



# NEWS & VIEWS

Volume 36

Issue 4

December 2023

## From Your President

This is a bitter sweet message as my last newsletter as president. I am excited to see the future of ORA led by Natalie Hankins and look forward to continuing to be part of such an amazing organization. A major goal during my term was to make it easier for you to pay dues, make sure to sign up for recurring payments to make your life easier! As we plan for 2024 we hope to have a new event to offer our members, keep a look out for more information coming early next year. To hear more about last years success and forecast for 2024 please join us for that annual meeting Sunday Jan. 28th at Casico's. Thank you to all the hard work done by board members, donations and support from you all keeping the organization growing and thriving. Cheers to you and your business success!

Dine Out Often  
Your President, Jessica Keith

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News & Views is published in March, June, September & December. Comments, facts and opinions expressed herein are the sole responsibility of the authors and do not express agreement of the members. If you would like to contribute information for up coming newsletters, please mail to the ORA - 4270 N. 139th Street, 68164, or CALL (402) 493-4739.



## 2024 ANNUAL MEETING LET'S DO LUNCH!

(VOTING BALLOT & INSTRUCTIONS ON INSIDE BACK PAGE)

Our first ever Let's Do Lunch Meeting is planned for the 2024 Annual Meeting. Our Build Your Own Bloody Mary, Mimosa & Coffee Bar is available from 11:00-NOON. To be followed by a Lunch, Board Member Inductions and Award Celebration.

Please take a minute today to cast your vote for Restaurateur of the Year, Purveyor of the Year and Employee of the Year (Harold Norman Excellence Award).

Fill in the name of a person you feel goes the extra mile to make our industry better. The Purveyor of the Year can be chosen from five companies that the board of the ORA feels give a tremendous amount of support not only our mission but to their customers. Please choose from these very deserving companies only! The Employee of the Year was created to honor that hard working employee who often goes unthanked. Nominate someone you feel goes above and beyond the call of duty. Let us know via e-mail the reason you would like this person to receive the award and be honored. Please send your email to; [JWarren@DineOutOften.com](mailto:JWarren@DineOutOften.com)

We hope to see you at Cascio's Steakhouse on January 28th, 2024!

PLEASE NOTE: The past recipients of the Restaurateur of the Year are listed and cannot be nominated and voted for again.

## MARK YOUR CALENDAR!

**Celebrating Our  
80th YEAR**

# ANNUAL MEETING Let's Do Lunch

**SUNDAY, JANUARY 28th, 2024**  
**Cascio's Steakhouse**  
1620 S 10th Street

<b>11:00 am - NOON</b>	Build Your Own: Bloody Mary, Mimosa or Coffee
<b>NOON - 1:30 pm</b>	Lunch, Awards and Board Member Inductions
<b>1:30 pm - 2:30 pm</b>	Celebration of Award Winners

**2023 Restaurateur of the Year**  
**2023 Purveyor of the Year**  
**2023 Harold Norman Excellence**

**\$85.00 PER PERSON**  
\$55 is tax deductible, tax is included  
(**\$85 per person or \$680 for a table of eight**)

For reservations and payment visit  
[www.dineoutomaha.com](http://www.dineoutomaha.com) or mail check to ORA  
4270 N. 139th Street | Omaha, NE 68164



**MAKE YOUR RESERVATIONS BY JANUARY 12TH**

To Vote Online: <https://dineoutomaha.com/annual-dinner-ballot/>



# OMAHA HOSPITALITY HALL OF FAME

## 2023 INDUCTEE CELEBRATION



David Friedland



Ted Friedland



Carman Johnson



Bill "Laki" Sgourakis



George Sgourakis



Dario Schicke



Bruce Simon



Todd Simon



Joellen Zuk

The Omaha Hospitality Hall of Fame welcomed nine new members on October 15th, 2023. The newest members are Purveyors-David Friedland and Ted Friedland, Friend of the Industry-Carman Johnson, Chef/Restaurateur-Dario Schicke, Restaurateurs-Bill "Laki" Sgourakis and George Sgourakis, Purveyors-Bruce Simon and Todd Simon, Food Service Director/Educator-Joellen Zuk. The newest members were welcomed into the Hall of Fame with an Induction Ceremony and dinner in their honor at the Institute for the Culinary Arts at Metropolitan Community College (ICA).

