

E-INVITATION



FHI
FOOD & HOSPITALITY
INDONESIA

CO-LOCATED WITH:



INCORPORATING:



22 - 25 July 2025 Jakarta International Expo (JIEXPO)

The 19th Indonesia International
Leading Hospitality, Food and Beverage Trade Exhibition



**SCAN HERE
FOR FREE TICKET**



OR CLICK HERE:

bit.ly/fhiprereg2025inv

Before 19 July 2025, 6.00 PM

**Cultivating Future in
Sustainable Culinary and Hospitality**

Organised by:



Sustainable Events:



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Food & Hospitality Indonesia

Food & Hospitality Series_ID

WHY ATTEND FHI 2025?

Food & Hospitality Indonesia (FHI) 2025 stands as the leading international trade exhibition for the food, beverage, and hospitality sectors in Southeast Asia. Scheduled to take place from 22–25 July 2025 at the Jakarta International Expo (JIE expo), this year's edition carries the theme "Cultivating the Future in Sustainable Culinary and Hospitality." FHI 2025 offers an essential opportunity for professionals and enthusiasts alike to immerse themselves in the evolving landscape of the industry, where sustainability and innovation are at the forefront.

The exhibition brings together a diverse showcase of local and international suppliers, offering a wide range of products, technologies, and services that reflect the future of culinary and hospitality excellence. It is the perfect platform to explore the latest market trends, gain valuable insights, and build strategic connections with key stakeholders across the region. Whether you are looking to expand your network, discover new products, or deepen your understanding of industry developments, FHI 2025 is the destination to stay ahead in an increasingly competitive and sustainability-driven market.

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 FHI 2025's extensive exhibitor line-up.

FOOD & BEVERAGE



FOOD SERVICE EQUIPMENT & HOSPITALITY



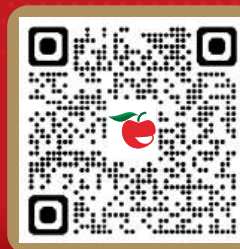
***Note:** The companies and brands featured above are based on the exhibitor list as of 6 May 2025. This is not a complete list and represents only a small selection of the many exhibitors participating in the show.



FHI DIGITAL SHOWROOM

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

bit.ly/fhids2025



FEATURED EVENTS

COMPETITIONS



THE 14TH SALON CULINAIRE

PRESENTED BY THE ASSOCIATION OF CULINARY PROFESSIONALS INDONESIA, IN COLLABORATION WITH THE WORLD ASSOCIATION OF CHEFS SOCIETIES AND INDOONESIAN PASTRY BAKERY SOCIETY

Salon Culinaire, a prestigious culinary competition, returns to Jakarta in 2025. Organized by Pamerindo Indonesia, it celebrates creativity, skill, and innovation in Asian and Indonesian cuisine. The competition, led by the Association of Culinary Professionals Indonesia and supported by the World Association of Chefs Societies and Indonesian Pastry Bakery Society, aims to elevate and globalize Asian cuisine.



READY-TO-DRINK: COCKTAILS IN A CAN COMPETITION

PRESENTED BY THE INDONESIA FOOD & BEVERAGE EXECUTIVE ASSOCIATION AND FOOD & HOSPITALITY INDONESIA

The Ready-to-Drink: Cocktails in a Can Competition, organized by the Indonesian Food and Beverage Executive Association and Pamerindo Indonesia, will debut at FHI 2025. The competition challenges participants to present their product and business model, aiming to attract investors and become a viable business. The initiative provides a platform for creative entrepreneurs to gain visibility and industry recognition.



INDONESIA COFFEE EVENTS

PRESENTED BY THE SPECIALTY COFFEE ASSOCIATION OF INDONESIA (SCAI)

The Indonesian Coffee Events return to FHI 2025, featuring two headline competitions: the Latte Art Throwdown and Indonesia Coffee in Good Spirits. The event, organized by the Specialty Coffee Association of Indonesia, showcases skill, creativity, and coffee culture among Indonesia's passionate coffee professionals. Winners will represent Indonesia at the World Coffee Championships.



2026 WORLD FASHION DRINKS COMPETITION INDONESIA DIVISION

PRESENTED BY SHANGHAI SINOEXPO INFORMA MARKETS

2026 World Fashion Drinks Competition Indonesia Division, organized by Shanghai Sinoexpo Informa Markets International Exhibition Co., Ltd. and Food & Hospitality Indonesia, will debut at FHI 2025. The competition encourages beverage professionals to create visually striking, trend-forward beverages using sponsored ingredients and freestyle elements. The Indonesia Division provides local talent with exposure on a global platform, defining the future of fashionable drink experiences.



