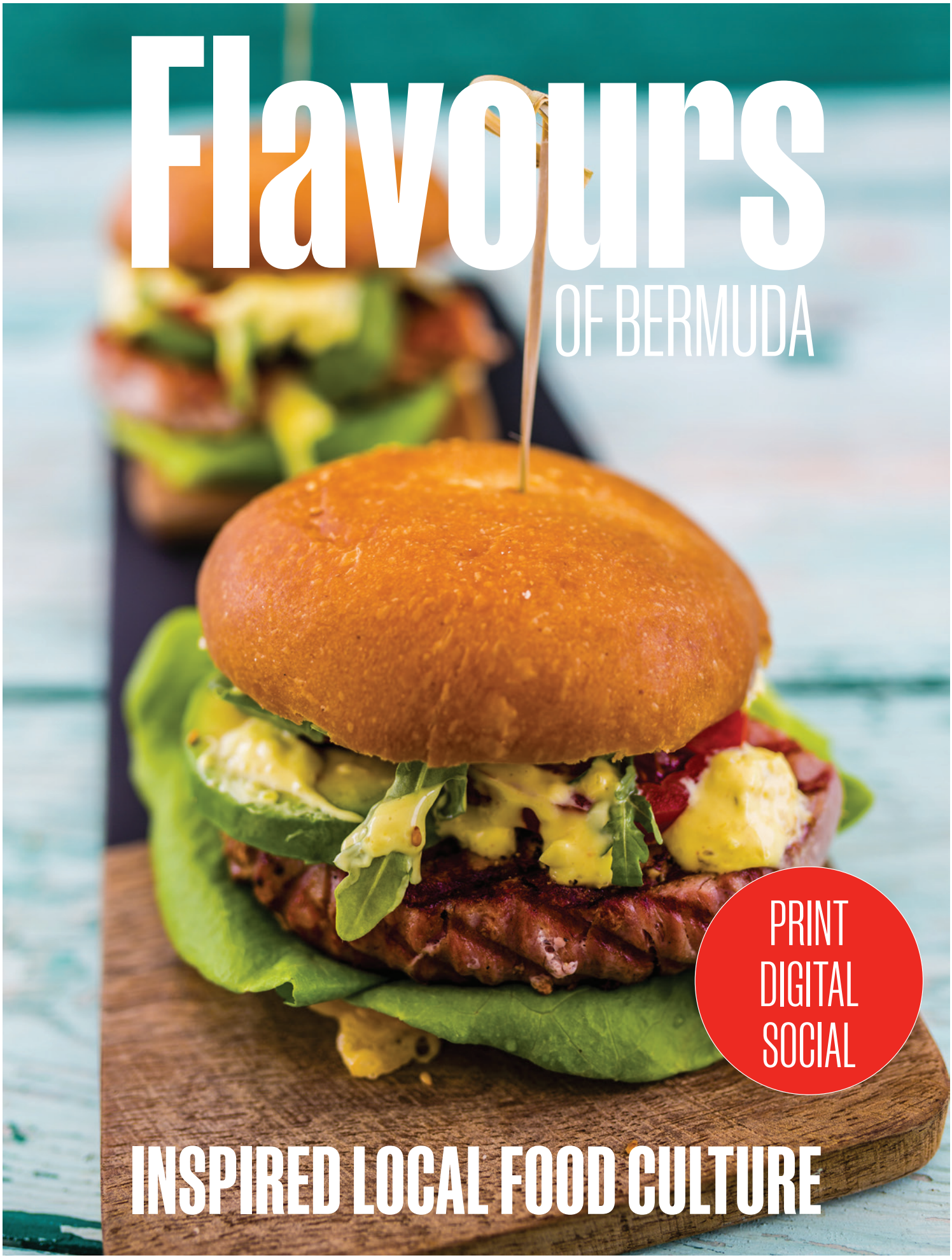
Flavours
OF BERMUDA
PRINT
DIGITAL
SOCIAL
INSPIRED LOCAL FOOD CULTURE

Flavours
OF BERMUDA

Flavours of Bermuda is a free magazine dedicated to the Island's passionate food culture, telling in-depth stories of our tastes and long-standing traditions, how they began and where our diverse culinary culture is today.

Flavours editorial explores Bermuda's home-grown wild and cultivated produce, seasonal ingredients, and celebrated dishes. We share recipes both new and those from time-honoured traditions.

