

CIRCLE

2025 VIETNAM

BY FCSI ASIA PACIFIC

24 – 27
JULY '25

HOI AN, VIETNAM
HOIANA RESORT
& GOLF



Conversations on
*I*nnovation,
*R*esilience,
*C*ollaboration,
*L*eadership &
*E*volution



Welcome to CIRCLE 2025!

We're thrilled to welcome foodservice consultants, hospitality professionals, and industry leaders from around the world to Hoi An for CIRCLE 2025: The FCSI Asia Pacific Conference. Over three days, this exclusive gathering will bring together the best minds in the business to connect, collaborate, and shape the future of foodservice.

From July 24 to 27, 2025, expect a high-energy program filled with insightful discussions, interactive panels, and hands-on experiences that address the most pressing challenges and exciting innovations in our industry today. Whether you're looking to explore emerging trends, build lasting partnerships, or gain fresh perspectives, CIRCLE 2025 is the place to be.

At FCSI, we believe in the power of sharing knowledge, supporting one another, and inspiring progress—and this conference is the ultimate expression of that mission. Join us for thought-provoking keynotes, immersive study tours, and unforgettable networking moments in one of Southeast Asia's most captivating destinations.

We share. We support. We inspire. See you in Hoi An!

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CIRCLE 2025

Let's Talk About the Future of Foodservice

Great ideas don't happen in isolation. They happen over dinner, in the middle of a heated debate, or when someone says, "Wait... hear me out." That's what CIRCLE 2025 is all about, getting the right people in the room (or by the pool, or at the bar) to have the conversations that move our industry forward.

This year's theme? CIRCLE—short for Conversations on Innovation, Resilience, Collaboration, Leadership, and Evolution. In other words, the stuff that actually matters when you're navigating the highs, lows, and total curveballs of hospitality and foodservice.

We'll be diving into big questions: How do we design for an industry that never stops changing? What's next in AI, automation, and sustainability? How do we create spaces that feel effortless for guests but run like clockwork behind the scenes? There will be keynotes, panels, site visits, and more chances to talk shop than you'll know what to do with, all set against the stunning backdrop of Hoi An.

And let's be real: a conference isn't just about sitting through presentations. It's about who you meet, what you learn when the formal talks are over, and the connections you take with you long after you've left. If you're looking for insight, inspiration, and a solid excuse to spend a few days in one of Southeast Asia's most beautiful destinations, this is it.



Why CIRCLE 2025? Because big ideas don't happen in a vacuum.

This conference is about what's next—in technology, design, and operations—but more importantly, it's about the people who make those ideas happen. Expect expert-led talks, hands-on workshops, and site visits that take you beyond theory and into real-world solutions.

FCSI has always been about sharing what we know, supporting each other, and pushing the industry forward. Whether you're a seasoned consultant, a fresh face in the business, or an industry partner looking to connect, this is the place to trade ideas, swap war stories, and maybe even spark your next big project.

Show up, join the conversation, and leave with more than just a stack of business cards.



What's in Store at CIRCLE 2025?

We've lined up three days of big ideas, bold conversations, and the kind of networking that doesn't feel forced. Here's what's on the agenda:



Big Ideas from Big Thinkers

Fresh insights from industry leaders who are shaping the future of foodservice, hospitality, and design. Expect conversations that challenge the way we think about our industry.



A Taste of Hoi An

This isn't just about great food (though there will be plenty of that). It's a chance to immerse yourself in one of Southeast Asia's most exciting tourism destinations, learn about the region's deep culinary traditions, and see firsthand how hospitality is evolving in Vietnam.



The Future of Foodservice, Unpacked

From AI and automation to sustainability and large-scale hospitality planning, our speaker sessions and panels will dive into the trends and challenges shaping the industry today—and what's coming next.



Behind-the-Scenes Access

Take an exclusive tour of the integrated resort hosting the conference. Get a firsthand look at large-scale hospitality operations and gain insights into what it takes to create a world-class food and beverage destination.



Networking That Doesn't Feel Like Work

The best connections happen when you're relaxed. Meet fellow industry pros, exchange ideas, and build lasting relationships—whether it's over coffee, cocktails, or a beachside dinner.

