

# AHA ACT 2019 HOSPITALITY + TOURISM AWARDS

**NOMINATION BOOKLET**



Principal Partner

**Tabcorp**

Platinum Partners



**Asahi**



Event Partners

**DOMA**HOTELS



**SHOWPONY**  
EVENTS

Design Partner



# WELCOME

The annual AHA ACT Hospitality Awards are recognised as the most prestigious Awards in the hospitality industry, honouring the achievement of excellence across a wide range of categories. The Awards highlight excellence in hospitality venues and their staff who have performed exceptionally well throughout the past year. Nominations are from local accommodation hotels, pubs, restaurants, bars, cafes and nightclubs.

For the Award winners, the Awards bring valuable marketing, advertising and endorsement opportunities. All Award winners are presented with a framed certificate to display in their venue as well as a winner's logo which can be used for the venue's overall marketing and promotional campaign.

## WINNERS OF THE 2019 AHA ACT HOSPITALITY AWARDS WILL BE ANNOUNCED AT A GALA DINNER HELD AT HOTEL REALM ON MONDAY 22 JULY 2019.

### JUDGING PROCESS

None of the judging is conducted by AHA ACT.

The 2019 AHA ACT Awards will have new judges, selected for their expertise and knowledge of the hospitality industry. These judges will be completely independent of the AHA ACT. While the exact identity of our judges will remain confidential, anonymous biographies of the judges will be released in April.

### JUDGING REPORTS & VENUE FEEDBACK

In 2019, Judging Reports will be provided to each venue. This feedback, including the data and time of visit, will be provided in the week after the Gala Dinner. All comments, feedback and scoring in the judging reports are the opinions of our independent third-party judges, not the AHA ACT.

### 2019 AHA NATIONAL AWARDS FOR EXCELLENCE

ACT venues that are successful in specific categories will have the opportunity to be a finalist in the AHA National Awards for Excellence which will be held on Monday 9 September 2019 at The Star on the Gold Coast.

Winners of specific categories of AHA ACT Hospitality Awards are eligible to participate in the AHA National Awards for Excellence. Winners will be contacted following the ACT Awards by the National office.

### IMPORTANT DATES

#### Monday 1 April

Release of Expert Judges' Anonymous Profiles

#### Monday 13 May

Nominations Close and Written Submissions are Due

#### Monday 24 June

Finalists Announced

#### Monday 15 July

Ticket sales close (if not exhausted sooner)

#### Monday 22 July

GALA Dinner and Presentation Ceremony

Hotel Realm, 18 National Circuit, Barton

6.30pm for 7.00pm sit down

Cocktail Dress code

Principal Partner



Tabcorp



Platinum Partners

Asahi



Event Partners

DOMAHOTELS



SHOWPONY EVENTS

Design Partner



# CATEGORIES

01. Best Food & Beverage Talent (General Division)
02. Best Food & Beverage Talent (Accommodation Division)
03. Best Sales & Marketing Talent
04. Best Finance Talent (Accommodation Division)
05. Best Revenue Talent (Accommodation Division)
06. AICR Receptionist of the Year (Accommodation Division)
07. Best Environmental Practices
08. Best Traditional Pub, Inn or Tavern
09. Best Wine List
10. Best Late Night Entertainment Venue
11. Best TAB Venue
12. Best Sporting Entertainment Venue
13. Best Cocktail, Lounge or Small Bar
14. Best Conferences and Events Venue
15. Best Beer Quality – Draught
16. Best Beer Quality – Craft/Local
17. Bartender of the Year
18. Best New or Redeveloped Venue (Accommodation Division)
19. Best New or Redeveloped Venue (General Division)
20. Mid-Range Hotel of the Year
21. Superior Hotel of the Year
22. Apartment/Suite Hotel of the Year
23. Deluxe Hotel of the Year
24. Industry Rising Stars
25. Best Casual Dining Venue
26. Best Italian Restaurant
27. Chef of the Year
28. Best Restaurant
29. Best Burger
30. Best Steak
31. Pub Eatery
32. Canberra Bar of the Year

## ENQUIRIES

The answers to FAQs are provided towards the end of this Nomination Booklet.

With any specific queries, please contact:

### **Arna Bianchini**

admin@actaha.org.au  
0481 708 154

### **Anthony Brierley**

gm@actaha.org.au  
0423 597 814

Principal Partner

Platinum Partners

Event Partners

Design Partner



# 01

# BEST FOOD & BEVERAGE TALENT

## (GENERAL DIVISION)

This category is open to employees of general division member venues that demonstrate excellence in the preparation and/or service of food & beverage.

## JUDGING

50% written submission, 50% Interview

## REQUIRED SUBMISSION CRITERIA

- A CV or resume, including any qualifications and training courses the employee may have completed
- Evidence of outstanding achievements - work or community related
- Evidence of individual commitment to best practice within the venue
- Explanation of how the individual demonstrates excellence in his/her role within the food & beverage functions of the venue
- The written submission should also include a standalone photograph (head shot) of the nominated employee and one in their work environment
- Each submission needs to be signed on the front page by the candidate and contain a letter of support from the nominator outlining the key strengths of the nominee which make him/her a worthy winner
- Optional additional elements include references/comments from guests, social media or other relevant individuals; media articles or other Awards if relevant; anything else to demonstrate excellence over competing submissions

Principal Partner



Tabcorp

Platinum Partners



Asahi



Event Partners

DOMAHOTELS



SHOWPONY  
EVENTS

Design Partner



# 02

## BEST FOOD & BEVERAGE TALENT

### (ACCOMMODATION DIVISION)

This category is open to employees of accommodation hotels that demonstrate excellence in the preparation and/or service of food and beverage.

### JUDGING

50% written submission, 50% interview

### REQUIRED SUBMISSION CRITERIA

- A CV or resume, including any qualifications and training courses the employee may have completed
- Evidence of outstanding achievements - work or community related
- Evidence of individual commitment to best practice within the venue
- Explanation of how the individual demonstrates excellence in his/her role within the food & beverage functions of the hotel
- The written submission should also include a standalone photograph (head shot) of the nominated employee and one in their work environment
- Each submission needs to be signed on the front page by the candidate and contain a letter of support from the nominator outlining the key strengths of the nominee which make him/her a worthy winner
- Optional additional elements include references/comments from guests, social media or other relevant individuals; media articles or other Awards if relevant; anything else to demonstrate excellence over competing submissions

Principal Partner

Platinum Partners

Event Partners

Design Partner



Tabcorp



Asahi



DOMAHOTELS



SHOWPONY  
EVENTS



# 03

## BEST SALES & MARKETING TALENT

### JUDGING

This category will be judged on a written submission of no more than 1,000 words, plus necessary attachments. Finalists will undergo an interview.

