



FHTB
FOOD, HOTEL & TOURISM
BALI

INCORPORATING:

A PAMERINDO INDONESIA TRADE EVENT
RETAIL
INDONESIA

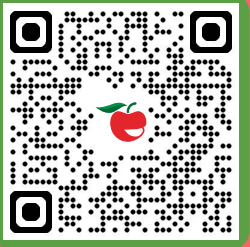
28 - 30 April 2026

Bali Nusa Dua Convention Center (BNDCC)

**A SUSTAINABLE FEAST FOR THE FUTURE OF
HOSPITALITY, TOURISM AND FOOD & BEVERAGE**



BOOK YOUR SPACE!



The 14th International Leading Hospitality,
Food and Beverage Trade Exhibition in Eastern Indonesia

Organised by:



Sustainable Events:



www.fhtbali.com | Follow Us: #FHTB #fhtbali #foodhoteltourismbali





Prevailing as the largest trade event of its kind in East Indonesia, Food, Hotel & Tourism Bali (FHTB) returns for its 14th edition, reinforcing its pivotal role in supporting Indonesia's burgeoning food & beverage, tourism, and hotel industries. Since its inception, FHTB has exemplified and continues to embody the spirit of economic and entrepreneurial possibility for domestic and international suppliers looking to cater to the growing needs and discerning tastes of club, hotel, and restaurant owners, purchasing managers, tour operators, distributors, retailers, and wholesalers.

FHTB has consistently demonstrated its lasting impact and ability to expand business opportunities within the hospitality and food & beverage industries. This year, the event spans three days, showcasing an impressive array of exclusive products and services, including the most decadent food and beverages, food service equipment, hospitality supplies, coffee, wine and spirits, retail goods, and packaging solutions.

As the leading biennial international trade event, FHTB serves as a premier platform for connecting and networking among exhibitors and buyers from the region's top resorts, hotel chains, restaurants, and importers. It provides an unrivaled entry point into East Indonesia's thriving and lucrative market, continuing to accelerate sustainable business growth and enhancing the global standing of these sectors. This is particularly crucial as Indonesia aims to achieve its Industry 4.0 goals by 2030.

The Food & Beverage sector in Indonesia is poised for significant growth, with revenue expected to increase at an annual growth rate (CAGR 2021-2025) of 10.79%. This growth trajectory is projected to result in a market volume of US\$4,346 billion by 2025. Furthermore, the tourism sector, vital to the region's economy, saw a substantial increase in international visitor arrivals, reaching 11.68 million in 2023, a remarkable 98.30% increase from the previous year. Bali alone accounted for 5.25 million of these visitors, representing over 44% of the total international visitor arrivals, underscoring the importance of such trade events in supporting and sustaining this growth.

FHTB's role in facilitating business and fostering innovation is more critical than ever as it helps participants navigate the evolving market dynamics, meet new partners, and leverage emerging opportunities. As Indonesia's hospitality and food & beverage industries continue to shine globally, FHTB remains a cornerstone event driving progress and prosperity in East Indonesia.

FHTB 2024 Facts & Figures



13,000+
Trade Attendees
from
47
Countries



300+
Exhibiting
Companies from
23
Countries



11,203 m²
Exhibiting Space

FHTB Business Matching Programme



564
Pre-arranged
Business Meetings



429
Successful
Business Meetings



200+
Exhibitors
& Buyers

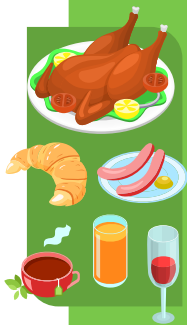


UNLOCKING INDONESIA'S THRIVING BUSINESS POTENTIAL

The Food, Hotel & Tourism Bali (FHTB) trade event highlights promising business opportunities in East Indonesia's food, hospitality, and tourism sectors. Indonesia's food & beverage market is projected to reach US\$4.346 billion by 2025, with a CAGR of 10.79% from 2021 to 2025. In 2023, international tourist arrivals surged by 98.30% to 11.68 million, with Bali attracting 5.25 million visitors. As the Indonesian government maps out strategies for rapid development, digitization in economic and financial

sectors could position Indonesia as the seventh-largest economy by 2030. The country aims to achieve high-income status by 2045, with a circular economy potentially adding up to Rp 638 trillion (US\$42.2 billion) to GDP by 2030. FHTB supports these goals by providing a premier networking platform, connecting exhibitors with key buyers, and showcasing innovative products, driving sustainable business growth in line with Indonesia's Industry 4.0 vision.

