

Top Restaurants Submission Form - 2022

Your details*

First name: _____

Last name: _____

Position: _____

Email address: _____

Please indicate below what you would like to hear from us about. We will not use your details for any purposes other than verification unless you request it below

[Privacy policy](#)

I would like to hear more about the products and services of Elite Traveler

Send me promotions and offers from New Statesman Media Group Ltd and selected third parties

Restaurant information

Name of restaurant*

Country of restaurant*

City*

Website and social media

Please state below the details of the restaurant's website and social media accounts

Website: _____

Facebook account: _____

Instagram account: _____

Twitter account: _____

Contact for booking restaurant*

Contact email: _____

Contact phone number: _____

How far in advance do you advise making a booking?

- 1 day
- 1 week
- 1 month
- 6 months+

Please describe the restaurant's unique selling point (max. 250 words)*

Restaurant capacity*

Facilities/services

Please tick all the facilities/services your restaurant can offer

Bar area

Booking by third-party apps

Chef's table

Counter dining

Deliveries

Gift cards

Kids facilities

Open kitchen

Parking

Private dining rooms

Valet parking

Other (please specify): _____

Is the restaurant part of a chain?

Yes

Please upload the restaurant's most recent menus and wine list

Alternatively please send all files to: rankings@elitetraveler.com

Menu details

Please describe your menu in **THREE** words

- You should focus on words that describe the menu's styles and types of food.
- You should avoid generic terms describing quality such as 'delicious'

Word 1: _____

Word 2: _____

Word 3: _____

Frequency of menu updates

- Daily
- Weekly
- Fortnightly
- Monthly
- Seasonal
- Twice a year
- Yearly

Menu options

Please tick all the menu options your restaurant can offer

- A la carte
- Food/Drinks pairing menu
- Kids menu
- Organic
- Own produce
- Seasonal menu
- Tasting menu
- Vegan options
- Vegetarian options
- Other (please specify): _____

Drink options

Please tick all the drink options your restaurant can offer

- Barista
- Bartender
- Cocktails menu
- Mixologist

Sommelier

Other (please specify): _____

Bartender - qualifications

Barista - qualifications

Please describe the balance of your menu using the scale below

For each aspect choose the point on your scale which best reflects your menu's balance (e.g. if all your dishes are Local cuisine select the point to the far left in the appropriate row)

	1	2
Tasting Menu A La Carte	_____	_____
Comforting Challe nging	_____	_____
Local cuisine Global cuisine	_____	_____
Meat dishes Vegetarian dishes	_____	_____

Atmosphere and design

Please describe your restaurant's design style in THREE words

Word 1: _____

Word 2: _____

Word 3: _____

Design

Please tick all the design features your restaurant has

Art collection

City views

Fireplace

Floor-to-ceiling windows

Garden views

Historical landmark views

Lake views

Mountain views

River views

Sea views

Vineyard views

Other - Write In: _____

Please provide the details of your art collection

Designers

Please state below the name of the restaurant's individual designer or agency

Name of exterior designer/agency:

Name of interior designer/agency:

Date of last refurbishment

Please describe your restaurant's atmosphere using the scale below

For each aspect choose the point on your scale which best reflects your restaurant's atmosphere

	1	2
Traditional Contemporary	<hr/> <hr/>	<hr/> <hr/>
Intimate Vibrant	<hr/> <hr/>	<hr/> <hr/>
Social Romantic	<hr/> <hr/>	<hr/> <hr/>
Casual Immersive	<hr/> <hr/>	<hr/> <hr/>

Staffing details

Staffing

Please tick all the staff your restaurant employs

Chef garde manger

Guest chefs

Pastry chef

Saucier

Valet

Other (please specify): _____

Sous chef - Name and length of tenure

Head chef - Name and length of tenure

What is your head chef's favorite ingredient?

What is your head chef's signature dish?

Sustainability

Where do you source the majority (over 50%) of your produce from?*

We grow our own

Local region

- Same country
- Other countries
- I don't know

Comments:

What do you do with the majority (over 50%) of your food waste?*

- On-site composting
- Local composting
- Mix of composting and landfill (>50% composted)
- Mix of composting and landfill (
- Landfill
- I don't know

Comments:

How much food packaging do you recycle?*

- Less than 25%
- 25-49%
- 50-99%
- 100%
- I don't know

Comments:

What recycling systems do you have in place?

- Food
- Glass
- Metals

Paper/card

Plastic

Comments:

Which community schemes do you operate?

Food parcels

Composting

Local charity support

Other (please highlight): _____

Comments:

Do you have facilities for on-site growing/produce?

Yes

What % of the restaurant's electricity use comes from renewable sources?

Please outline any steps you have taken to reduce your carbon footprint

This can include, but is not limited to, any steps taken to reduce the length of your supply chain, vetting the practices of suppliers, recycling and greater use of renewable energy

Updates

Please indicate below the date of your update and the details

Date of update: _____

Details of update

Thank You For Your Submission
