

Canada's Bold NEW Foodservice + Hospitality Trade Event

# NEXT FOOD EXPO

9AM TO 5PM | SEPT 8-9, 2025 | BMO Centre | Calgary

## SHOW GUIDE

**Ignite Ideas.**



**Build  
Connections.**



**Shape  
What's  
NEXT.**



- » Exhibitors
- » Demos
- » Competitions
- » Education





## ROOTED IN CANADA

Sysco proudly delivers Canadian products from coast to coast to coast, employing over 5,000 Canadians and nourishing our communities.



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at [Sysco.ca](https://www.sysco.ca)



## Welcome To NEXT Food Expo!

What an incredible moment: our very first year, and we couldn't be more excited to celebrate it together with you.

**NEXT was built out of a simple but powerful idea:** that Western Canada deserves a trade show that reflects its passion, creativity and rapidly growing food and hospitality industries. It's been more than a decade since a show of this scale has taken place here, and the time has come to ignite ideas, build connections and shape what's NEXT.

When Domenic Pedulla recognized this gap, his vision was to create an inclusive event where businesses of all sizes could afford to participate, showcase and thrive. "This show was built with accessibility and opportunity at its core," says Domenic. "We wanted to make sure that just about anyone, from start-ups to established brands, could be part of it, and benefit from it."

To bring the vision to life, Domenic teamed up with Kandrix Foong, the creative force behind the Calgary and Edmonton Comic & Entertainment Expos. Kandrix's experience building fan-driven, immersive conventions and Domenic's deep roots in trade show exhibiting created the perfect foundation for something unique.

"We've seen how fandom fuels creativity, loyalty and connection," says Kandrix. "That same energy exists in professional kitchens, behind the bar and throughout hospitality, and we wanted to create a show that celebrates and channels that passion."

The result is NEXT: a bold NEW trade show experience anchored by seven signature activations — from the Culinary and Bar Stages to the Innovation Lab and the Immersive Theatre. These are the spaces where ideas come alive, connections are forged and the future is built.

"For me, the Immersive Theatre is about more than entertainment," says Kandrix. "It's about creating space for stories, about how food is grown, prepared, and shared, to be told in a way that draws people in and sparks conversation. When we step inside a shared story, we start to understand one another differently. That's when creativity flows, collaboration grows and together we create something greater than the sum of our parts."

Our brand itself reflects this vision. The four cubes at the heart of NEXT are inspired by building blocks: simple, strong and endlessly adaptable. Just like our industry, they can be arranged in countless ways to create something new. Here, in Calgary, an emerging hub of culinary energy, creativity and community, we're bringing the building blocks together so you can connect, discover and grow.

We are proud to call Calgary home for this inaugural year. And we are even more proud to stand shoulder-to-shoulder with you as we shape what's NEXT for foodservice and hospitality across the country.



**Domenic Pedulla**  
Co-Founder  
NEXT Food Expo



**Kandrix Foong**  
Co-Founder  
NEXT Food Expo

Let's ignite ideas. Let's build connections. And let's grow—together.



# Coffee Lounge

A space where conversations and connections are fueled forward

Enjoy **fresh coffee** expertly prepared by baristas with equipment provided by Specialty Beverage Solutions and gather around sustainable tables crafted by Chop Value. .

The Coffee Lounge is a space to connect with colleagues, meet new contacts and exchange ideas in a setting that feels welcoming and energizing.



CHOP X VALUE  
YYC



# Networking Lounge: Your Space to Connect

Step off the floor, step into collaboration

**Located in Palo A**, the Networking Lounge offers a welcoming environment designed for meaningful conversations. Within the lounge, you'll find private meeting pods that make it easy to step away from the busy show floor and focus on what matters most — building relationships.

Whether you're making a first introduction, exploring potential partnerships or catching up with familiar colleagues, the lounge is your go-to destination for productive meetings. The space is open throughout show hours, providing a convenient hub to regroup, recharge, and strengthen connections that drive business forward.

With comfortable seating and a professional atmosphere, the Networking Lounge makes it simple to carve out time for conversations that spark new ideas, collaborations, and opportunities.



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511



Earl's Kitchen + Bar, Shepard Flats, Calgary







## NEXT Food Expo: Built for Connection

NEXT isn't built like other trade shows, it's built to be experienced.

From the moment you arrive, you'll find spaces designed to spark conversations, create connections and leave lasting impressions.

Our immersive experiences go beyond static displays; they invite you to taste, try and take part. These shared moments are more than memorable, they're what bond people, inspire collaboration and help build better business.

When learning, tasting and connecting come together, the result is more than a show—it's a community moving the industry forward.

## Reasons to choose rice for your foodservice menu



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- ✓ Versatility
- ✓ Sustainability
- ✓ Gluten-Free

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Season 3  
Launch



## The Late Night Restaurant Show

Live from  
**NEXT**  
FOOD EXPO

Welcome to "The Late Night Restaurant Show" with Canada's Restaurant Guy and Domenic Pedulla! The #4 Restaurant Podcast in North America with over 1600 shows recorded in over 8 countries, reaching thousands each month. The ultimate podcast for those who live and breathe the restaurant industry.

