

A WORD FROM VICKI MAYELL (PRESIDENT)



Dear Members

The recent Finalists Night at Crown Towers was a wonderful night of acknowledging Western Australia's hospitality talent. Congratulations to all finalists and we look forward to seeing you all at The Gold Plate Awards on Monday 27th October.

As we look ahead, our Annual General Meeting on 10th September marks an important opportunity for members to step forward. All Board positions will be open, and we encourage those that have an interest in shaping the future of hospitality to consider nominating. Please contact Janice Sala to coordinate your nomination form.

The industry continues to face significant challenges—from rising operational costs and workforce shortages to shifting consumer expectations and sustainability pressures. These issues affect us all, and your voice on the Board can help guide meaningful support and solutions.

Whether you're looking to mentor, contribute to decision-making, or simply support fellow operators, your involvement is vital. Together, we can strengthen our industry and ensure it remains vibrant, resilient, and ready for the future.

Vicki Mayell

IT ISN'T OVER JUST YET

As mentioned, the Presentation of the beautifully framed Certificates to all of the Finalists of the Gold Plate Awards 2025, was a wonderful night. It is always delightful to see all of the finalists come together, the excitement in the room is ever present.

With Round 1 complete, the hard work is not over. The judging of Round 2 is now underway. To all our entrants keep up the good work and we will see you at the Gala Event 27th October 2025



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The Role of Foreign Workers in the Hospitality Industry: A Balanced Perspective

The hospitality industry, encompassing hotels, restaurants, and tourism services, is a vital sector of the global economy. It is characterised by its dynamic nature and the need for a diverse workforce to cater to a wide range of customers. One significant aspect of this workforce is the employment of foreign workers. This practice has both advantages and disadvantages, which are important to consider for a comprehensive understanding.

Advantages

One of the primary advantages of employing foreign workers in the hospitality industry is the ability to fill labour shortages. Many countries face a scarcity of local workers willing to take on roles in hospitality due to the demanding nature of the work and relatively low wages. Foreign workers often step in to fill these gaps, ensuring that businesses can continue to operate smoothly and meet customer demands.¹

Moreover, foreign workers bring a wealth of cultural diversity to the hospitality industry. This diversity can enhance the customer experience, as guests from different backgrounds may feel more comfortable and understood when interacting with staff who share their language and cultural norms. Additionally, a diverse workforce can foster creativity and innovation within the team, leading to improved services and offerings.¹

Another advantage is the economic benefit to the host country. Foreign workers contribute to the economy by paying taxes and spending their earnings locally. This can lead to increased economic activity and growth, particularly in regions heavily reliant on tourism and hospitality. ¹

Disadvantages

Despite these benefits, there are also notable disadvantages to the reliance on foreign workers in the hospitality industry. One significant concern is the potential for exploitation and unfair treatment. Foreign workers may be more vulnerable to poor working conditions, lower wages, and lack of job security compared to their local counterparts. This can lead to ethical and legal issues for employers and tarnish the reputation of the industry.²

Language barriers can also pose challenges. While cultural diversity is an asset, communication difficulties can arise, potentially leading to misunderstandings and decreased efficiency in service delivery. This can impact the overall customer experience and the smooth operation of hospitality businesses.²

Furthermore, the reliance on foreign workers can sometimes lead to tensions within the local workforce. Local workers may feel that their job opportunities are being threatened, leading to social and economic friction. It is essential for employers to manage these dynamics carefully to maintain a harmonious and productive work environment. ²

Conclusion

In conclusion, the use of foreign workers in the hospitality industry presents a complex mix of advantages and disadvantages. While they play a crucial role in addressing labor shortages, enhancing cultural diversity, and contributing to the economy, it is important to address the challenges of exploitation, communication barriers, and potential local workforce tensions. By striking a balance and ensuring fair treatment and integration, the hospitality industry can continue to thrive and provide exceptional services to customers worldwide.