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Flavours of Bermuda is a print and digital magazine and a **companion e-newsletter** sharing editorial from the magazine but also highlighting profiles on restaurants and bars, timely recipes, food and booze news, and local food events.

All paid content in *Flavours of Bermuda* magazine appears on the bi-weekly e-newsletter.

Contact Us

Flavours of Bermuda is published by
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P.O. Box HM 283, Hamilton HM AX

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ADVERTISING RATES & OPTIONS

POSITIONING, RATES & SPECS

Flavours of Bermuda offers four advertising placements and size opportunities: Double page spread, full page, half page horizontal, one third vertical.

COVER FOOD PHOTO: $2,900
Professionally shot food photo, approved and styled by the *Flavours* team, on the cover of the magazine, and credited to your restaurant.

PREMIUM POSITIONS
INSIDE FRONT: $2,300
INSIDE BACK: $2,300
OUTSIDE BACK: $2,900

RATES
DOUBLE PAGE SPREAD: $3,310
FULL PAGE: $1,980
HALF PAGE HORIZONTAL: $1,300
ONE THIRD PAGE VERTICAL: $950

AD ARTWORK SIZES & DESIGN SPECS

FULL PAGE
Live area: 7" w x 9.5" h
Trim size: 8.25"w x 10.75" h
Bleed: 8.5" x 11"

1/2 PAGE HORIZONTAL
7" w x 4.625" h

1/3 PAGE
2.16" w x 9.5" h

Our preferred format to receive artwork is a high resolution Adobe Acrobat PDF.

All fonts must be embedded and all art must be 300dpi and converted to CMYK. We cannot be held responsible for errors in incorrectly created files.

Other MAC compatible formats—including packaged InDesign files, Illustrator eps (fonts converted to outlines) and Photoshop tiff, eps or jpg—may be accepted but print quality cannot be guaranteed.

No True Type fonts will be accepted.

All images must be saved at 300dpi and saved as CMYK.

Full page ads should include a .125" bleed and crop marks.

All ads smaller than a full page do not need crop marks.

CUSTOM SOLUTIONS

Flavours of Bermuda offers **four** custom advertorial solutions.

1 BUY A LISTING

$455 each

Purchase a 150-word listing, written by the *Flavours* team in one of the following available sections:

IN SEASON

Spring/Summer restaurant news, food and booze news, and seasonal culinary events

WHERE TO GO FOR ...

(choose one or more)

Dinner with a View, A Fish Sandwich, Fish Chowder, An Authentic Pub Experience, Al Fresco Dining, Fine Dining, High Tea, Codfish Breakfast, Eat Like A Local, Fresh Fish

WHERE TO GO FOR ...

(choose one or more)

A Great Cocktail, Glass of Wine, A Pint of Beer, Live Music, Happy Hour, Swizzle

Don't see a category that suites you? Let us know.

All paid Listings appear on the bi-monthly e-newsletter.