Season 3 kicks off September 8th & 9th at NEXT Food Expo! Join us as we dive into the real conversations shaping food and hospitality today. We'll be interviewing industry experts, restaurateurs, foodies, chefs, consultants, managers everyone in the industry who's driving change and innovation.

Each episode tackles the biggest issues in restaurants; labour challenges, digital marketing strategies, sustainability initiatives, and emerging trends all delivered with our signature edutainment approach: informative, engaging, and always authentic.

Whether you're a restaurant owner, chef, hospitality professional, or food industry enthusiast, this is your go-to source for the conversations that are driving the future of dining.

We'll be kicking off the interviews early, starting at 8am on Monday and Tuesday, running all day. Please drop by the podcast studio for a few clips, listen into the show and find out how you can be a Late Night Restaurant Podcast Foodie Fan.

Available on all podcast channels and YouTube weekly.







# CHOP X VALUE

ONCE A CHOPSTICK - NOW A STATEMENT

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joanne\_yc@chopvalue.com



## NEXT Learning Series: Panels + Workshops

Our speaker lineup and workshops bring together industry veterans, rising talent and fresh perspectives.

These sessions are built to share knowledge, challenge ideas and spark conversations that matter.

From practical insights you can take back to your business to forward-looking discussions on where the industry is headed, this is your chance to learn from the best and hear from the next.



From industry vets to emerging talent, every perspective matters.

## On The Main Stage: Voices Of NEXT

Our keynote speakers set the tone each day with stories and insights that matter to the future of foodservice and hospitality.



**Linda Olson**  
Award-Winning Journalist

**Linda Olsen** is an award-winning journalist and longtime Global News Calgary anchor who has shared the stories of her hometown for more than three decades. A trusted voice and community advocate, she brings her passion for storytelling and connection to the NEXT Main Stage as host.

**Monday, September 8th, 2025 | 9:30am**

**Doug Stephen**  
Co-Founder  
WOW Hospitality Concepts

**Doug Stephen**, co-founder of WOW Hospitality Concepts, has built one of Manitoba's most influential restaurant groups while raising millions for local charities. His keynote will inspire with lessons on leadership, innovation and building a lasting legacy in food and hospitality.



**Tuesday, September 9th, 2025 | 9:30am**

**Vince Sgabellone**  
Director + Foodservice Analyst  
Circana

**Vince Sgabellone**, Director and Foodservice Analyst at Circana, brings 20 years of experience in sales, marketing, distribution and product development. His keynote will share sharp insights on consumer trends and strategies driving growth in Canada's foodservice industry.



**Plan Your Experience**

Scan here for the full Main Stage schedule, plus panels and workshops happening in our conference rooms.

Stay connected, build your agenda and make the most of your time at NEXT.





# Meet the Speakers

The voices behind the conversations. From main stage keynotes to breakout panels and fireside chats, this lineup brings together industry leaders, innovators and emerging talent to share knowledge, spark ideas and move foodservice and hospitality forward.



**dee Hobsbawn-Smith**  
Taste Canada



**Doug Stephen**  
Wow Hospitality



**Eric Sit**  
Omo Teppan & Kitchen



**Gail Norton**  
The Cookbook Co. Cooks



**Bashir Munye**  
African Food Studies Centre



**Breanne Sich**  
Evrgrn



**Christopher McFadden**  
The McFadden Group



**Conner Tidd**  
Just Vertical



**Gord Clunie**  
Vice President, Local Sales Sysco



**Guru Singh**  
Conversity.io



**Jay Ashton**  
Canada's Restaurant Guy



**Joanna Pariseau**  
Taste the City



**Crystal Hamilton**  
Knowbie



**Crystal MacGregor**  
Food Island Partnership



**David Hopkins**  
The Fifteen Group



**Deanna Zenger**  
Food Processing Skills Canada



**Kate Reid**  
Food Allergy Canada



**Kenneth Scharlatt**  
Savage Orchid Hospitality

**Where the Conversation Gets Real**  
From chefs and operators to innovators and disruptors, these are the voices shaping what's NEXT.







**Kevin Morrison**  
Butter Hospitality



**Kevin Penner**  
Regional Marketing Manager  
Sysco



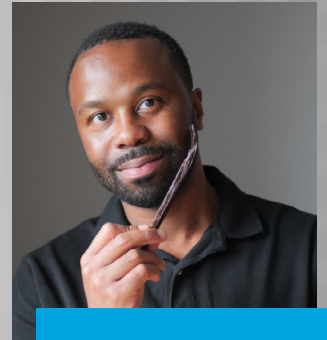
**Kimberly Flear**  
Last Call Coaching



**Linda Olsen**  
Award Winning Journalist

# The Conversations Continue

Fresh perspectives and seasoned expertise come together to keep the dialogue moving and the industry evolving.



