

gulfhost

5 - 7 NOVEMBER 2024
DUBAI WORLD TRADE CENTRE

THE LARGEST
GATHERING OF
**HOSPITALITY &
FOODSERVICE
PROFESSIONALS**

POST SHOW
REPORT

gulfhost
5 - 7 NOVEMBER 2024
DUBAI WORLD TRADE CENTRE

HALL

3

5-7 NOV
TAKHESH HALLS 4-6



gulfhost

5-7 NOV
TAKHESH HALLS 4-6

PIONEERED NEW FRONTIERS IN HOSPITALITY

25,000
VISITORS

65%
INTERNATIONAL
EXHIBITOR INCREASE

200%
SURGE IN
ATTENDANCE

350+
EXHIBITORS

88% OF EXHIBITORS

SUCCESSFULLY POSITIONED
THEIR BRANDS IN THE MARKET

“

Returning as part of the Simonelli Group, GulfHost offers us exceptional opportunities to engage with customers, close deals and collaborate with other brands to navigate market challenges and position ourselves for growth in the coming year.

VIRGINIE SACHS
Global Sales Director



“

We are excited to participate in Gulfhost again next year as we continue to invest heavily in our organisation. We believe strongly in the region's growth and are committed to expanding alongside it.

ROMAN PROBST
VP, Sales EMEA



“

We've been part of GulfHost for nearly 22 years. It's the key event for our industry, offering invaluable access to the Middle Eastern and African markets.

MICHELE ROMANO
Business and Brand
Development Director



EXHIBITORS DROVE

MARKET LEADERSHIP

AND STRATEGIC PARTNERSHIPS

81%

MET POTENTIAL BUYERS

80%

FOUND NEW CUSTOMERS

“

GulfHost adds substantial value by allowing us to connect with potential clients from the MENA region. We believe this event will continue to be a key driver of growth.

PAMELA E. CHIKHANI
General Manager



“

Participating in GulfHost provides a strategic opportunity to gain valuable insights into the MENA and international markets, driving new business opportunities and revenue growth.

ANISYA WAGNER
Marketing & Event Manager



“

GulfHost significantly boosted our business by enhancing our brand visibility and market presence in the MENA region. We believe this show will continue to drive our success.

GEORGE KOMNINOS
Marketing Manager EMEA



PRODUCT LAUNCHES IGNITED THE NEXT WAVE OF TRANSFORMATION



BODEGA INNOVATIONS

CAFÉ ASSIST

The world's first self-cleaning automated milk frother, ensuring consistent, high-quality froth with every use.



FLEXICOMBI®

A cutting-edge cooking solution with a fast system & extra capacity. It is designed with eco-friendly stainless steel.



AURA & AERO VACUUM
PACKERS

Advanced vacuuming machine with an easy-access control panel, three-program memory and sensor control.



NUOVA AURELIA'S
COFFEE MACHINE

A coffee machine that boosts automation and productivity while reducing costs and waste. It simplifies coffee-making and milk-based drinks in traditional setups.

MAJOR EXHIBITORS IN ATTENDANCE



TOP EXHIBITING COUNTRIES



80% SURGE IN ATTENDANCE DROVE SOARING ENGAGEMENT

“

I sourced machines for my restaurants and look forward to returning time and again to find more innovative solutions.

 *ChickinWorx*



”
The connections made here will help elevate our guest experience.



We met leading suppliers and found solutions that align with our commitment to quality.



GulfHost is essential for staying ahead. The diverse products and networking opportunities are invaluable for identifying the best solutions.



HORECA, FOODSERVICE AND HOSPITALITY UNDER ONE ROOF



“
GulfHost is an incredible platform for discovering the latest innovations in the foodservice industry. The event connects us with forward-thinking brands that help us stay ahead of the curve. It’s always inspiring to see what’s next.

