

Application Form for restaurateurs - "Balsamic Vinegar of Modena, the Original"

By filling out this form, you are joining the free initiative **"Balsamic Vinegar of Modena, the Original"** organized by the Consortium for the Protection of Balsamic Vinegar of Modena.

The mission of "Balsamic Vinegar of Modena, the Original" campaign, co-funded by the European Union, is to promote Balsamic Vinegar of Modena in the U.S. market through promotional activities aiming to increase the awareness of the product in both the area of San Francisco and Los Angeles.

The initiative includes the organization of Tasting Weeks in participating restaurants. **In San Francisco, The Original Balsamic Week will take place from 12th to 18th of September.**

WHAT WE OFFER

- Complimentary product for the creation of a dish containing Balsamic Vinegar of Modena PGI during the Tasting Week as follows:
- 1 five-liter (1,32gal) jug of aged Balsamic Vinegar of Modena PGI
- 2 five-liter (1,32gal) jugs of aged Balsamic Vinegar of Modena PGI
- 30 Institutional bottles of 250ml (0,066gal) each and branded with the logo of the Consortium of Protection to be displayed inside the restaurant, together with the promotional materials (flyers and folders).
- A visit from a food influencer who will dine in your restaurant to taste and vote the dish created with Balsamic Vinegar of Modena PGI and share it on their social channels. The cost of the meal will be charged to us.
- To be included and mentioned in the "Balsamic Vinegar of Modena, the Original" communication campaign, on the official project website (<https://www.balsamicweek.com/>) and social channels, which will reach 300,000 contacts in the target areas.

HOW TO TAKE PART

- By filling out the information requested below to confirm your participation in the project.
- By including in your menu a dish containing Balsamic Vinegar of Modena PGI throughout the Tasting Week in your restaurant and by specifying the full name "Balsamic Vinegar of Modena PGI" in the name of the dish on the menu.
- By displaying the promotional materials in your restaurant (possibly in a proper corner) and by displaying the bottles of vinegar on all the tables, so that even those who do not choose the vinegar-based dish can still try it.
- By sending the recipe and some photos of the dish created using Balsamic Vinegar of Modena PGI, as well as photos of the communication materials displayed and the dish served to customers.
- By hosting a food influencer who will dine in your restaurant to taste the dish created with Balsamic Vinegar of Modena PGI and share it on their social channels.
- By posting on the social accounts of your restaurant some pictures taken during the Tasting Week, mentioning if you wish: on Facebook @OriginalBalsamicVinegar and on Instagram @originalbalsamicvinegar; moreover you can use the following hashtags:
#EnjoyItsfromEurope #BalsamicVinegarOfModena

Please note: the initiative doesn't have any commercial purpose, but it is only intended for the promotion of Consortium products.

INFORMATION REQUIRED FOR PARTICIPATION AND PROMOTION OF THE RESTAURANT

Restaurant Name *

E&O Kitchen + Bar

Restaurant Address *

314 Sutter St, San Francisco, CA 94108

Restaurant Phone Number *

415-693-0303

Email Address *

gm@eosanfrancisco.com

Restaurant Website (URL)

https://eandokitchen.com

Average number of daily place settings

175

**INFORMATION REQUIRED FOR THE DELIVERY OF BALSAMIC VINEGAR OF MODENA PGI
SAMPLES AND COMMUNICATION MATERIALS**

Restaurant Full Address *

314 Sutter Street San Francisco, CA 94108

Days and opening hours for delivery *

Tuesday-Saturday 11am-7pm

Name of contact person for delivery *

Sharon Nahm

Phone Number (Restaurant Contact Person for delivery) *

415-693-0303

Other useful information for delivery

Social Media Pages (URL)

instagram.com/eandosf# -facebook.com/EandOSF - twitter.com/EandOSF

Brief restaurant description

E&O Kitchen and Bar is a modern Asian restaurant and lounge in the heart of San Francisco's vibrant Union Square, and steps away from the Financial District. E&O takes inspiration from the Spice Trade incorporating modern sensibilities as well as local ingredients resulting in a menu that is bold, flavorful, and approachable. The modern comfortable decor, and multi floor space is fit for any occasion from a casual to a special night out, or large group events.

Restaurant Logo

Please send us your logo.

We kindly require the logo at the best quality available (recommended formats: PNG, JPEG or PDF); < 10 MB file or you can send us a WeTransfer link (or similar). *We will use the logo to promote the Restaurants taking part to the initiative through the social accounts of the project. .*

Privacy *

☒ I declare that I have read and accept the conditions for the processing of my personal data on the page: <https://www.balsamicweek.com/>

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