



**RESTAURANT
ASIA 2024**
5th International Restaurant,
Kitchen & Culinary Equipment &
Supplies Exhibition



26 – 28
JUN'24

Sands Expo & Convention Centre
Halls D, E & F, Basement 2
Singapore



Co-Organiser of
Restaurant Asia



Powered by

The logo for SIGEP THE DOLCE WORLD EXPO features the word "SIGEP" in a large, red, stylized font, with "THE DOLCE WORLD EXPO" in a smaller, black, sans-serif font below it.

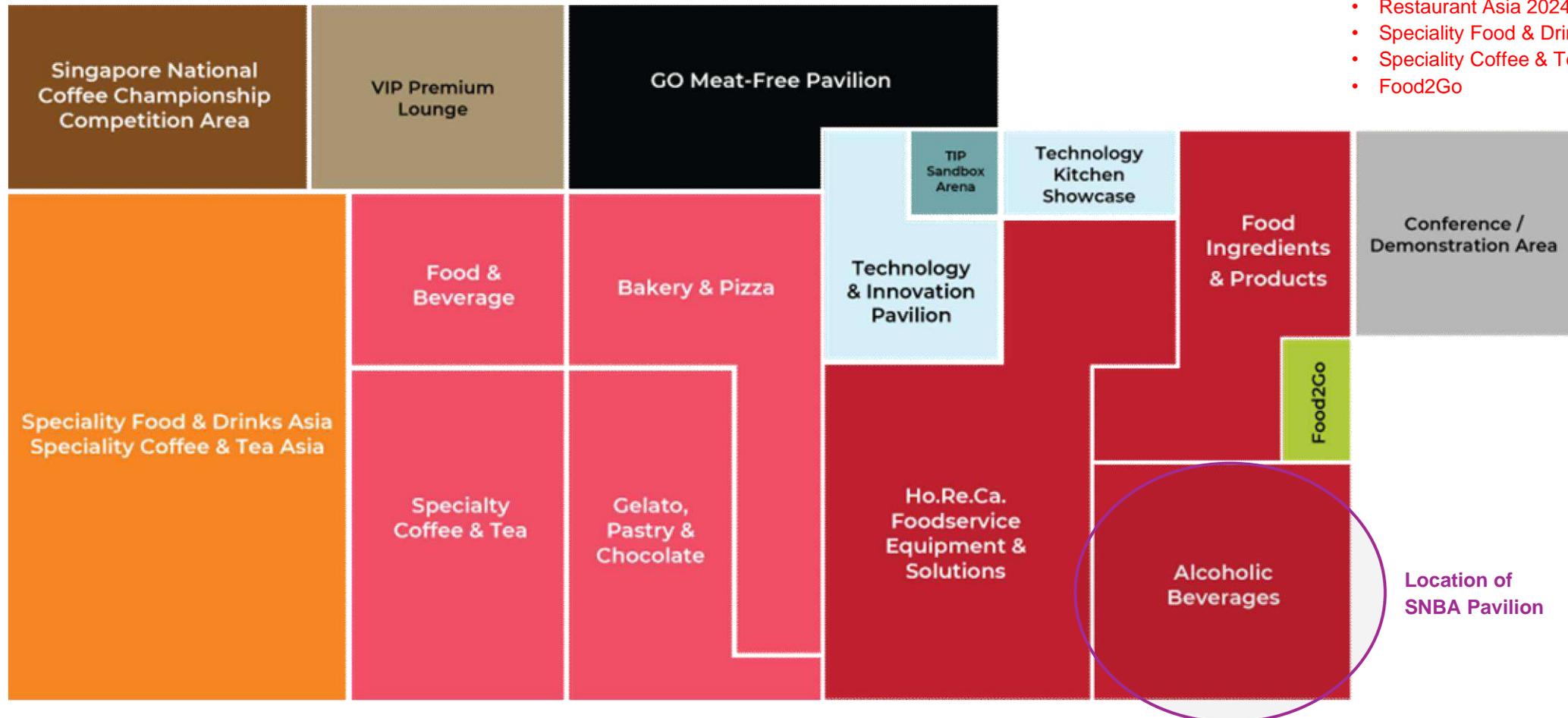
Supported by

The logo for sniba singapore nightlife business association features the word "sniba" in a stylized, lowercase font, with "singapore nightlife business association" in a smaller, black, sans-serif font to its right.

