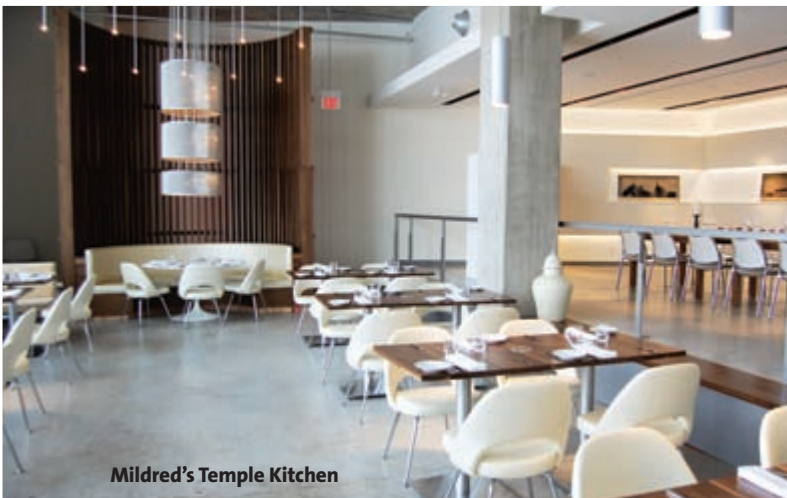




School Bakery & Café

RESTAURANT Owned by Donna Doohar (also the executive chef) and Kevin Gallagher, **Mildred's Temple Kitchen** is the new incarnation of Mildred Pierce, which closed its Sudbury Street location in summer 2007. The space seats 110 and features an industrial look with a wall of windows offering a view of the railroad tracks. A large communal table can seat groups of as many as 25. The menu, created by chef de cuisine Tyler Cunningham, includes dishes such as braised lamb and root vegetable potted pie and handmade linguine with clams. (85 Hanna Ave., 416.588.5695)



Mildred's Temple Kitchen

LIBERTY VILLAGE

BAR At **School Bakery & Café**, opened by chef Brad Moore (formerly of Xacutti and Eleven) in early December, a school bell rings at 3:30 p.m. every afternoon to signal the start of "Detention"—the time when cocktails with names like Hot for Teacher and Straight A's start coming out. The menu features comfort-food dishes such as curry kaffir chicken potpie and baked goods like green-tea almond cupcakes that come with a personalized fortune. The restaurant seats 65 and holds as many as 150 for receptions. (70 Fraser Ave., 416.588.0005)

PRIVATE DINING Restaurateurs Marco Petrucci and Albino Silva joined forces to transform the former Mildred Pierce space into **Oasi Restaurant**—a space with four distinct areas that can be booked for group meetings and functions: a restaurant, bar, lounge, and event venue. The restaurant, filled with zebra-wood tables and cream leather seating, can hold 130 for dinner and 250 for cocktails. A patio seats 80. The loft-style event space seats 250 and holds 800 for cocktails; an adjacent smaller patio holds 40. (99 Sudbury St., 416.849.6567)

DOWNTOWN

BAR The newly renovated Hyatt Regency Toronto, in the city's entertainment district, is now home to **King Street Social Kitchen/Bar**. Designed by Hirschberg Design Group, the lower-level bar and lounge features cream leather seating around a pool of water at the foot of the staircase. The space has an ebony bar with backlit onyx panels. The lounge opens into a restaurant that holds as many as 100 people. Two private rooms can accommodate groups of 16 and 22, and a private screening room can hold 44. (370 King St. West, 416.599.4000)

RESTAURANT Forte Bistro, on Richmond Street West, caters to the Bay Street crowd and those who frequent the ballet and opera at the Four Seasons Centre for the Performing Arts. The restaurant, which opened in December, has a lounge area with grey stone walls and black and red furnishings. The space holds 100 for cocktails. The main dining room holds 50 and has a lighter palette, with several musical influences featured in the decor. Executive chef Greg Argent and pastry chef Brittany Peglar's menu



Chic Chinoise

offers a modern twist on traditional bistro fare. (133 Richmond St. West, Suite 101, 416.867.1909)

