



## TÜRKİYE ODALAR VE BORSALAR BİRLİĞİ



Dumlupınar Bulvarı No:252 (Eskişehir Yolu 9. Km.) 06530 /ANKARA

www.tobb.org.tr - tobb@hs01.kep.tr

Sayı : E-34221550-720-5865

Tarih: 22.05.2025

Konu : "HoReCa Özbekistan 2025" Fuarı

### TÜM ODALAR (Genel Sekreterlik)

İlgi : Özbekistan Otelciler Birliği'nin 19.05.2025 tarih ve 157 sayılı yazısı.

İlgide kayıtlı yazıda, Özbekistan Otelciler Birliği tarafından, Özbekistan Cumhuriyeti Ekoloji, Çevre Koruma ve İklim Değişikliği Bakanlığı ve Devlet Turizm Komitesi desteği ile 21-23 Ekim 2025 tarihlerinde Taşkent "Uzexpocentre" fuar alanında «HoReCa Özbekistan – 2025» uluslararası fuarının düzenleneceği bildirilmektedir.

Yazıda devamla, söz konusu fuarın Özbekistan pazarına otel ve restoran kompleksleri tedarik ve donanımı konusunda faaliyet gösteren uluslararası şirketleri çekmeyi hedeflediği ifade edilmektedir.

Söz konusu fuarın broşürü ekte sunulmakta olup, detaylı bilgi için etkinlik yetkilisi ile (Ms. Mubina Mukhtarova, Tel: +998 97 144 4846, E-posta: hoteliers.uz@gmail.com) iletişime geçilmesi mümkündür.

Bilgilerinizi ve konunun üyelerinize duyurulmasını rica ederim.

Saygılarımla,

*e-imza*

Mustafa BAYBURTLU  
Genel Sekreter Yardımcısı

EK: HORECA-EXPO-UZBEKISTAN Broşürü (13 sayfa)



Evrakı Doğrulamak İçin : <https://belgedogrula.tobb.org.tr/belgedogrulama.aspx?eD=BSPL2H4ZAK>

Tel : +90 (312) 218 20 00 (PBX) - Faks : +90 (312) 219 40 90 -91 -92... - E-Posta : info@tobb.org.tr

Bilgi İçin: Anara DAYLAN - Tel : 0312 218 2223 - E-Posta : anara.daylan@tobb.org.tr



# HO REXPO CA

INTERNATIONAL  
UZBEKISTAN





# HORECA EXPO UZBEKISTAN 2025



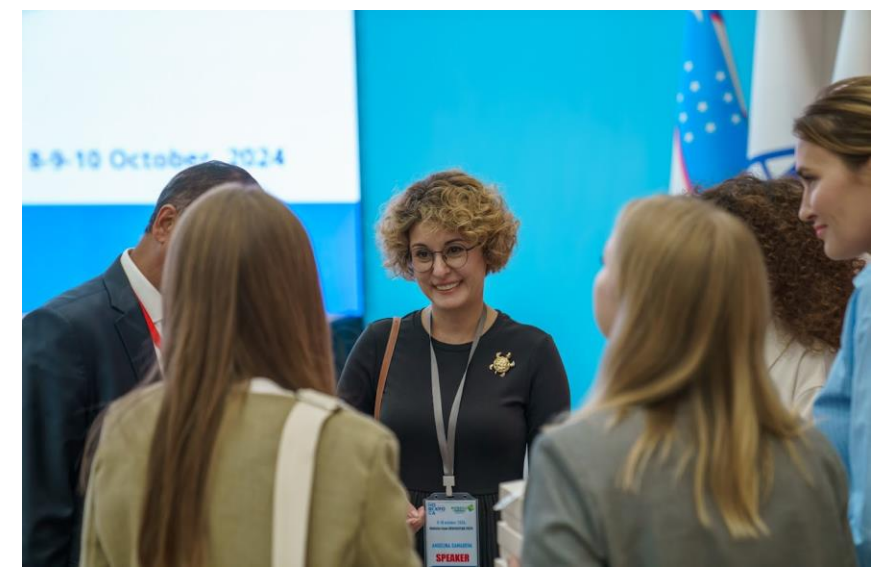
The Association of Hoteliers of Uzbekistan with the support of the State Committee on Tourism under the Ministry of Ecology and Environment and Climate Change of the Republic of Uzbekistan is organizing an international exhibition **“HoReCa Expo Uzbekistan”, which will be held on 21-23 October 2025 at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



# Target Audience

|                     |               |                     |           |           |
|---------------------|---------------|---------------------|-----------|-----------|
| Owners and Managers | Restaurants   | Hotels              | Café      | Bars      |
| Suppliers           | Food products | Beverages           | Equipment | Furniture |
| Specialists         | Chefs         | Purchasing managers | Бармены   | Waiters   |
| Distributors        | Food products | Beverages           | Equipment | Furniture |





# Program

## Culinary Trends

Explore the latest culinary trends, from molecular cuisine to vegan dishes, and learn how to incorporate them into your menu.

1

## Marketing and Sales

Get practical hospitality marketing and sales tips to attract more customers and increase profits.

3

## Finance and Investments

Learn about new financial instruments and investment opportunities to grow your hospitality business.

5

2

## Technology in Hospitality

Learn about the new technologies that are changing the hospitality industry, from automation systems to artificial intelligence.

4

## Personnel Management

Discuss motivating, training and managing hospitality staff to create an effective and loyal team.



# Partnership

## Partnership

Be a partner at HORECA EXPO UZBEKISTAN 2025 and get the opportunity to increase brand awareness, strengthen your reputation and expand your business contacts..



## Awards

Reward excellence in hospitality and get the opportunity to establish yourself as a leader in the field.



## Speech

Share your experience and expertise with a professional audience by speaking at a conference or workshop.



## Advertisement

Utilize various advertising opportunities at HORECA EXPO UZBEKISTAN 2025 to draw attention to your business.



# Sponsorship packages

- ✓ Basic package
- ✓ Standart package
- ✓ Premium package





## Special package for exhibitors

Visit to the historical city of Samarkand on a special program, Excursions to the sights: Registan Square, Gur-Emir Mausoleum, Shahi-Zinda complex.

24th October 2025



**Important!** Airfare and personal expenses are not included. We look forward to seeing you on the trip! **(for 1 company with 1 person)**



# WELCOME TO THE ANNUAL EXHIBITION



[www.hoteliers.uz](http://www.hoteliers.uz)



[hoteliers.uz@gmail.com](mailto:hoteliers.uz@gmail.com)



<https://www.facebook.com/hoteliersuzb>



<https://www.instagram.com/hoteliers.uz/>



[https://t.me/hoteliers\\_uz](https://t.me/hoteliers_uz)



+998 97 144-48-46  
+998 97 144-48-47