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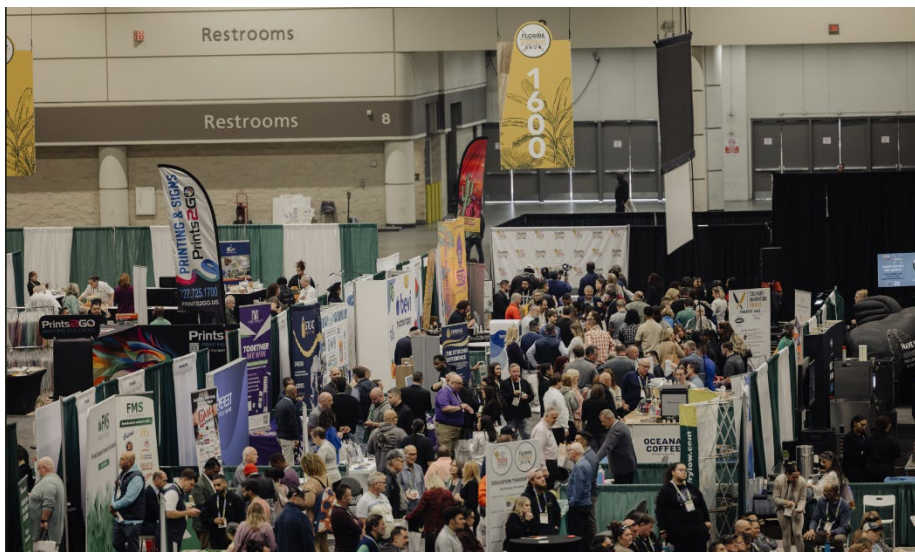
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**PIZZA TOMORROW SUMMIT AND FLORIDA RESTAURANT SHOW CELEBRATE STRONG 17% ATTENDANCE GROWTH IN ORLANDO**

*2026 Events Scheduled for October 25–27 at the Orange County Convention Center*

**ORLANDO, FL, November 25, 2025** – The [Pizza Tomorrow Summit](#) and the [Florida Restaurant Show](#), held recently at the Orange County Convention Center, delivered a high-energy, well-attended event that brought together nearly 5,000 pizzeria, restaurant, and hospitality professionals. Over three packed days, 300 exhibitors across 600 booths showcased the latest products, technologies, and trends shaping today's foodservice industry. With nonstop exhibits, competitions, demos, and expert-led education, the co-located events served as a dynamic hub for networking, learning, and business growth.



"What makes this event truly special is the community it brings together. From independent operators to national brands, and from rising chefs to seasoned industry veterans, everyone arrived ready to learn, collaborate, and celebrate this incredible field," said *Glenn Celentano, Partner and CEO of Restaurant Events, producers of the events*. "The demand for our expanded three-day format proved incredibly successful

this year, reinforcing just how valuable this gathering is for the industry. We're proud of the platform we've built and grateful to everyone who helped make this year's Pizza Tomorrow Summit and Florida Restaurant Show our most impactful yet."

"We had an amazing time at the Florida Restaurant Show and Pizza Tomorrow Summit in Orlando catching up with current foodservice providers and meeting so many new ones! We couldn't have asked for a better placement alongside our friends Stanky Sauce and spreading flavor all around the Culinary Innovation Theater together," said *Todd Pierson from Todd's Curry Sauce*.

"These shows are massively impactful to the hospitality industry. It brings leading vendors and restaurateurs together to connect directly with the technology shaping their businesses. That face-to-face access is incredibly important. It's a great show with great exposure, and we truly value the community it creates," said *Patrick Ford, CEO, Lime Fresh Mexican Grill & Incoming President, FRLA Central Florida Division*.