PRIVATE DINING Run by Ivan and Pamela Lee, the brother and sister behind Dynasty Restaurant in Yorkville, **Chic Chinoise** in the entertainment district has a pan-Asian menu with Peking duck and made-to-order dim sum created by chef Marco Hong. The restaurant is

decorated in a chocolate brown, cream, and silver palette with curved banquettes and cascading curtains made of clear glass bubbles. Custom menus can be created for special events. A private room seats 60, and parties of as many as 275 can be accommodated in the main dining room. The venue has live jazz on Thursday evenings and a DJ on Fridays and Saturdays. (214 King St. West, 416.599.8828)



Forte Bistro

PHOTOS: COURTESY OF TRUE RESTAURANT, COURTESY OF BLU RISTORANTE, COURTESY OF CHIC CHINOISE, BIZBASH (ONE ELEVEN, SCHOOL BAKERY, MILDRED'S TEMPLE KITCHEN, FORTE BISTRO)

The Directory

A selection of resources from our comprehensive online directory of event and meeting suppliers and venues

New Venues

ACTIVITY VENUE

TEE TIMES INDOOR GOLF

This year-round training facility has six indoor golf simulators. Certified P.G.A. instructors can provide custom clinics for groups at the on-site golf academy and two private rooms, which hold groups of as many as eight and 14, are available for corporate sessions. The entire facility can accommodate groups of up to 95 people. (80 Interchange Way, 905.669.4653)

BARS/LOUNGES

THE BAR AT NYOOD

This lounge from restaurateur Hanif Harji (Kultura) opened above Nyood in April. The space, designed by Commute Home, is filled with custom pieces, including the lounge seating and light fixtures. The bar holds 150 and operates as a private event space during the week. (1096 Queen St. West, 416.466.1888)

COBRA

The space formerly occupied by West Lounge reopened as Cobra in May. The 5,000-square-foot nightclub, operated by Uniq Lifestyle Group, has an Alpha Dynachord sound system, an LED Color Kinetics ceiling, and artwork by celebrity photographer and resident artist Paul Alexander incorporated into the new decor. (510 King St. West, 416.361.9004)

FACTORY

This Warhol-inspired event space has crystal chandeliers and original pop art. The 5,000-square-foot venue, owned by Page and Jian Magen (Magen Boys Entertainment) and Teri and David Leese (of Loots Lounge), holds 250 for cocktails and 206 seated. (34 Futurity Gate, 905.482.2091)

JEZEBEL BURLESQUE

A team that includes the owners of Brassaii and the designers of Maro and Strangelove transformed the old Baby Dolls strip club space into an upscale burlesque house in May. The club has a main room—complete with a stage—and a smaller private room at the rear. Jezebel holds 150. (227 Ossington Ave., 416.531.7111)

WATUSI

Watusi, a retro cocktail lounge inspired by the *Mad Men* era, opened in April. The space has a classic '60s feel, with custom wallpaper made with images from pulp fiction book covers. Retro light fixtures and tufted black leather banquettes fill the dining area, which holds 100 people. (110 Ossington Ave., 416.533.1885)

CONFERENCE CENTRE

OPENING SOON ALLSTREAM CENTRE

This conference and convention centre is set to open at Exhibition Place this fall. The venue will have a 43,900-square-foot divisible ballroom, 20 meeting rooms, and 40,000 square feet of prefunction space. Cerise Fine Catering will handle the food and beverage on site. (105 Princes' Blvd., 416.263.3000)

INDEPENDENT EVENT SPACE

COMING SOON TORONTO REFERENCE LIBRARY

The Toronto Public Library's new event centre is set to open in the Toronto Reference Library in the fall. The 5,000-square-foot space will overlook the Rosedale Valley. Glass walls will divide the venue into three areas, including an event space that will hold 360 for seated dinners. (789 Yonge St., 416.393.7193)

PERFORMANCE SPACE

OPENING SOON TELUS CENTRE FOR PERFORMANCE AND LEARNING

The renovated headquarters of the Royal Conservatory of Music will be available for events in October. The centre will include music studios, a library, the 160-seat Conservatory Theatre rehearsal hall, and the 1,120-seat Koerner Hall. Meeting rooms can hold groups of 12 to 69 people. (273 Bloor St. West, 416.408.2824)