1. The Use of Migrant Labour in the Hospitality Sector: Current and Future Implications
2. Working Conditions in the Hospitality Industry

FORMAL CONTEMPORARY

- La Bastide, SHENTON PARK
- Sandalford Wines, CAVERSHAM
- C Restaurant, PERTH
- Bistro Guillaume, BURSWOOD

LICENSED DINING – METRO

- La Bastide, SHENTON PARK
- Rambla on Swan, SOUTH PERTH
- Hangout on Preston, COMO
- Madeleine on Beaufort, HIGHGATE

LICENSED DINING – REGIONAL

- Lime 303, ALBANY
- Elliott's Steakhouse, MARGARET RIVER
- Blue Manna Bistro, DUNSBOROUGH
- Bali Hai Café & Restaurant, BROOME

LICENSED CASUAL DINING – METRO

- Sandalford Wines, CAVERSHAM
- Swell Mullaloo Beach, MULLALOO
- Ischia on Claisebrook, PERTH
- Bailey on the Terrace, EAST PERTH
- Birdie Restaurant, PORT KENNEDY
- Old Courthouse, FREMANTLE

LICENSED CASUAL DINING – REGIONAL

- Fiorita Wine Bar, KARRATHA
- Swing & Roundabouts, MARGARET RIVER
- Bailey Brewing Co., DUNSBOROUGH
- Skeetas, GERALDTON
- Boundary Island, ERSKINE
- Exchange Hotel, PINJARRA
- Luce Bar e Cibo, KARRATHA
- El Toro, MARGARET RIVER

BEST LICENSED CAFÉ

- Skeetas, GERALDTON
- Wood & Stone, MANDURAH
- Chapels on Whatley, MAYLANDS
- Hangout on Preston, COMO

UNLICENSED CAFÉ

- Finlay & Sons, INGLEWOOD
- Luca Café, JOONDALUP
- Luna N Soul, QUINNS ROCKS
- Cocobelle Espresso Bar, MT PLEASANT
- 8 Yolks, SUCCESS

RESTAURANT WITHIN A TAVERN/PUB

- Bailey Brewing Co., HENLEY BROOK
- Bailey Brewing Co., DUNSBOROUGH
- Boundary Island Brewery, ERSKINE
- Odin Tavern, BALCATTA
- Empire Bar, LATHLAIN
- Rose & Crown Hotel, GUILDFORD

RESTAURANT/CAFE WITHIN A WINERY – METRO

- Darlington Estate Winery, DARLINGTON
- Pinelli Estate Winery Restaurant, CAVERSHAM

RESTAURANT/CAFÉ WITHIN A WINERY – REGIONAL

- Wise Winery, EAGLE BAY
- Silkwood Estate, PEMBERTON

BEST BREWERY

- Bailey Brewing Co. HENLEY BROOK
- Phat Brew Club, WEST PERTH
- Boundary Island Brewery, ERSKINE

MODERN AUSTRALIAN DINING

- Sandalford Wines, CAVERSHAM
- Lime 303, ALBANY
- Bailey on the Terrace, EAST PERTH
- RT Café, GERALDTON

EUROPEAN/MEDITERRANEAN DINING

- Alba – Stories, PERTH
- Madeleine on Beaufort, HIGHGATE
- Modo Mio, Crown Perth, BURSWOOD
- La Bastide, SHENTON PARK

Casual

- Nonna's Pizzeria e Cucina, SOUTH FREMANTLE
- Italian Forchetta, CANNING VALE
- The Vault, KALAMUNDA
- Fiorita Wine Bar & Restaurant, KARRATHA
- Ischia on Claisebrook, PERTH

LICENSED INDIAN

- Punjab Indian Restaurant, INNALOO
- Spice Town, INGLEWOOD
- Sea Spice Indian, MINDARIE
- Copper Chimney, FREMANTLE
- Stonewater Indian Restaurant, MT. PLEASANT

