



Born of a passion for hospitality!

7-11 Feb 2026
Messe Stuttgart,
Germany

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INTERGASTRA

Leading trade fair for the hotel & gastronomy business

7.-11.2.2026 | Messe Stuttgart (DE)



Welcome!

Say hello to your INTERGASTRA trade fair team - featuring a trained chef, a hotel and restaurant manager and more besides. We can't wait to work with you to make this trade fair truly groundbreaking!

From L to R.: Markus Tischberger, Nicole Finior, Thomas Eberwein, Mirjam Müller, Markus Goike, Dennis Wieland.

Meet Team INTER GASTRA!





Our focus: Recipes for success
for the industry we adore!

What is INTERGASTRA? It's a project of the heart! It really is our baby - so much more than 'just' a job or trade fair. It is the place that passionate hospitality workers call home. It moves them and enlivens them. We simply can't wait for the action-packed five-day event to bring warmth and light to the cold and dark days of February - and are always on the lookout for new additions to the itinerary, to make what we offer even more valuable for your company and the hospitality sector as a whole.

Right now, we are hard at work holding countless discussions and meetings. It is all worth it though when we get to soak up the unique atmosphere - a perfect blend of business meeting and social gathering - that fills the exhibition centre every two years when the industry comes together in Stuttgart as one

great big family. It is this commitment and passion that has been our recipe for success since the trade fair was first held in 1967 - a recipe that works for the whole industry. We all agree that the only way to ensure all our hard work pays off is to create products that will delight customers. So that's exactly what we're doing: INTERGASTRA 2026 will be a showcase of ideas that will guide the industry into the future.

We can hardly wait: The ten halls of the trade fair centre will be buzzing with activity, and we're not just talking about the live shows and competitions. We put our heart and soul into this trade fair so that you can present your solutions and products in their best light - so please don't hesitate to get in touch if we can do anything to help you plan for the event.

 Finio  Thomas Grosse Müller  Markus  Dennis Wilder

*We take
you to
new
heights!*



←
REGISTER
NOW HERE!



INTERGASTRA

Leading trade fair for the hotel & gastronomy business

7.-11.2.2026 | Messe Stuttgart (DE)

At home in the south

Messe Stuttgart, the city of Stuttgart and the surrounding region all live and breathe hospitality. A place where passion and skill ensure guests enjoy moments they will treasure forever.

Welcome to INTERGASTRA!

We want to make sure you feel at home here too! No other event combines a passion for hospitality with opportunities for business in quite the same way. Spread across the ten halls of the trade fair centre, you will discover

a thoughtfully designed infrastructure geared towards sustainability, which will lead hospitality decision-makers straight to your stand.

Through our experience, dedication and meticulous planning, we make sure that the focus is firmly on good food and good business. Just ask anyone who's been to our trade fair in Stuttgart! Whether you are normally led by your heart, your head or your stomach - at INTERGASTRA, we appeal to all three!

See you there!



FOCUSFOOD

Combining masterful skill, creativity and passion, cooks provide an indispensable service to society. In all areas of life, whether in a care home, a catering company, an independent café, school or nursery, people are fed as a result of decision-makers coming to INTERGASTRA in search of new discoveries – fresh, frozen and everything in between, new products and services from the worlds of

convenience products and artisanal manufacturers, innovations, trends and custom offerings. All this and more is covered by our accompanying programme, incorporating valuable expertise, spectacular competitions and shows. We are setting the stage – and the table – for delegates from the hospitality industry to ensure that your trade fair appearance leaves them hungry for more!



*“Love is
in the fair!”*

Thomas Eberwein
Coordinator of Exhibitions and Events

Thomas Eberwein is a trained chef with well over 20 years professional experience in haute cuisine and high-end hospitality as well as having worked as a catering manager for large events.

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Key topics covered in the FOCUSFOOD section:

- ➔ **Foodstuffs**
- ➔ **Frozen products**
- ➔ **Regional specialities and international delicatessen**
- ➔ **Convenience products**
- ➔ **New food**
- ➔ **Plant-based food**
- ➔ **Food innovations**
- ➔ **Sales vehicles**

FOCUSGELATISSIMO

More variety, new recipes, pioneering concepts: The gelato market is super cool, dynamic and growing, with handmade gelato now more popular than ever before. With your trade fair stand, you could put the cherry on top.

Present your unique flavour combinations and delight gelatieri and hospitality experts with what you have to offer. Be it ice-cream machines, new

flavour variants or accessories from serving tubs to refrigerated display cabinets, the gelato hall is the place to go for those who want to leave their guests feeling cool and refreshed with the latest trends and a wide range of products. The only true gelato trade fair north of the Alps will also play host to live workshops and a battle of the gelatieri. We can't wait to hear your ideas for the future of gelato!