**Saïd M'Dahoma**  
The Pastry Nerd



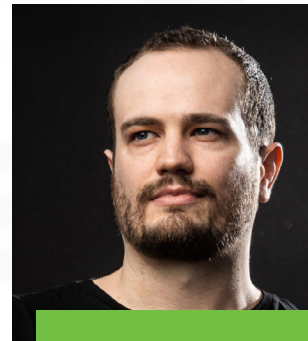
**Mark von Schellwitz**  
Restaurants Canada



**Matt Wilson**  
Mise En Place



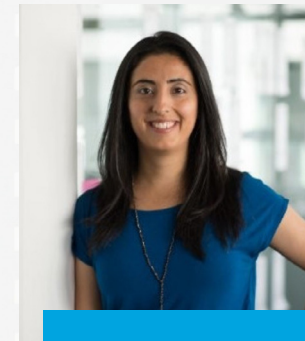
**Melissa Ninaber**  
Taste the City



**Peter Keith**  
In the Weeds



**Shane Chartrand**  
Paperbitch



**Shereen Qumsieh**  
Hello Akira



**Stephanie Lui-Valentim**  
Quell



**Stephen McGowan**  
Lloyd Sadd Insurance  
Brokers



## Plan Your Sessions

Scan for the full schedule of  
keynotes, panels and workshops.



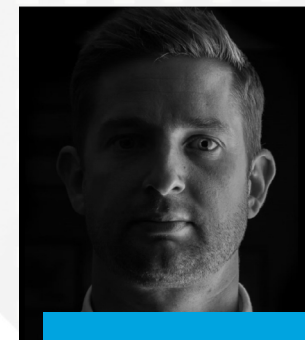
**Ren Navarro**  
Beer Diversity



**Roger Beaudoin**  
Restaurant Rockstars



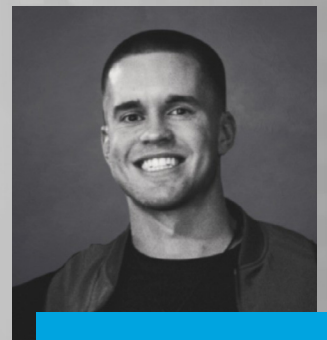
**Suman Ali Sayed**  
Bar Mordecai



**Tom Mitchell**  
The Burnt Chef Project



**Vince Sgabellone**  
Circana



**Zaylan Jacobsen**  
Nitecapp





Circana is a leader in  
foodservice data and insights!

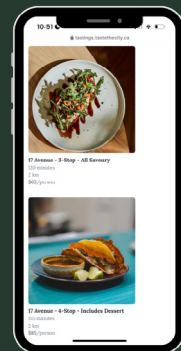


Scan the code to learn key questions  
Vince Sgabellone, foodservice industry  
analyst, will answer at NEXT Food Expo!

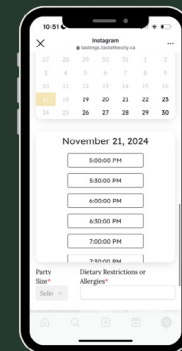
Circana is the proud data sponsor  
of the inaugural NEXT Food Expo