5 Shows ● 8 Zones & Pavilions

5 Shows

- SIGEP Asia 2024
- Restaurant Asia 2024
- Speciality Food & Drinks Asia
- Speciality Coffee & Tea Asia
- Food2Go



EXHIBITOR PACKAGES FOR SG REGISTERED COMPANIES*

*subject to eligibility criteria under LEAD IFM Funding

SINGAPORE PAVILION

All Singapore Pavilion exhibitors stand to receive from 50% - 70% LEAD IFM Funding!

LEAD International Fairs & Mission (IFM) is provided by Enterprise Singapore to Singapore companies with a reimbursement of up to 70% of participation cost for physical booths (min. 9sqm to a max. of 36sqm).

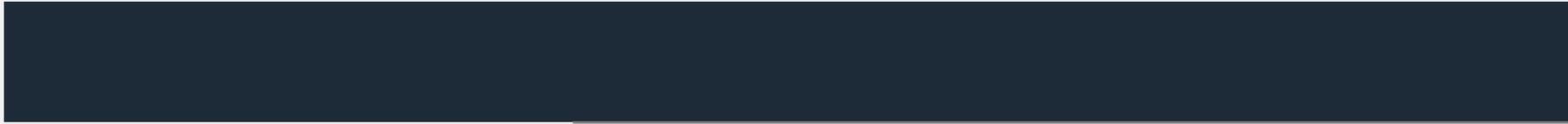


Singapore Pavilion Shell Scheme, 9sqm

Bare Space	18sqm	27sqm	36sqm	
Space Rental (SGD 550/sqm) + Compulsory Pylon Stands (SGD 300/pylon)	SGD 10,200	SGD 15,150	SGD 20,400	
Cost (after estimated 70% LEAD IFM subsidy)	SGD 3,060	SGD 4,545	SGD 6,120	
Shell Scheme	9sqm	18sqm	27sqm	36sqm
Space Rental (SGD 550/sqm) + Stand Construction (SGD 120/sqm)	SGD 6,030	SGD 12,060	SGD 18,090	SGD 24,120
Cost (after estimated 70% LEAD IFM subsidy)	SGD 1,809	SGD 3,618	SGD 5,427	SGD 7,236
Aluminium system panels	✓	✓	✓	✓
Fascia board with company name and booth no.	✓	✓	✓	✓
Needle-punched carpeting	✓	✓	✓	✓
White laminated plywood panelling	✓	✓	✓	✓
Singapore Pavilion Pylon	✓	✓	✓	✓
Fluorescent Light	2 units	4 units	6 units	8 units
13amp / 230V Power Outlet	1 unit	2 units	3 units	4 units
Lockable Cabinet	1 unit	2 units	3 units	4 units
Round Table	1 unit	2 units	3 units	4 units
Folding Chair	3 units	6 units	9 units	12 units
Wastepaper Basket	1 unit	2 units	3 units	4 units

