

SHOW INVITATION

You're Invited!



FHTB

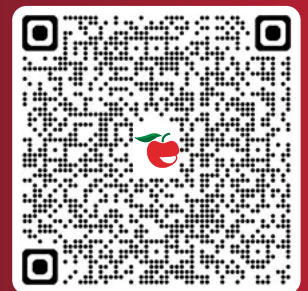
FOOD, HOTEL & TOURISM
BALI

28 - 30 April 2026 Bali Nusa Dua Convention Center (BNDCC)

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



SCAN THE HERE
TO GET FREE TICKET



or click here:
bit.ly/fhtbprereg2026inv

Before 22 April 2026,
6.00 PM (GMT +7)

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



WHY ATTEND FHTB 2026?

Food, Hotel & Tourism Bali (FHTB) 2026 returns as the leading international trade exhibition for the food, hospitality, and tourism sectors in Indonesia.

Taking place from 28–30 April 2026 at the Bali Nusa Dua Convention Center (BNDCC), this edition continues to strengthen Bali's position as a hub for innovation, collaboration, and industry advancement within the region's vibrant hospitality landscape.

FHTB 2026 offers a comprehensive platform for industry professionals to immerse themselves in the latest developments shaping the future of hospitality and tourism. The exhibition brings together a wide array of local and international suppliers, showcasing innovative products, cutting-edge technologies, and essential services that support business growth and operational excellence. Visitors will have the opportunity to explore emerging trends,

gain practical insights, and discover solutions that address the evolving needs of hotels, restaurants, cafés, foodservice operators, and tourism businesses.

Beyond product exploration, FHTB 2026 presents a rich programme of knowledge-sharing and experiential activities, including the highly anticipated 13th Bali Salon Culinaire, immersive Wine Masterclasses, and insightful industry seminars delivered by leaders in the field.

Attendees seeking deeper engagement can also join the Business Matching Programme, which offers curated exhibitor recommendations, pre-scheduled meetings, and access to the exclusive FHTB Lounge throughout the exhibition. Whether your goal is to expand your network, gain new skills, or stay informed on market developments, FHTB 2026 provides the ideal platform to stay competitive in the dynamic world of hospitality and tourism.

ABOUT THE EXHIBITORS

MAIN PRODUCT CATEGORIES



FOOD & BEVERAGE



BAKERY, PASTRY & GELATO



DAIRY



FOOD INGREDIENTS



FROZEN FOOD



HALAL



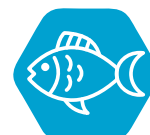
VEGAN



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

ABOUT THE EXHIBITORS

Meet some of the industry leaders and top brands who will be part of FHTB 2026's extensive exhibitor line-up.



*Note: The companies and brands featured above are based on the exhibitor list as of 30 January 2026. This is not a complete list and represents only a small selection of the many exhibitors participating in the show.



EXHIBITORS OVERVIEW

Explore the latest line-up of leading exhibitors in our updated FHTB Digital Showroom. To learn more, simply scan the QR code on the left or visit

bit.ly/fhtbds

FEATURED EVENTS

COMPETITIONS



THE 13TH SALON CULINAIRE

BY BALI CULINARY PROFESSIONALS

The 13th Bali Salon Culinaire, organised by Bali Culinary Professionals, returns as one of the most anticipated highlights of FHTB 2026. This prestigious culinary competition brings together top chefs, young talents, and industry professionals from across Indonesia and beyond to showcase creativity, precision, and innovation. Featuring a wide range of live cooking challenges, pastry and bakery displays, and professional judging standards, the Salon serves as a platform for skills development and industry recognition. More than a competition, it is a celebration of culinary excellence, knowledge exchange, and the continuous growth of Bali's vibrant food and hospitality community.



BARISTA FEMALE CREATION

BY LAST BREW

The Female Barista Competition makes its debut at FHTB 2026 as the first female barista championship, presented in collaboration with Last Brew. This landmark competition celebrates women's talent and growing influence in the coffee industry, bringing skilled female baristas to the spotlight to showcase precision, creativity, and technical excellence. From espresso mastery to signature creations, participants will compete under professional judging standards. More than a competition, it is a platform for empowerment, recognition, and community—highlighting the vital role of women in shaping Indonesia's dynamic specialty coffee scene.

NETWORKING SESSIONS



FHTB BUSINESS MATCHING PROGRAMME

The FHTB Business Matching Programme at FHTB 2026 is designed to create meaningful connections between exhibitors, buyers, and industry professionals. Through curated one-on-one meetings and targeted networking opportunities, the programme helps participants connect with the right partners, suppliers, and decision-makers based on their business needs. By facilitating efficient and focused discussions, the Business Matching Programme supports deal-making, collaboration, and long-term partnerships. It serves as a strategic platform to maximise participation value, accelerate business opportunities, and strengthen professional relationships within the food, hospitality, and tourism industry.

