

SHOW PREVIEW



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/fhtb2026preregsp

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



FOOD, HOTEL & TOURISM BALI 2026

Food, Hotel & Tourism Bali (FHTB), the island's leading international trade exhibition for the hospitality, food, and tourism industries, returns to Bali Nusa Dua Convention Center. As a key meeting point for industry professionals, FHTB continues to support the growth of Bali's dynamic tourism and hospitality sectors while fostering innovation and sustainable business practices.

Now firmly established as a prominent professional platform in the region, FHTB brings together leading suppliers, hospitality professionals, chefs, and tourism stakeholders. The exhibition presents a comprehensive showcase of products, services, and solutions across hospitality, food & beverage, and tourism industries, offering valuable opportunities for sourcing, networking, and knowledge exchange.

Backed by a strong legacy and the support of global networks, FHTB provides unrivalled access to Bali's thriving hospitality and tourism market. The exhibition highlights forward-looking industry trends and encourages sustainable practices, empowering businesses to build a resilient and future-ready tourism and hospitality ecosystem.

EVENT INFORMATION

DATE & OPENING HOURS

**28 – 30
April 2026**

**Tuesday – Wednesday
10.00 – 18.00 WITA (UTC +8)**

**Thursday
10.00 – 17.00 WITA (UTC +8)**

VENUE DETAILS

**Kawasan Terpadu ITDC
NW/1 Nusa Dua – Bali
80363, Indonesia**

+62-361-773000

www.baliconventioncenter.com

How to VISIT FHTB



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. Pre-registration ensures your place to visit FHTB 2026.

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

Pre-registration page.



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.



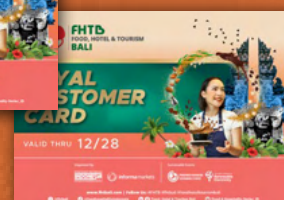
GOLD VISITOR

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, heels, women sandals are allowed. Slippers are NOT allowed.



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.

1. Food, Hotel & Tourism Bali is strictly open for industry professionals.
2. No admission will be given to people under the age of 18, even with adult supervision.
3. The opening hours are:
10.00 a.m. - 6.00 p.m. on Tuesday, 28 April 2026 to Wednesday, 29 April 2026, and
10.00 a.m. - 5.00 p.m. on Thursday, 30 April 2026.
4. Admission is free of charge for all visitors upon completion of the online pre-registration process. For visitors who register onsite, will be charged Rp. 150.000,- for the 3-day exhibition.
5. Visitors attending the 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.
6. Visitor Pass holders must not allow their Visitor Pass 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.
7. The dress code is strictly business attire. The following dress code / attire are NOT allowed entry into the exhibition halls:
 - Singlet / sleeveless, shirt / sleeveless t-shirt
 - Slippers / flip-flops / uncovered footwear
8. Official show photographers and videographers will be taking photographs and filming videos throughout the four-day 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.
9. 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.](#)

FHTB EXPERIENCE ZONES



FHTB Lounge

Hall Nusa Dua & Hall Pecatu



FHTB Business Matching Lounge

Hall Nusa Dua 1716



Ucollect Station
by noovoleum

Hall Nusa Dua 1330



Water Refill Stations
by WATERHUB

Found in 10 spots throughout Nusa Dua, Uluwatu and Pecatu event areas.



