



FOR IMMEDIATE RELEASE:

For Further Information, Contact:

Amy Riemer, Media Relations Representative

978-475-4441 (office) or 978-502-4895 (cell)

amy@riemercommunications.com

**RECENT INTERNATIONAL RESTAURANT SHOW AND COFFEE FEST BROUGHT TOGETHER
OVER 9,100 INDUSTRY PROFESSIONALS TO BOTH EVENTS: A 50% INCREASE FROM 2022**

Winners Announced for Several Culinary and Beverage Competitions

NEW YORK, NY March 22, 2023 – Earlier this month 9,186 restaurateurs, foodservice and specialty beverage professionals attended the [International Restaurant & Foodservice Show of New York](#) and [Coffee Fest](#) New York at the Javits Center in New York City. The two events brought together four hundred exhibiting companies and provided over 80 hours of education programs, dozens of special events including culinary competitions, demonstrations, and several networking opportunities.

“We are pleased to report that attendance was back up to pre-pandemic levels with a 50% increase in attendance from our event in 2022. The aisles were packed and there was an excitement that was felt, about the changes we made – reformatted education, new conversation corner and changes to center stage and the competitions,” said Rita Ugianskis, Vice President, Clarion Events Food & Beverage Group. “It was amazing to walk the show floor and talk to the exhibitors and attendees and hear the great conversations and watch business being done. The industry is strong, and the two events proved that exhibitors and attendees were ready to get back together and get down to business. The overall sentiment was that the quality of attendance was terrific, and exhibitors were seeing buying teams.”

Exhibitors shared very positive feedback and had this to say. “I am so pleased with the amount of people who came through our booth; the show was back to pre-COVID traffic. The quality of buyers was great, restaurateurs gave up their time to attend, and brought their staff. We were able to see key people – chefs and owners – and talk to the entire decision-making team. That made a big difference,” said Matthew Brigotti, Promotion Director, **Idaho Potato Commission**.

“I can’t say enough positive things about the show, we got a ton of quality leads and talked to a bunch of new people,” said **Made in Cookware**. “The show had great foot traffic. This was our first time at this show, and we have a lot of great leads from both restaurants and coffee shops,” said **Fold Up**. “We are beyond happy with how everything went at the show,” commented **Social High Rise**

Below are the highlights and the winners from the various events. For photos visit this [DropBox Link](#).

- The Center Stage also had **several interactive activations** for the audience members to enjoy and engage with including a Plato the Robot from United Robotics Group who delivered the food from the chefs to audience members. Servi also served food to attendees at Center Stage and education theaters with a click of a button. Both are great solutions for restaurants to bring to their customers.
- Seven chefs cooked up delicious meatless dishes in a single skillet during the **Rapid Fire Challenge: Meatless Monday Single Skillet Edition**. The judges for the competition were Chef Maria Loi, Chef Renee Blackman, Stratis Morfogen of Brooklyn Chop House, Influencer Laura Bray and Dawn Kelly, The Nourish Spot. The judges selected Chef James Williamson

from [JDub W/ Da Grub](#) who won \$1,000. The event was sponsored and moderated by *Total Foodservice*.

- Mia Mastroianni and Phil Wills from Bar Rescue teamed up with Savage & Cooke's Art Sutley to judge the **Hip Sip: Battle of the Modern Bartender Competition featuring Lipservice Rye Whiskey**. Kristo Tomingas of Butterfly Cocktail Catering beat out 4 other competitors and won a trip to Napa from Savage and Cooke Distillery including flights, accommodations, a tour of the distillery, and a meet & greet with the master distiller.
- Several international chefs took **Center Stage** for Culinary Demonstrations during the three-day event including Chef Maria Loi who prepared a delicious dish from Greece; Chef Barbara Sibley from Mexico who cooked during a Let's Talk Womxn panel with Amy Scherber, Amy's Bread; May Abraham Fridel, Passion for Spices; and Naomi Tamir, Lighthouse Restaurant. Chef Renee Blackman discussed her time on Netflix' Pressure Cooker; Chef Jamie Simpson and Farmer Lee Jones discussed sustainability; Chef Michelle Bernstein spoke about the art of layering and Executive Chef Ali Loukzada of Constellation Culinary Group demonstrated duck liver mousse and also gave everyone in the audience a chef's apron.
- The **education program** offered dozens of sessions delivered by subject matter experts who spoke on a variety of important topics for restaurant and foodservice professionals, and coffee shop owners. Non-competing sessions were held in the new How-To Theater, Business Solutions Stage and Conversation Corner featuring important information for attendees to take back to their businesses on marketing, staffing, catering, food safety, plant based trends, leasing, tax rules, and so much more.
- Coffee Fest announced the winners of an exciting competition and several awards. Matty Bolchi was named the winner in the **Latte Art World Championship Open**. BPM Craft Beverage as awarded **Best Cold Crew** and Tiki Breeze was named "**Best of Fest**" **People's Choice Award**. Latte artist Marc Chuisano was presented with **The Daniel Lee Giving Tree Award**.
- At the close of the Show, **City Harvest**, rescued 3,000 pounds of food including cheeses, oat milk, juice, pasta, tomato sauces and more, which were all delivered to their partner agency Children of the Light in Brooklyn last night.
- The **2024 International Restaurant & Foodservice Show** and Coffee Fest New York will be held March 3-5, 2024, at the Javits Center in New York City.

The International Restaurant & Foodservice Show of New York has provided thousands of industry professionals with access to the hottest menu trends, state of the art design and decor, a renowned education program, special events, and hundreds of leading vendors and purveyors dedicated to serving the restaurant & foodservice community, since 1993. The show is produced in partnership with the New York State Restaurant Association (www.nysra.org)

Coffee Fest is a trade-only event serving the specialty coffee and gourmet tea industries since 1992. Coffee Fest draws more than 10,000 attendees, exhibitors and competitors a year, connecting regional coffee communities through regional tradeshow events especially designed for specialty coffee and tea professionals. For more details about Coffee Fest, to see the winners of Coffee Fest competitions and much more, visit www.coffeefest.com.

[Clarion Events](#) Food & Beverage Group produces The [International Restaurant & Foodservice Show of New York](#), [Coffee Fest](#), [The NGA Show](#), [Florida Restaurant & Lodging Show](#) and the [Western Foodservice & Hospitality Expo](#). Clarion Events operates over 180 events in 50 countries from 15 offices in the UK, the US, South Africa, Brazil, Germany, Singapore, UAE, Indonesia, Hong Kong, and the Netherlands. Clarion can trace its roots back to 1947 and takes great pride in being one of the oldest independent event organizers in the UK. More recently the firm has developed an international portfolio of brands and now has interests in a number of global vertical industries including energy, security and defense, hospitality, electronics, technology, fashion, retail, gaming and marketing. The teams at Clarion create uniquely effective and stimulating environments that can serve as a platform to build businesses, enhance customer relationships, and accelerate product awareness.