AOVE WORLD CUP

International Guide to
Gastronomic Excellence
with Extra Virgin Olive Oil

Make extra virgin olive oil a reason to choose your restaurant.



Exceptional oils. Distinctive experiences.
A story worth taking further.

AN ANNUAL PROGRAMME FOR RESTAURANTS AND CHEFS

LAUNCH PRESENTATION · MEMBERSHIP BY INVITATION

THE PROPOSAL, IN ONE MINUTE

What you receive. What it does for you.

An annual AOVE WORLD CUP programme combining a place in our guide, exceptional extra virgin olive oil (EVOO), direct producer contact, practical support and communications for your restaurant.

01

A selection of award-winning oils

Discover different profiles, compare oils and explore new possibilities for your kitchen.

02

Direct access to producers

Speak to the people who make the oils and arrange your purchases, without intermediaries of any kind.

03

Your page. Your chef's voice.

Showcase your identity, your oils and your experiences on our website.

04

Content ready to share

A presentation, interview, editorial feature and materials created from the information you provide.

05

Support for your first initiative

Turn an idea into an experience: product, costs, team, service and communication.

06

Promotion with a purpose

Introduce your restaurant through AOVE WORLD CUP's own channels and the activities agreed with you.

The value goes beyond a listing.

Use EVOO to distinguish your cooking, enrich the dining experience and give guests new reasons to visit.



IDEAS TO PUT INTO PRACTICE

Another reason to book. *And to return.*

Choose an experience that fits your restaurant. EVOO should enhance your identity, not replace it.

01 **A signature welcome**

A small bite and an exceptional oil to begin telling your story from the very first moment.

02 **An olive oil pairing menu**

Different EVOOs chosen to complement each dish's character, including dessert.

03 **A bookable tasting**

A defined format, price and schedule, delivered by your trained team.

04 **A reason to come back**

Seasonal events, private experiences or a producer encounter, arranged by agreement.

Adapt these ideas to your cooking, resources and guests. You choose what to put into practice.

PRODUCT AND PROVENANCE

Exceptional oils. Direct access to their producers.

Discover the oil. Speak to its producer. Decide what belongs in your restaurant.



A selection included in your fee

Receive a selection of AOVE WORLD CUP award-winning EVOOs, with details of their provenance and flavour profiles. A starting point for discovery, comparison and culinary exploration.

Without intermediaries of any kind

We put you in direct contact with producers and olive mills so you can speak to them and arrange your purchases: oils, formats, quantities and terms.

The relationship is directly between your restaurant and the producer.

Your proposal specifies the oil selection and delivery arrangements. Further purchases are agreed with each producer, subject to their availability and terms.

HELP DINERS CHOOSE YOUR RESTAURANT

Your cooking, your chef and a reason to visit.

Your own page within AOVE WORLD CUP, designed for diners and linked to your restaurant's channels.

PROPOSED LAUNCH DESIGN · NOT A PUBLISHED RESTAURANT PROFILE

AOVE WORLD CUP

Restaurants / Experiences



AN EXPERIENCE TO DISCOVER

EVOO, from the very first bite.

Your philosophy, your team and the experiences you offer. Real images of your restaurant and a story that is your own.

Book at your restaurant

View menu and experiences

Details that help guests decide

- Cuisine and dining experience
- EVOOs and producers
- Location and contact details
- Menu and price range
- Link to your booking channel

Discover
What makes you distinctive.

Choose
An experience to enjoy.

Book
Through your usual channel.

Details and images must be approved before publication. Booking will link to the restaurant's own system; this illustrative profile does not show live availability.

HOW WE AIM TO ENCOURAGE VISITS

Be discovered. Give guests a reason. *Make booking easy.*

The guide is planned as a gateway to restaurants and experiences, open to the public with no registration required to explore them.

01

Discovery by destination

Profiles and content organised by city, cuisine and EVOO experience to help diners find something relevant to them.

02

Promoting your story

Editorial features, social content and targeted communications through our channels, according to the agreed plan.

03

A simple path to booking

A clear invitation to visit your restaurant or enjoy an experience, linked to your existing booking system.

04

Insights to improve

Review the available indicators: page visits, clicks and enquiries, plus bookings when these can be confirmed.

Digital features planned for launch

Search, booking-focused profiles and measurement. The availability of each feature and the promotional activities will be confirmed in your membership proposal.

Clicks are not bookings. Bookings require confirmation from the restaurant or its system. Paid advertising requires a separate, agreed budget.

COMMUNICATIONS YOU CAN PUT TO WORK

Your story, ready to go further.

Your team provides the information and photographs. We shape them into content that introduces your restaurant and promotes the activities agreed with you.

