



AWARDS 2023



Commemorative Brochure
17 April 2023



HOST PARTNER



PAUL HEERY

GENERAL MANAGER

Welcome to The K Club!

In the past three years under new ownership, The K Club has seen significant investment across the resort's variety of food & beverage offerings.

Through an understanding of the importance of buying Irish where possible, we are proud to provide Irish produce a stage where it can shine through our three unique dining experiences.

WELCOME



MARGARET JEFFARES

FOUNDER & MANAGING DIRECTOR
GOOD FOOD IRELAND®

What sets the Good Food Ireland® Awards apart from all others, is the fundamental philosophy of Good Food Ireland®, a cross-sector approach built on sustainable principles; an unwavering commitment to prioritising Irish food and drink produce. They enhance linkages between agriculture and tourism and present significant opportunities for stimulating local production, retaining tourism earnings in the local area and improving the distribution of economic benefits of tourism to the four corners of Ireland. They celebrate the successful collaboration of businesses working together for inclusive economic growth.

A number of cross-sector award categories celebrate Ireland's farmers from dairy to tillage to beef, fishermen, food and drink producers, foodservice and tourism hospitality providers, retailers and international chefs and purveyors. They champion Ireland's best producers and shine a light on biodiversity at farm level as well as the way producers grow, cultivate, harvest and catch the produce they supply to leading chefs, establishments and retailers.

Each award is underpinned by premium quality, exceptional achievement, innovation, agility and resilience, together with a core commitment to local Irish provenance, community, sustainability and a culture where all can flourish.



60 YEARS

— of —

TURNING MEALS INTO MEMORIES



12:00 pm Drinks Reception

12:45 pm Guests Seated

1:00 pm Awards Ceremony Commences

Guest Speakers

Showcase Lunch and Presentations to Winners

5:00 pm Close

Guest of Honour



SIMON COVENEY T.D.

Minister for Enterprise, Trade and Employment

Guest Speaker



ANITA MENDIRATTA

Special Advisor to the Secretary General of the United Nations World Tourism Organisation

Anita is Special Advisor to the Secretary General of the United Nations World Tourism Organisation (UNWTO). A committed Tourism & Development practitioner, diplomat, author and on-air personality, Anita Mendiratta is the Founder and President of ANITA MENDIRATTA & ASSOCIATES. She is also Strategic Advisor to CNN International in the area of Tourism & Development and has been recognised within the industry as “Most Influential Woman in Tourism in 2019” and “Top 25 Inspirational Executives in Travel/Hospitality’ in 2021”

Master of Ceremonies



NOEL TOOLAN

Principal and Founder at KATALEST the Specialist Marketing Change Agency

Noel is a celebrated International Change Management Consultant with over forty years of international marketing, brand communications and business development experience. He has worked across the private and public sectors in more than 50 countries making marketing change happen in a wide range of enterprises and organisations. Noel is currently principal and founder at KATALEST the specialist Marketing Change Agency and is based in Tallinn, Estonia.

MARGARET JEFFARES

Chair of the Judging Panel



Margaret Jeffares is Founder and Managing Director of Good Food Ireland®. She has worked in the agri, food and tourism hospitality industry for almost 30 years. Her diverse experience across the airline, tour operator, hotel, restaurant, food and visitor experience sectors, together with her creative energy and zest for innovation led Margaret to setting up a marketing and development consultancy business in 2000. She quickly forged links with a number of Irish and international agencies bringing Irish brands directly to international consumers. Margaret has held a number of Directorships and government appointed positions. Most recently she sat on the Advisory Board of Safefood, to provide strategic advice to the Chief Executive and senior management team.

AMII MCKEEVER



Amii McKeever is editor of Irish Country Living, the weekly magazine in the Irish Farmers Journal, and newsbrands 2021 newspaper magazine of the year. Awarded an MBA from Trinity College Dublin in 2022, her earlier education included a BAgSc and a Master's in Animal Science from UCD as well as a Diploma in Strategic Growth in the food industry. She has held a number of directorship roles including Agri Aware, the agri-food educational body. She is also a founding member of Ceres, the Women in Agri-Business Leadership Network. Amii is a regular contributor on rural issues to radio and TV programmes.

