# gulfhost

8-10 NOV 2022 DUBAI WORLD TRADE CENTRE

MENA's
Most
Influential
Hospitality &
Foodservice
Event

POST SHOW REPORT









INCREASE IN BUSINESS
GENERATED AT THE EVENT
FOR THE EXHIBITORS

OF EXHIBITORS FOUND
GULFHOST TO BE THE IDEAL
GATEWAY TO ENTER THE
MIDDLE EAST MARKET

#### Featured Sectors In The Spotlight









GulfHost holds a significant value for our organization as it serves as a valuable platform to engage with potential buyers from Africa, Asia, and Europe, and also enables us to network with industry experts from all over the world.

Matt Roberts
Director, UNOX Middle East





#### Showcase Of Global Power Brands





















































# Uniting the Hospitality Ecosystem On A Global Scale: Visitor Snapshot Overview



Restaurants (Fine Dining & Fast Casual)



Hotels & Resorts



Cafes



Cruise Liners



Flight Catering/ Airport Services



Bakeries



Hypermarkets, Supermarkets



Foodservice Consultants

9%

14%

25%

19%

10%

11%

12%



Interior Design/ Commercial Kitchen Contractors



Retail Establishments



Entertainment & Leisure (Amusement Parks & Cinemas)



Importers/Exporters/ Distributors/ Wholesalers



Healthcare



Catering & Hospitality



Colleges & Universities



Commercial F&B Warehousing/Storage Solutions



Senior Manager/Procurement

**Business Development/Marketing** 

Directors/Head of Department

Consultant / Design

**Chef/Executive Chef** 





































Swadan

































India

ia

Netherlands

ls

Turkev

Egypt

France

New Zealand

Latvia

South Korea

Jordan

Portugal

Ital

Bulgaria

Russia

### Revolutionising Growth In The Region's Hospitality Sector

TOP HOSPITALITY BRANDS VISITING THE SHOW

























SHANGRI-LA GROUP



# The Epicenter Of Global Advancement In The Hospitality Industry

66

GulfHost is a fantastic platform where market players gather to share ideas! It was thrilling to witness the Foodservice Excellence Summit which focused on extensive discussions on hospitality & provided a glimpse of future growth opportunities for the industry.

Murat Ungun

CEO, Kudu Company for Food & Catering



66

GulfHost 2022 is a must-attend event and it's really exciting! It brings together our valued customers in one platform, fostering connections and opening doors to new vendor opportunities. It provided us an incredible chance to network, collaborate and expand our professional horizons!

Sreekumar Prabhakhar

Director, Middle East Fagor Professional



#### Fueling Industry Evolution

66

Our company greatly benefited from attending the event as it provided us with the opportunity to meet our current suppliers in person and discover new distributors for a range of machines that cater to various customer preferences.

Kanniya Conil
Purchase Manager
Smart Kitchen Hotel & Rest. Supplies Co







66

GulfHost allowed us to reconnect with our trusted suppliers and provided an exceptional opportunity to network and forge relationships with new prospective clients. GulfHost's commitment to fostering these connections has undeniably instigated success in our businesses, generating new avenues for growth and propelling the industry forward.

Shaik Usman
Operations Director
Mai Dubai LLC

Uai Dubai





66

During the event, we came across several innovative products that would be useful for our hotel which was really great. One of them was a water vending machine, which was crucial to us.

Mahendra Totoo
Food and Beverage Manager
Novotel & Ibis Gate Hotel

NOVOTEL

66

GulfHost gathers prominent figures in the industry & it's very well-organized. The support teams are available everywhere, making it a welcoming environment.

Bahaa Issa Head Of Business Development Raqtan Group





100+
SPEAKERS

80+
HOURS OF CONTENT

50+ SESSIONS

#### Leveraging Growing Investment Opportunities

Esteemed visionaries guided investors in navigating a wealth of growth and investment opportunities in the Kingdom during the event through engaging sessions and workshops.



