

IHE 18

INDIA INTERNATIONAL HOSPITALITY EXPO

INDIA EXPO CENTRE & MART
GREATER NOIDA EXPRESSWAY
DELHI-NCR

AUG 8-11
2018



400+
participating
companies



10,000+
decision makers from
the hospitality industry



Hotels, Restaurants,
Catering, F&B and Bakery Show



The most comprehensive sourcing hub for the
Hospitality, Retail and F&B Industry in India.

Give a missed call on
18002001678

and Team IHE 18 will call
you with all the details.



We, at IHE 2018, have given a lot of thought into bringing you a platform that is built on the vision of becoming the biggest hospitality trade show in the country and gradually a global name to be reckoned with.

We will be bringing the entire world of hospitality industry under one roof with state-of-art facilities that India Expo Centre & Mart has to offer. The expo has been planned after due understanding of business goals of the hospitality industry and our team is working very hard to maximise your returns as partners with us.

We're excited to grow **YOUR** business with IHE 2018"

*Network.
for more work.*



Rakesh Kumar

Chairman, IEML &
Executive Director, EPCH



Sunil Sethi

Chairman, Steering Committee IHE 2018
Director, India Expo Mart Limited
(President, Fashion Design Council of India)

OUR ADVISORY BOARD

We have got the industry stalwarts with over 40+ years of experience in the hospitality industry and have been the founders of various hospitality bodies and key players in the hotel shows across the world.



Chef Manjit Gill
President, Indian Federation of
Culinary Associations



Chef Davinder Kumar
President, Indian Culinary
Forum



Nirmal Khandelwal
MD, FCML



J.K. Khurana
MD, Venus Industries



Rajendra Mittal
MD, Mittal International



Nitin Nagrale
VP Materials,
Foodlink Restaurants



Sanjay Khullar
MD, Seasons Group



Amarjit Ahuja
Director Procurement,
Le Meridian



Anil Malhotra
MD, Hospitality Sales and
Marketing Company Asia



Mr. Bhuvanesh Khanna
CEO, BW Hotelier

Supporting Partners



INDIA INTERNATIONAL HOSPITALITY EXPO



Perfect Time - August 2018

Right at the start of the third quarter of the year i.e. the peak sourcing time for the HORECA buyers



Targeted Match-making

Complete digital and on-ground support for both exhibitors and buyers to promote a healthy buyer-seller lead generation opportunity.



World-class infrastructure

India Expo Mart boasts of world class facilities for both security and infrastructure.

**10,000+
Decision
Makers**

**400+
Exhibitors**



Embassy Outreach & Country Partnership

IHE 18 will have dedicated country pavilions for both exhibitors, potential buyers as well as trade commissions.



Conferences and seminars for industry professionals

IHE 18 Conclave will be managed by BW Hotelier with conferences on the hospitality and F&B industry



Dedicated PICK-UP and DROP for senior decision makers across hotel industry

GMs, Executive Chefs, HODs of Purchase, Housekeeping and Engineering

Customers you should be expecting

- Hotels / Resorts Management
- Hotel Chain Owners
- Restaurants / Bars / Clubs / Café Management
- Distributors / Wholesalers – Hospitality Equipment & Supplies
- Airlines / Cruise Lines / Rails
- Bakeries / Confectioneries
- Convenience Stores / Grocery Stores
- Country Clubs Management
- Department Stores / Retailers
- F&B Logistics
- Fast-Food Restaurants' Management
- Foodservice – Government, Military, School, Hospital

Visitor Profile

- Foodservice – Industrial/Offshore
- Foodservice and Hospitality Consulting
- Hospitality / Culinary Institutes
- Hypermarkets / Supermarkets
- Distributors / Wholesalers – Food and Drinks
- Institutional Catering
- Interior Design / Furnishing
- IT – System Integration / Distribution Plants
- Serviced Apartments Management
- Spa & Wellness Management
- Specialty Food Retailers
- Trade Associations
- Transportation

Dedicated F&B Services for visitors & exhibitors



Food Trolleys Serving Food and Beverages to Exhibitors during the duration



Dedicated Lounges created for visitors and exhibitors with VIP Access.



Access to restaurants and bars for all visitors and exhibitors.



Food Trucks serving multicuisine delicacies.



60 Minutes from Indira Gandhi International Airport



40 Minutes from Hazrat Nizamuddin Railway Station



20 minutes from Botanical Garden Metro Station



Shuttle Bus Service from Metro Stations



Parking for 5000+ cars available

Easy Commute

Hospitality & Décor Solutions

Housekeeping Products & Supplies
Laundry & Cleaning Equipment and Systems
Guest Amenities
Home Furnishings, Linen
Home Textiles, Fabrics & Apparels
Carpets, Rugs & Durries
Bathroom Fittings & Fixtures
Lighting Solutions
Cooling Solutions
Fitness & Spa Equipment
Security & Safety Solutions
In-room Technology & Entertainment
Hospitality Support IT Solutions
Home Accessories & Decoratives
Furniture & Interiors
Carts / Trolleys

Food Service Equipment (Preparation / Processing / Packaging Equipment)

Bakery & Confectionery Equipment
Food Preparation Equipment & Supplies
Food Processing & Packaging Equipment
Refrigeration / Chillers / Freezers
Stewarding & Tableware Products
Glassware Products
Bar Equipment & Supplies
Storage Units
Kitchen Support Equipment (EPNS, cutlery etc.)