Key topics covered in the FOCUSGELATISSIMO section:

- ➔ **Raw materials**
- ➔ **Toppings and wafers**
- ➔ **Refrigerated counters and display cabinets**
- ➔ **Ice-cream machines and equipment**
- ➔ **Menus, tubs, packaging and accessories**
- ➔ **Shop design and construction**

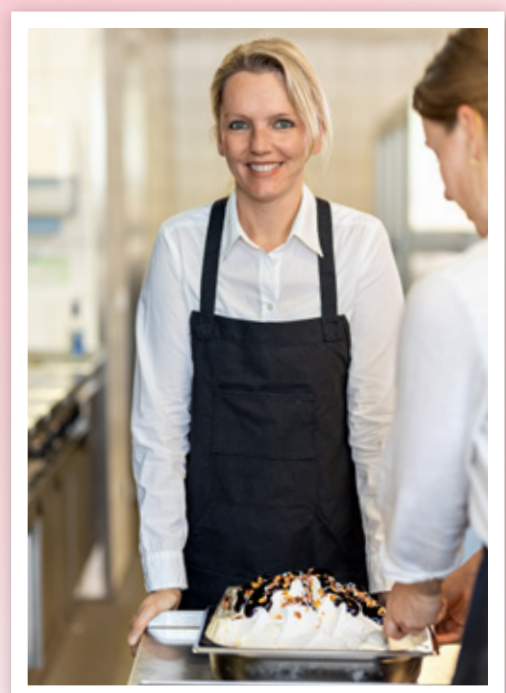
“Ice to meet you!”

Mirjam Müller
Coordinator of Exhibitions and Events

Besides being a gelato enthusiast, Mirjam Müller is also passionate about discovering international cultures and trends. As a professional event manager with extensive experience abroad, she places great emphasis on attention to detail and originality.

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FOCUS BEVERAGES



Beverages! A steady flow of drinks is fundamental in the hospitality industry, so it is important to tap into innovations in the beverage industry.

At INTERGASTRA, you can present your ideas and products to an audience of industry insiders, who bring with them immeasurable expertise and enthusiasm and who sense that the sector is dynamic, spanning everything from refined cocktails right through to the right furniture for the perfect atmosphere in a bar.

So, let's raise a glass to the future and ensure your trade fair appearance goes with a pop!

Key topics covered in the FOCUS BEVERAGES section:

- ➔ Beer and beer mix drinks
- ➔ Wine
- ➔ Spirits
- ➔ Water
- ➔ Non-alcoholic beverages
- ➔ Juices and smoothies
- ➔ Energy drinks
- ➔ Draught beer equipment and vehicles
- ➔ Bar equipment and accessories

*“Drinks are
a matter
of the
heart!”*



Nicole Finior
Coordinator of Exhibitions and Events

The qualified hotel and restaurant manager has spent 15 years of her life in service. The INTERGASTRA gives her another outlet for her strong passion for hospitality and event management.

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FOCUSVENDING

Powered by



Bundesverband
der Deutschen Vending-
Automatenwirtschaft e. V.



VendCon



Pay, pick then enjoy! The quick and easy way to fight hunger or thirst that is currently driving demand for vending facilities to new heights. Do you provide vending concepts and solutions? Then you can expect a lot of interest at the trade fair judging by the successful premiere of vending at the 2024 event.

Hotels, corporate catering, restaurants and public facilities are keen to invest in the diverse world of vending. This gives you the perfect opportunity to impress with your unique concepts, innovative machine solutions and vending stations or efficient payment systems.

Key topics covered in the FOCUSVENDING section:

- ➔ Smart stores (trade, communal food, HoReCa)
- ➔ Operator lounge and industry evening
- ➔ Public vending
- ➔ 24/7 sales stations
- ➔ Micro-markets
- ➔ Vending machines for hotels and restaurants
- ➔ Payment systems
- ➔ Filling materials
- ➔ Hot and cold beverages
- ➔ Office coffee service

“Vending is trending!”



Markus Goike
Coordinator of Exhibitions and Events

Eating, drinking and events: With his decades of managerial experience, Markus Goike is shining a light on vending at the trade fair.

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FOCUSKITCHEN SYSTEMS



Who has an appetite for kitchen systems? Our visitors who specialise in trade and planning certainly do, or those from sectors such as care and corporate catering. They love sleek designs, cutting-edge materials and networked technology. The trade fair is the perfect place to give them a taste of your pioneering solutions to make their hospitality and catering operations more efficient and ultimately leave

their diners even more satisfied. We bring extra momentum to the event through an extensive accompanying programme designed to open up future prospects. Increased energy efficiency, automation from robotics and the application of artificial intelligence: These are just some of the hot topics your potential customers will want to know more about. Let the trade fair be your stage!