Island Scent Escape

noovoleum

Hall Nusa Dua 1330

P

PURESIA

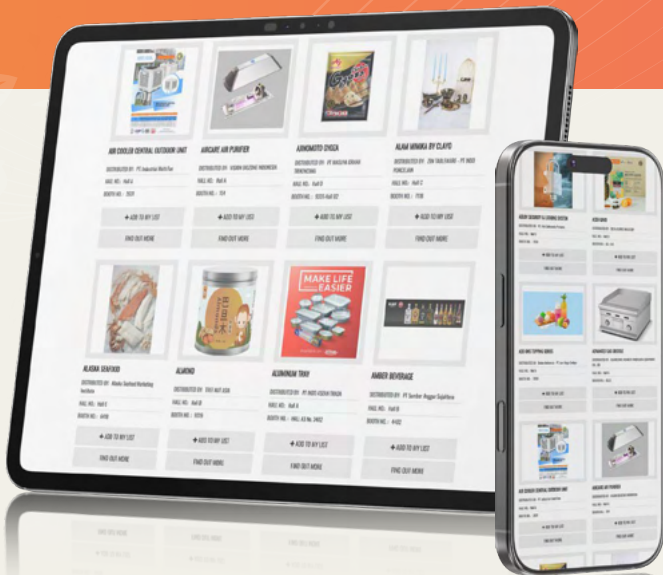
Hall Nusa Dua 1606

**BROWSE OUR LATEST LINE-UP
OF LEADING EXHIBITORS IN**



FHTB
FOOD, HOTEL & TOURISM
BALI

DIGITAL SHOWROOM



KEY FEATURES:

- BROWSE THE MOST UPDATED EXHIBITOR LIST**
- SOURCE PRODUCTS BY CATEGORY OR KEYWORD**
- VIEW BOOTH AND HALL NUMBERS**
- ACCESS DETAILED EXHIBITOR PROFILES**
- FILTER AND SEARCH EASILY TO PLAN YOUR VISIT**



**Scan the QR Code
or Visit:**

bit.ly/fhtbds

FEATURED EVENTS SCHEDULE

DAY 1 28 APRIL 2026



THE 13TH SALON CULINAIRE BALI
by the Association of Bali Culinary Professionals

COMPETITIONS

Ice Carving	11.00 - 18.00	Life, Taman Jepun
Afternoon Tea Set "Archipelago"	08.00 - 18.00	Display, Nusa Dua Foyer
Balinese Tumpeng	08.00 - 18.00	Display, Nusa Dua Foyer
Artistic Sculpture	08.00 - 18.00	Display, Nusa Dua Foyer
Young Chef Indonesian Seafood	08.00 - 18.00	Life, Nusa Dua Foyer
Western Beef Main Course	08.00 - 18.00	Life, Nusa Dua Foyer
Young Chef Western Chicken Main Course	08.00 - 18.00	Life, Nusa Dua Foyer
Young Chef Western Beef Main Course	08.00 - 18.00	Life, Nusa Dua Foyer
Indonesia Fish Main Course	08.00 - 18.00	Life, Nusa Dua Foyer
Western Fish Main Course	08.00 - 18.00	Life, Nusa Dua Foyer
Western Pasta Main Course	08.00 - 18.00	Life, Nusa Dua Foyer
Plated Dessert Hot Chocolate	08.00 - 18.00	Life, Nusa Dua Foyer
International Open Sandwich	11.00 - 18.00	Life, Nusa Dua Foyer



BARISTA FEMALE CREATION
by Last.Brew

BFC Round 1 Stage Performance	09.30 - 14.00	Nusa Dua Hall
-------------------------------	---------------	---------------

WORKSHOPS



WINE MASTERCLASS
by Indonesia Sommelier Association (ISA)

Introduction: Wine World Region	13.00 - 14.30	Mengwi 1
---------------------------------	---------------	----------

NETWORKING SESSIONS



BUSINESS MATCHING PROGRAMME
by Food, Hotel & Tourism Bali (FHTB)

Business Matching Programme	10.00 - 17.00	Nusa Dua Hall
-----------------------------	---------------	---------------



NETWORKING NIGHT
by Redbull

Networking Night	17.00 - 20.00	Gapura Taman Jepun
------------------	---------------	--------------------

INDUSTRY SEMINARS



INDUSTRY SEMINARS
by Z Bio

Z Bio Seminar	15.00 - 16.00	FHTB Mainstage
---------------	---------------	----------------

