

These two awards are new for 2025 and open to all entrants to Manx Menu. On the [application form](#) there is the option to opt in to one or both of these categories, entrants will then be sent a second form to complete.

For both categories, entrants will be asked a series of questions to demonstrate why they qualify, along with submitting any supporting materials such as photos, customer testimonials, or examples of success stories.

These winners of these awards will be selected by the specialist judging panel based on these applications.

Manx Menu Sustainability Award Criteria

This award recognises hospitality businesses and local producers that have demonstrated a commitment to sustainability through their operations, products, and practices. Applicants will need to self-nominate and explain how their business or product is contributing to a more sustainable future.

Criteria:

1. Use of Local and Seasonal Ingredients

- Demonstrate a strong focus on using locally-sourced, seasonal ingredients. Explain how this reduces your carbon footprint and supports the local ecosystem.
- Share examples of how you've established partnerships with local farmers, growers, or producers to source ingredients sustainably or contribute to the local supply chain.

2. Waste Reduction Initiatives

- Highlight any practices that minimise food or production waste, such as creative ways to repurpose leftovers, managing portion sizes, or implementing food waste recycling or composting programs.
- Explain your efforts to reduce single-use plastics or other disposable materials in your business or production process.

3. Energy Efficiency

- Detail steps your business or production facility has taken to improve energy efficiency, such as using energy-efficient kitchen equipment, eco-friendly appliances, or more sustainable production methods.
- Describe any renewable energy sources your business or facility uses, such as solar panels or wind energy.

4. Sustainable Packaging and Utensils

- Showcase how your takeaway packaging, production packaging, and utensils are environmentally friendly (e.g., biodegradable, compostable, or reusable alternatives).
- Include efforts made to reduce packaging waste or offer customers incentives for bringing their own containers or reducing packaging.

5. Employee and Community Engagement

- Explain how your business engages employees or team members in sustainability practices (e.g., staff training on sustainability or encouraging greener transportation options).
- Detail any community initiatives that promote sustainability, such as educational campaigns or partnerships with local environmental groups or schools.

Manx Menu Innovation Award Criteria

This award celebrates creativity and forward-thinking in the Isle of Man's hospitality and food production sectors. Applicants will self-nominate and demonstrate how they have pushed the boundaries of traditional hospitality or food production to offer innovative and unique experiences or products.

Criteria:

1. Creative Menu Concepts or Product Innovation

- Describe how your menu items or products showcase innovation in ingredients or preparation/production techniques. This could include introducing new or unusual Manx ingredients, experimenting with global flavours, or offering plant-based alternatives.
- Explain any unique approaches to plating, presentation, or packaging that set your offerings apart from others in the market.

2. Innovative Use of Manx Ingredients

- Highlight how you've used local ingredients in unexpected or unconventional ways, whether that's through a unique dish, drink, or product development.
- Share how your innovation elevates the profile of Manx ingredients, helping to promote local produce in the food or drink scene.

3. Innovative Business Practices

- Showcase any technological advancements or innovative business models you've adopted. This could include offering contactless ordering, online meal kits, subscription-based food services, or new production methods that improve efficiency.
- Detail how you've embraced digital marketing or social media to create excitement around your offerings or engage with customers.

4. Collaborations and Partnerships

- Explain any collaborative efforts with local suppliers, producers, or artisans that have resulted in new products, unique menu items, or enhanced production processes.
- Describe any cross-industry partnerships that demonstrate your innovation, such as working with local artists, musicians, or craft producers to create unique customer or product experiences.

5. Customer or Consumer Experience

- Show how you've enhanced the customer or consumer experience through innovation. This could be through personalised dining, immersive pop-up events, unique production tours, or offering formats like tasting menus, chef's tables, or exclusive product experiences.
- Highlight how your innovation has created memorable and engaging experiences that attract repeat customers or consumers.