“The kitchens of the future – live!”

Thomas Eberwein
Coordinator of Exhibitions and Events

“Cooking is a blend of science, art and passion - kitchen systems bring the science, whilst we cooks bring the art and the passion.”

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Key topics covered in the FOCUSKITCHENSYSTEMS section:

- ➔ **Kitchen systems and equipment**
- ➔ **Cooling and refrigeration systems**
- ➔ **Ventilation**
- ➔ **Buffet and food-dispensing systems**
- ➔ **Washing and polishing systems**
- ➔ **Networked kitchen systems**
- ➔ **Robotics**
- ➔ **AI solutions**
- ➔ **Smart devices such as stoves, steamers and ovens**

FOCUSCOFFEE

From bean to cup: The coffee section is always a must-visit attraction at INTERGASTRA, with live tastings, international guests and the direct connection to the cake, patisserie and chocolate section.

We are so passionate about hot beverages like coffee, tea or hot chocolate that we make sure the trade fair provides perfect water quality. Here, your company, your solutions and products will find a customer base looking to invest in the latest hot drink trends. Don't miss this golden opportunity!



Key topics covered in the FOCUSCOFFEE section:

- ➔ Hot beverages
- ➔ Coffee machines, coffee grinders
- ➔ Packaging and accessories
- ➔ Growing, preparing and refining coffee
- ➔ Take-away concepts



“But first coffee!”



Markus Goike Coordinator of Exhibitions and Events

The restaurant expert is a valuable member of the trade fair team, bringing with him 30 years of active service and management experience in five-star and luxury hotels in Germany, Austria, Switzerland and the USA.

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FOCUSDIGITAL



Hospitality workers who put their heart and soul into making sure their guests leave happy every day need a helping hand. This extra support comes in the shape of digital systems that make processes shorter or even take care of certain processes altogether. Cashing up faster, taking bookings more effectively, using data more logically: Innovative solutions open up ideas and opportunities for motivated staff and happy guests.

When you showcase your products and services at INTERGASTRA, you send a clear signal: The future of gastronomy and hospitality looks good - when passion is paired with digital technology!

Key topics covered in the FOCUSDIGITAL section:

- ➔ **Cash registers and accounting systems**
- ➔ **Cloud and Internet services**
- ➔ **Travel technology**
- ➔ **Frontend and backend solutions**
- ➔ **Digital marketing**
- ➔ **Goods management**
- ➔ **HR planning**

*“Digital?
Yes please!”*



Dennis Wieland
Coordinator Exhibitions and Events

After completing his degree, Dennis Wieland found his passion for hospitality working as an events manager in haute cuisine. He sees enormous potential in digitalisation.

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FOCUS **TABLETOP**



The old saying still rings true: You eat with your eyes. A beautifully laid table can even be key to success. The specialist INTERGASTRA visitors know table settings create identity and make a difference. Show them how attention to detail and creativity can enhance your guests' dining experience - whether at a candlelit dinner, in a work canteen or a beer garden. We can't wait to see your creative designs.

Key topics covered in the **FOCUS **TABLETOP**** section:

- ➔ **Crockery**
- ➔ **Cutlery**
- ➔ **Table cloths**
- ➔ **Textiles**
- ➔ **Design**

***“You eat with
your eyes!”***



Markus Goike
Coordinator of Exhibitions and Events

Hilton and Marriott, Kempinski and the Petersberg - Markus Goike has made his name in establishments that nurture a guest culture of the very highest level.

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FOCUSINTERIOR



The ambience of a restaurant or hotel is a reflection of what makes it tick and what sets it apart. That's why a feel-good atmosphere makes such a vital contribution to turnover. This is your chance to wow delegates with the latest outdoor design trends as well as budget-friendly ideas for perfect interior design. Present your fantastic design ideas and solutions where it matters most - at INTERGASTRA!

Key topics covered in the FOCUSINTERIOR section:

- ➔ **Ambience and interior decoration**
- ➔ **Interior design**
- ➔ **Building engineering**
- ➔ **Outdoor and furnishings**
- ➔ **Bathroom, sanitary facilities and wellness**

*“People who feel comfortable
✓ come back for more!”*



Nicole Finior and Markus Goike
Coordinators of Exhibitions and Events

“Beautiful rooms have the power to enchant, and our exhibitors are the experts in creating that beauty!”

