

UK Restaurant Manager of the Year: Gala Dinner tickets now on-sale

The **Academy of Food & Wine Service** is now taking bookings for its UK Restaurant Manager of the Year 2012 Gala Dinner, being held at The Westbury, London, on 22 October.

Members of the industry are invited to attend the dinner, where the winner of this year's UK Restaurant Manager of the Year competition, sponsored by [Livebookings](#), will be announced following the final earlier the same day.

The five finalists in this year's competition are:

Tobias Barfoot, restaurant manager, The Ambrette Restaurant, Margate

Clement Joseph, restaurant manager, RAC, London

Peter McAlister, food & beverage manager, Culloden Estate and Spa, Belfast

Paul Shanahan, operations manager, Le Manoir aux Quat'Saisons

Paul Taylor, general manager, TGI's, Luton

The winner will receive a stage in a top New York establishment with their restaurant receiving a 12-month subscription to Livebookings's new [Professional Front of House](#) electronic reservations system.

Livebookings' CEO Colin Tenwick said: "We are delighted to be supporting this year's UK Restaurant Manager of the Year. The competition has grown in stature with some fantastic past winners such as Peter Avis, of Babylon, Roof Gardens and Michele Caggianese of the Rib Room at London's Jumeirah Carlton Tower. We are looking forward to revealing this year's winner, in what promises to be an exciting final."

Tickets to the dinner cost £80 (plus VAT) for AFWS members, and £120 (plus VAT) for non-members. Tables of 10 are available at a discount. Existing members of the Restaurant Manager Hall of Fame can purchase two tickets at the special price of £50 each (plus VAT).

You can book tickets by emailing events manager Sarah Peters at sarah@afws.co.uk, calling the Academy on 0208 661 4646 or online at www.restaurantmanageroftheyear.co.uk.

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Press contact:

Linda Pettit, Tilburstow Media Partners
Tel: 01342 832866 / 07973 789853
linda@tilburstowmedia.co.uk

Editor's notes

About the Academy.

The Academy of Food and Wine Service (AFWS) established in 1988, is the professional body for front-of-house service. It is dedicated to improving the status and awareness of food and beverage service as a viable career choice, raising standards across the industry, and by encouraging teamwork to foster good relations with other industry sectors. The Academy can offer advice and training to anyone following, or considering, a career as a sommelier, wine waiter, waiter, bar manager or restaurant manager.

About Livebookings. Livebookings operates a global, web-based restaurant reservations and marketing service, delivering over one

million diners every month to over 9,000 restaurants including Jamie's Italian, Pollen Street Social, OXO Tower and Ping Pong. Its reservations tools enable restaurants to provide a free, easy-to-use online bookings service, to manage reservations efficiently and collect valuable customer data. The company's marketing services ensure restaurants can run promotions and deals and execute online marketing campaigns to attract and retain their customers.

Livebookings' consumer restaurant reservations website, Bookatable.com, is Europe's fastest growing online restaurant booking website, operating in nine languages and across 19 countries. It supports a network of 300 distribution partners, including tastecard.com, AfternoonTea.co.uk, SquareMeal.co.uk and Restaurant-Guide.com.

Headquartered in London, with offices across Europe and the USA and customers in 23 countries, Livebookings is the largest online reservations provider in Europe.