

- NSW/ACT**  ACT  Blue Mountains/Central West  Central Coast  Hunter  Northern/New England  
 South Coast  Southern NSW  Sydney Metropolitan
- QLD**  Brisbane/Darling Downs  Far North QLD  Gold Coast  North QLD  
 Sunshine Coast **NT**
- VIC**  Metropolitan  Regional **TAS**
- SA**  Metropolitan  Regional **WA**  Metropolitan  Regional

- I am a member of Restaurant & Catering Member Number: \_\_\_\_\_
- I am not a member of Restaurant & Catering

**Establishment Name:** \_\_\_\_\_

**Contact Name:** \_\_\_\_\_ **Mobile Number:** \_\_\_\_\_

**Kitchen Address:** \_\_\_\_\_

**Suburb:** \_\_\_\_\_ **State:** \_\_\_\_\_ **Postcode:** \_\_\_\_\_

**Postal Address (if different):** \_\_\_\_\_

**Suburb:** \_\_\_\_\_ **State:** \_\_\_\_\_ **Postcode:** \_\_\_\_\_

**Reservations Number:** \_\_\_\_\_ **Twitter Handle:** \_\_\_\_\_

**Email:** \_\_\_\_\_ **Date business commenced (MM/YY):** \_\_\_\_\_

## PAYMENT DETAILS

NOTE: Payment must be received at the time of entry\*

### Entry Pricing:

- \$330.00 + cost for two diners to enjoy a three course meal with matching wines and coffee/tea + GST - **for members**
- \$700.00 + cost for two diners to enjoy a three course meal with matching wines and coffee/tea + GST - **for non-members**

**Cheques** payable to: Restaurant & Catering—please find enclosed cheque for \$ \_\_\_\_\_

Debit my **Credit Card** for \$ \_\_\_\_\_  VISA  MASTERCARD  AMEX  DINERS

Card Name: \_\_\_\_\_ Signature: \_\_\_\_\_

Card Number: \_\_\_\_/\_\_\_\_/\_\_\_\_/\_\_\_\_ Expiry: \_\_\_\_/\_\_\_\_ CCV Number: \_\_\_\_

I will **EFT** transfer to *Account Name:* Restaurant & Catering Association | *BSB:* 032-008 *Account Number:* 115-298

**Date Paid:** \_\_\_\_\_ **Reference** (Business Name, State, Savour Benchmark): \_\_\_\_\_

*\*Please provide receipt or remittance of payment at time of entry to be deemed accepted. ABN 73 080 269 905.*

*Please keep this copy as your tax invoice & return application with your payment.*

## SIGNATURE & AGREEMENT TO TERMS AND CONDITIONS

*By signing below you are confirming you would like to participate in the Savour Australia™ Benchmarking Program and that you understand and agree to the Terms and Conditions of participation.*

Name: \_\_\_\_\_ Date: \_\_\_\_\_

Signature: \_\_\_\_\_

Category: \_\_\_\_\_

## LIST OF EVENTS FOR CATERERS

*Caterer categories require a minimum of three (3) suitable events / functions to be judged, please list here:*

