franchisetimes.com.

## **FOODSERVICENEWS**

### NATIVE ADVERTISING PACKAGE

Looking for a way to tell your brand story beyond a standard ad? Integrate your brand messaging within our content to give our audience an exclusive experience. Our native advertising provides the opportunity to tell YOUR story in OUR brand voice. Collaborate with our editorial experts to create a custom-content experience with a robust promotional plan that covers web, email and social media.

### Native Ad Package

- Co-produced digital feature. Up to 800 words.
- Opportunity to include client supplied images or video.
- Prominent exposure on foodservicenews.net
- FSN Ad (300x250) unit for duration of 2 week run
- Inclusion in one enewsletter (Sponsored spot)
- Banner ad (468x60) one enewsletter with content
- Social media promotion (Facebook, Twitter, Instagram)

### Package Cost \$2,500





Plan to join us at the kick-off for the Charlie Awards Monday, September 17, at the Big Thrill Factory in Minnetonka, from 4 to 6 p.m.. Have a glass of wine or a beer from Bang Brewing, one of the finalists in last year's Beverage Innovator category. Missing the MN Fair's fare? Nosh on cheese curds, mini donuts, pizza (including a special Charlies-inspired pizza) and the obligatory veggle tray.

### Sponsored Content/e-newsletter

Leverage the reach and loyalty of the Foodservice News audience by including your product or service prominently on one of the our weekly enewsletters. Your company's marketing will be featured along with the weekly news stories and industry leading editorial content.

Provide a lead image (300 dpi), approximately 100 words of text, and a link back to your website.

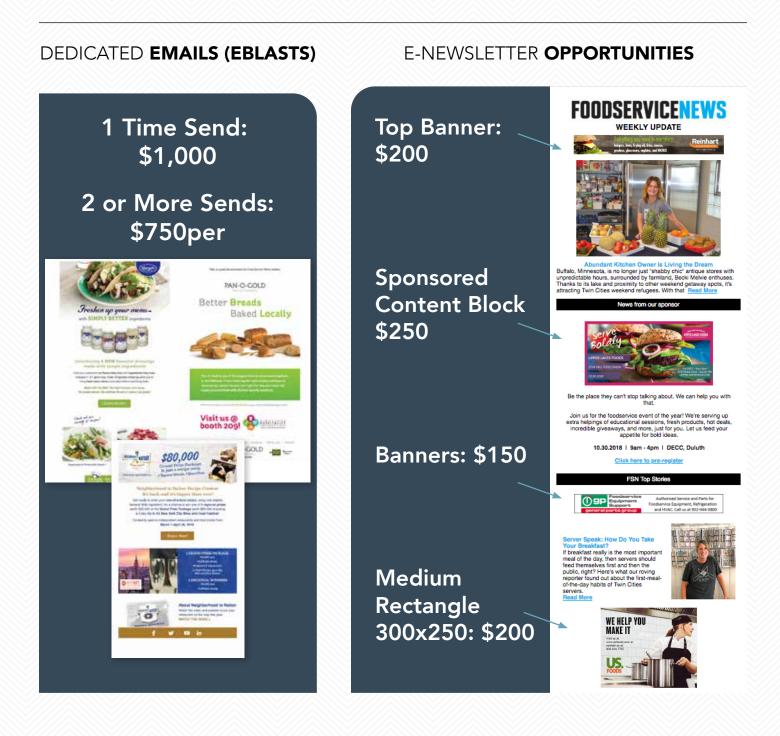




## **FOODSERVICENEWS**

### EMAIL MARKETING SOLUTIONS

Leverage the power of the Foodservice News audience through email solutions designed with our partners in mind. Our layout, using a responsive design approach, enhances the user experience for both desktop and mobile devices, while providing our partners a highly effective advertising opportunity.



## **FOODSERVICENEWS**

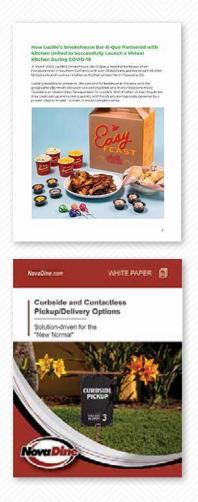
# GENERATE LEADS AND PROMOTE YOUR BRAND, WHILE INFORMING, TOO.

### THE WHITE PAPER

Generate leads while establishing your company as a thought leader in your field. White papers are one of our most popular products and you achieve the trifecta of exposure, thought leadership and lead generation.

- Your white paper is posted on the FSN website for six months.
- We promote your white paper via email, social media and on Foodservicenews. net
- You'll receive contact information for all those who download your white paper.