### REQUIRED SUBMISSION CRITERIA

- A CV or resume, including any qualifications and training courses the employee may have completed
- Evidence of outstanding achievements - work or community related
- Evidence of individual commitment to best practice within the venue and individual performance within the venue, including examples of innovative sales & marketing strategies; sales uplift; social media content
- Explanation of how the individual demonstrates excellence in his/her role within the sales & marketing functions of the venue
- The written submission should also include a standalone photograph (head shot) of the nominated employee and one in their work environment
- Each submission needs to be signed on the front page by the candidate and contain a letter of support from the nominator outlining the key strengths of the nominee which make him/her a worthy winner
- Optional additional elements include references/comments from guests, social media or other relevant individuals; media articles or other Awards if relevant; anything else to demonstrate excellence over competing submissions

Principal Partner

Platinum Partners

Event Partners

Design Partner



Tabcorp



Asahi



DOMAHOTELS



SHOWPONY EVENTS



# 04

# BEST FINANCE TALENT

(ACCOMMODATION DIVISION)

## JUDGING

This category will be judged on a written submission of no more than 1,000 words, plus necessary attachments. Finalists will undergo an interview.

## REQUIRED SUBMISSION CRITERIA

- A CV or resume, including any qualifications and training courses the employee may have completed
- Evidence of outstanding achievements - work or community related
- Evidence of individual commitment to best practice within the venue and individual performance within the venue, including examples of innovative and profitable strategies relating financial management
- Explanation of how the individual demonstrates excellence in his/her role within the finance functions of the venue
- The written submission should also include a standalone photograph (head shot) of the nominated employee and one in their work environment
- Each submission needs to be signed on the front page by the candidate and contain a letter of support from the nominator outlining the key strengths of the nominee which make him/her a worthy winner
- Optional additional elements include references/comments from relevant individuals; media articles or other Awards if relevant; anything else to demonstrate excellence over competing submissions

Principal Partner



Tabcorp

Platinum Partners



Asahi



Event Partners

DOMAHOTELS



SHOWPONY  
EVENTS

Design Partner



# 05

## BEST REVENUE TALENT

(ACCOMMODATION DIVISION)

### JUDGING

This category will be judged on a written submission of no more than 1,000 words, plus necessary attachments. Finalists will undergo an interview.

### REQUIRED SUBMISSION CRITERIA

- A CV or resume, including any qualifications and training courses the employee may have completed
- Evidence of outstanding achievements - work or community related
- Evidence of individual commitment to best practice within the venue and individual performance within the venue, including examples of innovative yield management within the Rooms Division
- Explanation of how the individual demonstrates excellence in his/her role within the Rooms Division functions of the venue
- The written submission should also include a standalone photograph (head shot) of the nominated employee and one in their work environment
- Each submission needs to be signed on the front page by the candidate and contain a letter of support from the nominator outlining the key strengths of the nominee which make him/her a worthy winner
- Optional additional elements include references/comments from relevant individuals; media articles or other Awards if relevant; anything else to demonstrate excellence over competing submissions

Principal Partner



Tabcorp

Platinum Partners



Asahi



Event Partners

DOMAHOTELS



SHOWPONY  
EVENTS

Design Partner





# 06

## AICR RECEPTIONIST OF THE YEAR

AICR International is the International Association for Deputy Managers and Front Office Managers. The 2019 AHA ACT Hospitality Awards will present the winner of the AICR's NSW & ACT Receptionist of the Year.

For more information, please email  
[info@aicraustralia.com.au](mailto:info@aicraustralia.com.au)

This Award is open to non-members of the AHA ACT.



Principal Partner

**Tabcorp**

Platinum Partners



**Asahi**



Event Partners

**DOMAHOTELS**



**SHOWPONY  
EVENTS**

Design Partner



# 07

# BEST ENVIRONMENTAL PRACTICES

**ELIGIBLE FOR 2019 AHA NATIONAL AWARDS**

## **JUDGING**

This category will be judged on a written submission of no more than 1,500 words, plus necessary attachments, accompanying documents and pictures. Entrants must be able to demonstrate outstanding commitment to environmentally sustainable operations.

## **REQUIRED SUBMISSION CRITERIA**

- Policies in place at your venue that support environmental best practice
- The use of energy saving devices or practices with regard to water, energy and waste
- The quality of your in-house recycling programmes, and other programmes relating to green-waste and food-waste as applicable
- The existence of organisational structures or processes to address environmental issues
- Employee understanding and education on the importance of environmental sustainability
- Any other initiatives that demonstrate environmental sustainability and sustainable operations
- Any accreditations received and/or memberships of sustainability/ environmental organisations
- Nominees are encouraged to submit a synopsis of their organisation's sustainability policies and procedures as an appendix

Principal Partner



**Tabcorp**

Platinum Partners



**Asahi**



Event Partners

**DOMA HOTELS**



**SHOWPONY EVENTS**

Design Partner



# 08

## BEST TRADITIONAL PUB, INN OR TAVERN

This category is for venues that operate as a traditional pub, tavern or inn style venue.

### JUDGING

100% Anonymous Site Inspection

### JUDGING CRITERIA

- Bar presentation of the highest standard
- Excellent customer service
- Staff presentation
- Highly quality of customer-employee interaction
- Staff knowledge and efficiency
- Responsible service and practices
- Hygiene and cleanliness (all areas including restrooms)
- Availability and quality of beverage offering (draught beer, bottled beer, wine, spirits, local product)
- Availability and quality of food offering
- Bar décor, ambience and atmosphere
- Popularity of venue and alignment to local market
- Entertainment on offer (background music, live entertainment, promotional events such as trivia)

Principal Partner



Tabcorp



Platinum Partners

Asahi



Event Partners

DOMAHOTELS



SHOWPONY  
EVENTS

Design Partner



# 09

## BEST WINE LIST

### JUDGING

100% Anonymous Site Inspection

### JUDGING CRITERIA

- Variety and quality of wines offered
- Evidence of matching varieties and regions
- Evidence of domestic and imported wines, as well as wines from the Canberra region
- Pricing is suited to the venue and the location
- Adequate variety of wines available by the glass and the bottle
- Format and presentation of the wine list
- Customer service, including staff presentation and interaction with patrons
- Staff product knowledge and ability to match wines with food, if applicable.



Principal Partner

**Tabcorp**

Platinum Partners



**Asahi**



Event Partners

**DOMA**HOTELS



**SHOWPONY**  
EVENTS

Design Partner



# 10

## BEST LATE-NIGHT ENTERTAINMENT VENUE

This category is open to any venue offering either pre-recorded entertainment in the form of DJ's, dance or nightlife entertainment. To be eligible for this category, the venue must offer a high-energy late-night experience with a dancefloor, pre-recorded or live acts/music or entertainment on a regular basis and provide a list of events with days, times and dates that the venues nightlife is at its best.