Join us in Hoi An for three days of bold ideas, great conversations, and unforgettable experiences in one of Southeast Asia's most dynamic destinations. Come for the insights, stay for the connections, and leave inspired to shape the future of foodservice. We'll see you there.

THANK YOU TO OUR SPONSORS THUS FAR

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Sponsorship packages are still available.
Please contact Jennifer: apdconference@fcsi.org

KEY PROGRAM HIGHLIGHTS

Keynote Presentations

The best ideas don't come from playing it safe. At CIRCLE 2025, industry leaders will take the stage to tackle the biggest questions shaping the future of foodservice, hospitality, and design. Expect fresh insights, unfiltered discussions, and the kind of takeaways that will actually stick with you.

Here's what's on the agenda:

Mega Projects and the Future of Hospitality

How do you plan and execute large-scale developments in a world that won't stop changing? Experts break down the realities of designing for the future.

The Restaurant Industry in 2025: Surviving, Thriving, and Everything in Between New challenges.

New opportunities. What will define success in the years ahead?

AI in Hospitality: Beyond the Hype

We all know AI is changing the game, but how do we make it work in real-world foodservice operations? This session gets into the practical side of automation, guest experiences, and efficiency.



Panel Discussions & Talks That Matter

Some topics demand a deep dive. Others spark debates that go well beyond the stage. At CIRCLE 2025, we're mixing expert-led talks with dynamic panel discussions, creating space for big ideas, fresh perspectives, and honest conversations about where the industry is headed.

Expect industry leaders, top consultants, and hospitality innovators to weigh in on the trends, challenges, and shifts shaping foodservice today. Whether it's rethinking restaurant design, navigating sustainability, or adapting to a rapidly evolving market, these sessions will challenge assumptions and spark new ways of thinking.

This isn't about one-way presentations. It's about real discussions, real insights, and real solutions. Get ready to join the conversation.



Networking and Social Events: The Heart of the Conference

One of the most important reasons FCSI exists is to connect people. Learning is valuable, but the relationships built at these events are just as important. Some of the best conversations happen outside the conference room, over a meal, during a product showcase, or in a setting where people can exchange ideas freely and form lasting connections.

At CIRCLE 2025, networking is a core part of the experience. Here's what to expect:

Welcome Party

An evening by the pool with cocktails, great food, and an easygoing atmosphere. This is the chance to catch up with familiar faces, meet new ones, and ease into the conference in a relaxed setting.

Networking Lunches & Product Showcases

Conversations don't stop between sessions. Networking lunches provide a space to continue discussions while enjoying exceptional food. Product showcases offer a hands-on look at the latest innovations in foodservice, giving attendees the chance to engage with industry-leading suppliers and consultants.

Farewell Party at NOX Beach Club

A celebration to close out the conference with music, great food, and a lively atmosphere. Whether it's toasting new partnerships or simply enjoying the last night together, this is where the event comes to a close in style.

FCSI is built on knowledge, expertise, and the relationships that make those ideas stronger. CIRCLE 2025 is a chance to build those connections in a way that lasts long after the conference ends.



Spousal Program & Excursions

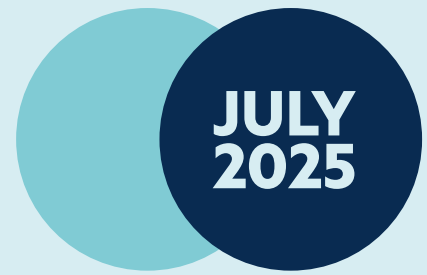
For those traveling with spouses or family members, we've arranged optional tours showcasing the best of Hoi An and its surroundings. While conference sessions are in full swing, guests can explore the UNESCO-listed Old Town or take a day trip to Ba Na Hills, home to the famous Golden Bridge and breathtaking mountain views.

On July 27, we've planned optional excursions for conference attendees, offering a chance to experience more of Vietnam's rich culture.

For those who play, the CIRCLE 2025 Golf Tournament will provide the perfect mix of networking and competition on a championship course.