FEATURED EVENTS SCHEDULE

DAY 2 29 APRIL 2026



THE 13TH SALON CULINAIRE BALI
by the Association of Bali Culinary Professionals

COMPETITIONS

Bakery Breakfast Basket with Show Piece	08.00 - 18.00	Display, Nusa Dua Foyer
Pastry Showpiece	08.00 - 18.00	Display, Nusa Dua Foyer
Pralines or Petits Fours Indonesian Herbes & Spices	08.00 - 18.00	Life, Nusa Dua Foyer
Asian Set Menu	08.00 - 18.00	Life, Nusa Dua Foyer
Young Chef Western Fish	08.00 - 18.00	Life, Nusa Dua Foyer
Western Lamb	08.00 - 18.00	Life, Nusa Dua Foyer
Young Chef Western Pasta	08.00 - 18.00	Life, Nusa Dua Foyer
Indonesia Chicken Main Course	08.00 - 18.00	Life, Nusa Dua Foyer
Western Pasta Main Course	08.00 - 18.00	Life, Nusa Dua Foyer
Plated Dessert	08.00 - 18.00	Life, Nusa Dua Foyer
Dress The Cake "Free Style"	11.00 - 18.00	Life, Nusa Dua Foyer



BARISTA FEMALE CREATION
by Last.Brew

BFC Round 2 Stage Performance	09.00 - 14.00	Nusa Dua Hall
-------------------------------	---------------	---------------

WORKSHOPS



WINE MASTERCLASS
by Indonesia Sommelier Association (ISA)

Professional Technical Tasting	13.00 - 14.30	Mengwi 1
Exploring the Most Important Grape Varieties	16.00 - 17.30	

NETWORKING SESSIONS



BUSINESS MATCHING PROGRAMME
by Food, Hotel & Tourism Bali (FHTB)

Business Matching Programme	10.00 - 17.00	Nusa Dua Hall
-----------------------------	---------------	---------------



NETWORKING NIGHT
by Redbull

Networking Night	17.00 - 20.00	Gapura Taman Jepun
------------------	---------------	--------------------

INDUSTRY SEMINARS



INDUSTRY SEMINARS
by Waterhub

Waterhub Seminar	10.00 - 11.00	FHTB Mainstage
------------------	---------------	----------------



INDUSTRY SEMINARS
by Lembaga Pangan & Pengobat Obatan
Majelis Ulama Indonesia (LPPOM MUI)

Prosedur Pengurusan Sertifikat Halal	11.00 - 12.00	FHTB Mainstage
--------------------------------------	---------------	----------------








INDUSTRY SEMINARS
by the Association of Bali Culinary Professionals

BCP Seminar	14.00 - 16.00	FHTB Mainstage
-------------	---------------	----------------

FEATURED EVENTS SCHEDULE

DAY 3 30 APRIL 2026

COMPETITIONS		THE 13TH SALON CULINAIRE BALI by the Association of Bali Culinary Professionals
	Plated Dessert Indonesian Flavor	08.00 - 18.00 Life, Nusa Dua Foyer
	Indonesian Seafood	08.00 - 18.00 Life, Nusa Dua Foyer
	Young Chef Western Pasta Main Course	08.00 - 18.00 Life, Nusa Dua Foyer
	Asian Curry	08.00 - 18.00 Life, Nusa Dua Foyer
	International Vegan	08.00 - 18.00 Life, Nusa Dua Foyer
	Chocolate Travel Cake	08.00 - 18.00 Life, Nusa Dua Foyer
	Fruit & Vegetable Carving "Free Style"	10.00 - 17.00 Life, Nusa Dua Foyer
	Dewata Gastronomic Challenge	12.00 - 18.00 Life, Uluwatu 1 & 5
		BARISTA FEMALE CREATION by Last.Brew
	BFC Final Round Stage Presentation	08.00 - 14.30 Nusa Dua Hall
	Winner Annoucement & Awarding	16.00 - 17.00 Nusa Dua Hall
WORKSHOPS		WINE MASTERCLASS by Indonesia Sommelier Association (ISA)
	Food & Wine Pairing Strategy	13.00 - 14.30 Mengwi 1
NETWORKING SESSIONS		BUSINESS MATCHING PROGRAMME by Food, Hotel & Tourism Bali (FHTB)
	Business Matching Programme	10.00 - 17.00 Nusa Dua Hall
		NETWORKING NIGHT by Redbull
Networking Night	16.00 - 20.00 Gapura Taman Jepun	
INDUSTRY SEMINARS		INDUSTRY SEMINARS by PERUM BULOG
	Dari Sawah ke Hotel - Rantai Pasok Beras Premium untuk Industri Hospitality	11.00 - 12.00 FHTB Mainstage
		INDUSTRY SEMINARS by Scholars of Sustenance (SOS)
	Sustainable & Impactful Food Management - Social and Enviromental Social	13.00 - 14.00 FHTB Mainstage
		INDUSTRY SEMINARS by BRCA
Future - Proofing Hospitality Through Sustainable Practices	15.00 -16.00 FHTB Mainstage	

