



dish

PREMIUM FOOD AND LIFESTYLE COMMUNITY

New Zealand's #1
food and lifestyle magazine

Cross-platform media kit
Autumn/Winter 2025

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WELCOME TO *dish*

dish is a multi-award-winning magazine and New Zealand's most loved foodie title. We are our audience's go-to for recipes, reviews, drinks, travel, interviews and lifestyle inspiration.

Our continued growth and cross-platform success across print, digital and events is thanks to the powerful connections and credibility we have spent 20 years fostering with our audience - our community!

The *dish* community gets value from our high-quality, low fuss recipes, our dedication to excellent editorial content, and our unparalleled insights on home cooking, wine and beverage, hospitality, travel and lifestyle.

Whether we're working on a full recipe creation package or a well-timed digital feature, we partner with brands we know our community will love, buy and engage with.



OUR CROSS-PLATFORM AUDIENCE

#1

Highest cross-platform audience of all food & lifestyle magazines in NZ*

#3

Highest cross-platform audience of all magazines in NZ*

3X

more sales compared to our closest competitor**

MAGAZINE

257K

Nielsen total readership

#1

Food & drink magazine on iSubscribe

35.5K

Print Run

15.7K

Subscribers

80-90%

Sell-through rate
(industry standard in NZ: 51%)

Sources: *Roy Morgan, dish Audience Survey 2024, Google Analytics, Meta Business Suite, Campaign Monitor Analytics.

** Sales comparison: "Over the last 6 issues, Dish has sold more than three times as many magazines in Woolworths, Foodstuffs North Island, Relay & Whitcoulls than our closest competitor. That is 235% more than our closest competitor and we are still ranked number one in the food category. Are Media Retail Scan Data 2024

OUR CROSS-PLATFORM AUDIENCE

WEBSITE

527K

Monthly website page views

1m 39s

Avg. website page dwell time

132K

Unique monthly website visitors

SOCIAL MEDIA

71K

Instagram followers

476K

Facebook followers

1.5M

Pinterest monthly views

EDM

56K

Database

53%

Open rate

10%

Click-through rate

Sources: Roy Morgan, *dish* Audience Survey 2024, Google Analytics, Meta Business Suite, Campaign Monitor Analytics



GET TO KNOW OUR COMMUNITY

MAGAZINE AUDIENCE

High socio

95%
female

29%
Auckland-based

DIGITAL AUDIENCE

Mid-high socio

50%
aged 25-44

84%
female

Sources: dish Audience Survey 2024, Nielson, Meta Business Suite
For more insights, contact our Commercial Manager (details on p1 & p23)



GET TO KNOW OUR COMMUNITY

 68% Cook every day	 47% Visit the <i>dish</i> website at least once per week	 99% Engage with our recipes at least once per week
 70% Drink wine twice per week or more	 52% Travel overseas at least once per year	 70% Travel within NZ on holiday twice per year or more
 75% Consider attending events & experiences advertised in <i>dish</i>	 65% Regularly engage with our restaurant/hospo reviews	

For more insights, contact our Commercial Manager (details on p1 & p23)

Sources: dish Audience Survey 2024, Nielson, Meta Business Suite



WHY ALIGN WITH *dish*?

TANGIBLE RESULTS

Our community actively seeks out brands and products that have our nod of approval!

71%

have visited a website

72%

have purchased reviewed products

85%

talk to someone about what they have seen/read

RELEVANCE AND LONGEVITY

Our print and digital content and recipe themes are aligned with seasonal produce, the latest food trends and the current interests of our community. We ensure that our sponsored content remains on theme and on brand; advertising in contextually relevant environments achieves up to 8x more attention!*

Unlike most publications, our content gets engagement long after publishing. Many *dish* readers are still cooking from issues from 3 or more years ago!

SOMETHING DIFFERENT

Go beyond the standard ad package! More than 75% of our sponsored print content in each issue is 'advertorial'; our team loves to get creative with your products and collaborate on recipes, or create editorial-style content for your brand to maximum engagement.

We will take the time to understand your brand objectives and strategise the best ways to create beautiful, usable content assets that you and our audience will love.

BRAND POSITIONING

A partnership with *dish* is a long-term investment in the credibility of your brand.

Our audience cares about quality and value, and our exposure and authority in the food & beverage industry makes *dish* the publication to align yourself with.

We choose you too - maintaining our authenticity and curated standard means brands enjoy more trust and authenticity from our audience.

WAYS TO ENGAGE

1 BRAND ADVERTISING

Simple and effective! Deploy your brand collateral to our highly engaged audience across our print & digital platforms.

2 ADVERTORIAL - supplied assets

Want a little more *dish* flavour? We can use your brand assets and copy (with a little tweaking from us) to create beautiful magazine spreads and digital features.

3 EVENTS

dish hosts, produces and partners with a wide variety of events, from our well-known Dine With *dish* evenings, to cooking demonstrations and one-off bespoke events. No idea is too ambitious!

5 GIVEAWAYS & COMPETITIONS

- Our 2-monthly subscriber prize is a high-value premium offering that provides great exposure for new product launches or campaigns.
- We also regularly run competitions/giveaways for brands on our digital platforms, which receive excellent engagement.

4 ADVERTORIAL - *dish* content creation

We work together to tell your story!

Our team collaborates with brands to deliver:

- Recipe creation, with your products front and centre with styling, photography and optional video
- How-to guides
- Editorial-style features, product reviews and interviews.

