



Monday 13th of June 2011

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Matariki Hospitality Industry Awards – Winners Announced!

Northland's hospitality industry turned out in style for the fifth annual Matariki Hospitality Industry Awards at Forum North, Whangarei on Sunday 12th of June.

The event, which is hosted by Northland Chefs, is about recognising the standard and achievements of those in the Northland region who strive to be the best.

Whangarei restaurant Salut Bar & Brasserie certainly stood out collecting two highly regarded service awards and attaining 2nd runner-up in the new category The Radio Network People's Choice Award. Salut's Sean Peters defended his title as the Penguin Wholesalers Restaurant Manager / Maitre'd of the Year and Penguin Wholesalers Service Person of the Year was awarded to Salut's bar person, Sam Te Kani. Penguin Wholesalers themselves took home the Cheers Party Hire Food & Beverage Supplier of the Year award. Kerikeri's Food at Wharepuke, finalist in 5 award categories this year, won the BIDVest Northland Café of the Year title. `a Deco Restaurant once again shone, with Chef/Owner Brenton Low gaining recognition for the second year running as the winner of the Harvest Wholesale Northland Innovative Chef of the Year and the finely tuned team again winning the coveted title of Pernod Ricard Northland Restaurant of the Year. This year's Hancocks Northland Hospitality Ambassador of the Year went to Kate Claydon, recognised for her dedication to the betterment and promotion of the Northland hospitality industry through her work as a hospitality tutor at NorthTec and owner of Collective Concepts, a Whangarei based tourism hospitality and event business. A great number of public votes were received for the first year offering the title of The Radio Network People's Choice Award. Kerikeri Restaurant The Pear Tree winning, with Whangarei's Nectar Café the 1st runner-up. Other winners on the day were Nestle Professional Northland Caterer of the Year, A'Fare; Northern Advocate Northland Recognition of Training, The Culinary Institute of New Zealand; LK Whangarei Northland Gastro Pub of the Year, Parua Bay Tavern.

Six of Northland's top Chefs came together to create the tapas-style 'Kiwiana' inspired menu which included tasty morsels such as 'manuka smoked mussel fritter with pan seared kingfish' and 'slow braised lamb shoulder with harissa tomato fondue' and a dessert simply titled 'A Mochalatte' which was actually an intricate creation of a mini latte cup with no detail spared.

Will Johnston, Classic Hits Northland breakfast show host lent his good humour to the event as MC for the second year running, teaming up with well known Northland Chefs Executive, Hughie Blues to ensure the day ran seamlessly and everyone, winner or not, had a celebratory good time.

END-

For further information about the Matariki Hospitality Industry Awards or the 2011 winners, please contact:

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Follow [Northland Chefs](#) on Facebook and Twitter <http://twitter.com/northlandchefs>

See Appendix 1 for full list of finalists and winners.

Appendix 1

MATARIKI HOSPITALITY INDUSTRY AWARDS 2011

Nestle Professional Northland Caterer of the Year:

A'Fare – **Winner**

Nectar Cafe – Finalist

The Pear Tree – Finalist

Food at Wharepuke – Finalist

Cheers Party Hire Northland Food & Beverage Supplier of the Year:

Penguin Wholesalers – **Winner**

BIDVest – Finalist

Harvest Wholesale – Finalist

Penguin Wholesalers Northland Service Person of the Year:

Sam Te Kani, Salut Bar & Brasserie – **Winner**

Bruno Goncalves, Split Bar & Restaurant – Finalist

Shannon Hausman, Copthorne Hotel Bay of Islands – Finalist

Mike Nunn, The Pear Tree – Finalist

Penguin Wholesalers Northland Restaurant Manager / Maitre'd of the Year:

Sean Peters, Salut Bar & Brasserie – **Winner**

Scott Hoddy, The Pear Tree – Finalist

Rachael Goldfinch, Food at Wharepuke – Finalist

Northern Advocate Northland Recognition of Training Award:

The Culinary Institute of New Zealand – **Winner**

NorthTec – Finalist

Whangarei Girls High School – Finalist

Harvest Wholesale Northland Innovative Chef of the Year:

Brenton Low, `a Deco – **Winner**

Evan Milina, Salut Bar & Brasserie – Finalist

Colin Ashton, Food at Wharepuke – Finalist

Hancocks Northland Hospitality Ambassador of the Year:

Kate Claydon – **Winner**

Brenton Low – Finalist

Rod MacIvor – Finalist

LK Whangarei Northland Gastro Pub of the Year:

Parua Bay Tavern – **Winner**

Salut Bar & Brasserie – Finalist

McMorrissey's Irish Pub & Eatery – Finalist

BIDVest Northland Cafe of the Year:

Food at Wharepuke – **Winner**

Nectar Café - Finalist

Waikokopu Café – Finalist

Pernod Ricard (NZ) Northland Restaurant of the Year:

`a Deco – **Winner**

Food at Wharepuke – Finalist

The Pear Tree – Finalist

Split Bar & Restaurant - Finalist

The Radio Network People's Choice Award:

The Pear Tree – **Winner**

Nectar Café – 1st Runner Up

Salut Bar & Brasserie – 2nd Runner Up