



GRAND CHAPITRE DU CANADA

September 19-22 2019
CALGARY, AB, CANADA

CONCOURS INTERNATIONAL DES JEUNES CHEFS ROTISSEURS

September 20 2019
CALGARY, AB, CANADA

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Bailli Delege du Canada
& Membre des Conseils d'Administration et Magistral

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WELCOME

Dear Members and Guests,

As Bailli Délégué du Canada and Président du Comité des Jeunes Chefs Rôtisseurs, it is my pleasure to welcome you to Calgary for the 2019 Grand Chapitre du Canada and the 43rd Concours International des Jeunes Chefs Rôtisseurs. In the history of the international competition, this is only the second time Canada has been selected to host, and our organizing committee has a spectacular program well worthy of this honour.

The international competition is held annually, hosted by a Chaîne Bailliage somewhere in the world. Recent hosts have included Taipei, Taiwan; Capetown, South Africa; Manchester, UK; and of course, Paris. Forty-three years from its inception, the competitors still enjoy the hospitality of the host Bailliage while having the opportunity to demonstrate their skills in a competitive environment with their peers. This is a challenging competition that helps the development of the Jeunes Chefs by showcasing their talents and creativity in an international arena. We have an excellent week of tours and educational experiences waiting for the Jeunes Chefs.

The program awaiting our confreres and guests to the Grand Chapitre event will also be outstanding. Calgary offers a tremendous variety of excellent restaurants and breweries, exciting new architecture, easy access to the magnificent Rocky Mountains, and a welcoming and friendly atmosphere. We know you will love Calgary as much as we do!

We look forward to welcoming you to Calgary in September 2019.

Vive la Chaîne!

Sincerely,

David R Tetrault
Bailli Délégué du Canada
Membre des Conseils d'Administration et Magistral
Président du Comité des Jeunes Chefs Rôtisseurs
Directeur de Technologie de l'information



WELCOME

Dear Members and Guests,

We are extremely pleased and enthusiastic to be able to have Calgary, Alberta, host the rare experience of the 2019 International Concours des Jeunes Chefs Rôtisseurs, the 2019 Canadian National Jeunes Chefs Rôtisseurs Competition as well as our Grand Chapitre du Canada. All of these events will coincide in Calgary over the dates of September 17th – 22nd, 2019.

Calgary's Bailliage has a long history of tremendous volunteer support through the camaraderie of the Chaîne des Rôtisseurs. When we were awarded this opportunity the planning started immediately, with the passion and dedication our Bailliage is known for.

We hope you will take the opportunity to join us in Calgary to meet fellow Chaîne des Rôtisseurs members from Calgary and around the globe to create lasting memories, friendships and experiences in this wonderful part of Canada.

Our Bailliage has an exciting and interesting program planned for you and your guests that will highlight our passion for the camaraderie of the table, and provide you with opportunities to visit our passionate local restaurateurs and visit many sites in and around our city. Please take the time to review the program and options the committee has planned for your visit to Calgary — our team has worked tirelessly to put together a spectacular program!

We look forward to meeting you in September along with your guests in celebration of our young talented international and national chefs who will be competing against their fellow world competitors while enjoying the conviviality of our amazing Chaîne des Rôtisseurs organization.

Vive la Chaîne!

Kind Regards,

Fritz Painsi & Mark Wilson
Baillis Provinciaux des Prairies



WELCOME

Dear Members and Guests,

The Bailliage de l'Alberta à Calgary is proud to welcome you to the 2019 Grand Chapitre du Canada on September 17-22, 2019. Our Calgary council, committee volunteers, and I have worked with Bailli Délégué David Tetrault to create program of events that is sure to offer something for everyone. The program is going to be packed with activity, so be sure to bring your enthusiasm (and endurance!).

We are very excited about what we have to offer, and we are going to push some boundaries; for instance, goat yoga is on the program, if you have been waiting for the opportunity! We will also have dine-arounds offering world-class dining, in addition to wonderful local tours.

Our Bailli Provincial, Mark Wilson, and the prestigious Hotel Arts Group will be our gracious host and hotel, and will also host our Grand Chapitre Gala Dinner on Saturday, September 21, 2019 under the culinary expertise of Executive Chef Quinn Staple, Maître Rôtisseur. It is sure to be wonderful.

We hope to see you in Calgary.