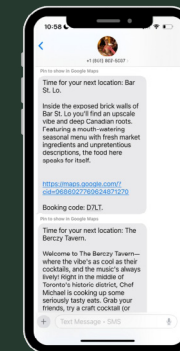
a Curated Tasting Experience



Pick your tasting



Choose date & time

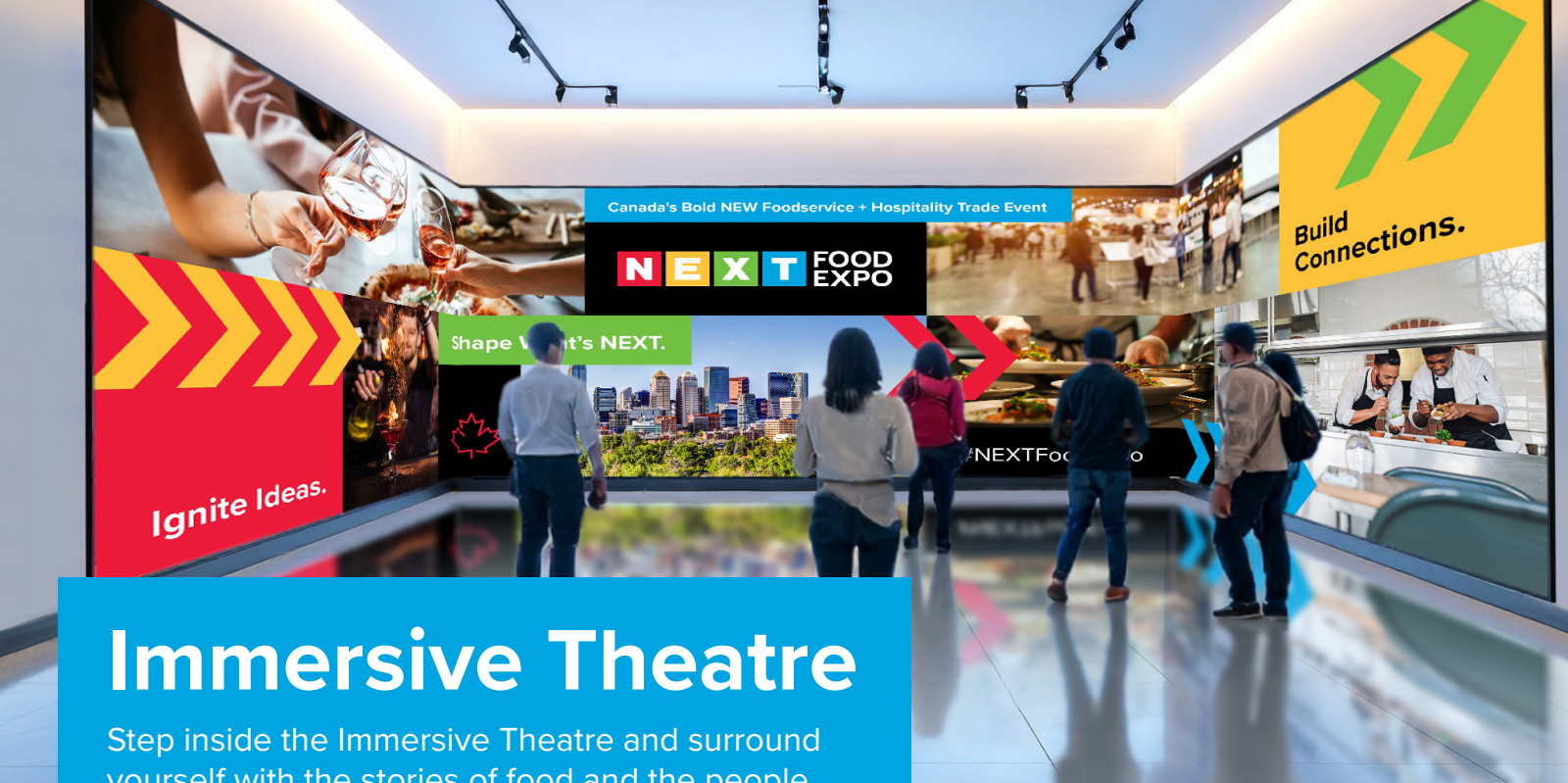


We text guide you

Taste the City's unique approach allows you  
to explore the vibrant restaurant culture in  
your neighborhood. With each spot carefully  
timed, pre-paid, and thoughtfully curated,  
Taste the City offers a convenient and  
delightful way to become the foodie of your  
group by experiencing the best of your local  
dining scene.



tastethecity.ca



**Immersive Theatre**  
Step inside the Immersive Theatre and surround  
yourself with the stories of food and the people  
who bring it to life.

This enclosed space combines high-definition visuals and powerful sound  
to create an experience that pulls you in and makes every message  
unforgettable.

Theatre sessions give partners and presenters a platform to share ideas in a  
format that's intimate, interactive and uniquely memorable for a trade show. From  
product storytelling to industry insights, the Immersive Theatre is designed to  
spark conversations and forge connections that extend well beyond the room.

Don't miss your chance to  
experience storytelling in a  
whole new way.



Explore the Schedule

Scan for times and topics in  
the Immersive Theatre.