The evening began with the honorees and their dinner guests of family, friends and work colleagues greeted by Jim Trebbien, the Chairman of the Hall of Fame Board. The emcee for the evening event was Associate Dean of the ICA, Chef Brian O'Malley. The dinner and dessert courses were planned especially for the inductees by ICA Chefs Michael Combs and Cathy Curtis, assisted by students and team members of the ICA. The dinner meal featured Vegetable, Fish and Meat Courses; each course included a wine pairing presented by Matt Brown of V Mertz. Entertainment featured music by The Beatniks. Each inductee was honored with a video tribute from members of the hospitality community who knew them well, working with them throughout many years of service to the community. After receiving an engraved silver platter each inductee spoke to those gathered in their honor. The dinner meal included an introduction of the volunteering student chefs at the ICA and was concluded with a champagne toast honoring each of the newest inductees. A dessert reception followed in the hallways of the ICA. The school's theory labs and production kitchen were transformed into candle-lit reception areas for the honored guests to mingle and enjoy the specialty cocktails and desserts created in their honor.

This annual event is planned by the combined boards of the Omaha Restaurant Association, the Omaha Hospitality Hall of Fame, and The Institute for the Culinary Arts. To nominate someone in the community to the Hall of Fame or to learn more about the newest members visit <https://www.omahahospitalityhalloffame.com/>.



# Board Member Bio



*My Name is Gary Zoucha, and I am the District Sales Manager for the Chesterman Coca-Cola Food Service and On-Premise team in the Omaha Norfolk area. This is my second*

## GARY ZOUCHA

*Chesterman Coca-Cola Food Service*

*opportunity to be a part of the Omaha Restaurant Association, separated by 20 years, and could not be happier to play a role with this dynamic group of restaurateurs' and purveyors. The vast knowledge and experience that our members have help create a network for all to support the industry and ensure the health of Omaha's great food experience.*

*My journey began 27 years ago and my first week I was able to watch the ribbon cutting of our new warehouse not knowing that this would become my career. Over the years the never-ending evolution of the beverage industry and growth of many new categories has taught me that adapting is necessary and most of the times very exciting.*

*My first role was a merchandiser*

*in our grocery channel, and I quickly moved over as a delivery driver and then into On-Premises Sale. Over the following 20 years I moved throughout most of our departments taking on new positions and learning more about what we do and how to take care of our partners. Last year the opportunity to move back as a part of our Food Service team became available and I was lucky enough to be awarded this opportunity. I appreciate my new role as I learn something new everyday from my team and our amazing customers and love the ability to be welcomed back into both groups.*

*Outside of work I do enjoy as much time as possible with my family and I also escape on our local trails to get in a quick run from time to time.*

## THANK YOU

**to these businesses for their generous support of the 2023 Hall of Fame Event**

Chesterman Coca-Cola  
Chieftain Distribution  
DiTendenza  
Food Styling & Photography  
Fortune Fish Gourmet  
H. Olafsson International  
Specialty Foods  
Johnson Brothers of Nebraska  
La Casa Pizzeria  
Loffredo Fresh foods Company  
Omaha Steaks  
Premier Midwest Beverage Co  
Quality Brands of Omaha  
Republic National  
Distributing Company  
Southern Glazer's Wine & Spirits  
Spin Linen  
Sysco Lincoln, Inc.  
Timber Wood Fire Bistro  
US Foods



