GASTROMOON



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 nightlelubs that provide the highest standards of gastronomy at nighttime.





TRIPLE CONCEPT

- Clients enjoy a fine dining experience and a first-class nightlife atmosphere in the same venue.
- 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.

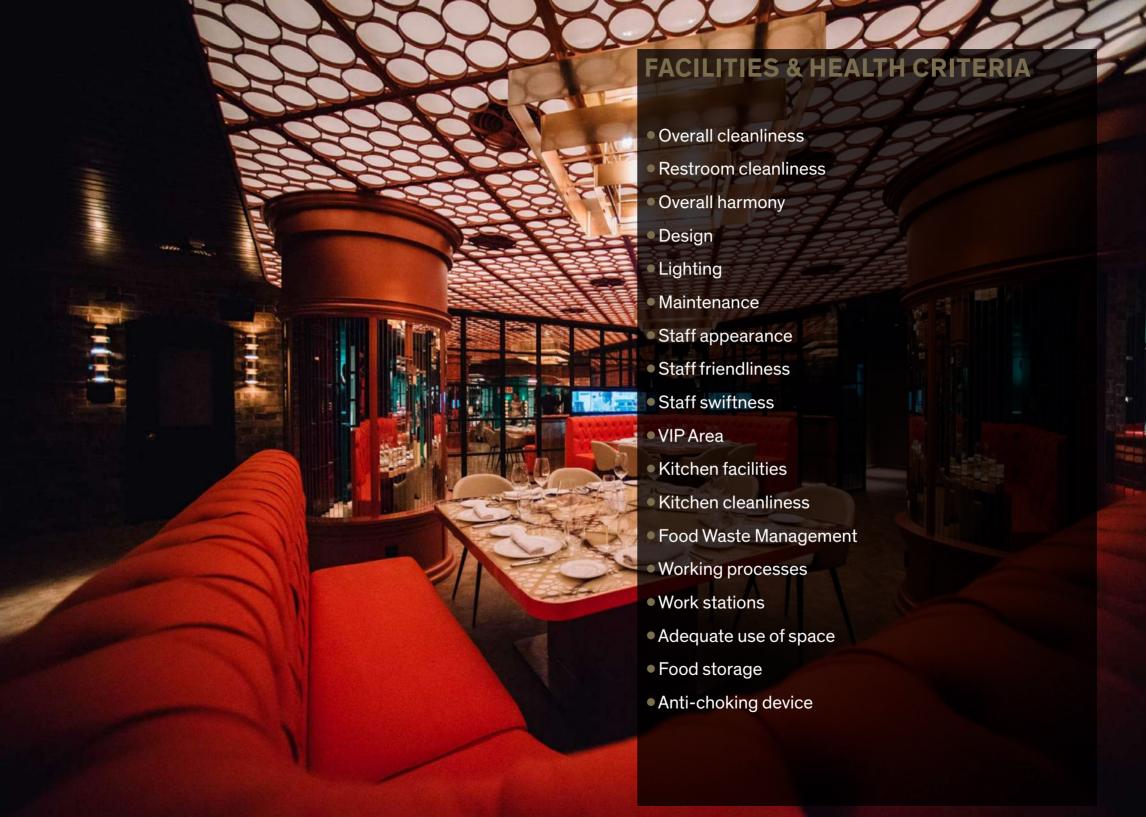


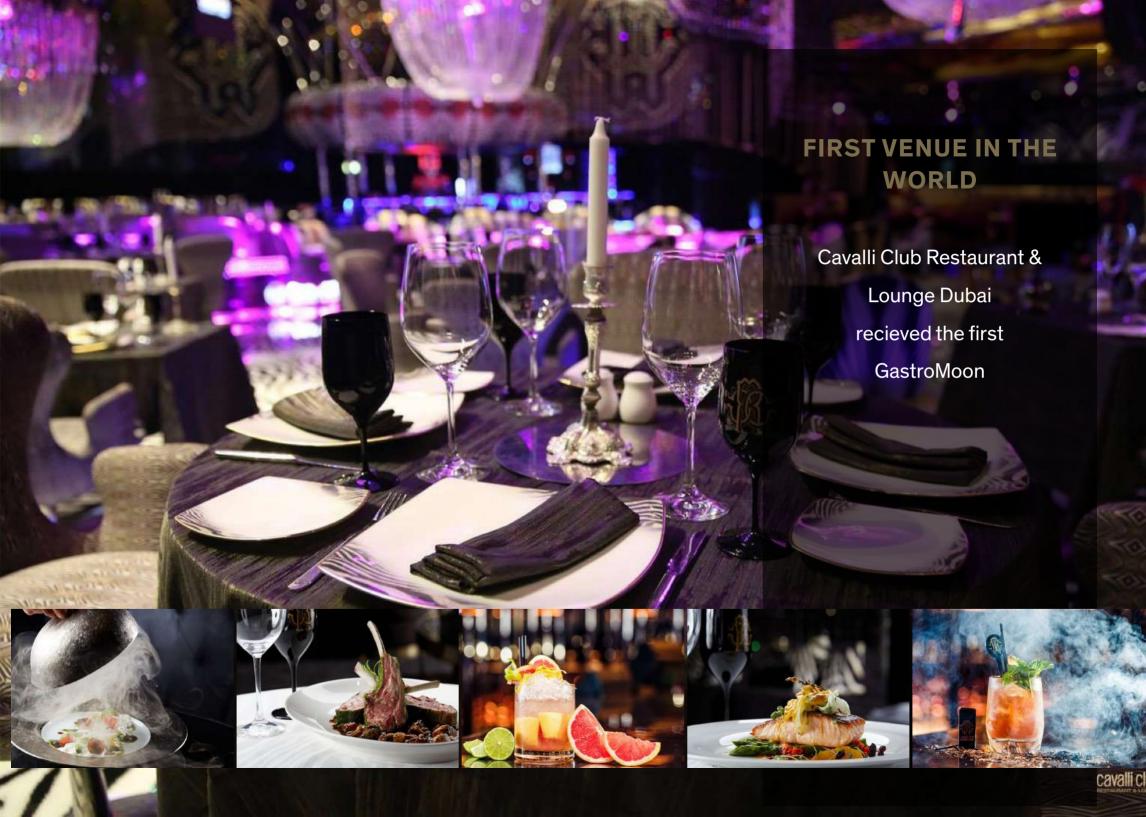


QUALITY OF SERVICE CRITERIA

- 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.









AFTER OBTAINING A GASTROMOON

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