# Connect With Exhibitors



7shifts Inc.	516	Earth Water	802	Lindsay and Fischer Furniture Designs	829	Russell Hendrix	423
AB Agriculture & Irrigation	609	Eau Claire Distillery	813	Lloyd Sadd Insurance Brokers	704	SafeCheck Learning	523
Abell Pest Control	732	EggsSolutions - Vanderpols	710	Lotus Management	632	Salamina Inc	414
Alberta Hospitality Association	831	Elements Professional Cookware	603	Margin Edge	518	SBS Service	723
Altius Spices & Seasonings Inc	418	Emile Henry	603	Mark-Crest Foods	317	Silikal America	702
Ardent Mills	319	Entegra	631	Marsham Natural Products Broker	605	Solo	345
Aspire	608	EVS Canada	703	Matt & Steve's	325	Specialty Beverage Solutions	401
Azuma	315	Exceldor	608	Meiko	616	Spectank - Ultimate Cleaning Solutions	630
Bayside Seafood	444	Flora Food Canada Inc.	610	Metz Luxury Tea	808	Square Technologies	514
Becel	610	Food Allergy Canada	415	Mlesna	808	Stratosfy	520
Better Table	504	Food Buy	425	Monin	430	SWYPE POS / Profitek	524
Beyond Meat	424	Foundation Porcelain Dinnerware	603	Mother Parkers	347	Sysco	241
Billboard Uniforms	701	Fresca	441	Mountain House Furniture	632	Tabasco	430
Binner Marketing & Sales	441	Frylow Canada	730	Musicworks LTD/Pandora CloudCover	508	Taste of the City	741
Brome Lake	441	Future Climates Refrigerations Ltd	731	Napolitani Pizza Tools	603	TD Insurance	620
Browne Foodservice	603	Global Knives	603	Neil Jones Food Company	319	The Chef's Warehouse	623
Burnbrae Farms	315	Good Leaf Farms	317	Nespresso Professional	703	The Cookbook Co. Cooks	446
Butter Hospitality	603	Gordon Food Service	411	Nitecapp	517	The Fifteen Group	421
C.W. Shasky	430	Gradient Beverages	804	NORBEC	616	The Metropolitan Tea Company	808
Calcana Industries	511	Greenhouse Juice Co	810	Nossack	441	Thermalloy Professional Cookware	603
Calgary Academy of Chefs and Cooks	634	Groupepex Canada	535	Nude	603	Tillsonburg Custom Foods	343
Canadian Food Safety Group	523	HACO Swiss Bases	418	O Sole Mio	441	TLC Marketing	616
Certified Angus Beef	444	Heritage Frozen Foods	320	Ocean Wise	444	Tootsi Impex Inc	614
Chicopee	316	Hilton Stone Distribution Corp	641	O'Doughs	430	Tree of Life	441
ChopValue YYC	501	Horton Spice Mills Ltd	422	Palm Porcelain Dinnerware	603	Tri Elite	709
Chronicle Coffee Roasters	417	I Can't Believe It's Not Butter	610	Pandora CloudCover	508	Trident	608
Clean Ice Canada	503	Idahoan Foods	323	Pasabahce	603	Troika Foods	322
Climatrans	731	In The Weeds	719	Pasta Montana	711	True North Seafood	603
Colourfast Secure Card Technology	522	Intercity Packers Meat & Seafood	444	Patak's	430	True Wild	818
Commercial Kitchen Systems	630	International Pacific Sales	318	PigOut Roasters	814	USA Rice	440
Cooke Foodservice	442	Inversion Nitro Cocktails	804	Polar Mobility	731	Vibrant Health	608
Core Foodservice	608	Jordan's General Store Ltd	602	Popmenu	509	Vino Al Vino Inc.	825
Cornerstone Hospitality	331	Just Vertical	531	Pratts Food Service Alberta	615	Violife	610
Costa Pasta	711	Kasumi	603	Primatic Trading Inc	708	VITO Oil Canada	510
Country Crock	610	Keurig Dr. Pepper	321	PTR Systems	731	Weins Foods	314
CRSB	444	Kikkoman	441	QUASEP	505	Western Financial Group	533
Dart Canada Inc.	345	Kingtec	731	RATIONAL Canada	633	White Buffalo Coffee	335
De Buyer	603	Knowbie	817	Rocky Mountain Food & Wine Festival	824	World Centric	420
Divine Menu Covers	606	Krystalite GT Inc.	405	Roland	608	WOW! Factor Desserts	341
DYNE Technologies	515	Les Aliments Mejicano Inc	709	Rosina	430	Zanotti	731

CULINARY STAGE

CULINARY SPONSORS

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SBS

THINK RICE

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MAIN STAGE

841

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BEVERAGE STAGE

EAU CLAIRE

DISTILLERY

EXHIBITOR DESK

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700 AISLE

734

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730

631

chefswarehouse

623

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600 AISLE

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200 AISLE

TASTE the CITY

GAME AREA

741

PTR

TRANSPORT REFRIGERATION

731

INNOVATION LAB

541

CHRONICLE

431

COFFEE LOUNGE

446

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Sysco

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The Late Night Restaurant Show

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IMMERSIVE THEATRE

CONTENT STUDIO

The Camera Store

Get the picture

NEXT FOOD EXPO

SEPT 8-9, 2025 | BMO CENTRE | CALGARY

2025 FLOORPLAN

PALO FG

PANELS & WORKSHOPS

PALO FG

PANELS & WORKSHOPS

PALO D

PANELS & WORKSHOPS

PALO A

NETWORKING ROOM

PALO D

PANELS & WORKSHOPS

PALO BC

REGISTRATION

PALOMINO ROOMS

HALL ENTRY

ENTRANCE

HALL E

HALL D

\*Floorplan subject to change without notice

18





## MONDAY ON THE CULINARY STAGE

# Culinary Stage

Where talent, creativity and competition come alive

**Before the competitions heat up,** Monday is all about discovery and inspiration. Our Culinary Stage hosts a series of engaging demos where chefs share techniques, explore flavors and showcase products shaping menus today. From creative approaches to Canadian ingredients to fresh ideas for the kitchen, these sessions are designed to spark conversation and leave you with insights you can take back to your own operation.