**SAVE THE DATE**  
**Tuesday, February 27th**



**JOIN US FOR THE**  
**4th ANNUAL**

**TOPGOLF Tournament**  
**6 PERSON TEAM SCRAMBLE**

**Watch your email for details!**

# DO YOU KNOW SOMEONE WITH PASSION AND AN

## Scholarship Money is available for them!



### 2024 SCHOLARSHIP APPLICATION

**DEADLINE TO APPLY:  
MARCH 1, 2024**

The Nebraska Restaurant Association Hospitality Educational Foundation provides scholarship opportunities for qualified students and professionals who plan to pursue higher education in the fields of culinary and hospitality and will use those skills in Nebraska. Scholarship(s) will be awarded at the discretion of the scholarship committee. HEF will be awarding 10 scholarships, each with a minimum of \$1,000.

**Please attach your resume and fill out Parts A, B, & C to complete the application process**

#### **PART A:**

Name: \_\_\_\_\_  
Cell Phone: \_\_\_\_\_  
Email: \_\_\_\_\_  
Current Address: \_\_\_\_\_  
City: \_\_\_\_\_ State: \_\_\_\_\_ Zip Code \_\_\_\_\_

Please write "N/A" for anything that doesn't apply to you

Current High School or Career Academy: \_\_\_\_\_

**GPA** \_\_\_\_\_

I have participated in a Nebraska ProStart Program: Yes \_\_\_\_\_ No \_\_\_\_\_

Current Post Secondary Institution or Employer: \_\_\_\_\_

**GPA** \_\_\_\_\_

I have participated in a Nebraska ProStart Program: Yes \_\_\_\_\_ No \_\_\_\_\_

I am applying for Professional Development  
(I already work in the industry): Yes \_\_\_\_\_ No \_\_\_\_\_

**In 2024, I will be enrolled at:** Post-Secondary Institution or Professional Development Program

\_\_\_\_\_  
Institution Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip Code: \_\_\_\_\_

Major: \_\_\_\_\_

Degree Objective:

Associates \_\_\_\_\_ Bachelors \_\_\_\_\_ Diploma \_\_\_\_\_ Certificate \_\_\_\_\_

Area of Emphasis:

Culinary Arts \_\_\_\_\_ Baking and Pastry \_\_\_\_\_ Food & Beverage \_\_\_\_\_

Restaurant Management \_\_\_\_\_ Entrepreneurship \_\_\_\_\_ Lodging \_\_\_\_\_

Other (Name of Emphasis) \_\_\_\_\_

Are you a previous NRAHEF/NRAEF Scholarship winner? Yes \_\_\_\_\_ No \_\_\_\_\_

# INTEREST IN PURSUING A CULINARY EDUCATION?

Apply by March 1st, 2024!

**PART B:**

In the space provided, please tell us:

A. Why did you select the culinary or hospitality field as a career?

B. What are your future goals in the hospitality industry?

C. Describe the most challenging hospitality related experience that you have ever faced. What did you learn from the experience?

# Scholarships are available - Apply by March 1st, 2024!

D. Describe your employment history in the hospitality industry:

E. How many credits and/or semesters do you have remaining to accomplish your educational goals  
OR What is your anticipated graduation date?

## **PART C:**

Additional Contact Information (Please list three)

Please provide the names and phone numbers of at least three people who will know how to contact you in the next six months or more (e.g., parents, siblings, friends)

Name/Relationship

Cell Phone Number

**Please e-mail no later than March 1, 2024 to: [zoe.olson@nebraskadining.org](mailto:zoe.olson@nebraskadining.org)**

**or mail this form postmarked by March 1, 2024 to:**

Nebraska Restaurant Association HEF  
Attn: Zoe Olson  
5100 N 27th St, Ste A2  
#238 Lincoln, NE 68521

*If you are a scholarship finalist, you will be required to attend an interview via Zoom with a panel of industry professionals. Interview times and Zoom information will be included in the interview notification letter.*

*If you are selected for a scholarship you will be required to give us your social security number. After enrollment verification is determined, scholarships will be mailed to the financial aid office of the recipient's institution or program.*

*Thank you for applying for a scholarship from the Nebraska Restaurant Association Hospitality Educational Foundation.*

TO DOWNLOAD THIS FORM

[HTTPS://DINEOUTOMAHA.COM/SCHOLARSHIPS/](https://dineoutomaha.com/scholarships/)

# FAMILY MEAL

## 2-4-24

5:30 - 8:30 p.m.