We don't just create content for food brands; we get just as excited about beverages, kitchenware, homeware, restaurants, cafes and bars, and travel content!





dish 120

EARLY AUTUMN

The beginning of April brings with it blue-sky days and crisp cool nights, and a hankering for gently warming dishes made with seasonal produce. Issue 120 sees the return of soothing soups, delicious risottos and perfect pasta, autumn faves, and an array of dishes to share over Easter. Think picnic rugs and thermoses of tea with a fruit loaf or a piece of slice, brisk walks by the sea followed by pumpkin risotto or a beef, cheese and chorizo pie – recipes perfect for the 'cusp' season, and one of our favourite times of year.

KEY DATES

On-sale	Booking deadline	Advertorial material deadline	Supplied ad material deadline
31 March 2025	19 February 2025	27 February 2025	3 March 2025



dish 121

THE FIRST OF WINTER

Stock up on firewood and break out the crock pot, winter's arrival signals the time to change up the menu with heartier fare, and we're here for it! Pasta bakes, curries, and pies take centre stage. While we're still enjoying a bit of time in the great outdoors, we're coming home afterwards to get cosy with generous servings of warming dishes.

KEY DATES

On-sale	Booking deadline	Advertorial material deadline	Supplied ad material deadline
26 May 2025	9 April 2025	22 April 2025	28 April 2025



dish 122 HUNKERING DOWN

In the deepest darkest depths of winter we all need something to look forward to – and this issue delivers with the most decadent mid-winter puds, slathered in wickedly good sauces, alongside a comfort food extravaganza of apres-ski inspired fare. Think slow-cooked Italian lamb shanks on creamy polenta and classic beef bourguignon, it’s all about dishes to snuggle in with.



KEY DATES

On-sale	Booking deadline	Advertorial material deadline	Supplied ad material deadline
14 July 2025	4 June 2025	10 June 2025	16 June 2025

OUR RATES

MAGAZINE

Advert placement	Rate*
Double page	\$12,500
Single page	\$7,250
1/2 page	\$4,250
1/3 page	\$3,000
Inside front cover (double page)	\$15,500
Inside back cover	\$8,000
Outside back cover	\$8,500
3-issue rates	
Double page	\$10,000
Single page	\$6,000

Advertorial content pricing is based on these advert rates plus production costs.

**These rates are exclusive of GST.*

DIGITAL

Website ad placement	Rate per month*
Home page banner ad	\$5,500
Home page tile	\$4,250
Recipe page tile	\$3,500
Sponsor page banners	\$3,500

EDM feature	Rate*
Sponsor recipe collection	\$3,500
'The latest' feature	\$2,250
'What we're loving' feature	\$1,250

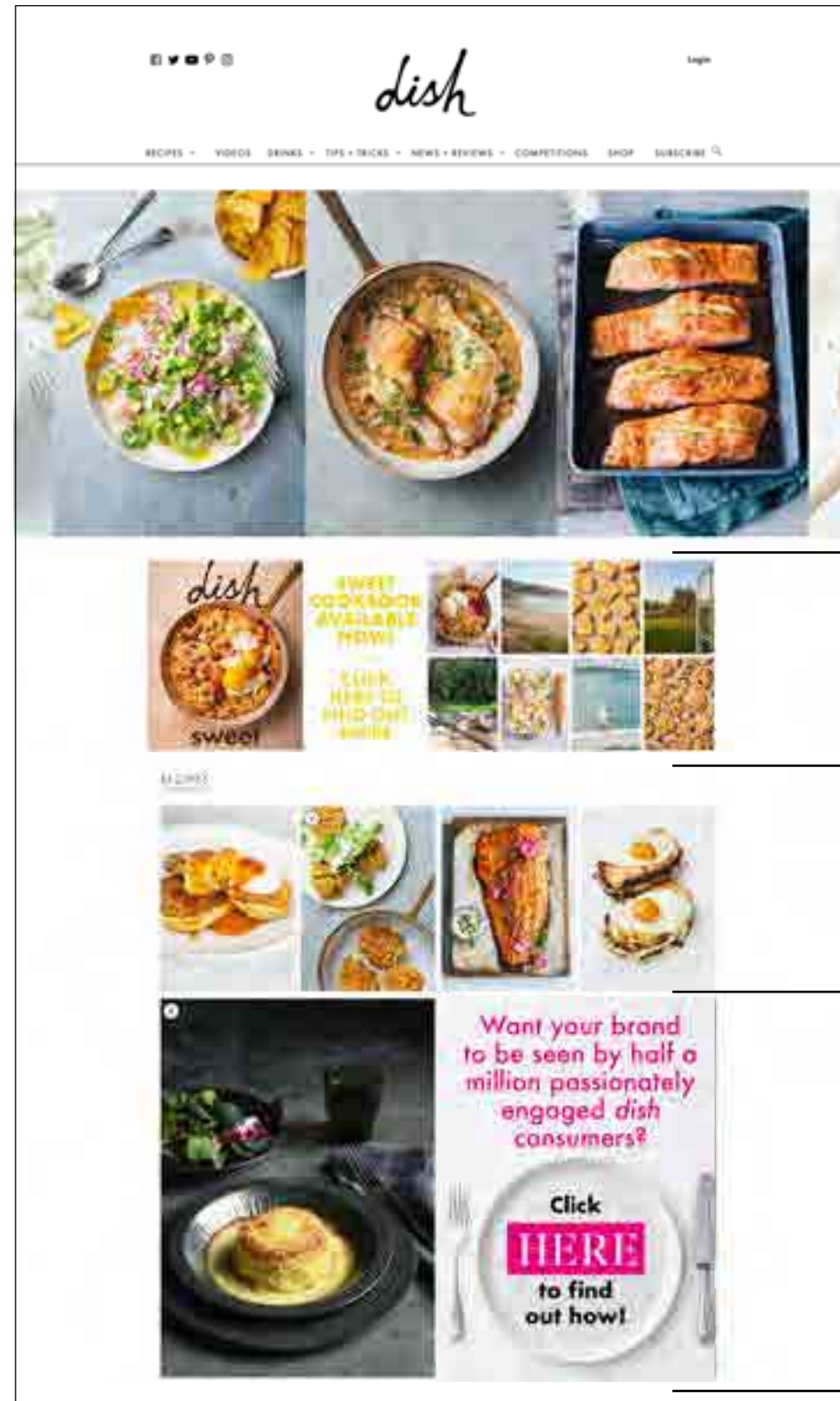
Each EDM feature is linked to an included sponsored article on the *dish* website. Sponsored recipe collections can include up to 4 recipes.

