

CANADA'S LEADING HOSPITALITY & FOODSERVICE TRADE EVENT

APRIL 7-9, 2025 ENERCARE CENTRE | TORONTO

2025 POST-SHOW REPORT



# RC SHOW 2025

The 80th anniversary edition of Canada's leading hospitality and foodservice event took place with three days of non-stop action in Toronto at the Enercare Centre, Exhibition Place.

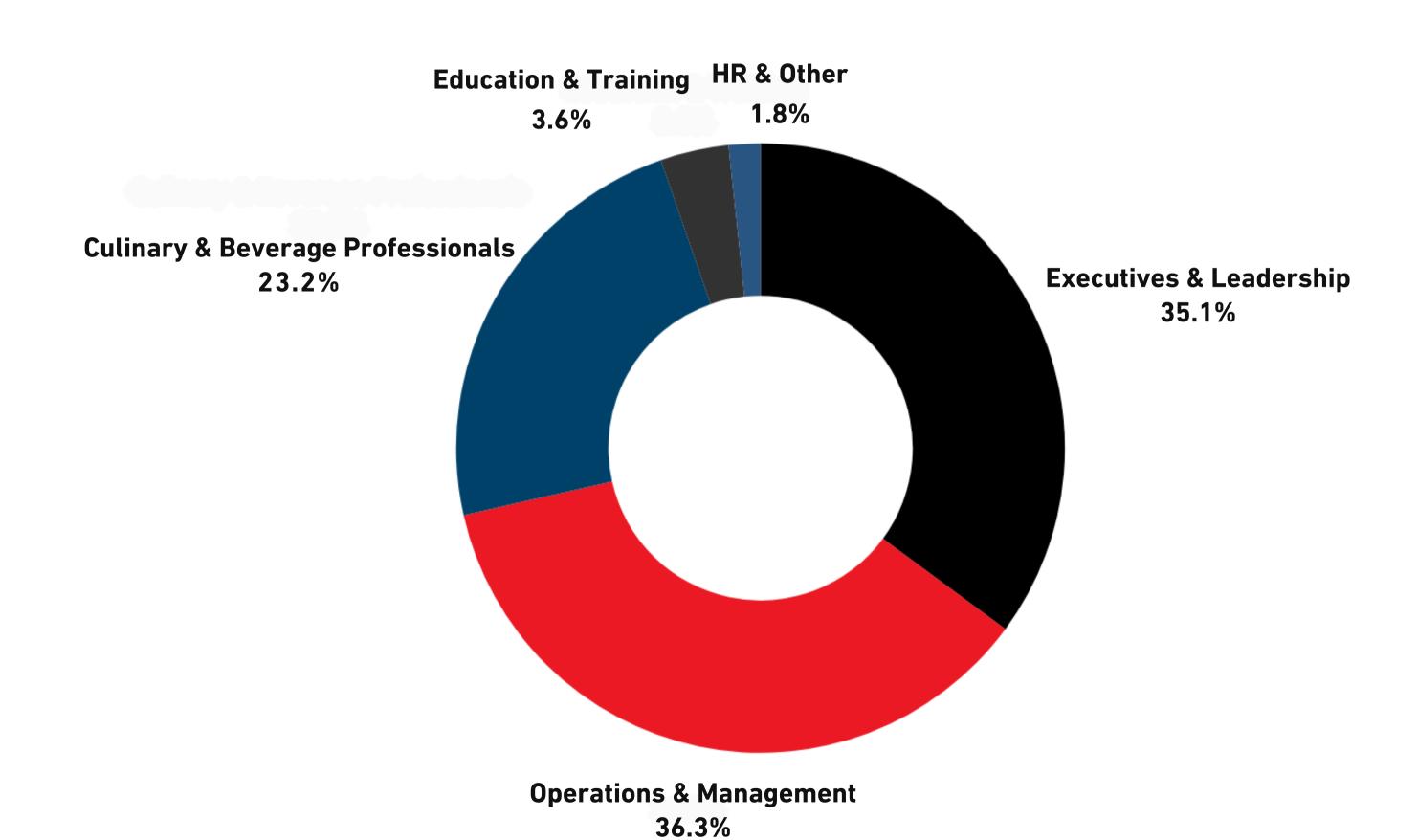
This year's Show theme was "FUEL", and Restaurants
Canada brought 27,000+ industry professionals together
to fuel their Potential, People, Prosperity, and Passion.
We want to thank everyone who joined us and lent their
leadership and support to Canada's \$120B foodservice
and hospitality industry. Standing united and empowering
the industry to FUEL the potential of the future is key.