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Partnerships – indispensable for

A mouthpiece, voice and advocate for the industry, all rolled into one: The Baden-Württemberg Hotel and Restaurants Association (DEHOGA) has been a vital cog in the successful growth of INTERGASTRA for more than 50 years in its role as promotional supporter and co-host. The DEHOGA Baden-Württemberg stand also plays

host to other regional and trade associations. At the trade fair, the DEHOGA team provides the perfect mix for start-ups, long-established companies and industry giants alike: Conversations, discussion groups on the hottest topics and fascinating, useful industry information for professionals from every area of hospitality.



A full five-day programme of stage events and industry competitions – it's got it all!



INTERGASTRA!



The community of hotel professionals:
You are invited to make use of the German Hotel Association (IHA) community stand to present your products and solutions.

IHA members include 1300 leading hotels, spanning independent, cooperative and chain hotels. This opportunity will enhance your reputation and raise awareness of your company and the services you provide.

Since 2017, INTERGASTRA has been the exclusive trade fair partner of IHA Germany.

LANDESINNUNGSVERBAND DES KONDITORENHANDWERKS BADEN - WÜRTTEMBERG

The Baden-Württemberg Association of Confectionery will be on hand for all things sweet.

The presentations and competitions centred around the wonderful world of confectionery are always a favourite with visitors to INTERGASTRA.

The association also demonstrates the latest trends and teaches companies how they can further improve their product quality in the face of increasing requirements.



Everything at

Quantifying your success

Visitor structure



44 %

Gastronomy, restaurants, hotel restaurants



17 %

Hotels, guest houses



13 %

Communal food, catering, home and hospital catering



10 %

Food and beverage retail, retail chain, wholesale retail



10 %

Cafés, coffee shops

Visitor numbers



INTERGASTRA 2024 was attended by

89,497

visitors from 99 countries

Visitor feedback

91 %

would recommend INTERGASTRA to other people

82 %

of the attendees work in purchasing and procurement

>60 %

hold a specialist or managerial position

>50 %

of the attendees expect the trade fair to become increasingly important in future.



The attendees award the **INTERGASTRA top marks**
[1 = very good; 6 = unsatisfactory]

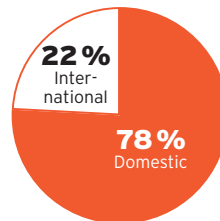


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Top exhibitor nations

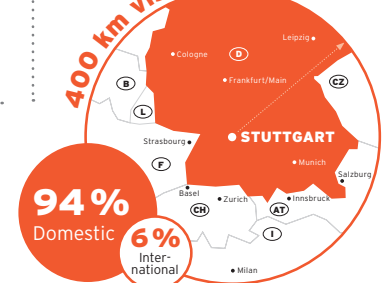
- 1 Germany
- 2 Italy
- 3 Austria
- 4 Switzerland
- 5 Netherlands
- 6 France



Space available for exhibitors INTERGASTRA 2026:

119,800 m²

400 km visitor radius



REGISTER HERE!

“Networking on site is hugely valuable!”



Elena Brodbeck
Communications Strategy Manager

Caroline Bies
Communications Coordination Manager

Markus Tischberger
INTERGASTRA Project Manager (since 2007)

“INTERGASTRA is a must-visit, because it’s where the entire industry comes together - especially decision-makers eager to make new investments!”

See you there!

a glance!

Perfect infrastructure



Right next door to the airport

Only 300 metres from the terminal to the entrance to Messe Stuttgart.



Just off the motorway

Within easy reach of the A8 motorway and several other main roads.



Straight into the city

Just 30 mins. by underground (U-Bahn) or urban rail (S-Bahn) to the main train station and Stuttgart city centre.



Seamless setup and dismantling

Lorry access to every hall: Ground-level halls with large logistics areas.



Taxis and buses

Several bus stops and taxi ranks in the immediate vicinity.



Ideal infrastructure

One of the most technologically equipped trade fair centres in Europe.



On-site parking

15,000 parking spaces around the grounds of the trade fair centre.



Exciting news for 2028: Long-distance rail connections

Getting to INTERGASTRA will be faster and easier with ICE express trains.

Submit your no-obligation registration now and secure your stand!

Register before 31st March 2025 to benefit from the early-bird discount and get a head start preparing your INTERGASTRA 2026 appearance. Why register early? When you register early, we can prioritise your special requests to make sure they're fulfilled.

All prices and information for your exhibitor place in our trade fair:

 www.intergastra.com/registration



REGISTER NOW HERE!



Key milestones for 2025



Got any questions?

We are more than happy to help:

Contact the trade fair team

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www.intergastra.com/contact

International representation

messe-stuttgart.de/foreignrepresentation

Organiser

Landesmesse Stuttgart GmbH & Co. KG, Messeplazza 1, D-70629 Stuttgart, Germany

Promotional supporters



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www.intergastra.com

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