Social post	Rate*
Sponsored post on Instagram & Facebook	\$750

**Want to combine our print and digital opportunities?
Explore our *dish* packages on p17, or get in touch to
discuss a bespoke package.**

dish DIGITAL PLACEMENTS

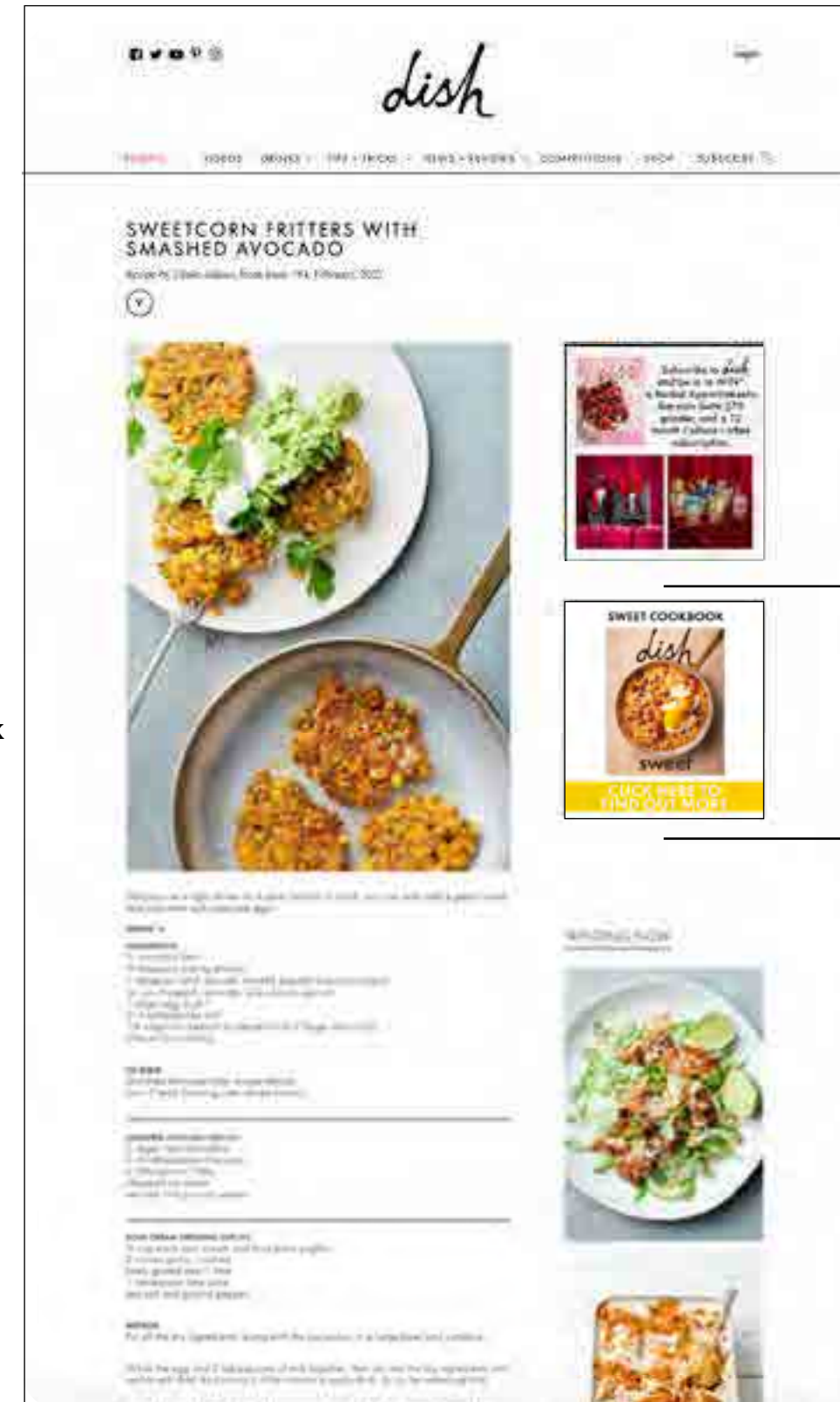
HOME PAGE



Home page banner ad
\$5,500
Size
1200x500px

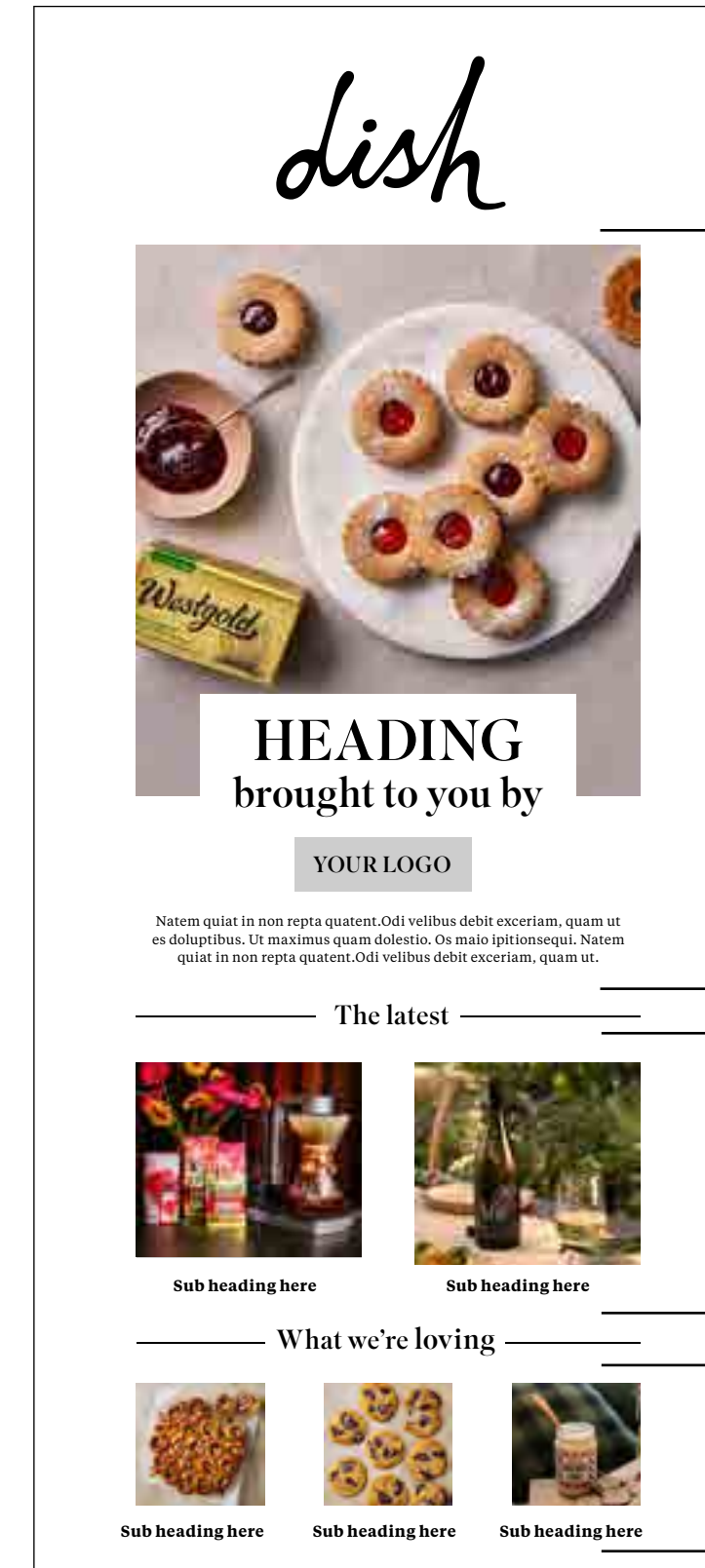
Home page tile
\$4,250
Size
850x1174px

RECIPE PAGE



Recipe page tile
\$3,500
Size
550x600px

EDM



Sponsor recipe collection - gif
\$3,500

'The latest' feature
\$2,250

'What we're loving' feature
\$1,250

SOLUS EDM



Solus package
\$ 6,500

BESPOKE CONTENT CREATION

Our recipe creators, photographers and writers can craft bespoke branded content that can be amplified across *dish* platforms and utilised independently. We have worked with clients on everything from one-off seasonal recipes to 20+ recipe packages.

Options available:

- Recipe creation
- Recipe development, styling and photography
- Recipe development, styling, photography and video
- Bulk costing available

POA

Pretty in pink
This vibrant cured salmon packs a punch in both appearance and flavour

Beetroot Cured Salmon with Zesty Mayonnaise

1.5 kilograms tapered side of Big Glory Bay salmon, skin on, pin-boned
2 tablespoons gin or rosemary
1 food egg mayonnaise

SERVE
4 tablespoons dill seeds
1 tablespoon lemon juice
2 tablespoons finely chopped capers
2 tablespoons finely chopped corianders
2 tablespoons finely chopped dill
sea salt and ground pepper

TO SERVE
1 large beetroot, peeled and grated on the large holes of a box grater (you need 2 cups grated)

