



GRAND CHAPITRE DU CANADA

A Maritime Celebration!

**October 20 - 22, 2022
HALIFAX, NOVA SCOTIA, CANADA**

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WELCOME

Dear Members and Guests,

On behalf of the National Conseil, it is my pleasure to invite you to participate in the Grand Chapitre du Canada in Halifax, Nova Scotia.

The City of Halifax and the Province of Nova Scotia are truly special...National historic sites, culture, music, seafood delights, wines and so much more. All uniquely presented by Nova Scotians so well known for their warmth and hospitality! I cannot think of a better place from where to celebrate a post pandemic revival.

The Organizing Committee has arranged a program that will not only stir your culinary senses, but allow you to experience many of the Province's wonders. Take a moment to review the information in this program. Your next step should then be to advise your spouse, significant other or fellow Chaîne member that it is time to register and book a flight! This will be a celebration not to be missed!

For many of us, this Grand Chapitre will finally be one where we will be able to enjoy 'the camaraderie de la table' with confidence. Let's all come together, as members of la Chaîne, to raise our glasses (and our spirits) and proudly announce... Vive la Chaîne! Vive la camaraderie!

Sincerely,

Tony Catanese
Bailli Délégué du Canada



WELCOME

Dear Grand Chapitre Attendees,

It is my pleasure, on behalf of the Nova Scotia Baillage to invite you to experience the Grand Chapitre du Canada in Nova Scotia's Capital City of Halifax. As the hub of the Maritimes, Halifax has maintained many of its historical and maritime traditions. Due to the prominent number universities and colleges, the City has a thriving culture scene, which includes art galleries, restaurants, theaters, museums, live music venues and festivals. With easy access to many waterfront attractions, beaches and parks, outdoor enthusiasts flock to Halifax to enjoy the natural beauty of the surrounding area, which features some iconic destinations such as Pier 21, Georges Island, The Citadel and Point Pleasant Park.

I highly encourage you to take the opportunity to visit the rest of Nova Scotia while you are here. There are a number of world class visitor destinations such as Cabot Trail, Peggy's Cove, Lunenburg, Fortress of Louisburg along the many vineyards and wineries of Annapolis Valley and Northumberland Shore.

The Nova Scotia Baillage looks forward to having the opportunity for you to experience the famous hospitality of Nova Scotia that keeps visitors coming back time and time again. There is simply nothing more authentically "East Coast" than enjoying Atlantic lobster, with a glass of Tidal Bay wine in one of our many great restaurants while experiencing toe tapping Keltic music.

Vive la Chaîne!

Sincerely,

Kevin Toth
Bailli du Bailliage de la Nouvelle-Ecosse



DINE-AROUNDS

Thursday, October 20th

BROOKLYN WAREHOUSE

[REGISTER FOR
ALL EVENTS](#)



Location: Downtown Halifax: 2795 Windsor St.

Founded in 2007, inspired by Joe Beef in Montréal and The Spotted Pig in New York, Brooklyn Warehouse has continuously been ranked one of the best restaurants in Halifax and has already earned a full suite of awards for innovative menu items and its great atmosphere.



A Canadian Bistro, it takes its cue from simple, honest food and strives to bring an affordable indulgence in a laid-back atmosphere. Working with rural producers, local markets, and regional suppliers, Brooklyn Warehouse creates “seriously good food from Fresh”. They have a strong desire to bring back the practice of farm to table cooking and convivial attitudes to the dining table. This attitude has produced remarkable service and a nationally recognized, award-winning cuisine; which includes a Taste of Nova Scotia Prestige Award for Casual Fine Dining Restaurant of the Year.



Dinner Promptly at 6:00 PM
\$160 per person
10 minute taxi ride from Prince George Hotel
Transportation not included
Maximum 12 seats
Dress code: Business Casual with Chaines

EXECUTIVE CHEF ANDREW SHANNON
OWNER GEORGE CHRISTIAKOS

DINE-AROUNDS

Thursday, October 20th

ELIOT AND VINE RESTAURANT

[REGISTER FOR ALL
EVENTS](#)



Location: Downtown Halifax: 2305 Clinton Street

European Inspired Cuisine in Halifax!

