



Saudi International Restaurants
and Hotels Technology

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10-12 November, 2025

19-21 Jumada Al-Awwal 1447

RICEC Venue





Mission

We at the Saudi International Restaurants and Hotels Technology exhibition, our mission is to serve as a catalyst for innovation and excellence in the hospitality industry. We strive to create a dynamic platform where industry professionals, innovators, and enthusiasts converge to explore, learn, and collaborate.



Vision

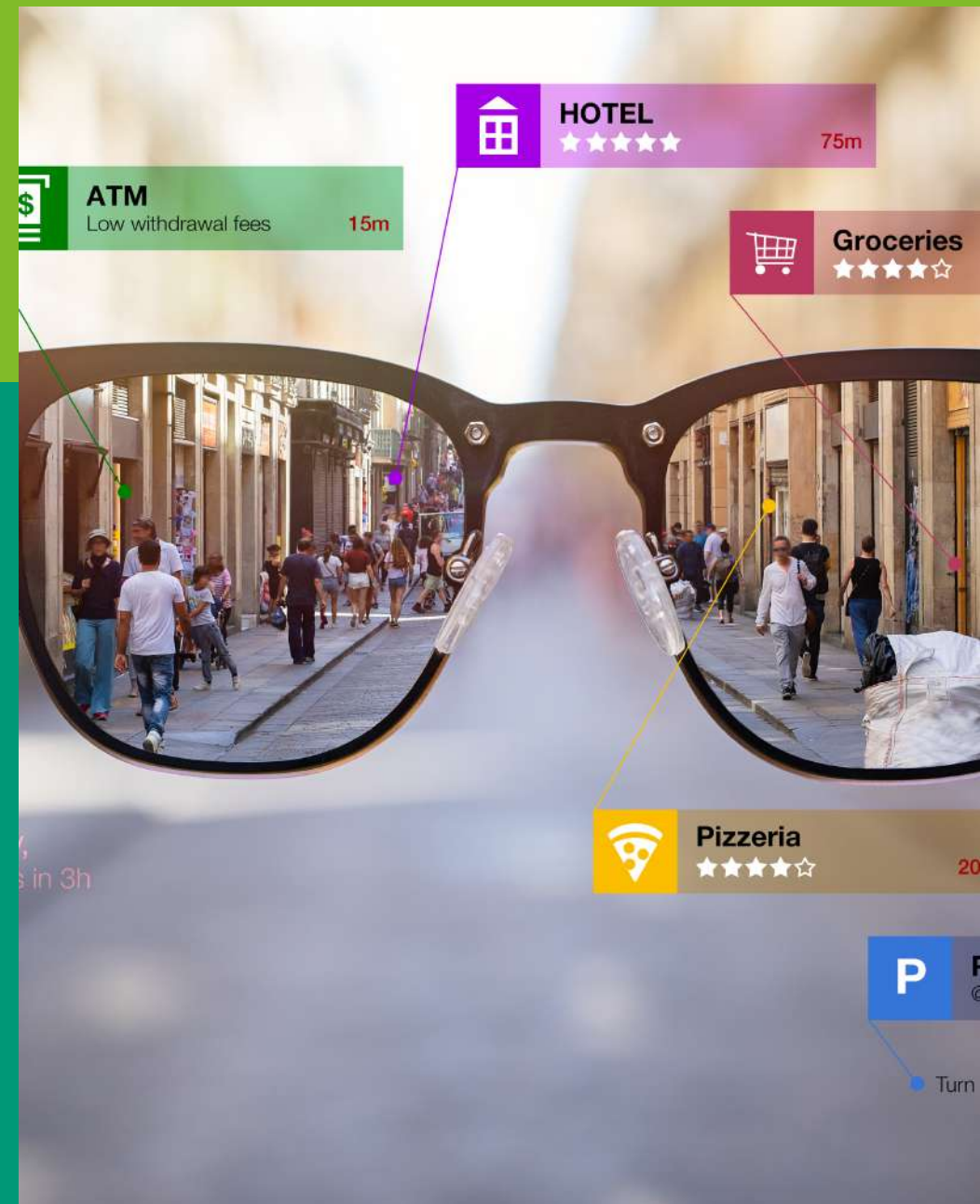


The Restaurants and Hotels Exhibition endeavours to establish itself as the pinnacle of innovation, collaboration, and excellence within the hospitality domain. Our vision is to create an environment that is both inclusive and inspirational, uniting industry leaders, innovators, and enthusiasts to collaboratively shape the path of hospitality advancement.



Target Sectors of The Exhibition:

- Governmental bodies.
- Franchise.
- Marketing and Advertising Technology Companies.
- Software Development and Smart Technology Companies.
- Robotics and Automation Companies.
- Suppliers and Manufacturers of Smart Technology Devices.