CUR Toast the dill seeds, coriander seeds, aniseed and peppercorns in a small dry sauté pan over a low heat until fragrant. Place in a spice grinder and blitz until finely ground.

TO ASSEMBLE Tip into a bowl and add all the remaining ingredients, stirring well to combine.

Place the salmon skin side down on a lined baking tray that is lined with a double thickness of plastic wrap, leaving plenty to hang over the sides. Push the beetroot cure evenly over the top then pull the wrap up over the salmon to completely enclose. Set another baking tray on top and weight down with a couple of tin. Refrigerate for 2 days.

TO SERVE Slice everything together in a bowl and season with salt and pepper.

TO SERVE Unwrap the salmon and gently scrape off the cure then wipe with damp kitchen towels. Don't rinse under the tap.

Place on a platter and top with the herbs and capers. Slice thinly to serve and garnish the plates impeccably.

SEVERED ABOUT 12

COOK'S NOTE: Aniseed is not the same spice as star anise. Aniseed is the spice used to make the French drink pastis and is widely used in Europe and the Middle East to flavour breads and cakes.

64 DISH | ILLUSTRATION

GO FISH!

Spice rubbed Salmon with Radicchio, Blood Oranges and Roasted Hazelnuts (gf)

A just-cooked side with a slightly spicy rub served with astar and golden crunchy hazelnuts - who could resist this duo?

SALMON
1.3 kilogram tapered side of salmon
1 food egg mayonnaise
sea salt and ground pepper

TO SERVE
12 heads radicchio lettuce, leaves separated
handful rocket
2 blood oranges, skin cut off, thinly sliced
1/2 cup hazelnuts, roasted, skins rubbed off and roughly chopped

EQUIPMENT: Line a flat baking tray with baking paper.