LICENSED CHINESE

- Grand Orient @ The Melbourne Hotel
- Taste Elements Cantonese, MOUNT HAWTHORN
- Pearl on the Point, EAST PERTH

LICENSED ASIAN

- Arirang Korean BBQ, KARRINYUP
- Kitsch Bar, LEEDERVILLE
- Nobu, Crown Perth, BURSWOOD

UNLICENSED ASIAN

- Paste Thai Restaurant, ARDROSS
- Lal Qila Restaurant, MORLEY
- Mai Thai Restaurant, ALFRED COVE
- Delhi 6 Authentic Indian Restaurant, CANNING VALE
- Dusit Cottesloe, COTTESLOE

SEAFOOD DINING

- Wharf Restaurant, BROOME
- Art of Seafood, EAST PERTH
- Pearl on the Point, EAST PERTH
- The Cray Seafood & Grill, BELMONT

BEST PIZZA

- Nonna's Pizzeria e Cucina, SOUTH FREMANTLE
- Swing & Roundabouts, MARGARET RIVER
- Exchange Hotel, PINJARRA
- Ischia on Claisebrook, EAST PERTH
- Old Courthouse, FREMANTLE
- Bistro Bellavista, EAST PERTH
- Sandalford Wines, CAVERSHAM
- Italian Forchetta, CANNING VALE

BEST COFFEE SHOP

- Finlay & Sons, INGLEWOOD
- Cocobelle Espresso Bar, MOUNT PLEASANT
- That Plant Café, KELMSCOTT
- Luna N Soul, QUINNS ROCKS

BEST HIGH TEA

- The National Hotel, FREMANTLE
- Chapels on Whatley, MAYLANDS
- C Restaurant, PERTH
- Stewart's Restaurant, UPPER SWAN

FAMILY DINING – METRO

- Bailey Brewing Co., HENLEY BROOK
- Pasta in the Valley, CAVERSHAM
- The Hangar at Maylands, MAYLANDS
- Birdie Restaurant, PORT KENNEDY
- Sandalford Wines, CAVERSHAM

FAMILY DINING – REGIONAL

- Swing & Roundabouts, YALLINGUP
- Bailey Brewing Company, DUNSBOROUGH
- Rustlers Steakhouse, ALBANY
- Exchange Hotel, PINJARRA

STEAKHOUSE/BBQ OR GRILL

- El Toro, MARGARET RIVER
- Georgy Scott's, ALBANY
- Rustlers Steakhouse, ALBANY
- Jawhara Moroccan Restaurant, PALMYRA
- Elliott's Steakhouse, MARGARET RIVER

BEST BREAKFAST

- Finlay & Sons, INGLEWOOD
- Bailey Brewing Co., HENLEY BROOK
- Swell Mullaloo Beach, MULLALOO
- Luca Café, JOONDALUP
- Hangout on Preston, COMO
- Cocobelle Espresso Bar, MOUNT PLEASANT
- That Plant Café, KELMSCOTT
- Wood & Stone, MANDURAH

Tapas/Small Bar

- Wharf Restaurant - Sanbashi Izakaya, Broome
- Fiorita Wine Bar & Restaurant, KARRATHA
- Wood & Stone, MANDURAH
- Kitsch Bar, LEEDERVILLE

New Restaurant

- Bailey on the Terrace, EAST PERTH – Licensed Casual Dining
- Bailey Brewing Co, DUNSBOROUGH – Licensed Casual Dining - Regional
- The Hangar at Maylands, MAYLANDS – Family Dining
- Nonna's Pizzeria e Cucina, SOUTH FREMANTLE – Best Pizza
- Georgy Scott's, ALBANY – Steakhouse/BBQ Grill
- Madeleine on Beaufort, HIGHGATE – Licensed Dining Metro
- Karla – Stories, PERTH – Licensed Asia

Tourism Restaurant

Metro

- Pasta in the Valley, CAVERSHAM – Family Dining
- Birdie Restaurant, PORT KENNEDY – Family Dining
- Sandalford Wines, CAVERSHAM – Restaurant within a Winery

