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**CALIFORNIA RESTAURANT SHOW OPENS REGISTRATION, ANNOUNCES NEW GLOBAL PARTNERSHIPS AND EXPANDED CULINARY PROGRAMMING**

*Chef, Restaurateur and TV Personality Tyler Florence Announced as Featured Presenter*

**ANAHEIM, CA – May xx, 2026** – The [California Restaurant Show](#), featuring the [Pizza Tomorrow Summit Pavilion](#), returns to the Anaheim Convention Center August 23–25, 2026, bringing together restaurant, pizza, and foodservice professionals from across the West Coast for three days of innovation, education, and business growth.

As one of the region’s premier events for restaurant and foodservice operators, the Show offers an immersive experience showcasing the latest trends, products, and solutions shaping the future of hospitality. [Registration](#) is now open, with super early bird discounts available until May 27, 2026.

“The California Restaurant Show continues to evolve to reflect the diversity and innovation of the industry,” said Glenn Celentano, CEO and Partner of Restaurant Events, LLC. “This year, attendees will experience an expanded show floor, new international partnerships, and a dynamic culinary and education program designed to support the evolving needs of today’s restaurant professionals while delivering exceptional value for both attendees and exhibitors alike.”

This year’s event will introduce several new partnerships and features designed to reflect the evolving tastes and business needs of today’s operators. New to the Show, the **Latino Restaurant Association (LRA)** representing the Hispanic market, will host a dedicated presence featuring targeted educational programming and exhibitor engagement focused on the growing influence of Latin cuisine and culture across foodservice. In addition, the **Japanese Food Culture Association** will debut a Japan Pavilion within the exhibit hall, showcasing the quality, innovation, and cultural significance of Japanese cuisine through products, programming, and immersive experiences. Together, these new partnerships expand the Show’s global perspective and respond directly to growing operator and chef demand for international flavors, authentic sourcing, and culturally relevant culinary education.

The Culinary Innovation Theater will feature live cooking demonstrations focused on culinary trends, techniques, and innovation. Attendees will have the opportunity to join renowned **Chef Tyler Florence** for a special fireside chat, where the celebrated restaurateur, author, and Food Network host will share stories, inspiration, and his perspective on the future of food. Following the presentation, 100 signed copies of Tyler’s new book, *American Grill*, will be distributed to audience members.

Developed in partnership with the [California Restaurant Association](#) and the event’s [Conference Advisory Board](#), the education program will feature dozens of expert speakers, culinary competitions,

live demonstrations, tasting events, and practical business sessions focused on the industry's most pressing challenges and emerging opportunities.

This year's Show introduces a fresh lineup of interactive workshops designed to sharpen skills, spark new ideas, and deliver practical strategies attendees can put to work right away. Led by top industry experts and built for owners, operators, and managers, these hands-on sessions are where big ideas meet real-world execution.

Workshop highlights include:

- [\*\*Restaurant Management 201 & 301\*\*](#) – Darren Dennington and Alison Anne will lead two in-depth sessions focused on operational leadership, profitability, guest experience, and workforce development. On Sunday afternoon, Restaurant Management 201: Foundation Track will provide the knowledge, skills, and systems needed to effectively manage day-to-day restaurant operations. On Monday afternoon, Restaurant Management 301: Growth Track will focus on the strategies, systems, and leadership tools required to build a stronger, more profitable business for long-term success.
- [\*\*Restaurant Transformation Formula: The Systems That Turn Chaos into Profit\*\*](#) – New for 2026, this full-day workshop will be presented by restaurant coach David Scott Peters on Sunday, August 23, from 9:00 a.m. to 5:00 p.m. In this high-impact session, Peters will share the proven framework he has used for more than two decades to help independent restaurant operators take control of their business, improve profitability, and build systems that create freedom, stability, and long-term success.

Returning for its third year on the show floor, the Pizza Tomorrow Summit Pavilion will once again feature the California Pizza Challenge, sponsored by REAL California Milk and hosted by the U.S. Pizza Team. The competition will include four culinary categories showcasing California cheese, along with four Pizza Athletic events that bring added energy, creativity, and entertainment to the show floor.

The 2025 California Restaurant Show and Pizza Tomorrow Summit Pavilion will be held August 23–25 at the Anaheim Convention Center. Registration is available at [www.californiarestaurantshow.com](http://www.californiarestaurantshow.com). For exhibiting and sponsorship opportunities, visit [www.californiarestaurantshow.com/exhibitor-resources](http://www.californiarestaurantshow.com/exhibitor-resources).

The events are produced by Restaurant Events, LLC, which also organizes the [\*\*Florida Restaurant Show\*\*](#) and [\*\*Pizza Tomorrow Summit\*\*](#) taking place at October 25–27, 2026 – Orange County Convention Center, Orlando, FL; and the [\*\*New York Restaurant Show\*\*](#) and Pizza Tomorrow Summit Pavilion, taking place March 7–9, 2027 – Javits Center, New York City.

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