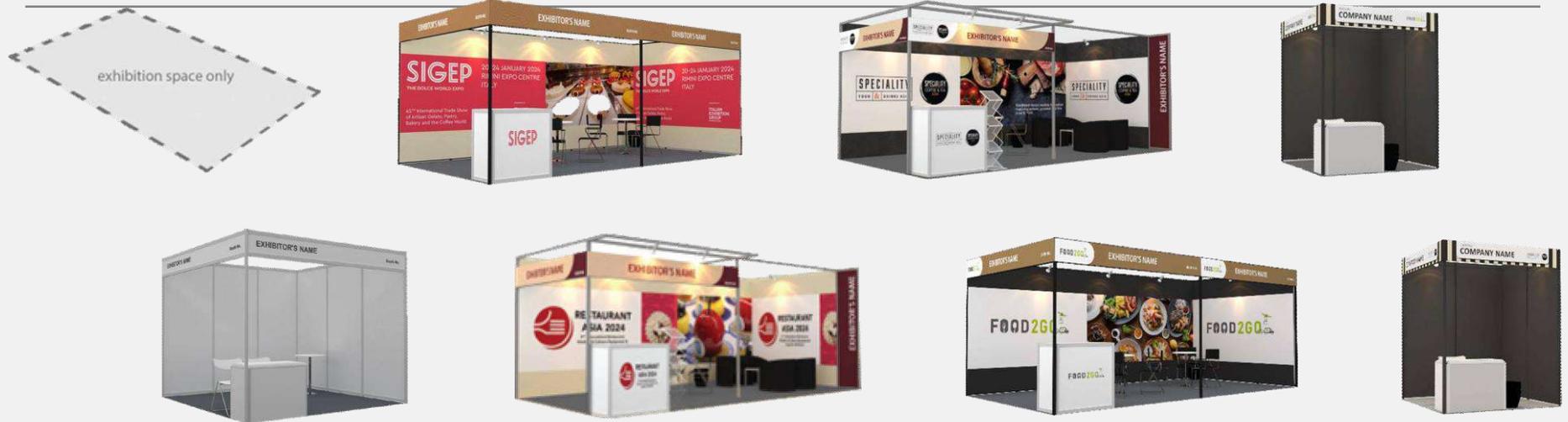
**INTERNATIONAL RATES FOR
COMPANIES NOT ELIGIBLE FOR
LEAD IFM FUNDING**

PARTICIPATION RATES



Basic Shell Scheme (min. 9sqm)	645 SGD/sqm	465 EUR/sqm	500 USD/sqm
Smart Shell Scheme (min. 18sqm)	760 SGD/sqm	547 EUR/sqm	589 USD/sqm
Luxury Shell Scheme (min. 18sqm)	800 SGD/sqm	575 EUR/sqm	618 USD/sqm
Raw Space (min. 18sqm)	550 SGD/sqm	395 EUR/sqm	425 USD/sqm
Start-up / Roaster Village (4sqm booth)	2,300 SGD	1,656 EUR	1,790 USD

*only for new exhibitors in SFDA / SCTA / F2GO



PACKAGE COMPARISON

SHELL SCHEMES

- Aluminium system panels
- Fascia board with company name and booth no.
- Needle-punched carpeting
- Pylon with graphic print sticker
- 12W LED spotlights
- Fluorescent lights
- Long-arm spotlights
- 13amp / 230V power outlet
- Info counter with graphic logo print
- Reception desk
- Round table
- Chrome folding chairs
- White barstool
- Easy armchair
- Single-seater sofa
- COMMS Coffee Table
- Zigzag Brochure Rack
- Wastepaper Basket

	BASIC	SMART	LUXURY	START-UP / ROASTER
Aluminium system panels	✓ Silver	✓ Silver	✓ Black	✓ Black
Fascia board with company name and booth no.	✓	✓	✓	✓ Digital print vinyl sticker on compressed foam board
Needle-punched carpeting	✓	✓ With protective film during build up	✓ With protective film during build up	✓
Pylon with graphic print sticker			✓ 1 unit	
12W LED spotlights				✓ 2 units
Fluorescent lights	✓ 2 units	✓ 4 units		
Long-arm spotlights		✓ 6 units	✓ 7 units	
13amp / 230V power outlet	✓ 1 unit	✓ 2 units	✓ 2 units	✓ 1 unit
Info counter with graphic logo print		✓ 1 unit	✓ 1 unit	
Reception desk	✓ 1 unit			✓ 1 unit
Round table	✓ 1 unit	✓ 2 units	✓ 1 unit	
Chrome folding chairs	✓ 2 units			✓ 1 unit (white)
White barstool		✓ 1 unit	✓ 1 unit	
Easy armchair		✓ 6 units	✓ 4 units	
Single-seater sofa			✓ 4 units	
COMMS Coffee Table			✓ 1 unit	
Zigzag Brochure Rack			✓ 1 unit	
Wastepaper Basket	✓ 1 unit	✓ 2 units	✓ 2 units	✓ 1 unit