### JUDGING

100% Anonymous Site Inspection

### GENERAL CRITERIA

- Décor, design, ambience, atmosphere and comfortability relative to space and nightlife experience
- Design/layout of the venue which creates a unique atmosphere
- Quality and appearance of the venue (furniture, fixtures and fittings)
- Evidence venue operates as a nightlife venue on a regular basis
- Popularity of venue and suitability to clientele
- Pricing relevant to local market, quality of the venue (ambience, service, drink prices, cleanliness)
- Quality of in-house audio and/or audio-visual production (PA system, sound, stage, lighting and dance floor facilities)
- Possesses adequate crowd control techniques, safety and security
- Hygiene and cleanliness (all areas including restrooms and ensuring can accommodate larger crowd capacities)

### MARKETING CRITERIA

- Effective promotion of venue through advertising and marketing (in-house, website, digital, social media)
- Promotional material/posters up to date and relevant within venue
- Active promotion of upcoming events via social media and other channels

### BEVERAGE CRITERIA

- Beverage experience and offerings (presentation, accuracy, appearance, variety and quality)
- Extensive range of beer, wine, sparkling, spirits, mixers, soft drinks available (local and imported)

### SERVICE CRITERIA

- Excellent customer service, including bar service
- Staff presentation and quality of interaction
- Staff knowledge and efficiency of entertainment and venue offerings (live music, facilities and beverages)
- Responsible practices and service of alcohol
- Efficiency of order taking, delivery of beverages, rubbish, glassware/ table-clearing

Principal Partner

Platinum Partners

Event Partners

Design Partner



Tabcorp



Asahi



DOMAHOTELS



SHOWPONY EVENTS



# 11

## BEST TAB VENUE

### ELIGIBLE FOR 2019 AHA NATIONAL AWARDS

This category is for any venue that has TAB facilities available to their patrons.

### JUDGING

100% Anonymous Site Inspection

### JUDGING CRITERIA

- Pub TAB facility and fit-out, inclusive of multiple sports and options
- The ability/ease of customers to place a bet
- Capacity to maximize demand of racing and sports during key trading periods
- Sales performance of your TAB facility
- Customer service initiatives (punters clubs, tipping competitions, key trading etc)
- TAB operator accreditation
- Pub TAB innovation (new innovative customer experiences or promotional concepts)
- Ability for staff to operate betting terminals as required

Principal Partner

Platinum Partners

Event Partners

Design Partner



Tabcorp



Asahi



DOMAHOTELS



SHOWPONY  
EVENTS



# 12

# BEST SPORTING ENTERTAINMENT VENUE

**ELIGIBLE FOR 2019 AHA NATIONAL AWARDS**

## **JUDGING**

100% Anonymous Site Inspection

## **GENERAL CRITERIA**

- Décor, design, ambience, atmosphere and comfortability relative to space and theme of a sports bar
- Design/layout of the venue which creates a sporting atmosphere
- Quality and appearance of the venue (furniture, fixtures and fittings)
- Integration of sporting vision throughout area
- Quantity/size of televisions
- Quality audio visual equipment and appropriate audio level for sporting programs
- Sports shown in high definition
- Popularity of venue and alignment to local market
- Hygiene and cleanliness (all areas including restrooms)

## **SERVICE CRITERIA**

- Excellent customer service
- Staff presentation and quality of interaction
- Staff knowledge and efficiency of sporting entertainment and venue offerings
- Responsible practices and service of alcohol

## **MARKETING CRITERIA**

- Effective in-house promotional campaigns for major sporting events (NRL, Union, AFL, Cricket)
- Promotional material/posters up to date and relevant within venue
- Active promotion of sports coverage via social media and other channels
- Use of Fox Sports marketing materials, print or digital within venue

Principal Partner

Platinum Partners

Event Partners

Design Partner



**Tabcorp**



**Asahi**



**DOMAHOTELS**



**SHOWPONY  
EVENTS**



# 13

## BEST COCKTAIL LOUNGE OR SMALL BAR

This category is for any cocktail bar, lounge bar or small bar that offers a cocktail beverage menu. This category includes any themed bars within a venue or as a standalone operation i.e. small bar, craft/boutique beer bar, wine or spirit bar – whisky, rum or gin bar.

### JUDGING

100% Anonymous site inspection

### JUDGING CRITERIA

- Bar presentation of the highest standard
- Bar décor, ambience and atmosphere
- Comfortable environment for customers
- Popularity of venue and alignment to local market
- Theme, design and layout of the bar
- Variety of beverage products available/value for money
- Variety of cocktails available/value for money
- Originality/uniqueness of cocktails
- Creative display of speciality products (back bar and themed displays)
- Creative display of cocktail and beverage offerings
- Quality, cleanliness and variety of glassware
- Presentation/display of beverage offerings and menus
- Beverage and food offerings are keeping in line with theme of bar (if applicable)
- Promotional activity around offerings
- Staff knowledge of venue offerings (food, beverage, cocktails, entertainment)
- Staff efficiency and wait times for service (making cocktails, using correct procedures and wait times)
- Excellent customer service
- Staff presentation and quality of interaction
- Responsible service and practices
- Hygiene and cleanliness (all areas including restrooms)

Principal Partner

Platinum Partners

Event Partners

Design Partner





# 14

# BEST CONFERENCES & FUNCTIONS VENUE

**ELIGIBLE FOR 2019 AHA NATIONAL AWARDS**

## **JUDGING**

This category is judged on a written submission of no more than 1,500 words plus necessary attachments, accompanying documents and pictures where relevant.

## **WRITTEN SUBMISSION REQUIREMENTS**

- Conference/function room facilities, inclusive range of meeting rooms (capacity), number of breakout rooms and proximity to restrooms.
- Describe specifically your conference/function room facilities including storage and dressing rooms, staging, technical support, theming, dance floor, table settings, staffing etc.
- Evidence of how your conference/function facilities are successfully and professionally marketed.
- Example of comprehensive conference/function package(s).
- Food and beverage facilities and menus available.
- Outline relevant training your staff are given appropriate to functions and events.
- Photographs of the venue.
- Provide evidence of successful conferences/functions held at your hotel.
- Provide testimonials and feedback.
- Why your hotel should win Conference and Functions Venue of the Year.

Principal Partner

Platinum Partners

Event Partners

Design Partner



**Tabcorp**



**Asahi**



**DOMA HOTELS**



**SHOWPONY  
EVENTS**



# 15

## BEST BEER QUALITY

### (DRAUGHT BEER)

#### ELIGIBLE FOR 2019 AHA NATIONAL AWARDS

This category recognises the quality of draught beer in Canberra venues from breweries with total annual sales volume of more than 20 million litres. The prerequisite of entering this Award is that the venue must comply with AS5034 (Installation and use of inert gases for beverage dispensing).

### JUDGING

50% Pre-Arranged Site Inspection and 50% Anonymous Site Visit

### JUDGING CRITERIA

- Cellar/keg room and beer system cleanliness and management
  - > Cool room cleanliness
  - > Keg coupler, cellar boy, beer lines and tap cleanliness and functionality
  - > Keg freshness/stock rotation/correct storage
- Glass Management
  - > Glass cleanliness
  - > Glass washer cleanliness and correct chemicals
- Beer Presentation
  - > In glass appearance and temperature
  - > True to type (taste, aroma, texture)
  - > Correct beer-pouring technique
  - > Ability to pour a diverse range of beers

Principal Partner



Tabcorp

Platinum Partners



Asahi



Event Partners

DOMAHOTELS



SHOWPONY  
EVENTS

Design Partner



# 16

## BEST BEER QUALITY

### (CRAFT, LOCAL OR CONTRACT BREWED BEER)

This category recognises the quality of draught beer from craft, local or contract-breweries. It is open to brewers and retailers of craft, local or contract-brewed ("gypsy" brewed) beer. It is judged on beer from breweries with total annual sales volume of less than 20 million litres.