Join us for a delicious family-style gathering for alumni, family + friends, ICA personnel and industry partners.

Come as you are to share, connect, and discover ways to help current students.

Advance tickets are \$15 per person or \$120 for a table of 10.

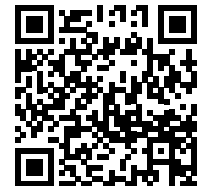
Let us know you will attend this event see

MCC's Institute for the Culinary Arts facebook page!

[facebook.com/events/1253571298649057/](https://facebook.com/events/1253571298649057/)



Metropolitan Community College  
INSTITUTE FOR THE  
CULINARY ARTS



## IMPORTANT NEWS FOR OUR MEMBERSHIP: Please Read!

### ServSafe MANAGEMENT TRAINING

**ServSafe**  
National Restaurant Association

**April 24th & 25th | 9 am – 4:30 pm | UNL Extension Office | 8015 West Center Road**

Many of you are aware it will probably be mandated this year to have a manager on duty at your restaurant that is certified in **ServSafe Management Training**. We have been trying to prepare you for this for the past 3 years and each year we pay for more and more members to get certified. We are happy to see members take advantage of this benefit, however, we are at the point we are going to have to limit this to 2 managers per membership, based on a certain amount of money allotted to this program. We will pay the \$110 for the class and the test and you will still have to purchase the 7th or preferably the 8th edition book for \$85 and we will email you the additions to the book. **Cindy Brison has set aside a special date of April 24th and 25th from 9 am – 4:30 pm at the UNL Extension office at 8015 West Center Road.** You will call Jennie Warren at 402-690-9706 or e-mail her at [jwarren@dineoutoften.com](mailto:jwarren@dineoutoften.com) to sign up. This is on a first come first serve basis. We will be taking 30 participants. New this year, we will have to pass on the *no-show* cost of \$110, as it is charged to us, if you do not show up. Last but not least, you must be a current member at the time of registration.



# EVENT PHOTOS

December 2023



## 2023 Inductees

David Friedland • Ted Friedland • Carman Johnson  
Dario Schicke • Bill "Laki" Sgourakis • George Sgourakis  
Bruce Simon • Todd Simon • Joellen Zuk

*Sunday, October 15, 2023*

Dinner and Awards begin *Promptly* at 5:00 pm

Inductee Dessert & Cocktail Reception  
Immediately Following

Food prepared by The Institute for the Culinary Arts at MCC

*The Institute for the Culinary Arts*

The Pegler Center at 32nd and Sorenson Parkway  
Community College, Fort Omaha Campus























# OFFICIAL BALLOT



## Restaurateur of the Year 2023 | Purveyor of the Year 2023 Harold Norman Excellence Award 2023

Please vote on the ballot below by January 12th, 2024 and return it to:

**Omaha Restaurant Association | 4270 N. 139th Street | Omaha, NE 68164**  
**E-Mail: JWarren@DineOutOften.com**

Winners will be presented at this year's 2024 Annual Meeting  
on January 28th, 2024 and will **not** be informed prior to the meeting

### RESTURATEUR OF THE YEAR AWARD 2023

#### YOU CANNOT SELECT A PAST RECIPIENT

Please choose someone you believe stands out in the industry  
through providing an outstanding business as well as contributing  
to the industry through the ORA and other civic causes.