Opening its doors in the spring of 2016, the main dining room is encased by large windows, providing diners with beautiful natural light while the semi-private space offers guests a feast for the eyes: Breathtaking murals created by artist Jean Bradbury, featuring paintings and imagery inspired by the life and passions of owner, Johanna Eliot. The unique and flavorful European-inspired menu offers guests the chance to try something new, along with familiar favorites. Eliot and Vine believes that using fresh, locally sourced ingredients makes a difference, not only in quality but in flavor. In doing so, Eliot & Vine has created strong relationships with Nova Scotia's many small businesses and independent agriculturalists.



6:30 PM reception | 7:00 PM dinner

\$160 per person

5 minute taxi ride from Prince George Hotel

Transportation not included

Maximum 40 seats

Dress code: Business Casual with Chaires



EXECUTIVE CHEF JEREMY BEETON

OWNER JOHANNA ELIOT

DINE-AROUNDS

Thursday, October 20th

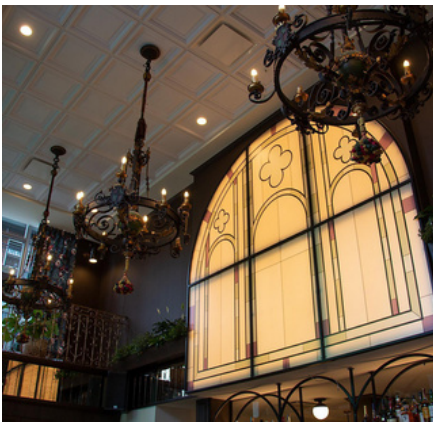
HERMITAGE RESTAURANT

[REGISTER FOR
ALL EVENTS](#)



Location: Downtown Halifax: 1460 Lower Water St.

Hermitage Restaurant is located in the stunning Alexander building in downtown Halifax. Executive Chef and co/owner Lawrence Deneau, and his partner Ryan Wolfe, established the restaurant in October 2020 with the motto “Think global + love local”. His menu relives times spent in Europe, staging through Italy with some reflection on his roots.



Using locally sourced ingredients along with some of the world’s proven and most popular products Hermitage produces elegant dishes meant to challenge. Maura Casey, sommelier on site has designed the perfect wine list for all the oenophiles showcasing some of the best producers.

6:30 PM reception | 7:00 PM dinner

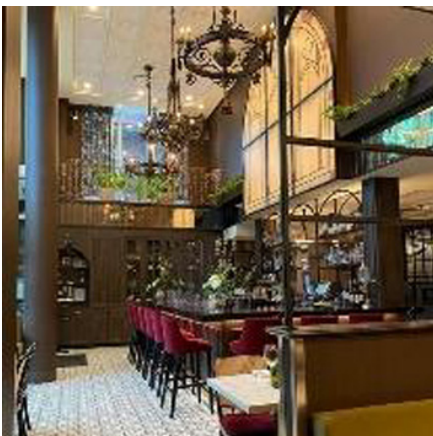
\$150 per person

10 minute walk from Prince George Hotel

Transportation not included

Maximum 50 seats

Dress code: Business Casual with Chaînes



EXECUTIVE CHEF & CO-OWNER LAWRY DENEAU

CO-OWNER RYAN WOLFE

DAY TOURS

Friday, October 21st

BUS TOUR - PEGGY'S COVE, MAHONE BAY & LUNENBURG WITH LUNCH AT BEACH PEA RESTAURANT

[REGISTER FOR ALL EVENTS](#)

Tour Pickup & Drop Off at Prince George Hotel

Duration 6 1/2 Hours

Lunch at Beach Pea Restaurant

Beach Pea Location: 128 Montague St., Lunenburg, NS

Peggy's Cove is a small rural community located on the eastern shore of St. Margarets Bay and site of the famous Peggy's Cove Lighthouse. Mahone Bay offers spectacular views of its scenic harbour, where sailboats gently bob and the sun sparkles like diamonds on the deep blue waters. You'll see vibrantly painted Victorian homes and shops, colourful heritage gardens, and the three world-famous churches, which sit at the water's edge and form the iconic backdrop for one of Canada's most picturesque towns. The port town of Lunenburg, and site of our luncheon at Beach Pea Restaurant, was founded in 1753, one of the first British attempts to settle Protestants in Nova Scotia. Old Town Lunenburg is one of only two urban communities in North America designated as a UNESCO World Heritage site.