Collaboration with **SNBA**



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SIGEP Asia 2024

THE DOLCE WORLD EXPO

- In addition to the LEAD IFM Funding*, SNBA members will enjoy:
 - **1x FPFC Advertisement for each exhibiting SNBA member** in Digital Show Guide
 - **15% rebate** on additional space (bare space rates) taken by exhibitors **(for booths above 36sqm in size)**
 - **Invitation to Chef's Table**



ABOUT THE SHOWS

5 Shows

- SIGEP Asia 2024
- Restaurant Asia 2024
- Speciality Food & Drinks Asia
- Speciality Coffee & Tea Asia
- Food2Go



RESTAURANT ASIA 2024

5TH International Restaurant,
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Restaurant Asia 2024, co-organised with the Restaurant Association of Singapore, is a key sourcing platform for the industry by the industry. It presents a **dedicated showcase of restaurant, kitchen and culinary equipment**, paving the way for the smart kitchen of the future which will revolutionise cooking, food management, and almost every aspect of the F&B industry.

This event is the **only F&B trade show for the industry, by the industry** and focuses on solutions for chefs and restaurateurs. It also features the specially-curated **RAS Leadership Symposium**.

Co-Organiser of
Restaurant Asia



Introducing Alcoholic Beverages:

Discover a world of refined tastes and sophisticated indulgence, nestled within the heart of Restaurant Asia. This sector invites you to immerse yourself in the captivating realm of premium spirits, curated to delight connoisseurs and enthusiasts alike.



RESTAURANT ASIA 2024

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EXHIBIT PROFILE

FOOD INGREDIENTS & PRODUCTS

- Convenience Food
- Condiments & Sauces
- Fats & Oils
- Foodservice Supplies
- Food Ingredients
- Fine / Specialty Food
- Fresh Fruit & Vegetables
- Halal Food & Beverage
- Health / Organic Food
- Meat & Poultry
- Plant-based Food
- Premixes
- Seafood
- Staple Food
- Super Food
- Vegetarian Food
- Grains & Pulses
- Canned & Processed Food

ALCOHOLIC BEVERAGES

- Bar Equipment & Accessories
- Beer
- Liquors & Liqueurs
- Spirits
- Sake & Fermented Beverages
- Wines & Fortified Wines

FOODSERVICE & KITCHEN EQUIPMENT

- Automated Kitchen Equipment
- Butchery Equipment & Accessories
- Catering / Foodservice Equipment
- Cleaning / Maintenance / Washing Equipment and Accessories
- Food Preparation Equipment and Accessories
- Food Processing / Cooking Equipment and Accessories
- Foodservice Dispensing Machines
- Ice Making Machines
- Kitchen / Service Counters Equipment and Accessories
- Laundry Equipment and Accessories
- Logistics and Material Handling
- Pest Control Services
- Refrigeration / Cold Storage
- Sanitation / Waste Disposal
- Service / Kitchen Counter
- Vending Machines
- Cutlery, Tableware & Utensils
- Glassware

F&B TECHNOLOGY & SOLUTIONS

- Accounting / Billing Systems
- Barcoding / Scanners
- Broadband Access Network Technologies, Equipment & Services
- Customer Loyalty & Reward Systems
- Controlling & Regulation Technology
- Digital Signage
- Electronic Labelling
- Electronic Weighing Scales
- Employee Scheduling Solutions
- Interactive Multi-Platforms (Laptop, Mobile, Tablet, TV)
- F&B Operations, Safety & Quality Management Systems
- Packaging Equipment / Materials / Technology
- Sustainable Packaging Systems
- Point-of-Sales and Related Systems
- Robotics Tech & Automation
- Security Systems
- Transport, Storage & Logistics

OTHERS

- Government Institutions
- Associations & Organisations
- Training Schools & Courses
- Trade Media