Regional

- Wise Wines, EAGLE BAY – Restaurant within a Winery
- Boundary Island Brewery, ERSKINE – Best Brewery
- Swings & Roundabouts, Yallingup
- El Toro, MARGARET RIVER - Steakhouse
- Silkwood Estate, PEMBERTON - Restaurant within a Winery
- RT Café & Restaurant, GERALDTON – Modern Australian

Venue Caterer's

Wedding

- Heyder & Shears, EAST PERTH
- Sandalford Wines, CAVERSHAM

Small Wedding

- Novotel Vines Resort, THE VINES
- Sandalford Wines, CAVERSHAM

Corporate

- Perth Convention & Exhibition Centre, PERTH
- Heyder & Shears, EAST PERTH
- Sandalford Wines, CAVERSHAM

Excellence in Health

- Elliott's Steakhouse, MARGARET RIVER
- Blue Manna Bistro, DUNSBOROUGH
- Rambla on Swan, SOUTH PERTH
- Sandalford Wines, CAVERSHAM
- Wise Wines, EAGLE BAY
- RT Café & Restaurant, GERALDTON

Wine List of the Year

- La Bastide, SHENTON PARK
- Bistro Guillaume, BURSWOOD
- C Restaurant, PERTH
- Madeleine on Beaufort, HIGHGATE

Fresh Produce Award

- La Bastide, SHENTON PARK
- Elliott's Steakhouse, MARGARET RIVER
- Rambla on Swan, SOUTH PERTH
- RT Café & Restaurant, GERALDTON
- Silkwood Estate, PEMBERTON
- Sandalford Wines, CAVERSHAM
- Wise Wines, EAGLE BAY

The Gold Plate Awards – Finalist Night, Mon 21st July 2025 – Crown Resort - Gallery



Hospitality Events – Western Australia

MENTAL HEALTH IN HOSPITALITY SUMMIT – MON 22ND SEPT 2025

The Mental Health in Hospitality Summit is aimed at supporting the Hospitality Community in Western Australia.

Diving deep into the real challenges facing mental health in hospitality—backed by fresh data and honest conversations. Starting at 10am it is being held at **Deadbeat Bar** 440 Murray Street Perth, WA 6000.

There will be a live panel discussion on the results of The Hospo Check In 2025, a comprehensive mental health and wellbeing campaign that has provided significant insights into mental health in the industry. The panel will consist of a mixture of hospitality leaders and mental health professionals. Discussing the results and statistics live before the report is shared with the community will be an excellent opportunity to discuss the current state of mental health in the industry and what can be done about it.

Following the success of the Mental Health in Hospitality Summit over the last four years, the event returns with more professionals, more resources, and more opportunities to learn about how to better support the mental health and wellbeing of individuals, teams, staff, and the community. This will not only be an insightful day for all hospitality staff attending, but the summit also aims to empower hospitality leaders to implement support services, resources, and programs to better support the mental health of their teams.

PAIR'D MARGARET RIVER REGION – 20 – 23 NOVEMBER 2025

Pair'd 2025 will take place in the stunning Margaret River region, celebrating world-class wine, food, and music.

This event transforms the region into a vibrant celebration of culinary and wine experiences, featuring local produce and renowned chefs

Event Overview

Activities: Attendees can expect a variety of experiences, including:

- Canapé cruises
- Fine dining events
- Exclusive tastings
- Live music performances

1. Tourism Western Australia

Hospitality Events – Australia

Fine Food Australia 8 – 11 September 2025 Sydney

Fine Food Australia 2025 is the country's premier trade event for the foodservice, hospitality, and retail industries. It will take place from **September 8–11** at the **ICC Sydney, Darling Harbour**.

This event brings together thousands of industry professionals, offering a marketplace for sourcing new suppliers, discovering innovations, and staying ahead of trends. It features **12 product categories**, including **Meat & Seafood, Dairy, Bakery, Catering Equipment, Retail Technology, and Packaging**.