**Business Name:** \_\_\_\_\_

**Category:** \_\_\_\_\_

### Event 1

Event Date: \_\_\_\_\_ Start Time: \_\_\_\_\_

Address: \_\_\_\_\_

Type of Event (i.e. sit-down dinner): \_\_\_\_\_

Approx. Guest Numbers: \_\_\_\_\_ Dress Code: \_\_\_\_\_

### Event 2

Event Date: \_\_\_\_\_ Start Time: \_\_\_\_\_

Address: \_\_\_\_\_

Type of Event (i.e. sit-down dinner): \_\_\_\_\_

Approx. Guest Numbers: \_\_\_\_\_ Dress Code: \_\_\_\_\_

### Event 3

Event Date: \_\_\_\_\_ Start Time: \_\_\_\_\_

Address: \_\_\_\_\_

Type of Event (i.e. sit-down dinner): \_\_\_\_\_

Approx. Guest Numbers: \_\_\_\_\_ Dress Code: \_\_\_\_\_

RESTAURANT CATEGORY CHOICE AND DEFINITIONS	PLEASE TICK
<b>I. ASIAN RESTAURANT</b> Establishments which specialise in cuisine from the Asia region (not covered by an existing category i.e. Indian or Thai) <i>(Note: This category may be split into sub-categories if there are sufficient entries).</i>	
<b>1A. Chinese Restaurant</b> Establishments which specialise in Chinese cuisine. Must be 100% Chinese cuisine otherwise the Asian category will apply.	
<b>1B. Japanese Restaurant</b> Establishments which specialise in Japanese cuisine. Must be 100% Japanese cuisine otherwise the Asian category will apply.	
<b>1B. (i) Sushi Bar</b> Establishments which specialise in Sushi including sushi train operations. <i>(Note: Must have sit-down facilities. Excludes take-away only operations).</i>	
<b>1C. Malaysian Restaurant</b> Establishments which specialise in Malaysian cuisine.	
<b>1D. Thai Restaurant</b> Establishments which specialise in Thai cuisine. A high proportion of the menu must be Thai cuisine otherwise the Asian category will apply. <i>(Note: Must have sit-down facilities. Excludes take-away only operations).</i>	
<b>1E. Vietnamese Restaurant</b> Establishments which specialise in Vietnamese cuisine.	
<b>2. BEER CAFÉ / WINE BAR</b> Establishments that feature beer or wine as a unique selling proposition and serve that in conjunction with an appropriate menu. <i>(Note: Type of establishments that qualify to enter this category include: Beer Café's, Wine Bars, Cider Houses, Distillery Restaurants).</i>	
<b>3. CONTEMPORARY AUSTRALIAN RESTAURANT</b> Establishments which predominantly offer a menu characterised by fresh seasonal produce and innovative dishes that reflect contemporary trends in Australian cooking. <i>(Note: Category may be split into Informal and Formal - this will be determined by the number of nominations received for each category).</i>	Please select a sub-category
<b>3A. Contemporary Australia Restaurant - Informal</b> Establishments which predominantly offer a menu characterised by fresh seasonal produce and innovative dishes that reflect the contemporary trends in Australian cooking provided in an informal, relaxed setting.	
<b>3B. Contemporary Australia Restaurant - Formal</b> Establishments which predominantly offer a menu characterised by fresh seasonal produce and innovative dishes that reflect the contemporary trends in Australian cooking and provide a dining experience aimed at the premium end of the market.	
<b>4. EUROPEAN RESTAURANT</b> Establishments which specialise in a cuisine from either a country or region in Europe (e.g. German, Spanish) and not covered by another existing category (i.e. Italian). <i>(Note: This category will be split into sub-categories if there are sufficient entries).</i>	
<b>4A. French Restaurant</b> Establishments which specialise in traditional or contemporary French cuisine. Must be 100% French cuisine otherwise the European category will apply.	
<b>4B. Greek Restaurant</b> Establishments which specialise in traditional or contemporary Greek cuisine. Must be 100% Greek cuisine otherwise the European category will apply.	
<b>5. FAMILY DINING</b> Establishments that offer an <u>extensive and dedicated</u> children's menu and cater specifically for family dining.	
<b>6. FINE DINING RESTAURANT</b> Establishments which provide a dining experience aimed at the premium end of the market. <i>(Note: Different cuisine types may compete in this category). Note: For venues that only offer a degustation menu, the entry fee will be the cost for two diners to order the degustation with matched wines, coffee and water.</i>	