## TUESDAY ON THE CULINARY STAGE

# Legends in the Making: Two Epic Chef Battles

From a head-to-head duel to a multi-heat showdown, chefs put it all on the line at NEXT.



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THINK RICE  
canadians

Chef Works

### DEMO CHEFS (Monday)

- » **Chef Bashir Munye** | African Food Studies Centre
- » **Chef Daniel Ramon** | Pizza Letty & Otie
- » **Chef Erin Vrba** | CrEAtive Group
- » **Chef Francis Martinez** | Fine Print
- » **Chef Larissa Costella** | Salt & Brick
- » **Chef Saïd M'Dahoma** | The Pastry Nerd
- » **Chef Veronica Amaya** | Canela
- » **Chef Winnie Chen** | Fu's Repair Shop

### COMPETING CHEFS (Tuesday)

- » **Chef Abe Belmoufid** | Calgary Golf & Country Club
- » **Chef Andrea Harling** | The Sweatered Hen
- » **Chef Dean Fast** | Rouge Restaurant
- » **Chef Elia Herrera** | Tecolote
- » **Chef Jacob Bestard** | Copperhouse Eatery
- » **Chef Jenny Kang** | Orchard YYC
- » **Chef Rupert Garcia** | Alvin's Jazz Club
- » **Chef Sean Cutler** | ONE18 Empire (Calgary Marriott)
- » **Chef Tasmina Begum** | Holistic Effect

**Tuesday belongs to competition.** The Culinary Stage transforms into an arena where chefs bring their skills, creativity and nerves-of-steel to the test in two unforgettable challenges.

### Brunch Battle

Two chefs go head-to-head in a winner-takes-all showdown, creating the ultimate brunch plate in front of a live audience.

**Chef Claudius Wolf**  
Gondola Restaurant

**Chef Mustafa Zaidan**  
Luca Restaurant

### NEXT Culinary Legends Showdown

Nine chefs face off across three intense heats, each building to the final round where **\$3,000** is on the line. Second and third place also take home cash prizes, ensuring every competitor is rewarded for their craft. Featuring Bison and U.S. rice as the star ingredients, this competition is set to deliver bold flavors, innovative dishes and plenty of edge-of-your-seat moments.



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### Full Culinary Stage Schedule

Scan for competition times, demo details and chef lineups.





# Meet the Tastemakers

Behind every dish and every drink is a story, a skill, a spark. These chefs and bartenders bring passion and creativity to the stage, turning ideas into experiences that set trends, spark innovation and strengthen connections across our industry.



**Amit Bangar**  
Calcutta Cricket Club



**Andrea Harling**  
Sweatered Hen & Lil Black Rooster



**Asher Wilson**  
Gatsby's



**Bashir Munye**  
African Food Studies Centre



**Blair Carlson**  
The Journey Club



**Blair Lebsack**  
RGE RD



**Caitlin Fulton**  
RGE RD



**Claudius Wolf**  
Banff Gondola



**Abe Belmoufid**  
Calgary Golf & Country Club



**Daniel Ramon**  
Pizza Letty & Otie



**Dean Fast**  
Rouge Restaurant



**Denia Baltzar**  
Creative Cuisine Catering



**Elia Herrera**  
Tecolote



**Erika Araujo**  
Jerome's



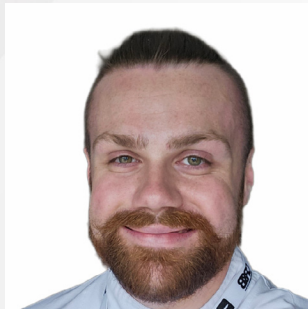
**Erin Vrba**  
CrEATive Group



**Francis Martinez**  
Fine Print



**Garrett Martin**  
Francine's



**Jacob Bestard**  
Copperhouse Eatery & Lounge



**Jason Moore**  
Egg & Spoon



## Discover the Talent

Scan to explore the full schedule and the chefs + bartenders taking the stage.





**Jenny Kang**  
Orchard YYC



**Jeremy Ouellette**  
Bar Chouette



**Kerry Bennett**  
Care Bakery



**Krish Nair**  
The Wilder Institute -  
Calgary Zoo



**Mitchell N.**  
Constellation Starcourse



**Mustafa Zaidan**  
Luca Restaurant



**Parker Regimbald**  
Brew & Bloom



**Rajganesh Jayakumar**  
The Wilder Institute -  
Calgary Zoo



**Laetitia Chrapchynski**  
Chef



**Larissa Costella**  
Salt & Brick



**Leroy Borrega**  
The Dorian Hotel



**Liana Robberecht**  
Brew & Bloom



**Rupert Garcia**  
Alvin's Jazz Club



**Saïd M'Dahoma**  
The Pastry Nerd



**Satoru Kogo**  
5 Senses YYC



**Sean Cutler**  
One18 Empire



### Catch Them Live

Scan for the full schedule of chef demos, competitions and bartender pourings you won't want to miss.