Experience three incredible days in one convenient location, featuring top suppliers, insightful educational sessions, and leading industry organizations.

****Connect With Your Industry****

Strengthen relationships with existing suppliers, discover new partners to enhance and grow your business, or catch up with industry friends. With a mix of exhibitions, conferences, and networking opportunities, there's plenty of time to reconnect and collaborate.

****Discover New Products & Suppliers****

Explore a diverse range of world-class suppliers and products, both from Australia and internationally. Source essential supplies and find business-supporting partners for every need, including production, storage, management, marketing, and services.

****Learn From Industry Leaders****

Attend premier conference sessions and engage with exhibition floor discussions to gain valuable insights from innovators and thought leaders. Use this time to empower yourself and your team with knowledge that

Attendees can explore **live industry competitions, educational sessions, and networking opportunities**, making it a valuable event for professionals looking to connect and gain insights into evolving consumer tastes. Given your expertise in hospitality communications and partnerships, this could be a great opportunity to engage with industry leaders and showcase expertise.

The general public are not permitted to attend this event. All registrations are subject to approval by the event organiser, and proof of industry involvement may be requested.

1. [Finefoodaustralia.com.au](https://finefoodaustralia.com.au)
2. lccsydney.com.au

FOOD & HOSPITALITY QUEENSLAND – 12 & 13 OCTOBER 2025 - BRISBANE

Food & Hospitality Queensland is returning to Brisbane from 12-13 October 2025. This is the must-attend event of the year for anyone working in the food or hospitality sector. Come along and be inspired by the latest food, drink and equipment ideas.

This year there will be 150 exhibitors and special events including the Queensland Chef of the Year. There is simply no better way to boost your business and your career.

Now is the time to secure your place in this exciting trade event. Note all visitors must be over 16 and work in a food or hospitality business. If you are interested in exhibiting

www.foodandhospitality.com.au

HOSPITALITY EVENTS – THE WORLD

HostMilano, 17-21 October 2025, fieramilano (Rho)

HostMilano is the world exhibition dedicated to the catering and hospitality sector; an international hub active all year round that brings professionals together, constantly monitors all the sector's supply chains and consumer styles, presents in-depth analysis of current issues, best practices, international scenarios, produces news and global observatories, organises webinars and events all over the world.

<https://host.fieramilano.it/en>



World Chefs Congress 16 – 19 May 2026

Get ready for Worldchefs Congress & Expo 2026, taking place **16–19 May 2026** in Newport, Wales. This edition's theme, 'Pasture, Passion, Plate,' celebrates the journey of food from its origins to the final dish and highlights how food connects us all—from farm to fork, across borders and cultures.

Network and expand your professional bonds with the most influential culinary body worldwide. Don't miss out on this global event that contributes to the shaping of future food.

1. <https://www.worldchefscongress.org>



The National Minimum Wage Increased

The National Minimum wage increased from 1st July 2025. The increase, which brings the minimum wage to \$948 a week or \$24.95 an hour, also flows through to award agreements where about 20.7% of the Australian workforce (2.6 million workers) are paid the minimum rate.

In its [annual review decision](#), the Fair Work Commission said its principal consideration in its decision was that since July 2021 employees who were reliant on modern award minimum wages or the national minimum wage had suffered a reduction in the real value of their wage rates.

It said this was the result of the spike in inflation over 2021-22, which was now over. Inflation is currently 2.4% annually – within the Reserve Bank’s target band of 2-3%.

“We are satisfied that the level of wage increase we have determined is sustainable,” the FWC said. “The labour market remains strong overall, with continuing employment growth, low unemployment and historically high rates of participation in the workforce.”

However, it noted “Australia’s continuing poor performance in labour productivity growth has operated as a restraining factor on the size of the increase we have determined”.

The FWC noted that the modern award-reliant workforce was mostly concentrated in accommodation and food services, healthcare and social assistance, retail trade and administrative and support services.

