



2022 HOSPITALITY NT
AUSTRALIAN LIQUOR MARKETERS

GOLD PLATE AWARDS

MONDAY, 15 AUGUST 2022

Nomination Form



Hospitality **NT**

Your Local. Your Community.



Beer,
Wine & Spirit
Distributors

AUSTRALIAN LIQUOR MARKETERS PTY.LTD.

ENTRIES CLOSE MIDDAY FRIDAY 24 JUNE 2022

Awards presentation will be held on Monday, 15 August 2022

Hospitality NT Australian Liquor Marketers Gold Plate Awards embody the best of the Territory's restaurants and dining establishments. The Awards recognise, promote and reward excellence and best practice in the hospitality industry.



AUSTRALIAN LIQUOR
MARKETERS PTY.LTD.



Carlton & United
Breweries



LION



Coca-Cola
EUROPACIFIC
PARTNERS
AUSTRALIA



Proudly sponsored by
**NORTHERN
TERRITORY
GOVERNMENT**

2022 Hospitality NT Australian Liquor Marketers

Benefits of entering:

- Become an award winning business and have the marketing edge on your competitors
- Receive recognition for all the hard work and care that you invest in your establishment
- Trained independent judges' feedback will be made available upon request to all entrants to assist in assessing and improving your business' performance
- Promotion opportunities with Hospitality NT and Tourism NT

Eligibility

Entry is open to all restaurants, cafes, pubs, taverns, wayside inns and caterers that operate in the Northern Territory.

Nomination Process

To nominate please complete the nomination form on page 4 and forward along with one copy of your menu and relevant wine and/or cocktail list to the Hospitality NT Office: admin@hospitalitynt.com.au or post to GPO Box 3270, Darwin NT 0801 or submit in person to our office: 20/24 Cavenagh Street, Darwin.

Nomination Fees

The cost to enter the Gold Plate Awards is \$99 per venue. This includes any categories and the breakfast category is an additional \$49. The cost to enter goes towards covering the judging costs – meaning that every dollar you spend entering the awards will eventually go back into your business when the judges come to dine and evaluate your establishment.

Judging

The judging process is conducted by independent judges under the direction of a Chair of Judges. Hospitality NT arranges training for all judges. Judges dine anonymously during the judging period in all venues, as paying guests.

The Judges on completion of their dining experience complete an assessment and Hospitality NT also inputs online feedback (as a total score from ReviewPro).

The Best Wine List and Best Cocktail List will be judged by wine and cocktail experts.

Judgment Period

Judging will take place during June and July 2022.

Awards Presentation

The Awards presentation gala dinner will be held on Monday, 15 August 2022 in Darwin. **Please note that it is a condition of entry that all nominees must send a representative to the Awards presentation gala dinner to accept any Award.** Further information on the gala dinner will be forwarded separately in the coming weeks.

Categories

1. Best Breakfast

Establishments which specialise in the provision of breakfast/brunch.

2. Contemporary Restaurant

Establishments which predominantly offer a menu characterised by fresh seasonal produce and innovative dishes that reflect contemporary trends.

3. Family Restaurant

Venues which provide and promote an environment suitable for the family dining market (eg, play areas, menu targeting under 12 years of age, toys, etc).

4. Casual Dining

A restaurant or cafe providing a relaxed menu of affordable snacks, light meals and refreshments. Offering continuous service in a casual dining environment and has some table service.

5. Club Restaurant

A restaurant / bistro operating within a Club.

6. Public Hotel Dining

A restaurant / bistro operating within a public hotel or tavern.

7. Hotel Restaurant

A restaurant within an accommodation hotel.

8. Wayside Inn Dining

A restaurant / bistro operating within a Wayside Inn or regional/remote hotel.

9. Asian Restaurant

A restaurant specialising in Asian cuisine (ie. Chinese, Indian, Japanese, Thai, etc).

10. International Cuisine Restaurant

International cuisine restaurants that do not fall within the Asian Restaurant category.

11. Seafood Restaurant

A restaurant/bistro specialising in seafood cuisine.

12. New Establishment

A restaurant / food establishment that opened after 1 July 2021.

13. Stand Alone Restaurant

Venues that operate solely as a restaurant (ie. not part of an accommodation hotel, tavern or club).

14. Best Bar Food

Venues that offer snacks, small plates, sharing boards or grazing platters. Open to small bars with limited menu and kitchen staff.

15. Tourism Restaurant

Venues offering a tourism experience or service to the tourism industry, must be seen in the public eye to be a draw card to the establishment. This award recognises venues contribution to tourism through the provision of food and beverage

16. Best Steak

Nominated venues will be judged on their steak offering

17. Best Burger

Nominated venues will be judged on their burger offering.

