

media release

MEDIA RELEASE

8 September 2015

Jupiters Hotel & Casino celebrates another award win at the Restaurant & Catering Awards



Jupiters Hotel & Casino has again been recognised for its culinary expertise and exceptional service at the 2015 Savour Australia Restaurant & Catering HOSTPLUS Awards for Excellence for Queensland and the Northern Territory.

The property's hugely popular modern Japanese restaurant Kiyomi was awarded 'Best New Restaurant' by the judges - its second major award win since opening its doors in December 2014.

Kiyomi first gained industry recognition claiming a prestigious Chef's Hat at the 2016 Brisbane Times Good Food Guide Awards and has also attracted world-class recognition, winning a coveted place on the shortlist for the prestigious International Restaurant & Bar Design Awards 2015.

Serving a modern, yet distinctly Japanese menu crafted by internationally recognised Restaurant Executive Chef Chase Kojima, Kiyomi has been labelled by many as a cutting-edge dining experience.

The restaurant celebrates the act of shared dining with an 'Izakaya-style' menu and a beverage menu including a wide variety of Japanese tap and bottled beers, sake, shochu cocktails and Japanese whiskies.

Jupiters' Commis Chef Brian Lee was named a finalist in the 'Apprentice Chef' category, while Cucina Vivo which opened its doors in December 2014 was a finalist under the 'Best Restaurant in a Hotel or Resort' and the property's iconic restaurant Zen was shortlisted for 'Best Chinese Restaurant'.

Managing Director Queensland Geoff Hogg said Jupiters' outstanding results were testament to the team's hard work and commitment.

J media release

"We are incredibly proud of our dedicated team members who continue to provide exceptional service, supreme quality and innovation whilst always maintaining best practice," he said.

"To have three of our dining experiences and one of our chefs named as finalists was an achievement in itself and we're incredibly honoured Kiyomi was awarded a win against such tough competition - it's a phenomenal result."

The Restaurant & Catering Awards for Excellence is a nationally recognised, independently judged awards program that recognises exceptional service and culinary talent across Australia. The Awards have been designed to recognise and promote industry best practice.

Jupiters Hotel & Casino's success at the Restaurant & Catering Awards is yet another precious jewel in the crown of the multi-award winning property which is currently undergoing a \$345 million transformation, including a fresh new exterior look and a new poolside experience.

When complete the redevelopment will also see the refurbishment of the property's almost 600 hotel rooms, a new six-star luxury hotel suite tower and an array of contemporary restaurants and bars.

ENDS

For more information please contact:

Nicole Barclay
Communications Executive
Jupiters Hotel & Casino
P: (07) 5592 8571
E: nicole.barclay@echoent.com.au