Conference Itinerary



Day 1 24 July

6:00pm-10:00pm Welcome Party Dinner @
The Cove Beachside Restaurant

Day 2 25 July

9:00am-9:15am Welcome Address
Ben Gregoire + Mike Jones + Tina Nielsen

9:15am-10:00am Hospitality Planning for Mega Projects
*(Alburn William, Vant Tan & Prakash Alagu
CKP Hospitality Consultants)*

10:15am-12:00pm New World Hoiana - F&B Site Visit

12:00pm-1:00pm Networking Lunch @ Blend Restaurant

1:00pm-1:45pm From Customers to Die-Hard Fans:
*The Secret Sauce of Hospitality Success
(Kevin Cherkas + Virginia Entizne - Cuca Bali)*

1:45pm-2:45pm Rapid Fire Talks

WELL/LEED Building Standards for Foodservice
*(Kip Serfozo - Vice President of Design,
Cinni-Little International)*

F&B's Silent Threat: Managing Allergens in
Hospitality Environments
*(Albin Chavy - Regional Director of Strategic Projects,
Compass Group)*

Designing Bars for Bartenders
(Alexandre Ruas - Founder, Behind Bars)

2:45pm-3:00pm Coffee Break

Day 2 25 July

3:00pm-3:45pm	F&B and Hospitality Development in Vietnam Lessons from the Field and What Lies Ahead. <i>Arturo Sims - Director, Design Development & Operations - Marriott International</i>
3:45pm-4:00pm	Closing Remarks for Day 1 <i>Tina Nielsen & Mike Jones</i>
4:00pm-7:00pm	Free Time/Networking
7:00pm-10:00pm	Dinner @ The Loft

Day 3 26 July

7:45am-9:00am	FCSI Consultant + Gold Sponsor Breakfast
9:00am-9:15am	FCSI 70th Anniversary Address <i>Eric Norman FCSI WW President and Former FCSI WW President Mario Sequeira</i>
9:15am-10:00am	Evolving Guest Expectations in Hotel F&B: What's Next for Accor? <i>Tony Chisholm - Vice President Food & Beverage Asia & MEA Premium, Midscale & Economy Hotels, Accor Hotels</i>
10:00am-10:45am	Panel Series - Don't Leave It To The Operator: Challenges in Design <ul style="list-style-type: none"> - <i>Bruno Magro (FCSI) - Managing Director Think Food Concepts</i> - <i>Ralph Frehner - Vice President Operations - F&B - Four Seasons Hotels & Resorts</i> - <i>Karen Hay - Founder & Creative Director - IN-dulge Managing Director, Asia - Kristina Zanic Consultants</i> - <i>Meghan Daro - Vice President - Consultant Services - The Middleby Corporation</i>
10:45am-11:00am	Coffee Break
11:00am-11:45am	The Role of Artificial Intelligence in Hospitality <i>Joe Schumaker - CEO of FoodSpace Chair - FCSI Worldwide Technology Committee</i>

Day 3 26 July

- 11:45am-12:30pm** Collaboration Between FCSI Consultants + Allied Members (Consultants + Allied Members Fireside Chat/Panel Series)
- **Matt Roberts - Managing Director UNOX Middle East, North Africa**
 - **Charles Kim - Director of National Accounts Turbo Air Refrigeration**
 - **Andrew Brain - Director - MTD Hospitality Consulting & Foodservice Consultants Australia (FCA) - FCSI APD Past Chair and Board Member**
 - **Christine Guyott - Executive Principal - Rippe Associates - Chair - FCSI The Americas Division**
- 12:30pm-1:30pm** Networking Lunch @ Blend Restaurant

- 1:30pm-2:30pm** Rapid Fire Talks
FCSI Education Foundation
(Kathleen Held - CEO & President Cini-Little International, Inc President - FCSI Education Foundation)
- From Grid to Grill: Controlling Energy Loads in High-Demand Kitchen
(Robin Wittke - CEO - Sicotronic)
- What Operators Want: The Hard Truth About Equipment Performance and Training
(Leonard Lam - Managing Director, Welbilt Asia Pacific FCSI Asia Pacific Board Member)
- 2:30pm-3:15pm** Personal Branding for Leaders in F&B
Debbie Yong - Founder and Chief Strategist Atypical Media
- 3:15pm-3:30pm** Conference Closing Remarks
Tina Nielsen & Mike Jones
- 3:30pm-6:30pm** Free Time
- 6:30pm-10:00pm** Farewell Party at NOX Beach Club