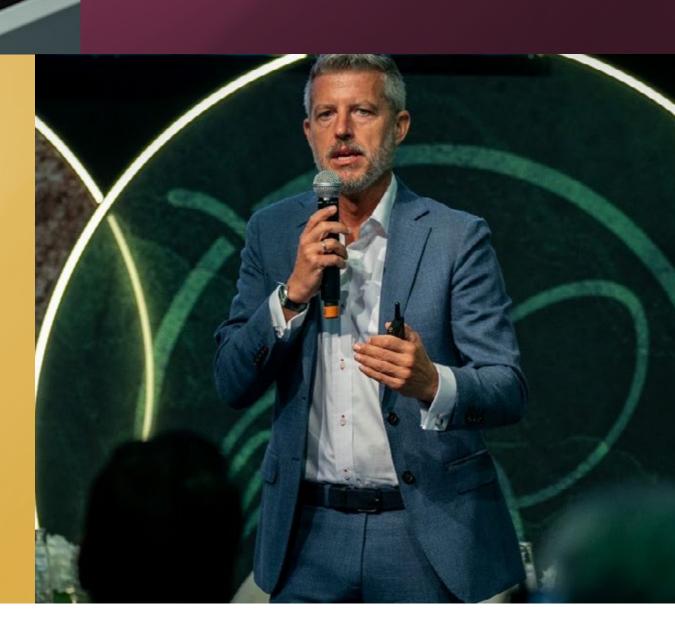


#### Unveiling Restaurants Of The Future

Innovative and progressive leaders from the hospitality industry united to share their valuable insights on navigating various challenges, such as economic fluctuations, supply chain disruptions, and promoting diversity and inclusion.

## Building Local Solutions With Global Insights

Informational sessions and networking opportunities for restaurateurs, consultants and hoteliers curated by FCSI – the premier membership body for foodservice professionals.





It's a wonderful experience to be

surrounded by industry professionals

at this event. It's an excellent

opportunity to network and gain

valuable insights into the latest trends

and innovations in the industry.

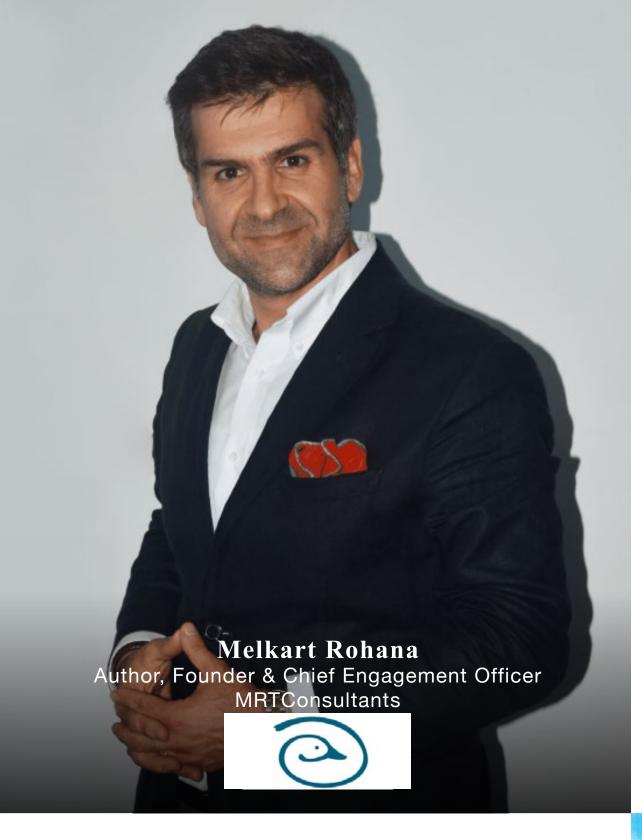
66

It's been an incredibly educational experience to meet industry leaders and exchange ideas, catch the sight of the latest technologies that are available, that change and will change the market.



Prince Waleed N. F. Alsaud
CEO & Founder
Mukatafa

مكاتفة mukatafa





66

At GulfHost, there are always new and interesting things to discover. This year, I was able to explore many opportunities and make new connections, which is valuable for our business. The hospitality industry is incredibly resilient, and I'm quite positive about the outcome for the years to come.



Through FCSI partnership with GulfHost, we embarked on a magical journey, embracing hospitality trends and the future. What excites me is connecting diverse insights, learning from each other in a changing world. Together, we unite as one team, sharing experiences and moving forward with a unified voice and mindset.



### TOP TABLE

A Sensational Line-Up Of Award-Winning Chefs

An impressive gathering of award-winning chefs, influencers, food journalists, disruptors, and global trend-setters elevated the experiential culinary to new heights.