JOHN WILSON



John Wilson is drinks correspondent for The Irish Times, writing about wine, beer and spirits. On leaving college, he joined the wine business where he worked buying and selling wine both here and in the U.K. He then embarked on a career in journalism. He has written and edited various wine books, contributed to magazines, and appeared on television and radio. He has judged wine and drinks competitions in this country and abroad.



KEVIN SHANNON

Kevin Shannon is Executive Chairman and Owner of Odyssey International, a Destination Management Company (DMC) based in Dublin. He has been delivering core Destination Management Services on the island of Ireland since 1985, specialising in international meetings, incentive trips, conferences and events. He loves the camaraderie in our business, the constant endeavour for excellence and the fact that we all work together to achieve it. Kevin has served as President of the Irish Tour Operators Association for three terms and was a member of the Tourism Council of Ireland under three Governments. He is renowned for creative excellence and for always thinking outside the box when it comes to fresh and exciting ideas.



DR DETTA MELIA

Dr Detta Melia is a lecturer in the School of Hospitality Management and Tourism, TU Dublin. A graduate of GMIT, Detta holds an MBA from DIT and a wide range of qualifications from the Spirit and Wine Education Trust, Food Safety Professionals Association and City and Guilds London Institute. Her industry experience spans hospitality and tourism, predominately in senior management positions in Hotels, the Government Conference and Banqueting Centre (RHK), Funtrek-Crosson Travel and Failte Ireland (CERT). She has worked on a number of consultancy and training projects in Ireland and abroad. Detta has written a number of publications and conference papers including The Future of Hospitality Education: Trends and Drivers for Change and the Growth of Resort Hotels in Ireland and in 2022 Food Tourism: Cases from Food Tourism Providers' Networks. Both papers were presented to EuroCHRIE.



SUSAN KERR

Susan Kerr began her career in high level corporate administration in the UK, prior to returning to Ireland in 1990 and entering the Tourism hospitality sector. With much experience in hotel operations, sales and marketing at a management level she joined Margaret Jeffares consulting firm in 2000 and was a key influencer in the formation of Good Food Ireland. An avid food lover and believer with a great understanding of the sector and needs of the domestic and international clients, Susan was Operations Director of Good Food Ireland® until 2022. Much is her love and commitment to Good Food Ireland® she continues to work with the team in an advisory capacity, supporting new initiatives and breaking down barriers.

TOM O'CONNELL



Tom's formative hotel and food and beverage experience started in Ireland leading to a career in hospitality spanning Europe, the UK and Ireland with a training year also spent in New York City. An honours graduate in hospitality management from Shannon College. The consistent thread in Tom's hospitality path has been the ability to spot trends, stay up-to-date and be consistently innovative. His career focus from the earliest training periods in Switzerland and New York was on Food & Beverage concepts and management efficiency. Innovation and change management have been central pillars of his career. Tom has a proven track record in operational and ownership/management roles within the hospitality business. Tom now works with owners and companies to advise and mentor with a focus on efficiency, innovation and profitability.

STEPHANIE WALSH



Stephanie Walsh is a Food Business Consultant at IFAC and has over ten years retail experience in a multinational retailer. Stephanie worked with Lidl Ireland as a Senior Dairy Buyer working with various suppliers, developing products, packaging and negotiated multi-million-euro deals. She has a B.Applied Science in Food and Business from St. Angelas University, Sligo.

"To the Judging Panel, I would like to say a very special thank you for bringing your expertise and experience to the Judging process. It was an enormous task, with each and every finalist individually and independently evaluated. I am supremely grateful for giving of your time and for your generous commitment throughout."

Margaret

**ONE LUCKY GUEST WILL WIN A BEAUTIFUL SEVEN-PIECE
GIO TEA SET SPONSORED BY WATERFORD.**



WEDGWOOD

ENGLAND 1759



GIO

timeless dining experience

The Gio and Gio Gold collections were developed after in-depth discussions with experienced professionals in the hospitality sector; taking into account multiple factors like plate size and food service capacity. Elegant simplicity allows your culinary delights to take centre stage, with each place setting becoming a work of art.

www.wedgwood.com

✉ hospitality.UK@fiskars.com | [@wedgwoodhospitality](https://www.instagram.com/wedgwoodhospitality)



Ireland's Food and Drink is at the heart of our culture and today we share our story. Philip Brazil, Executive Chef of The K Club has crafted a menu inspired by our island's landscape and seascape. We hope you will enjoy the experience.