The FWC decision comes following submissions from a range of parties, including employer groups, unions, and federal and state governments.

Following the FWC’s decision, the WA Industrial Relations Commission announced on June 12 that the [State minimum wage will increase by 3.75%](#) to \$953 a week from July 1. This change only applies to those under the State industrial relations system.

The Australian Chamber of Commerce and Industry (ACCI), which had asked for a maximum 2.5% rise, described the annual wage review decision as generous to employees and highlighted the need for a clear strategy to increase productivity.

ACCI said the increase was above inflation and came at a time when profits were contracting and business investment was falling.

“This is a generous decision for employees, and it highlights the need for the government to take active policy steps to enable renewed productivity growth,” said ACCI CEO Andrew McKellar.

“The reality is that for many of the most vulnerable businesses, particularly small businesses in retail and hospitality, this increase will be very challenging to afford.”

He added: “Labour productivity has been contracting over the past 18 months and has averaged close to zero over the past five years.

“Today’s decision to lift minimum wages by 3.5 per cent is built on an assumption of future increases in productivity, but that productivity growth must be made realised.”

In other submissions, the Australian Council of Trade Unions (ACTU) had lobbied for a rise of up to 4.5%.



Confidence slips in regional WA amid skills shortages, rising costs

Regional business confidence continues to decline as the pressures of rising operating costs and ongoing labour shortages bite deeper, according to CCIWA's June [Regional Pulse](#) report.

"WA's labour market remains incredibly tight and we're seeing that play out more acutely in regional WA than in the city," said CCIWA Acting co-CEO Aaron Morey.

"While costs are still clearly a major concern in the regions, it's pleasing to see the pressure has eased somewhat, due to easing inflation and interest rate reductions."

Confidence trends

The report revealed uncertainty among regional businesses, with confidence in both short term and long-term outlook slipping.

Just 36% of regional businesses expected improved economic conditions in the next quarter, a decrease of four percentage points from March.

Conversely, 25% anticipated weaker conditions, reflecting an increase of eight percentage points.

The long-term outlook was also bleaker, with 30% expecting weaker conditions. This contrasted with metropolitan sentiment, where businesses generally reported higher confidence.

Top barriers to growth

The greatest concern for regional businesses was still rising operating costs, identified by 67% of businesses as a barrier to growth.

While cost pressures have eased slightly since March, they remained a dominant concern, particularly in the Great Southern (77%), Mid-West/Gascoyne (75%) and Peel (74%) regions.

In addition, labour shortages continued to exacerbate operational difficulties, reported by 66% of regional businesses.

"The Pilbara (79%), Mid-West/Gascoyne (79%) and Great Southern (68%) regions reported the most difficulty filling positions," Morey said.



Skills gaps and hiring struggles

The skills gap remained a major concern across the State, with 63% of regional businesses struggling to hire for a specific skill set.

Roles in demand included tradespeople, operators and chefs, with particular urgency in areas with high seasonal activity, such as the Pilbara and Mid-West.

A rapidly growing issue was the lack of housing for workers, which had risen to the third biggest barrier, as reported by 43% of businesses – up from 36% in March.

"This shows a clear divide between businesses in the regions and those in the city, where 15% of businesses highlighted it as a concern," Morey said.

"Housing supply is a challenge right across the state but in our regional towns and cities, the tyranny of distance means housing is often a deciding factor for whether or not someone can take a job."

As published by the Chamber of Commerce & Industry WA

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The Catering Institute of Australia (WA) Gold Plate Awards is possible with the support of our generous sponsors. Promoting our sponsors is important to us we look towards our Gold Plate Entrants to support them wherever possible.

Ward Packaging is one such company.

Ward Packaging is a WA family owned and run business specialising in sourcing safe, environmentally conscious products and solutions for our customers. This includes working with manufacturers that are transparent with their use of PFAS additives and a commitment towards offering revised PFAS free products. Renowned as an industry leader, we have now been proudly supplying WA businesses for over 40 years with sustainable food packaging, eco-friendly cleaning chemicals & FSC accredited paper options. We take great pride in our ethical contribution to a positive environmental outcome for future generations.

