

la Chaîne des Rôtisseurs  
Bailliage du Canada  
Grand Chapitre du Canada  
Edmonton October 18 - 21, 2018

Program of Events



*Fairmont*  
HOTEL MACDONALD

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Jeunes Chefs Rôtisseurs competition



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David R. Tetrault  
Bailli Délégué du Canada  
Membre des Conseils d'Administration et Magistral

Dear Members and Guests,

It is my pleasure to welcome you to Edmonton, the capital city of the province of Alberta Canada.

The great Canadian city of Edmonton began as a trading post called Fort Edmonton, built in 1795. It was named after Edmonton in England, which was then a town north of London. In 1892 Edmonton was incorporated as a town and in 1904 it was incorporated as a city. Despite its small size Edmonton was chosen to be the capital of Alberta in 1905. Today the population is over 1.3 million people. Edmonton is a major tourist centre, and boasts shops, clubs and art galleries.

We have organized some amazing tours and culinary adventures, and we hope you will include our Grand Chapitre in Edmonton as part of your travel plans for the Fall.

I invite you to join us for the Grand Chapitre du Canada.

I look forward to seeing you in October.

Vive la Chaîne!

Sincerely,

David R Tetrault  
Bailli Délégué du Canada



Mark Wilson  
Bailli Provincial des Prairies

Dear Members and Guests,

I have the great pleasure in welcoming and inviting you to join us for the 2018 Grand Chapitre du Canada in Edmonton, Alberta. We will also have the opportunity to honour the winner of the National Jeunes Chefs Rôtisseurs competition.

Edmonton is our capital city of Alberta and is set in the beautiful river valley of the North Saskatchewan River. Edmonton is a cultural, governmental and educational centre. It hosts a year-round slate of festivals, reflected in the nickname "Canada's Festival City".

The local Bailliage of Edmonton has worked tirelessly to put together a spectacular programme of events. I would like to thank the entire local council, volunteers and establishments for their commitment to the Chaîne des Rôtisseurs.

I look forward to welcoming you, together with your guests, to a weekend of great food and wine, and most importantly camaraderie, the essence of the Chaîne des Rôtisseurs.

Vive la Chaîne!

Mark Wilson

Bailli Provincial - Prairies

Ron Ryland

Bailli

Bailliage de l'Alberta nord



On behalf of myself and the members of La Chaîne – Alberta Nord, welcome to the 2018 Canadian Grand Chapitre being held in Edmonton, Alberta.

Welcome to all of our international, national, provincial and local members and their guests.

Wonderful tours and dining experiences have been arranged for you during your stay at this 2018 Grand Chapitre Event.

Your dining experiences include dine-arounds, the Welcome Reception and the pinnacle of your dining experiences, the Grand Reception and Gala Dinner.

We are looking forward to sharing with you the awards ceremony of the Concours National des Jeunes Chefs Rôtisseurs, along with the inductions, promotions and awards ceremony for all the members of our Bailliages. It is always a proud moment when the young chefs and our members are recognized.

I, as well as the members of La Chaîne – Alberta Nord, will be pleased to welcome you at the Canadian Grand Chapitre events.

Regards,

Ronald Ryland

Bailli du Bailliage de l'Alberta nord

## Ernest's at NAIT

Dress:	Business attire (with tie) and Chaîne
Start time:	Reception: 6:30 pm; Dinner: 7 pm
Cost:	\$150 per person (all inclusive)
Transportation:	Not included
Address:	10701 118 Avenue, Edmonton AB
Maximum:	20 people
Web:	<a href="http://www.nait.ca/96351.htm">http://www.nait.ca/96351.htm</a>
Chef:	Harjeet Mehdwan and Vinod Varshney



Ernest's Dining Room at NAIT has been aptly described as the "jewel in the crown" located in the Hokanson Centre for Culinary Arts in the Department of Culinary Arts and Professional Food Studies. Ernest's decor is described as understated elegance with tasteful compliments of cheery wood and brass highlights. A beautiful rock feature wall, muted lighting and attention to detail provide the room with a distinct corporate ambiance.