Kind Regards,

Toni-Marie Ion-Brown
Bailli de l'Alberta à Calgary



CAVIAR SEMINAR

Thursday, September 19th



[REGISTER](#)

ACADIAN CAVIAR

Cornel Ceapa has dedicated the greater part of his life to studying and working with sturgeon. He is a scientist with a PhD in sturgeon biology. He is a conservationist, a researcher, a fisherman, a businessman, a roving salesman and an unadulterated sturgeon geek who can spend hours talking about sturgeon migration, sturgeon anatomy, sturgeon fishing, sturgeon recipes, sturgeon everything. Cornel and his family work hard, loving what they do and taking pride that they are able to build a very difficult, sustainable business using their knowledge and passion for sturgeon, as well as the support of the people around them.

CAVIAR SEMINAR WITH THREE POINT VODKA PAIRING

*For Professional Chefs only
Maximum 30 people*

Hotel Arts, Galleria Room

13:00 – 15:30

\$65

All proceeds from ticket sales will be contributed to the International Jeunes Chefs Rôtisseurs competition. We thank our sponsors for their support, which will directly provide the international competitors an experience of true culinary kinship during their time in Canada.



[REGISTER](#)

FOREIGN CONCEPT

1011 1 St SW, Calgary, AB T2R 1J2 | www.foreignconcept.ca

Foreign Concept's "alternative Asian" menu is a fascinating blend of Vietnamese, Chinese, and Korean cuisines. Included in the mix are a Thai-style butternut squash slaw with salmon floss, galangal and coconut and miso-baked sweet potato with Quebec cheese curds along with lemongrass-smoked half chicken with carrot, cauliflower, burnt scallion and ginger and trout cha ca la vong with dill, persimmon and rice noodle. Cha ca la vong is a unique Hanoi specialty that inspired Ly's winning Gold Medal Plates dish. Desserts include a Vietnamese coffee parfait with dark chocolate and condensed milk, passion fruit pavlova and citrus cheesecake with yuzu, lemon and orange. The goal at Foreign Concept — to expose more people to the variety of Asian cuisines in the world and tap into the breadth of tradition and culture within them.

4 course dinner

19:00 | \$125 per person

Transportation not included

Dress code is jacket & tie with Chânes

DUNCAN LY

Executive Chef/Owner; Officier Maître Rôtisseur

As a young man, Duncan Ly was washing dishes at the world famous, and Relais & Châteaux designated, Wickaninnish Inn in Tofino, B.C., to support his dream of learning how to surf when he smelled what he thought was heaven. "Bowls of West Coast chowder," he says. "They were coming out of the kitchen, and then coming back to the kitchen — and the smell ... the smell was wonderful." It wasn't just the smell that intoxicated him. "The presentation, the action on the line with the chefs — I was on the periphery of that, but I could feel it." It was a whole new world compared to the Asian delicacies he had grown up with. In that moment, Ly decided, "That's what I have to do." He's been cooking ever since, in apprenticeship with some of Canada's greatest chefs, on a dogged, upward career trajectory to becoming one of them.



DINE-AROUNDS

Thursday, September 19th

[REGISTER](#)

ALLOY

220 42 Ave SE, Calgary, AB T2G 1Y4 | www.alloydining.com

Inspired by their backgrounds and travels, owners Uri Heilik and Rogelio Herrera invite you to a unique experience in fine dining. Bringing creativity and passion from their respective Mediterranean and Latin heritages, their influences are introduced to Asian flavours and sensibilities to create a menu and atmosphere that represents a harmonious culinary adventure that will leave a lasting impression.

Alloy employs a guest-centric philosophy. From our insistence for using only the freshest ingredients, to our carefully selected wines, to our hand-picked staff, we strive to infuse our passion for food, wine, and customer service into everything we do.

A visit to Alloy goes beyond a night out for dinner. It will indulge your imagination and offer an escape for your senses.

4 course dinner

19:00 | \$125 per person

Transportation not included

Dress code is jacket & tie with Chânes

ROGELIO HERRERA

Executive Chef/Owner, Maître Rôtisseur

Raised in Colombia, Rogelio developed a passion for cooking at a young age. He was trained and worked around the world, including in Colombia, Spain, France, and Israel, where he completed his apprenticeship. He arrived in Calgary in the early 1990's and worked in places such as Teatro, Wildwood, Vintage and Divino's. Today Rogelio is the proud owner and Chef of Alloy Restaurant, where his food uses a unique blend of spices and fresh ingredients. His food is simple but flavorful, and you can taste Latin, Mediterranean and Asian influences in almost every one of his creations.



DINE-AROUNDS

Thursday, September 19th

[REGISTER](#)

CALGARY PETROLEUM CLUB

319 5 Ave SW, Calgary, AB | www.calpeteclub.com

The Calgary Petroleum Club, The Premier Club for Calgary Business, is located in the heart of Calgary's business district, offering world class dining and meeting facilities for members and guests.