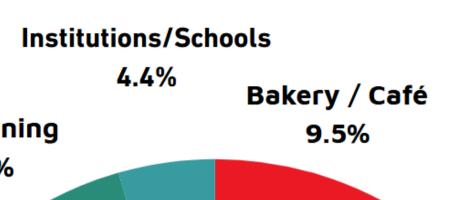
# ALL UNDER ONE ROOF

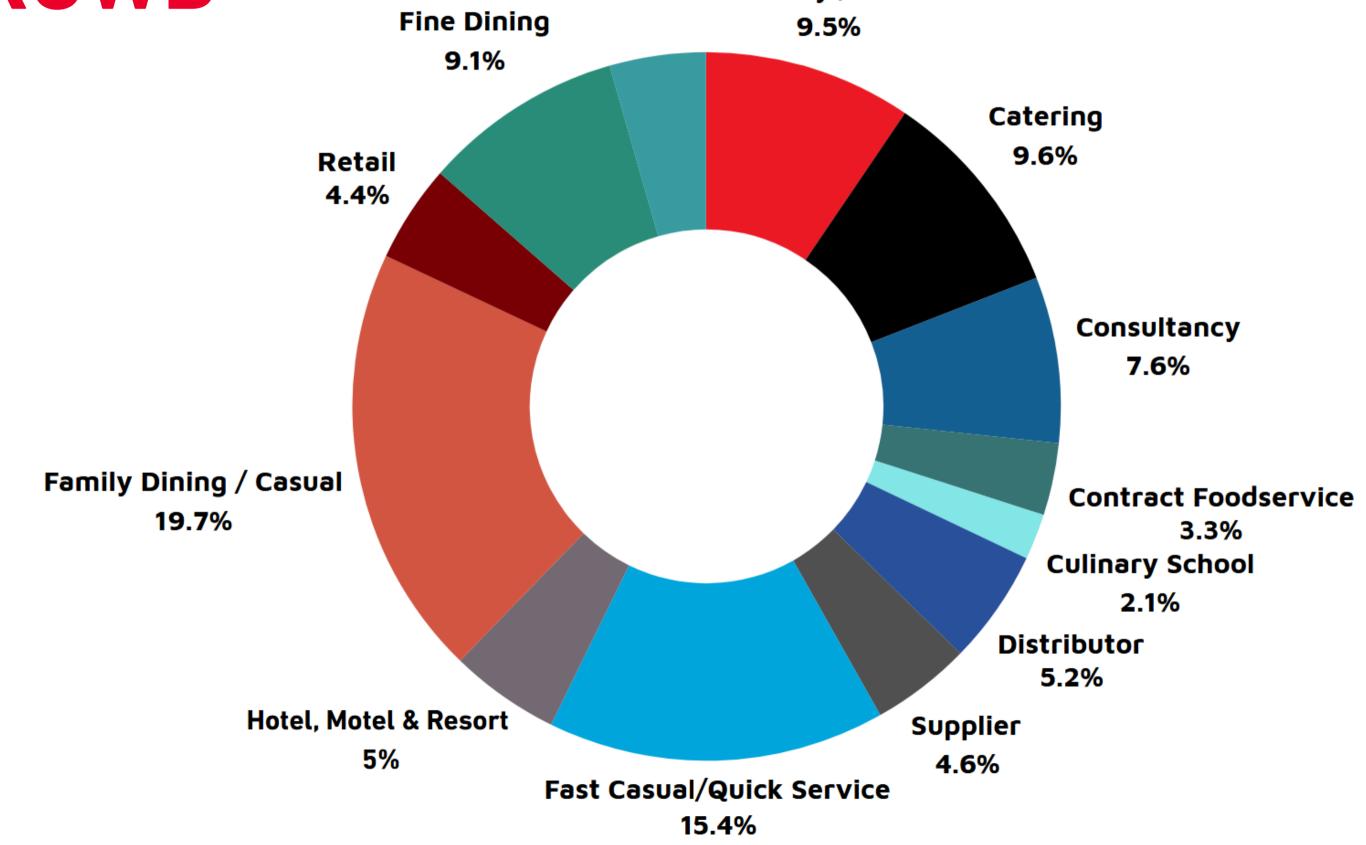
1,300 8 Booths & Live Competitions Leading Brands 27,000+ 11 120+ Industry Curated Speakers **Professionals** Pavilions 5 9 Reimagined World-Class Hospitality Stages Events

## **CROWD COMPOSITION**

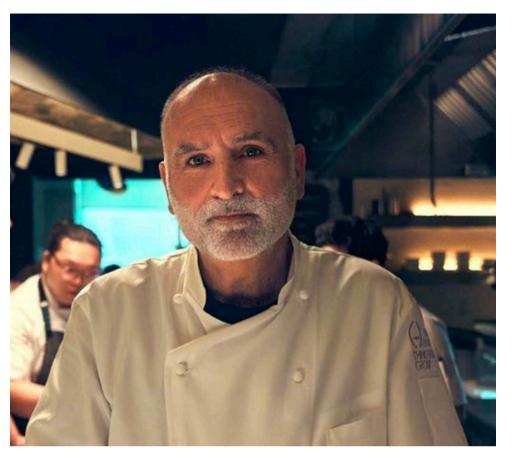


BREAKING DOWN
THE CROWD





# INSPIRING KEYNOTES



CHEF JOSÉ ANDRÉS
Chef. Entrepreneur.
Humanitarian. Global Icon.
2025 KEYNOTE



CHEF TUỆ NGUYỄN
Chef, Content Creator
& Restaurateur
CULINARY KEYNOTE



MICHÈLE BOUDRIA

President & CEO

McDonald's Canada

LEADERSHIP KEYNOTE

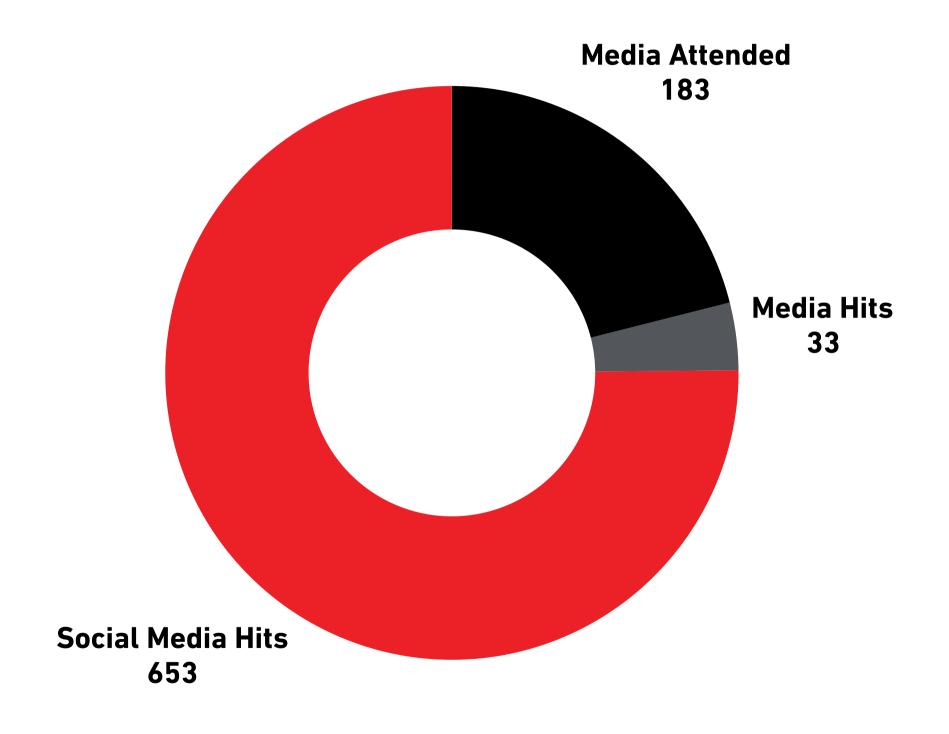


SHINGO GOKAN

Bartender & Founder
Fivesenses FZCO

BAR & BEV KEYNOTE

## **#RCSHOW MEDIA REACH**









Reach: 2,249,000 Listenership



Western Standard | April 18 Reach: 120,000 UMV



**DINE Magazine | April 20** Online Reach: 12,000 UMV



@foodiliciousmuslimmom | April 7-9 Total: 27 stories Reach: 1,806,000 followers



@nhi v0 | April 7-9 Total: 10 stories Reach: 711,000 followers



@6ix.foods | April 7-9 Total: 4 stories Reach: 656,000 followers



@datenightyyz | April 7-9 Total: 4 stories Reach: 636,000 followers

## The Quarterly





## TRADE PUBLICATIONS



#### **FUEL YOUR PEOPLE. YOUR PASSION &** YOUR PROSPERITY AT RC SHOW 2025

Celebrate 80 years of innovation and or Canadian foodservice. This milestone dition isn't just about honouring the past—it's bout FUELing the future with bold ideas, fresi spiration, and the tools to prosper and thrive in a changing industry.