**Luc Jean**  
Wow Catering



**May May Yin Ng**  
Satsuki



**Shane Chartrand**  
Paperbirch



**Suman Ali Sayed**  
House of Khaleej



**Tasmina Begum**  
The Holistic Effect



**Tobias Larcher**  
Selkirk Restaurant





**Tracy Little**  
Sauvage



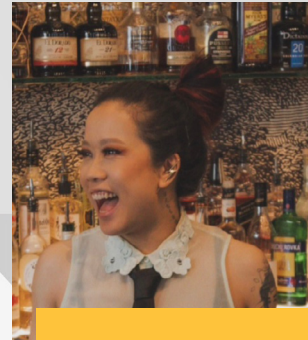
**Veronica Amaya**  
Canela



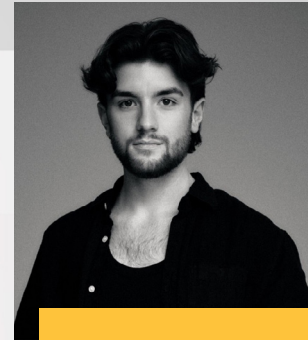
**Winnie Chen**  
Fu's Repair Shop



**Justin Dziadyk**  
True Wild Distilling



**Kim Xie**  
Business & Pleasure



**Liam O'Reilly**  
Bridgette Bar



**Matthew van Buuren**  
True Wild Distilling



**Affis De Leon**  
Chairman's Steakhouse



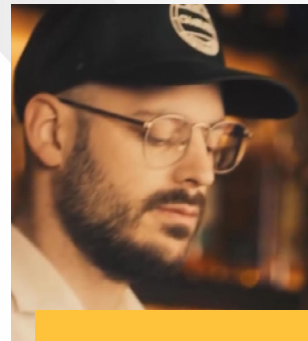
**AJ Roque**  
Pr%f Cocktail Bar



**Bradley Horseman**  
Salt & Brick



**Daniel Gowrie**  
Eau Claire Distillery



**Matty Eagle**  
Charlie's Watch Repair



**Reece Southern**  
Southern Glazers



**Ren Navarro**  
Beer Diversity



**Zaren Klammer**  
Shelter



**Elizabeth Chorney Booth**  
Calgary Herald



**Glaizem (Glaze) Garcia**  
Fu's Repair Shop



**Jeffrey Wong**  
Craft Beer Market



**John Fairhom**  
La Haceinda / Ethyl



**Follow the Flavour**  
Scan for the complete lineup of  
competitions and live experiences.





## MONDAY ON THE BAR + BEVERAGE STAGE

# Bar + Beverage

Raise Your Glass. Stir Up the Industry.

### Eau Claire Distillery Presents: 'Spirit of the West' Cocktail Competition The Ultimate Bartender Showdown

Monday kicks off with some of the region's most talented bartenders going head-to-head in a fast-paced competition that's equal parts skill, creativity and showmanship. Armed with shakers, spirits and their signature style, these pros will craft cocktails designed to impress a panel of judges—and the crowd.

Expect bold flavours, innovative techniques and a few surprises along the way as competitors shake, stir and pour their way to the top. From perfectly balanced classics to trend-setting creations, this is where the future of the bar comes alive.



## EAU CLAIRE .... DISTILLERY ....

### COMPETING BARTENDERS

- » AJ Roque | Pr% Cocktail Bar
- » Bradley Horseman | Salt & Brick
- » Glaizem (Glaze) Garcia | Fu's Repair Shop
- » Jeffrey Wong | Craft Beer Market
- » John Fairholm | La Hacienda
- » Kim Xie | Business & Pleasure
- » Liam O'Reilly | Bridgette Bar
- » Matty Eagle | Charlie's Watch Repair
- » Zaren Klamer | Shelter Cocktail Bar

### PRIZES:

First Place: **\$750**  
 Second Place: **\$500**  
 Third Place: **\$250**



## TUESDAY ON THE BAR + BEVERAGE STAGE

# Shaking, Stirring and Pouring What's NEXT

The Bar Stage is where craft and creativity collide. Through hands-on demos, tastings and guided pourings, this stage is built to inspire both industry pros and cocktail enthusiasts.

Discover the latest trends in mixology, explore innovative non-alcoholic creations and experience the artistry that goes into every glass. Whether sampling bold new flavors or learning tips from behind the bar, the Bar Stage is your front-row seat to the future of beverage culture.

### DEMOS

- » **Vino Al Vino** | Cava vs. Prosecco: More Than Bubbles
- » **Non-Alc Tasting with Ren Navarro** | Beer Diversity
- » **Vino Al Vino** | Sparkling Styles: From Classic to Cutting Edge
- » **Martini 101** | True Wild Distilling
- » **Vino Al Vino** | Italy vs. France: A Tale of Two Wine Giants
- » **Knowbie Tasting** | Crystal Hamilton

### Explore the Bar Stage

Scan for the full schedule of demos, tastings and pourings.







