



HO INTERNATIONAL
REXPO
CA UZBEKISTAN

HORECA EXPO UZBEKISTAN 2025



The Association of Hoteliers of Uzbekistan with the support of the State Committee on Tourism under the Ministry of Ecology and Environment and Climate Change of the Republic of Uzbekistan is organizing an international exhibition **“HoReCa Expo Uzbekistan”, which will be held on 21-23 October 2025 at the JSC NVC “UzExpoCenter”.**



The exhibition will present modern technologies and equipment for hotels, restaurants, catering and trade enterprises.

Visitors of HoReCa Expo Uzbekistan will be presented a full range of solutions: kitchen equipment, food and beverages, furniture, textiles, IT solutions, security systems and much more.



Key Themes

1 New Trends

Learn about the hottest trends in the hospitality industry, from technology to gastronomic fashions.

2 Innovative Solutions

Find out about the latest technology, equipment and services to make your business more efficient.

3 Business Contacts

Network with key market players and find new suppliers, partners and investors. B2B and B2C meetings.

4 Professional Development

Participate in workshops and seminars to enhance your knowledge and skills in the hospitality industry.



WHY UZBEKISTAN?

- 1) Unique opportunities for business development;
- 2) New hotels and restaurants are being dynamically built and commissioned in Uzbekistan;
- 3) Support for investors in the development and improvement of the hospitality sector;
- 4) New hotels are planned to be opened in 2025-2026 with Room stock of 2700 units;
- 5) Specialized solution for HoReCa segment.



The Benefits of Participation

Expansion of the Market

HORECA EXPO UZBEKISTAN 2025 will be a platform to expand your business in a new market, where you can find new customers and partners, as well as gain access to new audiences.

Increased Visibility

Present your company and products to a wide audience of professionals, increase brand awareness and gain valuable contacts.

Latest Technologies

Learn about cutting-edge technologies that can enhance your business, from venue management systems to online ordering and delivery.



Sections of the exhibition HoReCa:

- interior design and decoration;
- sound, lighting and projection equipment;
- furniture for hotels and restaurants;
- tableware and table arrangements;
- food and beverages for hotels and catering outlets;
- professional cleaning, hygiene products;
- professional equipment for kitchens, pastry shops and bakeries;
- plumbing fixtures and equipment for hotels, restaurants and fitness centers;
- automation and security systems;
- textiles and uniforms;
- commercial, display and refrigeration equipment.





Format of the Event

Exhibition

Visit the exhibit area to see what's new in equipment, furniture, tableware, food and beverage, and software solutions for the hospitality industry.

Conferences and Seminars

Participate in thematic conferences and seminars with leading experts who will share their experience and knowledge on topical industry issues.

Business Meetings and Networking

Use the opportunity to conduct business negotiations, search for new partners and conclude favorable contracts.

Gastronomic Festival

Immerse yourself in the world of flavors: discover the cuisines of the peoples of the world, demonstrate your skills in professional competitions and learn about the latest trends at master classes from leading brands.