



WINTERLICIOUS^{OM} & SUMMERLICIOUS^{OM}

Application

Before completing this Application, please read the Applicant Guidelines at http://www.toronto.ca/special_events/licious/index.htm

- TYPE or PRINT CLEARLY
- Submit application for review by the Winterlicious / Summerlicious Advisory Board via:

E-MAIL (preferred method)	FAX	MAIL
wintersummerlicious@toronto.ca <i>*In your email subject heading add the Restaurant Name and "Winterlicious/Summerlicious Application"</i>	416-696-4193 <i>*On the fax cover sheet subject line add the Restaurant Name and "Winterlicious/Summerlicious Application"</i>	Eirine Papaioannou Partnership Supervisor Cultural Services City of Toronto 6 th Floor, West Tower 100 Queen St. W. Toronto, ON M5H 2N2

APPLICATION DEADLINES	
WINTERLICIOUS 2011 - AUGUST 11, 2010	SUMMERLICIOUS 2011 - FEBRUARY 22, 2011
A new application must be submitted once every three years . Existing applications becomes invalid if the restaurant changes name, location, ownership, type of cuisine or fails to meet the Eligibility Criteria. In such case, a new application must be submitted.	

RESTAURANT INFORMATION	
Name of Restaurant:	
Street Address:	
Mailing Address:	
City:	Postal Code:
Telephone:	Reservation Line (if different from Telephone):
Restaurant Website:	
Chef:	

PRIMARY CONTACT	
Name:	Title:
Telephone:	Fax:
Email:	
Company (if different from Restaurant):	
Mailing Address (if different from Restaurant Mailing Address):	

IN-RESTAURANT CONTACT	
Name:	Title:
Telephone:	Fax:
Email:	

AVERAGE PRICE OF 3-COURSE MEAL from Restaurant's REGULAR MENU
Demonstrate that the average price of a 3-course meal from your regular lunch and/or dinner menu meets the minimum requirements to provide a value.
Example: (average price of appetizers) + (average price of mains) + (average price of desserts) = average price of a 3-course meal
Average 3-Course Meal Price from your restaurant's regular menu:
LUNCH: [] + [] + [] = \$
DINNER: [] + [] + [] = \$
Please include a PDF scan of your restaurant menu(s) with your application.

RESTAURANT DETAILS		
Neighbourhood:		
<input type="checkbox"/> Annex	<input type="checkbox"/> Entertainment District	<input type="checkbox"/> North Toronto
<input type="checkbox"/> Danforth/Greektown	<input type="checkbox"/> Financial District	<input type="checkbox"/> West Toronto
<input type="checkbox"/> Downtown	<input type="checkbox"/> Little Italy	<input type="checkbox"/> Yorkville
<input type="checkbox"/> East Toronto	<input type="checkbox"/> Midtown	

Cuisine (select best description):

- | | | |
|---------------------------------------|---|---|
| <input type="checkbox"/> Asian | <input type="checkbox"/> Greek | <input type="checkbox"/> Peruvian |
| <input type="checkbox"/> Beer Cuisine | <input type="checkbox"/> Indian | <input type="checkbox"/> Portuguese |
| <input type="checkbox"/> Bistro | <input type="checkbox"/> International | <input type="checkbox"/> Spanish |
| <input type="checkbox"/> Brazilian | <input type="checkbox"/> Italian | <input type="checkbox"/> Seafood |
| <input type="checkbox"/> Cajun/Creole | <input type="checkbox"/> Japanese | <input type="checkbox"/> Steakhouse |
| <input type="checkbox"/> Canadian | <input type="checkbox"/> Local | <input type="checkbox"/> Tapas |
| <input type="checkbox"/> Chinese | <input type="checkbox"/> Market Fresh | <input type="checkbox"/> Thai |
| <input type="checkbox"/> Contemporary | <input type="checkbox"/> Mediterranean | <input type="checkbox"/> Vietnamese |
| <input type="checkbox"/> Continental | <input type="checkbox"/> Mexican | |
| <input type="checkbox"/> French | <input type="checkbox"/> Middle Eastern | <input type="checkbox"/> Other - Specify: |
| <input type="checkbox"/> Fusion | <input type="checkbox"/> Moroccan | |

Accessibility:

For a definition of what constitutes a fully or partially barrier-free and wheelchair-accessible location, please review the Accessibility Guidelines (see below).