Our dine-around will be enjoyed in the comfort of our spectacular wine cellar.

Regional Bailli, Toni-Marie and Executive Chef Sean Cutler look forward to hosting you. Chef has prepared a delicious five-course meal that will be expertly paired with accompanying wines by Sommelier Dave Amundrud.

4 course dinner

19:00 | \$160 per person

Maximum 20 people

Transportation not included

Dress code is business suit with Chaines

SEAN CUTLER

Executive Chef, Maître Rôtisseur

Born and raised in Calgary, Chef is a graduate of SAIT Polytechnic's prestigious professional cooking school. He began his career with a seven-year tenure at the Calgary Golf and Country Club under Executive Chef Vincent Parkinson. A promotion led him to the Chef de Cuisine at Heritage Park's Selkirk Grille, under the tutelage of Executive Chef Jan Hansen. Chef joined the Hotel Arts Group Relais & Chateaux restaurant Chef's Table in Winter 2016 with a view of introducing Canadian Regional Cuisine to the menu.

Chef Cutler first met GM Toni-Marie when he executed his first Chaîne des Rôtisseurs Dinner in June of 2017, and in October 2017 he joined the prestigious Calgary Petroleum Club as the Executive Chef. His menus are focused on locally sourced, regional ingredients and suppliers. Chef Sean proclaims: "I like to create food that makes people exciting about eating."



[REGISTER](#)

VERO BISTRO

209 10 St NW, Calgary, AB | www.verobistro.ca

Vero Bistro Moderne is a Calgary bistro featuring modern interpretations of Italian & French cuisine. Vero means “true” in Italian, and Chef Jenny lives that every day — staying true to her passion of cooking fresh, healthy food and supporting the local community. Vero proudly uses local producers and suppliers such as Poplar Bluff Organics, Driview Farms, Spring Creek, Hotchkiss Herbs & Produce, Sunworks Farm, and Noble Farms.

Vero has been named best restaurant in Calgary and fourth best restaurant in Canada by TripAdvisor.

6 course dinner with wine pairings

19:00 | \$185 per person

Maximum 10 people

Transportation not included

Dress code is jacket & tie with Chânes

JENNY CHAN

Executive Chef/Owner, Maître Rôtisseur

The most important thing to Chef Jenny is her passion for food and her profound interest in great, unique ingredients that she loves to share with her customers. She travels to Europe annually, exploring new cuisines and adding new ingredients to her menus. Her face is always lit up with a smile whenever she discovers new ingredients in the markets, and every time she receives a food delivery to Vero.

“Vero” means for her that – no matter what – she will always stay true to her passion for cooking. The slogan that she created, “welcome to my heart”, means that her heart is present in everything that she creates and cooks.



DINE-AROUNDS

Thursday, September 19th

[REGISTER](#)

BUCHANAN'S

738 3 Ave SW, Calgary, AB | www.buchanans.ca

Buchanan's is Calgary's original Chop House and Whisky Bar. We have been family owned and operated on our downtown corner for 30 years, turning out award-winning food and offering Canada's most extensive whisky selection. This restaurant is the life dream of one fabulous couple — Michael & Carol Buchanan, who wanted to bring a true west coast style Chop House to Calgary. We specialize in Alberta Beef, Single Malt Scotch whisky, and welcoming service.

Buchanan's will be featuring whisky from around the world.

A 5 course menu pairing Malts from Canada, The United States, Japan, Ireland, and of course Scotland with some of the best home-grown Alberta beef and local specialties that we've built our reputation on over the past 30 years.

5 course dinner

19:00 | \$150 per person

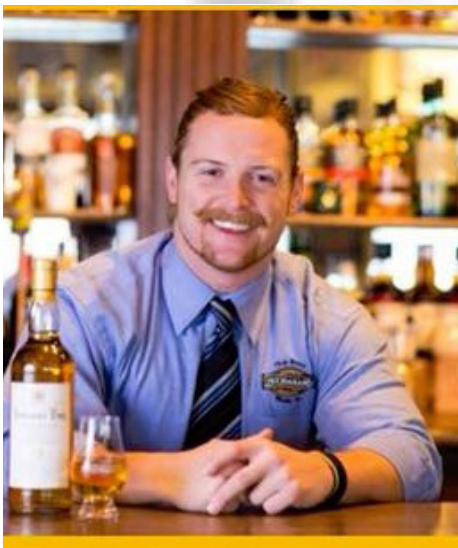
Maximum 28 people

Transportation not included

Dress code is jacket & tie with Chaines

JAMES BUCHANAN

General Manager



[REGISTER](#)