The AHA (in consultation with our Awards Judges) reserves the right to issue a final determination on a venue's eligibility for this Award.

### JUDGING

50% Pre-Arranged Site Inspection and 50% Anonymous Site Visit

### JUDGING CRITERIA

- Cellar/keg room and beer system cleanliness and management
  - > Cool room cleanliness
  - > Keg coupler, cellar boy, beer lines and tap cleanliness and functionality
  - > Keg freshness/stock rotation/correct storage
- Glass Management
  - > Glass cleanliness
  - > Glass washer cleanliness and correct chemicals
- Beer Presentation
  - > In glass appearance and temperature
  - > True to type (taste, aroma, texture)
  - > Correct beer-pouring technique

Principal Partner

Platinum Partners

Event Partners

Design Partner



# 17

# BARTENDER OF THE YEAR

**ELIGIBLE FOR 2019 AHA NATIONAL AWARDS**

## **JUDGING**

100% Practical Interview held at the nominee's workplace at a scheduled time

Nominees for this category must be nominated by his/her employee and show excellence in preparing and serving alcoholic beverages.

## **PRACTICAL INTERVIEW**

- The nominee will be required to attend a practical interview at a scheduled time at the nominee's workplace. Each nominee will be required to present two styles of beverages a mixed drink and a cocktail for the judges.
- The judges will consider the following evidence in the interview;
  - > Introduction and entrance
  - > Self-presentation, personality, professional attitude
  - > Patron interaction and communication (recommendation of products)
  - > Appearance of the bar (clean, dirty, organised)
  - > Promotion of beverage products within venue
  - > Product knowledge (standard, premium spirit options)
  - > Consistency of serves (what glass it is served in, garnishes, level of ice, served on a napkin/coaster)
  - > Originality and creativity in cocktail making
  - > Cocktail proficiency (balance, flavour, taste and appearance)
  - > Level of technical skill
  - > Mastery of different speeds
  - > Style, grace and fluidity
  - > Smoothness and control
  - > Variety of moves
  - > Responsible service and practices
  - > Impact on the success of the business
  - > Visibility of management of a team (if applicable)

Principal Partner

Platinum Partners

Event Partners

Design Partner



**Tabcorp**



**Asahi**



**DOMA HOTELS**



**SHOWPONY  
EVENTS**



# 18

## BEST NEW OR REDEVELOPED VENUE

### (ACCOMMODATION DIVISION)

#### ELIGIBLE FOR 2019 AHA NATIONAL AWARDS

This category is suggested for venues that have undergone an overall hotel redevelopment, have built a brand-new establishment, or have refurbished a significant space within the hotel.

### JUDGING

This category is judged 50% on a written submission of no more than 1500 words (plus website referral, photographs and backup documentation) and 50% site inspection.

### REQUIRED SUBMISSION CRITERIA

- New or Redeveloped Venue or area/s is finished and was completed within the timeframe of 1 July 2018 to 31 May 2019.
- Philosophy behind new development, redevelopment or refurbishment and the entrepreneurial vision, i.e. evidence of target market research
- Evidence of architectural innovation, décor and design features within the new development, redevelopment or refurbishment
- Evidence of redevelopment or refurbishment enhancing the overall standard and visitation of the premises (if applicable), and evidence of significant improvements in customer facilities
- New development, redevelopment or refurbishment appropriate to clientele and consistent with the needs of the relevant customer base post-development
- Popularity and financial gain due to development, redevelopment or refurbishment
- Information on the total cost of investment and the projected return on investment
- Ambience, energy and décor within the new development, redevelopment or refurbishment
- Environmental and energy saving considerations

### ADDITIONAL GENERAL CRITERIA

- Hygiene and cleanliness (all areas including restrooms and outdoor areas)
- Internal and external approach (signage, car parking and entry and exit facilities)
- Food and beverage offerings if applicable (menu, price, quality, presentation)
- Staffing (acknowledgement of patrons, interaction, customer service, presentation, product knowledge)
- General presentation and appearance of the venue as a whole

Principal Partner

Platinum Partners

Event Partners

Design Partner



Tabcorp



Asahi



DOMAHOTELS



SHOWPONY EVENTS



# 19

## BEST NEW OR REDEVELOPED VENUE

### (GENERAL DIVISION)

#### ELIGIBLE FOR 2019 AHA NATIONAL AWARDS

This category is suggested for venues that have undergone an overall venue redevelopment, have built a brand-new establishment, or have refurbished significant space within the venue.

### JUDGING

This category is judged 25% on a written submission of no more than 1000 words (plus website referral, photographs and backup documentation) and 75% site inspection.

### REQUIRED SUBMISSION CRITERIA

- New or Redeveloped Venue or area/s is finished and was completed within the timeframe of 1 July 2018 to 31 May 2019.
- Philosophy behind new development, redevelopment or refurbishment and the entrepreneurial vision, i.e. evidence of target market research
- Evidence of architectural innovation, décor and design features within the new development, redevelopment or refurbishment
- Evidence of redevelopment or refurbishment enhancing the overall standard and visitation of the premises (if applicable), and evidence of significant improvements in customer facilities
- New development, redevelopment or refurbishment appropriate to clientele and consistent with the needs of the relevant customer base post-development
- Popularity and financial gain due to development, redevelopment or refurbishment
- Information on the total cost of investment and the projected return on investment
- Ambience, energy and décor within the new development, redevelopment or refurbishment
- Environmental and energy saving considerations

### ADDITIONAL GENERAL CRITERIA

- Hygiene and cleanliness (all areas including restrooms and outdoor areas)
- Internal and external approach (signage, car parking and entry and exit facilities)
- Food and beverage offerings (menu, price, quality, presentation)
- Staffing (acknowledgement of patrons, interaction, customer service, presentation, product knowledge)
- General presentation and appearance of the venue as a whole

Principal Partner

Platinum Partners

Event Partners

Design Partner



Tabcorp



Asahi



DOMAHOTELS



SHOWPONY EVENTS



# 20

# MID-RANGE HOTEL OF THE YEAR

## ELIGIBLE FOR 2019 AHA NATIONAL AWARDS

This category is for mid-scale and upper-mid scale accommodation hotels within the ACT.

## JUDGING

100% Anonymous site visit comprising of one night's accommodation, dinner and breakfast.

