

19th International HoReCa professional



www.gast.si

FAIRS *of tastes*

4. 2. – 7. 2. 2026

LJUBLJANA – SLOVENIA,
Gospodarsko razstavišče

DIGITAL GASTexpo

21. 1. – 22. 2. 2026

DON'T MISS out on the only B2B
professional fairs in Slovenia that set trends
in the HoReCa sector every year!

- **Hybrid** format of the fair
- **The latest trends** in the HoReCa field
- **More than 18,000 visitors**
- **450** domestic and foreign exhibitors
- **Workshops**, lectures, training sessions and competitions
- **PODCASTS with famous guests** and current topics in the field of catering and tourism
- **Visit two fairs with one ticket** – the Alpe Adria fair is held simultaneously.



#gastexpo #gastexpo2026 #sejmiokusov

GAST EXPO®



WHY EXHIBIT AT THE FAIR?

Over a period of four days, the fairs are visited by **18,000** visitors from **Slovenia** and **the neighbouring countries** – Italy, Austria and former Yugoslav countries.

The fairs primarily attract **business guests**. But despite their commercial nature, they are also interesting to other visitors – gastronomic enthusiasts and lovers of everything that is trendy in the culinary world.

Dictate and draw guidelines in the catering and hotel industry! Become part of **technological innovations** and the **latest trends in gastronomy**! Present your **successful practices** and make them indispensable in the profession!

As an exhibitor at the fair, your benefits are

- **Presentation** and **placement** on the map of gastronomy and hotel industry
- **Expansion** of business networks and contacts
- **Finding** new business **opportunities**
- **Advantage** over competitors
- **New dimension** in the HoReCa field
- Acquisition and exchange of knowledge and experience
- Exchange of **good practices**
- Place of **collaboration**

By visiting, you have the opportunity to find new SUPPLIERS and benefit from the other advantages that only a trade fair event can offer as a medium, with an emphasis on personal contact!

WHY VISIT *the fair?* →

The ticket is valid for two fairs – GASTexpo and Alpe Adria.

Around **450 domestic** and foreign **exhibitors** from more than 20 countries are expecting you with their presentation, and will upgrade your knowledge by showcasing the **latest trends in gastronomy** and **technological innovations**.

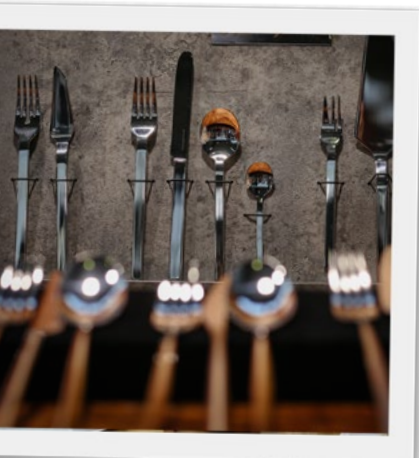
Visiting the fair enables you to **acquire new customers** and **markets** and to take advantage of other possibilities that only a fair with an emphasis on **personal contact** can offer!

The fair offers a **unique opportunity** to deepen knowledge, share experiences and discover new business opportunities. A **rich exhibition program** is available to visitors, including promotions, tastings, interactive presentations and technological innovations.

Special emphasis is on free workshops and training sessions.

The programme is available on the following LINK.





- PROFESSIONAL EQUIPMENT and MACHINERY FOR HOTELS, RESTAURANTS and OTHER CATERING ESTABLISHMENTS
- RETAIL and CONSUMER GOODS
- PROGRAMME SOLUTIONS and TECHNOLOGY
- PACKAGING and OTHER NECESSARY EQUIPMENT
- MARKETING, MANAGEMENT and COMMUNICATION
- SERVICES, TRADE, LITERATURE and OTHER ACTIVITIES

EXHIBITION *programme*



FOOD



DRINK



WINE



BEER



ICE CREAM



COFFEE & TEA
and other BEVERAGES



CONFECTIONERY,
BAKERY, PASTA
AND PIZZA



SLOW FOOD
& FAST FOOD



CATERING



PRACTICAL WORKSHOPS and COMPETITIONS

Special emphasis is placed on the professional programme in terms of **educational workshops**, where visitors receive **practical knowledge and advice**.

