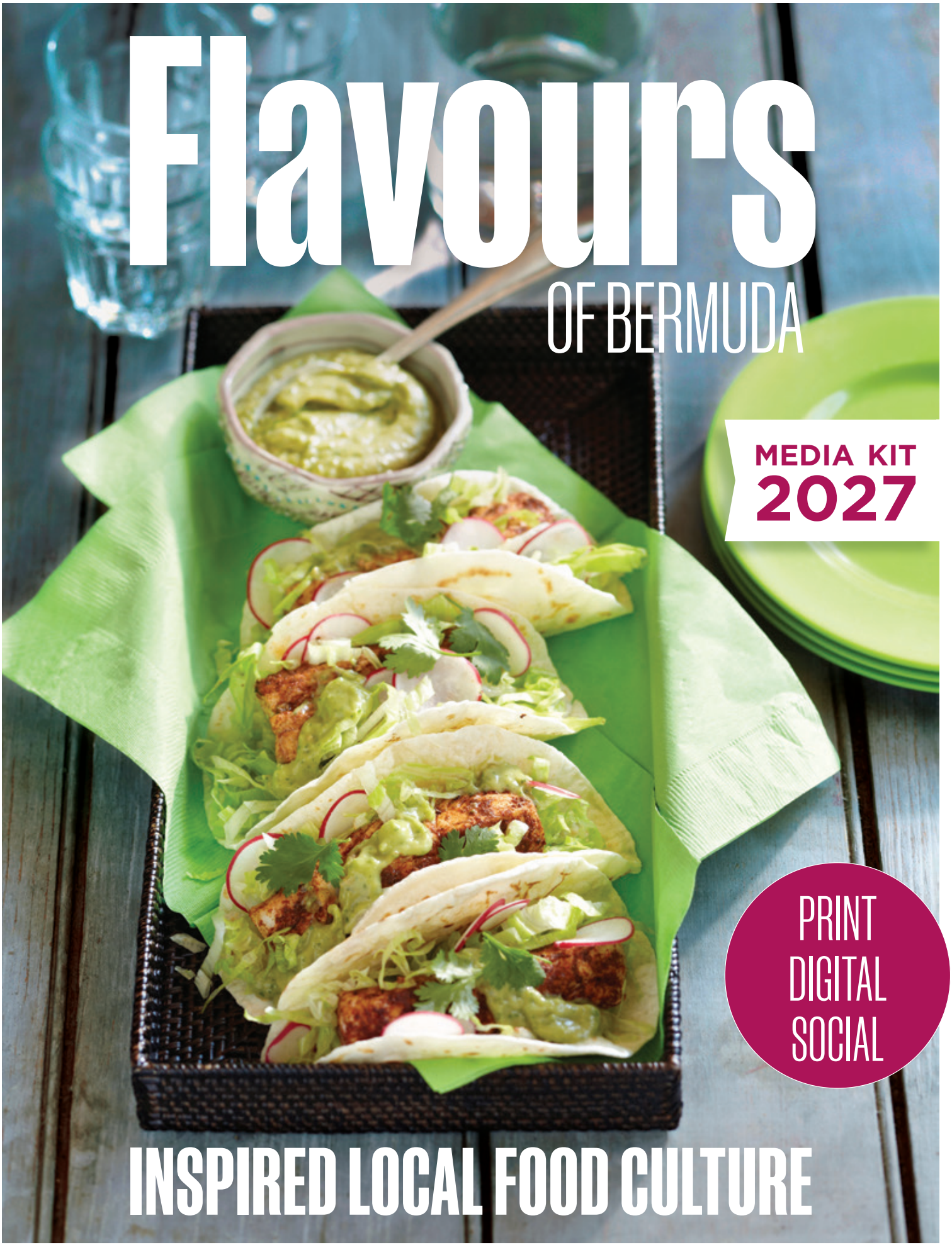

Flavours
OF BERMUDA
MEDIA KIT
2027
PRINT
DIGITAL
SOCIAL
INSPIRED LOCAL FOOD CULTURE

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.

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
The Bermudian Publishing Company
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

TEXT ONLY • $455

Purchase a 150-word listing, written by the *Flavours* team in one or more of the available sections.

TEXT + PHOTO • $685

Purchase a 150-word listing plus a photo to go with, written by the *Flavours* team in one or more of the available sections.

LISTING SECTIONS

IN SEASON

Local seasonal and culinary must dos and must eats plus restaurant news, food & 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, A Great Cocktail, Glass of Wine, 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.



FOR THE HAPPIEST HAPPY HOUR

Harry's Restaurant + Bar

Eat Bermuda Onions

March & April

GRILLED BERMUDA ONIONS

INGREDIENTS

DIRECTIONS

Refresh with Freshly Squeezed Homemade Lemonade

A CANDLELIT DINNER ON THE BEACH

Turtle Cove at Cambridge Beaches

Savour a Snow Cone

Cup Match

July 30 – July 31, 2026



Where to Go

FOR A GREAT BREAKFAST

THE CLOUD

CITY OF HAMILTON

FOR A FAB FISH SANDWICH

HARRY'S

CITY OF HAMILTON

FOR HARBOUR VIEWS

HARBOURFRONT

CITY OF HAMILTON



FOR AMAZING ASIAN FOOD

L'ORIENTAL

CITY OF HAMILTON

FOR A TABLESIDE EXPERIENCE

FOURWAYS RESTAURANT & INN

CITY OF HAMILTON

FOR INCREDIBLE ITALIAN

LITTLE VENICE

CITY OF HAMILTON



THE BEST PIZZA & PASTA

LA TRATTORIA

CITY OF HAMILTON

FOR THE BEST SEAFOOD

AURORA

FREIGHT

FOR LUNCH OR DINNER AND A GREAT COCKTAIL IN THE EAST END

ACHILLES

ST. GEORGE'S



FOR FABULOUS FINE DINING

HUCKLEBERRY

CITY OF HAMILTON

FOR THE BEST PIZZA

CLARDELL'S

CITY OF HAMILTON

FOR A SENSATIONAL SUMMER BBQ

SHORELINE CAMBRIDGE BEACHES

SANDYS

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



AZURA

Where every table comes with a view worth lingering over



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

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!



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.



MEET THE MAKER

Moongate Brewing Co.

Crafting a Bermudian Brand with Purpose

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

4 BUY A MADE IN BERMUDA LISTING WITH 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 .



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 .





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

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 .



2027 EDITORIAL

Our 'Inspired Food Culture' editorial for 2027 includes...

In Season

- 14 of the best seasonal things to do, eat, see, and experience around the island this year.
- The Scoop on Bermuda-made Ice Cream

Tastes & Traditions

- Famous Fish Chowder
- Bermuda Wedding Cakes
- Our Preoccupation with PIES!

Eat (and Drink) Like A Local

- 13 Ways to discover local delights
- How To Make A Classic Fish Sandwich

The Spirits of Bermuda

- The Crafters: Rum, Beer, Swizzle and Gin
- Spirited Women



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: Friday March 12, 2027

Creative deadline: Friday March 19, 2027

PRINT

- Print run: 10,000 copies
- Publish date: April 2027

DISTRIBUTION

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

- Visitor Centre Dockyard
- Clocktower Mall, Dockyard
- Visitor Centre St George's
- Robertson's, 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 2026 *Flavours of Bermuda* digital issue was read by over 14,000 people between April and September 2026.

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.