RESTAURANTS

OPENING SOON AME

INK C.E.O. Charles Khabouth is collaborating with Guy and Michael Rubino to rebrand the restaurant formerly known as Rain. The 5,000-square-foot space is scheduled to open in July as Ame, a contemporary Japanese restaurant. The space will include a 24-seat private dining room, a 100-seat main dining area, and a 50-seat Japanese lounge and sake bar. (19 Mercer St., for more information, visit www.amecuisine.com)

THE CELLI COTTAGE

Patrick McMurray, champion oyster shucker and owner of Starfish Oyster Bed & Grill, opened an Irish pub in May. The 70-seat space has a dining area with church pews and a bar area with a piano. A patio seats 40. (1301 Queen St. East, 416.823.6933)

CONVICTION

Chef Marc Thuet and his wife Biana Zorich reopened their flagship space as Conviction in May. (This is the second time they

have rebranded the space, originally named Thuet and then Bite Me.) The eatery is partially staffed by rehabilitated ex-convicts and is intended to empower disadvantaged individuals. The main dining room seats 80, a lower-level private room holds 35, and a glassed-in room holds 12. (609 King St. West, 416.603.2777)

LIBERTY NOODLE

With 14-foot ceilings, exposed concrete pillars, slate flooring, and stainless steel accents, this Asian restaurant has an industrial feel. The split-level space, owned by Arshad Merali—a founding partner in Blowfish Restaurant and Sake Bar—opened in June. The main dining room seats 120 and a private room can seat 72. (171 East Liberty St., 416.588.4100)

OPENING SOON ORIGIN

Chef Claudio Aprile is preparing to open his second eatery in September. The corner spot, once home to a flower shop, will hold 90 and have a wraparound patio for 75. A private room with a terrace will hold 20. Aprile, known for his molecular gastronomy approach to cooking, is planning to offer a raw bar and modern global cuisine. (107 King St., 416.603.8009)

RODNEY'S BY BAY

John Belknap, a longtime server at Rodney's Oyster House on King Street West, opened Rodney's by Bay in the financial district in April. Designed by Brad Denton (Le Petit Castor, Coca, and Czechoski), the new oyster house seats 40 and feels like a traditional speakeasy. (56 Temperance St., 416.703.5111)

259 HOST

Brothers and business partners Jay and Sanjeev Sethi opened this Indian restaurant, the fourth Host restaurant in the area, in March. The multilevel venue is filled with maple and mahogany and a muted palette of taupe and green. The entire space seats 80 and a patio can hold 20. (259 Wellington St. West, 416.599.4678)

WATERMARK IRISH PUB AND RESTAURANT

Watermark—the latest pub from Fab Concepts Inc.—is a lakeside restaurant in the Queens Quay Terminal. The pub has seating for 240 inside and a semiprivate room with a fireplace that seats 100 or holds 150 for receptions. A lakeside patio holds 220. Executive chef Ken Skidmore's menu features traditional pub food with a focus on seafood. (207 Queen's Quay West, 416.214.2772)

SPA

HEALTHWINDS THE HEALTH & WELLNESS SPA

This spa, which operated at Yonge and Eglinton for 15 years, has relocated to a new space on Mount Pleasant Road. The spa has eight treatment rooms and can accommodate as many as 150 people for events. A spa shop stocks several lines of organic health and beauty products, and a juice bar offers organic teas and baked treats. (650 Mount Pleasant Road, 416.488.9545)

Stadiums & Arenas

This section was inadvertently omitted from the directory in our Summer 2009 issue.