This three-day experience will ignite our passion with cutting-edge innovation, ducation, inspiration, and unmatched etworking opportunities. Join the heartbeat foodservice as we celebrate the people eativity, and culture driving the industry

#### FUEL your inspiration at RC Show 2025

With an immersive and compelling content and competition program curated by Christina Veira and Evelyn Chick, this is where Canada's bar professionals converge to FUEL their creativity and business edge.

- Insights & Trendsporting Sessions Stay ahead of the curve with the most current data, trends and exp discussions on evolving consumer preferences and bar concepts on the Bar & Beverage Stage.

- Craft Spirit, Wine & Beer Tastings Discover the latest craft spirits, distilleries, premium mixers redefining the bar scene in the Bar & Beverage Pavilion.

- Bar Business Solutions Access high-value, actionable tools and resources to boost profitability, streamli
  operations, and attract customers.

9 STAGES Non-stop insights, ideas and live competi



#### YOUR TICKET SUPPORTS THE INDUSTRY Restaurants Canada is a not-for-profit organization. All proceeds are directly reinvested into advocacy, research and resources that support the foodservice industry.

and join us and FUEL the next era of foodservice and hospitality.

Learn more at RCShow.com



#### **Get Your Ticket to FUEL Your Future at RC Show 2025**

This year marks the 80th anniversary of RC Show and the event organizers are pulling out all the

"The fact that the show is celebrating eight decades speaks to the relevance and endurance of this industry gathering," says Tracy Macgregor, Chief Operating Officer for Restaurants Canada.

FUEL is the theme behind this year's show, happening April 7 to 9 at the Enercare Centre in Toronto, and it's expected to attract more than 23,000 industry professionals. "Everything at the show is built around innovation, education, empowerment, inspiration, and connections," says

There will be a wealth of opportunities for attendees to learn and network, check out the latest in product innovation, and explore emerging trends that will drive foodservice industry success Visitors can walk the show floor to meet more than 1,200 exhibitors, visit dedicated pavilions, attend keynote sessions, and take part in hands-on workshops and immersive networking events

