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Restaurants Canada unveils RC Show 2026 theme and keynote speakers

Returning to its traditional Sunday start, RC Show 2026 will be held at Mississauga's premier event venue, The International Centre, from March 8–10, 2026

Indigenous bartender Chockie Tom along with iconic Canadians Janet Zuccarini and Chris Hadfield to be among Keynote speaker lineup

TORONTO – Following a successful 80th RC Show earlier this year, [Restaurants Canada](#) is proud to unveil [RC Show 2026](#)'s theme, *Into The Beyond*—a call to the foodservice and hospitality industry to break free from the past and boldly embrace a future defined by reinvention. Returning to a Sunday opening, RC Show 2026 will run March 8 to 10, coinciding with International Women's Day, underscoring the show's commitment to celebrating innovation, leadership, and the diverse voices shaping the future of hospitality.

As seismic shifts continue to reshape the foodservice and hospitality sector, the upcoming RC Show will spotlight transformative ideas, accessible innovations, and purpose-driven technologies that empower operators to reimagine what's possible. More than adaptation, *Into the Beyond* is about unlocking new ways to strengthen the timeless craft of hospitality through genuine connections, memorable experiences and the creativity that fuels the industry. Most importantly, this year's theme will reveal what these changes mean for operators, helping them navigate challenges and unlock new opportunities.

At RC Show 2026, attendees will discover the tools and insights needed to turn today's challenges into tomorrow's opportunities, reaffirming hospitality's role as the heartbeat of culture, community and the economy. The 2026 Keynote speaker lineup will include [Janet Zuccarini](#), [Chris Hadfield](#), and [Chockie Tom](#).

[Janet Zuccarini](#), acclaimed restaurateur, champion of women in hospitality, and CEO of Gusto 54 Restaurant Group, will appear as the Culinary Keynote, anchoring Women in Hospitality programming and the show's signature *dish*. reception in celebration of International Women's Day. "Hospitality has always been about vision," says Zuccarini.

“Seeing what doesn’t yet exist and creating it for others to experience. Shaping the future of restaurants is our call to not just adapt, but to lead the way into the future of dining, culture, and connection.”

[Chris Hadfield](#), retired Canadian astronaut and former Commander of the International Space Station, will serve as the show’s main Keynote speaker and will lead an inspirational session focused on resilience, perspective, and leading with purpose in uncertain times. “I ran a small, off-world restaurant, beyond Earth, on the International Space Station, where the nutritional and psychological need was made even more important by the remote location,” says Hadfield. “My session will give attendees a new perspective on the future, on wide opportunities, and the daily habits that fuel success.”

As the Bar & Beverage Keynote, [Chockie Tom](#)—an Indigenous bartender, writer, and advocate—will share her vision for a more sustainable and inclusive drinks culture. Drawing on her work as Founder of The Corn Silk Road and Doommersive, she will explore how bar programs can embrace enquiry, authenticity, and innovation to shape the future.

RC Show 2026 will once again spotlight the industry’s best and brightest with immersive pavilions, hands-on workshops, and high-energy live competitions. Applications are [now open](#) for all returning favourites including [Garland Canada Culinary Competition](#), [Restaurants Canada Pizza Competition](#), [Latte Art Championship](#), [Beyond the Rail Cocktail Competition](#), & [John Bil Oyster Shucking Competition](#). New this year is the highly-anticipated [Great Burger Showdown](#)—an energetic competition that challenges chefs to showcase their best builds, boldest flavours and culinary creativity. From mom-and-pop diners to fine dining, this showdown celebrates the future of Canadian cuisine.

This year’s theme marks a bold new chapter as RC Show relocates to Mississauga’s [The International Centre](#), underscoring Restaurant Canada’s dedication to unlocking the full potential of Canada’s foodservice industry. The move to The International Centre gives Restaurants Canada more space for expanded programming and experiences. Easily reached via Malton GO Station, a 25-minute UP Express ride from Union Station, or from Toronto Pearson International Airport. Attendees can also make use of the complimentary RC Show shuttle service, offering convenient transportation to and from the hotels in our official show blocks throughout the event, or free on-site parking, ensuring a smooth and welcoming experience for industry professionals across Canada.

Media accreditation for RC Show 2026 opens today, Oct. 20, 2025, and closes Feb. 26, 2026. Accredited media will receive access to the show floor, special events, and exclusive programming. Space is limited, and outlets covering foodservice, hospitality, or related industries are encouraged to apply early. Full program announcements, exhibitor details, and additional speakers will be shared in the coming months. For more information and all the latest updates, visit www.rcshow.com.

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#RCShow

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RC Show

RC Show, produced and hosted annually by Restaurants Canada, is the nation's leading foodservice and hospitality event. Held at The International Centre in Mississauga, it draws over 27,000+ industry professionals for three dynamic days of connection and discovery. The show highlights the most innovative products, emerging trends, and transformative ideas through world-class speakers, leadership panels, live competitions, hands-on workshops, immersive events, and unmatched networking opportunities. A one-stop destination for the tools and insights to grow foodservice businesses and shape the future of the industry, RC Show is not to be missed. Learn more at www.rcshow.com.

To learn more about partnership opportunities and how to support Restaurants Canada's work on behalf of the Canadian foodservice industry, contact Edyta Dhillon at EDhillon@restaurantscanada.org.

Restaurants Canada

Since 1944 Restaurants Canada is a national, not-for-profit member-based trade association advancing the potential of Canada's diverse and dynamic foodservice industry through member programs, research, advocacy, resources and events. Restaurants Canada is a growing community of more than **100,000 FOODSERVICE BUSINESSES**, including restaurants, bars, caterers, institutions, and suppliers. Canada's foodservice sector is a **\$124 BILLION INDUSTRY**. As Canada's number one source of first jobs, we directly employ nearly **1.2 MILLION PEOPLE**.

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