HOTELICIOUS THEMATIC BED MAKING COMPETITION

PRESENTED BY BINUS BUSINESS HOTEL MANAGEMENT

The HOTELICIOUS Thematic Bed-Making Competition, hosted by BHM BINUS at Food & Hospitality Indonesia (FHI), is an event for students and the public to showcase creativity and precision in bed-making. Participants aim to create visually appealing and technically perfect beds, demonstrating high standards in the hospitality industry. The competition emphasizes attention to detail, craftsmanship, and the blend of creativity and professionalism in hotel operations, promoting exceptional guest experiences.

FEATURED EVENTS

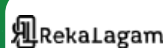
WORKSHOPS



WINE MASTERCLASS

PRESENTED BY INDONESIA SOMMELIER ASSOCIATION

The Wine Masterclass Workshop by the Indonesia Sommelier Association at Food & Hospitality Indonesia provides a comprehensive learning experience for both beginners and professionals. The workshop covers topics like wine basics, grape varieties, and country-specific profiles. Participants can learn about Cabernet Sauvignon, French wines, and sparkling wine. Practical experiences include pairing food and cheese, Riedel glass tasting, and blind wine tasting.



ART WORKSHOPS WITH NATURAL PIGMENTS

PRESENTED BY REKALAGAM AND FOOD & HOSPITALITY INDONESIA

Rekalagam, a sustainability partner of FHI, is hosting a workshop to teach visitors how to transform waste into wonder through eco-conscious art activities. The workshops, "Waste to Wonder — Paint Your Own Home Deco with Natural Pigment" and "Waste Material Craft — Food Packaging Collage with Natural Watercolour," aim to inspire sustainable living through artistic expression.

To join the workshop, please register directly by clicking [here](#).



INTERIOR DESIGN CLINIC

PRESENTED BY RUKITA AND FOOD & HOSPITALITY INDONESIA

The Rukita x FHI Workshop: Interior Design Clinic provides personalized interior design consultations for property owners, business operators, and general visitors interested in home design or build-to-rent properties. The flexible format allows pre-booked and walk-in attendees to discuss their specific design needs and receive expert advice, enhancing their interiors with professional insights and recommendations.

NETWORKING SESSIONS



FHI BUSINESS MATCHING PROGRAMME

PRESENTED BY FOOD & HOSPITALITY INDONESIA

The Business Matching Programme at Food & Hospitality Indonesia (FHI) 2025, taking place from July 22-25 at Jakarta International Expo, connects international buyers with food, beverage, and hospitality industry exhibitors. The programme offers pre-arranged meetings and exclusive access to the Business Matching Lounge for networking and discussions. Open to professionals, participants can browse exhibitor profiles, submit an online registration form, and confirm meeting schedules.



RED BULL PARTY TRUCK

PRESENTED BY RED BULL

The Red Bull Party Truck, a custom-designed mobile entertainment platform, will be stationed at the Jakarta International Expo's Hall B1 during Food & Hospitality Indonesia (FHI) 2025. It features a powerful audio system, vibrant lighting, and a DJ booth, transforming any space into an electrifying party atmosphere. This signature Red Bull experience is open to all attendees, providing a lively and immersive experience that complements the exhibition's focus on food, beverage, and hospitality innovations.

FEATURED EVENTS

NETWORKING SESSIONS



LALAMOVE ON STAGE

PRESENTED BY LALAMOVE

Lalamove On Stage is a mobile activation at Food & Hospitality Indonesia (FHI) 2025, featuring a custom-designed Tronton truck with a powerful sound system, stunning lighting, and a performance stage. Located at In front Hall B1 of the Jakarta International Expo, it offers live music, performances, and interactive entertainment, enhancing the exhibition's vibrant atmosphere and providing a unique space for visitors to unwind and engage.

INDUSTRY SEMINARS



ASEAN AMERICAN EPICUREAN TABLE SEMINAR

PRESENTED BY U.S. MEAT EXPORT FEDERATION

ASEAN American Epicurean Table Seminar (AAET) is a targeted program designed to educate U.S. beef users on proper handling, storage practices, and the unique qualities that distinguish U.S. beef from other origins. The session offers a hands-on tasting experience, highlighting differences in tenderness and flavor between wet-aged and non-wet-aged cuts. It also features an in-depth presentation on cattle breeds, alternative cuts, and detailed primal and subprimal breakdowns—equipping participants with valuable knowledge to elevate their product offerings and culinary innovations.