Read more







NATIONAL POST



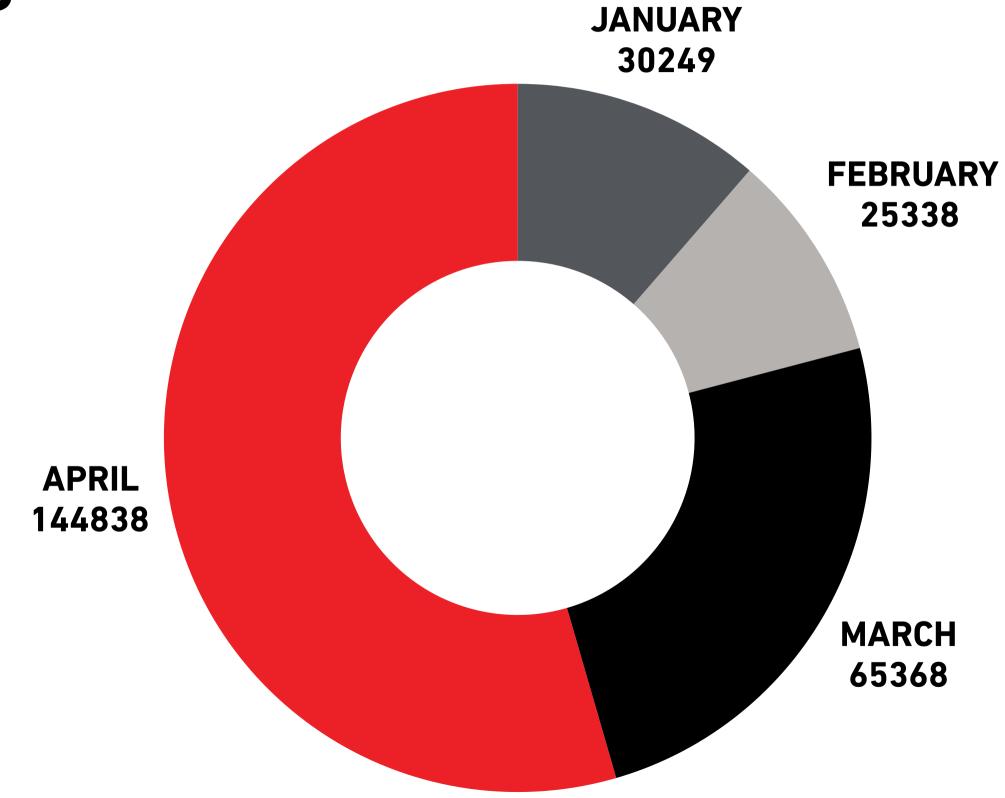




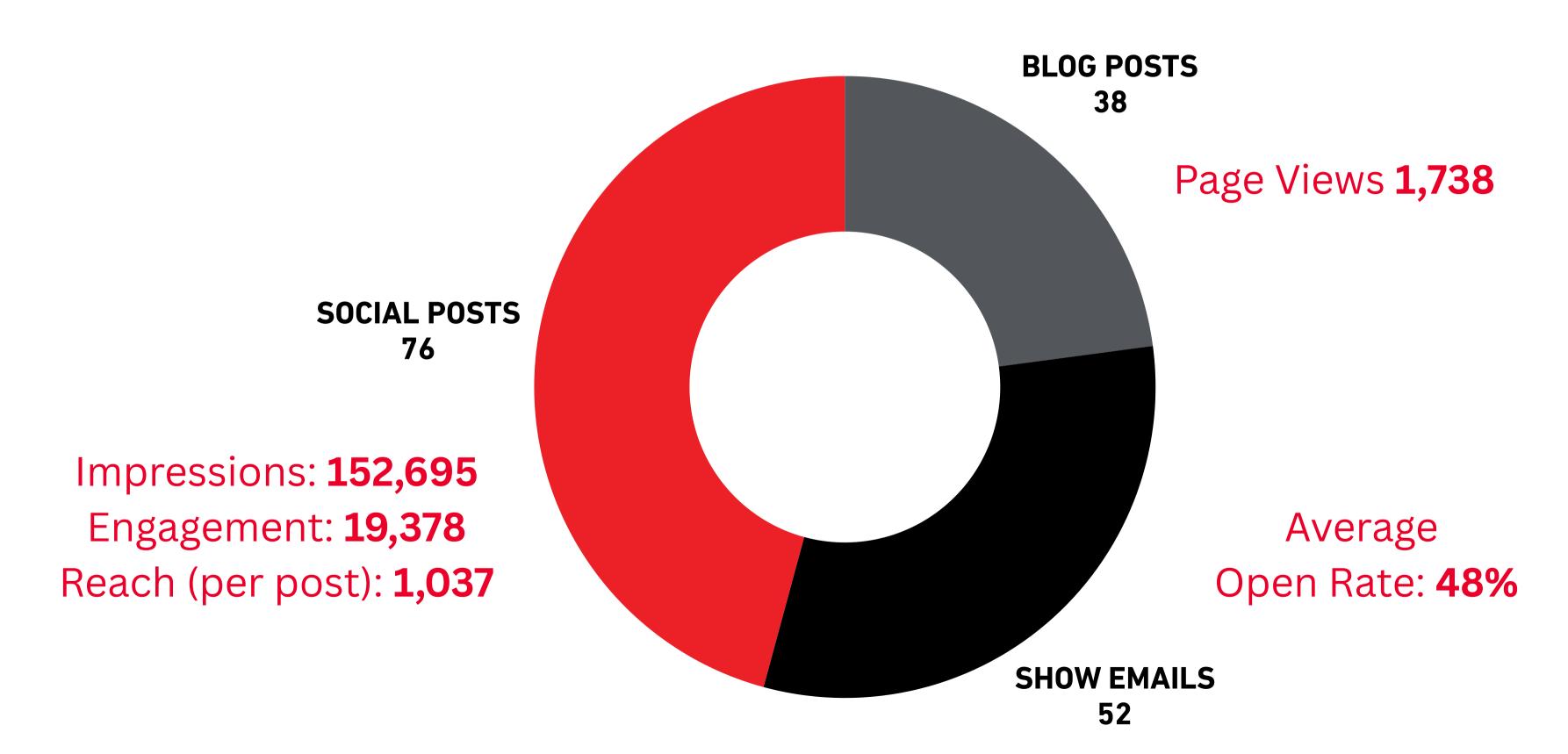


## RCSHOW.COM REACH

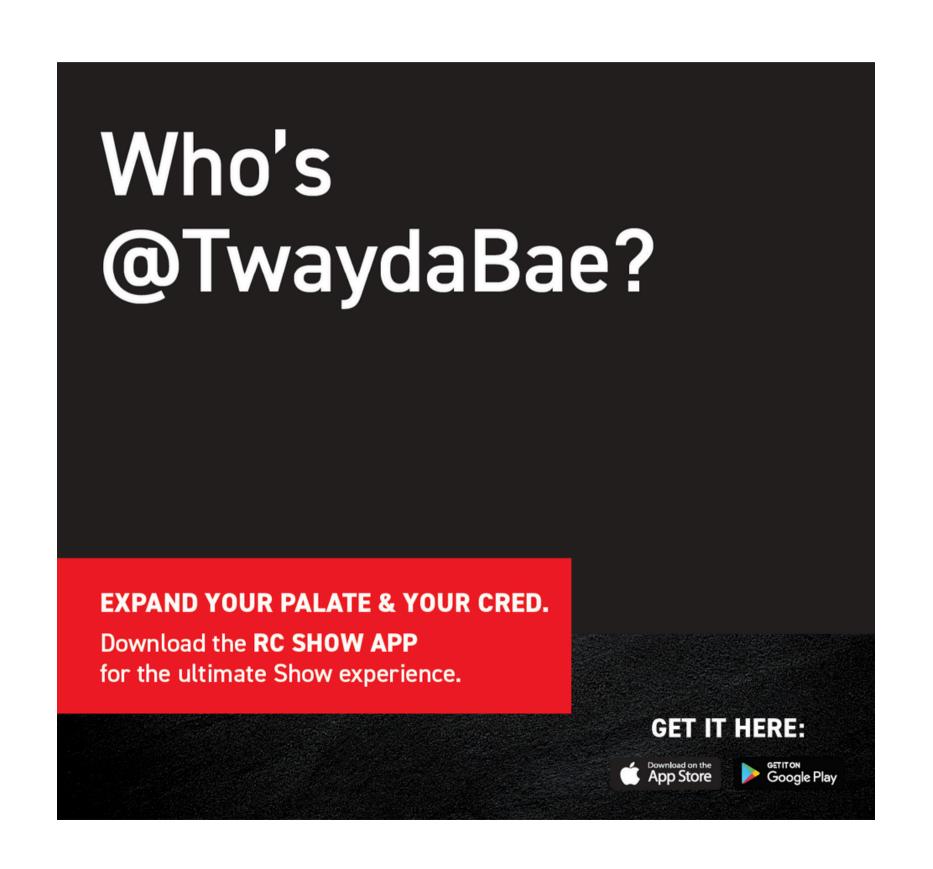
**PAGE VIEWS** 



## MARKETING REACH



## 2025 RC SHOW MOBILE APP





Search the Exhibitor List, tag your favorites, and view booth locations.

View the Schedule of events

and select those you plan to attend.



Use Maps to locate your favorite booths on the show floor.



Find your favorite Speakers and view their sessions.

**DOWNLOADS** 

**5,536 APP USERS** 

**NOTIFICATIONS** 

**7,034 VIEWS** 

IN APP **CLICKS** 

316,217 CLICKS

**PUSH** 

# PREMIUM PAVILIONS



**BAR & BEVERAGE** 



**CANADA** 



COFFEE, TEA & SWEETS

Presented by Dairy

Farmers of Canada



**DESIGN** 



**ECO** 



INDIGENOUS

Presented by FCC, Sysco & BDC



ONTARIO

Presented by SCAP & OMAFA



QUEBEC

Presented by Groupe Export

& Quebec



TECH
Presented by TouchBistro



THE BLACK EXPERIENCE

Presented by The Re-Seasoning Coalition & Foodpreneur Lab



**WORLD** 

# POP UP EXPERIENCE

EXPERIENCE, SERVE & DELIGHT!