RABIH FAKHREDDINE
Founder & CEO



“
GulfHost is a must-attend event for anyone in the foodservice sector. It offers a great opportunity to explore cutting-edge technologies and meet the leaders influencing the future of hospitality. We’re excited to bring fresh ideas back to our properties.

ANTOINE PRAVIN
F&B Regional Director,
Arabian Peninsula



“
Attending GulfHost is always an enriching experience. It’s a fantastic chance to explore the latest trends, find new products and connect with industry experts. This event truly showcases the future of foodservice and culinary innovation.

DANIEL BIRK
Executive Chef



WHERE BUYERS AND INNOVATION CONNECTED ON A GLOBAL SCALE



Americas



Europe



ME Non-GCC



ME GCC



Africa



Australia-Asia

VISITORS FROM

172

COUNTRIES

121%

INTERNATIONAL
GROWTH

84%

OVERALL VISITOR
SATISFACTION

TOP VISITING COUNTRIES



CHINA



EGYPT



INDIA



IRAN



ITALY



KSA



KUWAIT



OMAN



PAKISTAN

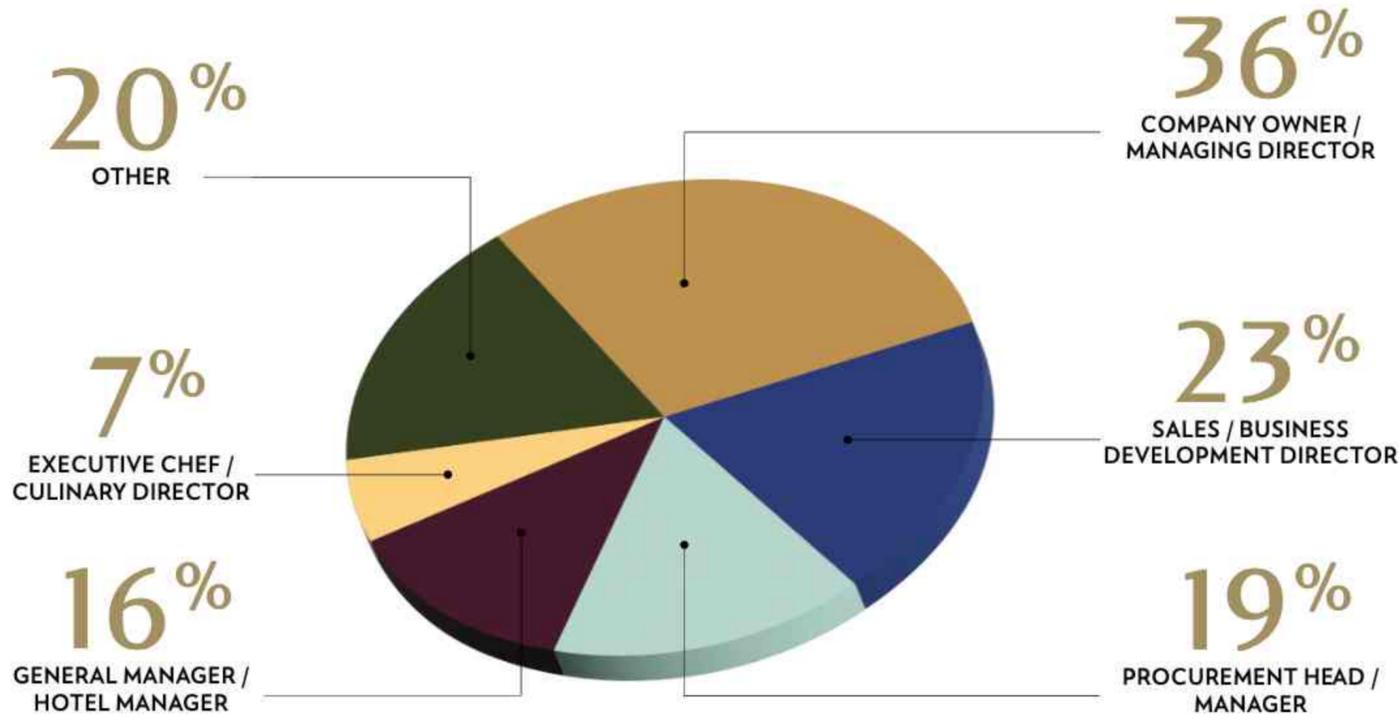


TURKEY



UAE

MAXIMISED GROWTH WITH USD 1 MILLION REVENUE POTENTIAL



88%
DEEM GULFHOST IMPORTANT
FOR THEIR BUSINESS

62%
INCREASE IN
BUSINESS GENERATED




Restaurants
