

Toronto is one of the most diverse and multicultural cities in the world, and nowhere is this more evident than in its eclectic and delectable culinary scene. The diversity we see in Toronto's rich cultural tapestry can be celebrated and explored via the city's incredible restaurants, caterers and world class chefs.

As such I would plan a dine-around for the first 4 nights of the week. I would split the group of 50 into 4 groups and each night, each group would visit one of our specially selected restaurants that allows them to taste not only some of our favourite places, but food from around the world done with its own Toronto flair.

On the final night, I would plan an evening that rounded off the week by specifically showcasing fresh Ontario produce, wine and spirit makers and also our beautiful city. Depending on the season, I imagine one of the following two scenarios:

### ***Scenario 1 - Summertime Sunset on the Toronto Harbour***

There's nothing quite like summer in this city. I imagine a beautiful sunset dinner at a uniquely Toronto venue such as the rooftop of Rebel Entertainment Complex, in the city's Port Lands District.

The scene would be set with one long communal table, stunning florals, moody, ethereal lighting and a live jazz band, casting our world class city in a stunning light. Our guests would come together for a multi course dinner complete with wine pairings, followed by a chartered yacht picking them up at Polson Pier to take in the Toronto skyline in all its majesty from the comfort and luxury of Toronto Harbour.

As a seasoned vet in the Toronto events scene, I'd task one of my favourite local caterers with creating a menu which delights the senses and showcases the best that Southern Ontario has to offer. Potential caterers I would consider include my colleagues at Provisions Catering - whose owner/head chef Kevin Castonguay is from a long line of French-Canadian chefs. His unique use of flavour and texture combined with locally sourced produce is mindblowing, and sure to provide our guests with a night to remember.

Alternatively, my long-time friend and colleague Chef Bertrand Alépée, founder of The Tempered Room, would be an incredible asset in creating the experience of a lifetime. A Parisian who has very much adopted the Canadian culture, way of life, and food, Bertrand draws from his eclectic knowledge of cuisine to make truly Canadian fare - with a twist. I would work closely with whichever cater to create a unique Ontario tasting menu with local wine

pairings for each course of the meal, assuring that our guests were delighted by both food and drink every step of the way.

On the yacht I would bring in Frankie Solarik of Bar Chef to create a truly Toronto energy and dazzle the guests with his skill and flair, whipping up unique cocktails made from all local ingredients and spirits while they sailed around the island and watched the city at night. Sweet and savory amuse-bouche would be served aboard the yacht by Toronto's finest event staffing agency, ensuring white glove service from start to finish of this event. Diversity, our strength!

#### **NOTES:**

- For this night in particular, I'm really keen on setting a long table as it will be the first night the entire group is together.
- I'd ideally like to incorporate a seat move after each course to allow for everyone to get a chance to mix.
- I'd love to add Scenting in both the venue and boat to add to the experience. I always find that scents complete an event, and Frankie is amazing at this.

#### ***Scenario 2 - Winter's Kiss at Casa Loma***

If it were winter I'd treat our guests to a dinner at Casa Loma - North America's only full-size castle in a city! Tables would be set not with table numbers, but with local street names (e.g. Spadina, Yonge, Jarvis and Danforth). Awe-inspiring floral arrangements, locally sourced live-edge harvest tables, and complementary dinnerware would set the scene for a dinner celebrating everything Toronto has to offer.

Working with my long-time colleague (and former boss!) Chef Chris Brown, formerly of Victor Dries Catering, I'd arrange a multi-course dining experience featuring locally sourced menu items presented with a distinctly Toronto flair. I'd engage our chef to create a tapas menu featuring each of Toronto's unique cultural neighbourhoods so our guests could explore Toronto through their palate, taking them from Little Italy to Koreatown, Little Jamaica to Portugal Village, Chinatown to Greektown to Little India and Beyond. Menus would be designed like a TTC subway map, so our guests could "explore" our city as they explored their plates!

This Toronto tapas dinner would be complimented by a carefully curated wine and beer menu which showcased the best of local Toronto breweries and Ontario wineries, ensuring something on the menu for everyone.