Day 4 27 July

- 8:00am-10:00pm** Optional Excursion Day

SPEAKER PROFILES

This year's conference features a diverse lineup of industry leaders who will share their insights and expertise on the future of foodservice.



Albin Chavy

Regional Director of Strategic Projects | Compass Group

With 15+ years in foodservice and hospitality, Albin Chavy is a leader in operational excellence across dynamic, high-performance environments. As Regional Director of Strategic Projects at Compass Group Asia-Pacific, he oversees F&B operations for one of the world's largest tech companies—blending performance, purpose, and sustainability to transform workplace dining.



Alburn William



**President - CKP Hospitality Consultants
FCSI APD Board Member**

Alburn William is President of CKP Hospitality Consultants and brings over 30 years of global experience in foodservice design, concept development, and consultancy for some of the most prestigious hospitality projects worldwide. Trained in mechanical engineering at the National University of Singapore and F&B management at Cornell University, Alburn blends technical rigour with operational insight.



Andrew Brain

**Director - MTD Hospitality Consulting & Foodservice Consultants Australia (FCA)
FCSI APD Past Chair and Board Member**

Andrew Brain is a respected FCSI Professional Member and Director of both MTD Hospitality Consulting and Foodservice Consultants Australia (FCA)—two independent consultancy studios serving clients across Australia and the Asia Pacific region. With more than 35 years of experience in foodservice planning and design, Andrew has led projects across a wide range of sectors, including hotels, hospitals, convention centres, restaurants, stadiums, and even correctional facilities



Arturo Sims



**Director, Design Development & Operations – Marriott International
Managing Partner – VHC Global**

Arturo Sims is a seasoned leader in food and beverage design, development, and operations with a global career spanning fine dining, hotel openings, and award-winning venue concepts. Based in Asia Pacific, he currently leads F&B brand strategy and design development for Marriott International while also serving as Managing Partner of VHC Global, a hospitality consultancy focused on concept creation and operational excellence.



BEHIND BARS

Alexandre Ruas

Founder, BehindBars

Alexandre Ruas is the founder of BehindBars, a design agency focused on creating world-class bar systems that enhance efficiency, guest experience, and bartender well-being. With over 20 years in the hospitality industry, Alexandre brings a unique perspective shaped by hands-on bar experience, brand advocacy, and venue development across Europe.





Ben Gregoire

**Chair - FCSI Asia Pacific Division
Principal at LEVELS**

Ben Gregoire is the current Chair of the FCSI Asia Pacific Division and the founder of LEVELS, a hospitality creative agency specialising in F&B strategy, concept development, and brand experience. With over 20 years in the industry across Asia and the Middle East, Ben has collaborated with leading architects, designers, developers, and operators to shape over 250 hospitality venues—from restaurants and bars to hotel concepts and lounges.



Bruno Magro

**Managing Director, Think Food Concepts
FCSI APD Board Member**

Bruno Magro is a seasoned F&B consultant and Managing Director of Think Food Concepts, a hospitality consultancy known for its work in innovation, operations, and business development. Originally from Portugal and now based in China, Bruno brings over a decade of experience supporting restaurant groups, hotels, and food ventures across China, Southeast Asia, and Europe.



Charles Kim

Director of National Accounts - Turbo Air Refrigeration

Charles Kim is the Director of National Accounts at Turbo Air Refrigeration, where he leads strategic partnerships and drives cross-functional collaboration across the company's global operations. Since joining the team in 2015, he has been instrumental in securing major accounts with industry leaders including PepsiCo and Amazon.