Eat on the Beach

Take Home a Tasty Treat

CONFECTIONS

The Best Summer BBQ's

SUMMER BBQ AT THE REEFS

MONDAY BBQ AT SHORELINE, CAMBRIDGE BEACHES

Where to Go

Traditional Bermuda Wedding Cakes

Where to Eat Like a Local RESTAURANTS WITH A VIEW

HOTTEST NEW RESTAURANT IN TOWN

BEJA VIEW

FOR A NIGHT TO REMEMBER

1609 AT THE HAMILTON PRINCESS & BEACH CLUB

FOR A TRIP TO ST GEORGE'S

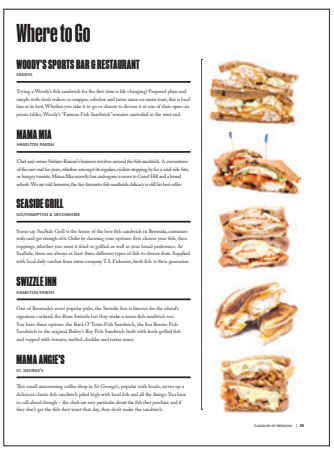
WAHOO'S BISTRO & PATIO

FOR SIGHTSEEING

PINK BEACH CLUB AT THE LOREN

FOR BEACHSIDE DINING

CAFE LIDO


Where to Go

WOODY'S SPORTS BAR & RESTAURANT

MANGO

MAMA MIA

SEASIDE GRILL

SOUTHAMPTON & DEVONSHIRE

SWIZZLE INN

MAMA ANGIE'S

Where to Go for Fresh Fish

MAKO CHARTERS

ATTITUDE ADJUSTMENT

REEL ADDICTION

BLUE FIN TUNA

GREATER AMBERJACK

MAKO MAKO

RED HIND

WAHOO

Where to Go

THE BEST SPORTS BAR

DOCKSIDERS

FOR A GREAT COCKTAIL AND DINNER IN THE EAST END

ACHILLES

FOR A GREAT COCKTAIL

SUNKEN HARBOR CLUB AT CAMBRIDGE BEACHES

SUNKEN HARBOR CLUB

2 BUY A RESTAURANT FULL-PAGE CUSTOM PROFILE WITH UP TO 3 PHOTOS

$1,980

Purchase custom advertorial in the form of a profile of your bar, restaurant, or nightclub. We'll write and design the page for you. You submit up to 3 high-res photos.

CAMBRIDGE BEACHES

When you dine at Cambridge Beaches, you're spoilt for choice. With multiple venues to enjoy "fine dining with views to match", there's a place to suit every palate, occasion, mood and time of day

THE SUNKEN HARBOR CLUB, described as the Bermuda chapter of the renowned New York City cocktail bar of the same name, is a tropical cocktail bar with an adventurous menu. Expect Bermudian fare, featuring local ingredients and a fusion of Caribbean and Portuguese flavours.

Executive Chef James Wambui has created a unique dining experience. The Kenyan-born chef, who won accolades from island foodies for his work at Huckleberry's and The Cloud, takes the Sunken Harbor menu on his "Bermuda Story". Honing put his own flavour-packed slant on favourites such as Bermuda fish pie, hoghish and spiny lobster, his passion for the island is clear.

Sunken Harbor is open for dinner from 6pm to 9pm daily.

When you're in the mood for alfresco dining, Breezes offers a gorgeous waterside location, ideal for spotting turtles and longtails while enjoying the Breezes fish sandwich, a Wagyu beef burger, or a blackened mock tenderloin steak, among other enticing lunch options. For dinner, the crab fritters and slow-braised beef short ribs are among the mouth-watering favourites.

Pastel, the poolside bar and restaurant, offers a wide range of snacks and small plates on a creative menu featuring delights such as ceviche, smoked Andouille sausage and roasted beet toast. Gazing on the infinity pool, private beach, azure ocean and Bermuda skies, it's not hard to see where the inspiration for the Pastel name comes from.

From May to October, the resort offers Private Dining, for families and friends who want an intimate, candle-lit experience in the magnificent natural surroundings. The secluded Turtle Cove Beach makes for a stunning backdrop, while menus can be customised to add to the uniqueness of the occasion.

Shoreline, where breakfast is served daily from 8am to 10:30am, offers a picturesque location to get your day off to an uplifting start. Located on the lower level of Cambridge Beaches' Main House, Shoreline offers panoramic views of Mangrove Bay, and is home to the famous Monday BBQ from May to October, and the Sunday Brunch, from November to April.

As if that were not enough, The Parlour is the place to enjoy the Bermuda tradition of afternoon tea, served daily from 4pm to 5pm. Tuck into some finger sandwiches and freshly baked scones, while enjoying the surrounding regional artwork, curated by the Black Pony Gallery.

20 Kings Point Road, Sandys
(441) 234-0331
restaurantreservations@cambridgebeaches.com
www.cambridgebeaches.com

WAHOO'S BISTRO & PATIO

With an enviable waterside location in the heart of St. George's and a well-earned reputation for excellence in seafood, Wahoo's Bistro & Patio is a favourite with visitors and locals alike

There can be few better spots on the island to enjoy a sunny lunchtime than the deck at Wahoo's, taking in a harbour view and sampling dishes from a wide-ranging menu, while diners can also opt for the shady porch or inside seating.

Wahoo's celebrates the fish it is named for, in many different forms, including the wildly popular Baja-style fish tacos, as well as wahoo nuggets, ceviche and smoked wahoo paté. Other locally caught favourites on the menu, depending on the fisherman's catch, include tuna, swordfish and rockfish, while Bermuda lobsters are also served when available and in season, between September 1st and March 31st.

But Wahoo's is not all about fish — with a selection, of steak, lamb, burgers, an ever-changing pasta of the day and the famed wiener schnitzel sandwich, it's an eatery that caters to broad tastes. Lunch and dinner fayre is offered on the all-day menu from 11.30am to 9.30pm, Tuesday to Sunday, all year round, while the restaurant is closed on Mondays between January and April.