## JUDGING CRITERIA

- What is it about this property that elevates it above its competitive set?
- The level and quality of services provided/available to guests.
- The appearance and quality of hotel facilities in both individual accommodation rooms and the overall property.
- How the food and beverage services complement the accommodation experience.
- The additional benefits you provide to your guests, e.g. turn-down service, robes, valet parking.
- Conference and function facilities.
- Friendliness and efficiency of staff, level of service and anticipation of guest needs.
- Room décor and comfort, condition of fittings.
- Theme, character, atmosphere and activities.
- Variety and standard of food and beverage outlets and services, including availability and standard of room service.
- Quality in food and beverage.
- Corporate facilities, i.e. Business centre, conference rooms, etc.
- Recreational facilities, pool, spa, gym etc.
- In-house marketing.
- Security and safety.

Principal Partner

Platinum Partners

Event Partners

Design Partner



Tabcorp



Asahi



DOMAHOTELS



SHOWPONY  
EVENTS



# 21

# SUPERIOR HOTEL OF THE YEAR

## ELIGIBLE FOR 2019 AHA NATIONAL AWARDS

This category is for upscale accommodation hotels within the ACT.

## JUDGING

100% Anonymous site visit comprising of one night's accommodation, dinner and breakfast.

## JUDGING CRITERIA

- What is it about this property that elevates it above its competitive set?
- The level and quality of services provided/available to guests.
- The appearance and quality of hotel facilities in both individual accommodation rooms and the overall property.
- How the food and beverage services complement the accommodation experience.
- The additional benefits you provide to your guests, e.g. turn-down service, robes, valet parking.
- Conference and function facilities.
- Friendliness and efficiency of staff, level of service and anticipation of guest needs.
- Room décor and comfort, condition of fittings.
- Theme, character, atmosphere and activities.
- Variety and standard of food and beverage outlets and services, including availability and standard of room service.
- Quality in food and beverage.
- Corporate facilities, i.e. Business centre, conference rooms, etc.
- Recreational facilities, pool, spa, gym etc.
- In-house marketing.
- Availability and efficiency of concierge services.
- Security and safety.
- Evidence of environmental sustainability best practice throughout the hotel.

Principal Partner

Platinum Partners

Event Partners

Design Partner



Tabcorp



Asahi



DOMAHOTELS



SHOWPONY  
EVENTS





# 22

## APARTMENT/ SUITE HOTEL OF THE YEAR

### ELIGIBLE FOR 2019 AHA NATIONAL AWARDS

This category is open for all accommodation hotels with fully self-contained apartments or suites within the ACT.

### JUDGING

100% Anonymous site visit comprising of one night's accommodation.

### JUDGING CRITERIA

- What is it about this property that elevates it above its competitive set?
- Apartment/Suite fit out quality.
- Apartment/Suite kitchen, quality of appliances, etc.
- Arrival and departure experience.
- The level and quality of services provided/available to guests.
- Presentation of staff: courteous, professional and well groomed.
- The appearance and quality of hotel facilities in both individual accommodation rooms and the overall property.
- Friendliness and efficiency of staff, level of service and anticipation of guest needs.
- Apartment/suite décor and comfort, condition of fittings.
- Theme, character, atmosphere and activities.
- Apartment/Suite exterior.
- Professionalism and outstanding customer service.
- Security and safety.
- Evidence of environmental sustainability best practice throughout the hotel.

Principal Partner

Platinum Partners

Event Partners

Design Partner



Tabcorp



Asahi



DOMAHOTELS



SHOWPONY  
EVENTS



# 23

## DELUXE HOTEL OF THE YEAR

### ELIGIBLE FOR 2019 AHA NATIONAL AWARDS

This category is open for all upper upscale and luxury accommodation hotels within the ACT.

### JUDGING

100% Anonymous site visit comprising of one night's accommodation, dinner and breakfast.

### JUDGING CRITERIA

- What is it about this property that elevates it above its competitive set?
- The level and quality of services provided/available to guests.
- The appearance and quality of hotel facilities in both individual accommodation rooms and the overall property.
- How the food and beverage services complement the accommodation experience.
- The additional benefits you provide to your guests, e.g. turn-down service, robes, valet parking.
- Conference and function facilities.
- The programmes in place for your regular guests. For example: rewards, corporate clubs.
- Friendliness and efficiency of staff, level of service and anticipation of guest needs.
- Dedication to perfection apparent: discreet but effective
- Room décor and comfort, condition of fittings.
- Theme, character, atmosphere and activities.
- Variety and standard of food and beverage outlets and services, including availability and standard of room service.
- Innovativeness and quality in food and beverage.
- Corporate facilities, i.e. Business centre, conference rooms, etc.
- Recreational facilities, pool, spa, gym as applicable
- In- house marketing.
- Security and safety.
- Availability and efficiency of concierge services.
- Evidence of environmental sustainability best practice throughout the hotel.

Principal Partner

Platinum Partners

Event Partners

Design Partner



Tabcorp



Asahi



DOMAHOTELS



SHOWPONY  
EVENTS



# 24

# INDUSTRY RISING STARS

## ELIGIBLE FOR 2019 AHA NATIONAL AWARDS

This category is designed to recognise two employees (aged 30 years or younger) who have displayed professional excellence within the industry. This award is judged on on-going training undertaken by the individuals, commitment to the industry, ambition and career aspirations. To be eligible for this category, each criteria item must be addressed within the written submission.

This award will be given to one employee from a member in the accommodation division, and one employee from a member in the general division.

Entries are limited to one per property.

## JUDGING

This category will be judged on a written submission of no more than 1,000 words, plus necessary attachments. Finalists will undergo an interview.

## GENERAL CRITERIA

Employee must meet the following criteria;

- Employed in the industry for no less than six months prior to nomination
- Nominated by his/her employer
- Aged 30 years or younger on the date of submission
- Employed in a management position

## WRITTEN SUBMISSION CRITERIA

Evidence of the following;

- Proof of age
- Curriculum vitae
- Recognitions the nominee has received from the hotel/industry
- Training courses the nominee has undertaken or is intending to take to further his/her career
- How the nominee has illustrated his/her commitment to the industry and their value to your hotel, over and above his/her job description
- How the nominee has demonstrated excellence in his/her role
- Knowledge, experience, interest, involvement and ambition/career aspirations in the hotel industry
- Hotel education, training and professional development

## INTERVIEW CRITERIA

Finalists will be subject to an interview. If this is not possible then they may have a phone interview with one of the judges. The nominee will be advised in due course of time and place.

- The nominee must be able to appear for an interview in person.
- The judges will consider the following evidence in the interview;
  - > Information provided in the written submission
  - > General knowledge
  - > Personality and presentation standards
  - > Quality of answers

Principal Partner



Tabcorp

Platinum Partners



Asahi



Event Partners

DOMAHOTELS



SHOWPONY  
EVENTS

Design Partner



# 25

## BEST CASUAL DINING VENUE

### ELIGIBLE FOR 2019 AHA NATIONAL AWARDS

This category is for bars and licensed dining outlets offering a casual dining experience. Pub-style venues offering casual dining should enter the Best Pub Eatery Award.

To be eligible for this category, it must be clear that this is a casual dining experience and not a restaurant or fine dining experience. Food must be ordered and paid for over the counter. Meals may be delivered by staff using table numbers, collected by patrons using a buzzer or by similar casual methods.

