



**Outstanding Northland Winery Award**

*“This establishment must have that often indefinable ‘X’ factor which makes it stand out from the rest of the pack. This winery will be the place where loyal customers come back to again and again because of its focus on wine varietals, customer service, selection of beverages and accessibility to purchase.”*

Heron’s Flight - Matakana  
Marsden Estate – Kerikeri  
Ascension Wine Estate - Matakana  
Ake Ake Vineyard - Kerikeri  
Fat Pig Vineyard – Kerikeri  
Morepork Vineyard – Kerikeri  
Karikari Estate Vineyard – Karikari  
Lochiel Estate – Mangawhai

**The F&B Supplier of the Year Award**

*This business would show commitment to its product list, customer service and its position in the market place in order to give outstanding customer satisfaction. They should be purveyors of, but not limited to, local products and be active in promoting the awareness of Northland produce.*

Harvest Wholesale - Whangarei  
Northland Cleaning - Whangarei  
Bidvest - Whangarei  
Omak Meats - Kamo  
Penguin Wholesalers - Whangarei  
Central Butchery - Kawakawa  
Simply Fresh Orange Juice - Okaihau  
Pam Mearns – Due North, Kaitia  
Pernod Ricard – Whangarei  
Honeysuckle Orchards, Gordon Beale, Kerikeri  
Mighty Mushrooms - Kerikeri  
Adriatic Fisheries - Whangarei  
Anchor Milk, Northland  
Cookie Time, Northland

**Professional Northland Caterer**

*“ A person or business who consistently raises the bar, who goes that extra mile to work with their client showing flexibility in costs and menu selection to meet the clients wants and needs in this often challenging area of our industry”.*

Nectar Cafe – Whangarei  
Marijke McRae Catering - Whangarei  
Chris for Coffee - Whangarei  
Silver’s Cafe - Whangarei

The Pear Tree - Kerikeri  
Neat Eats Catering – Kerikeri  
Anise Catering - Northland  
Denby Catering - Whangarei  
Heron Hill - Kerikeri  
Waikokopu Cafe - Waitangi  
a Deco - Whangarei

#### **Northland Service Person of the Year**

*“An individual who over an extended period of time, has shown an outstanding commitment to the all important service part of our industry. This award is aimed at all service staff who work in a bar/restaurant/hotel environment who should be recognised for actively providing quality products, excellent customer service and going that extra mile in their role.*

Bianca Sanders - Nectar Cafe, Whangarei  
Gareth Foster – Comfort Hotel Settlers, Whangarei  
Terry Spong – Marsden Estate, Kerikeri  
Scott Hoddy - The Pear Tree, Kerikeri  
Remo Kalnius – The Pear Tree, Kerikeri  
Kate Chandler – Waterline Cafe, Kohukohu  
Jess – Soda Cafe, Kamo  
Michelle Roberts – Silver’s Cafe, Whangarei  
Adam White – Alfrescos, Paihia  
Kate Liddington – The Pear Tree, Kerikeri  
Koki – Waikokopu Cafe, Waitangi  
Bruno – Split Bar & Restaurant, Whangarei  
Norissa Taia – Carrington Resort, Karikari  
Pip Summerville - Carrington Resort, Karikari  
Dana – Alfrescos, Paihia  
Blair – Rocksalt Bar & Restaurant, Kerikeri  
Wendy – Whangarei Views B&B, Whangarei  
Will Napier – a Deco, Whangarei

#### **Northland Cafe of the Year**

*“This café must show a passion for all aspects of the cafe sector especially the art of great coffee making. This café must show a good menu range, display cabinet items are always looking fresh and appealing, and be the place where loyal customers return time & time again to get their fix. This establishment will also be leaders in a commitment to quality and consistency of customer service in an often fast-paced arena”.*

Nectar Cafe – Whangarei  
Neon Cafe – Kerikeri  
Fishbone Cafe – Kerikeri  
Pilkingtons Cafe – Whangarei  
Gateway North Motel & Cafe – Kaiwaka  
Deluca Cafe – Whangarei  
Waterline Cafe – Kohukohu  
Sail Rock Cafe – Mangawhai

Starfish Cafe – Whangarei  
Snak n Yak (Northtec Student Cafe) - Whangarei  
Cafe in the Park - Whangarei  
Salt Air Cafe – Whangarei  
Soda Cafe – Kamo  
Marina Pizzeria - Tutukaka  
Mundos Cafe - Whangarei  
The Cafe Helena Bay Hill – Helena Bay  
Posh Nosh – Kerikeri  
Waikokopu Cafe – Waitangi  
Cafe Narnia – Whangarei  
Fresh Cafe – Whangarei  
Karikari Estate Vineyard – Karikari