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'26 PROUD TO BE A CHEF

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Applications close 19th October 2025

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Gold Plate Awards Gala – Monday 27 October 2025

The Gold Plate Awards Gala is the culmination of almost an entire year of all the entrants doing their best in delivering the best dining experience for their patrons.

It is a night of celebrating excellence in hospitality, the evening brings together top chefs, restaurateurs, bar staff, front of house, back of house.

This year the event is to be held in the ballroom of **Crown Towers**. It is a wonderful excuse to dress up or make a whole night of it by staying the night at the resort.

Tickets are now available. The booking form has been emailed to all finalists. It is also available on the Catering Institute website.

www.cateringinstitute.com.au



The Gold Plate Awards is a glamorous night that is not to be missed. And the anticipation of winning a Gold Plate Award is high on everyone's list. But as a finalist of this event, please remember that to reach that outcome means that your venue has obtained an excellent standard.

The Catering Institute of Australia(WA) would like to wish all entrants Good Luck and please enjoy the whole experience.

REMINDER HIGH RESOLUTION PHOTOS

Just a note to all the Finalists for the Gold Plate Awards 2025 – please email to Janice.ciawa@outlook.com 3 high resolution images of your venue to be used for social media purposes on the Catering Institute Instagram page and for Audio Visual display at the Gala dinner. Please, also provide your logo.

Catering Institute of Australia News and Events

CATERING INSTITUTE OF AUSTRALIA(WA) MEMBERSHIP

Join the Catering Institute today and become part of a vibrant community dedicated to excellence in the hospitality industry. As a member, you will enjoy exclusive benefits, including discounts to The Finalist Night and the Gala Event. These prestigious events offer unparalleled networking opportunities and celebrate the achievements of our industry's finest.

Join today as a Business or Multi-Business Membership or even Individual membership. Take the time to become a committee member and contribute to the future of the hospitality industry. Individual members are eligible to be on committee.

Plus, your membership fees may be tax deductible, making it a smart investment in your professional growth. Don't miss out on the chance to connect, learn, and thrive with the Catering Institute. Sign up now and get involved!

For more information contact the [Catering Institute of Australia \(WA\)](#)

IMPORTANT CATERING INSTITUTE DATES

July to September 2025 – Round 2 Judging of all finalists of the Gold Plate Awards

10th September 2025 - Annual General Meeting, all members welcome

19th September 2025 – entries close for Bartender of the Year

5th October 2025 – Bartender of the Year 2pm Pourhouse, Stories, Yagan Square

27th October 2025 – Gala Event Gold Plate Awards – the ultimate night and presentation of the Gold Plates to winner for each category. To be held at Crown Resort. Bookings are now open for this event.



Do you have an interesting story about your working life?

Or a story about your journey through the hospitality industry? Or maybe you have a funny tale.

Are you searching for someone to work in your restaurant or have a special upcoming event.

We would love to hear from you

Also, don't forget feedback or suggestions. Send contributions to info@cateringinstitute.com.au

GOLD PLATE AWARDS SPONSORS



trenton



2025 Bartender of the Year

SUNDAY 5TH OCTOBER 2025

2PM POURHOUSE, STORIES, YAGAN SQUARE



\$1000 1st Prize Professional

\$500 1st Prize Next Generation

Plus heaps of other prizes for all finalists

ENTRIES CLOSE 19TH SEPTEMBER 2025



**Purchase your
tickets today**

Gold Plate Awards 2025

Dress up to celebrate excellence,
passion, and the vibrant hospitality
scene

When: Mon 27th October 2025

Where: Grand Ballroom Crown Towers

Time: 6.30pm Pre-dinner drinks

7pm Dinner

**Scan code to take you
to the booking form**