Lunch is included at Beach Pea Restaurant. A seasonal restaurant located in the beautiful town of Lunenburg, Chef-Owner Martin Luis Salvador, Maître Rôtisseur serves unique, elegant dishes made from premium, local products.

TOUR PICK-UP 8:30 A.M.

RETURN TO PRINCE GEORGE HOTEL 3:00 PM

\$180.00 per person

Maximum 20 people

Dress: Comfortable Clothing, Chaines Not Required

EXECUTIVE CHEF/OWNER MARTIN LUIS SALVADOR,
MAITRE ROTISSEUR



DAY TOURS

Friday, October 21st

BUS TOUR - GASPEREAU VINEYARDS AND GRAND PRE WINERY WITH LUNCH AT LE CAVEAU RESTAURANT

[REGISTER FOR
ALL EVENTS](#)

Tour Pickup & Drop Off at Prince George Hotel
Duration 6 1/2 Hours
Lunch at Le Caveau Restaurant, Grand Pre Winery
Grand Pre Winery Location: 11611 Highway 1 Grand Pre, NS

Enjoy two wine tastings followed by lunch at Le Caveau Restaurant, named one of twenty world's best winery restaurants by Wine Access magazine.

A premium boutique winery situated in the beautiful Gaspereau Valley since 2004, Gaspereau Vineyards was the first winery to establish in the valley. The winery is nestled on the edge of a picturesque, 50 acre vineyard, formerly the site of a dairy farm & apple orchard, in the replica of a historic barn on the premises.

The oldest farm winery site in Atlantic Canada, family owned and operated, Domaine de Grand Pré winery was built on a passion for Nova Scotia. Owner Hanspeter Stutz took a leap of faith in 1994, establishing something special to grow the Nova Scotia wine industry. A place of the Old World, European charm is carved into every stone at Domaine de Grand Pré winery.

Lunch is included at Le Caveau Restaurant. Chef Jason Lynch consistently delivers an exceptional culinary journey built on forging relationships with local purveyors.

TOUR PICK-UP 9:00 A.M.
RETURN TO PRINCE GEORGE HOTEL 3:30 PM
\$180.00 PER PERSON
Maximum 20 people
Dress: Comfortable Clothing, Chaines Not Required

GASPEREAU VINEYARDS OWNERS CARL AND DONNA SPARKES
DOMAINE DE GRAND PRÉ OWNER HANSPETER STUTZ
LE CAVEAU EXECUTIVE CHEF JASON LYNCH, , MAÎTRE RÔTISSEUR



DAY TOURS

Friday, October 21st

ACADIAN SEAPLANTS PRESENTATION & ECOTOUR/MUSHROOM FORAGING/LUNCH

[REGISTER FOR
ALL EVENTS](#)

Tour Pickup & Drop Off at Prince George Hotel

Duration 5 1/2 Hours

Gourmet Lunch following Mushroom Foraging

Acadian Seaplants Location: 30 Brown Ave, Dartmouth, NS

Guests will receive a rare glimpse into the world's leading and most diversified, fully integrated, and sustainable seaweed company. Louis E. Deveau, O.C., O.N.S., P.Eng., L.L.D. (Hon.), Acadian Seaplants Founder and Chair, will inspire, inform, and amuse with his account of the company's world-class operations and products supporting the global health and wellness of people, animals, and plants. And, as the world's proprietary producer of the premium cultivated sea vegetable, Hana Tsunamata®, you'll see why this unique, versatile, and beautiful sea food product is a hit in Japan.