BUSINESS BREAKFAST

PRESENTED BY SALADPLATE COLLABORATION WITH
GLOBAL DATA

Join us for an exclusive Business Breakfast event presented by Saladplate in collaboration with GlobalData: "Strategy & Insight Outlook: Benchmarking Indonesia's Food and Foodservice Growth Against Southeast Asia." Gain valuable market insights, discover regional growth opportunities, and network with fellow F&B and hospitality professionals. Don't miss this chance to stay ahead of the curve with expert-led analysis and data-driven strategies.

[Click here to register.](#)



LPPOM
Leading in Halal Assurance Solutions

FROM CERTIFICATION TO CONSUMER TRUST: STRENGTHENING HALAL AND HYGIENE STANDARD

PRESENTED BY LEMBAGA PENGAJIAN PANGAN, OBAT-OBATAN, DAN KOSTUMATIKA
MAJELIS ULAMA INDONESIA

In today's increasingly conscious market, halal integrity and hygiene are more than just regulatory requirements — they're pillars of consumer trust. This seminar, led by LPPOM, explores the critical role of halal certification and hygiene compliance in building confidence across the food and hospitality industries.

Gain valuable insights into the latest certification frameworks, best practices for maintaining high hygiene standards, and how businesses can leverage compliance to appeal to both domestic and global halal markets. Whether you're a brand owner, manufacturer, or hospitality operator, this session is essential to understanding how certification goes beyond labels — driving real value and trust among consumers.



FEATURED EVENTS

INDUSTRY SEMINARS



epicure
by fhi

THE IMPORTANCE OF THE MEDIA INDUSTRY IN HORECA

PRESENTED BY EPICURE

Epicure's seminar on media industry importance in HoReCa discusses its role in shaping trends, influencing consumer behavior, and elevating brand visibility. It provides insights on strategic media engagement, enhancing storytelling, driving customer loyalty, and supporting business growth in a competitive market.



Damin
大闽国际

GLOBAL BEVERAGE SERVICES SOLUTION PROVIDER

PRESENTED BY DAMIN

Join Damin International for a special seminar titled "Global Beverage Services Solution Provider." As a leading supplier of natural plant-based ingredients, Damin will showcase its end-to-end solutions for the global beverage industry—from sourcing and formulation to product innovation. Discover how their expertise supports brands in creating natural, functional, and sustainable beverages tailored to today's market demands.



Alga.

TIMELESS CRAFT, SUSTAINABLE FUTURE — CELEBRATING THE COLLABORATION OF WISEWOLL AND ALGA

PRESENTED BY ALGA JAYA RAYA

Discover the story behind "Timeless Craft, Sustainable Future — Celebrating the Collaboration of Wisewoll and Alga," a seminar presented by Alga Jaya Raya. This session explores how two like-minded brands unite traditional craftsmanship with modern sustainable practices. Through this collaboration, Wisewoll and Alga aim to inspire a new wave of eco-conscious design in textiles and lifestyle products, offering insights into responsible production and creative innovation.

SUSTAINABILITY SEMINARS



Source: Instagram @evolve.forum

SENTIAN
evolve
SUSTAINABLE INNOVATION FORUM

EVOLVE: SUSTAINABLE INNOVATION IN HOSPITALITY

PRESENTED BY SENTIAN AND FHI POWERED BY EVOLVE

Join Evolve, a series of forums on sustainable innovation in hospitality by Sentian Innovation Works and Most Valued Business, held at Food & Hospitality Indonesia. Bringing together leaders in policy, design, food systems, and operations, Evolve offers practical tools, partnerships, and strategies to drive sustainability forward.

Each of the four days explores a key theme, from energy efficiency and green building to sustainable food and high-performance operations. Evolve is where ideas meet action.

Connect with changemakers and accelerate your impact.



Source: Instagram @waterhub.id

WATERHUB

SUSTAINABLE WATER SOLUTIONS FOR THE FUTURE OF HORECA

PRESENTED BY WATERHUB

The seminar presented by Waterhub, one of FHI's sustainability partners, explores Sustainable Water Solutions for the Future of HoReCa. This session highlights the importance of responsible water management in the hospitality, restaurant, and catering sectors, offering practical approaches to optimise water usage, reduce waste, and implement efficient systems.