- Restaurant is a **FULLY** barrier-free and wheelchair-accessible location
- Restaurant is **NOT** a barrier-free and wheelchair-accessible location

SUBMISSION CHECKLIST

To have my application considered for eligibility to participate in Winterlicious and/or Summerlicious by the Advisory Board, I have:

- Completed all sections of this form
- Read the Applicant Guidelines and understand and accept the promotion criteria and process
- Included a PDF copy of my regular lunch and/or dinner
- Saved a copy of my application for my records

FOR WINTERLICIOUS / SUMMERLICIOUS INFORMATION, CONTACT:

Eirine Papaioannou
Event Support Supervisor, Partnerships
Cultural Services – Special Events
City of Toronto
6th Floor, West Tower
100 Queen St. W.
Toronto, ON M5H 2N2

Tel: 416-392-7902
Fax: 416-696-4193
Email: wintersummerlicious@toronto.ca

ACCESSIBILITY GUIDELINES

When identifying your RESTAURANT/VENUE as accessible for people with physical disabilities, please use the following check list.



To qualify as a **fully** barrier-free and wheelchair-accessible location, your venue should comply with all items listed below.

Entrance/Interior

- All pedestrian routes to and from the main entrance and exit should provide a level path or a ramp.
- Main entrance and exit doors should be a minimum of 915 mm wide to allow safe passage of persons who use mobility aids, including wheelchairs or scooters.
- Glass doors should be clearly visible when closed.
- All door-opening hardware should be easy to grasp and use. Automatic door openers are recommended wherever possible.
- Aisle spaces between furniture, equipment or other fixed objects should be wide enough to allow a person using mobility aids to pass.
- If the program/activity is not held at entrance level, there must be an accessible elevator or ramp to the floor where this activity is being held.

Public Washrooms

- Public washrooms should have a door entrance of at least 915 mm wide.
- The washroom stall should also have an entrance of at least 915 mm wide and the stall should have grab bars installed by the toilet.
- There should be at least one barrier-free sink (knee clearance of 735mm below the vanity counter) with lever faucets.

The Accessible Customer Service Standards established under the Province of Ontario's accessibility legislation (AODA) requires that goods or services be provided in a manner that respects the dignity and independence of persons with disabilities.

In its goal to become barrier free, the City of Toronto has made many accessibility improvements and will build on these achievements as both the private and public sectors prepare to comply with accessibility standards set under the Accessibility for Ontarians with Disabilities Act, 2005.

For more information about the City of Toronto's Accessibility Design Guidelines, visit:

www.toronto.ca/diversity/accessibility_design_guidelines.htm

Completing this form does not guarantee that your restaurant will be part of Winterlicious or Summerlicious.

The City of Toronto is committed to protecting the privacy of any personal information you may provide us on this Winterlicious / Summerlicious application form.

Our practices are in compliance with the privacy provisions of the *Municipal Freedom of Information and Protection of Privacy Act*.

Any personal information on this form is collected under the authority of the City of Toronto Act, 2006, s. 136(c), and City Council's meeting on July 15, 2008 respecting Economic Development Committee item ED15.3. The information is used to communicate with you respecting your eligibility to participate in the City's Winterlicious/Summerlicious programs and to notify you of future events. Questions about this collection can be directed to the Partnership Supervisor, Cultural Services, Special Events, City Hall, 6th Floor, West Tower, 100 Queen Street West, Toronto, ON, M5H 2N2, or by telephone at 416-392-7902.