Then connect with the land and nature! Join local expert mushroom identification herbalists from Terroir & Wild Ecotours for a Mushroom Foraging expedition, followed by a gourmet lunch featuring the bounty you have collected.

TOUR PICK-UP 8:30 A.M.

RETURN TO PRINCE GEORGE HOTEL 2:00 PM

\$130.00 PER PERSON

Maximum 15 people

Dress: Outdoor footwear (Rain Gear if inclement weather)

LOUIS E. DEVEAU, ACADIAN SEAPLANTS OWNER
LUNCH WITH JOLANTA GROSSMAN/ FRED DARDENNE,
TERROIR & WILD ECOTOURS OWNERS



Eat your ^{sea} ↓ vegetables!



[Click Here to see the Acadian Seaplants Story!](#)

Hana Tsunomata® is a beautiful bouquet of pink, green and yellow sea vegetables which add vivid color and a distinctive yet mild, fresh ocean flavor to any dish. Popular in Japan for over 25 years, Hana is only available from on-land cultivation tanks right here in Nova Scotia. Unique, convenient, delicious and packed with antioxidants, dietary fiber, vitamins and amino acids.

Hana Tsunomata®, was originally developed by Acadian Seaplants Limited for the discerning Japanese culinary market. The noble beauty of Hana Tsunomata® is now available in North America! The majority of sea vegetables consumed today are wild harvested, a method that can limit supplies and quality control. The land-based cultivation of Hana Tsunomata® offers a product that is highly consistent and exceptional in quality.

Rehydration Directions:



Contact us for a sample!

1 902 468 2840
info@acadian.ca
acadianseaplants.com



The Acadian Seaplants Human & Animal Wellness Division is dedicated to global human and animal wellness through the science and application of harvested and cultivated marine plants.



Acadian Plant Health™ is the world leader in biostimulant solutions, sustainably sourced, and scientifically proven to increase crop yield and quality. Our products are used in soil and foliar inputs on over 70 crops in more than 80 countries world-wide.

WELCOME RECEPTION

Friday, October 21st

The Wardroom CFB Stadacona Halifax

[REGISTER FOR
ALL EVENTS](#)



Location: Juno Tower, 2648 Lorne Terrace, Halifax, NS

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 in the Ballroom area of the Wardroom - an integral part of CFB Halifax Officers' Mess complex in the Juno Tower. The Ballroom features many beautiful pieces of artwork including the magnificent mural *Wylie's Trafalgar*, depicting the greatest naval battle ever, and a sixteen-foot painting depicting the famous Second World War naval engagement of HMCS Assiniboine attacking U210.

This relaxed event provides the perfect opportunity to mix and mingle with Chaîne friends – both old and new.

All non-Nova Scotia residents will experience a Nova Scotia tradition, the “Town Crier - Order of the Good Cheers Induction”. Then enjoy a variety of Food Stations highlighting the flavours of the Maritimes.

START TIME: 6:00 P.M.

RECEPTION: 6:15 P.M.

\$140 per person

10 minute Taxi from Prince George Hotel

Transportation not included

Maximum 100 people

Dress code: Business Casual with Chaines

EXECUTIVE CHEF KEVIN OUELLETTE

DAY TOURS

Saturday, October 22nd

GUIDED WATERFRONT WALKING TOUR

[REGISTER FOR ALL EVENTS](#)

Tour starts at Price George Hotel

Lunch not provided

Duration 3 hours

Your tour begins as you walk with your kilted guide to Halifax's famed Public Gardens, a 17-acre paradise in the middle of the city. Then saunter along to Citadel Hill where you can gaze over this modern port city. The tour winds its way down the hill, past the 200-year old Town Clock, the Metro Centre, City Hall, Grand Parade (historically a military parade square and now home to Halifax's oldest building, St. Paul's Anglican Church) and to Historic Properties, where massive ironstone warehouses once stored privateer's booty (and sold their ill-gotten gains). Today it is the home of charming shops and waterside restaurants.