## SHOWCASING THE CHEF'S TABLE, RC CAFE & POP UP BAR



## THANK YOU TO OUR POP UP PARTNERS

A multi-sensory hub where flavours were shared, connections were made, ideas were born, and the future of our industry unfolded.

RC CAFÉ PARTNERS

















**CHEF'S TABLE, EVENT & ACTIVATION PARTNERS** 





















POP UP BAR PARTNERS

















PRODUCTION PARTNERS













## FEATURED AT SHOW



## **Restaurants Canada Booth**

Guests enjoyed meet-and-greets with our regional Vice-Presidents and Toronto head office team, while discovering the exclusive resources, benefits, and cost-saving programs that are available to Restaurants Canada Members.

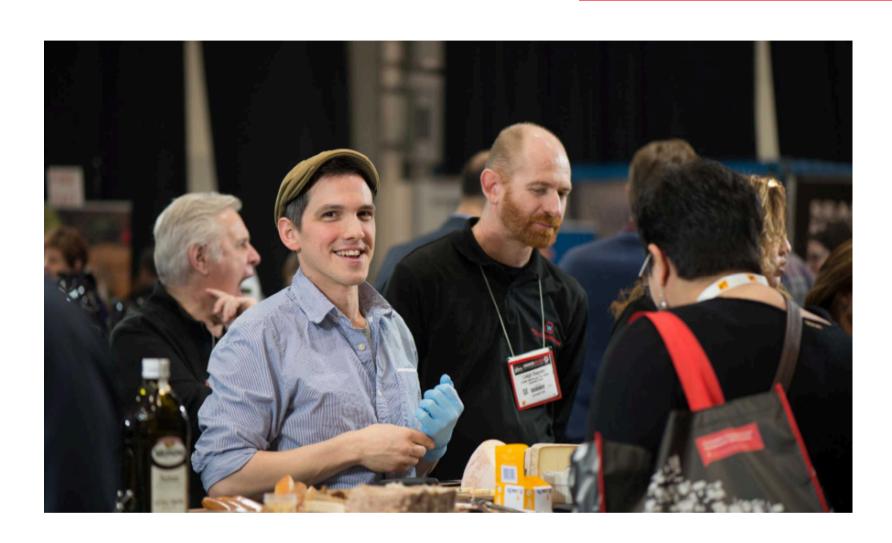


## Food Truck'N Experience

The Food Truck'N Experience returned for its sixth year, bringing a world of flavours to inspire the senses in the hottest food trucks in the GTA.

Curated by JB Innovative Solutions Inc.

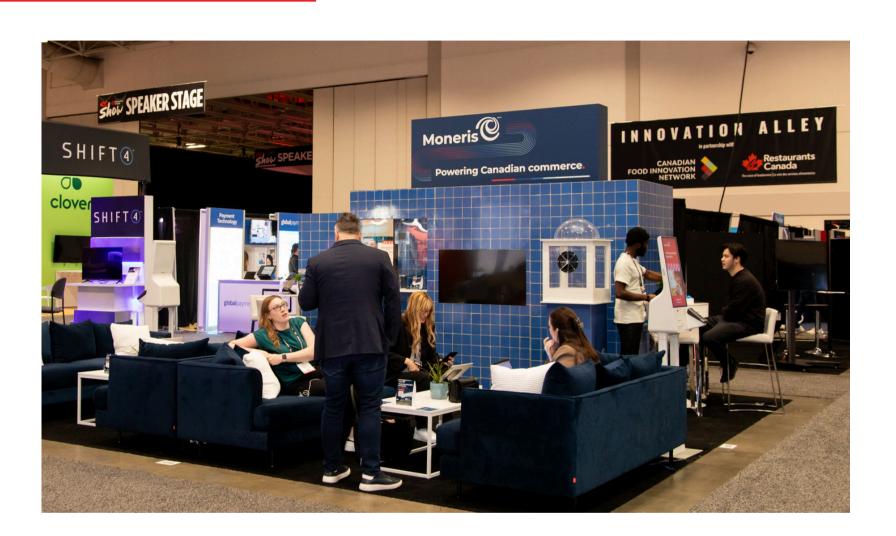
## FEATURED AT SHOW



## **Start Up Lane**

Whether you aimed to network, learn about the latest innovations, or meet and greet with up-and-coming companies, Start Up Lane is the place to fuel the next generation.

Presented by Interac



## **Innovation Alley**

RC Show's bold, new feature shone a spotlight on the future of foodservice and restaurant technology, while affording attendees access to the gateway of tomorrow's innovations.

Presented by Restaurants Canada & CFIN

# NETWORKING NIGHTS



## **Opening Night Reception**

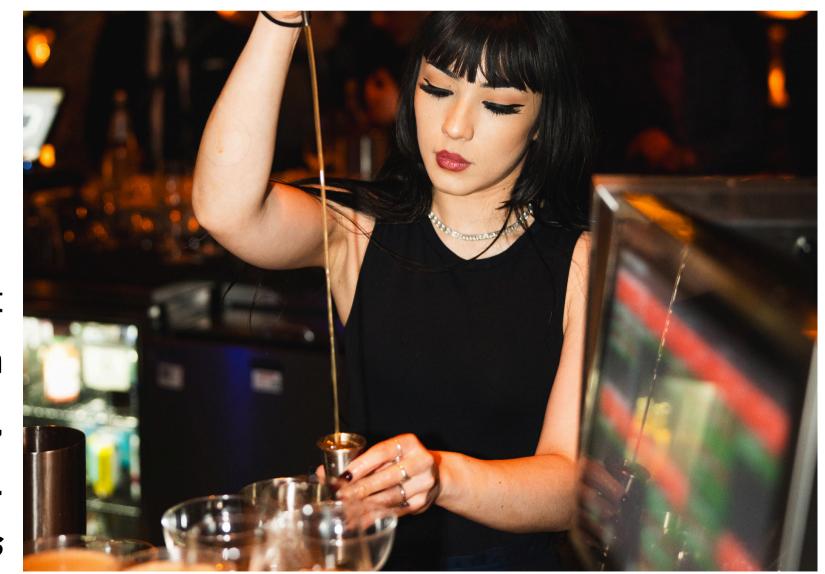
In celebration of 80 years, this reception was a tribute to sustainability and innovation—blending culinary and beverage theatre with interactivity and creativity. A vibrant journey filled with life, connection, heritage, and artistry.

Presented by Restaurants Canada and SKIP

## **Industry Night Out**

The ultimate RC Show 2025 after-hours industry event delivered a true taste of Toronto nightlife and marked a triumph in brand evolution. A chance to network, unwind, and celebrate with the industry's most dynamic crowd.