<p><b>7. INDIAN / SUB-CONTINENT RESTAURANT</b> Establishments which specialise in traditional or contemporary Indian or Sub-continent cuisine; e.g. Nepalese, Sri-Lankan.</p>	
<p><b>8. ITALIAN RESTAURANT</b> Establishments which specialise in traditional or contemporary Italian cuisine. Must be 100% Italian cuisine otherwise the European category (#4) will apply. <i>(Note: Category may be split into Informal and Formal - this will be determined by the number of nominations received for each category).</i></p>	Please select a sub-category
<p><b>8A. Italian Restaurant - Informal</b> Establishments which specialise in Italian cuisine provided in an informal, relaxed setting with appropriate décor and a flexible menu.</p>	
<p><b>8B. Italian Restaurant - Formal</b> Establishments which specialise in Italian cuisine and provide a dining experience aimed at the premium end of the market.</p>	
<p><b>9. NEW RESTAURANT</b> Establishments which have been in business for a period no greater than 12 months and opened after the close of nominations for the previous year's Awards for Excellence. This is the only category that a New Restaurant is eligible to compete in. <i>This rule does not apply for: Small Bars, Café Dining and sub-categories of Coffee Shop/Tea House, Bakery/Patisserie/Dessert Bar and Burger Bar. (Note: New venues, new owners/operators at an existing venue or an existing operator undertaking major renovations and change of cuisine style qualify for this category. This category does not qualify for Restaurant of the Year).</i></p>	
<p><b>10. PIZZA RESTAURANT</b> Establishments which specialise in Pizza. <i>(Note: A high proportion of the menu must be pizza. Must have sit-down dining facilities and table service).</i></p>	
<p><b>11. RESTAURANT IN A CASINO / CLUB / HOTEL</b> Establishments operating within licensed venues (other than a Restaurant License). Establishments include: Hotel, Motel, Resorts, Guest Houses, Pubs, Clubs and Casinos. <i>(Note: Category may be split into sub-categories - this will be determined by the number of nominations received for each category).</i></p>	
<p><b>11A. Restaurant in a Hotel / Motel / Resort</b> In-house restaurants operating daily in a Hotel, Motel, Resort, Motor Inn or Guesthouse. <i>(Note: this category may be split into sub-categories if there are sufficient entries).</i></p>	
<p><b>11A. (i) Restaurant in a Motel / Motor Inn / Guesthouse</b> In-house restaurants operating daily in a 3 - 5 star Motel / Motor Inn / Guesthouse offering accommodation. <i>(Note: Restaurant must be open to both guests and non-residents. If insufficient entries, this category may be combined with the Hotel category).</i></p>	
<p><b>11A. (ii) Restaurant in a Hotel</b> In-house restaurants operating daily in a 3 - 5 star Hotel with guest rooms. The restaurant must be located on the Hotel premises and operate routinely as the in-house restaurant open to Hotel guests and non-resident diners.</p>	
<p><b>11A. (iii) Restaurant in a Resort</b> In-house restaurants operating within a 3 - 5 star Resort offering accommodation and resort style facilities. E.g. golf, spa and leisure activities.</p>	
<p><b>11A. (iv) Fine Dining in a Hotel</b> Establishments in a 3 - 5 star Hotel, which provide a dining experience aimed at the premium end of the market. The restaurant must be located on Hotel premises and operate routinely as the in-house restaurant open to Hotel guests and non-resident diners. <i>(Note: Different cuisines types may compete in this category).</i></p>	
<p><b>11B. Restaurant in a Pub / Club / Tavern</b> In-house restaurants operating within/on the premises of a pub, club or tavern. <i>(Note: If there are multiple entries for specific establishment types, the category may be split into individual Pub and Club divisions).</i></p>	
<p><b>11B. (i) Restaurant in a Pub</b> In-house restaurants operating within/on the premises of a Pub. (No accommodation facilities).</p>	
<p><b>11B. (ii) Restaurant in a Club</b> In-house restaurants operating within/on the premises of a licensed Club.</p>	
<p><b>12. RESTAURANT IN A WINERY</b> A restaurant operating on the premises/site of a winery, cellar door or vineyard. This is the only category a restaurant located within a winery, cellar door or vineyard is eligible to enter, irrespective of cuisine type, lessee status or licensee rights.</p>	