The tour ends at the Canadian Museum of Immigration at Pier 21. Participants are invited to do a Self-Tour of the Museum (if desired). **Entrance fee for the optional self-tour is \$14.50 per person.** The museum occupies part of Pier 21, the former ocean liner terminal and immigration shed from 1928 to 1971. Pier 21 is Canada's last remaining ocean immigration shed.

TOUR START TIME: 8:45 A.M.

Price - \$25.00 per person

Maximum 20 people

Dress: Comfortable Clothing, Chaires Not Required



BAILLI LUNCH

Saturday, October 22nd

Gio Restaurant,
The Prince George Hotel

[REGISTER FOR
ALL EVENTS](#)



Gio Location: 1725 Market St, Halifax, NS B3J 3N9

Simply stated, Gio is the definitive dining experience of downtown Halifax. Since inception in 2006, the restaurant has garnered critical acclaim from those impressed by the ambition and execution of its four-diamond food and service. Fine dining with a twist, expect fun aside fancy, from the atmosphere to the plate.



START TIME: 12:30 PM

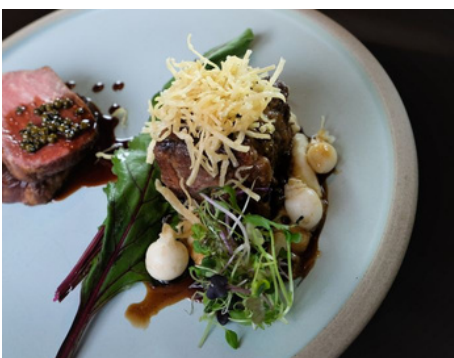
\$100 per person

Located in the Host Hotel

Maximum 20 seats

Dress code: Business Casual with Chaînes

EXECUTIVE CHEF GREG BURNS



INDUCTION CEREMONY AND GRAND CHAPITRE GALA

Saturday, October 22nd



The Prince George Hotel

[REGISTER FOR
ALL EVENTS](#)

Location: 1725 Market St, Halifax, NS

START TIME: 5:00 P.M.

INDUCTIONS; PROMOTIONS AND
JEUNES CHEFS AWARDS
REGENCY ROOM

RECEPTION
THE TERRACE

GRAND CHAPITRE GALA
THE WINDSOR BALLROOM

\$270 per person
Maximum 120 Seats

Men: Black Tie, Decorations & Chaines
Women: Formal Evening Dress & Chaines

EXECUTIVE CHEF GREG BURNS



ACCOMMODATION



The Prince George Hotel HALIFAX



Connected to the World Trade and Convention Centre and Halifax Metro Centre via a pedestrian walkway, the Prince George Hotel is situated in downtown Halifax less than one kilometer from the historic waterfront and one block from the Halifax Citadel National Historic Site. The Victorian-style Halifax Public Gardens are also less than one kilometer away. A 17-acre oasis in the heart of the city, these formal gardens are filled with winding pathways, statues, and fountains, all enclosed by a wrought-iron fence with a magnificent set of ornamental gates.



As the host site for the 2022 Chaîne des Rôtisseurs Grand Chapître weekend, this modern six-storey hotel offers exquisite dining, luxurious accommodations with 190 guestrooms and 13 suites, and superior meeting/banquet facilities, surrounded by all the beauties of the sea. The only 4-diamond hotel in Atlantic Canada, the Prince George Hotel also offers an indoor pool, spa tub, sauna and fitness center.

ACCOMMODATION



Choose from the following accommodations (all rooms types are based on availability):

Deluxe guestrooms - Available with King or two queens, these renovated guest rooms offer spacious workstation, duvets with fine linens, two complimentary bottles of water.

Crown Service Rooms - Elegant accommodations with complimentary continental breakfast and access to the Crown Lounge between 6am and 10pm. The Prince George Hotel's top Crown Service floor offers premium services and amenities that include lightweight robes and Aveda bath care products.



Executive King Suite - Upgrade your stay with condo style living in an urban-inspired luxury retreat in the heart of Halifax.