Preheat the oven to 200°C fan bake.

SALMON: Place the salmon skin side down on the prepared baking tray. Brush lightly with olive oil and season with salt. Sprinkle generously with the spice rub so it is evenly and well coated. Roast for about 10-15 minutes, or until just cooked. Cooking time will depend on the thickness of the salmon.

Once cooked, the salmon can be served immediately or cooled then refrigerated until half an hour before serving.

DRESSING: Whisk the ingredients together and season generously.

TO SERVE: Carefully transfer the salmon to a serving platter. Arrange the radicchio, rocket and orange around or over the salmon and scatter over the hazelnuts. Drizzle over a little dressing, serve & it is succulent on the spot!

Dill, Fennel and Paprika Spice Rub (gf) (v)

1 teaspoon each black peppercorns and coriander seeds
2 teaspoons each dill seeds and fennel seeds

4 teaspoons brown sugar
1 teaspoon each sea salt, sweet paprika and mustard powder

Toast the black peppercorns and coriander, dill and fennel seeds in a small, dry sauté pan over a low heat until fragrant.

Tip into a spice grinder and add all the remaining ingredients. Blitz until finely ground but not to a powder. Store in an airtight jar, sealed about 1 cup.

64 DISH | ILLUSTRATION

HOT SMOKED SALMON WITH ROAST BEETROOT, BURRATA AND HORSE RADISH DRESSING (GF)

A simple dish combining big, bold flavours. The earthiness of the beetroot and smokiness of the salmon make for a strong combo.

HOT BEETROOT
6 each baby yellow and red beetroot, measuring any nice leaves
olive oil for cooking
sea salt and ground pepper

HORSE RADISH DRESSING
1/2 cup crème fraîche well drained
1/2 cup sour cream
2 tablespoons horseradish sauce
2 cloves garlic, crushed
fresh chives for snipping

Preheat the oven to 200°C fan bake.

HOT BEETROOT: Place the beetroot on a large sheet of foil and toss with olive oil, salt and pepper. Pour in a little water then seal tightly. Roast until tender when pierced with a skewer, 40-60 minutes. Rub off the skins while still warm. (Disposable gloves are highly recommended for doing this).

DRESSING: Stir all the ingredients together in a bowl and season with salt and pepper.

TO ASSEMBLE: Spread the horseradish dressing over serving plates. Break the salmon into large pieces and arrange over the top. Halve or quarter the beetroot and nestle into the salmon.

Put the burrata apart over kitchen towels then add to the salad along with the hazelnuts or walnuts and any reserved beetroot leaves. Drizzle with a little olive oil then snip off a generous amount of chives, a sprinkle of salt and a grind of pepper.

SEVERE 4

64 DISH | ILLUSTRATION



CONTENT INTEGRATION EXAMPLES



MAGAZINE

TOP TIPPLE
Fun, fresh cocktails for the weekend

Coconut Chili Margarita
90ml 1800 Coconut Rum
30ml orange liqueur
30ml lime juice
30ml simple syrup
100ml fresh squeezed orange juice
100ml fresh squeezed lime juice
100ml fresh squeezed grapefruit juice
100ml fresh squeezed jalapeño juice
100ml fresh squeezed serrano pepper juice

Paloma
90ml 1800 Silver Tequila
30ml grapefruit juice
30ml lime juice
100ml simple syrup
100ml fresh squeezed orange juice
100ml fresh squeezed lime juice
100ml fresh squeezed grapefruit juice
100ml fresh squeezed jalapeño juice
100ml fresh squeezed serrano pepper juice

East of the Border
100ml 1800 Silver Tequila
30ml lime juice
100ml simple syrup
100ml fresh squeezed orange juice
100ml fresh squeezed lime juice
100ml fresh squeezed grapefruit juice
100ml fresh squeezed jalapeño juice
100ml fresh squeezed serrano pepper juice

Orange Cinnamon Margarita
90ml 1800 Reposado Tequila
30ml orange liqueur
30ml lime juice
100ml fresh squeezed orange juice
100ml fresh squeezed lime juice
100ml fresh squeezed grapefruit juice
100ml fresh squeezed jalapeño juice
100ml fresh squeezed serrano pepper juice

EDM

The latest

ORANGE CINNAMON MARGARITA

ORDER A COPY OF OUR NEW RECIPE BOOK: DISH SWEET!

What we're loving

Steaks with Jicama, Soy and Cilantro Butter

Spicy Carbonar, Pumpkin and Ginger Chicken

Market Fish with Pistachio, Herb and Lime Sauce

A note from us

WEBSITE

dish

ORANGE CINNAMON MARGARITA

Subscribe to Dish and be in to win a \$1000 shopping spree. Receive 50% off on all Dish products, plus a 12-month subscription to Dish.

Keep up to date with Dish weekly recipes, food news, and events.



INSTAGRAM



FACEBOOK

CONTENT INTEGRATION EXAMPLES

Resene
the paint the professionals use

MAGAZINE

Bold charcoal for a kitchen with impact

When experienced renovators Sarah and Jared Davey bought their 1930s house in Queensland, the kitchen, along with much of the house, was crumbling.

IN SARAH'S WORDS
Describe your cooking style: Sarah: It varies on the time of the week and how I am feeling about cooking. Sometimes I am uber-inspired by food and want to be creative in the kitchen. With three busy boys though, I am often trying to make something that actually pleases the whole family. What is your favourite part of this kitchen? Sarah: The island bench. It's such a huge focal point for our space. This is a great room for prepping food and it's the hub for where we all gather in a more casual manner. What recipe from this issue of *dish* would you like to cook and why? Sarah: Eggplant Red Curry Salmon because I absolutely love sauce and red curry is one of my favourite flavours. So put these together and you have the ultimate dish for me.