"To cook all you need is good ingredients, a palace, a heart and some friends." The K Club

DRINKS RECEPTION

The Dew Drop Brewhouse "Hell Hath No Fury" Helles Lager 4.5% ABV

Brewed in Kill, Co Kildare there's eating and drinking in this full-bodied American style brown ale. Full of chocolate malt and 2kg of Java Republic coffee beans to add a finishing bitterness and flavour.

The Apple Farm of Tipperary Sparkling Apple Juice

Appears that this is the only apple grower in the world making a pure but cloudy sparkling apple juice.

The Apple Farm of Tipperary Sparkling Apple & Mr Jeffares Blackcurrants Juice

A collaboration of two Good Food Ireland® primary fruit growers working together. The result is magic!

The K Club Special Blend, Blanc de Blanc Brut Cremant, France

"We looked long and hard to find a sparkling wine we could be proud of and we found it! Sparkling and light, this French chardonnay is bright and effortlessly effervescent".



WINES

The K Club Barton & Guestier Special Blend Bordeaux Blanc

"Specially blended in Bordeaux by our Chief Sommelier, Lisa O'Doherty. Pale lemon colour, fresh aromas of grapefruits & green apples with fresh crisp acidity".

The K Club Barton & Guestier Special Blend Bordeaux Red

"Specially blended in Bordeaux by our Chief Sommelier, Lisa O'Doherty. Rich cherry colour, aromas of blackcurrants & plums, fine & elegant with lots of fruit and a little spice".

WINES HOSTED BY THE K CLUB

The K Club has always been famous for its colourful past. Take Hugh Barton. The grandson of Thomas Barton, one of the original Wine Geese, Hugh made his fortune in the vineyards of Bordeaux. In 1793 his luck changed and Hugh found himself at the mercy of the French Revolutionaries. Through connivance and cunning he dodged the steely blade of the guillotine and escaped to Ireland where he acquired Straffan Estate. Deep beneath the original Straffan House, now The K Club, is a wine cellar, built by the Barton family, a wonderfully atmospheric space to explore. The K Club and Barton family remain inextricably linked to this day. In fact, each year The K Club Sommelier returns to the Chateau to create their own unique blend of Bordeaux house wines. We hope you enjoy them.

AFTER DINNER

Five Farms Irish Cream Liqueur

Made exclusively from grass-fed Cow's Milk sourced from five farms that line the coastline where the land meets the sea in Co Cork. The milk is separated into rich dairy cream and combined with premium Irish whiskey to become an Irish cream liqueur within 48 hours of collection.



SHOWCASE MENU

NIBBLES AND BITES

Whipped Irish Butter infused with The K Club Wild Garlic, Home Baked Sourdough, Treacle Ballymore Wholemeal (1Wheat,3,6)

Hartnett's Cold-pressed Iveagh Rapeseed Oil grown in the Lagan Valley, Co Down

Achill Island Pure and Natural Irish Sea Salt, Co Mayo

Bluebell Falls Irish Goat's Cheese scented with Slieve Aughty Wild Irish Honey, En Croûte, Beetroot Powder (1Wheat,6)

Ummera Smoked Irish Chicken & Chive Mayonnaise, (1Wheat,3,6)

Closed Dexter Beef, Janet's Sweet Pepper Relish, Waterford Blaa (1Wheat,3,6,12)

SEAFOOD TRILOGY

Atlantic Irish Crab Quenelle on Oatmeal Loaf, Oyster Leaf, Samphire

K O'Connell's Cold Smoked Organic Irish Salmon, Chive Flower Oil

Poached Irish Lobster, Snap Peas, Garryhinch Mushroom, Nasturtium, The Apple Farm Cider Mayonnaise (1Wheat,2,3,4,6,10,12)

IRISH HEREFORD BEEF DUO

Slow Roasted whole Irish Hereford Beef Fillet Barrel, Baked in Charcoal, Feather Blade Bon Bon, O'Shea Farms Pomme Fondant, Roast Garryhinch King Oyster Mushroom, Wild Irish Foragers Pontack infused Jus (Cooked Medium for the Room) (6,12)