18. Best Wine List

Open to all entrants who submit their wine list.

19. Best Cocktail List

Open to all entrants who submit their cocktail list.

20. Corporate Caterer* *Submission required*

Caterers based in a commercial kitchen providing a range of services to the corporate sector including breakfasts, lunches, cocktail parties, seminars and boardroom functions.

21. Events Caterer* *Submission required*

Caterers who specialise in providing catering and event co-ordination for the social, corporate, public or government sector. Includes party functions, incentive events, charity events, entertainment, sporting events, product launches, media events. Weddings are not permitted to be judged in this category.

22. Chef of the Year* *Submission required*

Awarded to a Chef whose dedication and attitude has created enthusiasm in the hospitality industry. Open to anyone who is currently working as a Chef within the industry.

23. Service Excellence* *Submission required*

Awarded to an employee who has made an outstanding contribution in their field. This category is open to those employees that have direct contact primarily with customers while performing their everyday duties. Includes food & beverage attendant, host, bar staff, function staff, waiters & waitresses.

24. Bartender of the Year

Awarded to a bartender with a high standard of workplace performance, sound beverage knowledge and demonstrated commitment to RSA. Nominees will be contacted directly with further details of the Bartender Competition.

25. Best Barista

Awarded to an employee who is an informative and inspiring barista who takes all the elements of coffee preparation and customer service to a new level and can produce excellence in the cup. Nominees will be contacted directly with further details of the Barista Competition.

26. Restaurant of the Year

The winner of this category is determined by the highest scoring venue across all restaurant categories.

The winner of the Gold Plate Awards Restaurant of the year will also receive an account credit to the value of \$1500 from our primary sponsor Australian Liquor Marketers.

Please note: *All fees are inclusive of GST*

**Submission based category*

We understand venues are busy so there is no word limit or expectation on your submission. Submissions are due COB Monday 25th July.



Nomination Form

ENTRIES CLOSE MIDDAY FRIDAY 24 JUNE 2022

Full name of establishment (as you would like it to appear on the Award): _____

Contact Person: _____

Street Address: _____

Postal address: _____

Tel: _____ Fax: _____ Mobile: _____

Email: _____

Hours of operation: _____ No. seats offered: _____

Type of cuisine/menu: _____

Please select category/ies that you have chosen to enter:

- | | | |
|---|---|--|
| <input type="checkbox"/> 1. Best Breakfast | <input type="checkbox"/> 10. International Cuisine | <input type="checkbox"/> 19. Best Cocktail List |
| <input type="checkbox"/> 2. Contemporary Restaurant | <input type="checkbox"/> 11. Seafood Restaurant | <input type="checkbox"/> 20. Corporate Caterer |
| <input type="checkbox"/> 3. Family Restaurant | <input type="checkbox"/> 12. New Establishment | <input type="checkbox"/> 21. Events Caterer |
| <input type="checkbox"/> 4. Casual Dining | <input type="checkbox"/> 13. Stand Alone Restaurant | <input type="checkbox"/> 22. Chef of the Year |
| <input type="checkbox"/> 5. Club Restaurant | <input type="checkbox"/> 14. Best Bar Food | <input type="checkbox"/> 23. Service Excellence |
| <input type="checkbox"/> 6. Public Hotel Dining | <input type="checkbox"/> 15. Tourism Restaurant | <input type="checkbox"/> 24. Bartender of the Year |
| <input type="checkbox"/> 7. Hotel Restaurant | <input type="checkbox"/> 16. Best Steak | <input type="checkbox"/> 25. Best Barista |
| <input type="checkbox"/> 8. Wayside Inn Dining | <input type="checkbox"/> 17. Best Burger | |
| <input type="checkbox"/> 9. Asian Restaurant | <input type="checkbox"/> 18. Best Wine List | |

Signed: _____ Date: ____/____/____

Print Name: _____

ATTACH: 1 x copy of menu 1 x copy of wine list 1 x copy of cocktail list

PAYMENT DETAILS:

MasterCard Visa

Total amount payable: \$ _____

Credit card number: _____

Expiry: _____ CCV: _____

Name on card: _____ Signature: _____

Please send completed nomination form and payment to Hospitality NT:

Postal Address: GPO Box 3270, Darwin NT 0801

Street Address: 20/24 Cavenagh St, Darwin

Phone: 08 8981 3650 **Email:** admin@hospitalitynt.com.au

For more information please contact the Hospitality NT Office on 8981 3650
or email admin@hospitalitynt.com.au