Christine Guyott

**Executive Principal - Rippe Associates
Chair - FCSI The Americas Division**

Christine Guyott is an Executive Principal at Rippe Associates with over 30 years of experience in the foodservice industry. A Registered Dietitian by training, Christine brings deep expertise to a wide range of projects, with a particular focus on healthcare, ranging from community hospitals to large academic medical centres. Christine currently serves as Chair of FCSI The Americas Division and sits on the FCSI Worldwide Board, in addition to past leadership roles with both FCSI and the Association for Healthcare Foodservice (AHF).



Debbie Yong

**Founder and Chief Strategist - Atypical Media
Former Editorial Director, Michelin Guide Asia and the Middle East**

Debbie Yong is a veteran journalist turned branding strategist who helps Asia's top executives and entrepreneurs tell unforgettable stories. As the founder of Atypical Media, she works with leaders in F&B, hospitality, and luxury to articulate their brand vision and voice — and translate that into compelling content that moves audiences and leaves an impact.





Eric Norman

**FCSI Worldwide President
Principal & Vice President - Clevenger Associates**

Eric Norman is the current Principal & Vice President - Clevenger Associates and is also the FCSI Worldwide President. Having joined FCSI as a student member 24 years ago, he swiftly recognized the significance of active participation in the Society. While progressing from a student to a Professional member, Eric co-founded the Committee for Emerging Consultants (C4EC), now dedicated to nurturing and preparing new and younger members for future leadership roles within the Society.



Karen Hay

INDULGE

**Founder & Creative Director – IN-dulge
Managing Director, Asia – Kristina Zanic Consultants**

Karen Hay is the Founder and Creative Director of IN-dulge, and Managing Director for Asia at Kristina Zanic Consultants. With over 28 years of experience in luxury hospitality design, Karen has led awardwinning projects for some of the world's most renowned hotels and resorts.



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Kathleen Held

**CEO & President Cini-Little International, Inc
President - FCSI Education Foundation**

Kathleen Held is CEO of Cini-Little International, where she brings over 25 years of industry experience and strategic leadership to one of the world's most respected foodservice consulting firms. A passionate advocate for professional development, she champions a collaborative company culture and the power of continued education to shape the future of the industry.



Kevin Cherkas & Virginia Entizne



Founders of CUCA - Bali, Indonesia

Chef Kevin Cherkas & Virginia Entizne are the dynamic duo behind Cuca, one of Southeast Asia's most celebrated dining destinations. With Kevin's Michelin-trained culinary expertise and Virginia's sharp business acumen, they have redefined casual-meets-fine-dining, crafting a globally inspired, locally sourced experience in Jimbaran, Bali.



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Kip Serfozo

Vice President of Design - Cini-Little International, Inc.

Kip Serfozo is Vice President of Design at Cini-Little International, based in Atlanta. With a background in hospitality operations and a deep understanding of foodservice planning, Kip combines design expertise with a strong focus on sustainability and wellness. He is professionally accredited in both LEED and WELL, and is a longtime FCSI Professional Member.





Joe Schumaker



**CEO of FoodSpace
Chair - FCSI Worldwide Technology Committee**

Joe Schumaker is the Founder and CEO of FoodSpace®, a foodservice design and management consulting firm with offices across the U.S. A former chef turned consultant, Joe brings a guest-first mindset and deep operational insight to every project—whether it's designing workplace dining for global tech companies or rethinking food experiences in healthcare and education.

With a passion for innovation and a strong industry voice, Joe currently serves as Treasurer on the FCSI The Americas Division Board and chairs the FCSI Worldwide Technology Committee. He's a champion for forward-thinking design and an advocate for technology's role in shaping the future of hospitality.

Leonard Lam



**Managing Director - Welbilt Asia Pacific
FCSI Asia Pacific Board Member**

Leonard Lam is the Managing Director of Welbilt Asia Pacific and an Allied Member representative on the FCSI Asia Pacific Board. Leonard is focused on integrating food, technology, and people to build highperforming kitchen systems that meet real operator needs. Known for his hands-on leadership and commitment to innovation, he's helping shape the next chapter of foodservice in the Asia Pacific region.