FORMAT EXAMPLES · CONTENT BASED ON YOUR INFORMATION AND APPROVED BY YOU

INTERVIEW

Your chef's voice.

What changes in your kitchen when you choose the right EVOO?

Your own answers.
Your judgement.
Your personality.



EDITORIAL FEATURE

Provenance is part of the dish.

Your connection to the ingredients and their producers, told with accuracy and feeling.



PRESENTATION AND SHAREABLE MATERIALS

One story. Different formats.

Materials to announce your membership and introduce your experiences through the agreed channels.

1. Share your material **2.** We prepare **3.** You approve **4.** We promote

Your individual proposal specifies the materials, languages, channels and schedule. Your statements are respected and content is approved before publication.

PRACTICAL SUPPORT TO MAKE IT HAPPEN

An idea that fits. A plan to bring it to life.

We help you choose a first EVOO initiative that suits your kitchen, team and guests, with a focus on both culinary and commercial value.

01 **Choose the experience**

A welcome bite, a menu, a tasting or an event. We start with what works best for your restaurant.

02 **Plan the product and costs**

Select the EVOO, quantities, service format and pricing that make sense for your offering.

03 **Give your team the story**

A brief explanation for front of house: which oil it is, who makes it and why it belongs in that dish.

04 **Communicate and review**

Introduce the initiative, observe guests' response and review costs and results to refine the experience.

WHAT WE PROVIDE

Guidance, resources and preparation of the agreed content.

WHAT YOU LEAD

The culinary offering, pricing, team and delivery in your restaurant.

Support channels, sessions, resources and follow-up are agreed before joining. Our aim is to help you make your membership commercially worthwhile through practical initiatives.

AN ADDITIONAL OPPORTUNITY

Knowledge to savour. At your own restaurant.

You can request a visit from a qualified member of our organisation to deliver an activity tailored to your team or your guests.



Prepare your team

EVOO tasting, selection and service.

Create an occasion

A tasting or a culinary gathering.

Share the culture

Bring the oil and its origins closer to your guests.

Optional activity · Separate quotation

Content, date and availability are agreed in advance. Travel, accommodation, meals, materials and professional fees, where applicable, are quoted separately. The annual fee does not include an on-site visit.

A PROJECT ROOTED IN HOSPITALITY

From one restaurateur to another.



David Domingo celebrating first prize in Sueca, 2019.

My experience in hospitality has taught me that excellence begins with the ingredients and reveals itself in the details.

> *"I firmly believe that a great extra virgin olive oil can raise an ingredient's expression to the nth power."*

When the ingredient, the EVOO and the proportions come together, aromas, nuances and possibilities emerge that transform the experience.

This guide brings the work of olive growers together with the talent of chefs, helping you turn that connection into something your guests can enjoy, remember and share.

David Domingo Jarque

Founder of AOVE WORLD CUP

World Champion of Valencian Paella · Sueca 2019

Winner of the 59th International Valencian Paella Competition in Sueca, 2019.

WHAT TO KNOW BEFORE YOU DECIDE

A proposal for your restaurant. Clear terms from the start.

Membership is by invitation and subject to approval. The annual fee reflects your country and market, with an individual proposal before you join.

What you will receive	The oil selection, public profile, content and scope of support, with defined deliverables and a schedule.
What you will pay	The fee, taxes and shipping or import terms. Discounts or a complimentary first year are agreed individually.
What your team will do	Complete the profile, supply materials, approve the content and choose the first initiative to put into practice.
How value continues	Profile updates and agreed activities during your membership. The term and renewal conditions are set out in your proposal.

Standards that protect your reputation

The fee covers membership and services. Any gastronomic distinction requires its own criteria and assessment; it is not awarded in return for payment.

On-site activities and paid advertising are agreed separately. The programme aims to create opportunities; it does not guarantee independent media coverage, reach, bookings, sales or recovery of the membership fee.

INTERNATIONAL GUIDE TO GASTRONOMIC EXCELLENCE WITH EXTRA VIRGIN OLIVE OIL

Your cooking has a story. EVOO can help you take it further.

Exceptional oils, direct contact with their producers and practical support to turn knowledge into distinctive experiences.

Let's talk about your restaurant.

Reply to your invitation or contact us to explore membership and receive a proposal tailored to your country and your restaurant.

info@aoveworldcup.com

aoveworldcup.com

CONTACT US ABOUT MEMBERSHIP

Launch presentation for restaurants and chefs · English

Founder photograph and logo: supplied originals. All other scenes are AI-generated illustrations; they do not depict member restaurants, partner producers or past events. Mock-ups are proposed designs.