



GRAND CHAPITRE DU CANADA

Celebrate our 60th Anniversary!

October 21 - 23, 2021
WINNIPEG, CANADA

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WELCOME

Dear Members and Guests,

On behalf of the National Conseil of the Bailliage du Canada, it is my pleasure to welcome you to Winnipeg, the capital city of the province of Manitoba. I also am pleased to announce that we will be celebrating the 60th Anniversary of our Canadian Bailliage at this Grand Chapître.

Over the past two years, the pandemic has impacted all of us but perhaps none more severely than our professional members. Yet, we are seeing a light at the end of that long dark tunnel. Bailliages around the world are re-awakening and so should we!

COVID remains top of mind for all of us. We are therefore asking only members and guests who have been fully vaccinated to participate in the events. We understand this may be a bit controversial, but we are keen to ensure those who do attend feel safe and are able to fully enjoy the events that are planned. I thank you all for your understanding and adherence to this policy.

I look forward to seeing you in Winnipeg and re-experiencing the camaraderie de la table la Chaîne allows us all.

Vive la Chaîne! Vive la camaraderie!

Sincerely,

Tony Catanese
Bailli Délégué du Canada



WELCOME

Dear Grand Chapitre Attendees,

On behalf of myself and the members of the Bailliage of Manitoba, I welcome all of our international, national, provincial and local members and guests to the 2021 Canadian Grand Chapitre being held here in Winnipeg.

In particular, we are excited to be hosting this event in celebration of the 60th year of the Chaîne in Canada!

Our Grand Chapitre team has been hard at work arranging some outstanding experiences for you, highlighting the best Winnipeg has to offer in dining, events and venues. We are looking forward to sharing dine-arounds, the Welcome Reception, tours of local Winnipeg venues, and the pinnacle of every Grand Chapitre weekend: the Grand Reception and Gala Dinner. Of course, the weekend will be highlighted as always with the awards ceremony for our National Jeune Chefs competition, and the inductions, promotions and awards for all the members of our Bailliage.



Regards,

Cameron Gray
Bailli du Bailliage du Manitoba

DINE-AROUNDS

Thursday, October 21st

ACADIAN CAVIAR & CHAMPAGNE/SPARKLING

[REGISTER FOR ALL EVENTS](#)

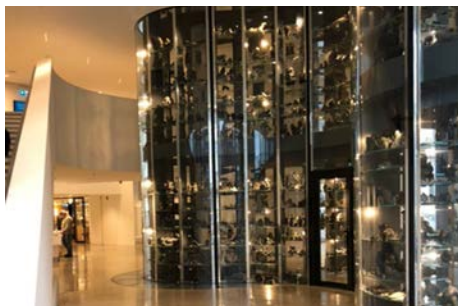


Location: Inuit Art Centre, Qaumajuq (in the Winnipeg Art Gallery), 300 Memorial Blvd, Winnipeg, MB R3C 1V1

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.



6:30 PM reception | 7:00 PM dinner
\$110 per person
10 minute taxi ride from hotel
Transportation not included
Maximum 40 seats
Dress code: Business Casual with Chaînes



YOUR HOSTS: CORNEL, BAILLI & DORINA CEAPA, VICE-CHARGÉE DE MISSION,
BAILLIAGE DE NEW BRUNSWICK
GALLERY CEO: STEPHEN BORYS

Net proceeds will be contributed to la Chaîne des Rôtisseurs du Canada Foundation. The Foundation exists to empower Canada's young culinary frontrunners with experiences of true culinary kinship – the cornerstone of la Chaîne.

DINE-AROUNDS

Thursday, October 21st

PIZZERIA GUSTO

[REGISTER FOR ALL
EVENTS](#)



Location: 404 Academy Rd, Winnipeg , MB

When Pizzeria Gusto first opened their doors in 2008, they did so with honesty and humility. Their menus were small, and great care went into the preparation of each ingredient and item.

Since then, they have continued to source the best possible ingredients to prepare the best possible food. Their spirit continues to be rooted in Italian tradition and emulates Bobby's family dinner table; loud, fun, often educational, and always accepting. They continue to honor true Italian cooking and tradition while integrating local ingredients and innovative food and drink mixing techniques.

The team at Pizzeria Gusto is committed to making your experience truly memorable; they believe that the most important thing is that you walk away with a great experience, from beginning to end.



6:30 PM reception | 7:00 PM dinner

\$140 per person

10 minute taxi ride from hotel

Transportation not included

Maximum 12 seats

Dress code: Business Casual with Chaînes

EXECUTIVE CHEF JESSE FRIESEN, MAITRE ROTISSEUR
GM BOBBY MOTTOLA

DINE-AROUNDS

Thursday, October 21st

ST. CHARLES GOLF AND COUNTRY CLUB

[REGISTER FOR ALL EVENTS](#)



Location: 100 Country Club Blvd, Winnipeg, MB R3K 1Z3

For more than a century, St. Charles has been at the heart of the city of Winnipeg. A historic private club, set in a stunning location along the Assiniboine River, St. Charles' majestic clubhouse, timeless architecture, stately grounds, and award-winning staff will provide you with everything you need to make your special day unforgettable.