AIR CANADA CENTRE

This multipurpose entertainment facility is home to the N.H.L.'s Maple Leafs and the N.B.A.'s Raptors. The arena seats as many as 20,000. Additional event spaces range from small boardrooms to Lord Stanley's Mug, a pub-style room that holds 700 and has a bar and a stage. (40 Bay St., 416.815.6196)

BMO FIELD

BMO Field, at Exhibition Place, is Canada's first soccer-specific stadium. The venue, which opened in May 2007, is home to the Canadian National Soccer Team as well as Toronto FC, Canada's first Major League Soccer team. The open-air structure seats 20,000 spectators. It is managed by Maple Leaf Sports & Entertainment. (170 Princes Blvd., Exhibition Place, 416.263.5700)

CANLAN ICE SPORTS

This ice-hockey complex has two locations. The Scarborough location houses four N.H.L.-size rinks, as well as a 300-seat sports bar and a 60-seat meeting room. The York location has six ice rinks and a 530-seat restaurant. Several other rooms that seat as many as 70 are also available. (159 Dynamic Drive, Scarborough, 416.412.0404; 989 Murray Ross Pkwy., North York, 416.661.5900)

COPPS COLISEUM

This multiuse arena and trade centre has 117,000 square feet of exhibition space and flexible seating for as many as 19,000. The facility is climate-controlled all year and is designed to host a

wide variety of events, from sporting events and film shoots to trade shows and conventions. (10 MacNab St. South, Hamilton, 905.546.3100)

GARDEN CITY ARENA COMPLEX

This complex houses Jack Gatecliff Arena, home of the Ontario Hockey League Niagara Ice Dogs, as well as the smaller Rex Stimers Arena. The facility can host events three months a year. There are 2,900 spectator seats, three concession stands, and a community meeting room. (8 Gale Cres., St. Catharines, 905.688.5601)

HERSHEY CENTRE

This facility's main event arena has 5,400 seats. The venue, home to the Mississauga St. Michael's Majors, includes a meeting room that holds 80 and can be divided. Three community rinks can be rented with spectator seating for 250. Also on site: 1,120 club seats, 27 private suites, and two lounge areas. (5500 Rose Cherry Place, Mississauga, 905.615.3291)

IVOR WYNNE STADIUM

This 30,000-seat football stadium, originally called Civic Stadium, is home to the Hamilton Tiger-Cats. The stadium was the second facility in Canada to use AstroTurf, and has the largest outdoor videoboard in the country. Corporate tents can be rented for events and tailgating; each tent holds between 30 to 42 people. (75 Balsam Ave., North Hamilton, 905.547.2287)

HOTEL

DAYS HOTEL TORONTO DOWNTOWN

This 538-room, 23-story hotel has nine conference rooms, including a 16-seat executive boardroom and the 2,400-square-foot Wellesley Room. On-site dining areas include the Windows restaurant and the Beer Cellar, both of which can be bought out for private events. The hotel also offers an indoor pool, fitness center, and the Caesar Spa. (30 Carlton St., 416.977.6655)

POWERADE CENTRE

This complex houses four N.H.L.-size hockey rinks and has arena seating for 5,000. Box seating is available for groups as large as 28. The facility also has a 600-square-foot private meeting room and 28 luxury suites. The centre has a 130-acre outdoor sports park with five baseball diamonds, a rugby field, and a cricket pitch. (7575 Kennedy Road South, Brampton, 905.459.9340)

REXALL CENTRE

Built in 2004, the Rexall Centre is on the grounds of York University and is the main tennis court for the Canada Masters tournament. The stadium provides seating for 12,500. It also offers several meeting rooms, the largest of which seats 230. (1 Shoreham Drive, Suite 100, 416.665.9777)

RICOH COLISEUM

The Ricoh Coliseum is on the Exhibition Place grounds in downtown Toronto and attached to the Direct Energy Centre. The venue holds 9,000 and also contains two smaller meeting spaces, a carpeted concourse area with a capacity of 1,260, and an open-concept space that holds 510. (100 Prince's Blvd., 416.263.3717)

ROGERS CENTRE

The Rogers Centre, formerly known as SkyDome, is a 50,000-seat multipurpose stadium. The centre has an open-air restaurant with field views, and Windows, a three-tiered banquet facility that can accommodate 1,000 people. The field level has 143,000 square feet of space which can be rented for exhibitions. The 400 Summit Suite holds 300 and has nine plasma televisions, catering by Aramark, and a view of the entire stadium. (1 Blue Jays Way, 416.341.2222)

Caterers

Off-premise, full-service catering companies and specialty-food providers that service Toronto

À LA CARTE KITCHEN INC.