GREEN APPLE SURPRISE

Apple Compôte, Vanilla Shortbread Biscuit, Green Apple & Fennel Jelly, Lime Caramel Sauce (1Wheat,3,6)

CHEESE BOARD

Boyne Valley Irish Goat's Blue Cheese

Mileens Farmhouse Cow's Cheese from the Beara Peninsula Smoked & Unsmoked

Kerrygold Dubliner Irish Cheddar Cheese

Wexford's Wild About Reckless Rubarb

Ditty's of Castledawson Irish Oatcakes

SWEET TREATS

Wilde Irish Chocolate Moments

Five Farms Irish Cream Marshmallows

Wild Irish Foragers Black Berry Defruity

Bewley's Signature Blend Tea & Coffee

The Village Dairy Irish Jersey Milk & Cream

As an approved Member of Good Food Ireland® we are committed to the trustmark and prioritise local Irish ingredients, sustainably supporting Ireland's farmers, food producers and fishermen.

1 Gluten | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Soy Beans | 6 Milk | 7 Peanuts | 8 Nuts | 9 Celery |
10 Mustard | 11 Sesame | 12 Sulphites | 13 Lupin | 14 Molluscs

Please advise your server if you have any dietary requests.

IrishCentral.

PUB OF THE YEAR

Sponsored by IrishCentral

A pub that represents the very best of Irish food and culture, one that takes the Irish pub experience to a whole different level of excellence. Showcasing local Irish produce, with a consideration for traditional or speciality Irish dishes, supplemented by home-baked breads, cakes and desserts. A drinks selection of local Irish beers, spirits, drinks and beverages including Irish fruit cordials and juice, complemented by Irish Snacks and Crisps. A pub where people are immersed in another world of warmth, conversation, laughter and fun. What we Irish call 'the craic'.

- The King's Head, Galway
- The Glyde Inn, Louth
- The Tavern Bar & Restaurant, Mayo
- Harte's of Kildare, Kildare
- Mikey Ryan's Bar & Kitchen, Tipperary
- The Lifeboat Inn, Cork
- The Oarsman, Leitrim
- Rusty Mackerel, Donegal

THE FIRM

HOSPITALITY RECRUITMENT

FOOD TRUCK OF THE YEAR

Sponsored by The Firm Hospitality Recruitment

A food truck, trailer or open hatch takeaway with a clear demonstration for Irish ingredients and produce, delivering a personal and trusting experience, bringing community together, energising the local economy and driving tourism to the specific area.

- The Garden Cafe Truck at Ballymaloe Cookery School, Cork
- CRAFT West Cork at The Celtic Ross Hotel, Cork
- Koha Street Kitchen, Sligo
- SEABISCUIT at The Strand Cahore, Wexford

IrishCentral.

SHOP OF THE YEAR

Sponsored by IrishCentral

A Shop offering a selection of quality Irish food and/or drink, that shares the stories of the people and places behind it. A shop that celebrates Irish biodiversity and creates a better environment for cooking, eating and beyond.

- The Roughty Foodie, Cork
- Country Choice, Tipperary
- Buddy's Farmers Market, Dublin
- Brogan's Butchers, Meath
- Cavistons Seafood Restaurant & Food Emporium, Dublin
- Leaf & Larder Delicatessen & Bakery, Kerry
- Firecastle, Kildare



SUSTAINABILITY AWARD

Sponsored by Kerrygold

Through the Good Food Ireland® philosophy every approved business contributes to economic sustainability, benefitting local communities and safeguarding the future livelihoods of local people. This Award goes even further, recognising businesses for their environmental or social sustainability, businesses that have developed and implemented clean production initiatives and sustainable practices, demonstrating how they are helping to protect Ireland's environment and greater wellbeing for the long-term benefit of all.

- GROW HQ, Waterford
- BrookLodge & Macreddin Village, Wicklow
- Connemara Smokehouse, Galway
- Oriel Sea Salt, Louth
- Fish City, Antrim
- Atlantis of Kilmore Quay, Wexford
- O'Shea Farms, Kilkenny

The IFAC logo consists of the lowercase letters 'ifac' in a bold, blue, sans-serif font. To the right of the letters is a small square icon divided into four quadrants: top-left is blue, top-right is green, bottom-left is yellow, and bottom-right is white. The logo is enclosed in a thin green rectangular border.

