

GASTR.OMMOON





GASTRO
MOON

The nightlife industry is continuously evolving to meet the expectations of increasingly demanding costumers for high quality dining and nightlife experiences.

Therefore, the International Nightlife Association, World Chefs Association and Linkers have created the distinction “**GASTROMOON**” to reward those who meet the highest standards of excellence in dining and nightlife.

This distinction recognizes restaurants and nightlclubs that provide the highest standards of gastronomy at nighttime.



METHODOLOGY

- Inspection carried out by expert inspectors designated by International Nightlife Association, World Chefs and Linkers Consultancy.
- A report is issued by the three parties deciding if the venue deserves the GastroMoon distinction.
- Quality of the service and product, comfort, cleanliness, decoration among other aspects will be taken into account in the report.
- Post dining atmosphere, comfort and feel will also be evaluated by the inspectors.



METHODOLOGY

- Obtaining a second or even a third GastroMoon, involves improving all aforementioned aspects and also meet other requirements determined by the inspectors.
- Once a club is awarded with a GastroMoon a display certificate will be presented and announced on social media and other platforms.
- GastroMoon distinction can be used to promote the venue in tourist guides, magazines, advertising, visit cards and websites.



TRIPLE CONCEPT

- G Clients enjoy a fine dining experience and a first-class nightlife atmosphere in the same venue.
- G The club attracts demanding clients at dinner time and offer them to stay for drinks or even for dancing.
- G Clients arrive to the venue beforehand, resulting in more economic benefit for the venue.





International quality distinction granted to venues with haute cuisine and nightlife that offer innovative concepts and unique experiences.

Perception

Quality

Perception

Techniques

Knowledge

Techniques

Sustainability and environment

Sustainability

Sustainability and environment

SERVICE

Distinguishing personality

Innovation

Distinguishing personality

CUISINE

Structure

Organization

Structure

Functionality of the space

Atmosphere

Functionality of the space

Flow and sequence

Rhythm

Flow and sequence



QUALITY OF SERVICE CRITERIA

- ☞ Quality aiming for an objective perception of service and cuisine.
- ☞ Knowledge offering customers innovative techniques that complement the experience.
- ☞ Sustainability ensuring the use of resources and methods to preserve the environment.
- ☞ Innovation making the customer perceive a distinguishing personality of service and cuisine.
- ☞ Organization with a solid and efficient structure allowing clients to enjoy the best possible experience.
- ☞ Atmosphere offering a unique ambiance.
- ☞ Rythm to allow flow and sequence between dining hall and kitchen.



PRODUCT & PRESENTATION CRITERIA

- Variety of choice
- Recipe variety
- Utensils
- Food and drink pairing
- Variety of wines
- Creativity
- Food quality
- Freshness
- Presentation
- Temperature
- Food texture
- Food elaboration
- Taste combination
- Cooking technique
- Mise en place
- Seasoning
- Smell
- Aroma
- Marinating
- Taste
- Overall meal satisfaction
- Quality of cocktails
- Cocktail execution
- Variety of drinks



FACILITIES & HEALTH CRITERIA

- Overall cleanliness
- Restroom cleanliness
- Overall harmony
- Design
- Lighting
- Maintenance
- Staff appearance
- Staff friendliness
- Staff swiftness
- VIP Area
- Kitchen facilities
- Kitchen cleanliness
- Food Waste Management
- Working processes
- Work stations
- Adequate use of space
- Food storage
- Anti-choking device

FIRST VENUE IN THE WORLD

Cavalli Club Restaurant &
Lounge Dubai
recieved the first
GastroMoon



SECOND VENUE IN THE WORLD

Heart Ibiza
received a GastroMoon
making it the first in Europe and
in Spain.





AFTER OBTAINING A GASTROMOON

- G Worldwide press coverage.
- G Possibility of having a celebration party with representatives of World Chefs and the INA.
- G Great for promoting on social media and venue's website.
- G Venue recognized and promoted by World Chefs and the INA.