TO+
CHEFS

50+
HOURS OF
MASTERCLASS
AND WORKSHOPS







Pioneers Shaping
The Culinary Future Of
The Region



Unfolding Gastronomic Creations & Extraordinary Stories Matthijs Stinnissen B<sub>0</sub>C<sub>A</sub>

66

Attending GulfHost is a valuable experience for me. One of the best things about this event is that - it brings together a diverse community of exceptional chefs, providing a platform to exchange new insights and perspectives on current trends and emerging innovations in the field





CHERRS

66

Top Table, has been a very special occasion this year. It's been an opportunity that allowed us to present our work and discuss the advancements on a global gastronomical scale! What excites me the most is the diverse mix of attendees from different parts of the world, each bringing their unique perspective, techniques, ingredients, and flavors to the table.



Participating in GulfHost is a fantastic opportunity for me to display my skills and expertise, and to introduce others to the unique culinary techniques. Events such as these are crucial for chefs and restaurateurs, since they bring everyone together in one place providing an invaluable platform for networking and learning from one another.



66

The GulfHost event this year has been a great source of inspiration for me. Meeting all the chefs and attending the masterclasses has been an amazing opportunity for me to enhance my skills & learning new culinary techniques!







PARTICIPATING HOTELS























## The First-Of-Its-Kind Launch Pad For F&B Talent

YouthX presented a platform for 30 aspiring culinary leaders from the region's leading hotels and restaurants to showcase their skills, as they came together in a culinary competition like no other. These talented individuals were rewarded for their contributions to the region's growing influence on the global gastronomic scene.

#### WINNING TEAM SOFITEL DUBAI THE OBELISK HOTEL

Winners received a prize worth AED100,000

30 CHEFS **10** TEAMS

**1**WINNER

#### A One-Of-A-Kind Outdoors Experience

Global exhibitors showcased their latest innovative products in collaboration with renowned barbeque masters and skilled pizzaiolos, who demonstrated the art of live fire cooking using wood-fired ovens, charcoal grills, and pizza ovens.



40+
MASTER CLASSES

20+ CHEFS













First-Ever Global Food Experience In The Metaverse

SESSIONS

50+100+ **HOURS OF CONTENT** 

**Partners** 







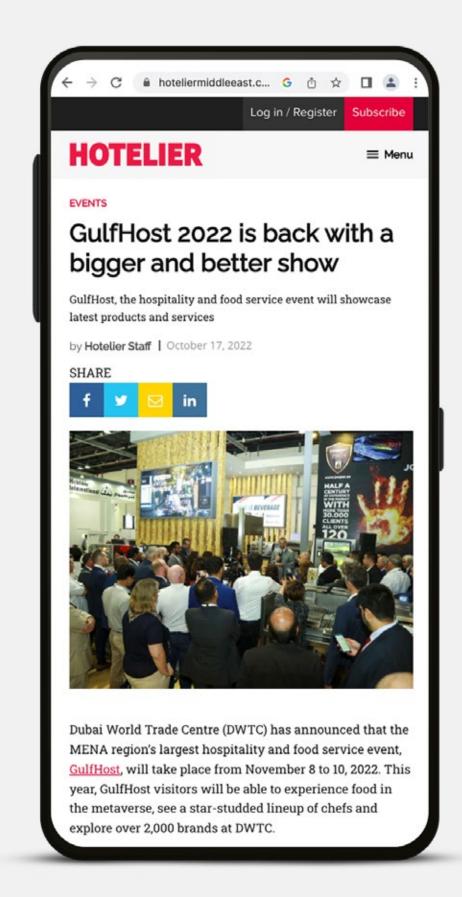




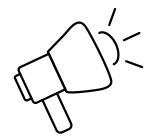


#### Marketing & PR Overview









55M<sup>+</sup>

IMPRESSIONS REACHED THROUGH OUR WEBSITE



1.3M<sup>+</sup>

PAID CHANNELS WERE
BRINGING BOTH LAST CLICK
AND ASSISTED CONVERSIONS



807,731

ACCOUNTS REACHED
THROUGH SOCIAL MEDIA



+45,712%

GROWTH IN ACCOUNTS ENGAGED ON SOCIAL MEDIA REACHED

#### Thank You To Our Sponsors & Partners

STRATEGIC PARTNERS

**ASSOCIATION PARTNERS** 

**HEADLINE MEDIA PARTNERS** 

TOP TABLE HOTEL PARTNER

KNOWLEDGE PARTNERS



















OFFICIAL RADIO SPONSOR

CONSUMER INSIGHTS PARTNER

OFFICIAL SUPPORTER

**FURNITURE SPONSOR** 

SUSTAINABILITY PARTNERS

















TOP TABLE SPONSORS



























































































