TOP TIP: If you're painting cabinetry, use *Resene Lustacryl semi-gloss* or *Resene Enamacryl-gloss* for a hard-wearing, durable finish. Or ask your kitchen supplier to use *Environmental Choice approved Resene Aquat-AQ*, a fast-drying, low-VOC system for cabinetry, so you get the authentic Resene colour and quality finish.

Resene
the paint the professionals use
For more decorating inspiration visit your *Resene ColourShop*, resene.com/coloursops

EDM

The latest

SLOW-COOKED PORRIDGE WITH SALTED CARAMEL AND BANANA

BOLD CHARCOAL FOR A KITCHEN WITH IMPACT

What we're loving

Drawn and Chorizo Kebabs with Smoked Panna Mayo

Mushroom Pie

Grilled Sourdough with Prosciutto and Stracciatella

WEBSITE

dish

BOLD CHARCOAL FOR A KITCHEN WITH IMPACT
From issue 118 (August 2023)

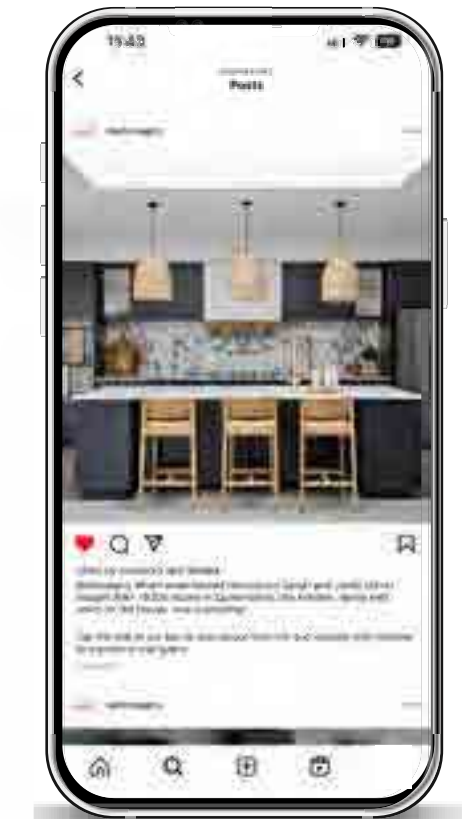
Subscribe to *dish* and be the first to see the latest Resene Apartment, Resene's new 270+ sqm, and a 12-month culture coffee subscription. \$33

Keep up to date with *dish* weekly recipes, food news, and events.

Resene **BOULEVARD TO THE 34 AVENUE**

When experienced renovators Sarah and Jared Davey bought their 1930s house in Queensland, the kitchen, along with much of the house, was crumbling.

With three busy boys though, I am often trying to make something that actually pleases the whole family. What is your favourite part of this kitchen? Sarah: The island bench. It's such a huge focal point for our space. This is a great room for prepping food and it's the hub for where we all gather in a more casual manner. What recipe from this issue of *dish* would you like to cook and why? Sarah: Eggplant Red Curry Salmon because I absolutely love sauce and red curry is one of my favourite flavours. So put these together and you have the ultimate dish for me.



INSTAGRAM



FACEBOOK

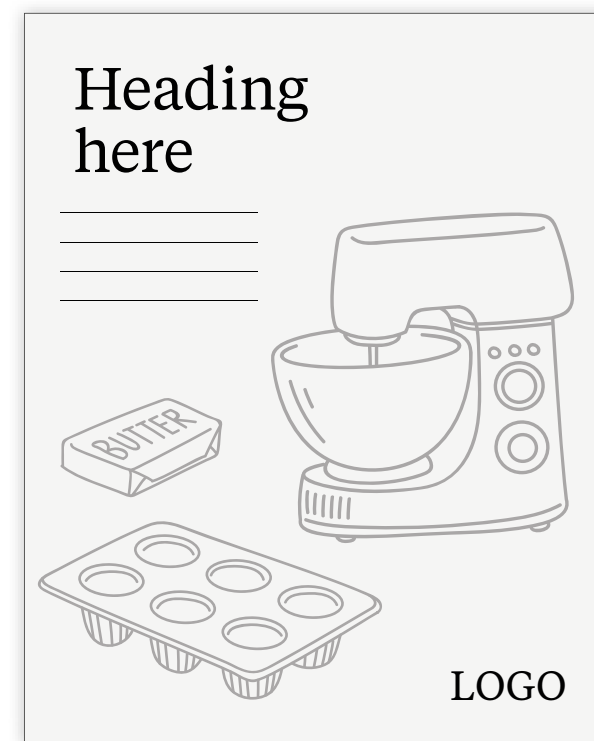
PACKAGE EXAMPLES

LET US MIX AND MATCH TO CREATE YOUR PERFECT PACKAGE

1

- Full-page brand ad
- Mention in magazine Window Shopping section

\$8,250



SUPPLIED BRAND AD



WINDOW SHOPPING

2

- Full-page brand ad
- Window Shopping feature
- Sponsored recipe or article on *dish* website
- EDM Feature
- Social post

