



FOR IMMEDIATE RELEASE:

For further information, contact:

Amy Riemer, Media Relations

978-502-4895 (cell)

amy@riemercommunications.com

New York Restaurant Show Returns To The Javits Center March 8–10

Industry Leaders, Celebrity Chefs, State of the Industry Insights, and the Latest in Food & Beverage Innovation Take Center Stage

NEW YORK, NY – March 3, 2026 — The countdown is on for the [New York Restaurant Show](#), returning to the Javits Center March 8–10, 2026. Just one week before doors open, excitement is building for the Northeast’s premier foodservice event, bringing together thousands of restaurateurs, chefs, operators, suppliers, and hospitality leaders for three high-energy days of education, innovation, and connection. From headline speakers and live culinary competitions to cutting-edge technology and emerging food trends, the 2026 Show offers a comprehensive look at the future of the restaurant and hospitality industry.

“This year’s momentum has exceeded even our highest expectations. We have a completely sold-out show floor with 467 booths, three sold-out conference workshops on marketing and management, and the highest number of conference session registrations in the event’s history,” said Glenn Celentano, CEO of Restaurant Events, LLC. “We are also thrilled to be recognized by Trade Show Executive as one of the Top 50 Fastest-Growing Trade Shows. It reflects the strength of the restaurant industry, the relevance of our education program, and the commitment of our partners, exhibitors, and attendees who continue to invest in the future of restaurant and foodservice.”

The education program will feature the [New York City Hospitality Alliance](#) State of the Industry Conference featuring nine sessions and cornerstone panels focused on full-service restaurants, fast- and limited-service concepts, and bars and nightclubs and the [New York State Restaurant Association](#) Hospitality HQ: Learn, Grow and Lead series, offering eight business-focused sessions on profitability, menu strategy in the GLP-1 era, energy costs, workforce development, emerging ingredients, and protecting cash flow. This year’s lineup features exceptional industry leaders including Drew Nieporent (Nobu), Marcus Samuelsson (Red Rooster, Metropolis), and Jeffrey Bank (Carmine’s and Virgil’s), among many others.

The [Culinary Innovation Theater](#) will feature live demonstrations and high-energy competitions, including:

- A special fireside chat with Drew Nieporent discussing his new book *I’m Not Trying to Be Difficult*, moderated by Fred Klashman of Total Food Service, followed by a book signing for the first 100 attendees.
- The Rapid-Fire Fusion Challenge powered by UNOX and sponsored by Total Food Service.
- A Rum Tasting with FIU Bacardi Center of Excellence Global Brand Ambassador Gabriel Urrutia.
- A Beef Cutting Demonstration with Butchers of America Mark Madden and Paul Carras.
- Culinary demonstrations from Shaw-naé Dixon, Jordan Andino, Chris Follari, and Kerry Heffernan.
- Mocktail Demonstration and Hands-On Lab with Anthony Caporale

Three in-depth workshops will be offered. [Restaurant Management 201](#) and [Restaurant Management 301](#), led by leadership and operations experts Darren Denington and Alison Anne will focus on team development and operational efficiency; and [The Restaurant Marketing Playbook](#), led by top restaurant marketer David “Rev” Cianco, will offer strategies to strengthen branding, customer engagement, and profitability.

The sold-out exhibit hall will showcase the latest in food, beverages, equipment, technology, chef wear, restaurant décor, tableware, and more. Exhibiting companies include Singer Equipment, Walk-In Talk Podcast, I. Halper Paper and Supplies, Shiny Kitchens/CarbonEx, UNOX, Hospitality Provisions, Taste NY, Violet Foods, a 10-company showcase of new food and beverage products, and many others. Exhibiting and sponsorship information is available at: <https://www.newyorkrestaurantshow.com/exhibits-sponsorships-activations>.

The New York Restaurant Show, owned and produced by [Restaurant Events, LLC](#), will take place Sunday, March 8 through Tuesday, March 10, 2026, at the Javits Center, located at 655 W 34th Street in New York City. Show hours are 10:00 a.m. to 5:00 p.m. on Sunday and Monday, and 10:00 a.m. to 4:00 p.m. on Tuesday. [Register](#) now for access to exhibits, education sessions, and competitions. Program details are available at: www.newyorkrestaurantshow.com.

###