BRASSERIE KENSINGTON

1131 Kensington Rd NW, Calgary, AB | www.brasseriekensington.com

Your mission, should you choose to accept, requires you to infiltrate an international gastronomic society during their annual Grand Chapitre. This mission commands your attendance at an evening soirée on Thursday September 19 at 1800 hours at the Calgary Establishment known as Brasserie Kensington. The event, titled “Diamonds are Forever”, is said to feature a 4-course dinner with classic cocktails, shaken not stirred, and Champagne. Successful infiltration will require elegance and wit.

Iconic 007 attire is encouraged, with Chaines. To begin your mission, you will need to purchase a ticket of \$135 (inclusive of GST & gratuity). Miss Moneypenny will be in touch to provide further direction.

Transportation will be in your own Aston Martin BB5, Sunbeam Alpine or Bentley, or by taxi.

4 course dinner

19:00 | \$135 per person

Maximum 30 people

Transportation not included

Dress code is jacket & tie with Chaines

CAM DOBRANSKI

Executive Chef, Maître Rôtisseur

Chef Dobranski found his passion for food as a short order cook in his uncle's café. He attended culinary school earning his Red Seal at the Northern Alberta Institute of Technology. Dobranski has spent time cooking around the world in Switzerland, Mexico, China, Mumbai and the United States. Currently in Calgary, Chef Dobranski opened and continues to operate three restaurants: Winebar Kensington, Brasserie Kensington, and Container Bar. Today, Dobranski has created his own modern simpler approach to cooking with an edge to his style that keeps people wondering what he is going to do next.



BAILLIS & MEMBER LUNCH

Friday, September 20th

[REGISTER](#)



HAWTHORN

DINING ROOM
& BAR



THE FAIRMONT PALLISER

133 9 Ave SW, Calgary, AB | www.fairmont.com/palliser-calgary

Centrally located in downtown Calgary, The Fairmont Palliser is within walking distance to the city's most exciting retail shopping, arts, culture and entertainment venues. Calgary's friendly spirit, coupled with the city's vibrant urban ambience makes for a metropolis of wonderful contrasts. Set in the heart of the city, The Fairmont Palliser is a historical landmark offering distinctive accommodation in elegant surroundings.

For Members & Guests

Maximum 30 people

3 course lunch with wine pairings

12:00 noon | \$125 per person

Transportation not included (10 minute walk from Hotel Arts)

Dress: Jacket & tie with Chânes

ERAJ JAYAWICKREME

Executive Chef and Food & Beverage Manager, Maître Rôtisseur

Eraj Jayawickreme, better known as "E", realized his love for cooking at a tender age of 10. He was enthralled by the TV cooking shows of the early 90's. He begged his parents to allow him to cook, but being wary of a youngster burning down the kitchen, he was only allowed to use an electric skillet. His love for all things food grew as he got older, and at 13 years old, he told his parents he wanted to be a chef.

Over the past 20 years, Eraj has worked in some of the most renowned restaurants and hotels in the city. With a unique interpretation of the "modern" kitchen — focusing on organization, discipline, and most importantly, the team — Eraj pulls off classic Canadian flavours with grace, intelligence, and admirable lightness of touch.

When asked about his food, he says with a big smile that 9 out of 10 people love his food... and the 10th person must have spoiled their appetite before supper.

DAY TOURS

Friday, September 20th



THREE
RAVENS

[REGISTER](#)

BANFF CENTRE & WHYTE MUSEUM

Enjoy a three course lunch at the Banff Centre's The Three Ravens Restaurant and Wine Bar. Executive Chef Sébastien Tessier and his knowledgeable team are as passionate as you are about fresh, inventive cuisine and great wines. Join us for a truly memorable dining experience, followed by an historic walking tour of Banff hosted by the experience tour guides of the Whyte Museum!

Celebrating over 50 years, the Whyte Museum inspires discovery and wonder when people and the Rocky Mountains meet. Their founders, Peter Whyte and Catharine (Robb) Whyte, were local artists and philanthropists. Peter and Catharine wished to offer a place where people could gather and appreciate the culture and beauty of the area.

This walking tour takes guests on a 90-minute journey through Banff to hear the stories of the pioneers who helped build and shape this town, and visit historic buildings like the Luxton Home.