BOOKING

Deluxe Guestrooms	Queen/King	\$199/night
Crown Service Rooms	King	\$299/night
Executive King Suite	King	\$499/night

RESERVE
NOW



CONTACT HOTEL DIRECTLY TO RESERVE

*Special Group Rates available until
Sept. 6 2022*

Phone: 902-425-1986
Toll-free: 1-800-565-1567
E-mail: ask@princegeorgehotel.com
www.princegeorgehotel.com

Location: 1725 Market St,
Halifax, NS B3J 3N9

PRE / POST CONFERENCE EXTENDED STAY OFFER - Fox Harb'r Resort



A Canada Select 5 Star Resort, CAA/AAA 4 Diamond Award recipient, Nova Scotia's Fox Harb'r Resort is a haven of civility, character and cuisine.

As you enter the gates, you'll find 85 luxurious ocean view accommodations, where each suite possesses its own individual character and personal charm. Our Executive Suites combine elegance and privacy for your personal haven.

Expertly designed with a modern and contemporary flare, the Golf Suites offer a luxury setting with a king size luxury bed, HDTV, a working desk, and a spacious three piece bathroom with heated granite floors. Relax and unwind in the beauty and comfort that our new Golf Suites have to offer.

Challenge One of the World's Top Courses

Fox Harb'r Resort features an unforgettable oceanside, championship golf course, rated as the 16th Best Golf Resort in North America & Caribbean by Golf Digest Magazine. Designed by renowned course architect and Golf Hall of Fame member Graham Cooke, Fox Harb'r achieves a seamless combination of natural beauty and challenging layout.

OR – Try the Ocean Side Par 3

A short course that challenges your game's accuracy, this 18-hole marvel draws in the natural trademarks of the East Coast. Fox Harb'r's 9-hole Ocean Side Par 3 Short Course may be smaller in size but the golfing experience is certainly not compromised.

Nova Scotia's Top-rated Destination Spa

Fox Harb'r Resort is much more than a haven for great golf, outdoor recreation and fine food & wine. Ocean-inspired spa treatments and specialty therapies will revitalize you. Our Dol-ás Spa, skilled, professional therapists and estheticians are dedicated to helping you feel and look your relaxed, polished best.



**For Complete details on Golf and all the other Resort Amenities,
go to www.foxharbr.com**

PRE / POST CONFERENCE EXTENDED STAY OFFER - Fox Harb'r Resort



A World of Wellness & Leisure is Included

Enjoy Pickleball, tennis, volleyball or a game of horseshoes, activities that are included in your stay with Fox Harb'r Resort. Indoors or outdoors, there's a world of adventure waiting for you.

Beneath the beautiful Spa lies the Wellness Centre, a dynamic fitness studio and aquatic facility. Enjoy a vigorous cardio workout, build strength and balance, dive into the junior Olympic-sized swimming pool and relax in the mineral pool.

Fox Harb'r has a range of on-site trails for Walking, Hiking & Biking on the resorts picturesque 1200 acre property, starting with the 5 km oceanside Fox Trot Trail. Complimentary road bikes and helmets are available on a first come first serve basis.

Or Sign Up for Sport Shooting, Archery, and Catch & Release Fishing



Two Special Stays Available - Oct 18-20 OR Oct 23-25

BOOKING

Golf Ground or 2nd Floor Suite:	\$164/night
Golf Ground or 2nd Floor Suite w/ Balcony	\$184/night
Executive Ground Floor Suite	\$228/night
Executive 2nd Suite	\$260/night

RESERVE
NOW



CONTACT RESORT DIRECTLY TO RESERVE

Special Group Rates available until Oct. 1 2022

1-902-257-1801

(or call Dawn Levy 1-902-257-4326)

Please quote "La Chaine" when reserving.

TO BOOK THE SPA, PLEASE CALL THE SPA
DIRECTLY AT 1-902-257-4307

LOCATION: 1337 FOX HARBOUR ROAD,
FOX HARBOUR, NOVA SCOTIA B0K 1Y0