Hotel, Restaurant & Catering 2022

The business event for hospitality and foodservice professionals

Exhibiting best practice



Information Involvement Influence

Members









Hotel, Restaurant & Catering

21-23 March 2022 | ExCeL London

What's changed since the days of Hotelympia?

- Refocus on core verticals (rebrand)
- Understanding of route to market
- Data
- Personalisation
- Multi-channel 365 approach
- **Co-located live event with IFE, London Fresh Produce Show AND PUB22**







What to Expect from HRC Live



Job Function

Purchasing Power Per Annum

7%	£5 Million +	15%	£50,000 - £999,999
10%	£1 Million - £4,999,999	19%	£10,000 - £49,999
9%	£500,000 - £9,999,999	9%	£5,000 - £9,999
20%	£100,000 - £499,999	11%	Less than £5,000

19% Director/General Manager 15% Chef **14% Owner/Partner** 12% CEO/Chairman/MD 7% Sales/Marketing/Business Development 6% Catering or F&B Manager



Company Profile

- **43%** Hospitality 5% Retail (inc instore catering) Foodservice 2% Import/Export **10%** Manufacturer 14% Other
 - Wholesale/Distributor

- 5% Hotel Bar/Restaurant Manager/Landlord 4% Buying/Purchasing
- **3% Front of House**
- **3% Consultant**
- 12% Other





What? A way for us to connect with our visitors (your customers) year-round, online. Why? Because the world is changing, some topics need covering in a timely manner, it keeps us connect in a

world that is more connected than ever. It also allows us to personalize content. Allows us to develop visitor behavior

profiles.

How? Webinars (on-demand), white papers, virtual showrooms, product launches, podcasts. Ability to tag

your business to more categories



campaigns, or simple job title targeting.



Data is everything!

- According to statista, 64.2 Zettabytes of data were collected between 2010-2020
- Your customers are expecting you to understand them better
- Quality over quantity. Fewer people in procurement teams, BUT more people involved with decision making. 6.5 KDM behind every key purchasing decision.
- We have over 100,000 contacts in our database. We are adding attributes and behaviours to enrich
 - this data via HRC Connects. Giving you more opportunities to target and influence.
- A KPI for most exhibitors is the number of leads acquired. Free badge scanners now made available.
- Retention of data for up to 9 months after the event.
- Digital is easier to upload to your CRM and follow up with en-masse.



Audience Extension

A PPC digital campaign, but rather than using google's data as a base, you get to use our in-house data.

How does it work?



How to turn 3 days into a 6 month campaign

Pre show

- Announce participation
- Let your hard (in house) data know
- Product WITH people on social media
- Free media packs, co-marketing (signatures)
- Leverage our brand and mention your presence at least once per week.

At show

- Use the content we are producing
- Use discussions we are covering to shoehorn your products
- Film your stand LIVE and post it
- Do not post all organic content
- Tag people you have spoken to on your stand.

Post show

- Your onsite data
- "Throw back Thursdays"
- Keep leveraging our brand
- Utilise content from show to create organic SEOfriendly content

Paid enhancements

- Pre-show newspaper ad
- Banner on HRC / Connects
- Audience Extension campaign
- Advertise at-show only products and offers
- Enhanced HRC Connects

At show

- Sponsor daily eshot native ads
- Sponsor a show feature
- Run at-show competitions via our social media channels

Post show

- Buy a post-show eshot campaign to those who attended
- Audience extension with our post-show visitor data



Visitor feeling











What our exhibitors say

"HRC not only opens up avenues and leads we haven't come across before, but also helps to put Fermod on the map with wider hospitality universe"

"HRC is the BIG one for us, especially this year, there is so much opportunity in the marketplace at the moment and we hope to capitalise on site next year!"

Marcus Stephens General Manager



"After 2 years of zoom calls and social distancing, HRC is what the trade needs right now. It really is the UK's leading event for everything foodservice and hospitality"

"Adande look forward to HRC every year, put simply, you MUST be there if you are serious about selling catering equipment in the UK"

Paul Anderson Managing Director



"HRC is THE must attend event for foodservice equipment suppliers. If you're serious about growing your UK market share you need to be there, demonstrating your products in-person."

"AutoQuotes is looking forward to returning to HRC 2022, We see HRC as the leading event for the UK FES market and the best place to connect with our clients as well as meeting new companies."

Natalie Courbet UK Sales









"RATIONAL are exhibiting at HRC as we believe there is still very much a need to connect face to face with our customers and industry key decision makers. We are looking forward to the exhibition as it will be the largest in the UK in 2022".



Graham Kille Technical Sales Director



Andrew Clarke National Account Manager

Caroline Parker Head of Marketing



Lawrence Hughes Sales and Marketing Director

Get in touch...

David Fisher Commercial Manager Food drink & Hospitality 0203 744 1315 07855379339 David.Fisher@MontgomeryGroup.com





""Blue Seal only attend one UK trade event in a big way, this is HRC. Simply put, it's the only event where we can influence everyone involved in purchasing our equipment!"





Glenn Danks UK Branch Manager