St. Charles is more than a sum of its parts, more than just great golf, and beyond just a terrific private golf club. It is a remarkable oasis in the city, a place where friends and family bond over their affection for this great game, where friendships are made, relationships are renewed and tales are told over friendly matches and exquisite dinners in the elegant recently renovated clubhouse.

6:30 PM reception | 7:00 PM dinner

\$160 per person

20 minute taxi ride from hotel

Transportation not included

Maximum 20 seats

Dress code: Business Casual with Chaînes

EXECUTIVE CHEF RAINER REGALADO, MAITRE ROTISSEUR

AMIEL CAMET, CHEF ROTISSEUR

GM CORY KARTUSCH

BAILLI LUNCH

Friday, October 22nd

SMITH RESTAURANT - INN AT THE FORKS & SPA

[REGISTER FOR
ALL EVENTS](#)



Smith Location: 75 Forks Market Rd, Winnipeg, MB R3C 0A2

The Inn at the Forks brings comfort to great company and great food, in a rustic and modern space inspired by local influences.

An exceptional venue in an extraordinary location. Featuring an open-concept kitchen, modern design and a menu built on craftsmanship and a dedication to the finer points, Smiths celebrates the truth of honest food created from the diversity of the lands and waters of Canada.



12:30 PM

\$120 per person

Located in the Host Hotel

Maximum 20 seats

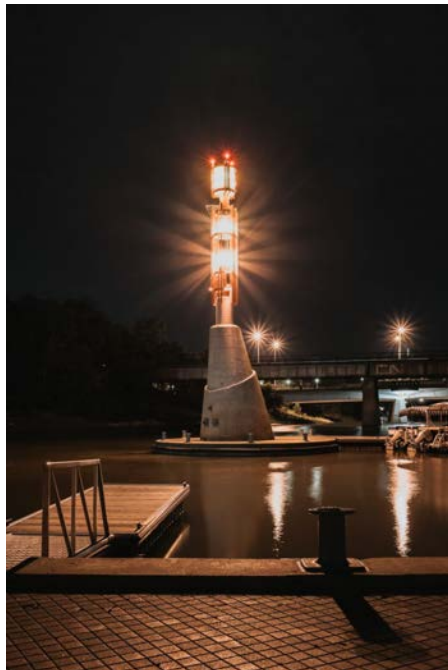
Dress code: Business Casual with Chaînes



EXECUTIVE CHEF BARRY SAUNDERS, MAITRE ROTISSEUR
GM BEN SPARROW, MAITRE HOTELIER

WELCOME RECEPTION

Friday, October 22nd



[REGISTER FOR
ALL EVENTS](#)

INN AT THE FORKS & SPA

Location: 75 Forks Market Rd, Winnipeg, MB R3C 0A2

As is our long-held tradition at la Chaîne des Rotisseurs, our official festivities for the Grand Chapitre will commence with an extraordinary Welcome Reception to take place at our host hotel, The Inn at the Forks.

This relaxed event provides the perfect opportunity to mix and mingle with Chaîne friends – both old and new – from across Canada, the USA, and internationally.

6:30 PM

\$155 per person

Located in the Host Hotel

Maximum 100 people

Dress code: Business Casual with Chaînes

EXECUTIVE CHEF BARRY SAUNDERS, MAITRE ROTISSEUR

(with a variety of collaborating Chefs)

GM BEN SPARROW, MAITRE HOTELIER

DAY TOURS

Saturday, October 23rd

CANADIAN MUSEUM FOR HUMAN RIGHTS & LUNCH AT SMITH RESTAURANT

[REGISTER FOR ALL EVENTS](#)

Museum Location: 85 Israel Asper Way, Winnipeg, MB R3C 0L5

Smith Location: 75 Forks Market Rd, Winnipeg, MB R3C 0A2

Designed by architect extraordinaire Antione Predock, Canada's newest, most eye-catching attraction dominates the Winnipeg skyline, shining like a beacon. Inside an immersive experience that you can't possibly shake awaits as 11 powerful, interactive and awe-inspiring exhibits gradually climb to the CMHR's pinnacle, the Tower of Hope (which provides a stunning view of the city). An ambitious museum meant to foster dialogue and promote change for a better world, the CMHR provides a stirring account of the human experience unlike anything you've ever witnessed.

Tour the Museum between 10 AM and 5 PM at your leisure. Guided tours will be arranged depending on demand. Lunch is included at Smith Restaurant located at the Inn at the Forks.