SIGEP

ASIA

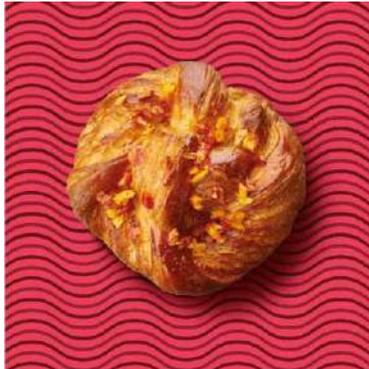
International
Trade Show
of Artisan Gelato,
Pastry, Bakery,
Coffee & Tea World



SIGEP Asia showcases the entire supply chain of **Artisan Gelato** and presents the peak in excellence and professionalism in the art of **Pastry & Bakery**.

The **Chocolate** section will also bring together the best Italian and foreign manufacturers and chocolate production, machinery, equipment and accessories.

The exhibition will cover the entire **Coffee & Tea** supply chain, from specialty coffee beans and tea leaves to roasters, grinders and barista equipment catering to a wide range of processing techniques and tasting.



SIGEP EXHIBIT PROFILE

ASIA

GELATO, PASTRY & CHOCOLATE

- Butter & Creams
- Bean-to-Bar Systems
- Biodegradable and Compostable Single-use Materials
- Candied Fruit, Compotes and Fruit Pastes
- Chocolate Machines and Systems
- Cocoa and Derivatives
- Cone and Wafer Machines and Accessories
- Desserts
- Dried Fruit and Nuts
- Eggs and Derivatives
- Fillings & Toppings
- Flavourings, Vanilla and Essences
- Gelato & Pastry Utensils
- Gelato & Pastry Machines & Equipment
- Gelato Wafers – Cones, Cannoli, Sticks and Fan Wafers
- Homogenisers & Pasteurisers
- Ingredients, Bases and Semi-finished Product for Gelato & Pastry
- Ingredients and Bases for Soft Serve
- Moulds & Decorations
- Semi-finished Products for Chocolate
- Soft Gelato and Frozen Yoghurt Machines
- Sugars, Honey and Sweeteners

BAKERY & PIZZA

- Bakery Mixes & Premixes
- Bakery Utensils
- Baking Ingredients
- Baking and Raising Agents
- Baking Systems & Appliances
- Baking Ware
- Bread Improvers
- Digital Scales
- Flours and Special Flours
- Frozen Baking Products
- Machinery & Equipment for Bakery
- Ovens
- Semi-finished Products for Bakery

FOOD & BEVERAGE

- Beverages
- Candy
- Chocolate-based Products & Pralines
- Dairy Products
- Deli Products
- Drinks & Juices
- Ice Cream and Popsicles
- Professional Uniforms
- Snack Foods
- Take-away Packaging
- Wrapping Equipment

SPECIALTY COFFEE & TEA

- Blenders
- Coffee / Tea Dispensers
- Coffee Beans
- Coffee Brewing Equipment
- Coffee Grinders
- Coffee Pods / Capsules
- Cups and Minicups
- Dairy Products
- Espresso Machines
- Finished Coffee Products
- Milk Alternatives
- Roasting Equipment
- Specialty Tea
- Syrups & Flavourings
- Tea Bags
- Tea Leaves
- Water Treatment





With innovative and inspiring products, as well as latest trends from industry experts, SFDA provides a refreshing experience of the F&B industry.

Be part of the conversation at SFDA – **the most targeted and focused business platform for artisan, gourmet and specialty food & drink producers.**



A **gathering of specialty coffee & tea industry professionals** to network, showcase their products and grow their businesses with an especial focus on **innovative and premium products for independent cafes and retailers** across the region and beyond.



The **one-stop solution for your F&B takeaway and delivery needs** in this gathering of F&B suppliers, distributors, technology providers, food services, retail and hospitality professionals.