#### PRIOR WINNERS

1989 Mac Thompson	2011 Yves Menard
1990 Rick Fox	2012 Greg Lindberg
1991 Linda Anania	2012 Don & Marie Losole
1992 Ron Samuelson	2013 Brad Marr
1993 David Hayes	2014 Glenn Wheeler
1994 John Chisholm	2015 Jared Clarke
1995 Bill McKenna	2016 Jennifer Coco
1996 R. Tim Pepper	2017 Darwin Hanssen
1997 Mark Hoch	2018 Dave Mainelli
1998 Denis Hall	2019 Greg Cutchall
1999 Matt Warren	2020 MitchTempus
2000 Brian Magee	2021 Bob & Amy Freshman
2001 Sally Kawa	2022 Alfie Cascio
2002 Vince Fletcher	
2003 Ann Mellen	
2004 Nicole Jesse	
2005 Chuck Caniglia	
2006 Cedric Fichelpain	
2007 Katie O'Connor	
2008 Tony Fucinaro, Jr.	
2009 Cory Guyer	
2010 John Wade	

**2023**

Please fill in your choice for RESTAURATEUR OF THE YEAR

### PURVEYOR OF THE YEAR 2023

#### CHOOSE ONE OF THE FOLLOWING FIVE PURVEYORS

All outstanding companies, who promote the mission of the  
ORA by sponsoring and attending the events and have a strong  
desire to improve the hospitality industry.

#### VOTE FOR ONE

- ☐ Hospitality Management Systems
- ☐ Johnson Brothers of NE
- ☐ Premier Midwest Beer and Beverage
- ☐ Quail Distribution
- ☐ US Foods

#### PRIOR WINNERS

2011 RNDC Falcon Division  
2012 Rotella's Italian Bakery  
2013 Omaha Steaks  
2014 Quality Brands of Omaha  
2015 Reinhardt Food Service  
2016 Loffredo's Fresh Produce  
2017 Southern Glazers Wine & Spirits  
2018 H. Olafsson International Specialty Foods  
2019 Spin Linen  
2020 TriMark Hockenberg's  
2021 Chesterman Coca-Cola  
2022 Glenn Valley Foods

### HAROLD NORMAN EXCELLENCE AWARD 2023

Choose any employee who shows strong leadership, works hard,  
is dedicated, loyal and wants to see improvement in the industry.

*\*Include a short story of why you choose this person.*

Please email to: JWarren@DineOutOften.com

#### PRIOR WINNERS

2014 Katie Vap	2018 Pedro "Pete" Garcia
2015 Kevin Caniglia	2019 Linda Faye Austin
2016 Brian Young	2020 Zac Triemert
2017 Bobby Mekiney	2021 Danny Dominguez
	2022 Dave Warren

**2023**

Please fill in your choice for HAROLD NORMAN EXCELLENCE AWARD  
(EMPLOYEE OF THE YEAR)



WE ARE THE  
**HOSPITALITY EXPERTS.**

---

Since 1982, HMS has served as the premier supplier of up-to-the-minute point-of-sale technology and world-class service for the Hospitality industry. Put the power of our unrivaled experience and expertise to work for you with customized solutions.

CLOUD POS PLATFORM  
**SIMPHONY.**

The premier cloud and mobile-based hospitality management platform, Symphony provides enterprise-level point-of-sale and back-office functionality to support a wide range of food and beverage operations. A truly comprehensive management platform, Symphony also offers gift and loyalty card acceptance, inventory and labor management, loss prevention, and much more.

**SALIDO**

**The single platform for all your restaurant operations.**

Whether you're running a full-service, casual, upscale casual, or fine-dining establishment, SALIDO will unify all your restaurant operations under one convenient interface. All while serving as the comprehensive hospitality payments and back-office solution.



Introducing the preferred all-in-one restaurant point of sale solution for both enterprise-level businesses and independent restaurateurs. Best of all, with a convenient monthly software as a service (SaaS) subscription, you can experience all that Brink has to offer risk free!