To enter this category, an adequate casual dining voucher for two people must be provided or an equivalent amount is to be nominated by the venue and will be invoiced.

### JUDGING

100% Anonymous Site Inspection

### GENERAL CRITERIA

- Décor, design, ambience, casual atmosphere and comfortability
- Quality and appearance of the venue (furniture, table setting, crockery, cutlery, glassware, condiments)
- Popularity of venue and alignment to local market
- Pricing relevant to local market, quality of the restaurant and casual dining experience
- Hygiene and cleanliness (all areas including restrooms)
- Promotion and marketing of specials in relation to casual dining across food and beverage

### FOOD AND BEVERAGE CRITERIA

- Menu/food experience and offerings (presentation, accuracy, appearance, variety and quality)
- Beverage experience and offerings (presentation, accuracy, appearance, variety and quality)
- Evidence of daily specials for food and beverage
- Value for money

### SERVICE CRITERIA

- Excellent customer service
- Staff presentation and quality of interaction (willingness to make recommendations)
- Staff knowledge of venue offerings (food, beverage, entertainment, facilities)
- Efficiency of order taking, meal delivery, table clearing
- Staff well-groomed
- Service is consistent with a casual dining experience

Principal Partner

Platinum Partners

Event Partners

Design Partner



Tabcorp



Asahi



DOMAHOTELS



SHOWPONY  
EVENTS



# 26

## BEST ITALIAN RESTAURANT

To enter this category, an adequate dinner voucher for two people must be provided or an equivalent amount is to be nominated by the venue and will be invoiced.

### JUDGING

100% Anonymous Site Inspection

### GENERAL CRITERIA

- Italian styled décor, design, ambience, atmosphere, lighting and comfortability
- Quality and appearance of the venue (furniture, table setting, crockery, cutlery, glassware)
- Popularity of venue and alignment to local market
- Pricing relevant to local market, quality of the restaurant and restaurant experience
- Hygiene and cleanliness (all areas including restrooms)

### SERVICE CRITERIA

- Excellent customer service
- Staff presentation and quality of interaction (willingness to make recommendations)
- Staff knowledge of all products with the capability of food and wine matching with dishes offered
- Efficiency of order taking, meal delivery, table clearing
- Staff well-groomed
- Service consistent with an Italian restaurant experience

### FOOD AND BEVERAGE CRITERIA

- Menu/food experience and offerings (presentation, accuracy, appearance, variety and quality)
- Beverage experience and offerings (presentation, accuracy, appearance, variety and quality)
- Evidence of daily specials for food and beverage
- Original and innovative wine list with a range of wines served by the glass and bottle suited to the Italian theme of the restaurant
- Innovation and creativity incorporating the overall Italian theme of the restaurant with the food and beverage offerings

Principal Partner

Platinum Partners

Event Partners

Design Partner



Tabcorp



Asahi



DOMAHOTELS



SHOWPONY EVENTS



# 27

# CHEF OF THE YEAR

**ELIGIBLE FOR 2019 AHA NATIONAL AWARDS**

## **JUDGING**

100% Practical Interview which will be held at the nominee's workplace at a scheduled time.

## **GENERAL CRITERIA**

- Employee must meet the following criteria;
  - > Employed for no less than six months prior to nomination
  - > Employee must be nominated by his/her employer

## **PRACTICAL INTERVIEW**

- The nominee will be required to attend a practical interview for two hours at a scheduled time at the nominee's workplace. Each nominee will be required to cook and present two courses for the judges. One course will be selected by the judge from the hotel's menu and one course of the nominee's choice.
- The judges will consider the following evidence in the interview;
  - > Introduction and entrance
  - > Personal presentation, attire and grooming
  - > Personality (confident, outgoing, focused and disciplined when answering questions)
  - > Explanation of outstanding achievement (work and community related)
  - > Explanation of the individual's commitment to training and professional skills
  - > Evidence of the chef displaying excellence in his/her role
  - > Quality and innovation of menu, creativity, menu construction
  - > Evidence of locally sourced products, maintaining sustainability
  - > Examples of how the chef has had a positive impact on the success of the business
  - > Elaborate on customer service skills
  - > Attitude towards accommodating guests' dietary requirements and special requests
  - > Plate presentation, temperature, taste, quality and attention to detail
  - > Management of employees - ability to manage a team ensuring consistency and delivery of high-quality offerings
  - > Evaluation of the two dishes prepared for judges (presentation, accuracy, appearance, taste, variety and quality)

Principal Partner

Platinum Partners

Event Partners

Design Partner



**Tabcorp**



**Asahi**



**DOMA HOTELS**



**SHOWPONY EVENTS**



# 28

# BEST RESTAURANT

## ELIGIBLE FOR 2019 AHA NATIONAL AWARDS

To be eligible for this category full table service must be offered.

To enter this category, an adequate dinner voucher for two people must be provided or an equivalent amount is to be nominated by the venue and will be invoiced.

## JUDGING

100% Anonymous Site Inspection

## GENERAL CRITERIA

- Décor, design, ambience, atmosphere, lighting and comfortability
- Quality and appearance of the venue (furniture, table setting, crockery, cutlery, glassware)
- Popularity of venue and alignment to local market
- Pricing relevant to local market, quality of the restaurant and restaurant experience
- Hygiene and cleanliness (all areas including restrooms)

## SERVICE CRITERIA

- Excellent customer service
- Staff presentation and quality of interaction (willingness to make recommendations)
- Staff knowledge of all products with the capability of food and wine matching with dishes offered
- Efficiency of order taking, meal delivery, table clearing
- Staff well-groomed
- Service consistent with a restaurant experience or a fine dining experience

## FOOD AND BEVERAGE CRITERIA

- Menu/food experience and offerings (presentation, accuracy, appearance, variety and quality)
- Beverage experience and offerings (presentation, accuracy, appearance, variety and quality)
- Original and innovative wine list with a range of wines served by the glass and bottle
- Innovation and creativity incorporating the overall theme of the restaurant with the food and beverage offerings

Principal Partner

Platinum Partners

Event Partners

Design Partner



Tabcorp



Asahi



DOMAHOTELS



SHOWPONY  
EVENTS



# 29

# BEST BURGER

To enter this category, a voucher for two people to have burgers, sides and beverages must be provided or an equivalent amount is to be nominated by the venue and will be invoiced.