Simon Kattar and Brian King founded this full-service catering company in 1981. It has served dignitaries and celebrities including Queen Elizabeth II, Pope John Paul II, and Brad Pitt. A La Carte Kitchen is the preferred caterer of venues such as the Ontario Science Centre, National Ballet School, and Roy Thomson Hall. The company operates a café out of Toronto Botanical Gardens. (2 Thorncliffe Park Drive, Unit 43, 416.971.4068)

ALLISON CUMMING GOURMET CATERING INC.

Since the company opened in 1976, Allison Cumming Gourmet Catering has catered contemporary cuisine using classic service. This company caters holiday events, receptions, weddings, and intimate dinners in a variety of locations. (2285 Lakeshore Blvd. West, Suite 1804, 416.516.3324)

THE AMAZING FOOD SERVICE INC.

Founded by Andrew Zimbel in 1981, the Amazing Food Service is a full-service, environmentally conscious catering company serving banquets, cocktail receptions, and formal sit-down dinners, as well as providing food for board meetings, focus groups, and working lunches. In the past, it has catered the Tournament of Champions. The company donates its surplus food to Second Harvest. (410 Adelaide St. West, 416.588.3545)

APHRODISIACS CATERING

Wendy Mok founded this boutique-style full-service company in 2002. It offers classic fare and exotic Moroccan menus for as many as 100 guests. Aphrodisiacs caters and plans events with eclectic themes such as Mardi Gras nights. The company also provides rental services. (416.818.6605)

ARAMARK CANADA LTD.

In addition to managing catering services for on-site cafés and restaurants at sports facilities and universities, Aramark also provides event catering services. Its in-house team of chefs and catering specialists works with customers to provide a full range of suggested and custom menus for any size operation or event. (811 Islington Ave., 416.255.1331)

THE ART OF CATERING

Executive chef Selwyn Richards studied culinary management at George Brown College and founded the Art of Catering in 1994. Richards will travel to serve meals throughout North America and the Caribbean. The Art of Catering specializes in an array of multicultural cuisine; entrées include ingredients such as ackee fruit and jerk seasonings. (80 Horne Ave., 905.619.1059)

ASIAN MONSOON

This pan-Asian bistro in Forest Hill, which Sam Huo opened in 2006, fuses Thai, Vietnamese, and Malay food and offers catering services. In addition to hosting groups in its 45-seat venue, Asian Monsoon caters to a range of events from corporate meetings to wedding rehearsals. Popular orders include Thai mango salad and mango chicken phoenix nest with hoisin peanut sauce. (950 Eglinton West, 416.782.9022)

BBQ GOURMET FOODS LTD.

Founded in 1996 as a full-service caterer, this company provides on-site catering mainly for outdoor events, such as large company picnics. BBQ Gourmet prepares Southern-style burgers, steak, and grilled seafood for as many as 5,000 guests. It also offers teambuilding exercises, during which groups learn the ins and outs of barbecue cooking. (195 Bentworth Ave., 416.783.7257)

BELLY CATERING

In addition to catering and event design, chef Nicole Krzick offers cooking classes for groups. In-home tutorials are available, as are in-studio classes for 12 guests in the caterer's soon-to-be-renovated kitchen. Menu offerings include hors d'oeuvres and snack platters. Meals to go and takeout items are also available at Belly's storefront. (1574 Queen St. West, 416.567.7394)

BITE CATERING

Karen Rachlin founded this full-service catering firm in 2004. It specializes in bite-size foods including tapas, mini Angus beef burgers, cherry-tomato bocconcini lollipops, sesame-crusting tuna tartare on potato chips, and banana-split sundae shots. Bite also specializes in corporate and private events including weddings, holiday parties, birthdays, and engagement parties. Clients include communications and law firms, galleries, and retail operations. (416.222.2483)

BOADEN CATERING LTD.

Founded in 1975, Boaden Catering serves the Mississauga and Greater Toronto areas. The company offers off-site catering with client-specific menus for events ranging from barbecues to in-office meetings. (505 The Queensway Ave. East, Unit 12, Mississauga, 905.276.1161)

BOARD ROOM CATERING OF CANADA 2008 INC.