The co-owners who opened Wahoo's in 2010 have more than a century of combined food-industry experience: executive chef Alfred Konrad and Gesa Wolf, who both arrived in Bermuda in 1981 after establishing themselves as chefs in European hotels and restaurants.

Austrian-born Alfred worked at Holiday Inn, Lowes Hotel, Tom Moore's Restaurant and St. Georges Club before he acquired and ran Mulligan's at the St. George's Golf Club for 10 years. His fish chowder has won multiple awards — the key to its special flavour is the fish stock made by simmering fish bones for many hours.

Gesa, who was born in Hungary and brought up in Germany, was head chef of the Whaler Inn, before in 1984 he launched his own business, The Flying Chef, which grew over 20 years into the market-leading catering service. Gesa takes care of front-of-house duties and is well known to all the regulars.

With its friendly service, stunning views, and mouth-watering cuisine, Wahoo's restaurant in St. George's is a must-visit dining destination for locals and tourists alike.

36 Water Street, St. George
(441) 297-1327
wahoos@logic.bm
www.wahoos.bm

SURF

This past December, AZURA welcomed an exciting new indoor dining experience with the launch of SURF, a new restaurant led by Executive Chef Doug Sisk

With a wealth of experience spanning the U.S. and the Caribbean, Sisk is passionate about elevating the island's culinary scene, stating, "I am very excited to create some of the best food and beverage experiences on the island!"

To reach SURF you are invited down an unexpected spiral stair below the Terrace Pool into an oceanfront dining space carved into the cliff edge at this iconic south shore spot. The menu takes a seafood-forward approach infused with Mediterranean influences, while also featuring prime steaks, vegetarian, and vegan selections. "From the freshest seafood to prime steaks and creative vegetarian dishes, we're raising the bar for what dining in Bermuda can be," Sisk explains.

The carefully curated menu includes standout dishes like Stuffed Maine Lobster with Caviar Beurre Blanc and Portuguese Charred Octopus. With a focus on quality and value, Sisk ensures that guests will appreciate the pricing in relation to the exceptional ingredients and service. SURF operates with a team of 30 and offers a thoughtful cocktail and wine list.

Open from 8 AM for breakfast through 9 PM for dinner, reservations are highly recommended due to limited seating. The buzz surrounding SURF, along with Sisk's culinary vision, and the beauty of AZURA's views, makes it a must-visit destination for both locals and visitors alike.

Cuisine: Chef Driven Mediterranean

Best Bets: Jumbo Shrimp and Scallops, Maine Lobster, Prime Filet Mignon, Chocolate Decadence

Gluten Free Offered: Yes

Wheelchair Accessible: No

90 South Rd, WK08, Bermuda
(441) 232-9000
www.azurabermuda.com

3 BUY A "MEET THE MAKER" FULL-PAGE CUSTOM PROFILE WITH UP TO 3 PHOTOS

$1,980

Purchase custom advertorial in the form of a profile of you, the maker, creator, producer or crafter of local produce, food, or drink product. We'll write and design the page for you. You submit up to 3 high-res photos.

MEET THE MAKER

Duch Pops

Overseeing every product from Fruit Pops, Creamy Pops, Breakfast Pops, Booster Pops, and their latest addition, POPtails, **Rickeisha Burgess'** passion for quality, perfect pops is unmatched!

SINCE MAY 2016, Duch Pops Bermuda has been delighting customers with their delicious - and beautiful to look at - handcrafted fresh fruit popsicles. Made from quality ingredients, these healthy treats started as a passion for owner Rickeisha Burgess and has grown into a business producing more than a whopping 60,000 popsicles a year!

"We wanted to create something refreshing, natural, and full of flavor, and that's what drives us every day," says Burgess.

Part fresh-pressed juice, part sweet treat, Duch Pop making is fast and efficient, taking 5 hours to produce 160 popsicles - from fruit prep and blending to molding, freezing, and packaging. A specialized popsicle machine speeds up the freezing process, reducing freezing time to just 35 minutes.

The costs of fresh fruit remain a challenge but despite this, Duch Pops never compromises on quality and taste. Their lineup includes Fruit Pops, Creamy Pops, Breakfast Pops, Booster Pops, and their latest addition, POPtails – alcohol-infused popsicles made with fruit and premium spirits. Look out for PUPpops, coming soon!