With growing concerns over resource scarcity, the seminar aims to inspire businesses to adopt innovative water solutions that not only support environmental goals but also improve operational efficiency and long-term sustainability.

FEATURED EVENTS

SUSTAINABILITY SEMINARS



Source: Instagram @magalarva



SUSTAINABILITY FOR BUSINESSES: IT'S MORE THAN JUST PLASTIC

PRESENTED BY MAGALARVA

Join Magalarva, the official Waste Management & Sustainability Partner of FHI, as we explore how food and hospitality industries can go beyond recycling—embracing circular economy practices, responsible sourcing, and organic waste solutions. Discover how holistic sustainability isn't just good for the planet—it's a brand advantage.



Source: Instagram @4goodthings

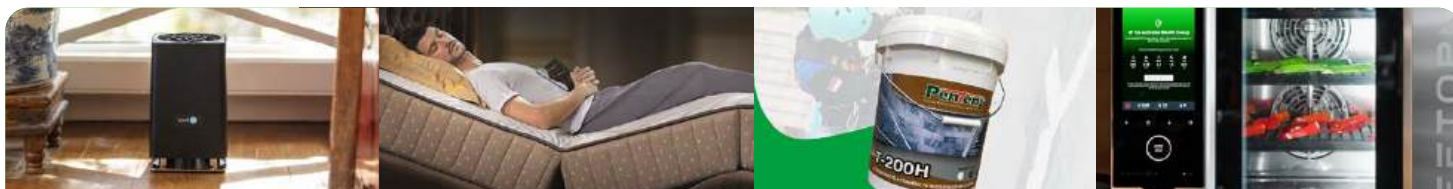


WHO PAYS THE CLIMATE PRICE?

PRESENTED BY 4GOODTHINGS

We often think of climate action as a personal checklist. We use less plastic, recycle, and feel like we're a part of the solution. It makes us feel better. But the reality is, no matter how green our habits are, climate change doesn't hit everyone equally. And maybe recycling isn't just about saving the planet anymore—it's about helping us feel better. But at what cost?

INNOVATION SPOTLIGHT



The Innovation Spotlight is a special feature area within the exhibition where exhibitors have the opportunity to highlight their latest innovations, launch new products, or present their services directly to a targeted audience. This platform is designed to help exhibitors gain greater exposure, generate qualified leads, and connect more meaningfully with visitors through live demonstrations or focused presentations. By taking part in the Innovation Spotlight, companies can position themselves at the forefront of the industry, showcase their unique offerings, and reinforce their brand presence among key decision-makers. Below are some of the presenting companies:



***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.foodhospitalityindonesia.com.



SUSTAINABILITY IS PART OF WHO WE ARE

WHAT IS FASTERFORWARD?

FASTER



FORWARD

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.



FASTER TO ZERO

Under the Faster to Zero pillar, we are moving faster to become a zero waste and net zero carbon business. To help meet the urgent challenges of a changing world, this means taking accelerated steps to reduce our carbon and waste footprint with the aim of becoming a zero waste and net zero carbon business by 2030. Wherever we can, we are also actively helping our partners, customers and wider markets to achieve the same.



SUSTAINABILITY INSIDE

All across Informa, our brands and products connect people with knowledge. Our greatest impact on the world is through the specialist content and expert connections we deliver, and under the Sustainability Inside pillar, we are embedding sustainability inside every one of our brands. Whether it's through content, events, intelligence, research or training, Sustainability Inside helps our customers accelerate their own sustainable development, creating growth opportunities for our brands and supporting.



IMPACT MULTIPLIER

Under FasterForward, the Impact Multiplier pillar is about the positive impact we create when we can improve access to our specialist knowledge, help people connect more efficiently and invest in our communities.

Through the content we provide, we can help connect and inform those who struggle to access specialist knowledge and professional networks. When they connect at our events and online, we can help customers be even smarter and more efficient with their time and travel.

Where we work in a specialist or local community, we can partner with them and invest in ways that help them succeed and create more positive impacts in turn.

WHAT IS BETTER STANDS?



**Better
Stands**

Moving away from
disposable stands *together*

For over a decade, Informa has focused on sustainability in areas where we can make the most significant contribution to the economy, society and the environment. This includes consideration of our operations, our content and the communities in which we work. We firmly believe that integrating sustainability into everything we do is vital to our ability to create long-term value for all our stakeholders whether they are investors, customers, colleagues or others.