Mario Sequeira



**Former FCSI Worldwide President
Director at Hospitality Total Services**

Mario Sequeira, an experienced Management and Design consultant, is a Professional Member of the global FCSI and a member of the Worldwide Board as the immediate Past President of FCSI Worldwide. Mario heads a niche consultancy practice in Australia offering management and design advisory services.

Matt Roberts



**Managing Director
UNOX Middle East, North Africa**

Matt Roberts is the Managing Director of UNOX MENA, overseeing operations across the Middle East, North Africa, China, and South Korea. With close to 15 years of experience in foodservice manufacturing, Matt brings deep expertise in equipment innovation, specification strategy, and consultant collaboration.



Meghan Daro



Vice President - Consultant Services - The Middleby Corporation

Meghan Daro is the Global Vice President of Consultant Services at Middleby, a leading food and beverage technology company with a portfolio of over 100 industry-leading equipment brands for both commercial and residential applications.



Prakash Alagu

Vice President - CKP Hospitality Consultants

Prakash Alagu is Vice President at CKP Hospitality Consultants and brings over 20 years of combined experience in mechanical engineering and foodservice facility design. With a degree in Mechanical Engineering from the University of Malaya, Prakash began his career in large-scale M&E projects before joining CKP, where he has led complex hospitality developments across Australia, the Middle East, and Southeast Asia.



Ralph Frehner



**Vice President - Operations F&B
Four Seasons Hotels and Resorts**

Ralph Frehner is an accomplished hospitality executive with over 40 years of global experience spanning culinary, operations, and concept development. Now based in Singapore, he leads Food & Beverage Operations and Design Development for Four Seasons Hotels and Resorts across Asia Pacific.

Ralph works closely with hotel owners, designers, and property teams to shape distinctive restaurant and bar concepts tailored to local markets. His approach blends strategic thinking with creative execution—bringing together storytelling, functionality, and guest experience to deliver standalone venues with lasting appeal.

Sicotronic

Robin Wittke

CEO - Sicotronic

Robin Wittke is the CEO of Sicotronic, a leading provider of intelligent energy management systems for commercial kitchens. He began his journey with the company as a technician, later moving into sales, and officially took over leadership in 2022. With a deep understanding of both the technical and strategic sides of the business, Robin is a driving force behind Sicotronic's global growth and innovation.



Tony Chisholm



**Vice President Food & Beverage Asia & MEA Premium, Midscale & Economy Hotels
Accor Hotels**

Tony Chisholm is Vice President of Food & Beverage for Accor's Premium, Midscale, and Economy brands across Asia and the Middle East & Africa. With extensive leadership experience across hotel operations, Tony brings a strategic lens to F&B—combining financial rigour with a sharp focus on guest experience, brand differentiation, and commercial performance.



Vant Tan

Senior Vice President - CKP Hospitality Consultants

Vant Tan is Senior Vice President at CKP Hospitality Consultants, where he brings more than two decades of experience designing foodservice operations for some of the world's leading luxury hotels and resorts. With a background in civil engineering from McGill University and a passion for the guest experience, Vant approaches each project with a meticulous focus on quality, flow, and operational functionality.



GETTING IN/OUT

The nearest airport is Da Nang International Airport (DAD), located approximately 40 minutes from Hoi An. Da Nang is a major international hub with frequent flights from across Asia, Australia, and Europe.

Airport Transfers & Transport Options

Conference Shuttle Service

The resort has a complimentary Shuttle bus with 16 seats.

Please note: The shuttle bus operates on first come first serve and luggage space is limited. The bus will depart promptly at the designated time, we suggest you should arrive 10 -15 minutes in advance to catch the bus.

Please see next page for shuttle bus schedule.



To organise a private car with the resort, please email the New World Hoiana Beach Resort Concierge.

NWB Concierge - nwb.concierge@hoiana.com



Private Car or Taxi

Airport taxis and private transfers are available, with fares ranging from 500,000 to 700,000 VND (USD \$20-\$30).