This year's free education program showcased an expanded lineup of speakers and sessions addressing the most pressing opportunities and challenges in the industry. Designed with the needs of restaurant and pizzeria operators in mind, the sessions covered a wide range of relevant topics including digital marketing, customer engagement, food and beverage trends, leadership, operational efficiency, and financial strategies. Among the standout sessions were the Catering Panel Discussion—featuring top Florida caterers Bill Hansen, Warren Dietel, and Kevin Lacassin, moderated by Sara Webber of CFE News (pictured)—and the Restaurant Owner's Panel, which included Chau Nguyen of Kobe Japanese Steakhouse, Ralph Lewis of Okeechobee Steakhouse, and Santiago Lopez of Divieto Ristorante, moderated by Darren Denington, Founder of Service with Style.



The [Culinary Innovation Theater](#), powered by Unox, drew large crowds with live demos from top culinary talent including Chef Kelsey Barnard Clark—*Top Chef* winner and Netflix's *Next Gen Chef* co-star—as well as prominent Disney chefs Daniel Contreras (Animal Kingdom), Matthew Eiler (BoardWalk), and Noah Estabrook (Grand Floridian Resort & Spa) (pictured). Additional highlights included Daniel Clark, PhD with Certified Angus Beef presented a live beef top sirloin demonstration. The beef was then used in the Rapid-Fire Competition Powered by Unox, with winner Canadian Chef Graham Schneider.

In partnership with the [American Culinary Federation \(ACF\) Central Florida Chapter](#), two ACF-sanctioned, live-action competitions were held. ACF judges included Past ACF Presidents **Reimund Pitz**, CEC, CCE, AAC, HOF (pictured left) and **Louis Perrotte**, CEC, AAC, HOF and judge **Steve Jayson**, CEC, AAC (pictured right). The competitions included:

- **The Mystery Basket Fruit & Vegetable Carving** winner was Maria Yolanda Diaz from Mayodi's Fruit Carvings and Displays.
- **The Cake Decorating** Competition winner was Khari Santiago from Smallcakes Cupcakery (pictured center)



- A signature feature of the Pizza Tomorrow Summit, the **Galbani Professionale Pizza Cup** drew more than 50 competitors vying for \$15,000 in prizes. The **Grand Prize**—a trip to compete in the **World Pizza Championships** in Parma, Italy—was awarded to **Alejandro Burgaleta** (pictured) of The Pizza Point Miami, whose Classica division pie earned top honors. For more information about the Galbani Professionale Pizza Cup or the US Pizza Team, contact Brian Hernandez at [bhernandez@wtwhmedia.com](mailto:bhernandez@wtwhmedia.com). [Click here to view the full list of winners.](#)

The [Pizza Tomorrow Summit](#) draws buyers from more than 30 states stretching from the Great Lakes to the Gulf and New England to Florida — virtually every state east of the Rockies— cementing Pizza Tomorrow Summit as the premier event for pizzeria owners in the eastern two thirds of the country. The event was named one of Trade Show Executive's **Fastest 50** in 2024 for net square feet, attendance growth, and number of exhibiting companies; as well as named the #1 tradeshow for growth in the food event space in 2025.

The Florida Restaurant Show, sponsored by the [Florida Restaurant & Lodging Association](#), is the premier gathering for restaurant, foodservice, and hospitality professionals across the Southeast, featuring top-notch education, demonstrations, and industry solutions. A standout moment on the show floor was the Operator's Choice Awards, where thousands of attendees explored dozens of innovative new products and cast their votes for their favorites. [Vienna Beef](#)'s Chipico Pickles—proudly crafted in Palmetto, Florida—earned the title of Best New Product of 2025. Click here to view the [full list of entries](#).

Both events are produced by [Restaurant Events, LLC](#), a leading trade show management company serving the restaurant and foodservice community. In 2026 The [Florida Restaurant Show](#) and [Pizza Tomorrow Summit](#), will return to Orlando October 25-27, 2026 at the Orange County Convention Center. Restaurant Events, LLC also produces the [New York Restaurant Show](#) taking place March 8-10, 2026 at the Javits Center in New York City and the [California Restaurant Show](#) and [Pizza Tomorrow Summit Pavilion](#) which will take place August 23-25, 2026 at the Anaheim Convention Center.

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