By moving away from the use of disposable stands we will improve the ease, safety and sustainability of the exhibitor experience at events.

We would like you to join us moving towards the future of events. You can find more information about our sustainability efforts, including our latest sustainability reports through www.informa.com/sustainability.

HOW IS FHI 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.

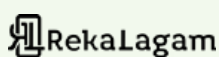


We encourage visitors to hand in your lanyard for reuse.



Digital adoption to reduce paper.

SUSTAINABILITY AT THE HEART OF FHI



At Food & Hospitality Indonesia (FHI), sustainability is a core value that guides our entire event experience. As part of Informa Markets' FasterForward commitments, FHI is designed to be better for the industry, for attendees, and most importantly—for the planet. We strive to deliver a greener, more responsible platform that drives real change across the food and hospitality sectors.

Here are the key sustainability programmes you'll find at FHI:

Better Stands 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.

FasterForward to Zero

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

Waterhub – Water Refill Stations

In support of our #BringYourOwnTumbler campaign, Waterhub stations are placed throughout the venue to reduce plastic waste and encourage eco-conscious habits among attendees.

Rekalagam

Rekalagam creatively repurposes exhibition waste—turning discarded materials into workshop resources for local communities and educational programmes.

Magalarva

Our partner Magalarva collects food waste from exhibitors and visitors, converting it into valuable resources like animal feed and compost—showcasing circular economy principles in action.

4GoodThings

After the show, 4GoodThings transforms event residue such as banners and fabric waste into upcycled hospitality products like aprons, bags, and accessories—promoting mindful reuse.

Rekosistem

From collection to reporting, Rekosistem handles comprehensive waste management and provides data-driven waste reports, offering transparency in how we minimise our footprint.

UCollect Station by Noovoleum

At the UCollect Station, attendees are invited to donate used cooking oil. This waste is processed into sustainable aviation fuel, and all proceeds go to support local charities and environmental initiatives—a brilliant example of community-powered sustainability.

Wellness Corner by Naluri.Life & Perfect Health

FHI embraces a holistic view of sustainability, which includes mental and physical wellbeing. Visitors can unwind at the Wellness Corner, enjoying complimentary massages by Perfect Health and access to mental health consultations with licensed professionals from Naluri.Life.

Kopi Kamu x POTADS Collaboration

In a unique blend of social inclusion and sustainability, FHI partners with Kopi Kamu and POTADS (Association of Parents of Children with Down Syndrome) to serve delicious coffee to our VIPs and Gold Visitors—prepared by talented Down syndrome baristas. This initiative promotes inclusive employment and will also feature awareness seminars on disability empowerment in the workplace.

Sentian x Evolve x Most Valued Business (MVB)

Sustainable business growth takes knowledge. Join our seminar sessions on sustainable practices, innovation, and regulation, hosted by Sentian in collaboration with Evolve and MVB—equipping business owners with future-ready strategies.

Together, these programmes demonstrate our dedication to environmental stewardship, community empowerment, and wellbeing. FHI isn't just an exhibition—it's a platform for cultivating meaningful change.

FHI VISITOR EXPERIENCE

Together, these programmes demonstrate our dedication to environmental stewardship, community empowerment, and wellbeing. FHI isn't just an exhibition—it's a platform for cultivating meaningful change.



CUSTOMER INSIGHTS AREA

Your voice matters. Visit our Customer Insights Area to sit down, relax, and share your feedback about your FHI experience. By completing our visitor survey, you contribute valuable insights that help us improve and innovate for future editions.



FHI
FOOD & HOSPITALITY
INDONESIA



FHI LOUNGE

Reserved for pre-registered attendees, loyal customers, and Gold Visitors, the FHI Lounge offers a premium space to take a break from the exhibition floor. Enjoy complimentary snacks and beverages in a comfortable setting designed for networking and relaxation.



FHI
FOOD & HOSPITALITY
INDONESIA



WATER REFILL STATIONS

Stay hydrated while supporting a sustainable event. Attendees are encouraged to bring their own tumblers and refill bottles for free at designated Waterhub stations located throughout the exhibition area. This initiative supports our #BringYourOwnTumbler campaign and our ongoing commitment to reducing single-use plastic waste.



POWERNAP AREA

Feeling tired? Recharge in our Powernap Area by Alga Jaya. This designated rest zone offers a quiet and comfortable environment for attendees to take short naps or unwind between sessions and meetings.