## JUDGING

100% Anonymous Site Inspection

## GENERAL CRITERIA

- Décor, design, ambience, casual atmosphere and comfortability
- Quality and appearance of the venue (furniture, table setting, crockery, cutlery, glassware, condiments)
- Popularity of venue and alignment to local market
- Pricing relevant to local market, quality of the restaurant and casual dining experience
- Hygiene and cleanliness (all areas including restrooms)
- Promotion and marketing of specials in relation to casual dining across food and beverage
- Attractive presentation of the menu and easy to navigate

## BURGER CRITERIA

- Quality of produce and components of the burger (presentation, appearance, variety and quality)
- Cooked appropriately, tenderness and appearance
- Fillings and seasonings are compatible and fresh with entire burger
- Bread/bun texture and compatibility with the meat
- Meat/fillings to bun ratio
- Presentation of the burger (put together and constructed well)
- Value for money
- Overall quality, flavour and taste of the burger

## SERVICE CRITERIA

- Excellent customer service
- Staff presentation and quality of interaction (willingness to make recommendations)
- Staff knowledge of all products with the capability of food and wine matching with dishes offered
- Efficiency of order taking, meal delivery, table clearing
- Staff well-groomed

Principal Partner

Platinum Partners

Event Partners

Design Partner





# 30

# BEST STEAK

To enter this category, a voucher for two people to have a steak main, sides and beverages must be provided or an equivalent amount is to be nominated by the venue and will be invoiced.

## JUDGING

100% Anonymous Site Inspection

## GENERAL CRITERIA

- Décor, design, ambience, casual atmosphere and comfortability
- Quality and appearance of the venue (furniture, table setting, crockery, cutlery, glassware, condiments)
- Popularity of venue and alignment to local market
- Pricing relevant to local market, quality of the restaurant and casual dining experience
- Hygiene and cleanliness (all areas including restrooms)
- Promotion and marketing of specials in relation to casual dining across food and beverage
- Attractive presentation of the menu and easy to navigate

## STEAK CRITERIA

- Variety of steak offerings on the menu
- Overall steak elements (presentation, accuracy, appearance, tenderness, variety, quality, temperature and flavour)
- Serving portion accurate as per description on the menu
- Quality of condiments, side dishes, sauces accompanying the steak
- Pricing relevant to local market and quality of the steak experience
- Value for money

## SERVICE CRITERIA

- Excellent customer service
- Staff presentation and quality of interaction (willingness to make recommendations)
- Staff knowledge of all products with the capability of food and wine matching with dishes offered
- Efficiency of order taking, meal delivery, table clearing
- Staff well-groomed

Principal Partner



Tabcorp

Platinum Partners



Asahi



Event Partners

DOMAHOTELS



SHOWPONY  
EVENTS

Design Partner



# 31

## BEST PUB EATERY

This Category is for pub-style venues with a strong focus on the provision of excellent food and service. Venues in this category will place strategic importance on the relationship between overall culinary quality and value for money in a pleasant, casual atmosphere.

To enter this category, a voucher for two people to have pub mains and beverages must be provided or an equivalent amount is to be nominated by the venue and will be invoiced.

### JUDGING

100% Anonymous Site Inspection

### GENERAL CRITERIA

- Pub-style décor, design, ambience, atmosphere, lighting and comfortability
- Quality and appearance of the venue suited to the pub-style eatery segment (furniture, table setting, crockery, cutlery, glassware, condiments)
- Popularity of venue and alignment within the local market
- Pricing relevant to local market and the quality of the dining experience, providing local and reliable value for money
- Hygiene and cleanliness (all areas including restrooms)
- Integration of specials, promotions and food offerings incorporated into the menus, and evident via signage within the venue
- Menu/food experience and offerings (presentation, accuracy, appearance, variety and quality)

### FOOD AND BEVERAGE CRITERIA

- Menu/food experience and offerings (presentation, accuracy, appearance, variety and quality)
- Beverage experience and offerings (presentation, accuracy, appearance, variety and quality)
- Evidence of daily specials for food and beverage
- Value for money

### SERVICE CRITERIA

- Excellent customer service
- Staff presentation and quality of interaction
- Staff knowledge of all products, including available daily specials
- Efficiency of order taking behind the bar, meal delivery, table clearing
- Staff well-groomed
- Service consistent with a casual dining experience

Principal Partner

Platinum Partners

Event Partners

Design Partner



Tabcorp



Asahi



DOMAHOTELS



SHOWPONY  
EVENTS



# 32

## CANBERRA BAR OF THE YEAR

This is the most prestigious Award across the AHA General Division, and is a reflection of excellence across multiple categories. In order to become a finalist in this category, a venue must enter a range of categories and be a finalist in those categories.

The winner of this Award will be determined by our independent judges who will calculate the venue with the highest scoring average across multiple categories, and weighted for the number of categories entered.



Principal Partner



Platinum Partners



Event Partners



Design Partner



# NOMINATION PROCESS

1

## NOMINATION FORM

Please complete the nomination form with payment details on the last page of this booklet and return it to the AHA ACT by Monday 13 May. Receipt of your nomination form will be verified. The AHA ACT will then hand over to our anonymous third-party judges.

2

## WRITTEN SUBMISSION

(where required)

An accompanying written submission is required for selected Awards. Please check the judging criteria for your selected Awards to determine if a written submission is required. Submissions must address the judging criteria outlined in this booklet. You are encouraged to submit the nomination form first, and then submit the written submission before Monday 13 May.

3

## PHOTOS

High Resolution (where required)

Where specified, photographs may be required to support your submission. Photos must be provided in a high resolution .jpg format. These photos may subsequently be used at the Gala Awards.

4

## GALA DINNER

If shortlisted as a Finalist, at least one venue representative must be present at the Gala Dinner on Monday 22 July to receive the Award.

Principal Partner



Tabcorp

Platinum Partners



Asahi



Event Partners

DOMAHOTELS



SHOWPONY  
EVENTS

Design Partner



# FAQ

## **Who can participate in the AHA ACT Hospitality Awards?**

*The Awards are open to all financial member-venues of the AHA ACT and their employees. To become a financial member or to check your venues' membership status, please contact [admin@actaha.org.au](mailto:admin@actaha.org.au).*

## **How many categories can our venue enter?**

*There is no limit - you are encouraged to enter as many categories as you like!*

## **Why is there a Nomination Fee?**

*A nomination fee is required so that the AHA ACT can reimburse our independent judges for their time to judge your venue, for any associated travel costs, and for preparing your Judging Report.*

## **Why do we have to provide an accommodation or meal voucher?**

*Some categories require the venue to supply a voucher to cover meal costs that are associated with judging the venue. This allows the judge to comfortably dine and enjoy the venue to its full extent without being inhibited financially. We encourage each venue to provide a voucher amount of their own choosing that will adequately cover what needs be judged, as each venue will differ in pricing. The requirements of the voucher for each category is outlined in the Nomination Form.*

## **Who are the judges?**

*In 2019, our judges for the AHA ACT Hospitality Awards will be independent third parties engaged by the AHA ACT solely for the purpose of judging our nominated venues. These judges have been selected for their knowledge and experience within the hospitality industry, but have no direct connection with AHA ACT. While the AHA ACT won't be releasing the names of our independent judges, we will be distributing an anonymous profile of our judges in April.*

## **When will our venue be judged?**

*Your venue will be judged anonymously after receiving your nomination form. Nominations close on Monday 13 May. Finalists will be announced on Monday 24 June. All judging is anonymous except for the categories that specifically require an interview, and the Beer Quality Awards where a pre-arranged appointment will be made.*