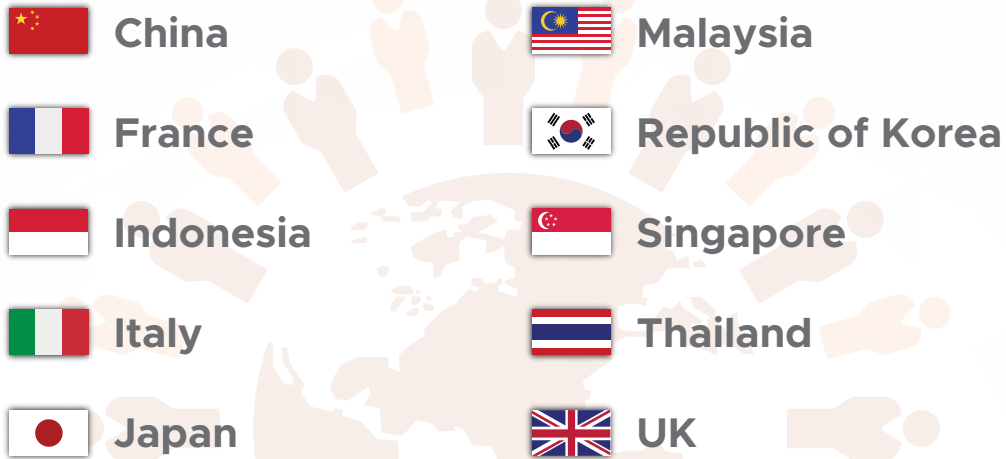
*Note: The schedule above is subject to change without prior notice.

EXHIBITORS INFORMATION

175+ EXHIBITORS

BRINGING OVER HUNDREDS OF BRANDS

FROM 10 INTERNATIONAL COUNTRIES AND REGIONS



MAIN PRODUCT CATEGORIES



EXHIBITORS INFORMATION

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 19 March 2026. This is not a complete list and represents only a small selection of the many exhibitors participating in the show.

COMPANIES & BRANDS DRIVING SUSTAINABILITY AT FHTB 2026

Food, Hotel & Tourism Bali (FHTB) 2026 brings together companies and brands committed to advancing eco-conscious practices across the hospitality, food & beverage, and tourism industries. Showcasing suppliers of organic and ethically sourced products alongside innovators in energy-efficient solutions, sustainable packaging, responsible sourcing, and waste reduction, the exhibition highlights forward-thinking solutions that support Bali's growing commitment to sustainable tourism and a more resilient hospitality industry. The following product categories and notable brands have demonstrated a strong commitment to sustainability and will be featured at this year's event.

-  **AGRICULTURE TECHNOLOGY**
-  **AROMATHERAPY PRODUCTS / ESSENTIAL OILS / CANDLES**
-  **ARTIFICIAL INTELLIGENCE**
-  **BASIC RAW MATERIALS**
-  **BIOTECHNOLOGY**
-  **CLEANING PRODUCTS AND ACCESSORIES**
-  **CLOUD-BASED SOLUTIONS**
-  **DIETARY FOOD / FOOD SUPPLEMENTS**
-  **DISPOSABLE BAKERY SUPPLIES**
-  **DISPOSABLE FOOD PACKAGING SUPPLIES**
-  **DISPOSABLE HOST & SERVER SUPPLIES**
-  **DISPOSABLE PAPER PRODUCTS**
-  **DISPOSABLE PARTY SUPPLIES**
-  **ECO-FRIENDLY DISPOSABLES**
-  **ENERGY / BUILDING MANAGEMENT SYSTEMS**
-  **ENVIRONMENTAL PROTECTION ENGINEERING & WASTE REDUCTION**
-  **FLOUR / WHEAT / SEED / GRAIN**
-  **FOAM DISPOSABLES**
-  **FOOD INGREDIENTS (OTHERS)**
-  **FOOD SAFETY DISPOSABLE**
-  **FREE-FROM FOOD**
-  **FRESH FRUITS & VEGETABLES**
-  **FRUIT & VEGETABLES INGREDIENTS**
-  **GRAINS**



***Note:** The companies and brands featured above are based on the exhibitor list as of 19 March 2026. This is not a complete list and represents only a small selection of the many exhibitors participating in the show.