Critical acclaim and numerous accolades identify the haute cuisine prepared by second year Culinary Arts diploma students as outstanding. OpenTable diners awarded Ernest's among the Top 100 restaurants in Canada in 2016 and 2017. Seasoned chef instructors emphasize the importance of using high quality local regional products. Mastery of traditional cookery combined with contemporary artistry has resulted in a truly eclectic cuisine. Elegant service is provided by eager students who are part of the Hospitality Management program.

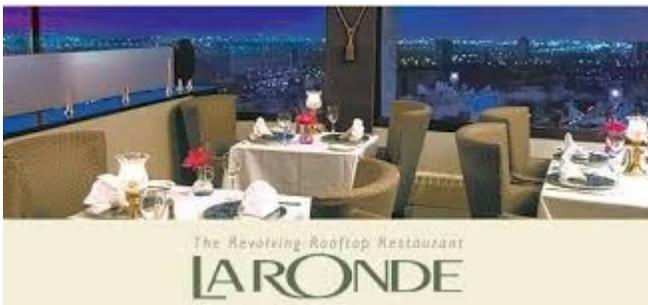
## **Sorrentino's Downtown**

Dress: Business attire (with tie) and Chaîne  
Start time: Reception: 6:30 pm; Dinner: 7 pm  
Cost: \$150 per person (all inclusive)  
Transportation: Not included (5 min. walk from hotel)  
Maximum: 20 people  
Web: <https://Sorrentinos.com/>  
Chef: Alberto Alboreggia



## **La Ronde Revolving Restaurant**

Dress: Business attire (with tie) and Chaîne  
Start time: Reception: 6:30 pm; Dinner: 7 pm  
Cost: \$150 per person (all inclusive)  
Transportation: Not included (10 min. walking distance from hotel)  
Maximum: 20 people  
Web: <http://www.chateaulacombe.com/restaurants-lounges.aspx>  
Chef: Joseph Srahulek



## Friday October 19 Tour



### **WORLD FAMOUS AMAZING WEST EDMONTON MALL**

**Friday October 19 9:30am - 3:30pm \$45 per person, all inclusive. Lunch not included.**  
Minimum attendees = 25 After September 15, 2018, no refund on booked tours.

Northern Lights Limos will pick up guests at the Macdonald Hotel at 9:30 AM. The limo will take you to Entrance 50 at West Edmonton Mall arriving at 10:00 AM where you will be met by a representative of the Mall and given a gift bag that includes a coupon book, mall map and feature sheet showing some of the newest stores at the Mall. Pick up time to return to the Fairmont Macdonald Hotel would be 3:30 PM at the same area (Entrance 50) where you were dropped off in the morning.

The story of West Edmonton Mall is the story of how a handful of visionaries took an ordinary idea like a shopping centre and turned it into a world-class destination. The Mall's stores, attractions, and services combine to form the most comprehensive retail, hospitality and entertainment complex on Earth. As the prototype for mixed-use entertainment facilities, West Edmonton Mall is a place where people come to shop, play, and stay. West Edmonton Mall's concept is inspired by the traditional urban bazaars of Persia, where shopping and entertainment were plentiful and operated in tandem, fulfilling a variety of consumer needs all in one place.

At 5.3 million square feet, the Mall is the size of a small city and is accredited as a zoo. The mall can superficially be described by its many superlatives and world records, which quite ably describe the variety inherent in the "West Edmonton Mall experience":

Guinness Book of Records' World's largest shopping mall, encompassing 493,000 sq. metres (5.3 million sq. feet), which is equivalent to 104 Canadian football fields (115 American)

World's largest parking lot, with over 20,000 parking stalls and 58 entrances to the mall (keep track of where you came in!), complete with RV and trailer parking available while shopping

World Waterpark, world's largest indoor wave pool, holding 12.3 million litres of water (2.7 million gallons) with 23 slides and attractions, the highest slides are 26m high (85')

Galaxyland Amusement Park, world's largest indoor amusement park, with 25 rides and attractions covering 37,160 sq. metres (400,000 sq.ft.)