MOUNTAINVIEW LUNCH AND HISTORICAL WALKING TOUR

For Members & Guests

Maximum 25 people

\$120.00 per person, incl. GST + gratuities

Rain or shine

Bus departs from Hotel Arts at 8:30 sharp

Bus returns to Hotel Arts by 16:45

Dress: No Chaines. Please prepare for all weather (including hats, sunscreen, rain jacket, good shoes). The tour moves at a fairly leisurely pace around town with two opportunities to sit down. We visit two historic buildings in town so do get inside at two stops. The route is mostly paved, with some grassy areas.

Day includes:

- 3 course lunch at the Three Ravens Restaurant and Wine Bar
- Historic walking tour of Banff
- Admission to the Whyte Museum
- Transportation between Banff and Calgary



DAY TOURS

Friday, September 20th



[REGISTER](#)

STEWART CREEK GOLF & COUNTRY CLUB

Wherever golf ranks on your list of passions, high mountain courses are among the most spectacular and rewarding golf experiences in the world. The pinnacle of Canada's mountain golf is Stewart Creek Golf & Country Club, consistently rated among the best golf experiences in the country.

Few golf courses in North America enjoy the spectacular combination of setting, extraordinary vistas and fantastic golf. With breathtaking views of the Three Sisters, Cascade, Pigeon and Ha Ling Mountains, Stewart Creek is a course that no one who has had the opportunity to experience will soon forget.

18 HOLES WITH LUNCH

For Members & Guests

Maximum 20 people

Tee times begin at 10:30, Shotgun start
\$315.00 per person, incl. GST + gratuities
Transportation costs to be added

Bus departs from Hotel Arts at 8:30 sharp
Bus returns to Hotel Arts by 17:00

Dress: Golf Attire, No Chaines

Day includes:

- 18 Holes of golf with cart
- Access to all practice warm-up areas
- Lunch in the Clubhouse
- Complimentary glass of wine
- Special shoot out prize from Stewart Creek on Hole #17
- Club souvenir for each player
- Transportation by bus, to and from Calgary



DAY TOURS

Friday, September 20th



[REGISTER](#)

EARLY DAWN FARM & GLENGARY BISON RANCH

Enjoy the view of the Rocky Mountains as you do 45 minutes of yoga with our Alberta goats at Early Dawn Farm & Goat Dairy, followed by a short tour of the farm, milking parlour, and cheese making facility in Water Valley, Alberta with owners Chris and Jenna Kay.

Glengary Bison, established in 1997, is operated by Gary Sweetnam and Cynthia Austin. Their vision is to produce and promote top quality bison for breeding, as well as providing a unique, affordable and wonderful red meat source for today's health conscious consumer.

Julie Walker of Full Circle Adventures is an IGA-certified professional hiking guide and nature educator. She has interpreted nature to elders, kids and adults in Southern Alberta for more than 25 years; sharing her knowledge about this flora, especially the edible plants, is her passion. Her goal is to help you discover the wisdom of native plants and become a plant ally.

GOAT YOGA CLASS, BISON RANCH VISIT, AND FORAGING WORKSHOP

For Members & Guests

Minimum 15 people, maximum 24 people

\$220.00 per person, incl. GST + gratuities

Rain or shine

Departure & return time to be determined

Dress: Casual, No Chaines

Day includes:

- 45 minutes of yoga with Alberta goats at Early Dawn Farm
- Tour of farm, milking parlour, and cheese-making facility
- Tour of Glengary Bison Ranch
- Sampling of bison jerky, sausage, and pepperoni
- Foraging workshop with Full Circle Adventures
- Lunch at the Skyline Room, prepared by Simply Elegant
- Transportation by bus, to and from Calgary



CAVIAR TASTING

Friday, September 20th



[REGISTER](#)

ACADIAN CAVIAR

Cornel Ceapa has dedicated the greater part of his life to studying and working with sturgeon. He is a scientist with a PhD in sturgeon biology. He is a conservationist, a researcher, a fisherman, a businessman, a roving salesman and an unadulterated sturgeon geek who can spend hours talking about sturgeon migration, sturgeon anatomy, sturgeon fishing, sturgeon recipes, sturgeon everything. Cornel and his family work hard, loving what they do and taking pride that they are able to build a very difficult, sustainable business using their knowledge and passion for sturgeon, as well as the support of the people around them.

CAVIAR TASTING WITH TAITTINGER CHAMPAGNE

*For Members & Guests
Maximum 30 people*

Hotel Arts, Spectrum 3
13:00 – 15:30

\$65



All proceeds from ticket sales will be contributed to the International Jeunes Chefs Rôtisseurs competition. We thank our sponsors for their support, which will directly provide the international competitors an experience of true culinary kinship during their time in Canada.