Presented by Restaurants Canada and Earls



## NETWORKING EVENTS AT SHOW



## The Chefs' Exchange

An exclusive chef networking event took place in the RC Pop Up Experience for culinary leaders and industry innovators.

Presented by Garland Canada



## **Bar & Beverage Keynote Reception**

Attendees mixed and mingled with the bar community & industry leaders while sipping expertly curated cocktails, enjoying unforgettable conversations and culture.

## VENUE SPOTLIGHTS





We welcomed the Food Runners' crew of 30+ foodservice and hospitality professionals for their "refuel session."



# TIAO - Tourism Opportunties Forum

TIAO hosted a one-day event for tourism leaders, municipalities, and industry partners, with sessions to help turn insight into action.



**CCHAC Summit** 

Packed with forward-thinking discussions, an unveiling of latest Chinese Canadian food industry analysis, and diving into the challenges, solutions & emerging trends in Asian restaurants.

# LIVE COMPETITIONS









## LATTE ART CHAMPIONSHIP

Highlighted the nation's top baristas for a chance to represent Canada on the global stage.

Presented by Specialty
Coffee Association,
Dairy Farmers of
Canada & Lavazza

## BEYOND THE RAIL COCKTAIL

Fuelled local talent,
celebrated innovation,
and helped finalists
raise the bar!

Presented by Restaurants
Canada & Drinks Ontario

## BOCUSE D'OR & WORLD PASTRY CUP

Hopefuls competed for a chance to take the helm of the Bocuse d'Or and World Pastry Cup Team Canada 2027!

Presented by Restaurants
Canada & Chefs Canada

# JOHN BIL OYSTER SHUCKING

Shuckers showed-off their speed, and precision at this coveted shuck-off.

Presented by Raspberry

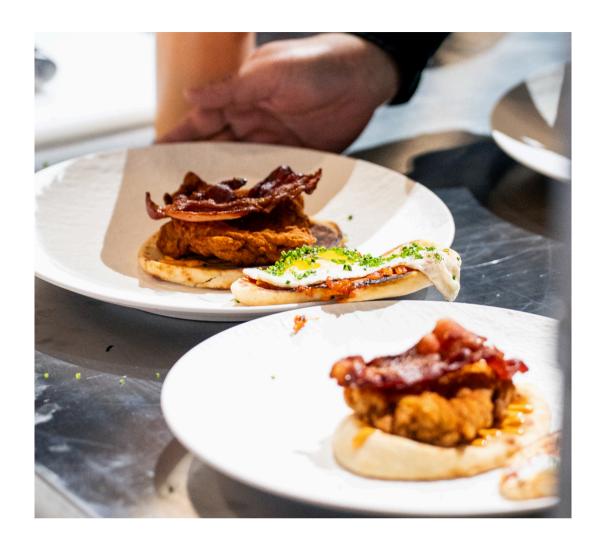
Point Oysters



# GARLAND CANADA CULINARY

Competitors crafted dishes that reflected the RC Show theme in this high-energy showdown.

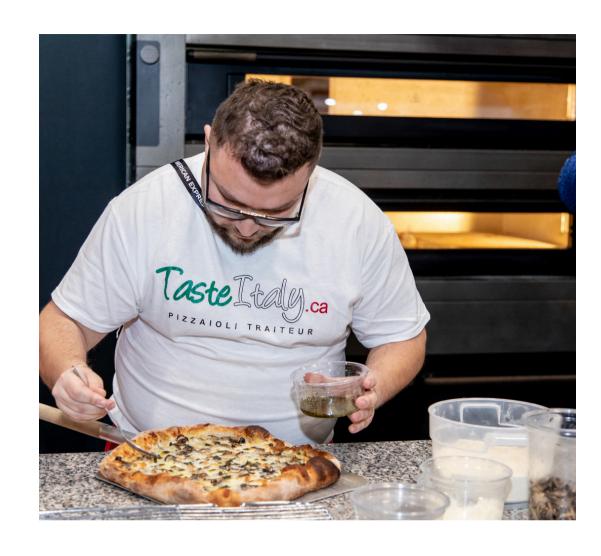
Presented by Restaurants
Canada & Garland Canada



#### **BREAKFAST SANDWICH**

This new competition celebrated creativity and innovation behind a beloved morning staple.

Presented by Egg Farmers of Canada & Maple Leaf Foods



#### **RC PIZZA**

Whether perfecting the classics or pushing the boundaries of pizza creativity, there were two thrilling competitions to satisfy all cravings.

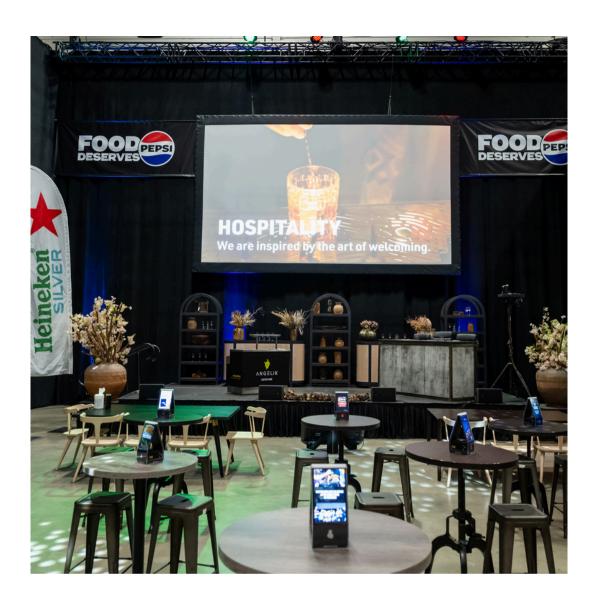
Presented by Restaurants Canada & Galbani Professionale

## SHOW FLOOR STAGES



#### **SPEAKER**

The stage where industry leaders provided a platform for meaningful engagement & thought-provoking discussions.



#### **BAR & BEVERAGE**

Attendees gained insights on latest trends, innovative solutions and techniques from bar experts.



**CHEF'S TABLE** 

An interactive new stage that fostered connection among foodservice professionals - with hands-on demos, expert panels & success stories.