800 stores and services and 6 major department stores

110 eating establishments

26 movie theatres and three theme streets



## ROYAL TEA AND HISTORIC HOTEL TOUR



**Friday October 19 2pm—4pm \$60 per person**

According to legend, one of Queen Victoria's (1819-1901) ladies-in-waiting, Anna Maria Stanhope (1783-1857), known as the Duchess of Bedford, is credited as the creator of afternoon teatime.



Because the noon meal had become skimpier, the Duchess suffered from “a sinking feeling” at about four o'clock in the afternoon. At first the Duchess had her servants sneak her a pot of tea and a few breadstuffs. Adopting the European tea service format, she invited friends to join her for an additional afternoon meal at five o'clock in her rooms at Belvoir Castle. The menu centered around small cakes, bread and butter sandwiches, assorted sweets, and, of course, tea. This summer practice proved so popular, the Duchess continued it when she returned to London, sending cards to her friends asking them to join her for “tea and a walking the fields.” The practice of inviting friends to come for tea in the afternoon was quickly picked up by other social hostesses.



We welcome you to join us in this royal tradition and revel in the history and beauty of our downtown Edmonton landmark. Enjoy a delightful afternoon tea followed by a historic tour custom designed for members of la Chaine des Rotisseurs.



## SPIRIT OF STRATHCONA CULINARY TOUR WITH EDMONTON HIGHLIGHTS

**Friday October 21 8:00 am to 12:00 pm \$195 per person, all inclusive with lunch**

Minimum attendees = 10. Maximum Attendees = 15

After September 15, 2018, no refund on booked tours

Guests will be picked up at the Fairmont Macdonald Hotel at 10:30 AM by Big E Tours in their 24 passenger bus and be driven to the first restaurant "Have Mercy" in Old Strathcona, arriving about 11:00 AM where you will be met by their guide.

This tour will take you around several Old Strathcona eateries, ending at 2:00 PM (this part of the tour is a walking tour), where you will be picked up by the bus where you will then have a further 2-hour Edmonton highlight tour with an opportunity for a couple of photo stops. Sights will include Old Strathcona, University of Alberta, North Saskatchewan River Valley, Glenora, downtown, Strathearn, and Cloverdale with drop off at Fairmont Macdonald Hotel.

You will arrive back at the Fairmont Macdonald Hotel by 4:00 PM.



# Friday October 19 Caviar Tasting



## ACADIAN STURGEON AND CAVIAR TASTING WITH CHAMPAGNE

with Chevalier Cornel Ceapa, PhD President of Acadian Sturgeon and Caviar  
and Wade Brintnell, Vice-Echanson

**Special Reduced Price for Members of la Chaine des Rotisseurs \$65 per person**

**Maximum 25 participants**

**All proceeds will be donated to our National Jeunes Chefs Rotisseurs Competition**

Acadian Sturgeon and Caviar Inc was incorporated in March 2005, with the aim of producing sturgeon and caviar from the two local Canadian East Coast sturgeon species: Atlantic and shortnose sturgeon. Since 2008 processing wild Atlantic sturgeon meat and caviar in a new state of the art CFIA inspected processing plant in Carters Point, NB. Wild sturgeon fishery is certified sustainable by Ocean Wise Life.

The Acadian Wild Caviar from wild Atlantic sturgeon is nowadays the only wild, legal and sustainable caviar harvested in the world. Beside caviar we also produce all the sturgeon products and by-products: smoked sturgeon, loins, fillets, cartilage and bone marrow etc. Since 2016 the company is also harvesting from our own growout farm in Charlo, NB shortnose sturgeon and caviar produced in a flow through, gravity fed land-based farm. Two types of world unique farmed caviar are produced here – Acadian Gold and Acadian Green, similar in size and colour with ossetra.

We also export live sturgeon for restocking, aquaculture and research in countries around the world. Acadian Sturgeon strategy of producing side by side both wild and farmed caviar and sturgeon is unique in the world and an example of real sustainability and responsible production.