FOOD & BEVERAGE



- By 2030, projected spending on food and beverages will reach **\$ 194**.
- The Gross Merchandise Value (GMV) of the transport and food delivery industry is expected to grow up to **US\$ 16.8** billion in 2025.
- Indonesia's consumer spending for food and beverages will increase by more than **5%** annually until 2030.

HOSPITALITY



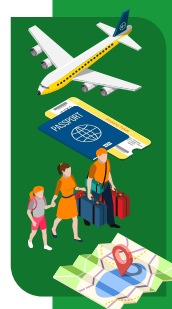
- **\$ 1,835.6** billion of the global online travel market is estimated to reach by 2031.
- **\$ 22** billion of Indonesia's market share is expected to increase the tourism and hotel market until 2026.
- The Indonesian hospitality industry is poised for recovery by 2024-2025, since the pandemic, with hotel occupancy rates expected to exceed **65%**.

DIGITAL GROWTH



- Up to **23** million more jobs are forecasted to be created by automation in Indonesia than they are lost by the year 2030.
- **74.8** million digital users in the F&B segment is expected to reach by 2025.
- **\$ 124** billion is projected to be reached by Indonesia's digital economy in 2025.

SUSTAINABLE TOURISM



- The global sustainable tourism market value is projected to reach **\$11.4** trillion by 2032, growing at a CAGR of 14% from 2023 to 2032.
- **83%** of global travelers were researched and think sustainable travel is vital until 2026.
- With the implementation of an ecotourism tax, Bali aims to protect the island's culture and nature while enhancing the overall visitor experience, thereby promoting sustainable tourism.

ACCELERATING SUSTAINABLE IMPACTS IN THE HOSPITALITY, FOOD & BEVERAGE INDUSTRY

Our event is part of Informa Markets and the Informa Group. Sustainability at Informa focuses on the long-term impacts we have on customers, colleagues, the communities we work in, and the environment. Many of our stakeholders are clearly telling us that sustainability (social, economic, and environmental) is something that is no longer a nice to have but a necessary part of any event. We want to make sure we're meeting those expectations and we believe that being sustainable is the right thing to do. We also recognise that it's not just about the way we produce our events and products but recognizing that we have a role to play in providing a space to work in partnership together with our markets to inspire the sustainable development of the industries we serve. More information about our work so far can be found on www.informa.com/sustainability including our latest sustainability reports.

HOW IS FHTB **SUSTAINABLE?**



Our event is powered by renewable energy making the electricity usage carbon neutral



Working with suppliers to focus on environmental impact



We are carefully designing our feature areas to minimise the level of waste generated



Promote reused items to participants eg. reused bottle, reused bag, reused pallet



We facilitate the discussion and knowledge on sustainability. Visit our website for more details



Catering fresh and locally-sourced food & beverages



Partner with a different organisation for sustainability business



We encourage visitors to hand in your lanyard for reuse



We upcycle and repurpose exhibition materials into creative interior design by collaborating with a local agency



