

Back to the future!

The leading international exhibition is finally here again. The entire out-of-home market enjoyed a long-awaited new beginning. Finally back again with all the senses. What was your favourite moment?



YOU WEREN'T THERE?

Then find out on the following pages why you should definitely take part next year!

THE AREAS

Traditional exhibition spaces, trends and specials. The perfect stage for everyone.

Food and beverages

Newer. Better. Bigger. There's now even more space for the most popular food and beverage trends!



Kitchen technology

The best technology and everything else to do with sustainable, intelligent and connected kitchen solutions.



Restaurant and hotel equipment

Hoteliers and restaurateurs get together for future-oriented fitting ideas and the latest tabletop trends.



MORE SPACE. MORE VARIETY. MORE IDEAS.

Topics of the future are explored here long before they become trends.

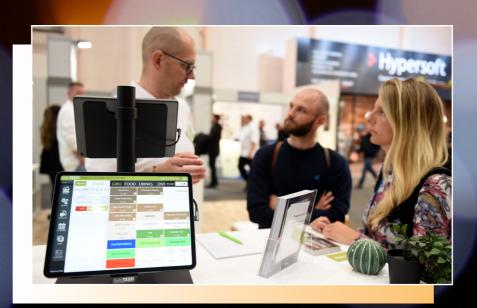
Bakery and patisserie

Stylish shopfitting concepts, ideas for snacks business and everything to do with the art of baking.



Digital applications

The newly created topic world highlights how to efficiently plan resources and thus reduce costs using digital solutions.



Outdoor gastronomy

The new INTERNORGA 2023 space!
Here, restaurateurs and hoteliers will find
the most innovative products for lucrative
outdoor gastronomy.



THE PERFECT AMBIENCE FOR EVERY TOPIC.

More industry leaders. More start-ups. More inspiration.

Newcomers' Area

The very latest innovations to hit the market are a source of inspiration and contacts galore.

Craft Spirit Lounge

Love and passion for handmade spirits.

Creative highlights.

Craft Coffee Area

It's all about speciality coffee in the trendy environment.







A FOCUS ON TRENDY TOPICS.

What is. What's to come. What remains. That's what the industry is talking about.

Packaging + delivery

Recycling for added value. A highly dynamic topic.



Pink Cube

Trends for restaurateurs and bakers, central visitor magnet and popular industry meeting point.



Skywalk Table

Tabletop on the 40-metre-long top table. A spectacular display of dishes, cutlery and more.



THE AWARDS

Visionary concepts. Exciting competitions. Plenty of opportunities to demonstrate expertise.

INTERNORGA Future Award

Seminal issues such as sustainability, ethics and social responsibility will define the future, and INTERNORGA rewards the most innovative concepts.





German Gastro Start-Up Award

The German Gastro Start-Up Award presented by INTERNORGA, Leaders Club and orderbird honours the most impressive start-up concepts in Germany, Austria and Switzerland.



Next Chef Award

Johann Lafer presents this creative cookery competition in a thrilling live format where talented young chefs set out to impress the top-notch jury with their passion and skill.



THE ACADEMY

The place to be for decision makers from all over the world. Thousands of visitors look forward to top-notch congresses and well-known speakers from both Germany and abroad.



International Foodservice Forum

Offering plenty of food for thought, this networking event is Europe's largest congress for restaurateurs. It attracts over 2,000 national and international delegates, making it THE meeting place for industry VIPs.





Industry day of the catering congress

The focus here is on customers' current and future needs. This is the most important annual get-together for professionals from company and student canteens and the school/catering sector. Interesting topics and impressive outcomes will be on the menu again in 2023.



MEDIA PO

360° campaigning, PR, social media. INTERNORGA reaches all potential target groups both nationally and internationally.







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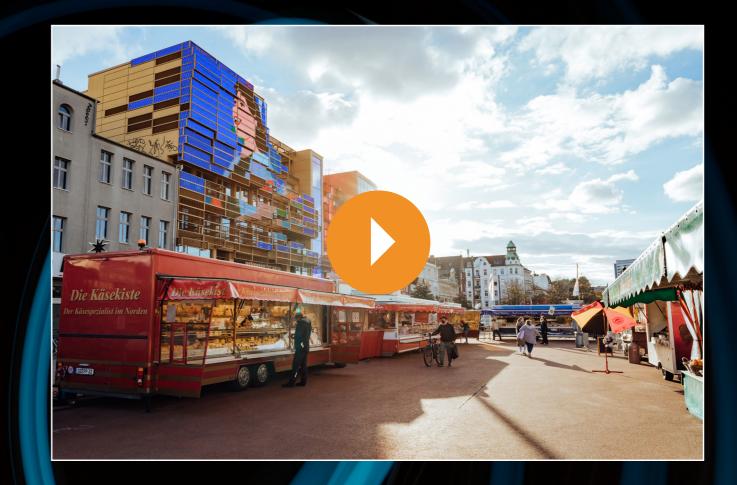




THE CITY

Leading international exhibition surrounded by trendy neighbourhoods and a World Heritage Site.





Hamburg

The largest event venue in the city of Hamburg is located in the heart of the trendy Schanze neighbourhood with its countless bars, clubs and restaurants. The world-famous Reeperbahn district on one side and the city and port on the other are a short walk away, which makes INTERNORGA the ideal starting point for a tour of the city of contrasts.





'After an absence of a couple years, INTERNORGA has demonstrated that there's no substitute for personal interaction. The quality of the visitors was outstanding.'

Dr Paul Schneider, Managing Director/VR, Menu System AG



'The atmosphere was relaxed at INTERNORGA. Visitors were delighted to be able to get together again in person. It's important and a good thing for the industry to be able to come together again. Monday and Tuesday in particular were very strong days for us.'

Axel Fähnle, Head of Global Brand Marketing, WMF – SEB Professional



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'You can't make every decision digitally – nor would you want to. It requires personal interaction at INTERNORGA in the most beautiful city in Germany.'

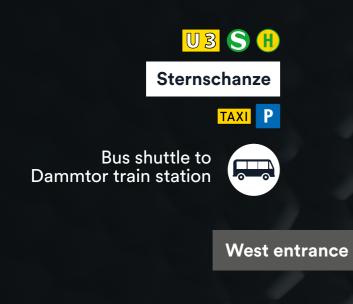
Björn Grimm, member of the Management Board, Romantik Hotel Reichshof, Norden



'INTERNORGA 2022
couldn't have been better
for us. It was an extremely positive experience,
and we were thrilled to
be a part of the exhibition
again in Hamburg.'

Marc Niebling, Head of Marketing and Communication,
Sander Group





The map

Optimised exhibition areas, opportunities for synergy between exhibitors, new presentation possibilities and more stringent guidance for visitors will make all the areas even more interesting and diverse.

Food and beverages

Restaurant and hotel equipment / outdoor gastronomy

Kitchen technology and equipment

Bakery and patisserie

Digital applications



Have we won you over?

For decades, INTERNORGA has been considered the leading exhibition for the entire out-of-home market, and an innovator and source for trends, visionary concepts and new products and services. And of course a reliable partner and a guarantor of optimal conditions and the best-possible presentation of your products, brands and services.

Kick off another successful year with us now. We look forward to seeing you!

The current price list is available online:





Registration deadline: 15 July 2022



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We'll see amburg!