With more than 27 years in the hospitality business, this firm specializes in corporate breakfasts and lunches, conferences, and client appreciation events. Past clients include Brookfield Asset Management, Royal Bank, Royal College of Dental Surgeons of Ontario, Elementary Teachers Federation, Desjardins Securities, and Bell Canada. (29 Connell Court, Suite 14, 416.255.0022)

CATERING ON LOCATION

This firm has provided catering for film and concert productions since 1983 with custom buffet-style menus that can include

vegetarian and low-fat alternatives. Its list of entertainment and corporate clients includes Sony and Live Nation. The company can serve as many as 700. (23 Rainside Road, 416.449.2228)

CATERED AFFAIRS BY CHAPMAN'S

Under executive chef Shawn Smallacombe, this full-service caterer offers menus of regional and international cuisine, including kosher meals and Mediterranean fare. The company, in operation since 1940, offers specialty tasting plates for appetizers, entrées, and desserts. Clients include Action Leather, CIBC, and York University. (130 LePage Court, Unit 9, 416.636.9009)

CATERED AFFARE CUISINE & EVENT DESIGN

George Brown College graduates Colleen Walker and chef Robert Hudyma founded their company in 1986. Catered Affare offers breakfasts, lunches, and cocktails, using local produce and going green with a menu that offers vegetarian entrées. The company also provides event planning services for as many as 3,000 guests. (813 O'Connor Drive, 416.288.0886)

CATERING BY GREGORY'S

Established in 1993, Catering by Gregory's is an off-premise, full-service caterer that specializes in North American cuisine, such as roast beef prime rib and chicken Parmesan. Its corporate client list includes Coca-Cola, Siemens Canada, and Nortel. Gregory's caters indoor and outdoor events for as many as 600 guests. (20 Bram Court, Unit 4, Brampton, 905.454.8738)

CATERING FOR YOU

In operation since 1994, this company specializes in corporate and private functions for as many as 1,000 guests. Executive chef-owner Kelly Jackson offers client-specific menus ranging from light lunches and hors d'oeuvres to high teas and dinners. Clients include provincial government ministries, law firms, and corporations. (125 Parliament St., 416.361.9375)

CATERING WITH STYLE

Formerly called Gibson & Lyle Catering With Style, creative director Dee Gibson's company is the preferred caterer for Toronto's new Park Lane, as well as the exclusive summer preshow caterer for the Jackman Lounge at the Four Seasons Centre. Catering With Style's executive chef has designed menus that change with the seasons. (284 Avenue Road, 416.961.2092)

CENTERPLATE CATERING

Centerplate caters to a range of events including meetings, galas, trade shows, and product launches. The company has served the Royal Winter Fair, the Gemini awards, and the Molson Indy Champ Car race. Centerplate has created events for 10 to 10,000 guests and has more than 10,000 square feet of kitchen space and support kitchens. (100 Princes' Blvd., 416.263.3153)

CHRISTINE BIB CATERING INC.

Christine Bib founded her company in 1985. She also opened a second division in Muskoka and recently added a storefront takeout counter to her Toronto location. The boutique caterer offers fusion menus that include an array of international cuisines. The firm can cater functions for as many as 3,000 guests. Christine Bib services the Toronto corporate sector, and summers in Muskoka. (109 Jefferson Ave., 416.533.6832)

COASTLINE CATERING

Owner Jamie Gallant, who has roots in a family-owned seafood business on Prince Edward Island, infuses his menus with fresh fish, oyster, shrimp, and lobster entrées. Coastline, founded in 1994, serves large corporate events and private in-home dinners. Celebrity clients include Michael Douglas and Catherine Zeta Jones. (351 Prince Edward Drive North, 416.294.9022)

CORPORATE CRAVINGS FINE FOOD CATERING

Started in 1992, this company offers a menu that includes breakfast items, sandwiches, salads, cold and hot entrées, and hors d'oeuvres. Menus can be tailored to suit special dietary needs, and food is delivered in either reusable trays or custom-made wicker baskets. Former clients include TD Canada Trust and Straticom. (1043 Gerrard St. East, 416.861.0120)