Dom Pérignon



FONDE EN 1742  
MOËT & CHANDON  
CHAMPAGNE  
★

# Friday, October 19 Baillis & Members Lunch

**This event is open to all members**

## Meet the Regional Baillis and National Conseil of Canada



The Edmonton Country Club reclines verdantly on 233 acres located within a 90 degree bend of the North Saskatchewan River about eight miles upstream from the city's center. The golf club was established in 1896 and was Edmonton's first private golf and country club. With a story steeped in history and tradition, the Edmonton Country Club is one of Edmonton's greatest treasures.

Over the past several years the Edmonton Country

Club has improved its services and venue to become an event destination for both members and non-members. Renovations in early 2014 saw many areas of the clubhouse undergo changes to enhance the club and ground's natural beauty. The Ramsey Room offers guests a large modern banquet space situated just off the third tee of the 18 hole golf course on the main floor of the clubhouse. With floor to ceiling windows, the view of the downtown skyline and river valley from the Ramsey Room are sure to impress your guests.



## Baillis and Members Luncheon

This is open to all members. It is a great opportunity to meet the Baillis from across Canada.

Start time	Noon
Dress:	Business casual (jacket) and Chaîne
Cost:	\$120
Maximum:	20 people
Transportation	25 minute cab ride (not included)
Address	6201 Country Club Road
Web address	<a href="http://edmontoncountryclub.com">edmontoncountryclub.com</a>



# Friday October 19 Welcome Reception

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 The Shaw Centre, within walking distance from The Fairmont Macdonald Hotel.

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

Dress: Business attire (with tie) and Chaîne  
Time: 6:30 pm to 9:30 pm  
Cost: \$125 per person  
Executive Chef Serge Belair

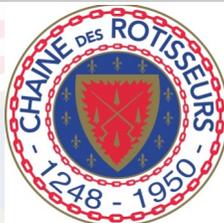


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# Grand Chapitre Gala Dinner

Saturday October 20, 2018



David R. Tétrault, Bailli Délégué du Canada, Officier Commandeur  
Membre des Conseils d'Administration et Magistral  
and the members of  
The Conseil National du Canada  
request the honour of your presence at

The Awards Ceremony of the  
Concours National des Jeunes Chefs Rôtisseurs

Member Inductions, Promotions and Awards

Grand Reception

Grand Chapitre Gala Dinner

5 pm

**The Fairmont Hotel Macdonald**

General Manager Garret Turta, Maître Hôtelier  
Executive Chef Mridul Bhatt, Maître Rôtisseur

\$265 per person

**Black Tie mandatory**  
**White Tie optional**  
**Chaîne Ribbons and Decorations**  
**Ladies - Formal Evening Wear**



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HOTEL MACDONALD

## Profile—Chef Mridul Bhatt

### Maître Rôtisseur



Born and raised in New Delhi, India, Chef Mridul Bhatt reflected his culinary inclination at a young age. After graduating in Hotel Management, Mridul sharpened his skills by completing his apprenticeship at the Prestigious Taj Hotel, New Delhi. Adding momentum to building his culinary experience, he spent more than a decade of his career working in and opening luxury hotels across diverse India. He started at the Radisson Hotel, Delhi as a Management Trainee before heading to Southern India to work as part of the Pre-Opening team with the first Marriott Hotel in India in 2005. While with Marriott, Mridul took on the Restaurant named “Rhapsody”, which focused on contemporary tapas from all around the world, garnering him many accolades.

In 2008, Mridul took on a new challenge by joining the Four Seasons team to open their first Hotel in India at Mumbai. Mridul focused on fulfilling his culinary passion by learning new cuisines and developing his palate - focusing on Italian, Asian and Progressive Indian, working at both the prestigious Italian restaurant Prato and later moving to San-QI Restaurant as Head Chef.

Another exciting opportunity presented itself in the same year when Mridul was chosen to contribute his skills and expertise to the award winning AAA five Diamond Four Seasons Hotel in California where he demonstrated his craftsmanship on Southern Californian and Mexican cuisine. In California, Mridul worked closely with the local farms and wineries within the Napa Valley, which inspired him to bring local and fresh ingredients to his guests.