<p><b>13. SEAFOOD RESTAURANT</b> Establishments which specialise in seafood. (Note: A high proportion of the menu must be seafood. Category may be split into Informal and Formal, this will be determined by the number of nominations received for each category).</p>	Please select a sub-category
<p><b>13A. Seafood Restaurant - Informal</b> Establishments which specialise in seafood provided in an informal relaxed setting with appropriate décor.</p>	
<p><b>13B. Seafood Restaurant - Formal</b> Establishments which specialise in seafood and provide a dining experience aimed at the premium end of the market.</p>	
<p><b>14. SPECIALITY RESTAURANT</b> Establishments which clearly specialise in a particular style of cuisine not specifically accommodated by any other listed category, i.e Vegetarian, Bush Tucker, Moroccan etc. (Note: This category will be split into sub-categories if there are sufficient entries).</p>	
<p><b>14A. Mexican Restaurant</b> Establishments which specialise in Mexican cuisine. (Note: Must have a minimum of 80% Mexican style food on the menu).</p>	
<p><b>14B. Middle Eastern / North African Cuisine</b> Establishments which clearly specialise in Middle Eastern or African cuisine (i.e. Lebanese, Iranian, Arabian).</p>	
<p><b>14C. Tapas Restaurant</b> Establishments which specialise in Tapas cuisine.</p>	
<p><b>14D. Turkish Restaurant</b> Establishments which specialise in Turkish cuisine.</p>	
<p><b>15. STEAK RESTAURANT</b> Establishments which specialise in premium quality steak and pro-actively market this as a speciality. (Note: A high proportion of the menu must be red meat).</p>	Please select a sub-category
<p><b>15A. Steak Restaurant - Informal</b> Establishments which specialise in premium quality steak and pro-actively market this as a speciality. Provided in an informal relaxed setting with appropriate décor.</p>	
<p><b>15B. Steak Restaurant - Formal</b> Establishments which specialise in premium quality steak and pro-actively market this as a speciality and provide a dining experience aimed at the premium end of the market.</p>	
<p><b>CAFÉ CATEGORY CHOICE AND DEFINITIONS</b> Cafés can enter ONE category only of the choices below. Cafés may enter categories 17 to 19 <u>in addition</u> to one of the categories below or as the establishments sole category entry.</p>	
<p><b>16. CAFÉ DINING</b> Establishments providing a relaxed menu with affordable, light refreshments. Offering continuous service in a casual dining environment. (Note: Must operate for at least 5 days a week and has service at the table). <i>This category and its sub-categories do not qualify for Restaurant of the Year however qualify for Café of the Year.</i></p>	
<p><b>16A. Coffee Shop / Tea House</b> Establishments that specialise in coffee and tea service and the provision of light meals with seating.</p>	
<p><b>16B. Bakery / Patisserie / Dessert Bar</b> Establishments where bread, cakes, baked goods and/or dessert items are produced for self-supply. Primary focus of business must be bakery / patisserie items or an establishment that specialises in the provision of desserts for dine-in. Must have seating area with service at the table and operate for at least 5 days per week.</p>	
<p><b>16C. Burger Bar</b> Establishments that specialise in the provision of a la carte burgers and offer a dine-in facility.</p>	

ADDITIONAL CATEGORIES - CHOICE AND DEFINITIONS	PLEASE TICK
<p><b>17. BREAKFAST RESTAURANT</b></p> <p>Establishments which specialise in the provision of breakfast for <u>at least 5 days per week</u>.</p>	
<p><b>18. PEOPLE, PRODUCE, PLACE TOURISM RESTAURANT</b></p> <p>Establishments offering a tourism experience or service to the tourism industry. Must be seen in the public eye to be a draw card to the particular destination or event. It is not a food award but does recognise a significant contribution to tourism through the provision of food and beverage. Entry is open - but not limited to - member restaurants, cafés, hotels, pubs and non-member establishments. <i>Please refer to the People, Produce, Place Tourism Restaurant Nomination Form for written answer requirements.</i></p>	
<p><b>19. SMALL BAR</b></p> <p>Establishments where an affordable and/or limited menu is offered in a typical bar environment. <i>(Note: Small Bar premises which have a capacity of approximately 150 patrons).</i> If the Small Bar is located within the Casino, Pub/Club, Hotel/Motel/Resort categories, a separate membership for entry is required for this category or the non-member fee will apply. <i>(This category does not qualify for Restaurant of the Year).</i></p>	