MEAT PRODUCER OF THE YEAR

Sponsored by IFAC

- Copenagh House Farm, Carlow
- Market House Ennistymon, Clare
- Calvey's Achill Mountain Lamb, Mayo
- Jane Russell's Original Irish Sausages, Kildare
- Kelly's of Newport, Mayo
- Donabate Dexter, Dublin

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FRUIT & VEGETABLE PRODUCER OF THE YEAR

Sponsored by IFAC

- Garryhinch Wood Exotic Mushrooms, Offaly
- The Apple Farm, Tipperary
- O'Shea Farms, Kilkenny
- Kearns Fruit Farm, Wexford

The logo for The K Club features a large, stylized, brown letter 'K' in a serif font. To the left of the 'K' are the words 'THE' and 'CLUB' in a smaller, brown, sans-serif font. Below the 'K' is the year '1832' in a small, brown, sans-serif font. The logo is enclosed in a thin green rectangular border.

DRINKS PRODUCER OF THE YEAR

Sponsored by The K Club

- Armagh Cider Company, Armagh
- Jackford Irish Gin, Wexford
- Western Herd Brewing Company, Clare
- Five Farms Irish Cream Liqueur, Cork
- Dew Drop Inn & Brewhouse, Kildare

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DAIRY PRODUCER OF THE YEAR

Sponsored by The K Club

- Glastry Farm Ice Cream, Down
- The Village Dairy, Carlow
- Freezin Friesian, Waterford
- Killowen Farm, Wexford
- Boyne Valley Farmhouse Cheese, Meath



FISH & SEAFOOD PRODUCER OF THE YEAR

Sponsored by Roe & Co

- Burren Smokehouse, Clare
- Ummera Smoked Products, Cork
- K O'Connell Fish Merchants, Cork
- Realt na Mara Shellfish, Kerry
- Atlantis of Kilmore Quay, Wexford



JAMS & SAVOURY PRODUCER OF THE YEAR

Sponsored by Roe & Co

- Wexford Home Preserves, Wexford
- Leahy Beekeeping, Galway
- Crossogue Preserves, Tipperary
- Achill Island Sea Salt, Mayo
- Wild Irish Foragers & Preservers, Offaly
- Harnett's Oils, Down
- Keogh's Crisps, Dublin



BAKERY & CHOCOLATE PRODUCER OF THE YEAR

Sponsored by Roe & Co

- Koko Kinsale, Cork
- Praline, Cork
- Jinny's Bakery & Tea Rooms, Leitrim
- Walsh's Bakehouse, Waterford
- Ditty's Bakery, Derry



HOTEL OF THE YEAR

Sponsored by Irish Hereford Prime

A best-in-class hotel, delivering a high-quality dining experience, showcasing seasonal Irish ingredients and food and drink produce across all areas. Together with an approach that celebrates Ireland's rich traditions and hospitality.

- Grand Central Hotel, Belfast
- Hayfield Manor, Cork
- Celtic Ross Hotel, Cork
- Anantara The Marker Dublin Hotel, Dublin
- The Merrion, Dublin
- The Europe Hotel & Resort, Kerry
- The K Club, Kildare
- The Dunraven Adare, Limerick

WATERFORD

CULINARY HAVEN OF THE YEAR

Sponsored by Waterford

This award recognises exceptional experience; in itself a food and drink destination that epitomises culinary excellence, highlighting the very best of local Irish produce.

- The Bushmills Inn, Antrim
- Killeavy Castle Estate, Armagh
- Ballymaloe House Hotel, Cork
- BrookLodge & Macreddin Village, Wicklow
- Killeen House Hotel & Rozzers Restaurant, Kerry
- Cashel House Hotel, Galway
- Rathmullan House, Donegal
- Ghan House, Louth

WATERFORD

RESTAURANT OF THE YEAR

Sponsored by Waterford

A strong emphasis on seasonal Irish ingredients, whereby the Chef's creativity consistently demonstrates an aptitude for bringing out the integrity of the ingredients and successfully marrying those flavours as a complete dish. Warmth of hospitality, exceptional service, together with great food that truly makes for an outstanding and memorable experience.

