

THE HEARTBEAT OF THE FOODSERVICE
AND HOSPITALITY INDUSTRY



HOTELYMPIA
EXCEL LONDON
29TH FEB – 3RD MAR 2016

THE UK HOSPITALITY INDUSTRY'S LARGEST AND MOST ESTABLISHED TRADE EVENT: MULTIPLE SHOWS WITHIN A SHOW.

No other event features Hotelympia's broad range of exhibitors - showcasing everything a foodservice and hospitality operator needs for their business.

FOOD AND DRINK



The caterers haven for all things food and drink – including ingredients, sauces, hot and cold beverages, beverage equipment, confectionary, craft beer, wine, desserts, fresh and frozen foods, meat, fish, cakes and pastries, food packaging and so much more.

INTERIORS



The UK's one stop shop for hospitality interiors including furniture, soft furnishings, guest amenities, wall coverings, flooring, lighting, design, bedroom furnishing, washroom solutions, bathroom hardware and products.

TECHNOLOGY



All the technology knowhow under one roof to help run a successful hospitality operation. This includes EPOS, database security systems, revenue management, CRM, apps, digital marketing, signage, in-room technology, reservation systems, booking systems, Internet solutions and business services.

FOODSERVICE EQUIPMENT



The only place to see the most extensive range and most innovative equipment in the UK and the only event supported by CESA (The Catering Equipment Suppliers Association).

TABLEWARE



The broadest range of suppliers to the industry in cutlery, dinnerware, barware, drinkware, bar equipment, utensils, menus and table decoration.

WASTEWORCS



All a company needs to run a sustainable hospitality business, save money and resources. On show are waste management solutions, recycling services, grease management solutions, balers, compactors, bins and energy management solutions.



SALON CULINAIRE

Salon Culinaire is at the centre of Hotelympia for all chefs. Over 8,000 chefs from around the world visit the event, and for many, the three different sections of Salon Culinaire (Salon Display, Live Theatre, and La Parade des Chefs) are a principle reason for their visit.

CAREERS IN HOSPITALITY

As the UK's largest gathering of hospitality professionals, Hotelympia provides the best single platform for recruiters and training providers to meet thousands of future employees and candidates.





In 2016 we're serving up more of the latest product innovations, award winning displays, competitions and practical demonstrations to inspire the market.

Hotelympia brings together the broadest range of future trends, fresh talent and new ideas to help the UK foodservice and hospitality industry push the boundaries in quality, innovation and sustainability.

The show is a must for companies supplying products from across the hospitality and foodservice spectrum.

Hotelympia boasts the largest collection of catering equipment and tableware, as well as a large food and drink section incorporating 'Craft Beer Takeover' and a focused pavillion for speciality food.

Similarly, Hotelympia also has by far the largest collection of technology providers to the hospitality industry.

The interiors section features indoor and outdoor furniture, soft furnishings and all things relating to decor and design. Bathroom and spa products, including guest amenities, are also well represented.

A long time advocate of sustainability, Hotelympia continues to represent this area with the established 'Waste Works' section focusing on waste solutions and services.

THE BIGGEST NAMES ARE AT HOTELYMPIA



Hotelympia is a catalyst for ideas. It's a huge, beautiful show that brings people together. It's a fabulous event.

Raymond Blanc



Hotelympia is one of the most important dates in the diary. At Hotelympia you can discover future trends and see price comparisons, which is always good.

Tom Kerridge, Chef Patron, Hand and Flowers Pub



It is the place where a lot of networking happens, it's where you learn and discover new products. It's a great platform.

James Tanner, Chef Director

We felt as if we were in a real business atmosphere – we've had a fantastic show with lots of professional leads. Exhibiting at Hotelympia has given us a glimpse into the future of trade shows.

Jonathan Warwick, Bridor UK

EXPERIENCE THE POWER OF EXHIBITIONS

Wherever in the world you want to do business, you can do so much more, face-to-face, at an exhibition. Even in the digital age, when information is so much easier to come by, people will always want and need to meet face-to-face.

Exhibitions are a highly cost-effective way to generate sales leads and enter new export markets.

You can make more contacts and acquire more market intelligence during this international event than you might otherwise achieve in months.

WHO VISITS



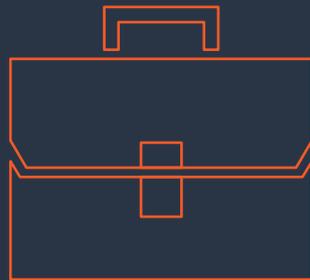
VISITORS WITH SPENDING POWER

1 in 5

VISITORS HAS PURCHASING POWER OF OVER **£100,000**

57%

OF THE AUDIENCE ARE SENIOR DECISION MAKERS



COMPANY TYPE 2014

23%

GROUP HEAD OFFICE

12%

GROUP OWNED UNIT

65%

INDEPENDENT



VISITOR STATISTICS

148

AVERAGE LEADS PER COMPANY*

86%

VISITOR SATISFACTION*

£63k

AVERAGE ORDERS EXPECTED PER COMPANY*

*According to independent research

TRAINING / CATERING COLLEGE
FURNITURE / FURNISHINGS / INTERIORS SUPPLIER
INDUSTRY BODY / TRADE ASSOCIATION
DISTRIBUTION / WHOLESALE
INTERIOR DESIGN / ARCHITECTURE PRACTICE
TABLEWARE SUPPLIER
CASUAL DINING
RESTAURANT
FOOD & DRINK SUPPLIER
CONSULTANCY
CONTRACT CATERING – BUSINESS, INDUSTRY, TRAVEL
TECHNOLOGY SUPPLIER
HOTEL
LEISURE FACILITY / HEALTH CLUB
PUBLICATION
RETAIL/IN STORE CATERING
CONTRACT CATERING
CATERING EQUIPMENT SUPPLIER
PUB / BAR / CLUB / BREWERY
QUICK SERVICE / FAST FOOD
PREMISES MANAGEMENT / HYGIENE / CLEANING SUPPLIER

FIND OUT MORE ABOUT HOTELYPPIA 2016 AT HOTELYPPIA.COM
OR EMAIL ANDREW.PANTELLI@FRESHMONTGOMERY.CO.UK

ABOUT THE ORGANISERS

Fresh Montgomery is a young, dynamic, creative, award-winning business and a market leading specialist exhibition organiser in the food, drink and hospitality sectors.

Fresh Montgomery organises the UK's largest hospitality and food events, as well as international shows in Ireland and South Africa. It was the first exhibition company to be accredited with the ISO20121 sustainability standard, demonstrating commitment to sustainability across all of its shows.

As well as Hotelympia, Fresh Montgomery runs the following shows: IFE, The Hospitality Show, Speciality & Fine Food Fair, Speciality Chocolate Fair, ScotHot, IFEX, Food & Hospitality Ireland, Speciality & Fine Food Fair Ireland, Pro2Pac, WasteWorks, Careers in Hospitality, IFE Africa and is a partner in The Independent Hotel Show.

Working with key associations from across the industry Hotelympia delivers the ultimate networking event.



FOR MORE INFORMATION PLEASE CONTACT:

Andrew Pantelli, Head of Sales

T: +44 (0)20 7886 3055 E: andrew.pantelli@freshmontgomery.co.uk

Organised by:



Award winning:



FIND OUT MORE ABOUT HOTELYPPIA 2016 AT HOTELYPPIA.COM
OR EMAIL ANDREW.PANTELLI@FRESHMONTGOMERY.CO.UK