CATERING CATEGORY CHOICE AND DEFINITIONS	PLEASE TICK
<p><b>I. CORPORATE CATERER</b></p> <p>Caterers based in a commercial kitchen/s or at corporate sites providing a range of services exclusively to the corporate sector—breakfasts, luncheons, cocktail parties, product launches, seminars and boardroom functions. May include off-site functions specifically for the corporate sector.</p>	
<p><b>2. EVENTS CATERER*</b></p> <p>Caterers involved in the catering and co-ordination of an event held at a place which is not commonly used as a function venue, covering the social, corporate, public or government sectors. This includes party functions, incentive events, major public one-off events, charity events, entertainment, sporting events, product launches, themed and media events. <u>Weddings are not permitted to be judged in this category.</u> The event must be a single site function. (Note: Category may be split into Caterer at a Major Event and Caterer at an Event—this will be determined by the number of nominations received for each category).</p>	Please select a sub-category
<p><b>2A. CATERER AT A MAJOR EVENT</b></p> <p>Caterers involved in catering and co-ordination of an event held at a place which is not commonly used as a function venue, for more than 500 people covering the social, corporate, public and/or government sector and must be a single site. This includes incentive events, major public one-off events, charity events, entertainment, sporting events, product launches, themed and media events. Caterers may enter either Caterer at a Major Event or Caterer at an Event—but not both. Event must be a single site function.</p>	
<p><b>2B. CATERER AT AN EVENT</b></p> <p>Caterers involved in catering and co-ordination of an event held at a place which is not commonly used as a function venue, for less than 500 people covering the social, corporate, public and/or government sectors. This includes incentive events, major public one-off events, charity events, entertainment, sporting events, product launches, themed and media events. Caterers may enter either Caterer at a Major Event or Caterer at an Event—but not both. Event must be a single site function.</p>	
<p><b>3. FUNCTION / CONVENTION CENTRE CATERER</b></p> <p>Caterers primarily providing catering and function facilities to customers for a variety of events including family celebrations, conferences and corporate events undertaken at a hotel or purpose-built function or convention centre, owned or leased exclusively by the caterer. Catering services are to be provided on the premises or on the surrounds of the premises, (such as golf clubs, sailing clubs, regatta centres and Hotel/Resorts).</p>	
<p><b>4. NEW CATERER</b></p> <p>Caterers that have been operational for a period no greater than 12 months and have been open since the close of nominations for the previous Awards for Excellence program in each state. A new company, new operator/owner at existing premises qualifies for this category. New Caterers do not qualify for Caterer of the Year. (Note: This is the <u>only</u> category that a New Caterer can enter).</p>	

<b>5. SITE / INDUSTRIAL CATERER</b> Category may be split into Site-Contract Caterer and Industrial / Institutional Caterer—this will be determined by the number of nominations received for each category.	Please select a sub-category
<b>5A. INDUSTRIAL / INSTITUTIONAL CATERER</b> Caterers with single or multiple sites (contracted or self-managed) providing services for institutions including hospitals, aged care facilities, prisons and the educational sector. Entry is permitted for one site only.	
<b>5B. SITE-CONTRACT CATERER</b> Caterers contracted to provide services at single or multiple industrial sites such as canteens and cafeterias. The contract must state the caterer as the sole provider of services for the site. Entry is for one site only.	
<b>6. SMALL CATERER</b> A caterer that qualifies for any of the catering categories (except Restaurant Caterer) with a turnover of less than \$2 Million and fewer than 11 permanent full time staff. (Note: Excludes multi-sites or groups).	
<b>7. VENUE CATERER</b> Caterers with preferred agreements or contracts to provide catering services at venues such as museums, galleries, performing arts complexes or sports grounds. The caterer provides services for various events including dinners, charity events, conferences and weddings. Services are to be provided on the premises or the surrounds of the premises.	
<b>8. WEDDING CATERER</b> Caterers specialising in the wedding market. Caterers based in their own commercial kitchen/s or at a function venue.	
<b>9. RESTAURANT CATERER</b> Restaurants that offer catering services on-site. Restaurant must be used exclusively for the event. This is the only category that a restaurant can enter.	

## BENCHMARKING PROGRAM - TERMS & CONDITIONS OF PARTICIPATION

### 1. Eligibility

Members and non-members of Restaurant & Catering Australia are eligible to take part in the Savour Australia™ Benchmarking Program.

### 2. Enrolment Process and Timeline

- A) Assessment will occur within four weeks from restaurant/café participation enrolment and payment.
- B) Catering organisations are required to provide at least four weeks' notice of the event that they would like assessed and three event options is possible for the judges to select from.
- C) The statistical and written benchmarking report will be returned to the participant within six to eight weeks from enrolment and payment.

### 3. Enrolment Process and Timeline

**The enrolment fees for the benchmarking program incorporate:**

- A) Co-ordination of trained and qualified assessors to review the participants establishment.
- B) Co-ordination and administration of the nomination.
- C) Co-ordination and administration of the assessors scheduling.
- D) Continued training and development of the assessors.
- E) Preparation of production of written benchmarking report.

### 4. Payment Details

Payments will only be accepted via credit card or by cheque. Cheques are to be made out to **Restaurant & Catering Australia** and to be accompanied by your enrolment form. Once payment is received then the enrolment process and co-ordination will begin.