Digital adoption to reduce paper



FHTB COVERS VARIOUS PRODUCT CATEGORIES



**FOOD &
BEVERAGE**



**BAKERY, PASTRY &
GELATO**



DAIRY



FOOD INGREDIENTS



FROZEN FOOD



HALAL



VEGAN



**NATURAL
& ORGANICS**



MEAT



SEAFOOD



PROCESSED FOOD



**SNACKS &
CONFECTIONERY**



COFFEE & TEA



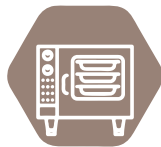
DRINKS



BEER



**WINES, SPIRITS &
ALCOHOLIC DRINKS**



**FOODSERVICE
EQUIPMENT**



**FOODSERVICE
& TECHNOLOGY**



**HOSPITALITY DESIGN &
SUPPLIES**



**HOSPITALITY
TECHNOLOGY**



EXHIBITORS PROFILE

SATISFACTION RATE FROM EXHIBITORS

87%

Satisfaction

85%

Will exhibit again
in 2026

88%

Would recommend this
exhibition to their
colleagues & friends

300+ EXHIBITING COMPANIES FROM 23 COUNTRIES



1. ARGENTINA



2. AUSTRALIA



3. BELGIUM



4. BRAZIL



5. CANADA



6. CHINA



7. FRANCE



8. GERMANY



9. HONG KONG



10. INDIA



11. INDONESIA



12. ITALY



13. JAPAN



14. KOREA



15. MALAYSIA



16. NETHERLANDS



17. SINGAPORE



18. SOUTH AFRICA (REP OF)



19. SPAIN



20. SWITZERLAND



21. THAILAND



22. UK



23. USA

TOP
5

EXHIBITORS BY PRODUCT CATEGORY

1



FOODSERVICE
& HOSPITALITY
SUPPLIES

2



HOSPITALITY
TECHNOLOGY

3



HOSPITALITY
DESIGN
& SUPPLIES

4



WINE, SPIRITS
& ALCOHOLIC
DRINKS

5



FOOD &
BEVERAGE



TOP
5

BUSINESS NATURE OF EXHIBITORS

1



MANUFACTURER

2



AGENT / DISTRIBUTOR /
REPRESENTATIVE OFFICE

3



PRINCIPLE /
BRAND OWNER

4



IMPORTER

5



RETAILER

ATTENDEES PROFILE

SATISFACTION RATE FROM ATTENDEES

82%

Satisfaction









84%

Will visit again
in 2026

85%

Would recommend this
exhibition to their
colleagues & friends

TOP 10 ATTENDEES BY COUNTRIES

	1. INDONESIA		6. MALAYSIA
	2. SINGAPORE		7. CHINA
	3. AUSTRALIA		8. ITALY
	4. JAPAN		9. USA
	5. RUSSIA		10. HONG KONG

TOP
5

ATTENDEES' PRODUCT INTERESTS



ATTENDEES BY JOB FUNCTIONS

Corporate Management (Owner / Proprietor / President / CEO / MD / GM)	28%
Sales / Marketing / Brand Management / Public Relations	11%
Purchasing / Procurement	7%
Operations / Maintenance / Production Management	7%
Kitchen Operation / Management	6%
Executive Chef / Chef de Cuisine / Sous Chef	5%
F&B / Catering Management	5%
Chef (e.g. Central Kitchen Chef, Chef de Partie, Commis)	5%
Finance / Administration / Human Resource	4%
Research & Development	4%
Consultant / Advisor	4%
Business Development	3%
Kitchen Assistant	3%
Logistics	3%
Bartender Mixologist	3%

ATTENDEES BY BUSINESS'S MAIN ACTIVITY

Hospitality and Tourism - Hotel / Resort / Serviced Apartment	28%
F&B - Restaurant / Bistro	17%
F&B - Café / Coffee Shop	11%
F&B - F&B Management Service / Consultancy	7%
F&B - Bar / Entertainment / Nightspot / Pub Operator	6%
Importer / Exporter / Distributor / Wholesaler - Distributor	6%
Hospitality and Tourism - Hospitality Management Service / Consultancy	5%
F&B - Catering	4%
Importer / Exporter / Distributor / Wholesaler - Importer / Exporter	3%
Retailer / E-Retailer - Other Retailers	3%
Manufacturer - Food & Beverage	2%
Manufacturer - Hospitality / Foodservice Equipment & Supplies	2%
F&B - Research & Development / Food Science	2%
F&B - Cooking Studio / F&B Workshop	2%
Hospitality and Tourism - Hospitality Procurement Services	2%

EXPERIENCE OUR EXCITING FEATURED EVENTS



The 13th Bali Salon Culinaire

FHTB supports Bali Culinary Professionals in organizing an exciting and artistic competition to showcase the skills and expertise of chefs and apprentices in the industry, featuring several competition classes. This competition was not only to boost enthusiasm and the fighting spirit of chefs but also to demonstrate the development and inspire in the culinary and gastronomic field.



The Biggest Sommelier Events in Bali

The Indonesia Sommelier Association (ISA) Bali Chapter will be hosting "The Biggest Sommelier Events in Bali," a series of events aimed at educating attendees about the wine industry. The event will include competitions, knowledge programmes, and certification courses. Sommeliers will be competing in the Barton & Guestier Competition and Blind Tasting & Wine Descriptions Competition. The event will also feature seminars that provides insights into local vineyards.



