

## Press Release

### Next-level gastronomy: new developments and trends at INTERNORGA 2025

**Hamburg, 4 February 2025 – With its clear focus on trendsetting concepts and sustainable solutions, INTERNORGA in Hamburg will once again be the hotspot for the entire sector from 14 to 18 March 2025. With stylish restaurant furnishings, sustainable takeaway solutions and creative tableware concepts, INTERNORGA will provide fresh impetus and be an unmissable event for anyone looking to actively shape the future.**

Restaurant furnishings are far more than just a question of taste – they are an essential element of the atmosphere, feel-good factor and efficiency of day-to-day operations. At INTERNORGA 2025, well-known companies such as **May Design**, **Kaja Gastronomie** and **Dublino** will be presenting the latest trends in restaurant furnishings. From stylish chairs and tables made of high-quality materials to flexible outdoor furniture solutions, a diverse selection of designer and functional solutions will be on display. The topic of table decor will not be neglected, either. This year, for example, **Duni** will be providing a very special experience with a design studio, sealing station and food lounge. “Visitors can not only have their own individual product digitally visualised with its logo, but also enjoy delicious snacks and drinks served in suitable takeaway solutions,” says **Manfred Hargarten**, Chief Commercial Officer at **Duni**. ‘We are really looking forward to INTERNORGA already. It is a very special event for us every year.’

### The Skywalk Table: inspiration for the catering sector

The topic of tabletop is an integral part of INTERNORGA and has evolved into a true highlight with the **Skywalk Table** for everyone involved in modern tabletop concepts. The 40-metre-long installation on the glass bridge between Hall A1 and Hall B1 provides an impressive overview of the latest trends when it comes to glasses, crockery and cutlery. The well-known exhibitors from the crockery sector include **BHS**, which will be showcasing the BAUSCHER, SCHÖNWALD, HEART&SOUL and PLAYGROUND brands this year. Among other items, glasses from **United Tables by Zwiesel**, cutlery from **PICARD & WIELPÜTZ** and table linen from **Mank GmbH** will also be on display. Anyone looking for everything from a single source will find **HINSCHE** the perfect partner. All these companies demonstrate how well-thought-out design can improve the guest experience. Visitors can take inspiration from the creative combinations, high-quality materials and clever ideas – the perfect place for anyone seeking fresh impetus for their catering business.

### Fast, sustainable, clever: the trends in the takeaway and delivery sector

Another major current trend in the foodservice and hospitality market is the topic of sustainable packaging and takeaway solutions. In the **Packaging & Delivery** trend area, visitors can experience first-hand how innovative companies such as **Vytal** and **Greenbox** are shaping the future of catering with clever, environmentally friendly concepts. Major industry players such as **Lieferando**, **Wolt** and **UberEats** will also be represented, providing exciting insights into their sustainability standards and strategies to meet consumer requirements. This is where innovation meets responsibility – a must-visit for anyone who wants to make the future of catering sustainable.

## **Combined forces: the DEHOGA Club as an industry meeting place**

The **DEHOGA Club** is the vibrant meeting place for the hotel and catering industry at INTERNORGA 2025. At the heart of the action, right by the entrance to the upper floor of Hall B4 (Booth 325), visitors will find a place for conversation and exchange. It provides a pleasant atmosphere for professionals to pick up new ideas, network with colleagues and take a look at the current industry talking points of the **German Hotel and Restaurant Association (DEHOGA)**. An indispensable hotspot for anyone who wants to keep their finger on the pulse of the sector.

## **About INTERNORGA**

INTERNORGA is the leading trade fair for hotels, restaurants, bakery and confectionery. As an annual meeting place for those industries, it will take place from 14 to 18 March 2025 on the grounds of Hamburg Messe und Congress GmbH. National and international exhibitors will present their products, trends and innovations for the entire foodservice and hospitality market to trade visitors. The trade show is accompanied by international conferences, an extensive supporting programme, and innovative industry competitions.

Further information can be found on the website [www.internorga.com](http://www.internorga.com) and on the INTERNORGA [LinkedIn](#), [Instagram](#) and [Facebook](#) social media channels.



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