Enroll in the programme here: www.fhtbali.com/business-matching/

FEATURED EVENTS

SEMINARS & WORKSHOPS



WINE MASTERCLASS

BY INDONESIA SOMMELIER ASSOCIATION

This exclusive Wine Masterclass at FHTB 2026 is designed for professionals who aspire to compete, excel, and distinguish themselves in national and international sommelier competitions. Led by experienced ISA sommeliers and certified competition judges, this masterclass focuses on the core competencies evaluated in professional competitions, including:

- * Structured blind tasting methodology (clarity, precision, and logical analysis)
- * Regional typicity and terroir-driven interpretation
- * Key grape varieties and classic international benchmarks
- * Clear and confident articulation of tasting notes under time pressure
- * Strategic food and wine pairing for competition settings

This masterclass is built to strengthen your technical foundation, sharpen your analytical structure, and elevate your competitive readiness.



LPPOM

Leading in Halal Assurance Solutions

LPPOM MUI SEMINAR

BY LPPOM MUI

The LPPOM MUI Seminar at FHTB 2026 provides essential insights into halal assurance for professionals in the food and hospitality industry. Led by experts from LPPOM MUI, the seminar covers key aspects of halal certification, regulations, and implementation across food production, processing, and service. Participants will gain a deeper understanding of halal compliance, assurance systems, and best practices to meet market and regulatory requirements. This seminar serves as a valuable platform for knowledge sharing, helping businesses strengthen consumer trust, enhance credibility, and remain competitive in Indonesia's growing halal market.



SCHOLARS OF SUSTENANCE WORKSHOP

BY SCHOLARS OF SUSTENANCE BALI

The Sustainable Food Management Workshop by Scholars of Sustenance Bali at FHTB 2026 is designed to deepen understanding of responsible food practices in the hospitality and food industry. This interactive session will explore key topics such as practical strategies for reducing food waste, maximizing surplus food redistribution, and strengthening social and environmental impact within communities. Led by sustainability practitioners, participants will gain insights into real on-the-ground initiatives, best practices, and actionable solutions to support a more sustainable food system. Designed to inspire change and encourage collaboration, the workshop empowers professionals to take meaningful steps toward long-term environmental and social impact within Bali's hospitality ecosystem.

***Note:** The featured events listed above are subject to change. A full schedule, along with additional exciting events, will be announced soon through our official website, social media channels, and the Show Preview.

To stay up-to-date and learn more about our featured events, visit:

www.fhtbali.com

SUSTAINABILITY IS PART OF WHO WE ARE

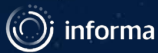
WHAT IS FASTERFORWARD?



FasterForward is Informa's approach to sustainable business.

Our aim is to become an ever more sustainable, positive impact business. Through the FasterForward programme, we are embedding sustainability into everything we do and seizing opportunities from helping our customers and markets do the same.

FasterForward is a structured three-part programme with ambitious commitments and a wide range of activities, covering Informa's business operations, our brands and products and our broader community impact.



Become carbon neutral as a business and across our products by 2025.

Halve the waste generated through our products and events by 2025.

Become zero waste and net zero carbon by 2030 or earlier.

Enable one million disconnected people to access networks and knowledge by 2025.

Contribute \$5bn per year in value for our host cities by 2025.



Help and promote the achievement of the UN's Sustainable Development Goals through our brands.

Embed sustainability inside 100% of our brands by 2025.

Contribute value of at least 1% of profit before tax to community groups by 2025.

Save customers more carbon than we emit as a business by 2025.

[Click here to discover more from the Informa Group Sustainability Reports](#)



INFORMA BETTER STANDS



Moving away from disposable stands *together*

The Informa Better Stands Programme is an industry-wide campaign that brings together exhibitors, contractors, and the broader events community to move away from disposable, single-use booths in favour of reusable structures. This initiative aims to improve the ease, safety, and sustainability of the exhibiting experience at our events.

Through Informa Better Stands, we show our appreciation for exhibitors who commit to building more sustainable booths and help reduce the overall waste generated by the exhibition. At FHTB 2026, we were proud to honour the outstanding efforts of companies that demonstrated leadership in sustainability through the Better Stands Awards, with Gold, Silver, and Bronze Winners, as well as Better Stands Appreciation Awards presented to those who used our official Better Stands packages.



BETTER STANDS PACKAGE

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.

HOW IS FHTB SUSTAINABLE?



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



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



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



Partner with a different organisation for sustainability business.



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



Working with suppliers to focus on environmental impact.



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



Catering fresh and locally-sourced food & beverages.



We encourage visitors to hand in your lanyard for reuse.



Digital adoption to reduce paper.

SUSTAINABILITY MOVEMENTS AT FHTB 2026

At Food, Hotel & Tourism Bali (FHTB), sustainability is a key pillar that drives our event strategy, guided by Informa Markets' FasterForward commitments. Through this approach, we aim to deliver events that are not only better for the industry but also better for the planet.

We are proud to implement a wide range of sustainability programmes across FHTB. This includes the Better Stands programme, which encourages exhibitors to shift from disposable, single-use stands to reusable structures that reduce waste and improve safety. Our broader FasterForward initiative outlines actionable steps to achieve net zero carbon by 2030, with FHTB actively contributing to this goal by tracking our event impact and continuously improving.

