



MARCH 18-20
2024
EXPO HALL: 19-20

📍 LAS VEGAS CONVENTION CENTER, SOUTH HALL
➔ [BARANDRESTAURANTEXPO.COM](https://barandrestaurantexpo.com)

UNLOCK YOUR
**PROFIT
POTENTIAL**



RESTAURANT ZONE

- ✓ Chef Cooking Schedule
- ✓ Kitchen Equipment Showcase, powered by Middleby
- ✓ The Bistro VIP Restaurant Menu
- ✓ F&B Innovation Center Tastings
- ✓ Lamb Weston Fry Bar
- ✓ Pizza Zone



OFFICIAL KITCHEN EQUIPMENT SPONSOR

FOOD DISTRIBUTOR PARTNER



RESTAURANT ZONE

📍 Expo Hall Floor

📅 Tuesday, March 19 | 12pm-6pm
Wednesday, March 20 | 12pm-5pm

🍴 Restaurant Zone and complimentary food samples included in all passes.

✳️ The Bistro VIP Restaurant included with a VIP Pass only!

Step into the heart of culinary innovation at the Bar & Restaurant Expo Restaurant Zone, where flavors collide and trends are born!

Whether you're a seasoned restaurateur, new to the industry, or searching for innovative foodservice equipment solutions for a large or small kitchen, The Restaurant Zone promises an unforgettable culinary journey.





HIGHLIGHTS

- ✓ Kitchen Equipment Showcase, powered by **MIDDLEBY**
- ✓ The Bistro VIP Restaurant
- ✓ F&B Innovation Center
- ✓ Cooking Demos
- ✓ Lamb Weston Fry Bar
- ✓ New! Pizza Zone
- ✓ Seating to nosh, regroup, and take notes!



HUNGRY

for inspiration?

Feast your eyes on our Chef Cooking Schedule, where culinary maestros whip up mouthwatering creations right before your eyes, sharing their secrets and techniques to elevate your own kitchen prowess and unlock profit potential.

TUE/MAR 19

DEMOS & FOOD SAMPLES



TORI LUBECKI
Vegan Chef

12:30pm - 1:00pm
Secret Vegan Nachos



SARAH TRESSER
National Ventless Sales
& Culinary Research
Manager, Middleby
Corporation

1:15pm - 1:45pm
Lahmacun (Turkish Pizza)

Sponsored by  **MIDDLEBY**




BRIAN DUFFY
Founder, Duffified
Experience Group
★ BAR & RESTAURANT
ADVISORY BOARD MEMBER

2:00pm-2:30pm
Double L Ranch Smoky Sloppy Joe



JOHN CSUKOR
Head of Culinary,
NORAM, Entegra
Culinary Services

2:45pm - 3:15pm
Pumello Demo and Food Sample
Sponsored by  **Entegra**



KAYLA ROBISON
Executive Chef at
"Arnold's Bar and
Grill" & Chopped
Champion

3:30pm - 4:00pm
Karaage Chicken Sand with Yuzu Aioli
& Gochujang



AARON FISH
Executive Chef, Eat
Good Group

4:15pm-4:45pm
Spanish Monte Cristo

WED/MAR 20

DEMOS & FOOD SAMPLES




TIM WITCHER
Owner, The Wing
Kitchen

12:30pm - 1:00pm
Red Thai Curry Wings with Crispy Coconut Rice



**CHEF DREW
HOERL**

1:15pm - 1:45pm
Smoked Scallop and Tuna Crudo
Demo and Food Samples Sponsored by 



NICK LIBERATO
The Borscht Belt
Delicatessen,
Owner/Chef

2:00pm-2:30pm
The Borscht Belt Pastrami Eggrolls with
Riesling Kraut



**BOBBY "THE
BUTCHER"
MARCOTTE**
Founder,
Grindhouse Meat

2:45pm - 3:15pm
Drive Delicious Profitability with Homemade
Sausage



3:30pm - 4:00pm
Details coming soon!

THE BISTRO

Experience a VIP Restaurant Setting.

Included with VIP Pass Only

Join us at the forefront of food innovation and sample the future of dining firsthand. Your taste buds will thank you!



PORTIONS ARE SAMPLE SIZED. SELECT UP TO (3) ITEMS PER PERSON.

MENU

SMOKEY PICKLE FLATBREAD

Double L Ranch smoked brisket, pork and sausage with sharp cheddar, house made pickles, red onions and goat cheese on Parpan grilled flatbread with ranch drizzle.

THE MICRO DOSE (V)

Fresh Origins micro greens salad with toasted grains, (quinoa and barley), spiced popcorn, pickled vegetables, crispy shiitake, charred tomato vinaigrette.

BBL SMASH BURGER SLIDER

Beef, bison and lamb smash burger slider with tomato bacon jam, sharp white cheddar, lettuce, tomato and onion on a butter toasted bun.

NEW HAMPSHIRE THREE WAY TUCKAWAY

Trio of house made sausages, mustard and pickles on crostini.

CHEF'S POUTINE

Lamb Weston Colossal Crisp fries, house seasoning, sausage, smoked pork, mozzarella and cheddar cheese curds, au poivre demi.

Want your venue to have the **KITCHEN OF THE FUTURE?**

The F&B Innovation Center showcases a state-of-the-art kitchen, powered by Middleby.



Debuting at Bar & Restaurant Expo!

Evo® VentCore™ Universal Hood. This unique innovation recently received UL approval for ventless operation of electric cooking appliances and can handle high-volume output from equipment such as the Taylor® double-sided grill, Nieco® chain broiler, and Pitco® fryers.

Plus on display:

- ✓ Blodgett Houdini Combi Oven
- ✓ Turbo Chef Plexor M2
- ✓ Carter Hoffman Crisp 'N Hold Crispy Food Stations
- ✓ Evo Event Teppan Grill



REGISTRATION

PACKAGES & PRICING

Register online at → barandrestaurantexpo.com

	BEST VALUE! VIP PASS	EDUCATION + EXPO PASS	EXPO + PARTY PASS	EXPO PASS
3-Day Full Conference Program (Mon-Wed)	✓	✓		
Choice of Workshops (Mon & Wed)	✓			
Masterclasses (Wed)	✓	✓		
2-Day Expo Hall Access (Tue & Wed)	✓	✓	✓	✓
The Bistro in Restaurant Zone (Tue & Wed)	✓			
Keynote with VIP Seating & Entrance (Tue)	✓			
Keynote (Tue)	✓	✓	✓	✓
Party Pass (Mon & Tue Platinum Parties)	✓		✓	
Welcome Kickoff Party (Mon)	✓	✓	✓	✓
Swag Bag	✓			
VIP Line Entrance to Expo Hall Opening (Tue)	✓			
VIP Badge Pick-Up At Registration	✓			
STANDARD ENDS MARCH 3, 2024	\$749	\$559	\$279	\$199
LATE ENDS MARCH 20, 2024	\$849	\$659	\$329	\$269




GROUP DISCOUNTS!

Register 5 or more people under one group transaction and receive 10% discount off each pass. Add additional passes during Step 5 of registration.

DON'T KNOW WHO CAN ATTEND THIS EARLY?

You can change the name at any point with no fee.

REGISTRATION QUESTIONS?

 (508) 743-8586 M-F 9am-5pm EST  barandrestaurantexpo@xpressreg.net  You must be 21+ to attend and proper ID is required to gain entry.