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**NEXT**  
FOOD EXPO

## Explore the Innovation Lab

Where innovation isn't just shown — it's experienced.

Across two days, more than 20 chefs will bring their expertise, imagination and personality to the Innovation Lab. From seasoned pros to rising talent, this is your chance to experience firsthand how innovation takes shape in our industry.

### MONDAY CHEFS

- » Chef Bashir Munye | African Food Studies Centre
- » Chef Dean Fast | Rouge Restaurant
- » Chef Jeremy Ouellette | Bar Chouette
- » Chef Kerry Bennett | Care Bakery
- » Chef Krish Nair | The Wilder Institute (Calgary Zoo)
- » Chef Luc Jean | WOW Hospitality
- » Chef Saïd M'Dahoma | The Pastry Nerd
- » Chef Satoru Kogo | 5 Senses
- » Chef Shane Chartrand | Paperbirch
- » Chef Suman Ali Sayed | Bar Mordecai
- » Chef Raj Jayakumar | The Wilder Institute (Calgary Zoo)

Innovation grows here. Pull up a seat and watch creativity, craft and connection come to life.



**JUST VERTICAL**

### TUESDAY CHEFS

- » Chef Amit Bangar | Calcutta Cricket Club
- » Chef Asher Wilson | Gatsby's
- » Chef Blair Carlson | Journey Club
- » Chef Denia Baltzer | Creative Cuisine Catering
- » Chef Laetitia Chrapchynski | Donna Mac
- » Chef May Ng | Satsuki
- » Chef Raj Jayakumar | The Wilder Institute (Calgary Zoo)
- » Chef Tobias Larcher | Selkirk (Heritage Park)
- » Chef Tracy Little | Sauvage
- » Chef Blair Lebsack | RGE RD
- » Chef Caitlin Fulton | RGE RD

**Explore the Innovation Lab**  
Scan for the full lineup of experiences, partners and experiences.





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# Content Studio

presented by The Camera Store



## Own your story, grow your brand

The Content Studio is designed to make content creation simple, approachable and effective for everyone in foodservice—chefs, bartenders, operators and corporate leaders alike. Through photo and video tutorials, food styling basics, podcasting essentials and digital storytelling workshops, you'll learn how to turn everyday moments into marketing that works.

This is about more than posting pretty pictures. It's about building your personal brand, showcasing your craft and telling the stories that connect with customers and partners. Whether you're looking to create quick content yourself or learn how to get the most out of working with an agency, the Content Studio gives you the tools to market with confidence and make your business stand out.

**PLUS,** Don't miss the chance to get a professional headshot while you're here. Whether it's for LinkedIn, your restaurant's website, or personal branding, our on-site photo station makes it easy to walk away with a fresh, new profile shot.



# Interactive Game Area

presented by Taste the City



## Where play sparks connection

Hosted by the Taste the City Girls, the Gaming Zone brings a high-energy dose of fun to NEXT. It's your chance to step away from the floor, grab a friend or make a new one, and jump into some friendly competition.

It's not just about games—it's about making connections the fun way. With plenty of laughs and a little friendly rivalry, the Gaming Zone turns casual moments into real relationships. At NEXT, networking feels less like work and more like play.

**TASTE**  
the CITY

Game On.



The Camera Store serves as the official equipment partner for Resilient New Media, offering a comprehensive selection of podcasting gear suitable for both beginners and professionals. We have curated several kits that include all the essentials for new podcasters. Additionally, we can create personalized kits tailored to your specific requirements. Contact the Resilient New Media team for information on how they can plan, produce, and deliver professional podcasts and vodcasts so you can focus on your message while we handle the tech and production.

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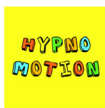
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**September 14–15, 2026 | BMO Centre | Calgary, AB**

The inaugural year is just the beginning. Mark your calendar now for NEXT Food Expo 2026, where foodservice and hospitality come together again with bold ideas, fresh connections and a vision for what's NEXT.

Expect even more interactive demos, trailblazing bar tastings, immersive experiences and networking opportunities that push our industry forward. From chefs and bartenders to operators, suppliers and innovators, the NEXT community will be back, bigger and stronger.

**NEXTFoodExpo.com**

This is your chance to be part of the movement that's redefining Canada's food and hospitality industry.

## Stay Connected

Visit [NEXTFoodExpo.com](https://NEXTFoodExpo.com) to join our mailing list and be the first to receive updates on programming, exhibitor opportunities and ticket releases.



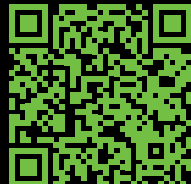
# Stay Connected — Share Your NEXT Experience



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## Your NEXT Reservation: Year Two

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