EXHIBIT PROFILE



Artisan / Gourmet / Specialty / Fine

- Alcohol
- Alternative & Plant-based Protein
- Bakery & Confectionery
- Beverages
- Cheese & Dairy
- Coffee & Coffee Beans
- Fish & Seafood
- Free-from, Vegan, Functional
- Frozen food
- Grains & Grain Products
- Honey, Jam & Preserves
- Ingredients
- Meat, Poultry, Processed meat
- Milk & Alternative Milk
- Olive oils, Vinegars & Dressings
- Ready-to-Eat meals
- Sauces & Condiments
- Snacks
- Syrups, Flavours, Sugar, Sweeteners & Extracts
- Tea & Tea Leaves
- Water

Non-F&B

- Automation & Robotics
- Cleaning, Filtration & Refrigeration
- Furniture
- Payment Solutions
- Point-of-Sale (POS)
- Waste Management Solutions & Cleaning Supplies



- Branding & Marketing
- Business Services
- Cloud Kitchens
- Delivery & Ordering Platforms
- Design (apps / menus / branding)
- Digital Signages
- Eco-friendly Utensils
- Food Packaging
- Insurance
- Kitchen Equipment
- Labelling & Printing
- Payment Solutions
- Pre-packed F&B
- Sustainable Packaging
- Transportation (e.g. mopeds, bikes, cars etc)
- Vending machines
- Waste & Cleaning
- Wireless Technology

VISITOR PROFILE



VISITOR PROFILE

Food Service

- Catering
- Restaurant
- Quick Service Restaurants
- Cloud / Dark Kitchens

Hospitality & Travel

- Airline
- Bakery
- Bar, Pub, Wine Bar & Nightclub
- Café, Bistro & Coffee Chain
- Country Club, Private Members
- Club, Recreational Club
- Cruise Line
- Hotel & Resort
- Rail
- Spa & Wellness

Retail

- Convenience & Grocery Store
- Department Store
- Independent Retailer
- Online Retailer
- Specialty Food & Drinks Retailers, Delicatessen
- Super & Hypermarket
- Wine, Beer & Spirit Retailer

Wholesale & Distribution

- Distribution
- Exporter
- Importer
- Wholesale

Others

- Chamber of Commerce
- Embassies
- Trade Associations
- Government Agencies
- Education Institutions
- Training & Consultancy

2024 HIGHLIGHTS



Talks, Masterclasses and Demos on Coffee, Dessert and Bakery Foodsectors

SIGEPASIA will host a series of events led by authoritative experts in the field, giving operators the opportunity to enhance their skills and keep abreast of the latest trends.

On stage will be the main representatives of the international championships promoted and organised by SIGEP, such as Gelato World Cup, Juniores Pastry World Cup, The Pastry Queen - Pastry World Cup, and Bread In The City. The best Gelato Makers, Pastry Chefs, Baristas and Bakers from all over the world will showcase their technical skills, creativity and innovation.

Exclusive Networking Opportunities

Connect with titans and key players of the restaurant and café industries through our Chef's Table luncheons, promoting business relations and providing a catalyst to drive industry growth at an ASEAN level.



Singapore National Coffee Championship (SNCC)



Over the next three years, from 2024 to 2026, the **Singapore Coffee Association** will be staging the **Singapore National Coffee Championship (SNCC)** alongside IEG Asia Pte Ltd events. In 2024, it will be hosted during Speciality Coffee & Tea Asia which will be co-located with SIGEP Asia.

The national champions would then represent Singapore in the World Coffee Championship 2025.



Singapore National Barista Championship

Singapore's top baristas come together to showcase their talents and compete for the coveted title of the National Champion.



Singapore National Latte Art Championship

Top baristas come head-to-head to vie for the winning title in creating the most artistic cup of coffee.



Singapore Cup Tasters Championship

Awards the professional coffee cupper who demonstrates speed, skill and accuracy in distinguishing the taste differences in specialty coffees.



Singapore National Brewers Cup Highlights the craft of filtered coffee brewed by hand, promoting manual coffee brewing and service excellence.



Singapore Coffee in Good Spirits Championship Promotes innovative beverage recipes that showcase coffee and spirits, highlighting mixology skills where coffee and alcohol go perfectly together.

Technology Innovation

PAVILION

Step into the future of HoReCa at the **Technology Innovation Pavilion**, where leading tech companies converge to unveil their **groundbreaking solutions tailored to meet the diverse needs of the HoReCa industry**.