WELCOME RECEPTION

Friday, September 20th



RANCHMEN'S CLUB

710 13 Ave SW, Calgary, AB | www.ranchmensclub.com

The Ranchmen's Club is pleased to host the 58th Grand Chapitre du Canada Welcome Reception on Friday, September 20th, 2019. With tantalizing flavours from around the globe, created by many of our local la Chaîne des Rôtisseurs chefs, paired with spirits, wines and local craft beers, we guarantee you will not need nor want to go anywhere for dinner, other than at our traditional "Home away from Home"!

Plan to spend your evening enjoying our Western Canadian hospitality and have some fun as you explore all aspects of our historic Clubhouse. With each new corner, and in any one of our fifteen lounges and dining rooms, you will find various cultures, themes and entertainment to delight your senses. Also you will discover a fantastic Western Canadian art collection, and remind you why we exclaim 'Vive la Chaîne'!

By the time you reach our third floor, dessert, and an extravagant cheese station are yours to discover. Although the formal reception will end at 9:30, we hope you will join us for our version of the Calgary after-party, dancing the night away with our favourite house band.

Should your interest lie in Scotch and Cigars, our Roaring 20's theme held in our Library and North Lounge will easily transition into our heated tent, with an ample single malt display, absinthe fountain, and a selection of Dominican and Cuban cigars. (An extra charge will apply for the Scotch and cigars, collected at The Club).

We are proud to host you for this exquisite evening of elegant indulgence and want to personally invite you — our esteemed colleagues, fellow members and friends at La Chaîne des Rôtisseurs.

Sincerely Yours,

Chef Kenneth Titcomb
Executive Chef, Officier Maître Rôtisseur

Kimberley Iwamoto
CCE, General Manager, Vice-Chancelier Honoraire



WELCOME RECEPTION

Friday, September 20th

[REGISTER](#)

RANCHMEN'S CLUB

710 13 Ave SW, Calgary, AB | www.ranchmensclub.com

For Members & Guests

18:30 - 21:30

with Whisky & Cigar function and dance band to follow
(extra charge paid at Ranchmen's Club)

\$155 per person

Optional transportation \$10 per person

Dress: Business suit & tie with Chaines

KENNETH TITCOMB

Executive Chef, Officier Maître Rôtisseur

Chef Kenneth Titcomb has worked around the globe in many world-renowned hotels. His Swiss experience includes the 5 Star Gauer Hotel Schweizerhof in Bern, the Hotel Sourie in the Ski Resort of Haute-Nendaz/ Verbier, and a quick stop with Hans Stucki Restaurant Bruderholz in Basel.

After returning to Canada, he worked for Westin, Pan Pacific, Four Seasons Hotels from Ottawa to Vancouver, and Beverly Hills to Boston.

From the large hotels he went even more exclusive as Chef de Cuisine at the Post Hotel Lake Louise, and helped take the property to its current Relais & Châteaux status. While in that position, The Post Hotel became internationally recognized and Chef Kenneth received numerous write-ups in magazines, books, and newspapers from New York to Los Angeles. He became one of the youngest members of Chaîne des Rôtisseurs Bailliage du Canada.

In 1994 he accepted the invitation to become Executive Chef at the prestigious Ranchmen's Club of Calgary, where he has been innovating since.



DAY TOURS

Saturday, September 21st



[REGISTER](#)

EAU CLAIRE DISTILLERY

You will be welcomed in the historic Western town of Turner Valley, Alberta to enjoy a distillery tour and tasting of Alberta's first craft distillery.

The setting is rugged and rural, surrounded by generations-old family farms where owners produce some of the finest grain in the world. The characters backing Eau Claire match drinks business history with long standing relationships with pioneers and settlers. Together, love of the land manifests in hand-harvest reaping and hand-sealed bottling. The plot hinges on only the very best ingredients presenting in small batches with the unique attributes of the terroir and the singular touch of a masterful distiller.

Farm-fresh ingredients and historic hand-crafted methods define Eau Claire's rightfully artisanal spirits that redefine taste, one 'grain-to-glass' experience at a time. Tasting will be followed by a casual lunch in Eau Claire Distillery's tasting room (on the patio, weather permitting).

