

BEST OUTDOOR OR NON-ENCLOSED FACILITY

Nomination Cost: \$99.00 (inc. GST)

Nomination Criteria and Submission Requirements

Start the submission with a paragraph that describes your venue including a brief history of how you came to be and points of difference/what makes your property special. This is where the judges will gain an understanding of how you fit into this category. It is important to clearly demonstrate your eligibility by aligning with the judging criteria found below. It is recommended that each judging point is addressed with a sentence or two outlining your suitability.

Additional documents

1. 3 x High Resolution images of the property relevant to the nomination category

Judge Assessment Marks

Judges will base their assessment on a range of areas from both the submission and their anonymous visit including, but not exclusive to, the following:

Outdoor / non-enclosed facility and use

Describe the outdoor or non-enclosed facility and its use. Explain how the facility is integrated within the rest of the venue along with the innovation and creativity in relation to the design of the space. If a floorplan is applicable, be sure to include this with reference to closest amenities, bars and serving areas so our judges know exactly which area/s to judge.

General appearance, design and décor of the facility

Explain any elements of décor and design in the property that make your property unique and aesthetically pleasing. Use this section to elaborate on any innovation or creativity throughout the design. Explain any initiatives that have been made to the property that allow for character and atmosphere such as music, scents, lighting or visuals.

Food and Beverage offerings at venue

Use this section to elaborate on the variety and originality throughout your food and beverage menus or outlets. This section can also include kitchen open and close times. Be sure to include any food or beverage items that you recommend our judges try during their visit!

Staff

This can include how you are committed to quality customer service throughout all areas of the business such as staff training, service principles and policies and staff reward systems.

Service

Elaborate on all points of customer engagement when booking e.g. email, phone or online booking system and booking confirmations that guests receive. Consider the guest greetings/welcome and interaction during and after the experience.

Adequate regard to heating and cooling

Explain any heaters, fans or shade sails used in the outdoor area, this could include the overall design and layout and how it encompasses guest comfort regarding temperate and sun-safety

Adequate regard to safety and security

As the area is non-enclosed, how is safety and security regarded? Use this section to elaborate on the design, any safety and security protocols in place.

Adequate regard to noise and amenity issues

Explain any noise barriers used or restrictions abided by (If applicable) along with the outdoor area proximity to service areas and amenities.

Environmental sustainability

Use this section to elaborate on how your property is environmentally conscious and sustainable including both staff activities undertaken as well as recycling policies, water and energy efficient fixtures, waste management efforts, packaging, resource recovery efforts or inhouse gardens.

Testimonials

This section can include testimonials from previous guests or media articles. This can be online feedback or feedback sent or captured directly from guests.