## **When will our venue be sent our Judging Reports?**

*Your venue will receive its Judging Reports in the week after the Gala Dinner on Monday 22 July.*

## **How do I buy Gala Dinner tickets?**

*The purchasing form to buy Gala Dinner tickets is included in this nomination book, and is also available online at our website [www.actaha.org.au](http://www.actaha.org.au).*

Principal Partner



Tabcorp

Platinum Partners



Asahi



Event Partners

DOMAHOTELS



SHOWPONY  
EVENTS

Design Partner



**SELECT WHICH CATEGORIES YOU'D LIKE TO NOMINATE IN**

- |   |   |
|---|---|
| <input type="radio"/> Best Food & Beverage Talent (General Division).....\$79<br><i>Requires written submission</i>         | <input type="radio"/> Best New or Redeveloped Venue (General Division).....\$79<br><i>Requires written submission</i>           |
| <input type="radio"/> Best Food & Beverage Talent (Accommodation Division).....\$79<br><i>Requires written submission</i>   | <input type="radio"/> Mid-Range Hotel of the Year.....\$79<br><i>Requires a voucher for accommodation, dinner and breakfast</i> |
| <input type="radio"/> Best Sales & Marketing Talent.....\$79<br><i>Requires written submission</i>                          | <input type="radio"/> Superior Hotel of the Year.....\$79<br><i>Requires a voucher for accommodation, dinner and breakfast</i>  |
| <input type="radio"/> Best Finance Talent (Accommodation Division).....\$79<br><i>Requires written submission</i>           | <input type="radio"/> Apartment/Suite Hotel of the Year.....\$79<br><i>Requires a voucher for accommodation</i>                 |
| <input type="radio"/> Best Revenue Talent (Accommodation Division).....\$79<br><i>Requires written submission</i>           | <input type="radio"/> Deluxe Hotel of the Year.....\$79<br><i>Requires a voucher for accommodation, dinner and breakfast</i>    |
| <input type="radio"/> Best Environmental Practices.....\$79<br><i>Requires written submission</i>                           | <input type="radio"/> Industry Rising Star (Accommodation Division).....\$79<br><i>Requires written submission</i>              |
| <input type="radio"/> Best Traditional Pub, Inn or Tavern.....\$79  | <input type="radio"/> Industry Rising Star (General Division).....\$79<br><i>Requires written submission</i>                    |
| <input type="radio"/> Best Wine List.....\$79   | <input type="radio"/> Best Casual Dining Venue.....\$79<br><i>Requires a meal voucher</i>                                       |
| <input type="radio"/> Best Late-Night Entertainment Venue.....\$79<br><i>Indicate best time to visit</i>                    | <input type="radio"/> Best Italian Restaurant.....\$79<br><i>Requires a meal voucher</i>  |
| <input type="radio"/> Best TAB Venue.....\$79<br><i>Indicate best time to visit</i>   | <input type="radio"/> Chef of the Year.....\$79   |
| <input type="radio"/> Best Sporting Entertainment Venue.....\$79<br><i>Indicate best time to visit</i>                      | <input type="radio"/> Best Restaurant.....\$79<br><i>Requires a meal voucher</i>  |
| <input type="radio"/> Best Cocktail, Lounge or Small Bar.....\$79   | <input type="radio"/> Best Burger.....\$79<br><i>Requires a meal voucher</i>  |
| <input type="radio"/> Best Conferences and Events Venue.....\$79<br><i>Requires written submission</i>                      | <input type="radio"/> Best Steak.....\$79<br><i>Requires a meal voucher</i>   |
| <input type="radio"/> Best Beer Quality – Draught Commercial.....\$79   | <input type="radio"/> Pub Eatery.....\$79<br><i>Requires a meal voucher</i>   |
| <input type="radio"/> Best Beer Quality – Craft/Local/Contract.....\$79   |   |
| <input type="radio"/> Bartender/Mixologist of the Year.....\$79   |   |
| <input type="radio"/> Best New or Redeveloped Venue (Accommodation Division).....\$79<br><i>Requires written submission</i> |   |

Total Categories Chosen:

Total Entry Cost:

To ensure the integrity of the judging process, it is imperative that vouchers do not contain any references or markings that indicate that they will be used for judging the AHA ACT Hospitality Awards. As an alternative to providing a voucher, an equivalent amount can be nominated by the venue and will be invoiced.

In consultation with the judges, the AHA ACT reserves the right to remove an Award category or combine category divisions either due to insufficient entries or nominations not being of required standard. Nomination fees and vouchers will be refunded in this instance.

The AHA ACT reserves the right to encourage those venues that are considered leaders in their field to nominate for the Awards.

The decision of our independent judges is final.

# ENTRY PAYMENT

**Please complete and return the nomination & payment forms and submit via email by Sunday 20 May 2018.**

**admin@actaha.org.au**  
 PO Box 3250 Manuka 2603

Name of Venue \_\_\_\_\_

Address \_\_\_\_\_

Contact person \_\_\_\_\_

Email \_\_\_\_\_

Payment Type

<input type="radio"/> Visa**	<input type="radio"/> Mastercard**	<input type="radio"/> American Express**	<input type="radio"/> EFT BSB 032 722 ACC 11-01995
Card Number _____	Amount \$ _____		
Expiry Date _____			
Name on Card _____			
Signature of Cardholder _____			
Amount \$ _____			

\*All nomination fees are inclusive of GST.

\*\* A 1.5% surcharge applies for all credit card transactions.  
 This form may be used as a tax invoice.

Australian Hotels Association – Act Branch: ABN 37 315 422 917

# GALA BOOKING

**GALA DINNER AND PRESENTATION CEREMONY**  
**MONDAY 22 JULY**  
**HOTEL REALM, 18 NATIONAL CIRCUIT, BARTON**  
**6.30PM FOR 7.00PM SIT DOWN**  
**COCKTAIL DRESS CODE**

**TICKETS**

*(Prices inclusive of GST)*

**\$190 single**  
**\$1750 table of 10**

Organisation \_\_\_\_\_

Contact Name \_\_\_\_\_

Address \_\_\_\_\_

Contact Person \_\_\_\_\_

Phone \_\_\_\_\_ Email \_\_\_\_\_

Name	Company	Dietary Requirements

Payment Type

Visa\*\*     
  Mastercard\*\*     
  American Express\*\*

Card Number \_\_\_\_\_

Expiry Date \_\_\_\_\_

Name on Card \_\_\_\_\_

Signature of Cardholder \_\_\_\_\_

Amount \$ \_\_\_\_\_

EFT BSB 032 722 ACC 11-01995

Amount \$ \_\_\_\_\_

\*All nomination fees are inclusive of GST.  
 \*\* A 1.5% surcharge applies for all credit card transactions.  
 This form may be used as a tax invoice.  
 Australian Hotels Association – Act Branch:  
 ABN 37 315 422 917

Principal Partner      Platinum Partners      Event Partners      Design Partner







Principal Partner

Platinum Partners

Event Partners

Design Partner