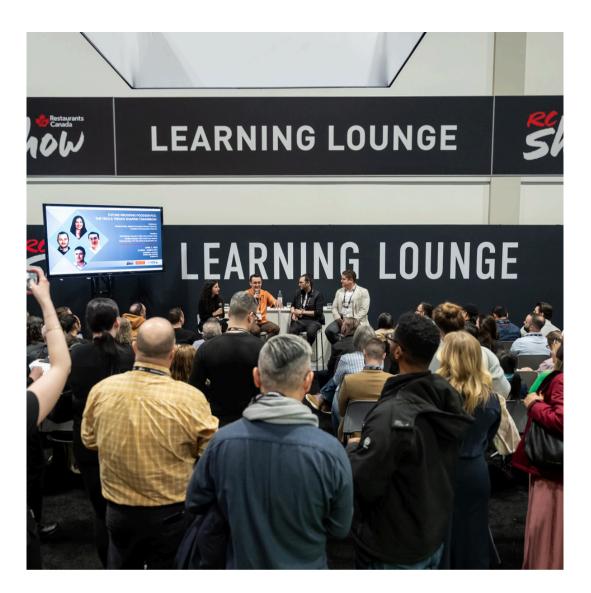
Presented by Pepsico & Heineken Silver

Presented by Canada Beef,
Garland Canada & Ardent Mills



#### **CULINARY**

Canada's talent faced-off at our annual culinary competitions while attendees learned about kitchen and flavour trends and insights.



#### **LEARNING LOUNGE**

The destination for tips,
tools and resources needed to
grow business, featuring
innovative brands and top experts.



#### **STUDIOEX**

A Business Hub with sessions that provided operators and teams with insights, knowledge, and sustainable strategies.

Presented by Garland Canada,

Dairy Farmers of Canada, Canada Beef,

Chicken Farmers & Gordon Food Service

Presented by Amazon Business Presented by Restaurants Canada



### COFFEE

Canada's top baristas competed in the Latte Art Championships & showed their precision, creativity, and passion in every pour.





#### **PIZZA**

Pizza makers from across the country competed in battles, showcasing their skills, creativity, and signature pies.



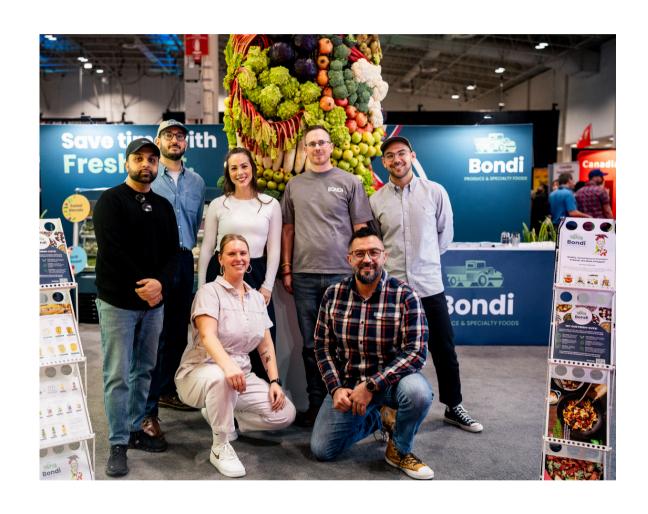
#### **WORKSHOP**

Hands-on, expert-led workshops that helped elevate your style and offerings.

Presented by Restaurants Canada & Galbani Professionale Presented by Restaurants Canada

# BOOTH AWARDS

## PUT YOUR BEST BOOTH FORWARD







Best Large Booth
BONDI PRODUCE &
SPECIALTY FOODS

Best Experiential Booth
NELLA CUTLERY & FOOD
EQUIPMENT

Best Small Booth
DOORDASH

## Best First-Year Booth





# EXHIBITORS WHO SHOWED UP



## TESTIMONIALS

## **BRAND M3DIA**



**Exhibitor:** The RC Show was a game-changer for us. We connected directly with real decision-makers and key industry players, turning casual conversations into solid business opportunities.

The networking was next level, and the atmosphere fostered authentic connections with people who actually make things happen.

## **OMAFA PAVILION**



**Association Partner:** 97% of participants felt that they got their money's worth from exhibiting and 95% of participants valued their Ontario Pavilion exhibit space. 35% of participants secured a deal on the show floor.

Very positive feedback — which I wholeheartedly agree with, great show!

