



F&B@Sea Awards

10 April 2025 Mana Wynwood Convention Center
Miami, FL, USA

F&B Awards Nominations 2025:

Criteria and Instructions for Applicants

Submission deadline: February 28, 2025

General Instructions for Submission:

Submission Deadline:

All nominations must be submitted by **February 28, 2025**.

Format for Submissions:

Submissions should be clearly formatted with bullet points, headings, and structured according to the criteria sections to facilitate ease of evaluation by the judges. Please limit text to 400 words max or fewer per each section of the numbered/required criteria. Please name any uploaded documents clearly (e.g. "Award Category_Company Name").

Supporting information:

All supporting information must be compiled and submitted as a single document, preferably in PDF format.

Confidentiality:

Any proprietary or sensitive information submitted will be kept confidential and used solely for this year's award evaluations.

A shortlist of Finalists will be announced by mid-March, with all finalists notified at that time. Winners will be revealed and celebrated at the **F&B@Sea Awards Ceremony**, taking place on-site at the **Mana Wynwood Convention Center, Miami, Florida, on April 10**.

Cruise Line Awards

Best Beverage Programme

This award celebrates the cruise line that exemplifies excellence through a diverse and exceptional beverage selection, consistently delivering outstanding service and enhancing the overall on-board experience. It honours the commitment to offering high-quality drink options, innovative bar and beverage concepts, impeccable service, and a memorable experience for every guest.

Criteria:

1. Diverse and Quality Selection

Demonstrate a wide range of beverages, including signature cocktails and premium non-alcoholic options, with a focus on high-quality and sustainably sourced ingredients.

2. Innovation and Trends

Provide examples of innovative beverage concepts, presentations, best practices and technology integrations that reflect industry trends and enhance the guest experience.

3. Guest Experience and Satisfaction

Demonstrate high guest satisfaction through positive reviews and feedback. Provide evidence of how your beverage program and exceptional ambiance enhances the overall guest experience in beverage-serving venues.

4. Supporting Materials

Submit menus, photos, videos, or other documentation showcasing your beverage offerings and their impact on the on-board experience.

Optional: Submit a beverage photo & recipe for feature in an upcoming F&B@Sea Newsletter



Cruise Line Awards

Best Restaurant

This award honours the dining establishment that sets the benchmark and exemplifies the highest standards for culinary excellence and ambiance at sea. This honour celebrates the restaurant's outstanding cuisine, attentive service, and captivating atmosphere, ensuring an unforgettable dining experience for cruise ship passengers.

Criteria:

1. Culinary Excellence

Demonstrate an innovative and diverse menu, focusing on fresh, high-quality ingredients and showcasing a mastery of advanced culinary techniques. Highlight the creativity and skill that define your restaurant's approach to dining at sea.

2. Exceptional Service

Showcase how your team delivers attentive, knowledgeable, and welcoming service. Provide examples of how your staff creates memorable dining experiences by consistently exceeding guest expectations

3. Ambiance and Atmosphere

Provide examples of how the restaurant's aesthetic and overall environment enhances the dining experience, aligned with the overall concept or theme to elevate the dining experience..

4. Guest Satisfaction

Provide reviews or feedback demonstrating high levels of guest satisfaction, positive feedback or reviews and/or special recognitions.

5. Environmental Practices

Demonstrate a commitment to sustainability through eco-friendly practices, such as sourcing ingredients responsibly, minimising waste, and reducing the restaurant's environmental footprint.

6. Supporting Materials

Submit menus, photos, and other visuals that highlight the restaurant's unique ambiance, culinary offerings, and level of service. Provide any additional documentation that showcases the restaurant's success or accolades.



Cruise Line Awards

Most Sustainable F&B Programme

This award recognises cruise lines excelling in eco-friendly food service practices, sustainability in sourcing, and environmental responsibility. This honour celebrates programmes that prioritise sustainability in F&B preparation and service and making a positive impact on the environment.

Criteria:

1. Sustainable Sourcing

Demonstrate a strong commitment to sourcing locally and ethically produced ingredients. Provide examples of how you reduce the environmental impact of food procurement, ensuring sustainability is central to your supply chain.

2. Eco-friendly Practices

Provide evidence of eco-friendly initiatives such as food and waste reduction, energy-efficient operations, enhanced recycling efforts, and any other practices that reduce the environmental footprint of your F&B programme.

3. Innovative Sustainability Initiatives

Showcase innovative sustainability programs, such as farm-to-table partnerships, on-board gardens, or collaborations with environmental organisations that highlight your forward-thinking approach to sustainability.

4. Guest & Staff Education and Engagement

Demonstrate how you foster a culture of environmental responsibility by educating both guests and staff about your sustainability practices. Provide details on how you engage and inform through initiatives like training sessions, menu notations, guest speakers, cooking demonstrations, or other informational materials.