(Fine Dining & Fast Casual)


Hotels &
Resorts


Café


Cruise Liners


Flight Catering/ Airport
Services


Bakeries


Hypermarkets /
Supermarkets


Foodservice
Consultants


Interior Design/ Commercial
Kitchen Contractors


Retail
Establishments


Entertainment & Leisure
(Amusement Parks
& Cinemas)


Importers/
Exporters/ Distributors/
Wholesalers


Healthcare


Catering & Hospitality
Companies


Colleges &
Universities


Commercial F&B
Warehousing/Storage
Solutions

MAJOR HOSPITALITY AND FOODSERVICE BRANDS VISITED THE SHOW

90%
LEARNED THE LATEST INDUSTRY TRENDS IN THE HOSPITALITY & FOODSERVICE SECTOR



43%
OF ATTENDEES CAME WITH A SOLID INTENTION TO SOURCE OR SIGN A CONTRACT AT THE SHOW

...and many more.

75+ LEADERS CHARTED THE PATH FORWARD



Foodservice
Excellence
Summit

TO INSPIRE HOSPITALITY'S NEXT CHAPTER

The Food Service Excellence Summit brought together global leaders, chefs and associations to explore forward-thinking insights that will reshape the industry. In partnership with FCSI, the summit featured impactful discussions, hands-on workshops and unparalleled networking. Attendees left with powerful knowledge to drive the future of the foodservice industry.