Hotels and Culture/Tourism Boards

Standalone Hotels
Hotel Chains
Hospitality Colleges
State Tourism Boards
Ministry of Culture,
Government of India

Food Products / Beverages / Ingredients / Additives

Fresh Produce & Dairy Products
Milk
Cheese
Butter
Cream & Cream Products
Yogurt (Regular, Flavoured etc.)
Confectionery/ Chocolate/ Desserts
Bakery Products & Ingredients
Biscuits, Bread & Bakery
Fine Baked Goods
Organic & Health Products
Special Diet Products
Gourmet & Fine Food
Health/Wellness Products
Cheese and Fine Specialty Food

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for more work.*

**Exhibitor
Categories**

Snacks & Convenience Food
Food Additives and Preservatives
Dried Milk Products
Cereals, Grains, Pasta, Pulses, Rice
Fats & Oils
Ready Meals & Soup Products
Egg & Egg Products
Organ Meats & Offal
Poultry & Feathered Game
(Chicken, Other Poultry)
Processed Meat (Sausages, Salami,
Smoked Products)
Halal Products
Meat unprocessed (Beef, Lamb, Goat etc.)
Frozen, Canned & Processed Food (Meat,
Poultry & Sea Foods)
Chilled & Fresh Food
Fresh Fruits & Vegetables
Fresh Ready Meals
Fresh Side Dishes & Ingredients
Fresh Desserts
Beverages - (Hot, Cold, Instant)
Coffee & Tea
Iced Tea
Black Tea
Fruit Tea
Herbal Tea
Syrups, Juices & Energy Drinks
Carbonated Soft Drinks
Juices & Nectars
Cordials & Syrups
Instant Beverages
Sports Drinks
Wine & Alcoholic Beverages
Non-Alcoholic Beverages
Non-Alcoholic Beers
Mineral Waters
Packing Material
Ice Cream
Frozen Food
Frozen Baked Goods
Frozen Dairy Products
Frozen Fruits & Vegetables
Frozen Meat
Frozen Ready Meals
Children's Products
Infant Formula
Private Labels
Ethnic Food
Artisan
Fair Trade
Cut Fruit & Vegetables
Gift Packs/Hampers
Dried Fruit & Vegetables
Spreads, Honey & Jams
Delicatessen, Sauces
& Seasonings

The Banaras Evening

Networking Cocktail Dinner curated by Celebrity Chef Manjit Gill

Chef Manjit Singh Gill
Corporate Chef, ITC Hotels

Manjit Gill is a highly acclaimed chef with over four decades of excellence in the culinary profession.

With a mantra of **“discovery & constant innovation”** he is held in the highest regard by the Hospitality Industry’s top gastronomic echelons. Chef Gill has been honoured innumerable times for his formidable work with restaurant brand creation including a **Lifetime Achievement Award from India’s Ministry of Tourism** in January 2006.

**Chef Manjit
Singh Gill**



**Chef Davinder
Kumar**

The Culinary Theatre

Witness the mouth-watering delicacies being prepared by celebrity chefs from across the country, curated by Celebrity Chef Davinder Kumar

Chef Davinder Kumar
Vice President (F&B Production) &
Executive Chef, Hotel Le Meridien,
New Delhi

A connoisseur in the art of cooking, a perfectionist to the core, a strict disciplinarian, and a true leader, Chef Davinder Kumar – Chef DK for close friends and associates - has played a key role in bringing the chef's profession and the artists behind it recognition and rewards.

A **national tourism** award winner himself, Chef DK was the master brain behind the **most popular annual Chef Awards**.

India Expo Centre & Mart, Greater Noida

ihexpo.com

INDIA INTERNATIONAL HOSPITALITY EXPO

Infrastructure

The venue boasts of an infrastructure to cater to 1,50,000+ Visitors with the best-in-class 5,000+ car parking, lounges, well-catered restaurants and hygienic washrooms.

In-house Management

Right from the catering to security and branding - everything is managed by India Expo Centre and its team of well-experienced individuals.



Privately managed Venue - Execution driven team

Unlike other exhibition venues, the India Expo Mart and Centre is privately owned and managed by a team of professionals who have done various record-holding events and International exhibitions.

Host to various International Events

India Expo Mart has been host to several international level events such as the Auto Expo, Elecrama, Indian Fashion Jewellery & Accessories Show, India International Garment Fair etc.



In-house F&B, banking, branding and forex services



24X7 Security and Surveillance by G4S, UP Police and CISF



Over 1.5 lac visitors per day at times

*Network.
for more work.*





YOUR SUCCESS

India Expo Mart envisions to make IHE 2018 the biggest hospitality show in India and gradually a name to be reckoned with across the globe.

In our vision to do so, we aim at making targeted investments towards marketing, advertising, partnership and security to ensure that our exhibitors and partners have a hassle-free exhibition experience.

When you do more business,
we do more business.

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INDIA INTERNATIONAL
HOSPITALITY EXPO

Give us a missed call
on 18002001678

Subhash Rana

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Marketing/SBU

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