Ride-Hailing Apps

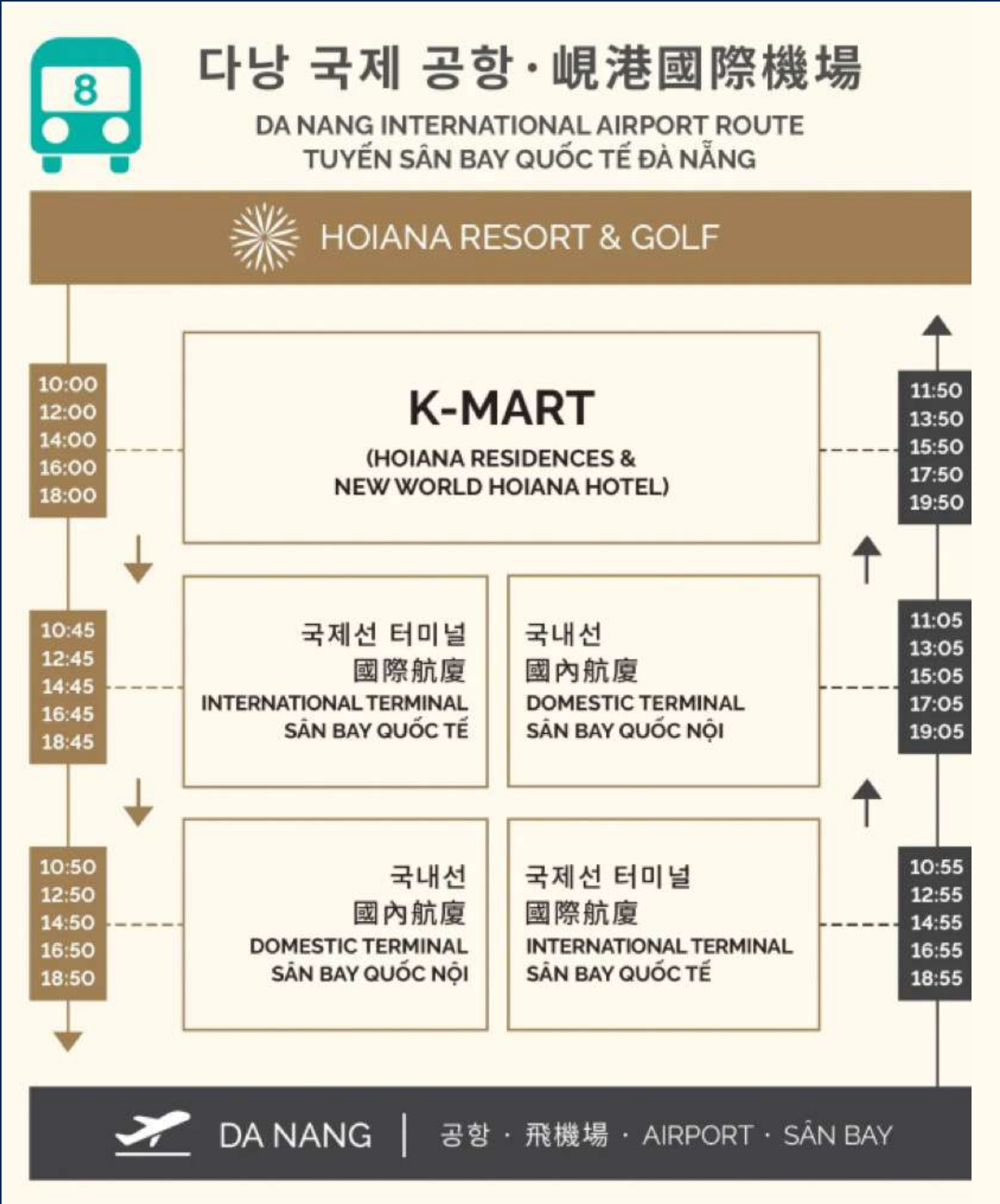
Grab (Vietnam’s ride-hailing services) operate in both Da Nang and Hoi An.



Visa Requirements

Vietnam offers visa exemptions for select nationalities. Others may require an eVisa, which can be applied for online in advance. Check with your local embassy or visit Vietnam’s official immigration website for updated visa policies.