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 core value that guides the entire event experience. As part of Informa Markets' FasterForward commitments, FHTB is designed to be better for the industry, for attendees, and most importantly—for the planet. The exhibition aims to create a more responsible platform that supports sustainable growth across the hospitality, food & beverage, and tourism sectors. Here are the key sustainability programmes you'll find at FHTB:



Part of Informa's sustainability programme, we actively encourage exhibitors to move away from single-use, disposable booths and adopt reusable, modular stands. This improves safety, reduces waste, and supports more sustainable exhibiting practices.



As part of Informa's global plan to achieve net zero carbon by 2030, FHTB tracks its environmental impact and continuously refines its operations to reduce emissions and waste across all touchpoints.



In support of our #BringYourOwnTumbler campaign, Waterhub water refill stations are placed throughout the venue, allowing attendees to conveniently refill their water bottles while reducing plastic waste and encouraging more eco-conscious habits during the event.



FHTB 2026 supports sustainable food management by raising awareness of responsible food practices within the hospitality and food service industry. Through this initiative, the event highlights the importance of reducing food waste and encouraging the redistribution of surplus food, helping drive more sustainable and socially responsible practices across the industry.



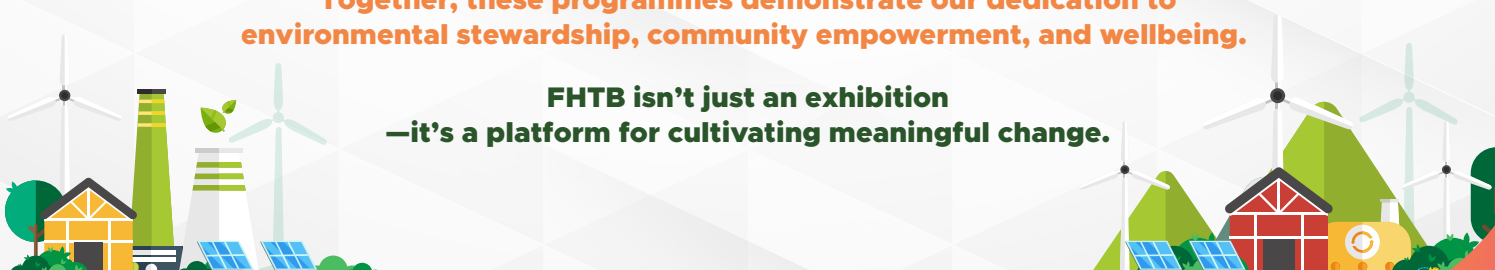
At the UCollect Station, exhibitors and attendees are encouraged to donate used cooking oil. This waste will be processed into sustainable aviation fuel as well as raw materials for amenities with all proceeds supporting local charities and environmental initiatives — showcasing a meaningful example of community-driven sustainability.



Z Bio is proud to partner with the Food & Hospitality Technology Bali (FHTB) event as the official food waste management partner. During the 3-day event, 100% of food waste will be collected, weighed, and recycled into biofertilizer and livestock feed for farmers in Bali, ensuring the event leaves a positive environmental and social footprint.

Together, these programmes demonstrate our dedication to environmental stewardship, community empowerment, and wellbeing.

**FHTB isn't just an exhibition
—it's a platform for cultivating meaningful change.**



SUSTAINABILITY IS PART OF WHO WE ARE

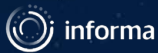
WHAT IS FASTERFORWARD?



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.