In association with



A NEW ERA IN HOSPITALITY

REDEFINED THROUGH STRATEGIC INSIGHTS

60+
SESSIONS



Smart
Kitchens



AI and
Automation



Sustainable
Solutions



Creative
Customisation

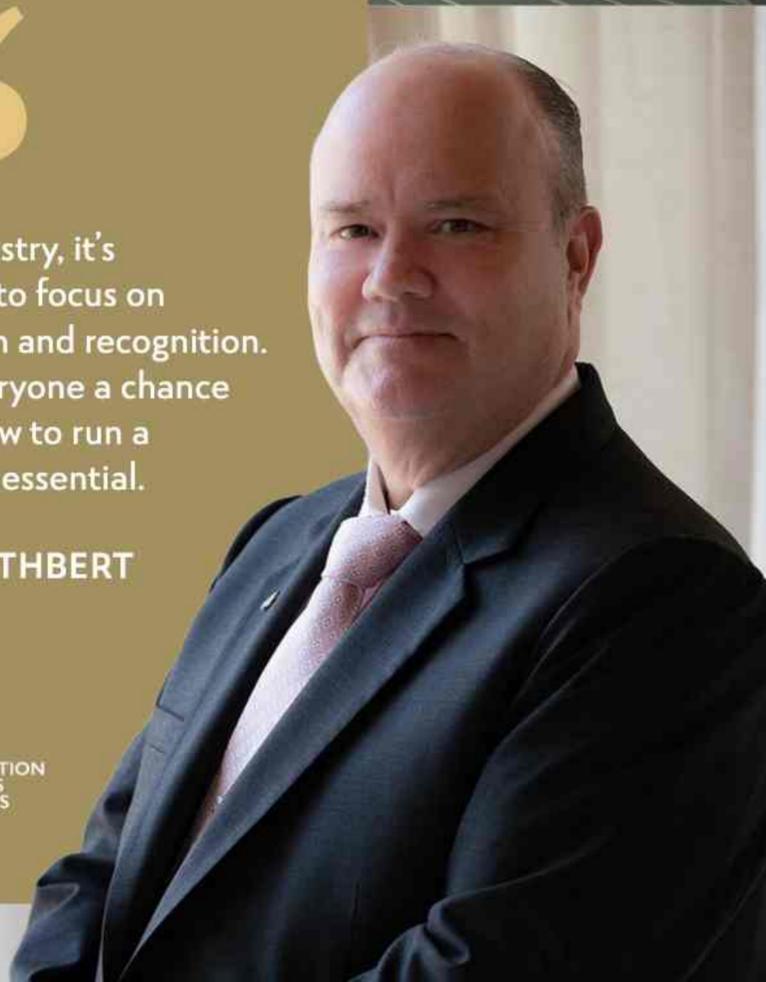


Modular
Future

“

In this industry, it's important to focus on progression and recognition. Giving everyone a chance to learn how to run a business is essential.

ANDY CUTHBERT
President

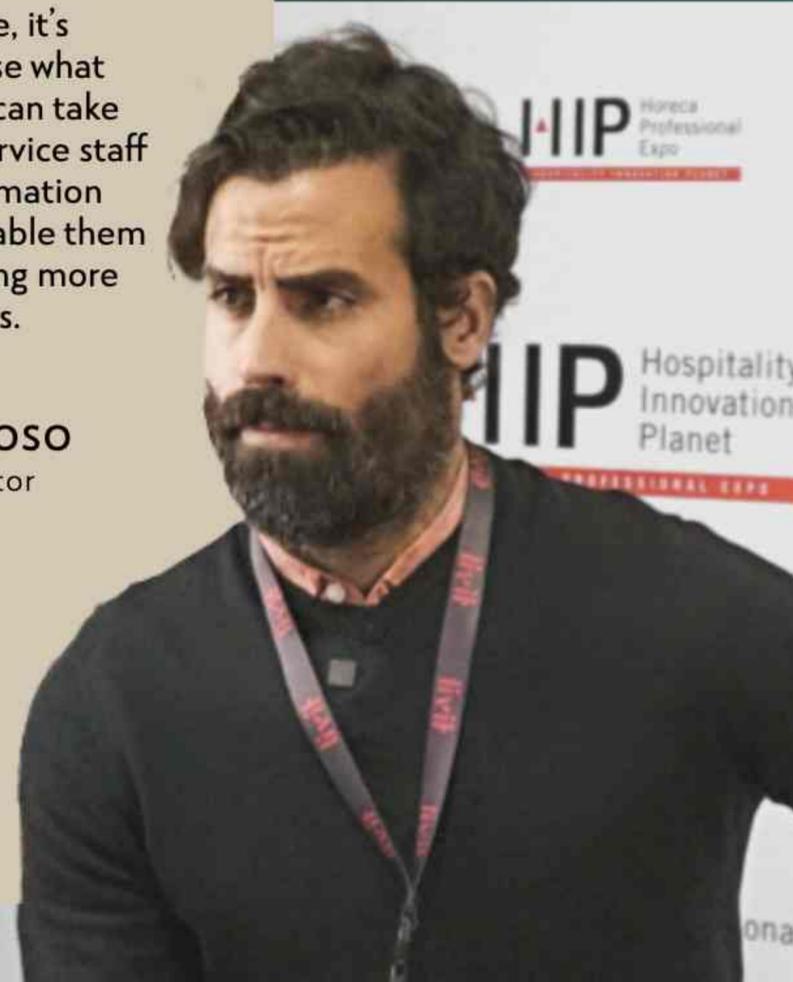


For front-of-house, it's essential to analyse what routine tasks you can take away from foodservice staff using AI and automation equipment, to enable them to focus on bringing more value to customers.