\$9,500



SUPPLIED BRAND AD



WINDOW SHOPPING



RECIPE OR ARTICLE ON *dish* WEBSITE



EDM FEATURE



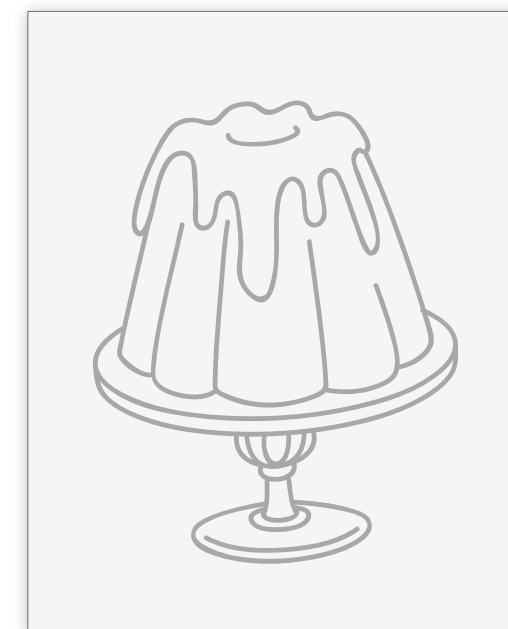
SOCIAL

PACKAGE EXAMPLES

3

- Recipe creation
- Styling & photography
- Full page advertorial (written and designed by *dish*)
- Window Shopping feature
- Recipe published on *dish* site
- EDM feature
- Social post

\$12,250



RECIPE DEVELOPMENT AND PHOTOGRAPHY



MAGAZINE FULL PAGE ADVERTORIAL: INCLUDES WRITING AND DESIGN



WINDOW SHOPPING



RECIPE OR ARTICLE ON *dish* WEBSITE



EDM



SOCIAL

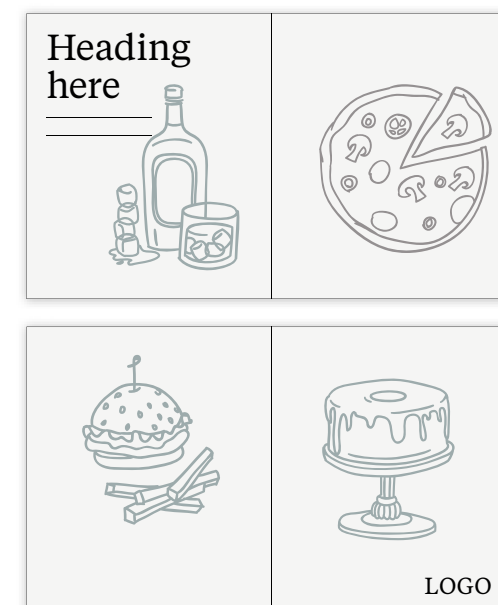
4

- Creation of multiple recipes
- Styling & photography
- Multiple page advertorial (written and designed by *dish*)
- Window shopping feature
- Recipe published on *dish* site
- EDM feature
- Social post

POA



SERIES OF RECIPES AND PHOTOGRAPHY



MULTIPLE PAGES IN MAGAZINE



WINDOW SHOPPING



RECIPE OR ARTICLE ON *dish* WEBSITE



EDM



SOCIAL

DIGITAL PACKAGE EXAMPLES

5

Solus package

- Full takeover of *dish* EDM to our highly engaged database. Flexible template, designed by our Digital Editor
- 1x article or up to 3 recipes on *dish* site
- Social post

\$6,500



SOLUS EDM

RECIPE OR ARTICLE ON *dish* WEBSITE

SOCIAL

6

Basic digital package

- 1x article on *dish* site
- EDM feature
- social post

\$1,500



RECIPE OR ARTICLE ON *dish* WEBSITE

EDM

SOCIAL

7

Digital sponsor package

- Home page banner ad - 1 month tenancy
- 1x article or recipe on *dish* site
- EDM feature
- Social post

\$6,000



HOME PAGE BANNER

RECIPE OR ARTICLE ON *dish* WEBSITE

EDM

SOCIAL

PRINT AND DIGITAL AD SPECIFICATIONS

Supplied print ads:

Mechanical

Size: 230mm (w) x 300mm (h)

Binding: Perfect bound

Colour: CMYK

Sizes

Full page

Trim: 230mm (w) x 300mm (h)

Bleed: 236mm (w) x 306mm (h)

Double page spread

Trim: 460mm (w) x 300mm (h)

Bleed: 466mm (w) x 306mm (h)

Inside front cover (IFC), inside back cover (IBC) and opposing pages

Image area is reduced due to binding (see diagram). Double page spreads should be supplied as single page PDFs with 3mm bleed all round.

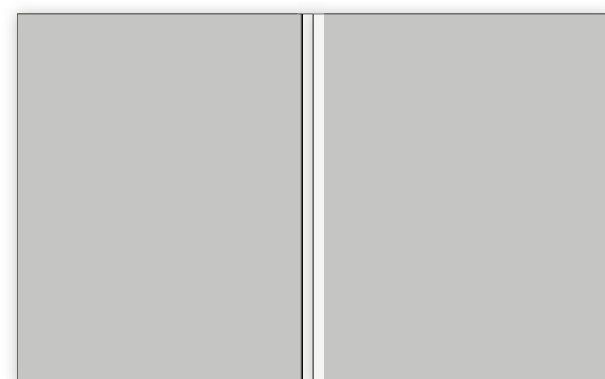
Single page image area

Trim: 224mm (w) x 300mm (h)

Bleed: 230mm (w) x 306mm (h)

Back cover

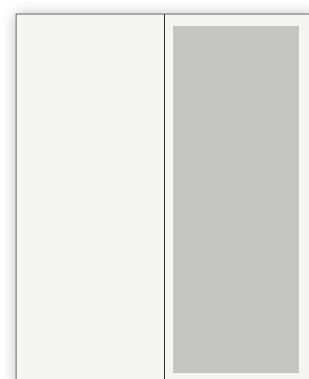
Full page portrait



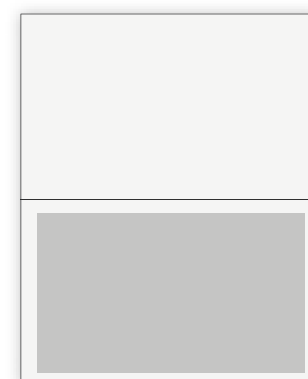
Double page spread
460mm (w) x 300mm (h)
+ 3mm bleed



