

International Trade Fair of Hotel and Catering Equipment



08th-10th November 2023, Krakow, Poland

Organiser:



horeca.krakow.pl

The International Trade Fair of Hotel and Catering Equipment HORECA® is one of the most important events in the catering and hotel industry in Poland. It combines a multi-topic formula with the valuable accompanying agenda of the HORECA® and ENOEXPO® Knowledge Academy, with carefully selected special guests and a culinary show in the unique Masters Kitchen. In the same place and time the comprehensive offer for hotel and restaurant is presented: equipment for interior, reception, kitchen but also food and wine from all around the world. This is the place where HoReCa industry meets to present novelties and create trends for next season. The event is organised together with International Wine Trade Fair in Krakow ENOEXPO®, which is the only professional meeting of producers and importers of wine with HoReCa sector.

For many companies, the trade fair represents an important element in their marketing strategy; an opportunity to showcase products and services to a broad range of customers allows them to save both time and money. It also creates an environment in which they can forge new contacts, with considerable future payoffs. The <code>HORECA®</code> is a prestigious event with many years of history, able to attract specific visitors thanks to comprehensive promotion, while Krakow is one of the Polish cities with the greatest impact on the development of the HoReCa sector.



Just like any other year, the trade fair this year has been great. Importantly, the exhibitors are real professionals: professional businesses with professional equipment, offering professional solutions. People who come here look for solutions that are professional rather than merely the cheapest available, and we are here to give them what they need.

Adrian Pittner,
Director of the Marketing and PR Department,
Kala Sp. z o.o.

Thematic scope of the

HORECA® Fair

- equipment for hotels, restaurants, cafes
- furniture for hotels, restaurants, cafes
- interior decoration, textiles
- glass, porcelain, cutlery
- hotel bathroom and laundry equipment
- computer systems and software for hotels and catering services
- lighting
- burglar and fire protection
- audio-visual equipment and telecommunications
- recreation equipment: swimming pools, saunas, health spas
- cleaning equipment and detergents
- heating and air conditioning for hotel and catering industry





The Food and Drinks for Catering Trade Fair GASTR0F00D® is perfectly combined with HORECA® Trade Fair and becomes the best opportunity to present offer directly to the customers from catering industry. Here the visitors look not only for newest products and business contacts but also for inspiration for improvement of their companies.

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The US is overjoyed to have its own pavilion at HORECA®/GASTROFOOD again, after a hiatus caused by the pandemic. This is proof of our long-standing relations. Exhibitors have showcased fantastic US products, ranging from beer and wine to dried fruit, nuts and excellent beef. Targi w Krakowie have organised a first-rate event. EXPO Kraków is simply fantastic and all the exhibitors are amazed at how well the trade show was prepared. We are really waiting for a further growth in Polish-American relations thanks to all these products imported from the US.

Erin Nickerson, US Consul-General



YEARS

Thematic scope of the

GASTROFOOD Fair

- frozen foodstuffs, ice creams
- meats including smoked meats and venison
- fish and frutti di mare
- dairy products
- cereals, noodles, flour-based products
- baked foods
- fruits and vegetables (fresh, dried, preserved)
- fatty products
- sweets and confectionery
- soft drinks
- ocoffee, tea
- concentrates, ketchups, mustards, sauces
- herbs, spices and seasonings



This year, just like any other year, HORECA® strikes us as a very big, very important and very interesting regional event. A great advantage is that it gives you access to people who really care about the highest quality of products, services and their business, and are staunchly committed to continually raising the bar.

Judging by the turnout, it is clear there has been a lot of interest. We have met new partners and held a lot of talks. Several contracts are already on the table, too. I give this trade show a thumbs up.

Marcin Wajda, Marketing and PR Director, Winterhalter Gastronom Polska Sp. z o.o.

HORECA GASTROFOOD ENOEXPO

2022

 $307_{\text{exhibitors including}} 121_{\text{foreign companies from}} 17_{\text{countries}} \\ 8843_{\text{visitors from HoReCa industry}} \\ 8102_{\text{m}^2 \text{ of exhibition space}} \\ 50_{\text{hours of workshops}}, 20_{\text{hours of shows, including}} 35_{\text{experts:}}$



The HORECA®/GASTROFOOD trade fair is an all-embracing platform for sales, promotion and communication. Participation in the event enables our exhibitors to:

- promote new products, innovative solutions and advanced technologies
- establish many new business contacts
- consolidate relations with existing clients

chefs, cooks, sommeliers, bartenders, trainers

collect and exchange information about the HoReCa market

he HORECA® Knowledge Academy includes training, hands-on workshops and seminars that complement the agenda of the trade fair. The programme features meetings in several conference rooms and in a special Masters Kitchen. HoReCa industry experts, trainers, chefs and cooks are invited to share their knowledge, experience and practical solutions.

I really recommend EXPO Kraków for similar events. The centre has hosted two editions of Bocuse d'Or, which I helped organise, as well as a hunting trade fair, where we also put up a booth and held cuisine shows under the Las-Kalisz brand, and now the Polish Game Championship, because it's just so professional.

Adam Chrząstowski, the chef, the Culinary Ambassador of Las-Kalisz, President of the Bocuse d'Or Poland Academy and Vice-President of the Polish Culinary Initiative Association

YEARS



Organiser:



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Exhibition's venue:



International Exhibition and Convention Centre EXPO Krakow Galicyjska 9 St. 31-586 Krakow, Poland

www.expokrakow.com

Contact:

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Honorary patronage:





The Marshal of the Małopolska Region Witold Kozłowski

Mayor of the City of Krakow Jacek Majchrowski

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