



WINTERLICIOUS^{OM} & SUMMERLICIOUS^{OM}

Application

- Before completing Application, review the guidelines, criteria and process at www.toronto.ca/licious
- Complete the form -- TYPE or PRINT CLEARLY. Save the completed form. Keep a copy for your records.
- Submit application for review by the Winterlicious/Summerlicious Advisory Board via:

E-MAIL (best method)	FAX	MAIL
wintersummerlicious@toronto.ca <i>For subject add Your Restaurant's Name - Winterlicious/Summerlicious Application</i>	416-696-4193 <i>For subject add Your Restaurant's Name - Winterlicious/Summerlicious Application</i>	Eirine Papaioannou Supervisor Event Support, Partnership City of Toronto 9 th Floor, East Tower, 100 Queen St W Toronto, ON M5H 2N2

APPLICATION DEADLINES	
WINTERLICIOUS 2019 - AUGUST 8, 2018	SUMMERLICIOUS 2019 - FEBRUARY 15, 2019
A new application must be submitted once every three years or when the restaurant changes name, location, ownership, type of cuisine or fails to meet the Eligibility Criteria.	

Information and contacts listed on this application will be used for notification of eligibility and registration information over the next three years. Please be accurate.

RESTAURANT INFORMATION	
Name of Restaurant:	
Street Address:	
Mailing Address:	
City:	Postal Code:
Telephone:	Reservations Telephone Line:
Restaurant Website:	
Twitter:	
Facebook:	
Instagram:	
Chef Name & Title:	

PRIMARY CONTACT <i>(i.e. owner, general manager)</i>	
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:	

ADDITIONAL CONTACT	
Name:	Title:
Telephone:	Fax:
Email:	

AVERAGE PRICE OF 3-COURSE MEAL from Restaurant's REGULAR MENU(S)
<p>Demonstrate that the average price of a 3-course meal from the restaurant's regular menu meets the minimum requirements to provide a value during the promotion. For information on the minimum price requirements go to www.toronto.ca/licious</p> <p>Example of Calculation:</p> $ \begin{array}{rcl} \text{[average price of appetizers]} & + & \text{[average price of mains]} & + & \text{[average price of desserts]} & = & \text{average price of 3-course meal} \\ [8.65] & + & [15.85] & + & [7.25] & = & \$ 31.75 \end{array} $
<p>Calculation of the Average 3-Course Meal Price from the restaurant's regular menu:</p> <p>LUNCH: [] + [] + [] = \$</p> <p>DINNER: [] + [] + [] = \$</p>
<p>Submit PDF scans of your restaurant menu(s) with your application. Include lunch, dinner, dessert and specials menus.</p>

RESTAURANT DETAILS

Neighbourhood:

- | | | |
|---|---|--|
| <input type="checkbox"/> Annex
<input type="checkbox"/> Danforth/Greektown
<input type="checkbox"/> Downtown
<input type="checkbox"/> East Toronto | <input type="checkbox"/> Entertainment District
<input type="checkbox"/> Financial District
<input type="checkbox"/> Little Italy
<input type="checkbox"/> Liberty Village | <input type="checkbox"/> Midtown
<input type="checkbox"/> North Toronto
<input type="checkbox"/> Old Town
<input type="checkbox"/> West Toronto
<input type="checkbox"/> Yorkville |
|---|---|--|

Cuisine (select best description – limit of 3):

- | | | |
|---|---|--|
| <input type="checkbox"/> American
<input type="checkbox"/> Asian
<input type="checkbox"/> Beer Cuisine
<input type="checkbox"/> Bistro
<input type="checkbox"/> Brazilian
<input type="checkbox"/> Cajun/Creole
<input type="checkbox"/> Canadian
<input type="checkbox"/> Chinese
<input type="checkbox"/> Contemporary
<input type="checkbox"/> Continental
<input type="checkbox"/> Cuban
<input type="checkbox"/> Filipino | <input type="checkbox"/> French
<input type="checkbox"/> Fusion
<input type="checkbox"/> Greek
<input type="checkbox"/> Indian
<input type="checkbox"/> International
<input type="checkbox"/> Italian
<input type="checkbox"/> Japanese
<input type="checkbox"/> Korean
<input type="checkbox"/> Mediterranean
<input type="checkbox"/> Mexican
<input type="checkbox"/> Middle Eastern
<input type="checkbox"/> Moroccan | <input type="checkbox"/> Peruvian
<input type="checkbox"/> Portuguese
<input type="checkbox"/> Seafood
<input type="checkbox"/> Southern
<input type="checkbox"/> Spanish
<input type="checkbox"/> Steakhouse
<input type="checkbox"/> Tapas
<input type="checkbox"/> Thai
<input type="checkbox"/> Vegan

<input type="checkbox"/> Other - Specify: |
|---|---|--|

Accessibility:

For a definition of what constitutes a fully barrier-free and wheelchair-accessible location, review the Accessibility Guidelines (see page 4).

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

SUBMISSION CHECKLIST

- Review Applicant Guidelines, promotion criteria & process at www.toronto.ca/special_events
- Complete, fully and accurately, all sections of this Application
- Include PDF copies of restaurant's regular menu(s), i.e. lunch/dinner/dessert/specials
- Save a copy of this application for your records

CONTACT for WINTERLICIOUS/SUMMERLICIOUS INFORMATION:

Eirine Papaioannou
Supervisor, Event Support, Partnerships
City of Toronto
9th Floor, East 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.