**MIGUEL
CHILLERON FILOSO**
AI & Design Director



“

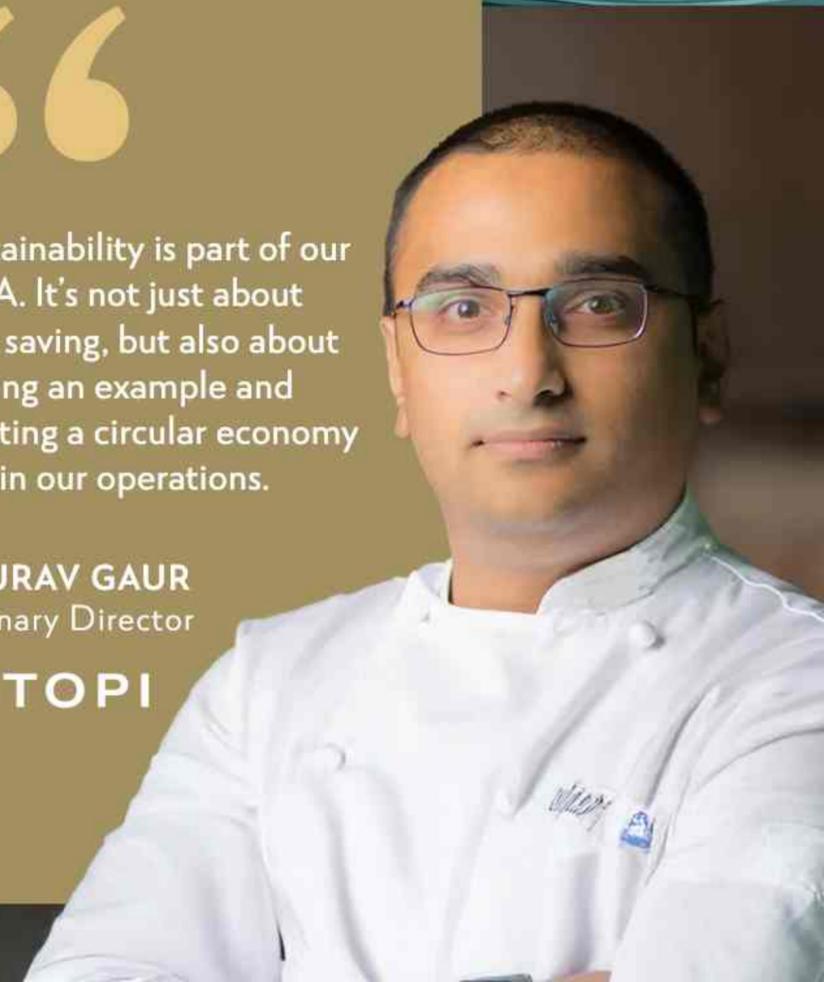


“

Sustainability is part of our DNA. It's not just about cost saving, but also about setting an example and creating a circular economy within our operations.

GAURAV GAUR
Culinary Director

KITOPI



RISING HOSPITALITY STARS

WERE SPOTLIGHTED FOR THEIR
EXCEPTIONAL ACHIEVEMENTS

Foodservice
Excellence
Summit



In association with



Students from hotel schools across the region competed in the FCSI EAME Student Challenge, showcasing their talent, creativity and teamwork. The competition highlighted the exceptional skills of these rising hospitality stars, offering a glimpse into the future of the industry.

— Hotel School Teams Involved —



COFFEE EXPERIENCE LAB

brewista^{ss}

Victoria Arduino
INSPIRED BY YOUR PASSION.



85% OF ATTENDEES RATED THIS FEATURE AS OUTSTANDING

Everyone deserves to enjoy high-quality coffee, and state-of-the-art machinery, paired with a solid understanding of brewing techniques, makes that possible.

”

MARCO SERRI
Technical Manager



30+
COFFEE
EXPERTS

25+
HOURS OF
MASTERCLASSES



THE COFFEE EXPERIENCE LAB

AN UNPRECEDENTED FIRST IN ETHNIC COFFEE EXPLORATION

“

Exploring ethnic coffee is about honouring heritage while embracing innovation, creating beverages that respect tradition and excite the modern palate.