- Kitchens Furnishing, Equipment & Accessories.
- Furnishing, Equipment & Accessories.
- Interior Design Companies.
- Cleaning Equipment, Suppliers and services.
- Health Club.
- Fabrics.
- Packaging.
- Landscape Workshops – Nurseries.
- Lightings.
- Constructions.
- Education.
- Facilities.



- cutlery services.
- Hotels.
- Restaurants.
- Food Trucks.
- Hotels Furnishing, Equipment & Accessories.
- Chefs.
- Cloud Kitchens.
- Outside Catering & Buffets.
- Food Suppliers.
- Food Factories.
- Food Production.
- Bakery & Snacks.
- Beverage.
- Dairy.
- Groceries.
- Meat, Fish and Poultry (Fresh & Frozen).



Why Exhibit ?



1

Comprehensive Platform.

2

Product and Services Showcase.

3

Networking Opportunities
(Suppliers - Participating parties- Businessmen).

4

Direct Communication with Governmental bodies.

5

Market Insight.

6

Learning and Development
(Experts in Hospitality Industry).

7

Business Growth.

8

Cost-effective
Marketing.

9

Leadership in
hospitality
industry.

10

Positive
Competitiveness.

11

Benefit of diverse
participation In
Exhibitions.



Exhibition Activities:



1 | Opening ceremony



2 | Accompanying conference

The Conference is considered a platform for discussing investment opportunities and requirements in restaurants and FoodService for diverse markets from all over the region, as well as discussing current trends in order to anticipate the future potential of this evolving sector, and exploring new business opportunities in the development of global markets. The Conference brings together a group of Elite professional restaurants and brands owners locally, regionally & internationally, executive directors and thought leaders who formulate an assessment of global growth for this sector. In addition, analyzing strategies and experiences that have an impact on business and the exchange of inspiring and ambitious ideas for developing strategies in a way that support this growing industry.



3 | Theme of the Conference

- A** The size of the investment in the FoodService and catering sector in Saudi Arabia.
- B** Qualifying Saudi manpower in this sector.
- C** Barriers and problems facing both the restaurants and investors.
- D** The Franchise in Saudi Arabia & its global spread.
- E** Governmental trends and their role in monitoring and developing the catering sector.
- F** 2030 Vision in the catering sector, its organization, and attractions.
- G** The size of entertainment in restaurants and its support for the sector.
- H** The size of the competition in the fast-food sector and its rapid spread.

4 | Expected Attendance

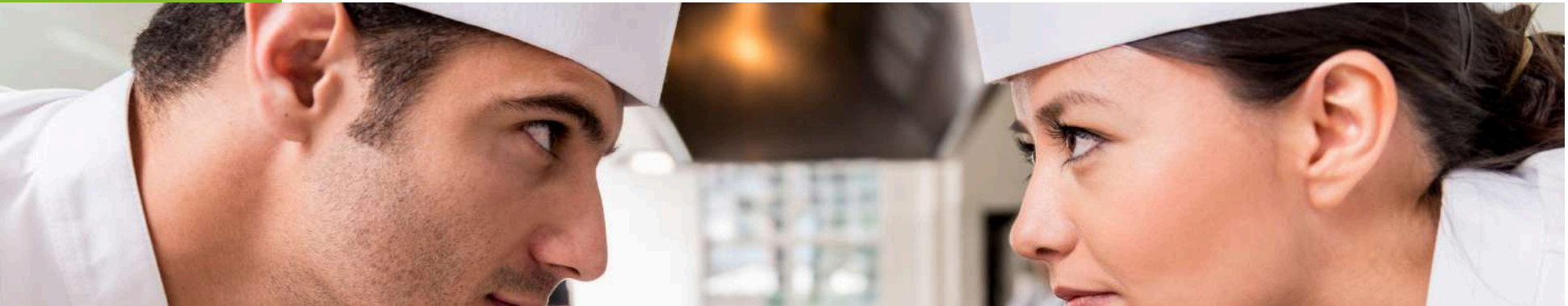


- A** Specialists, investors and workers in the sector.
- B** Officials from the governmental, semi-governmental and private catering sector.
- C** The public, families, and restaurant followers of all kinds.
- D** Social media “Food” influencers.
- E** Media (Digital, Journals, etc.).
- F** Workers and investors in hotels, restaurants, and resort sectors.
- G** Executive Directors of Food & Beverage Companies.
- H** Food & Beverage importers, distributors and wholesalers.
- Y** Scientists, experts and specialists in the field of cooking.
- J** Dietician.
- K** Academic staff and students of specialized colleges in the targeted sectors.
- L** Developers and Technology Solution Providers
- M** IT Managers and Technologists

Exhibition Activities:



1 | Workshops



2 | Chefs competition



3 | Traditional Plates.



4 | Networking Area.



5 | Interaction Area:



- **Blind Tasting Competition.**



- **Arranging Etiquette Contest.**

How to Participate?

Filling the registration form
on the exhibition website.





Organized by



Contact Us



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