**Northland Schools Recognition of Training**

*“This individual/school would show an active commitment to the introduction of secondary school students to the many opportunities our dynamic industry can offer through promoting as a career pathway, and would have outstanding course content, offer on job experiences and the opportunity to compete in culinary competitions.*

Kerikeri High School  
Kamo High School  
Whangarei Girls High School  
Okaihau College

**Restaurant Manager / Maitre’D of the Year**

*“A person who, over an extended period of time has shown an outstanding commitment to restaurant management, excellent customer relations, consistent food service and in house training.”*

Nigel Stowe – Nectar Cafe, Whangarei  
Debbie Stowe – Nectar Cafe, Whangarei  
Gareth Foster – Comfort Hotel Settlers, Whangarei  
Scott Hoddy – The Pear Tree, Kerikeri  
Sean Peters – Salut Bar & Brasserie, Whangarei  
Nick Brazier – The Pear Tree, Kerikeri  
Kelvin Long – Alfrescos - Paihia  
Terry Spong – Marsden Estate, Kerikeri  
Julia Nuechter – The Cafe Helena Bay Hill, Helena Bay  
Amanda Turner – Waikokopu Cafe  
Summah Moorcroft – Vinyl Restaurant & Bar  
Manu Rosier – Carrington Resort  
Rachel Ashton – Food @ Wharepuke  
Adam Collings – a Deco

### **Innovative Northland Chef of the Year**

*“A chef who is recognised for creating consistent cuisine that is leading edge, technically sound and exudes passion. This chef must run a tight kitchen, motivating their staff and harmonising with the floor. Is an inspiration to their peers and considered a leader in hospitality.”*

Debbie Stowe – Nectar Cafe  
Tim Peake – Nectar Cafe  
Neil Brazier – The Pear Tree  
Sean Johnston – Tonic  
Sarah Bryant – Silver’s Cafe  
Ian Jones – CINZ  
Brenton Low – a Deco  
Ian Garner – TopSail  
Stacey Roy – Carrington Estate  
Colin Ashton – Food @ Wharepuke  
Jonathon Sefton - Kauri Cliffs

### **Northland Hospitality Ambassador**

*“A person who, over an extended period of time, has shown outstanding commitment to the betterment of Northland's Hospitality Industry, is recognised throughout the industry for their continued presence in the marketplace and respected industry-wide for their business achievements”*

Brenton Low - a Deco  
Gareth Foster – Comfort Hotel Settlers  
Jarrod Redwood – Harvest Wholesale  
Brad O’Connell - Tonic  
Noel McRae - CINZ  
Sarah Primrose - The Pear Tree  
Sam Timoko - HSI / Anise Catering / NZCA  
Hughie Blues - Waikokopu Cafe / Anise Catering  
Neil Brazier - The Pear Tree  
Paul Jobin - Food by Paul Jobin  
Mark Potter - Spear Hospitality  
Chris Ludbrook - Ludbrook House  
Pete Nichol - Northtec

### **Northland Restaurant of the Year \*NEW\***

*“This restaurant must show a passion and flair with its own unique style, embracing Northland produce with presentation and taste to match. This establishment will also be leaders in a commitment to quality and consistency of customer service in this competitive arena. This category covers establishments in smart dining through to fine dining”.*

Waterline Cafe – Kohukohu  
a Deco – Whangarei  
The Pear Tree – Kerikeri  
Food @ Wharepuke – Kerikeri  
Killer Prawn – Whangarei  
Tonic – Whangarei

Schnappa Rock – Tutukaka  
Split Bar & Restaurant – Whangarei  
Alfrescos – Paihia  
TopSail – Onerahi, Whangarei  
Carrington Resort - Karikari

**Gastro Pub of the Year \*NEW\***

*“This pub/tavern must offer a consistent price point and menu range, an establishment attracting loyal customers and attracting new ones. This bistro style food should be of a quality standard and flavourful with tentative service. This category covers establishments in taverns or bars with a restaurant or eatery dining”.*

Parua Bay Tavern - Whangarei  
Pioneer Bar & Restaurant - Waipapa  
Moochas Bistro - Whangarei  
The Pear Tree - Kerikeri  
Jimmy Jacks Rib Shack - Paihia  
Rocksalt Bar & Restaurant - Kerikeri  
Bogarts – Whangarei  
Kensington Tavern – Whangarei  
Coal Miners Daughter - Kamo