

FOR IMMEDIATE RELEASE:

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NOMINATIONS NOW OPEN FOR THE 2024 INDUSTRY EXCELLENCE AWARDS PRESENTED BY BAR & RESTAURANT EXPO

Nominations will be accepted through Jan. 15, 2024

LAS VEGAS – Nominations are now open for the third annual **Industry Excellence Awards**, presented by **Bar & Restaurant Expo**, which celebrate and support the individuals who make the independent bar and restaurant industry great. These awards honor leaders and teams for their talent, integrity and commitment to equality, sustainability, community and culture.

Nominations will be open through Jan. 15, 2024, and winners will be announced at the 2024 Bar & Restaurant Expo on Wednesday, March 20, 2024. Nominations can be made at [link](#).

2024 Nomination Categories Include:

Individual Awards

Bartender of the Year: This award is given to a bartender of exemplary performance, skill and dedication—both behind the bar and beyond it. This person has worked tirelessly to improve their bar program, bar culture, guest experience and the industry at large, serving as a positive example for other beverage professionals.

Chef of the Year: This individual sets high personal and professional standards for chefs across the industry. Chef of the Year will be awarded to someone who has dedicated themselves to culinary excellence, as well as sustainable, ethical practices and inclusive culture.

Community Leadership Awards: This award is open to anyone in the food & beverage industry who has demonstrated outstanding contributions and dedication to bettering their local community.

Best New Hospitality Book- NEW to 2024: This award recognizes a new book that has introduced innovative concepts, furthered the education of the hospitality industry, and/or highlighted a little-known area of cocktail or food culture.

Venue Awards

Bar of the Year: Awarded to a venue whose primary offering is beverage, the Bar of the Year has a unique identity and has established itself as a leader within the category. This award is given to an

establishment that consistently demonstrates exceptional hospitality, creativity, training, culture and service.

Restaurant of the Year: *The Restaurant of the Year has established itself as a leader in the community and has made a significant impact within the industry. This venue boasts a unique atmosphere, thoughtful F&B offerings, and a training program.*

LGBTQIA+ Venue of the Year: *This bar, whose primary offering is beverage, consistently delivers exceptional hospitality, creativity, and service, while championing the LGBTQIA+ community. The LGBTQIA+ Bar of the Year has a demonstrated history of supporting the queer community.*

Best Hospitality Training Program: *This award is given to a restaurant or bar that has prioritized hospitality and guest experience by investing in a robust onboarding and continuing education program that yields results and consistently demonstrates exceptional hospitality, creativity, culture and service.*

Best Cocktail Program- NEW to 2024: *This award is given to an establishment with an excellent cocktail program that exhibits uniqueness, breadth, and cohesiveness around a goal or a theme. The Best Cocktail Program recognizes a versatile menu that is on-trend while pushing the boundaries of mixology.*

Bar & Restaurant has compiled a judging panel of experts From Johnson & Wales University, who will evaluate each submission based on several criteria to determine finalists, and ultimately the winner, in each award category.

Each finalist will be awarded two Expo + Party Passes to the 2024 Bar & Restaurant Expo, as well as recognition on the Bar & Restaurant website, social media, and newsletter before and during the expo. In addition, the winners in each category will receive a beautiful custom award, one VIP ticket to the 2025 Bar & Restaurant Expo and additional media recognition on the website, social media, newsletters and more.

In addition to the above awards, Bar & Restaurant will also present the **Industry Impact Award**, which recognizes an individual who has made a lasting impact on the overall hospitality industry. This individual has a passion for the industry and has helped advance it in significant ways like enhancing employee culture, raising the visibility of under-represented businesses and owners, supporting mental health, sobriety and addiction recovery initiatives, implementing fair wage compensation, sustainability and more. The Industry Impact Award will be nominated and chosen internally.

Bar & Restaurant Expo is a trade event and not open to the general public. Early bird registration tickets are available now through Jan. 22, 2024, and can be purchased [here](#). Press registration is also open and available [here](#). Those interested in attending or exhibiting at the 2024 Bar & Restaurant Expo can visit www.barandrestaurantexpo.com for more information. Stay connected with Bar & Restaurant Expo on [Facebook](#), [LinkedIn](#), and [Instagram](#).

A link to images from the 2023 Bar & Restaurant Expo can be found [here](#).

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[About Bar & Restaurant Expo](#)

Bar & Restaurant Expo has continued to evolve and mirror the fast-paced, trend-setting nature of the hospitality industry. The event has been providing the specific tools that bar and restaurant owners, operators, and managers need to grow their businesses, compete, and succeed in this hyper-competitive and dynamic industry. The Bar & Restaurant Group is a division of the Questex Hospitality Group which also produces [Vibe Conference](#), [World Tea Expo](#), and daily content on [barandrestaurant.com](#) and [worldteanews.com](#).

About Questex

Questex helps people live better and longer. Questex brings people together in the markets that help people **live better**: travel, hospitality and wellness; the industries that help people **live longer**: life science and healthcare; and the technologies that enable and fuel these **new experiences**. We live in **the experience economy** – connecting our ecosystem through live events, surrounded by data insights and digital communities. We deliver experience and real results. **It happens here.**

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