LUNCH 12:30 PM

\$60.00 per person

Museum is a 3 minute walk from the hotel

Maximum 20 people

Dress: Casual

EXECUTIVE CHEF BARRY SAUNDERS, MAITRE ROTISSEUR

GM BEN SPARROW, MAITRE HOTELIER

MUSEUM CEO ISHA KHAN



DAY TOURS

Saturday, October 23rd

TOUR/PERFORMANCE ROYAL WINNIPEG BALLET & LUNCH AT GUSTO NORTH

[REGISTER FOR ALL EVENTS](#)

Royal Winnipeg Ballet Location:
380 Graham Ave, Winnipeg, MB R3C 4H2
Gusto North Location:
242 Hargrave St, Winnipeg, MB R3C 0M8

Founded in 1939 by Gweneth Lloyd and Betty Farrally, the Royal Winnipeg Ballet holds the double distinction of being Canada's premiere ballet company and the longest continuously operating ballet company in North America. In 1953, the Company received its Royal title, the first granted under the reign of Queen Elizabeth II.

The Royal Winnipeg Ballet School has been inspiring young artists and supporting them by teaching, creating and performing outstanding dance. The School's state-of-the-art facility, located in historic downtown Winnipeg, is home to the more than 1,500 students annually.

Following the tour and performance by the schools students, enjoy lunch at Gusto North. Inspired by its original location on Academy Road, the Gusto team have brought a meticulously designed space to Hargrave St. Market.

TOUR AND PERFORMANCE - 10:30 AM
LUNCH - 12:30 PM
\$85 per person
5 minute taxi ride from hotel
Transportation not included
Maximum 20 people
Dress: Casual

EXECUTIVE CHEF JESSE FRIESEN, MAITRE ROTISSEUR
GM BOBBY MOTTOLA
ROYAL WINNIPEG BALLET ARTISTIC DIRECTOR ANDRE LEWIS



INDUCTION CEREMONY AND GRAND CHAPITRE GALA

Saturday, October 23rd



BREEZY BEND COUNTRY CLUB

[REGISTER FOR
ALL EVENTS](#)

Location: 7620 Roblin Blvd, Headingley, MB

As one of Winnipeg's (Headingley) premiere private golf clubs, and with over \$5M in improvements made to the course and clubhouse in recent years, Breezy Bend prides themselves in offering an unparalleled combination of service and facilities for their members and their guests.

JEUNES CHEFS AWARDS; INDUCTIONS AND PROMOTIONS - 5:00 PM

GRAND CHAPITRE GALA - 6:00 for 7:00 PM

\$260 per person

35 minute taxi ride from hotel

Bus Transportation may be arranged depending on demand

Maximum 100 Seats

Men: Black Tie, Decorations & Chaînes

Women: Formal Evening Dress & Chaînes

EXECUTIVE CHEF KLAUS LEIENDECKER,

MAITRE ROTISSEUR

GM CORY JOHNSON



ACCOMMODATION

Inn at the Forks



At the center of the city where the Assiniboine River meets the Red River, lies The Forks - A meeting place for over 6,000 years. Indigenous peoples traded at The Forks, followed by European fur traders, Scottish settlers, railway pioneers and tens of thousands of immigrants. Over the last 30 years, the Forks has been transformed. Formerly an abandoned rail yard, natural prairie lands, history, culture, authentic shops and local food now all connect here to create a special and distinct, all-season gathering and recreational place. Over 4 million visitors now come to The Forks each year and more than 1,200 people work on the site.



Come Explore the Hotel Where the Rivers Meet

This ambiance inspired a reinvented luxury boutique hotel experience nestled in the heart of downtown Winnipeg: The Inn at the Forks. The style is inviting, upscale and impressive. Artistic ambiance flows through every part of the hotel from the rustic Canadiana dining experience at SMITH, to the natural warmth of Riverstone Spa, and the luxurious custom design of the refined guestrooms and suites.

ACCOMMODATION



True Luxury in Natural Surroundings

The Inn at the Forks features crafted custom designed rooms and suites with the perfect synthesis of luxury, sophistication, comfort, and convenience. Guestrooms include the best views of the downtown Winnipeg Skyline and the Canadian Museum for Human Rights, or of the Red River and The Forks.

Riverstone Spa

Riverstone Spa at Inn at the Forks is a sophisticated sanctuary, which offers a serenely stunning environment. Every treatment at the Riverstone Spa is focused on naturally harmonizing and connecting your mind, body and spirit.

The Forks Market

Located just steps from Inn at the Forks , The Forks Market features the best in local offerings on the main floor and fantastic local maker and retail options on the second floor. What is now The Forks Market was once horse stables and haylofts in the height of the Winnipeg's railway days.



BOOKING

Queen/King	\$159 - \$169/night
Suite	\$204 - \$254/night

RESERVE
NOW

CONTACT HOTEL DIRECTLY TO RESERVE

Phone: 204.942.6555
Toll-free: 1.877.377.4100
E-mail: info@innforks.com
www.innforks.com

Location: 75 Forks Market Road
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