DISTILLERY TOUR, TASTING, AND LUNCH

For Members & Guests
Maximum 24 people

\$75.00 per person, incl. GST + gratuities

Rain or shine

Bus departs from Hotel Arts at 8:30 sharp

Bus returns to Hotel Arts by 14:00

Dress: Smart casual, Chaines or pins welcome



DAY TOURS

Saturday, September 21st



[REGISTER](#)

CALGARY PUBLIC LIBRARY & BURWOOD DISTILLERY

Providing 240,000 sq. ft. of functional, flexible and beautifully designed space, the new Central Library (NCL) is home to a physical collection of 450,000 books, more than 30 free community meeting areas, a performance hall, café, outdoor plazas, a children's library, dedicated spaces for teens, recording studios, and much more.

The building, which was chosen by Architectural Digest as one of the most anticipated projects of 2018 and one of the world's most futuristic libraries, opened to Calgarians on November 1, 2018 and was visited by nearly half million visitors in its first 100 days since opening. A space for people to think, dream, explore and become, the new Central Library's vision is "To Inspire All." A destination for Calgarians and tourists alike, the library was featured in the New York Times' "52 Places to Travel" in 2019.

Burwood Distillery, started by three Calgary locals, has dedicated itself to providing Albertans with an authentic, hand-crafted product to pair with shared memories, celebrations, intimate gatherings and all those moments worth drinking to. It is steeped in connection, passion, and elevated through community; it is a space to connect, and to disconnect.

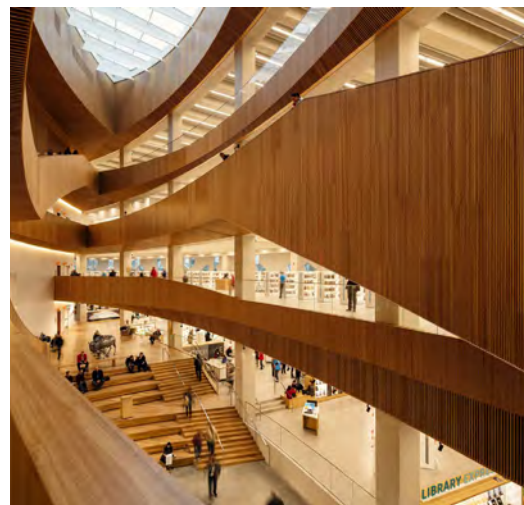
Join us on an architectural tour to discover Calgary's newest cultural hub of learning and innovation, the Calgary Central Library, followed by lunch at Burwood Distillery.

ARCHITECTURAL TOUR & DISTILLERY LUNCH

For Members & Guests
Maximum 15 people

\$110.00 per person, incl. GST + gratuities
Bus departs from Hotel Arts at 10:30 sharp
Bus returns to Hotel Arts by 14:00

Dress: Smart casual



GRAND CHAPITRE GALA

Saturday, September 21st

David R. Tétrault,
*Bailli Délégué du Canada, Officier Commandeur,
Membre des Conseils d'Administration et Magistral*

&

the members of *The Conseil National du Canada*
request the honour of your presence at the
GRAND CHAPITRE GALA:

Awards Ceremony of the
Concours National des Jeunes Chefs Rôtisseurs

Awards Ceremony of the
Concours International des Jeunes Chefs Rôtisseurs

Member Inductions, Promotions, & Awards

Grand Reception

Grand Chapitre Gala Dinner



GRAND CHAPITRE GALA

Saturday, September 21st

GRAND CHAPITRE GALA

For Members & Guests

16:30

Hotel Arts | 119 12 Ave SW, Calgary, AB

Vice-President & General Manager Mark Wilson

Maître Hotelier and Bailli Provincial

&

Executive Chef Quinn Staple

Maître Rôtisseur

\$285 per person

Men: Black Tie mandatory | White Tie optional

Decorations & Chaîne Ribbons

Women: Formal Evening Dress

Formal Chaîne Ribbons for inductions, Miniatures for dinner

[REGISTER](#)

This link is for Chaîne members and guests only.

Not to be used by Competitors, Official Companions,

or members of the International Jury.



GRAND CHAPITRE GALA

Meet the Chef

QUINN STAPLE

Executive Chef, Hotel Arts Group
Maître Rôtisseur

At the helm of all Hotel Arts Group's culinary endeavors, Chef Quinn Staple leads with a creativity and fervor unlike any other. As Executive Chef, Staple oversees the teams at the group's three distinguished restaurants – Raw Bar, Yellow Door Bistro and Oxbow, as well as all in-room dining, banquets and offsite catering for Hotel Arts. The talented, red-seal certified Chef was no stranger to Hotel Arts Group, first having a hand in Yellow Door Bistro's success as Chef de Cuisine since its opening in 2011. In that time, showcasing his experience in classic French cuisine on the menu with contemporary influences and modern techniques, his experience and passion was recognized with his move into the role as Executive Chef in 2017.