Mridul returned to India in 2009 and assumed the role of Banquet Chef with the Four Seasons Hotel, Mumbai and later Joining J W Marriott, Pune as a Banquet Chef. Upon taking this responsibility, he promptly redefined the Hotel's dining focus, paying close attention to guest predilections while emphasizing simplicity and creating a memory with “a twist of surprise”. Mridul launched his next career move as Senior Sous Chef with the first Fairmont in Jaipur, India in 2012. In his time with the Fairmont there, he was appointed to be the Chef Judge on the famous TV reality show, Master Chef India Season 3.

Believing in traveling as his most valuable career investment, Mridul arrived in Canada joining The Fairmont Waterfront in 2013 as Executive Sous Chef, putting into practice his belief that *“you don't need to cook fancy or complicated masterpieces - just good food from freshest of ingredients”*.

He moved to Edmonton, joining The Fairmont Hotel Macdonald as Executive Chef in June 2017, to discover what the Prairies have to offer for culinary experiences. He is excited to be a part of the growing foodie scene in Edmonton, and bring Fairmont Hotel Macdonald to the next level in culinary experiences.

*Fairmont*  
HOTEL MACDONALD

## Profile—Harjeet Mehdwan, CCC

### Vice-Conseiller Culinaire



Harjeet Mehdwan is a Hotel Management graduate and started his career with Hotel Le Meridian in New Delhi, India. After acquiring his basic skills, he moved to the United States and worked for Carnival Cruise Lines, where he was a part of the set up team for 7 brand new vessels. In this position, Harjeet cooked for up to 5000 people on a regular basis, including guests, staff and crew.

He has trained under some of the best chefs in the industry, including French Chef Georges Blanc, a culinary master.

Harjeet moved to Edmonton in 2007 and worked in various organizations – from pubs and restaurants to large conference centres and hotels – and in a wide variety of positions, from head chef and executive chef to culinary consultant.

Harjeet received his designation as Certified Chef de Cuisine (CCC) from the Canadian Culinary Federation of Chefs and Cooks (CCFCC) and is also a Chef Member of the same organization. He is also the Vice-Conseiller Culinaire for the Edmonton Branch of the Chaîne des Rôtisseurs, an international gastronomic food and wine society.

In addition, Harjeet is a Certified Wine Steward through the International Sommelier Guild and holds the Certified Food and Beverage Executive (CFBE) designation from the American Hotel & Lodging Educational Institute (AHLEI).



ERNEST'S

## Profile—Chef Serge Belair

### Maître Rôtisseur

Executive Chef Serge Belair is considered one of Canada's top culinary experts. Named National Chef of the Year in 2012, he has been a key influencer in building Edmonton's reputation as an international culinary destination.

Hailing from Gatineau, Quebec, Chef Serge studied at Commission scolaire la Vallée de la Lievre and honed his skills at Hotel Clarion Gatineau's Restaurant La Pergola from 1999 to 2005. He became the Shaw Conference Centre's Chef de Partie in 2005, then Sous Chef in 2007, Senior Sous Chef in 2011 and Executive Chef in 2017.

Through the years, Chef Serge has established a professional reputation for both his culinary and leadership skills. He competed several times on the national and international stage and has mentored many young Chefs who have gone on to receive recognition within the culinary sector. Chef Serge's achievements throughout his career are impressive. In 2013, he earned silver at the World Association of Chefs Societies' Global Chefs Challenge and gold and silver medals at the Culinary Olympics as a support team member for Team Canada. He was also named to Edmonton's top 40 under 40 class of 2015.

Always pushing the limits, Chef Serge continues to build on the Shaw Conference Centre's extraordinary culinary reputation with his unwavering commitment to quality and innovation.



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## Profile—Chef Alberto Alboreggia



Born in Como, Italy, Chef Alberto Alboreggia has a rich experience working in renowned hotels and restaurants around the world.