5. Supporting Materials

Submit relevant photos, visuals, statistics, or reports that illustrate your sustainability efforts and highlight the impact of these initiatives.



Cruise Line Awards

F&B Maverick of the Year

This award recognises an individual who exemplifies exceptional leadership, innovation, and creativity in transforming on-board food and beverage offerings. It honours those who push the boundaries of cruise dining by delivering unique and memorable gastronomic experiences that set new standards of excellence within the industry.

Criteria:

1. Innovative Dining Concepts

Demonstrate ground-breaking and original dining concepts, showcasing unique menus, techniques, or experiences that have significantly enhanced cruise dining.

2. Creative Leadership

Provide examples of visionary leadership that inspires others, fosters creativity and drives continuous improvement within the F&B programme.

3. Exceptional Guest Experiences

Outline distinctive and memorable dining or beverage experiences that exceed guest expectations. Highlight how the nominee's approach sets new standards for cruise dining through innovation, creativity, and a commitment to excellence.

4. Industry Impact

Demonstrate the broader impact of your initiative on the cruise industry. Provide examples of how they have set new trends, influenced dining practices, or garnered recognition through F&B industry awards, media coverage, or peer acknowledgements.

5. Supporting Materials

Include relevant visuals, documentation, awards, or media coverage that illustrate your leadership, innovation, and impact. Showcase how the candidate has pushed boundaries and earned recognition within your company and the cruise industry.



Vendor/Supplier Awards

Most Sustainable Product

This award recognises an innovative product/service that contributes significantly to the cruise industry's sustainability efforts, celebrating those that minimise environmental impact while enhancing the cruise experience, showcasing a commitment to a greener future for cruise travel.

Criteria:

1. Environmental Impact Reductions

Demonstrate how the product or service effectively reduces environmental impact, including lowering emissions, reducing waste, or conserving resources.

2. Innovation and Design

Showcase the product's innovative features and how it uniquely addresses sustainability challenges faced by the cruise industry

Highlight how the product or service offers innovative, unique solutions to sustainability challenges faced within the cruise industry.

3. Contribution to the Cruise Experience

Provide examples of how the product enhances both the sustainability of operations and/or the guest experience.

4. Industry Leadership and Commitment

Highlight the company's dedication to a greener future through continuous improvement, collaboration with environmental organisations, and efforts to set industry standards for sustainable practices.

5. Supporting Materials

Submit relevant product visuals, case studies, performance data, or testimonials that effectively demonstrate the product's impact and contributions to sustainability within the F&B sector.



Vendor/Supplier Awards

Wellness Pioneer

This award celebrates a company that goes beyond conventional offerings to provide innovative F&B products/services that enhance the well-being of cruise passengers to prioritise health-conscious practices, deliver exceptional value, and contribute positively to the overall wellness experience.

Criteria:

1. Innovative Health-conscious Practices

Demonstrate how the product uniquely enhances passenger wellness through nutritious ingredients, functional benefits, or wellness-focused concepts.

2. Integration within the Cruise Experience

Provide examples of how the product supports wellness or health-conscious practices. Detail how the product can be integrated into the cruise food and beverage experience, highlighting possible collaborations with on-board wellness initiatives, cooking demos/tastings, menu features that promote healthy dining, or special events that enhance passenger well-being.

3. Product Impact

Provide information outlining how the wellness products/services positively impact passengers' health or wellness, contributing to a holistic and rejuvenating cruise experience.

4. Supporting Materials

Include relevant materials such as product visuals, data, or case studies that support the product's wellness claims and demonstrate its effectiveness for use on cruise.



Vendor/Supplier Awards

Innovative F&B Product Award

This award celebrates a pioneering food or beverage product, ingredient, or packaged goods for the cruise industry. This award recognises a supplier's commitment to innovation, uniqueness, flavour excellence, to enhance the overall cruise experience while exemplifying forward-thinking in product development.

Criteria for Submission:

1. Innovation and Uniqueness

Emphasise the exceptional creativity of the food or beverage product, particularly in relation to current F&B trends. Illustrate how it addresses specific needs in the cruise environment and enhances the overall dining or drinking experience for guests on-board.