Chef Staple cut his teeth at Canmore's renowned Crazyweed Café before jumping into the culinary world at full force. He garnered experience at Raw Bar before conducting a stage at the distinguished Alinea, Grant Achatz's modernist three-Michelin-starred restaurant in Chicago. He draws from those experiences to ensure each guest receives a truly memorable encounter. In recent years, Yellow Door Bistro has collected numerous accolades under his leadership in the kitchen, including 2015 White Hat Restaurant of the Year.

Additionally, Chef Staple has been personally recognized by Avenue Calgary as one of the five people to watch in Calgary's food scene, highlighting his artistic & well-plated food. He's also active in the Calgary community, participating in numerous charity events, competitions, and culinary festivals.



HOTEL
Arts

FLIGHT INFORMATION

Booking & Terms

AIR CANADA

Air Canada is the official airline for the Grand Chapitre du Canada.

To book a flight with your promotion code, access aircanada.com and enter the code in the search panel.

The promotion code is **4B7NUPD1**.

APPLICABLE RULES

- The booking is to be made to Calgary, AB (YYC)
- The travel period begins Monday, September 09, 2019 and ends Sunday, September 29, 2019
- Travel is valid 7 days a week
- No discount will apply to Tango bookings for travel within Canada or between Canada and the U.S. For International travel (destinations outside North America), discounts apply to all fares including Tango.



ACCOMMODATION



HOTEL *Arts*

In the heart of downtown Calgary, Hotel Arts is steps away from the city's best shopping, dining, and entertainment possibilities. For business or pleasure, Hotel Arts offers a dynamic travel experience with a unique & refreshing connection to our city.

AMENITIES & ATMOSPHERE

Renovated luxury tower with 185 guest rooms, including 25 suites

Complimentary WiFi located throughout entire property

Luxury rooms boast in-suite balconies with city skyline views

Designer aesthetic showcased throughout the property with private art collection and trend-setting decor

Contemporary bathrooms with upgraded finishings and Skoah amenities

Heated underground parking garage & surface-level lot

AWARD-WINNING CUISINE

Two innovative, award-winning on-site restaurants & catering team

Yellow Door Bistro

Bistro-inspired cuisine served up in a whimsical setting.

Open daily for breakfast, lunch, and dinner.

Raw Bar

Vietmodern cuisine and cutting-edge cocktail program.

Open for dinner Tuesday through Saturday.



ACCOMMODATION



EXPERIENCES

Seasonal outdoor pool and licensed poolside patio

On-site fitness center with cardio & weight training equipment

Complimentary Brooklyn Cruiser bikes to explore the city during the summer months

HotelArts Galleria Complex includes businesses such as Starbucks, Anytime Fitness (24 hour facility), HotShop Yoga, and HedKandi Salon

Stylish meeting space including 9,500 square foot ballroom & 1,600 square feet of breakout rooms

BOOKING

Chaine International Group, September 17 - 22, 2019

Book before July 17, 2019:

Tuesday to Monday

Luxury Rooms: \$229.00 + tax

Luxury Suites: \$279.00 + tax

Book after July 18, 2019:

Tuesday to Monday

Luxury Rooms: \$279.00 + tax

Luxury Suites: \$329.00 + tax

**RESERVE
NOW**

Reservation Deadline: August 17, 2019

After this date, all further requests for guestrooms will be subject to availability and our prevailing guestrooms rates. Rates are based on single and double occupancy.

Please do not use this registration process if you are a Competitor, Official Companion, or Jury member.

When booking direct, please ask for the "Chaine International Group" rate.

CONTACT

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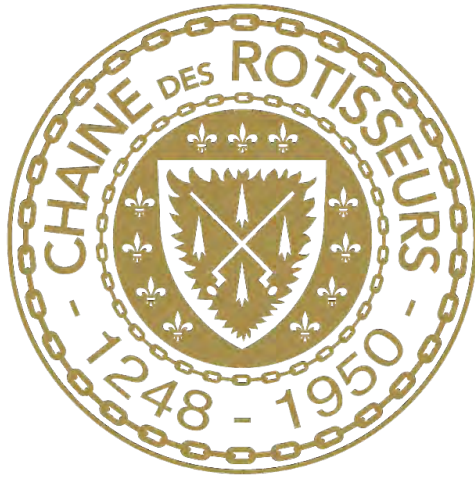
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THANK YOU
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