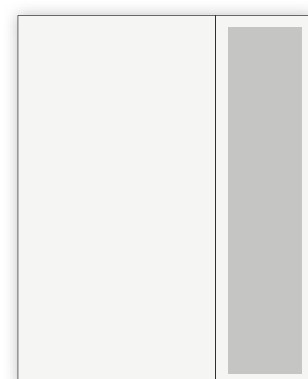
Full page single
230mm (w) x 300mm (h)
+ 3mm bleed



Half page vertical
105.5mm (w) x
288mm (h)
+ 3mm bleed



Half page horizontal
218mm (w) x 141mm (h)
+ 3mm bleed



Third of a page vertical
66mm (w) x 288mm (h)
+ 3mm bleed

Material format

Files should be supplied as PDFs using one of the following methods (for Mac or PC):

Using Acrobat Distiller

- 1 Print document to file by selecting PostScript® File printer option in the print dialogue window
- 2 Select Adobe PDF or Acrobat Distiller PPD
- 3 Select an output paper size that accommodates the page trim size, including crop marks and 3mm bleed all round
- 4 Select crop marks
- 5 Select composite CMYK output
- 6 Include all fonts
- 7 Set transparency flattening options to high resolution
- 8 Save to create the PostScript® file
- 9 Launch Adobe Acrobat Distiller
- 10 Select PDF/X1a as the default job options
- 11 Drag and drop the PostScript® file into Adobe Acrobat Distiller to create the PDF

Exporting from InDesign

- 1 From the export options, select preset PDF/X1a
- 2 Select crop marks and 3mm bleed all round
- 3 Ensure font subsetting is set to 100%
- 4 Set transparency flattener options to high resolution

Quality : 300 dpi

Proofs : A colour digital proof is to be supplied with all advertising material. The Publisher accepts no responsibility for reproduction of advertising artwork where a colour digital proof has not been supplied.

Magazine advertorials

- Completed briefing form (provided by *dish*)
- Brand logo
- Recipe / copy (if not written by *dish*)
- High-res imagery (if not shot by *dish*)
- High-res clear cut product shots (if relevant)
- URL to direct digi/print audience

Digital:

dish website features & EDM features

- Portrait hero photo (.jpg or .png)- 850x1174px
- Up to 500 words of copy
- Other images for web feature - your preferred dimensions
- All relevant URLs/tags

Maximum web/EDM image file size 2MB.

Supplied copy may be slightly altered to align with the style guidelines of *dish*. Web feature mockups will be sent to clients for feedback & approval before publishing.

Social posts

- Images 1080x1080px (jpg or .png)
- All relevant URLs/tags

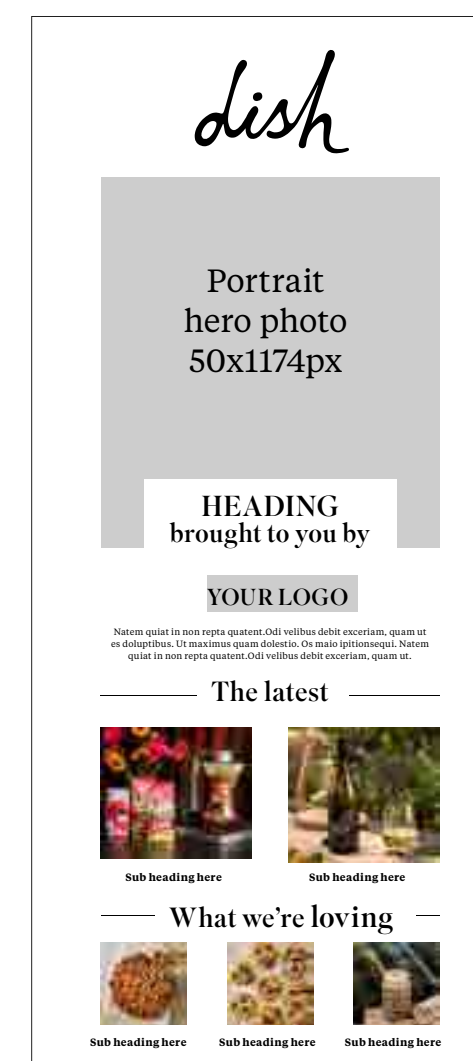
Website advertisements

Ads for the *dish* website can be supplied as .jpg, .png or .gif files. Please also provide the URL for your ad to direct to, if not linking to content on the *dish* website.

- **Banner - Home page & Sponsor page:** 1200x500px
- **Tile - Home page:** 850x1174px
- **Tile - Recipe page:** 550x600px

Maximum file size 2MB.

EDM



home page *dish* website



Recipe page *dish* website



SUPPLIED AD DEADLINES

ISSUES IN PRODUCTION:

Issue	On-sale	Booking deadline	Advertorial material deadline	Supplied ad material deadline
120	31 March 2025	19 February 2025	27 February 2025	3 March 2025
121	26 May 2025	9 April 2025	22 April 2025	28 April 2025
122	14 July 2025	4 June 2025	10 June 2025	16 June 2025

UPCOMING ISSUES:

Issue	On-sale	Booking deadline	Advertorial material deadline	Supplied ad material deadline
123	8 September 2025	30 July 2025	4 August 2025	11 August 2025
dish Christmas 2025:				
124	3 November 2025	24 September 2025	29 September 2025	3 October 2025



WE LOOK FORWARD TO WORKING WITH YOU!

Get in touch to discuss a collaboration with *dish*, or
to learn more about what we offer.

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