Icy, crisp Duch Pops are available at their Dockyard kiosk near the Visitors' Information Centre, as well as at Brew on Front Street and Lookie Lookie in the Washington Mall in Hamilton. Customers can also order online for delivery at www.duchpopsbermuda.com.

Whether you're looking for a refreshing snack on a hot summer day or a boozy twist on a classic treat, Duch Pops Bermuda has beautiful, frozen bingeable treat for everyone! Duch Pops will be in more stores across the island soon!

MEET THE MAKER

Goslings

As only the fifth Master Blender in 150 years, **Alex Holmes** oversees the blending and aging of the Gosling family's iconic rums. Whether for export around the world or enjoyed locally, every bottle begins right here in Bermuda expertly crafted under Holmes' watchful eye.

GOSLINGS RUM, Bermudas oldest privately owned business and now in its eighth generation of family ownership, has a storied history dating back to its founding in 1806 by James Gosling. While en route to Virginia, Gosling became bewitched at sea and disembarked in St. George's, Bermuda, with £10,000 worth of wine and spirits. He decided to set up shop rather than continue to America, marking the birth of a rum legacy and family business that continues to thrive as 100% family owned and now in its eighth generation.

Following his arrival, James was joined by his brother Ambrose, and together they began experimenting with blending and aging rums. In 1957, they introduced "Old Rum," which eventually became known as Black Seal—now a staple in bars across the US and Europe. "Quality and consistency are at the core of everything we do," emphasizes Alex Holmes, the current General Manager and Master Blender, who began his journey with Goslings as a "Blender in Training" in 2015.

Recognized for its flagship Black Seal Rum, Goslings has seen remarkable growth since the late 1980s, when it began exporting globally, gaining widespread acclaim in the early 2000s under Malcolm Gosling Sr., affectionately known as "Papa Seal." In 2024, the brand sold over 1.6 million bottles worldwide.

Holmes, only the fifth Master Blender at Goslings in 150 years, notes that production involves aging processes that vary by product: for instance, Black Seal rums are aged between three to eight years, while the Family Reserve Old Rum ages for a minimum of 16 years. Despite facing challenges such as rising production costs and limitations in their current facility, Holmes and his team continue to innovate with new blends and techniques and are credited with producing every drop of rum made by Goslings.

One of Holmes' favorites is Spirited Seas Vol. II, an ocean-aged rum that undergoes unique aging conditions aboard the MV Contender as it travels to Bermuda. "The final product is a smooth, rich, sweet, and savory spirit that's great for sipping or mixing," he explains.

While Goslings bottles Black Seal for export, most of the blending occurs right in Bermuda. "Knowing that every bottle of Black Seal worldwide originates from a blend created here makes it special," he reflects. As an integral part of the local economy and culture, Goslings Rum continues to flourish, with distribution expanding to over 50 countries. With a dedicated team focused on quality, Goslings Rum proudly represents Bermuda's rich rum heritage.

MEET THE MAKER

Glam Pop

Launching Glam Pop was a decision that transformed **Wanneeka Saunders's** popcorn passion into a successful business. With a small team, production is daily resulting in seven fresh, fabulous flavours available at over 45 locations island-wide.

LOCATED ON BRUNSWICK STREET in Hamilton, Glam Pop is a thriving local business owned by Wanneeka Saunders, specializing in delicious gourmet popcorn. Established in June 2016, Glam Pop has quickly made its mark on the island with its unique flavors and a commitment to quality.

Wanneeka's journey began unexpectedly when she was made redundant in 2016. Determined to turn her situation around, she invested her efforts into making popcorn and launching Glam Pop, a decision that transformed her passion for snacks into a successful venture. Each day starts at 5 a.m., with production typically wrapped up by 2:30 p.m., followed by deliveries to over 45 locations across Bermuda, including Belvin's, Linda's Family Foods, the MarketPlace stores, and more.

Glam Pop offers a delightful range of sweet flavors, with Wanneeka's personal favorite being the sweet & spicy blend. "It's a lot of work and long days," she shares. "People don't realize that I do this because I enjoy it, and I put my touch of love into making my product."

While Wanneeka operates with the help of a small team, she faces challenges, particularly in production when machinery issues arise. Despite these hurdles, the demand remains high, with Glam Pop's popcorn retailing at $3.75 per bag or $12.00 for a gallon bag.