NISHANT BHATIA
Global Director F&B

COSTA



“

Ethnic coffee is more than just a drink; it's a story in every cup, connecting cultures and traditions with every sip.

JERRY FLORES
Beverage Manager



UNIQUE BREWS SHOWCASED FROM DIVERSE CULTURES



ITALIAN
Espresso



TURKISH
Coffee



ETHIOPIAN
Coffee



VIETNAMESE
Coffee



MEXICAN
Coffee



GREEK
Coffee (cold)



INDIA
Coffee



ARABIC
Coffee



COLOMBIAN
Coffee



EL SALVADOR
Coffee

GROUNDBREAKING EXCELLENCE IN HOSPITALITY SHOWCASED BY OUR AWARD WINNERS

gulfhost
INNOVATION
AWARDS 2024

5 CATEGORIES, 5 WINNERS



**BEST BACK OF HOUSE
INNOVATION**



CHEFTOP-X™



**BEST FRONT OF
HOUSE INNOVATION**



CONNECT BY
FLEXESERVE



**BEST DISPLAY
INNOVATION**



L'OMELETTE



**BEST COFFEE
INNOVATION**



FRANKE MYTICO



**BEST SUSTAINABLE
INNOVATION**



MKN STEELPLUS- SUSTAINABLE
STAINLESS STEEL

OPTIMISED NETWORKING AND STRATEGIC COLLABORATION

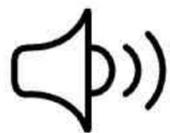


3,800
CONNECTIONS MADE

BRAND VISIBILITY AMPLIFIED THROUGH A GLOBAL NETWORK



SOCIAL



29M

TOTAL SOCIAL
REACH



392K

TOTAL
INTERACTIONS



44M

TOTAL
IMPRESSIONS

WEB



22M

TOTAL AD
IMPRESSIONS



327K

TOTAL WEBSITE
TRAFFIC



97K

TOTAL ORGANIC
WEBSITE TRAFFIC

MARKETING & PR OVERVIEW

48M

TOTAL AD IMPRESSIONS

120K

ORGANIC WEBSITE TRAFFIC

400K

TOTAL WEBSITE TRAFFIC

8.4M

TOTAL INSTA AD IMPRESSIONS

gulfhost
5 - 7 NOVEMBER 2024
DUBAI WORLD TRADE CENTRE

MENA'S MOST INFLUENTIAL HOSPITALITY & FOODSERVICE EQUIPMENT EXPO

SOURCE THE MOST IN-DEMAND EQUIPMENT SOLUTIONS

- Front-of-House
- Back-of-House
- House
- Tableware & Furnishings
- Café & Counter

350+ EXHIBITORS | 35+ COUNTRIES | 25,000+ QUALIFIED BUYERS | 20,000+ ATTENDEES

REGISTER TODAY AT GULFHOST.AE

SCAN TO GET YOUR FREE PASS

YOUR ULTIMATE GUIDE TO GULFHOST 2024

Value PASS AED495 REGISTER NOW

Mark Napier, Vice President - Portfolio Growth Food & Hospitality, Dubai World Trade Centre, highlights GulfHost 2024 as a pivotal platform for the F&I industry to gain insights from leading food futurists and explore business opportunities in the era of AI and technological advancements.

34.8M

TOTAL FB AD IMPRESSIONS

6.8M

TOTAL LINKEDIN AD IMPRESSIONS

THANK YOU TO OUR SPONSORS AND PARTNERS

CATEGORY SPONSORS



GOLD SPONSORS



SILVER SPONSOR



ASSOCIATIONS PARTNERS



HEADLINE MEDIA PARTNER



OFFICIAL MEDIA PARTNER



VIP TRANSPORT PARTNER



MEDIA PARTNERS