Provide a personalized dining experience with the mobile-first hospitality platform. Allow your customers to submit allergy info and preferences, make online reservations, and more — all while keeping your staff in the loop on how many specials remain, providing easier upsell opportunities, and more.

FOR MORE INFORMATION, PLEASE CONTACT JOEL PRIEST, OMAHA HOSPITALITY CONSULTANT.  
**402.250.1804 | [JPRIEST@HMSKC.COM](mailto:JPRIEST@HMSKC.COM)**



**Hospitality Management Systems**  
A North American Bancard Company



# ACCESS<sup>Payment</sup> PROCESSING

- **Competitive Processing Rates**
- **Dual Pricing Program**
  - **100% Compliant per Visa/MC Rules**
  - **Retain 100% of your Cash Price**
  - **Increase Revenue**
- **Robust Reporting**



**Greg Hanson**  
Vice President,  
Payment Processing Officer  
**402.905.9936**

ghanson@access-processing.com

MEMBER  
**FDIC**

## YOUR ORA MEMBER BENEFIT

Go to <https://dineoutomaha.com/>

At the top of the home page, you will see [▶ PAY DUES HERE](#)

You will select the **Membership Package** from the drop-down.

- Lounge Dues
- Restaurant Dues
- Multi Concept Dues
- Triad Dues
- Purveyor Dues

SCAN  
QR CODE  
TO PAY  
YOUR DUES



### SIGN-UP TODAY

FOR RECURRING PAYMENTS OF  
ANNUAL MEMBERSHIP DUES  
IN 2024

Select the Payment Type, **Every Year on January 1st**

**Enter in Transaction Details:** Customer First Name, Last Name, Business Name & Email.

Under Card Details select either **Credit Card** or **Check**

Click accept terms & conditions then hit the **process** button.

**\*\* PLEASE NOTE THAT SETTING UP A RECURRING PAYMENT WILL NOT CHARGE YOU UNTIL THE FIRST OF THE YEAR ON THE FOLLOWING YEAR. TO MAKE A PAYMENT FOR THIS YEARS DUES, YOU WILL NEED TO RUN A ONE TIME TRANSACTION UNDER THE "PAYMENT TYPE" \*\***



# ACCESS<sup>Payment</sup> PROCESSING

2710 South 140th Street  
Omaha, NE 68144  
402.502.7269  
[www.access-processing.com](http://www.access-processing.com)

# EVENTS CALENDAR

\*Any ORA member is welcome to share in any meeting at any time. If you would like to speak at a meeting, please call Jennie Warren at 402-493-4739 and schedule a time.

**JANUARY 28th** **Annual Meeting-Brunch**  
Cascio's Steakhouse - 11 a.m.  
1620 South 10th Street

**FEBRUARY 6th** **Monthly Board Meeting**  
DJ's Dugout - 3:30 p.m.  
10th & Capitol

**FEBRUARY 27th** **TOP GOLF TOURNAMENT**  
908 N. 102nd Street

**MARCH 7th** **Monthly Board Meeting**  
Corkscrew- 3:30 p.m.  
3908 Farnam

Photos in this issue were graciously provided by  
Sheri Potter & Beverly Nelligan  
at TENDENZA FOOD  
PHOTOGRAPHY AND DESIGN.  
EMAIL; SheriPotter@me.com

## Omaha Restaurant Association Board of Directors

**PRESIDENT**  
**JESSICA KEITH**  
Corkscrew Wine & Cheese

**VICE PRESIDENT**  
**NATALIE HANKINS**  
DJ's Dugout

**SECRETARY**  
**MAURA CAROLAN**  
Performance Food Group

**TREASURER**  
**JOEL PRIEST**  
Hospitality  
Management Systems

**IMMEDIATE  
PAST PRESIDENT**  
**MATT BROWN**  
V Mertz

**EXECUTIVE  
DIRECTOR**  
**JENNIE WARREN**

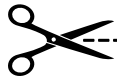
**EX-OFFICIO  
DIRECTORS**  
**ADAM CARLSON**  
Douglas County  
Health Dept.  
**GREG HANSON**  
Access Payment  
Processing