From software solutions and advanced point-of-sales systems to the latest in robotics technology, this pavilion is set to **redefine the standards of efficiency, precision and customer satisfaction**.

Nestled in the heart of the pavilion also lies a **demonstration area**, where attendees can witness firsthand an array of robotic solutions designed to **streamline operations, enhance productivity and elevate the overall customer experience**. Attendees can also interact with these robots, **gaining valuable insights into how automation can revolutionise their operations and businesses**.



HOSTED BUYER PROGRAMME



HOSTED BUYER PROGRAMME A DIFFERENT BUSINESS EXPERIENCE

Presenting an opportunity to connect with top-level decisionmakers in the Foodservice sectors across ASEAN and APAC.

Our programme is the gateway to bespoke B2B meetings meticulously tailored to meet your specific business needs. Whether you're in the restaurant, coffee shop, bakery, cocktail bar or gelateria business, our programme is designed to elevate your business prospects.

Unlocking the potential of face-to-face interactions that can pave the way for intimate business relationships through our digital business matching platform and networking sessions to open doors and discover unexplored opportunities for partnerships, collaborations and expansions within Southeast Asia and APAC's burgeoning culinary scene.

Backed by the expertise of Italian Exhibition Group S.p.A., IEG Asia Pte Ltd is committed to sourcing authentic buyers through some of these avenues:

- Industry databases
- Market research
- Networking
- Partnerships with associations

Take part by registering for our business matching platform or contact us to nominate a hosted buyer!*

*Applications are subject to approval.

Key Target Markets



Australia



Cambodia



China



India



Indonesia



Japan



Malaysia



Philippines



S. Korea



Thailand



Vietnam

BUYER

Action Plan

Market Research

We speak with our stakeholders and gather market information to better understand the needs and preferences of potential buyers.

This helps us to narrow down specific industries, companies and individuals who align with the offerings of SIGEP Asia and Restaurant Asia.

Databases & Directories

Grown from years of experience, we utilise industry-specific databases, directories and trade associations to identify potential buyers.

We then carefully select buyers based on their business, key contacts and areas of interest

Networking

Through industry-related conferences, trade shows and networking events, we can source for and connect with industry professionals who might just be your next stakeholder.

Online Platforms

We extend our reach through professional social media platforms such as LinkedIn, forums, portals and online communities relevant to industry, we will engage in discussions, share information about and connect with potential buyers.

Associations & Agents

We collaborate with industry associations and organisations in Singapore, ASEAN and APAC to promote our Hosted Buyers Programme.

With their support, we have access to a pool of highly-targeted buyers.

Targeted Marketing Campaigns

We develop targeted marketing campaigns that highlight the benefits of the Hosted Buyers Programme.

This would be executed through email marketing, social media outreach and targeted content marketing to reach prospective buyers.

Referrals

Exhibitors, sponsors and industry partners are welcome to recommend and nominate qualified buyers, providing an invaluable pool of potential buyers.

Contact us to nominate a hosted buyer today!

HOSTED BUYER BENEFITS



Travel & Accommodation

- Return Economy Flight & Hotel Stay in Partner Hotel
- Chartered transport



Exclusive Access to

- Hosted Buyers Lounge
- Hosted Buyers Welcome Cocktail
- Private networking luncheon with other hosted buyers and industry influencers
- Guided tour of relevant industry locations showcasing the latest trends
- Unique Singapore Experience in collaboration with Singapore Tourism Board



Dedicated Networking

- Pre-arranged, curated meetings according to your preferences, product interests and sourcing requirements
- Customised agenda outlining your meetings and networking opportunities during the event
- Dedicated team to ensure the programme goes smoothly



Post-Event Follow-Up

- Access to an online platform for continued networking and communication with exhibitors
- Assistance in scheduling follow-up meetings with various stakeholders you have connected with during the event

Join the SNBA Pavilion today!

For more details on
available booth location & sizes, please contact:

Mr Daryl Koh | 9627 2838 | daryl.koh@snba.org.sg