ABOUT THE ORGANISERS



PT Pamerindo Indonesia is a leading trade exhibition organiser in Indonesia, established with the purpose of delivering specialised trade exhibitions tailored for the Indonesian market. Over the years, the company has grown significantly and now regularly organises more than 20 international trade exhibitions across a wide range of sectors, including Baby & Maternity, Beauty, Building & Construction, Electric & Power, Food & Hotel, Laboratory, Manufacturing, Mining, Plastics & Rubber, and Oil & Gas. Since its inception, PT Pamerindo Indonesia has successfully organised over 200 international trade exhibitions in major cities such as Jakarta, Surabaya, and Bali.

PT Pamerindo Indonesia is part of Informa Markets, a division of Informa plc. Informa Markets creates platforms for industries and specialist markets to trade, innovate, and grow. Its portfolio includes more than 550 international B2B events and brands across sectors such as Healthcare & Pharmaceuticals, Infrastructure, Construction & Real Estate, Fashion & Apparel, Hospitality, Food & Beverage, and Health & Nutrition. Through face-to-face exhibitions, specialist digital content, and actionable data solutions, Informa Markets enables customers and partners worldwide to engage, experience, and conduct business. As the world's leading exhibitions organiser, Informa Markets brings diverse specialist markets to life, unlocking opportunities and helping industries thrive 365 days a year.

For more information, please visit www.pamerindo.com & www.informamarkets.com.

MEET THE TEAM BEHIND FHTB

EVENT & MARKETING TEAM



Meysia Tjhan
Portfolio Director



Riyan Haritama
Senior Event Manager



Rizky Poetra SH
Event Executive



Farrel Ardhan
Event Executive



Leonarita Hutama
Marketing Communications
Manager



Saskya Citrananda
Senior Marketing
Communications Executive



Akbar Putra Fajar
Designer



Elsyana Purnama Sari
Business Matching

SALES TEAM



Setiani Dewi
Sales Manager



Naomi Sahulata
Assistant Sales Manager



Gesela Saesaria
Senior Sales Executive



Syifa Habibah
Sales Operations Manager



Shelma Namira
Sales Operations Executive

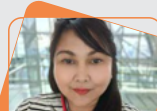


Santika Wahyuning Suci
Telemarketing Sales

OPERATIONS TEAM



Adam Rasyiid
Operations Manager



Endah Setiorini
Operations Executive



Fery Lasut
Operations Executive



Nadya Karen
Operations Executive



Tia Sari
Operations Executive

DATABASE & IT TEAM



Yusanto
Data & IT Manager



Sarah Novianti
Database Executive



Hayatunnissa Rizqi
Digital Operations Executive
- LeadGrab

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 INTERNET PROVIDER



EV CHARGING PARTNER



OFFICIAL COFFEE PARTNERS



OFFICIAL HOTELS



VENUE FACILITIES

Restaurants & Cafes

Jimbaran Resto

📍 Uluwatu Foyer area



Prayer Rooms

📍 Pecatu Hall Groundfloor



Lost & Found Properties

📍 Office 1 Pecatu Hall



Press/ Media

📍 Office 3 (Pecatu Hall)



Toilets

📍 Toilets are located outside the exhibition hall areas. Toilet signs can be found on-site.



First Aid Clinic & Ambulance/ Medical Room

📍 Pecatu Hall



Organisers' Office

Sales Office

📍 Office 2 (perbatasan Nusa Dua - Uluwatu)

Event Room

📍 Office 2 (Pecatu Hall)

Marketing Office

📍 Room 5 (Nusa Dua Hall)

Operations Office

📍 Office 1 (perbatasan Nusa Dua Uluwatu)

Forwarder/ Shipping / Customs Office

📍 Bounded Warehouse Nusa Dua Hall

Contractor Office

📍 Room 4 (Nusa Dua Hall)

Security Office

📍 Office 3 (Pecatu Hall)



FHTB

SEE YOU THERE!



FHTB
FOOD, HOTEL & TOURISM
BALI

28 - 30
APRIL 2026

Bali Nusa Dua
Convention Center
(BNDCC)

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



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

Follow Us for More Updates!

www.fhtbali.com

Follow Us: #FHTB #fhtbali #foodhoteltourismbali

 @fhtbali

 @foodhospitalityindonesia

  Food, Hotel & Tourism Bali

 Food & Hospitality Series_ID