2. Product Quality & Appeal

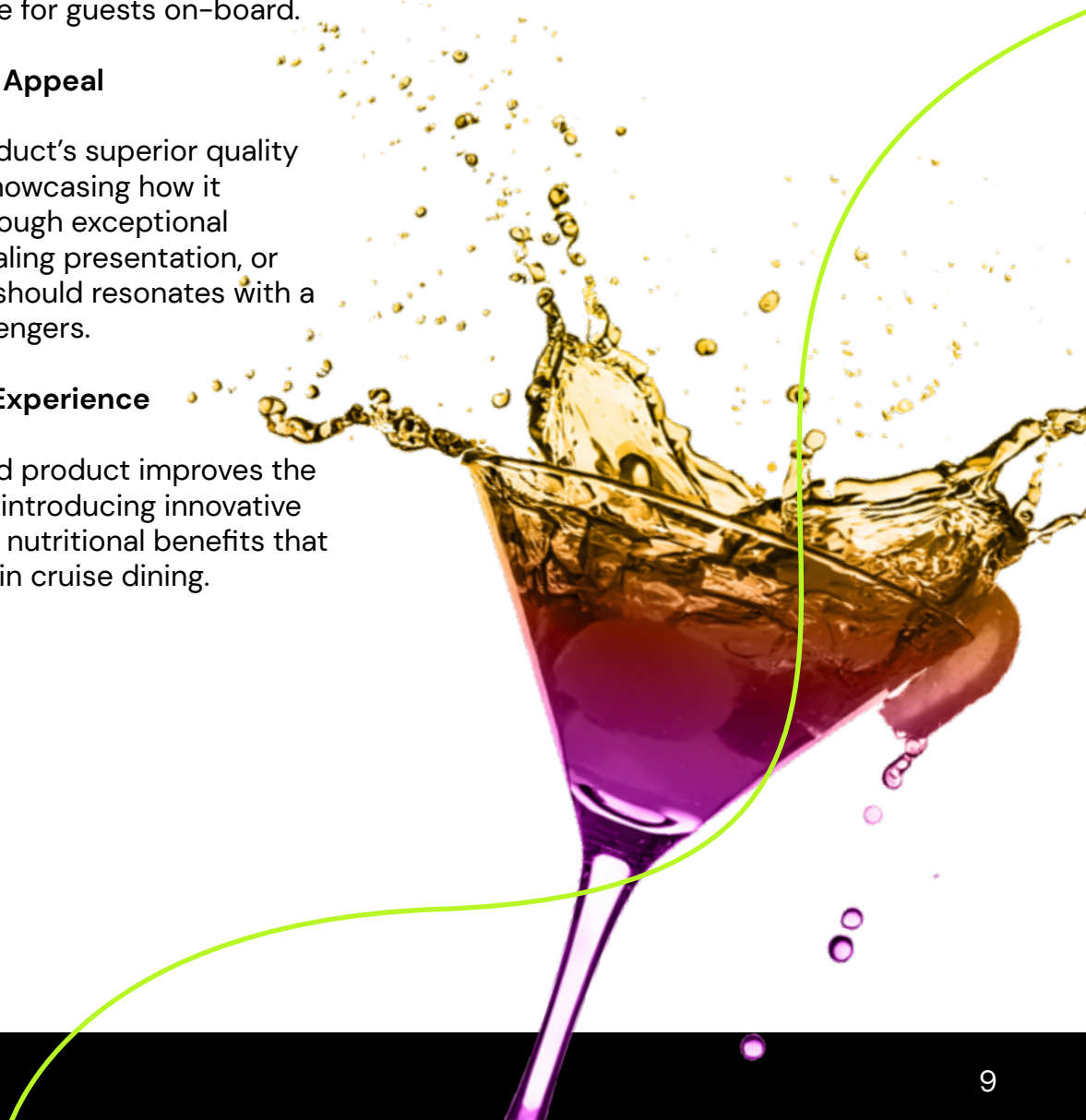
Demonstrate the product's superior quality and craftsmanship showcasing how it captivates guests through exceptional flavour profiles, appealing presentation, or memorable use that should resonates with a diverse array of passengers.

3. Impact on Dining Experience

Illustrate how the food product improves the dining experience by introducing innovative flavours, concepts, or nutritional benefits that set new benchmarks in cruise dining.

4. Supporting Materials

Include relevant visuals, product specifications sheets, data and/or industry testimonials that reinforce the product's innovative attributes and its contribution to the overall cruise dining experience.



Vendor/Supplier Awards

Trailblazing Product Award (Technology, Service, Equipment)

This award honours a ground-breaking F&B service, technology, or equipment that enhances the cruise experience. It recognises a supplier's dedication to innovation, uniqueness, and excellence, redefining industry standards and setting new benchmarks for product development. This accolade is specifically for non-food/non-edible products that exemplify forward-thinking solutions in the cruise sector.

Criteria for Submission:

1. Innovation and Uniqueness

Detail how the product or service introduces ground-breaking features or significantly enhances existing solutions, addressing specific challenges for F&B staff, kitchens, dining rooms, room service or other dining options.

2. Quality & Appeal

Demonstrate the product's superior quality and craftsmanship, emphasising its design, functionality, and overall user experience.

3. Impact on Dining Experience

Illustrate how the product transforms the dining experience through innovative concepts or operational improvements that set new industry benchmarks.

4. Supporting Materials

Include relevant visuals, product specifications sheets, data and/or industry testimonials that reinforce the product's innovative attributes and its contribution to the overall cruise dining experience.

