



RESTAURANT & CATERING QUEENSLAND HOSTPLUS AWARDS FOR EXCELLENCE 2009

E'cco – Brisbane's Restaurant of the Year

The Restaurant & Catering Industry Awards for Excellence is a National program run by the restaurant and catering industry associations in Australia. Regional award winners become state finalists and state winners compete at the national level. The awards are richly deserved as the judging process is a serious exercise. The impartial judging

38 winners were announced at the **2009 Restaurant & Catering Queensland HOSTPLUS Brisbane Awards for Excellence**, held recently at the Sofitel Hotel in Brisbane's CBD. Over five hundred and fifty hospitality professionals stepped out of their kitchens and restaurants to come together to hear the announcement of 2009's award winners and finalists.

Following the theme of 'Queensland's Time to Shine in 2009' this year's presentation dinner highlighted the much loved Queensland lifestyle in conjunction with Queensland's 150th Anniversary of Independence. The evening was a fitting tribute to the region's establishments, talent within the state and our enviable way of life on the east coast.

The Brisbane CBD proved a hot spot for some of 2009's best venues including Cha Cha Char Wine Bar & Grill for Best Steak Restaurant, Jade Buddha for Best Pub/Tavern/Club Restaurant and Gianni's Restaurant for Best Fine Dining Restaurant.

E'cco took the award for **Best Contemporary Australian Restaurant** and they were **also awarded the supreme award 'Restaurant of the Year'**.

The winners of the Brisbane awards will go on to compete in the State Awards to be held at a black tie presentation dinner on the 14th of September at Hillstone St Lucia.