



A Not-for-Profit dinner to support wellbeing and mental health awareness in the New Zealand Hospitality industry.

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You are invited to be a part of the inaugural FROM THE PASS charitable dinner.

Nathan Ward has teamed up with top NZ chefs Nic Watt, William Mordido, Carlos Atkinson, and Jamie Robert Johnston along with the Montana Catering Company to host this special dinner at Auckland Zoo.

The exclusive evening begins with canapes and sparkling wine, followed by a five-course dinner with matched wines, hosted by Kiwi actor Aaron Ward. The evening concludes with an auction with exciting prizes up for grabs from our generous sponsors.

Thursday, 6 August 2020

7pm

Auckland Zoo

\$3,000+GST per table of ten or \$300+GST per individual ticket

The proceeds raised will go towards setting up an online platform to **EDUCATE** and **SUPPORT** both Employees and Hospitality Businesses in mental health.

In creating a positive and encouraging workplace, through education, compassion, and awareness, we can help rebuild the hospitality industry. To take proactive steps to support individuals and keep them safe from the harmful effects of stress. To attract talented Kiwis to develop their Hospitality careers on our own shores with support, culture, fulfilling salaries and an achievable work/ life balance. Where altogether we are treated with dignity and respect.

This event is a collaborative effort with our sponsors and attendees. Our attendees will consist of the hospitality industry and private guests. What we can offer in terms of exposure will be discussed with you in follow-up communication.

Profiles

Nic Watt
Chef

Nic has served as the executive chef at Taupo's Huka Lodge. Nic opened MASU at Auckland's Sky City, in 2013, which received numerous awards in it's first year. In 2015 he opened Madame Hanoi and published the MASU cookbook. Nic has since gone on to take over the Akarana Eatery and open Inca.

William Mordido
Chef

William has been named Restaurant Association NZ Chef of the Year, a NZ representative in the WorldSkills International Final, Leipzig Germany and his efforts saw him come home with a Silver Medal at the International Jeunes des Rôtisseurs Competition, Manchester. He is currently working on his own project, Buko. He is also the Chef Sales representative for RATIONAL at Burns & Ferrall.

Nathan Ward
Chef/Event Organiser

Nathan has worked at the likes of Bowman's, Prego and Molten. Moving to Melbourne in 2008, he was quickly picked up by the Rockpool group, at the new Rockpool Bar and Grill Melbourne. Nathan has spent time in London and Europe, he spent 3 years cooking aboard super yachts. Most recently he has returned to Melbourne, where he has worked at both Rosetta Ristorante and the Delia group at Maha.

Jamie Robert Johnston Chef

Jamie serves as the Head Chef at Everybody Eats, a charitable organisation. He has also served as chef/consultant for Eat My Lunch. He was chef and co-owner of Judge Bao and worked at Depot Oyster Bar and Eatery shortly after emigrating to New Zealand. His first chef role was at Buckingham Palace.

Carlos Atkinson
Chef

Carlos is the Executive Chef at Montana Food and Events. With 26 years' experience, he worked with General Manager Troy Reid in London in 1996 and has since owned his own restaurant; Bowman's and worked at Cin Cin for seven years.