WELLNESS CORNER

Take a break for your mind and body. The Wellness Corner offers complimentary services such as professional massage therapy by Perfect Health and psychological consultations by qualified experts from Naluri.Life. A serene space to relax and care for your wellbeing.



LIGHTAIR ZONE

Experience the refreshing sensation of mountain air—right in the heart of the exhibition. The LightAir Zone, powered by innovative air purification technology from GLAM, offers a peaceful space where attendees can sit, relax, and breathe in fresh, filtered air.



UCOLLECT STATION

Make an environmental impact through our UCollect Station, powered by Noovoleum. Visitors are invited to bring their used cooking oil, which will be collected, processed into sustainable aviation fuel, and the proceeds donated to charitable organisations. A simple act with far-reaching effects for both the planet and society.

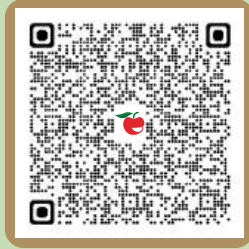


HOW TO VISIT THE EXHIBITIONS



Pre-Registration

Pre-register now to get free admissions worth IDR 150,000 and gain direct access to 4-day exhibition of FHI 2025 before 19 July 2025, 6.00 PM. Pre-registration ensures your place to visit FHI 2025. Follow these steps to join us!



Scan the QR Code or click here: bit.ly/fhiprereg2025inv



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



Wait for approval via email.

If approved



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 FHI 2025.

If rejected

FHI is strictly for business personnels only.



Update your information and re-register.



Wait for approval via email.

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 4-day exhibition when registering onsite.



Gold Visitor

Available exclusively for visitors invited by our exhibitors to enjoy FHI's "Gold Visitors" exclusive benefits. Show your Gold Visitor Pass at the check-in point at the venue to enter FHI 2025.



Loyal Customer

Available exclusively for visitors who had attended previous editions of FHI and registered before April 7, 2025, through invitations from the organiser. Loyal customers can enjoy the FHI Lounge with refreshments by presenting their loyal customer card on-site.



VISITOR ADMISSION POLICIES

+18

No admission will be given to people under the age of 18.



FHI is exclusive to business visitors.



No baggage/trolleys are allowed inside.



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.



No sampling for any purposes will be allowed during the exhibition by visitors to exhibitors.



Visitors cannot canvas, leaflet, or do sales activities.



Attendees consent to official event documentation.

1. No admission will be given to people under the age of 18.
2. Food & Hotel Indonesia 2025 is strictly open to trade, professional, and business visitors registrants only. The opening hours are 10:00 am – 6:00 pm on 22-24 July and 10:00 am – 5:00 pm on 25 July 2025.
3. Food & Hotel Indonesia is a trade-only event and admission is free of charge for all visitors upon completion of the online pre-registration process. Visitors who register after the pre-registration period will be charged IDR 150,000 for the 4-day exhibition.
4. Anyone attending the Food & Hotel Indonesia show must not take part in any canvassing, leafleting, or demonstrations, do any sales activities and give out product samples, objectionable behavior, wear offensive apparel, or be involved in any activity which may disrupt the event. If proven to be doing any of the activities mentioned, the visitor shall be removed from the exhibition.
5. 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 being removed from the event.
6. The dress code is strictly business attire. The following dress code/attire is NOT allowed entry into the exhibition halls.
 - Shorts/Bermudas
 - Singlet/Sleeveless Shirt/Sleeveless T-shirt
 - Slippers/ flip-flops / uncovered footwear
7. Official show photographers and videographers will be taking photographs and filming videos throughout the four-day event. Anyone attending Food & Hotel Indonesia 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.
8. The Organisers reserve the right 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 our Privacy Policies here.](#)

OUR VALUED SUPPORTING PARTNERS

Food & Hospitality Indonesia (FHI) 2025, incorporating Retail Indonesia, is proudly recognised and supported by the following esteemed partners.

SUPPORTING GOVERNMENT AND ORGANISATIONS



MEDIA PARTNERS



SUSTAINABILITY PARTNERS



MULTIMEDIA PARTNER



OFFICIAL PUBLIC SERVICE



OFFICIAL EV CHARGING STATION



WATER SPONSOR



OFFICIAL HOTEL PARTNERS



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Food & Hospitality Indonesia

Food & Hospitality Series_ID