- Fish City, Antrim
- An Port Mór, Mayo
- Prime 74, Tipperary
- The Lemon Tree Restaurant, Donegal
- Potager Restaurant, Dublin
- Woodruff Restaurant, Dublin
- Aniar, Galway
- Fishy Fishy, Cork
- Hugo's, Dublin



CAFÉ OF THE YEAR

Sponsored by Ballymaloe Foods

A clear demonstration of home-baked, in-house cooking or production with a passionate commitment to Irish produce, good old-fashioned Irish hospitality and a go to place for visitors and locals alike.

- Sweet N Green, Clare
- Kelly's Kitchen Café, Newport
- Farmhouse Café & Bakery, Dublin
- GROW HQ, Waterford
- Fennelly's of Callan, Kilkenny
- The Hungry Bear Café, Wexford
- Barrons Bakery & Coffee House, Waterford
- Kelly's Café, Wexford



FOOD LOVERS CHOICE AWARD

Sponsored by FBD Insurance

The Good Food Ireland® Food Lovers Choice award gives you, the public an opportunity to vote for your favourite business across the island of Ireland. The shortlist for each location will be drawn from the finalists in all other categories, placing them in their relevant tourism area throughout the island.

- WILD ATLANTIC WAY
- IRELAND'S ANCIENT EAST
- IRELAND'S HIDDEN HEARTLANDS
- DUBLIN
- NORTHERN IRELAND

For further information on the Award Finalists, Winners and Sponsors please visit www.goodfoodireland.com Tel: +353 (0) 53 915 8693

#goodfoodirelandawards



EXCELLENCE IN FOOD TOURISM AWARD

Sponsored by Tourism Ireland

This Award recognises food and drink producers, providers, cookery schools, food attractions, farm gate experiences, trails or other food tourism experiences featuring Irish produce as the core component.

- Long Meadow Cider, Armagh
- Burren Smokehouse & Visitor Centre, Clare
- Ballymaloe Cookery School Organic Farm & Gardens, Cork
- Wilde Irish Chocolates, Clare
- Vintage Tea Trips, Dublin
- The Glyde Inn, Louth
- Copenagh House Farm, Carlow



OUTSTANDING CONTRIBUTION TO FOOD PRODUCTION

Sponsored by National Dairy Council

Farming is the backbone of Ireland's Agri-food business, boosting our tourism industry and supporting the economy of our rural environments. This honorary award is in recognition and celebration of the thousands of farmers, for their steadfast contribution to food production on our island and the measures being put in place to farm more sustainably. It highlights the importance of farming not just economically, but its generational legacy and cultural contribution to Irish tourism and the wider community.



OUTSTANDING CONTRIBUTION TO IRISH FOOD AND DRINK INTERNATIONALLY

Sponsored by Bord Bia

This award honours individuals/businesses internationally for their contribution to Food Brand Ireland. Where their creativity and drive in the sourcing and promotion of Irish food/drink has effected much change, enhanced commercial export opportunities for Ireland's food and drink businesses and inspired reasons to believe.



LIFETIME ACHIEVEMENT AWARD

Sponsored by Pure Cork

In recognition of a remarkable lifelong achievement across both the tourism hospitality sector and the food production sector.



PRODUCER OF THE YEAR

Sponsored by Irish Farmers Association

The Producer of the Year demonstrates a strong emphasis on using social media channels to tell their story and the story of Irish farming and food production to a domestic and global audience.



SUPREME AWARD OF THE YEAR

Sponsored by Kerrygold®

ABOUT GOOD FOOD IRELAND®

Good Food Ireland® founded in 2006 is the Trustmark for Irish food and drink experiences of the island of Ireland. It is passionate about showcasing the best of Irish cuisine and hospitality. With a commitment to quality, sustainability, and supporting local producers, it is a driving force in the Irish food and tourism industry. With an approved network of members, Good Food Ireland® promotes authentic and locally sourced food experiences, from farm-to-table dining to artisanal food tours. It works closely with members to ensure that each experience is unique and reflects the diversity of Ireland's food culture.

Overall, Good Food Ireland's commitment to quality and local sourcing has earned Good Food Ireland® numerous awards and recognition and a reputation as one of Ireland's leading food tourism brands. It continues to innovate and push the boundaries of what it means to be a truly sustainable and authentic food experience.