The schedule is as follows:



Accommodation

New World Hoiana Beach Resort will host conference attendees, offering a luxurious beachfront setting with stunning ocean views, premium dining, and world-class amenities.

To secure your room at a special FCSI 2025 rate, book directly using this [link](#).



Book Here

For FCSI consultants: We will be rebating 3 nights accommodation. If you can please pay first we will be organising for the rebate to be paid after the conference.

Room Type Available

Deluxe Room

Onsite Amenities

- ✓ Multiple dining options
- ✓ Spa and wellness facilities
- ✓ Private beach access
- ✓ Championship golf course

Early Arrival and Extended Stay

Special rates apply for guests arriving before July 24 or extending their stay after July 27

If there are any queries in relation to your accommodation, please contact E: nwb.reservations@hoiana.com

DISCOVER HOI AN

Whether you are attending the conference or extending your visit, Hoi An offers breathtaking cultural experiences, historic sites, and beautiful beaches that are not to be missed.



Ancient Town and Japanese Bridge

Stroll through Hoi An's lantern-lit streets, lined with centuries-old shophouses, temples, and cafés. The iconic Japanese Bridge, an architectural marvel built in the 16th century, is a must-visit and a symbol of the town's rich cultural heritage.

Golf in Hoi An and Da Nang

For golf enthusiasts, the region offers several world-class courses, including the Hoiana Shores Golf Club, designed by Robert Trent Jones Jr., and the stunning Ba Na Hills Golf Club, set against the dramatic backdrop of the Truong Son Mountains. Da Nang is also home to the BRG Da Nang Golf Resort and Montgomerie Links, making it a top destination for golfers from around the world.



Hoi An Street Food and Thu Bon River Cruises

Savour the flavours of Vietnam at Hoi An's vibrant night markets. From the renowned Bánh Mì (Vietnamese sandwiches) and Cao Lau noodles to fresh seafood, the town offers a culinary journey that delights every palate.

Experience the charm of Hoi An from the water with a traditional Thu Bon River cruise. Sunset boat rides offer spectacular views of the riverside town, illuminated by the glow of floating lanterns.



Tailor-Made Fashion and Handicrafts

Hoi An is renowned for its custom tailoring and artisanal craftsmanship. Visitors can have bespoke suits, dresses, and leather goods made to measure within 24 hours, creating timeless keepsakes from their visit.

REGISTRATION & CONTACT DETAILS

Join us for the FCSI Asia Pacific Conference 2025 in Hoi An, Vietnam, where industry leaders, consultants, and hospitality professionals will come together to explore the future of foodservice consulting. Secure your spot today—spaces are limited!

REGISTRATION DEADLINE

Final RSVP Deadline: 9th June 2025

CONFERENCE FEES & INCLUSIONS

Attendee Type	Fee
FCSI Consultant Members	Complimentary
Conference Fee	\$600 USD
Spouse Rate	\$400 USD
Kids Under 6	Complimentary
Kids 6-12	\$200 USD
Kids 12+	\$400 USD

YOUR REGISTRATION INCLUDES:

- ✓ Access to all keynotes, panel discussions, and roundtables
- ✓ Exclusive networking sessions and social events
- ✓ Gourmet meals, including breakfasts, lunches, themed dinners, and alcoholic drinks (*when organized by the conference*)
- ✓ Site visit and conference organised cultural experiences
- ✓ Conference materials and attendee package
- ✓ Complimentary airport transfers for designated times

Please Note: Registration does not include optional excursions or golf activities scheduled for Sunday, July 27, 2025.

ACCOMODATION

Conference attendees can book their stay directly at the New World Hoiana Beach Resort using our special conference rate. [Click Here](#)

HOW TO REGISTER

To confirm your attendance, please RSVP via email to:

Email: apdconference@fcsi.org

Subject: FCSI APD Conference 2025 Registration – [Your Name]

Need Assistance?

For inquiries regarding registration, accommodation, or sponsorship opportunities, please contact: Jennifer Wong Email: apdconference@fcsi.org

We look forward to welcoming you to Hoi An for an unforgettable experience of knowledge-sharing, networking, and hospitality innovation.