Food, Hotel & Tourism Bali (FHTB) is committed to driving sustainability across the food, hospitality, and tourism industry. The exhibition integrates responsible practices through waste reduction initiatives, digital-first communication, and the use of sustainable materials across event operations. FHTB actively promotes eco-conscious solutions by showcasing exhibitors that prioritise sustainability, innovation, and ethical sourcing. Educational programmes, workshops, and seminars further encourage industry players to adopt greener practices and long-term sustainable strategies. By fostering collaboration, knowledge sharing, and conscious business growth, FHTB supports Bali's vision for a more resilient, responsible, and sustainable tourism and hospitality ecosystem.

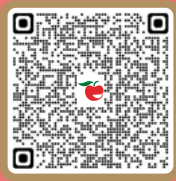
SUSTAINABILITY PARTNERS



HOW TO VISIT THE EXHIBITIONS



Pre-Registration



Pre-register now to get free admissions worth IDR 150,000 and gain direct access to 3-day exhibition of FHTB before 22 April 2026, 6.00 PM (GMT +7). Pre-registration ensures your place to visit FHTB 2026. Follow these steps to join us!



Scan the QR Code or click here: bit.ly/fhtbprereg2026inv



Fill out and complete the registration form on the pre-registration page.



Wait for approval via email.

If approved



download your Visitor Pass QR Code.

If rejected



update your information and re-register.

For a step-by-step guide, watch the video on the

Pre-registration page.

Once approved and you've received your QR code, save the Visitor Pass to your phone or smart device for direct access to the trade show. Printing is not required.

Show your Visitor Pass at the check-in point at the venue to enter FHTB 2026.



Onsite Registration

Register yourself on-site through our online registration at the registration counter at the venue. An admission fee of IDR 150,000 will be charged for the 3-day exhibition when registering onsite.



Gold Visitor

Available exclusively for visitors invited by our exhibitors to enjoy FHTB's "Gold Visitors" exclusive benefits. Show your Gold Visitor Pass at the check-in point at the venue to enter FHTB 2026.



Loyal Customer

Available exclusively for visitors who had attended previous editions of FHTB and registered before 26 March 2026, through invitations from the organiser. Loyal customers can enjoy the FHTB Lounge with refreshments by presenting their loyal customer card on-site.



VISITOR ADMISSION POLICIES

+18

Visitor must be 18 years old or above.



This exhibition is strictly for business visitors only.



Luggage / trolleys / folding bags.



The dress code is strictly business attire. Informal attires are NOT allowed entry into the exhibition halls.



Men shoes, flat shoes, and heels are allowed. No slippers and women sandals.



e-Visitor Passes are non-transferable; individual use only.



This exhibition maintains a strict no-sampling policy for visitors.



Sales and promotional activities, canvassing are strictly prohibited.



Attendees consent to official event documentation.

- No admission will be given to people under the age of 18.
- Opening hours:
10.00 AM – 6.00 PM (GMT+8) on Tuesday, 28 April to Wednesday, 29 April
10.00 AM – 5.00 PM (GMT+8) on Friday, 30 April 2025
- Food, Hotel & Tourism Bali is a trade-only event.
- Admission is free of charge for all visitors upon completion of the online pre-registration process. Visitors who register onsite will be charged IDR 150,000 for the 3-days exhibition. Only online payment will be accepted.
- Visitors attending Food, Hotel & Tourism Bali show must not take part in any canvassing, leafleting, demonstrations, do any sales activities and give out product samples, objectionable behavior or wearing offensive apparel or be involved in any activity which may disrupt the event. If proved to be doing any of the activities mentioned the visitor shall be removed from the exhibition.
- Visitor Pass holders must not allow their passes to be used by anyone else. Any failure is likely to lead to the Visitor Pass holder and the person using the Visitor Pass being removed from the event.
- Trolleys or any form of baggage carts are strictly prohibited from entering the exhibition halls.
- The dress code is strictly business attire. The following dress code / attire is NOT allowed entry into the exhibition halls:
 - Slippers / flip-flops
 - Singlet / sleeveless t-shirt
- Official show photographers and videographers will be taking photographs and filming videos throughout the 3-days event. Anyone attending Food, Hotel & Tourism Bali consents to such photography and filming without compensation and confirms that the organizers shall be entitled to use such photographs and videos, which may include photographs and videos of visitors, for promotional and marketing activities in the future, for exploitation in any media, without liability. No other photography or filming will be permitted at the event without the prior written approval of the organizers.
- The Organizers reserve the rights to exclude or remove anyone from the event and the exhibition venue who does not comply with this policy or who they reasonably consider is likely to break these rules or who is prohibited from attending under any applicable sanctions, laws, or regulations, or otherwise at the Organizer's discretion.

Read More About Our Admission Policies here.

OUR VALUED SUPPORTING PARTNERS

Food, Hotel & Tourism Bali (FHTB) 2026 is proudly recognised and supported by the following esteemed partners.

SUPPORTING GOVERNMENT AND ORGANISATIONS



SUSTAINABILITY PARTNERS



MEDIA PARTNERS



OFFICIAL HOTELS



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