In accordance with the **global trends**, a special emphasis is also on **sustainable practices** in the HoReCa sector.

The **organizers of the programme** are **exhibitors**, who hold presentations and workshops, and also present to visitors many **technological innovations** within their exhibition programmes!



Workshops,
lectures,
training
sessions and
competitions

More on our social networks



GAST EXPO®

HYBRID FAIR

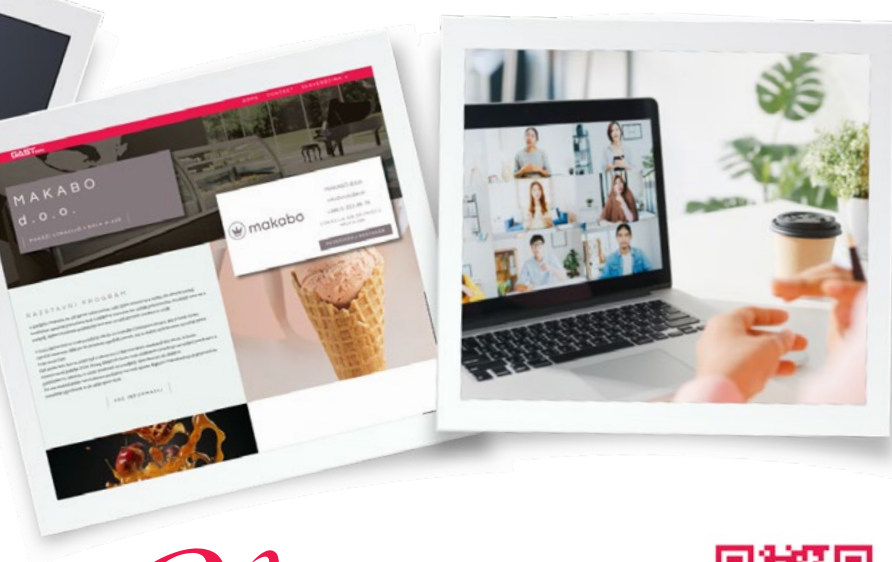
(classic + digital fair GASTexpo)

- Digital fair takes place from **21.1. – 22.2.2026.**
- Classic fair takes place from **4.2. – 7.2.2026.**

The **hybrid version** of the fair enables a completely **new dimension of business networking** and **expansion of B2B business contacts**. It is a digital fair that takes place simultaneously with the classic show.

You can **contact** the exhibitors **before, during and after the end of the classic fair**. This way, a visitor can schedule time in advance and devote quality time to a personal meeting with an exhibitor at the fair! If, due to objective reasons, a visitor will not be able to attend, they will be able to arrange a **meeting with the exhibitor before or after the fair**.

As for the **digital fair**, you can meet the exhibitors in the digital exhibition rooms or SHOWROOMS between 21.1. and 22.2.2026.



Visit

THE DIGITAL FAIR and SHOWROOMS

Important events at the fair will be streamed live. You will be able to follow workshops, competitions, presentations, video conferences, prize games, etc.

If you miss the event you wanted to see live at the Gospodarsko razstavišče venue or via live streaming, videos will be available after the fair so you can **watch the event later**.



More on our social networks



Digital fair

21.1. – 22.2.2026



Classic fair

4.2. – 7.2.2026



Follow us
on
TikTok



SCHEDULE

Classic fair - Ljubljana

Wednesday, 4. 2.	} 10:00 – 19:00
Thursday, 5. 2.	
Friday, 6. 2.	
Saturday, 7. 2.	} 10:00 – 18:00

GAST EXPO

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