Corporate Hospitality At The Tall Ships Races Port Visit Hartlepool 2010

Observations from Topsail Events





Background

- Event Dates: Saturday 7 Tuesday 10 August
- Visitor Numbers: 970,000
- 63 Ships in the fleet
- 20 Class A (Commercial & Military)
- 14 Class B
- Weather: British!
- 26 hospitality functions
- 50% sailing and 50% at the quay







The Positives

- Sales were above target. Programme went very well, great feedback.
- In a deep recession, not a big city port or particularly wealthy area.
- Close cooperation between Hartlepool Borough Council (HBC) and their sponsorship/marketing consultant and hospitality organiser
- Converting leads by matching ship to frequently changing spec. Sales leads are often not the problem correct delivery and good upselling is.
- Developing cruises packages to , shared scheduled corporate and public cruises. Shared risk with HBC but risk minimised by experience
- No-one tried to offload risk onto other party it was all agreed upon
- Practical note: Meeting point marquee with a bar in the middle of the ship berthing area. Interesting things happened there.....



Working with the Ships

- The offices of most ships very responsive important because ship availability and customer needs change.
- Trust between us and the Tall Ships' offices is important for decision-making we understand each other's competence.
- At the event officers and crews were very helpful. Cooperation at Hartlepool was very good.
- Ships were clean and tidy and ready for action because they understand what we are trying to achieve: Crew is proud of the ship but also well briefed.



The Issues for us all to consider

- Remember:
- Many Challenges are result from the event being what it is
 - Race port visit long voyage, other ship agenda
 - Limited ship contact immediately prior to event
 - The vessels not being purpose-built hospitality suites. Knowledge of what are they really capable of?
 - Cruises serious regulatory issues inspections.
 - 'Green field' site No logistical track record! Have to work with site management and harbour very closely.
 - Assume nothing it won't be all right on the night!

- Ships do vary greatly in size, quality, facilities, price, currency, country of origin. Suitability for hospitality.
- Can lead to problems a change in parameters: for example ship programme or schedule or customer requirements - particularly capacity. Change ship?
- Can't always dictate to customer find a solution
- You work hard to explain these anomalies to the client and find solutions.

- Bridging different work cultures different aims
- Ship, Caterer, Local Authority, Site Management.
- Training Foundations, Private enterprise, Public Event,
 Site Safety
- Hospitality Event Manager has to balance interests.
- Not everything is in your control but choose caterer
- You never stop learning, a green field site is all learning.
- Event Managers who know Tall Ships very very useful!
- Minimise the chances of stress and problems





- Everybody wants to be an exception more so than ever:
- Contracts Ship Organiser Client
- Insurance Ship Organiser Client
- Everything assumes worst case and liability but there has to be some uniformity, legal harmonisation for the Port Host
- Regulation bar never gets lower MCA check 5 ships



- Office response from some ships could still be improved
- Different commercial response time scales. Client 'yesterday'. Ship as soon as possible.
- Confusion and inaccuracy can lead to blowing the whole deal. Rare but it has happened.
- Office staff should be as well trained commercially as a crew is nautically. Including Topsail, Ship or Council office.

The Other Issues

- Health and Safety gangways a classic example risk if steep - dress codes and manning are essential.
- And companies are very aware of their insurance liabilities particulary regarding staff and guests
- Good awnings and seating please, please maximise
- Enhance the experience as much as you can, be innovative, ship tour, history, what's your USP?







cil Training Internations

The Challenges

- Which facilities can be used on board and which cannot.
- Full access to a saloon and access to a galley are an enormous help in delivering a good function.
- If we can offer a range of facilities and services the easier it is to sell hospitality on board.
- Minimise limitations maximise capacity where you can on board, customers don't always understand limits
- A sponsor/client is important to the event give them the best you can. Hospitality is important to the ship, prioritise as much as you can.

Why it all worked well!

- Corporate Hospitality is <u>very</u> time-consuming to do a good job not just in sales lead generation but in delivery.
- Different routes suit different port organisations
- Choice is often portrayed as internal v external.
- Hartlepool was a partnership. Topsail worked very closely with Hartlepool and their marketing consultant.
- Combining local business knowledge with specialist Tall
 Ship knowledge using <u>local</u> suppliers all legally bound.
- Topsail in effect became part of the event organisation.
- Saved organisers and ships a lot of time and made sure everyone contributes financially <u>including</u> Topsail,
 Caterer, Bar Sales, Entertainers – <u>except ship fees</u>

Corporate Hospitality – Looking Forward

- Greater frequency of return to port by the event helps
- Need greater awareness of event and hospitality potential.
- Always improved service and quality from Ships and Organiser – establish reputation.
- Raise brand recognition of Tall Ships hospitality
- New services: CSR with trainees sailing cruises good sales, good animation, good marketing for host port.
- From my perspective here in the UK the future is Aalborg and building partnerships across the board



In my Opinion

Forethought based on knowledge and experience is the best way to deliver a successful ships hospitality programme.

But you must always:

- LEARN
- CHECK
- ENJOY





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