He has started early in his professional way. Coming from a cooking family, his first experience was working in a family restaurant in the south coast of Spain. Following his passion, he started his cooking in Switzerland with top restaurants. After his tenor in Switzerland he joined Kempinski Group and worked with the esteemed hotel group in Greece, Turkey and Jordan, where he had the honour to cook for her Royal Highness Queen Rania. During his years with Kempinski Group, he got the title of “Youngest Italian Chef” in the group. In 2006, he moved from Europe to China to create his first Italian restaurant in Beijing and achieved great success. The name of the restaurant was “Tavola”.

The restaurant became a popular restaurant for the Italian Olympic Team, AC Milan Football Team and many Chinese celebrities like Gong Li, Jiang Wei and Jacky Chan. Chef Alberto then moved to Hong Kong and opened Opera House Italian Restaurant & Bistro which served sophisticated Italian Cuisine to Hong Kong.

In 2014 Chef was invited to be a Food and Beverage Manager for International Food and Wine Faire in Shenzhen China, as well as Host chef in China.

Chef Alberto's restaurant was named Restaurant of the Year in Beijing and he participated at “Top Chef” in China.

After 10 years in Asia he moved to Canada as Executive Chef for Sorrentino's Group where he continues his passionate journey.



## Profile—Chef Brian Leadbetter



Brian Leadbetter is no stranger to the restaurant industry. At the young age of 12, Brian started off washing dishes for his mother's restaurant in Ontario, slowly making his way up to busboy. After his family moved to Alberta and Brian turned 18, he became a server in a small bistro. It didn't take long before he was working in a kitchen – as 20 he began at Hy's Steak Loft in Edmonton for culinary training. 3 years later he was promoted to Sous Chef and got transferred to Vancouver to continue honing his skills. From there, he moved on to Hotel Eldorado in Kelowna where he apprenticed under Grant du Montreuil while completing his red seal training at Okanagan College.

Over the years Brian has lead the culinary team at several high-end restaurants in Edmonton, including Murietta's Bar & Grill, until he made the switch to the Edmonton Country Club in 2011. A private course with dedicated members, the demand for a unique rotating menu brings out Brian's creative culinary expertise. With appreciation for local organic produce from experiences in Kelowna, it was over a glass of wine and a cigar that Brian came up with the idea of a produce garden for the country club. The now 11,000 square foot garden lies below the club in Edmonton's river valley and grows about 6000 lbs of organic produce per year. Brian's garden-to-plate passion brings a sustainable and nutritious vision for the club and its members.



The Edmonton Country Club was founded in 1896 and is Alberta's oldest private golf and country club.

## Profile—Chef Joseph Srahulek



Originally from London, Ontario, I was exposed to the passion and thrill of cooking at a very young age at home by my father. My introduction to this industry was through a private dining room where I was part of a small team and given great exposure to the entire operation.

This exposure quickly led to further culinary opportunities in and around London. My formal training began at Paul Smith's College in northern New York. Where amounts of time equal were spent training in the college setting and in the school owned hotel in Saranac Lake, New York. After graduating I returned to Ontario and continued to hone my skills at the Royal York Hotel in Toronto and then later as part of the opening team for the Wharton Hotel in London.

Heading west, I spent a summer in Waterton Lakes, Alberta, en route to Vancouver. Once on the coast I was fortunate to be part of the opening team for the Fish House in Stanley Park and then rounded out my time in Vancouver at the Wedgewood and Le Meridian Hotels.

After five years in Vancouver it was time to travel down under. I spent a year working in and around Sydney and then a month travelling around Australia. My wife and I relocated to Edmonton and after many years at the Sutton Place Hotel,

I joined the team at the Chateau Lacombe Hotel and am looking forward to being part of all the changes taking place at this iconic and unique property.



# Location and Accommodation



REGISTRATION WEBSITE FOR EVENTS

Link to <https://zone4.ca/register.asp?id=18306>

(opens June 1 2018)

Special rates available for accommodation at

The Fairmont Macdonald Hotel

Go to our special reservation page at:

<https://aws.passkey.com/go/canadagrandchapitre>



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