****

 **&** 

Application

* Before completing Application, review the [guidelines, criteria and process](http://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:

| Email*(Preferred Method)* | Fax*(Alternate Method)* | Mail*(Alternate Method)* |
| --- | --- | --- |
| [wintersummerlicious@toronto.ca](mailto:wintersummerlicious@toronto.ca)  *For subject add* *Your Restaurant's Name -Winterlicious/Summerlicious Application* | 416-696-4193  *For subject add*  *Your Restaurant's Name - Winterlicious/Summerlicious Application* | Eirine Papaioannou  Supervisor  Event Support, Partnership  City of Toronto  9th Floor, East Tower  100 Queen St W  Toronto, ON M5H 2N2 |

| APPLICATION DEADLINES |  |
| --- | --- |
| WINTERLICIOUS 2020 - AUGUST 8, 2019 | SUMMERLICIOUS 2020 - FEBRUARY 19, 2020 |

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.e. owner, general manager)* | | |
| 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)

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](http://www.toronto.ca/licious) click on hyperlink

Example of Calculation:

[average price of appetizers] + [average price of mains] + [average price of desserts] = average price of 3-course meal

[8.65] + [15.85] + [7.25] = $ 31.75

Calculation of the Average 3-Course Meal Price from the restaurant’s regular menu:

LUNCH:       +       +       = $

DINNER:       +       +       = $

Submit PDF scans of your restaurant menu(s) with your application. Include lunch, dinner, dessert and specials menus.

# RESTAURANT DETAILS

**Neighbourhood**

Annex

Danforth/Greektown

Downtown

East Toronto

Entertainment District

Financial District

Little Italy

Liberty Village

Midtown

North Toronto

Old Town

West Toronto

Yorkville

**Cuisine (select best description – limit of 3):**

American

Asian

Beer Cuisine

Bistro

Brazilian

Cajun/Creole

Canadian

Chinese

Contemporary

Continental

Cuban

Filipino

French

Fusion

Greek

Indian

International

Italian

Japanese

Korean

Mediterranean

Mexican

Middle Eastern

Moroccan

Peruvian

Portuguese

Seafood

Southern

Spanish

Steakhouse

Tapas

Thai

Vegan

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](mailto:wintersummerlicious@toronto.ca)

# ACCESSIBILITY GUIDELINES

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

https://wx.toronto.ca/festevents_entry.nsf/wheelchair.gif?OpenImageResource 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.



**BD21301_** 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.

**BD21301_** Glass doors should be clearly visible when closed.

**BD21301_** All door-opening hardware should be easy to grasp and use. Automatic door openers are recommended wherever possible.

**BD21301_** Aisle spaces between furniture, equipment or other fixed objects should be wide enough to allow a person using mobility aids to pass.

**BD21301_** 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

BD21301_ Public washrooms should have a door entrance of at least 915 mm wide.

BD21301_ 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.

BD21301_ 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](file:///\\VS-TOU\TOUDATA\TOU\TOU\SPEV\Event%20Support\(WLSL)%20WinterliciousSummerlicious\Website%20Appl%20Updates\TW%20Accessible\City%20ohttp:\www.toronto.ca\diversity\accessibility_design_guidelines.htm) click on hyperlink

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.*