### COST: \$1,500

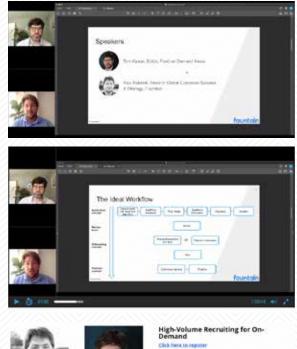


### CUSTOM WEBINAR

Generate leads and position yourself as an expert in the local community by working with Foodservice News to help educate our readers on a specific topic.

- We provide the technology and platform to host the webinar.
- We promote the webinar and handle all registrations.
- We provide an editorial contact to moderate the event.
- You receive contact information of those who register for the event.

### COST: \$3,000





Sectorsby Jungst In 2021 118 (and Vehicle control of Community and Association for a deep links may have as a subposed of the Community and the Sectorsberg in 2011 and the sectors y water from 2014 by espects as they express here planticely and the sectorsberg in sectorsberg in the sectorsberg in the Sectorsberg in 2014 and the espectration of the Sectorsberg in the Sectorsberg in 2014 efficiency from the sectorsberg interaction and the Sectorsberg in the secstor the Sectorsberg in the Sectorsberg interaction and the Sectorsberg in the efficiency from the sectorsberg interaction and the Sectorsberg in the Sectorsberg in the Sector Sector Sectorsberg in the Sector Sector Sector Sectorsberg in the Sector Sector Sectorsberg in the Sector Sector Sector Sectorsberg in the Sector Sector

### EDITORIAL CALENDAR 2021

lssue	Deadlines	Theme	Editorial Highlights		
January 2021	Space: December 3 Materials: December 9	THE HEALTH ISSUE	<ul><li>Employee health insurance</li><li>Keeping your staff healthy</li></ul>		
February 2021	Space: January 7 Materials: January 13	THE BEVERAGE ISSUE	<ul> <li>Making money with coffee/tea programs</li> <li>Alcohol and mocktail pairings</li> </ul>		
March 2021	Space: February 4 Materials: February 10	ENVIRONMENTAL ISSUE	<ul><li>Plant-based foods</li><li>Environmentally sound packaging</li></ul>		
April 2021	Space: March 5 Materials: March 11	THE MULTI-UNIT ISSUE Buyers Guide (polybagged)	<ul><li>Local owners' multi-unit growth</li><li>Real estate &amp; site selection</li></ul>		
Buyers Guide	Space: March 2 Materials: March 8				
May 2021	Space: April 7 Materials: April 13	DELIVERY/FOOD ON DEMAND	<ul><li>Third-party delivery strategies</li><li>Catering</li></ul>		
June/July 2021	Space: May 6 Materials: May 12	MINNESOTA GROWN	<ul><li>From farm to table</li><li>Agricultural innovation</li></ul>		
August 2021	Space: July 7 Materials: July 13	LARGE-SCALE OPERATORS	Casinos, hotels, resorts, convention centers, arenas, airports		
September 2021	Space: August 6 Materials: August 12	THE SCHOOL ISSUE	<ul><li>Private, public school nutrition</li><li>Culinary schools challenges</li></ul>		
October 2021	Space: September 6 Materials: Sept. 10	GREATER MINNESOTA ISSUE	<ul><li>Learn from the pros</li><li>The dining scene outside the Twin Cities</li></ul>		
November 2021	Space: October 7 Materials: October 13	BARS, DIVES & PUBS	<ul><li> How running bars differ from restaurants</li><li> Bar food/snacks</li></ul>		
December 2021	Space: November 3 Materials: November 9	WHAT'S TRENDING IN 2022 Chef's Dish Book (polybagged)	<ul><li> The Chef's Book issue</li><li> Legislative issues</li></ul>		
Chef's Dish	Space: October 29 Materials: November 4				

#### INDUSTRY SPECIFIC COVERAGE - EVERY ISSUE

Ask the Expert • Server Speak • New & Noteworthy • Institutional Dining • Restaurant Openings • Coffee Talk • Around Town Industry News • Events Calendar • By The Numbers

### STAFF INFORMATION

PUBLISHER Jared Pfeifer jpfeifer@foodservicenews.net

EDITOR Nancy Weingartner Monroe nancyw@foodservicenews.net

**COPY EDITOR** Callie Evergreen cevergreen@franchisetimes.com

GRAPHIC DESIGN Stephen P. Hamburger steve@foodservicenews.net

**EVENTS EDITOR** Rachel Knudson rknudson@franchisetimes.com AD TRAFFIC Jenny Raines jennyw@foodservicenews.net

PRODUCTION MANAGER Abbi Nawrocki abbi@foodservicenews.net

ACCOUNTING Jill Evans jevans@franchisetimes.com

**DIGITAL DEVELOPMENT** Adam Griepentrog adamg@franchisetimes.com

### FOODSERVICENEWS

2808 Anthony Lane South Minneapolis, MN 55418 Phone: 612-767-3200 Fax: 612-767-3230 info@foodservicenews.net www.foodservicenews.net