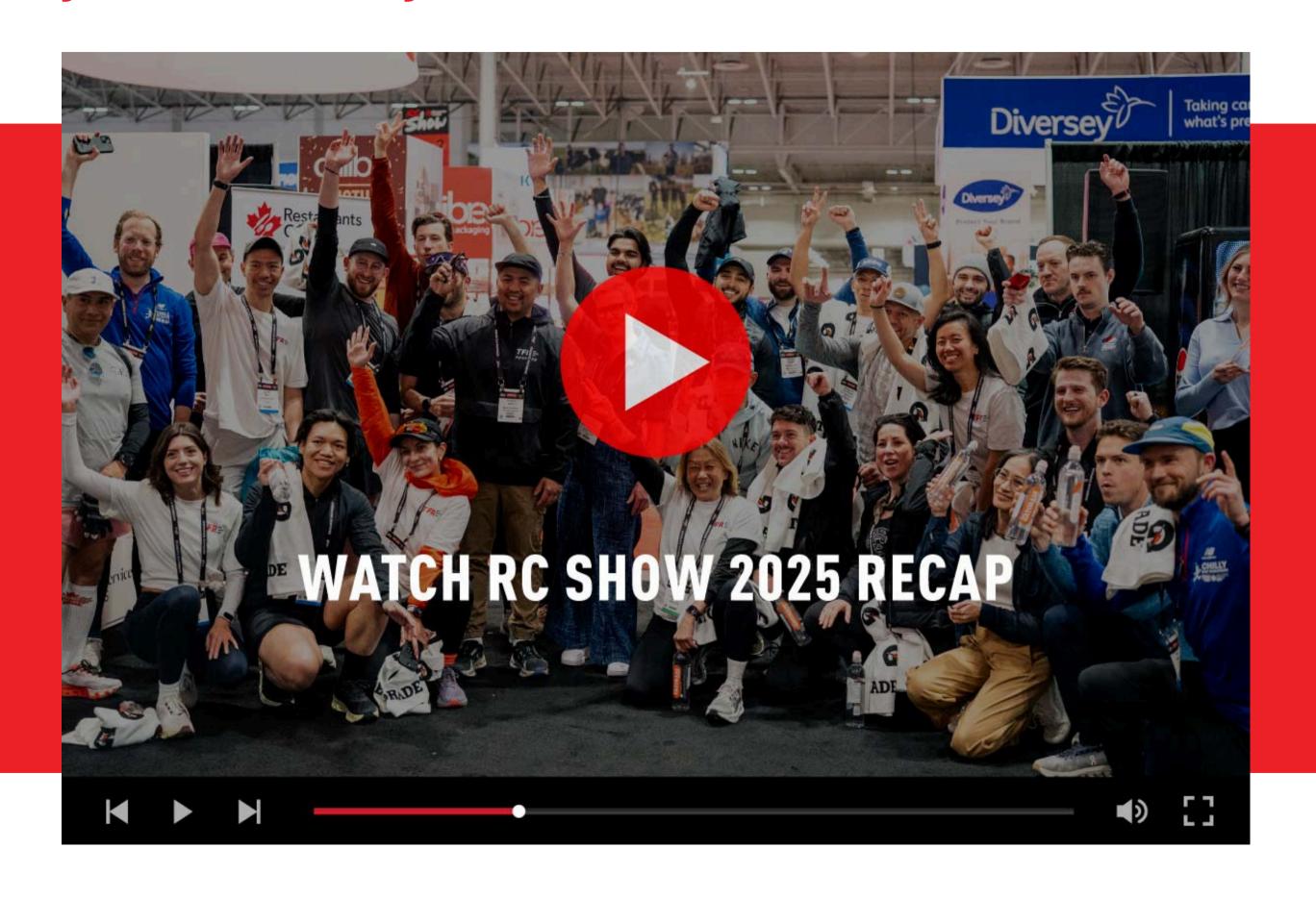
## VICTORIA LEI, ASSOCIATE MANAGER FS MARKETING, HIGH LINER



**Sponsor:** Working with the Restaurants Canada team for this year's RC Show was an absolute pleasure. From day one, they demonstrated a clear understanding of our brand's goals and priorities—bringing forward thoughtful, creative ideas that helped elevate our presence and tell our story in meaningful ways.

A true highlight was collaborating to welcome renowned chef and humanitarian José Andrés to the Canadian foodservice audience. His commitment to culinary innovation and global impact aligns deeply with our purpose of Reimagining Seafood to Nourish Life. Connecting with such an inspiring figure left our team energized and motivated for the future of foodservice. Thank you to the RC team for their outstanding partnership and support!

## FUEL your Memory with Moments from RC Show 2025





# SAVE THE DATE RC SHOW RETURNS

### THE INTERNATIONAL CENTRE - NEW VENUE!

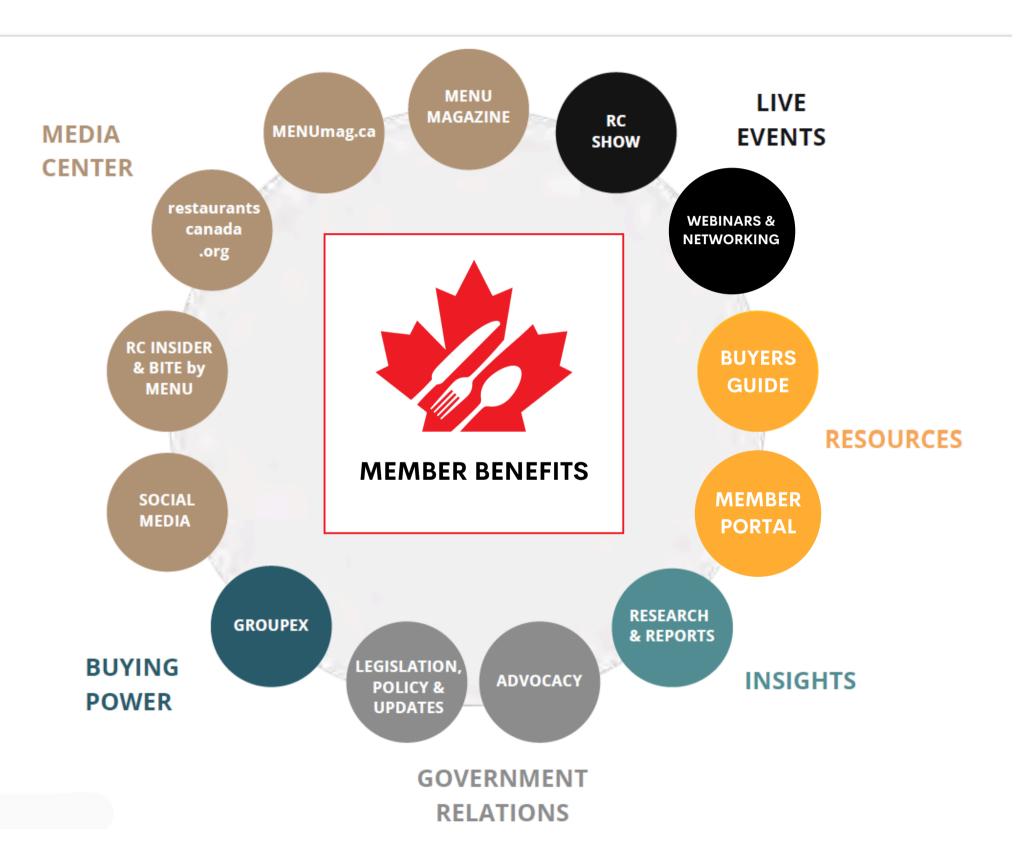
Sunday, March 8, 2026 Monday, March 9, 2026 Tuesday, March 10, 2026

PLAN YOUR EXHIBIT & BRAND ACTIVATION FOR RC SHOW 2026!





## RESTAURANTS CANADA MEMBER BENEFITS





WWW.RESTAURANTSCANADA.ORG



800-387-5649 ext SHOW (7469)



MEMBERS@RESTAURANTSCANADA.ORG

Restaurants Canada is a growing community of **100,000+ FOODSERVICE BUSINESSES**, including restaurants, bars, caterers, institutions, and suppliers.

We connect our members through services, research, & advocacy. Canada's foodservice sector is a \$120 BILLION INDUSTRY.

As Canada's number one source of first jobs, we directly employ more than

1.2 MILLION PEOPLE.



#### **SHOW PARTNERS**



Gouvernement du Canada













#### **EVENT PARTNERS**





























#### **CONTRIBUTING PARTNERS**





















ACE





































#### **PAVILION PARTNERS**















#### **PRODUCTION PARTNERS**



















#### **ASSOCIATION PARTNERS**















#### **MEDIA PARTNERS**













The voice of foodservice La voix des services alimentaires

1155 Queen Street West Toronto, ON. M6J 1J4 T: 416-923-8416

TF: 1-800-387-5649

E: rcshow@restaurantscanada.org



rcshow.com

restaurantscanada.org