FBD stands for Support

SUPPORTING COMMUNITIES
& BUSINESSES ACROSS
THE COUNTRY WITH OUR
NATIONWIDE BRANCH
NETWORK.

FBD's Business Insurance is supported by over 50 years' experience of providing insurance in Ireland. We're uniquely positioned to make decisions at a local level and to tailor policies to your business needs through our nationwide network of 34 branches.

For expert advice
visit your **local FBD
branch** or call us on
0818 18 18 18

SUPPORT.

IT'S WHAT WE DO.



FBD
INSURANCE

GOLD PARTNERS



KERRY GOLD

Kerrygold® is a proud Irish brand that retains deep tradition and enjoys a special relationship with consumers going back 60 years. The core Kerrygold® product is natural Irish premium butter, made from just two simple ingredients; cream and salt. Kerrygold® counts creaminess and deliciousness to only sourcing milk from grass-fed cows who graze on lush Irish pastures for 300 days a year.



ROE & CO

Roe & Co distillery is the home of cocktail exploration and modern Irish whiskey. Nestled in the heart of the Liberties, new energy surges through the former Guinness Power Station, where fun and flavour come to life through a truly immersive experience. This is Irish Whiskey reimaged.



FBD INSURANCE

From managing suppliers, staff and service; running a business takes a lot of work and dedication. FBD Insurance know what it takes, and know that a little support can mean a lot to business owners. That is why, for over 50 years, FBD Insurance has been supporting Irish businesses and business owners with great value insurance. With this kind of industry experience FBD Insurance have unrivalled knowledge of local enterprises. That's why they can talk sincerely about their service as being the hallmark of the company's success.

WATERFORD

WATERFORD

Inspired by the elements and by the Irish traditions of craftsmanship, Waterford transforms every moment into something more. The artistry and craftsmanship behind Waterford goes beyond mere form. Each piece is specially designed to heighten the pleasure of using it, the way it plays with light, its satisfying weight and tactility, and the pure bright sound it emits when touched.

HOST PARTNER



THE K CLUB

Captivatingly moreish, varied yet fantastically focused; dining always comes with a generous dollop of passion and creativity at The K Club. Over the past two years, The K Club has worked to transform its food and drink spaces to guarantee superb flavour sensations, thoughtful attention to detail and produce-led dishes.

MEDIA PARTNER



IRISHCENTRAL

Headquartered in New York with an ancillary office in Dublin, IrishCentral is the trusted source for information related to Ireland and the Irish. It caters to 39 million Irish Americans and 70 million Irish diaspora and receives 2 million+ unique visitors per month.

CATEGORY SPONSORS



SO MUCH TO SAVOUR

A top-down view of a dark grey countertop with various kitchen items: a small metal bowl of white salt, a bunch of fresh green dill, and a larger ceramic bowl filled with a mix of colorful peppercorns (black, red, white, and yellow).

Food safety training. We can help take it off your plate.

safefood for business is a FREE food safety eLearning tool for small businesses in the food industry - from manufacturing to catering and service.

Train your staff in basic food safety over 8 short and practical modules. Plus, you can track their progress across any device as they work towards a certificate of completion.

Scan the QR code to sign up for food safety training and get access to online resources



Learn more at safefoodbusiness.com

REELING IN THE YEARS



2006 Launch



2006 Launch Event



2007 1st Anniversary



2008 Amsterdam



2008 Taste of Dublin



2009 Boston



2009 Cape Town



2009 China



2010 Launch of CCD



2011 Conference Launch



2011 Awards



2011 Irish Derby at The Curragh



2013 Web Summit



2014 Craft Fair Dublin



2014 The Web Summit



2014 KMPG Lunch



2008 BBC Good Food Show



2008 Cork



2008 Darley Irish Oaks at
The Curragh



2008 Dublin



2009 Flavours of Ireland London



2009 Stockholm



2009 Volvo Ocean Race China



2010 Colman Andrews Book
Launch



2012 Belfast



2013 Craft Fair Dublin



2013 Press Dinner Mosimann's
London



2013 Web Summit Dublin



2015 ITIC Award



2016 Breeders Cup USA



2016 touRRoir Croke Park



2018 touRRoir NUIG

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Visit drinkaware.ie



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WITH A COCKTAIL WORKSHOP
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