**RESTAURANT DIRECTORS**  
**DALE BRANDSBERG**  
801 Chophouse  
**ROLAND DAY**  
J Gilbert's Wood Fire Steaks  
**CAITLYN HAZLEWOOD**  
Jams  
Old Market  
**BLANE HUNTER**  
Porky Butts BBQ  
**SHAWN LAHOOD**  
Monarch  
**GAVIN PINO**  
Stokes  
**MJ POTTER**  
Embassy Suites  
Old Market  
**NICK SALDI**  
Legends Patio Grill & Bar  
**SARAH WALLACE**  
Fleming's Steakhouse  
**DAN WATTS**  
Main Street Theatres

**PURVEYOR DIRECTORS**  
**JOHN DiGIORGIO**  
Republic National  
Distributing Co.  
**JIM EDWARDS**  
Quality Brands  
**JEFF GILLILAND**  
TriMark Hockenberg's  
**DICKIE GREINER**  
Southern Glazer's  
Wine and Spirits  
**VICKI JENKINS**  
Johnson Bros.  
**MICHAEL RHOADES**  
Sysco  
**CRAIG ULRICH**  
Quail Distributing  
**BYRON ZECHMANN**  
Premier Midwest Beverage Co.  
**GARY ZOUCHA**  
Chesterman Coca-Cola

### LIAISONS

**BRIAN BARKS** Food Bank for the Heartland  
**ZOE OLSON** Nebraska Hospitality Association, HEFF & ProStart  
**BRIAN O'MALLEY** Institute for the Culinary Arts @ MCC  
**SHERI POTTER** DiTendenza Food Photography and Design



# TRIAD MEMBERSHIP APPLICATION

OMAHA RESTAURANT ASSOCIATION | NEBRASKA HOSPITALITY ASSOCIATION | NATIONAL RESTAURANT ASSOCIATION



## 2024 MEMBERSHIP DUES INVESTMENT

Are you looking for something more for your membership? If you are a restaurateur we have a deal for you. For an additional \$225 you can receive the benefits of the Nebraska Hospitality Association and the National Restaurant Association. For additional information please visit [www.NebraskaDining.org](http://www.NebraskaDining.org) to see what they can do for you!

- ☐ **SINGLE RESTAURANT MEMBER** .....\$225
- ☐ **MULTI-UNIT RESTAURANT MEMBER** .....\$375  
TRIAD MEMBERSHIP N/A TO MULTI-UNITS
- ☐ **PURVEYOR MEMBER** .....\$275
- ☐ **BAR(NOT SERVING FOOD) MEMBER** .....\$175
- ☐ **TRIAD MEMBER\*** .....\$450

\* This membership is *only available* for new or current ORA members of single concept restaurants.

**TOTAL \$** \_\_\_\_\_

To pay by check: Make out to Omaha Restaurant Association and mail to:  
Omaha Restaurant Association, 4270 North 139th Street, Omaha NE 68164.  
To make your payment online: Visit our website [www.DineOutOmaha.com](http://www.DineOutOmaha.com)



## PLEASE FILL OUT ALL INFORMATION BELOW

Name of Company \_\_\_\_\_

Name of Representative \_\_\_\_\_

Title of Representative \_\_\_\_\_

Work Phone \_\_\_\_\_

Cell Phone \_\_\_\_\_

Mailing Address \_\_\_\_\_

Email \_\_\_\_\_

Company Website \_\_\_\_\_

Type of Business \_\_\_\_\_

REPRESENTATIVE SIGNATURE \_\_\_\_\_

DATE \_\_\_\_\_