Glam Pop is truly a testament to Bermudian entrepreneurship, offering a delicious snack while supporting the local economy. For more information and to explore the tasty offerings, visit their website at glampop-bda.com.

All Restaurant Profiles and Meet the Maker profiles appear on the bi-monthly e-newsletter.

4 BUY A MADE IN BERMUDA LISTING INCLUDES UP TO 100 WORDS AND ONE PHOTO

$325

The **Made in Bermuda** section showcases Bermuda-made food and drink related products. Feature your Bermuda-made product with one photo, store/brand name, contact, website and 12-word description.

MADE IN BERMUDA

Discover the true flavours of Bermuda through locally made products crafted by talented artisans. From Gosling's famous black rum and sweet Bermuda honey to zesty hot sauce and refreshing craft beer, each item reflects the island's unique culture and thriving craftsmanship. All products are available for purchase island-wide.

1 Limestone & Cedar Scented Candle

Erfeld et assus eos esequo od quis enduci quasim volorrumquas aliquam, sitiora erferci pidelen dusda ntur modi voluptam, commod ulpa sequatem .

2 NOVELTEA Herbal Tea

Erfeld et assus eos esequo od quis enduci quasim volorrumquas aliquam, sitiora erferci pidelen dusda ntur modi voluptam, commod ulpa sequatem .

3 NOVELTEA Assorted Teas

Erfeld et assus eos esequo od quis enduci quasim volorrumquas aliquam, sitiora erferci pidelen dusda ntur modi voluptam, commod .

4 Outerbridge's Sherry Peppers Sauce

Erfeld et assus eos esequo od quis enduci quasim volorrumquas aliquam, sitiora erferci pidelen dusda ntur modi voluptam, commod .

5 Goslings Black Seal Bermuda Rum

Erfeld et assus eos esequo od quis enduci quasim volorrumquas aliquam, sitiora erferci pidelen dusda ntur modi voluptam, commod ulpa sequatem .

6 UMAMI Spices

Erfeld et assus eos esequo od quis enduci quasim volorrumquas aliquam, sitiora erferci pidelen dusda ntur modi voluptam, commod ulpa sequatem .

7 Confections Assorted Sweets

Erfeld et assus eos esequo od quis enduci quasim volorrumquas aliquam, sitiora erferci pidelen dusda ntur modi voluptam, commod ulpa sequatem .

2026 EDITORIAL

Our 'Inspired Food Culture' editorial for 2026 includes...

In Season
10 foodie things to do, see, buy, and make this season

Growing Wild
Bermuda's Incredible Edibles

Seasonal Ingredient • Early Spring
Loquats! Recipes for loquat jam and loquat crumble

Counter Culture
Don't be fooled by these local diners' modest dishes, they are also serving up delicious Bermuda food culture

Eat (and Drink) Like A Local
- 13 Ways to Eat Like a Local
- 4 Bermy Burgers to Try
- How To Make a Classic Fish Sandwich

The Spirits of Bermuda
- Local Crafters: Rum, Beer, Gin, *Swizzle!*
- Cheers to Bermuda! Cocktails & mocktails with local flavours and where to find them

THE FACTS

With print, digital and social combined, ***Flavours of Bermuda*** **reaches over 40,000 locals and visitors** a season.

DATES AND DEADLINES

Booking deadline: March 13, 2026

Creative deadline: March 20, 2026

PRINT

- Print run: 10,000 copies
- Publish date: March/April 2026

DISTRIBUTION

Flavours of Bermuda is available **FREE** at the following locations:

- Visitor Centre Dockyard
- Visitor Centre St George's
- Visitor Centre Hamilton
- All hotels island-wide
- LF Wade arrivals hall/baggage claim
- Collector's Hill Apothecary
- Miles Market
- Washington Mall

DIGITAL

- The digital issue of *Flavours of Bermuda* is available to readers on the TheBermudian.com's home page, (pinned to the top) with over 280,000 visitors weekly.
- The 2025 *Flavours of Bermuda* digital issue was read by 12,743 people between April and August 2025.

NEWSLETTER

- *Flavours of Bermuda* bi-monthly newsletter is distributed to 18,000 inboxes. It includes content from the magazine plus all paid content including Restaurant Profiles and Meet the Maker profiles. But *Flavours of Bermuda* newsletter also features food culture stories, timely recipes, local food & booze news and events throughout the year.