



The National Burger Awards are next month – read 2017's preview

What menu resolutions are casual dining restaurants making this year?

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The original gourmet burger

Alasdair Murdoch, CEO of Gourmet Burger Kitchen, talks about the year gone by and plans for the future

TRICKS OF THE TRADE

The casual dining industry will be gathering together to discover the latest trends, products and services at the Casual Dining Show



The Casual Dining Show returns to the Business Design Centre in London on 22 and 23 February to give operators an opportunity to network with like-minded business people. Suppliers in food, drink, design and technology will be showcasing their products that aim to help you run your business better, and leading industry figures will be hosting seminars and giving speeches in a keynote programme.

Dedicated to the casual dining sector, this trade show caters specifically for the decision makers of relevant operations. Growing year-on-year, over 4,400 people attended 2016's show, an increase of 22% from 2015. With a 20% increase in floor space, 2017 is expected to be the biggest yet.

MAKE A NOTE

Every year, the Casual Dining Show brings

together a group of industry professionals to share their insight and experiences of the eating out sector. These individuals make up the keynote theatre programme, which this year will cover a range of issues and trends including business growth, Brexit and new regulatory costs.

The speakers for this year have been announced as Martin Robinson, non-executive chairman of Casual Dining Group; Karen Forrester, CEO of TGI Fridays; Mark Fox, CEO of Bill's; Jo Fleet, MD of Wahaca; and Andrew Gallagher, group marketing director of Côte Restaurants.

"In my keynote session, I intend to highlight how many of the changes that we are seeing in the casual dining sector are not really new – they just haven't happened for a while," says Fox. "And that, by looking backwards into the history of your business, you can

find answers to many of the questions that the current trading environment presents. I will seek to demonstrate that while customer habits are changing, they have, in many ways, not changed at all. As operators, we have to ask ourselves how we have changed over the past 10 years and whether it's time to undo some of those changes."

James Douglas, co-founder of Red's True Barbecue, will also be making his Casual Dining Show speaker debut.

"The Casual Dining Show offers a fantastic few days to rub shoulders with the best in the industry, swap stories and ideas on what's hot and what's not, as well as glean some real-time insight from those who share the same daily issues as yourself," says Douglas.

Bob Ivell, non-executive chairman of Mitchells & Butlers, and chef and restaurateur Neil Rankin will be giving



Martin Robinson



Neil Rankin



Mark Fox



Karen Forrester



James Douglas

interviews over the two days, and, as in previous years, market updates and insights will be provided by Horizons MD Peter Backman and ALMR CEO Kate Nicholls.

The entire keynote theatre programme is included in the Casual Dining Show ticket.

MEET AND GREET

In the fast-growing sector of casual dining, seeing, tasting and trying new products is essential for staying on-trend, remaining competitive and offering the best experience possible to guests. When busy and conflicting calendars can make this difficult, the Casual Dining Show gathers everyone together and provides everything you need under one roof for two days.

More than 200 suppliers will be readily available to showcase their products.

Exhibitors will specialise in a range of areas such as food, drinks, wholesale, equipment, interior design, tableware, branding, technology and furniture.

"Over the last few years, we have seen the eating out sector change dramatically," says Lamb Weston UK and Ireland country sales manager Nigel Phillips. "From pubs now offering an all-day menu, to high street restaurants becoming increasingly led by 'aspirational' food, it is a sector where innovation, branding and differentiation have become essential.

"For us, this is where the Casual Dining Show has become a key date in our calendar," Phillips continues. "As an event where the casual dining industry comes together to do business, it is an opportunity for us to really connect with our customers, which enables us to help and inspire them to work out their

best offering. It is also a great platform for us to network with like-minded individuals, generate and develop new contacts and, most importantly, launch our new and innovative products, and really demonstrate the different possibilities in potatoes."

Not only will visitors get the chance to meet representatives of the brands, they will also get to see what new products are available to them and understand how they work.

During the show, The Advance Group will be showcasing its smart maintenance service developed as part of a kitchen solution called Smart Kitchens, designed specifically for the casual dining sector. Visitors to the show will have the chance to find out more about Smart Kitchens, which covers the design, installation and maintenance of casual dining chain kitchens, at stand A300. ■

Whether you want to gain insight from fellow industry professionals or discover the latest products that will help you run your business, pop along in February and see what you can find out.

Casual Dining Show 2017 will be at the Business Design Centre in London on 22 and 23 February. Visitor registration is now open for trade tickets. 📄

Lamb Weston

Potato company Lamb Weston will be exhibiting at Casual Dining Show 2017. Supplying potato solutions to the hospitality industry, Lamb Weston will be showcasing two new sweet potato products and a breakfast range. Guests of the show can visit the Lamb Weston stand and pick up a code to order a free box of Sweet Potato CrissCuts online.™

Lamb Weston can be found at stand M401 at Casual Dining Show 2017.

*Product samples available from May 2017



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