Indonesia Coffee Event (ICE)

The Indonesia Coffee Event (ICE) is a showcase of excellence in the coffee industry, meticulously organised by the Specialty Coffee Association of Indonesia (SCAI). This highly anticipated event, hosted by the Food, Hotel & Tourism Bali (FHTB), features prestigious coffee competitions. ICE brings together top talents from across the country, providing them with a platform to demonstrate their skills and passion for coffee in a vibrant and inspiring atmosphere.



Gelato Workshop

The gelato workshop, led by expert gelato artisans, offers an immersive experience suitable for all levels of gelato enthusiasts. Participants delve into the art of crafting authentic Italian gelato, from selecting premium ingredients to mastering churning and freezing techniques. This workshop serves as an inspiration and a gateway to explore the enchanting world of gelato craftsmanship.

...and many more!

OUR DIGITAL DELIGHT

Providing digital marketing solutions tailored to your needs

Our customer can tap-in to our abundants database and worldwide networks within the industries by using our digital products.

1. WEBSITE ADS

- a. Homepage Banner
- b. Sub-page Banner
- c. Registration Page Banner

3. DIGITAL SHOWROOM

- a. Banner Ads
- b. Priority Placement

5. ONLINE EXHIBITOR DIRECTORY

- a. Saladplate

2. NEWSLETTER

- a. Banner Ads
- b. Product Review
- c. Emailer Campaign

4. SOCIAL MEDIA

- a. Feed Post
- b. Story Post
- c. Carousel Post
- d. Reels / Feed Video Post

6. VIDEO CONTENT

- a. FHTB TV Programme (Product Showcase)

OUR OBJECTIVES



UNLOCK your digital potential and build your products' digital DNA, ahead of your competitors.



CONNECT with your target market in any kinds of circumstances.



DELIVER business leads to your door.

EXHIBIT PACKAGE

Option 1: RAW SPACE

USD 390 per sqm* (minimum size 18 sqm)

Maximise brand impact with full creative freedom. Design and build a custom booth that reflects your identity—perfect for companies wanting a bold, standout presence at the show.



BETTER STANDS PACKAGE

Additional to Option 1

Package 1 OR 2: USD 90 per sqm* (18 - 36 sqm)

Boost visibility and go greener. Enjoy sustainability certification, EDM and social media promotion, electricity, and recycling support designed to reward exhibitors with added exposure and eco-friendly recognition.

Option 2: SHELL SCHEME

USD 465 per sqm* (9 - 21 sqm)

This option provides a complete stand that includes space rental, walls, carpet, fascia, lighting, and an inclusive range of furniture and display aids which increase according to the size of your stand. Additional and specialist furniture can be ordered separately.



*Price excludes 11% VAT

Sales Enquiries

INDONESIA

Wiwiek Roberto

E: wiwiek@pamerindo.com

Dewi Setiani

E: dewi.setiani@pamerindo.com

Naomi Sahulata

E: naomi.amadeasahulata@pamerindo.com

Gesela Saesaria

E: gesela@pamerindo.com

Menara Jamsostek Menara Utara Lantai 12, unit TA-12-04
Jl. Jenderal Gatot Subroto No. 38, Jakarta 12710, Indonesia
T: +62 21 2525 320
www.pamerindo.com

INTERNATIONAL SALES OFFICE ASIA

Jorinda Tan

E: jorinda.tan@informa.com

63 Robinson Road,
Afro Asia Level #06-02,
Singapore 068894
T: +65 69896544
www.informamarkets.com

INTERNATIONAL SALES OFFICE WORLDWIDE

Charlotte Brown

E: charlotte.brown@informa.com

240 Blackfriars Road,
London SE1 8BF,
United Kingdom
T: +44 7467090099
www.informamarkets.com

HOTELEX INDONESIA & INTERNATIONAL SALES OFFICE CHINA

Alex Ni

E: Alex.Ni@imsinoexpo.com

8/F, Urban Development
International Tower,
No.355, Hong Qiao Road,
Shanghai, 200030, China
T: +862133392242
www.imsinoexpo.com/en

www.fhtbali.com | Follow Us: #FHTB #fhtbali #foodhoteltourismmbali



@fhtbali



@foodhospitalityindonesia



Food, Hotel & Tourism Bali



Food & Hospitality Series_ID



Food & Hospitality Series_ID