COUTURE CUISINE & EVENT ARTISTRY

Nicole Pieckenhagen and chef Arpi Magyar (a 35-year industry veteran with experience at Pronto, Oliver's, and Splendido) lead this boutique catering and design firm, which specializes in custom menus and creating an event exclusively for each client. Corporate clients include American Express, Rogers Wireless, and Pepsi. (185 Graydon Hall Drive, 416.449.5432)

DANIEL ET DANIEL EVENT CREATION & CATERING

A mainstay in Toronto for more than 25 years, Daniel et Daniel provides catering for business and social functions. Founders Daniel Clairet and Daniel Megley are classically trained chefs from Paris who blend North American, European, and Asian culinary influences to create a distinctive menu selection. The company recently worked on a Mexican-themed fiesta for the Griffin Poetry awards. (248 Carlton St., 416.968.9275)

DECADENT CATERING

Founded by Michael Wiseman in 1997 after his stints at restaurants in Amsterdam and Nice, France, Decadent Catering has served corporate and social clientele such as Royal LePage and Elton John. Its expansive corporate menu includes everything from breakfast, lunch, and dinner fare to barbecue and cocktail selections. (90 Northline Road, Unit 10, 416.755.4344)

EATERTAINMENT SPECIAL EVENTS & CATERING

Eatertainment was founded in 2001 by Sebastien Centner and hosts around 900 events a year. Its menu includes more than 100 pages of canapés, stations, and plated items, and executive chef Christopher Matthews creates seasonal menus using local ingredients. Recent clients include Bill Clinton, Martha Stewart, Microsoft, BMW, Disney, Hugo Boss, and Elle magazine. (55 Bloor St. West, Suite 216, 416.964.1162)

ENCORE FOOD WITH ELEGANCE

Founded in 1979 by Cary Silber, this firm has catered more than 35,000 events. The company specializes in custom catering services for corporate and social functions of all sizes, including product launches, employee and customer appreciation events, meetings, and ceremonial events. Corporate clients include TD Bank, BMW, and Nike. (5000 Dufferin St., Unit P, 416.661.4460)

EN VILLE EVENT DESIGN & CATERING

Founded in 1980 by Dorchester-trained chef Geoffrey Johnson, En Ville provides a full range of event management services. The company recently worked on the Ontario Trillium Foundation's 25th anniversary gala, creating a mix of unique hot and cold finger foods, including roasted cremini mushrooms filled with fennel, Woolwich goat cheese, and leeks. En Ville has a separate barbecue menu for the summer. (165 Geary Ave., 416.533.8800)

FEAST YOUR EYES INC.

In business for 25 years, Feast Your Eyes provides catering services for corporate and social events. Founder Linda Bennett and chef Cory Mark create inventive meals with a focus on presentation and garnishes. The company offers full event planning services. (175 Kenilworth Ave., 416.699.1212)

BREADS & BAKED GOODS

Ace Bakery

1 Hafis Road
416.241.3600

BabyCakes Cupcakes

892 Queen St. East
416.406.5910

Bagel House

1548 Bayview Ave.
416.481.8184

Bagel World

336 Wilson Ave.
416.635.7466

Bake Sale

3076 Bloor St. West
416.232.2253

Bistro & Bakery Thuet

609 King St. West
416.603.2777

Bonjour Brioche

812 Queen St. East
416.406.1250

Bonnie Gordon Cakes

868A Eglinton Avenue West
416.440.0333

Brick Street Bakery

55 Mill St., Bldg. 45A
416.214.4949

Circles & Squares Inc.

171 East Liberty St., Suite 133
416.534.1511

Clafouti Patisserie et Café

915 Queen St. West
416.603.1935

Cobs Bread

1539 Bayview Ave., Leaside
416.322.0521

Donlands Bakery

1055 Pape Ave., East York
416.421.3010

Epi Breads

1526 Bayview Ave.
416.488.1952

Flaky Tart

711 Mt. Pleasant Road
416.484.8278

Fragipane Patisserie

215 Madison Ave.
416.926.0303

Grainfields

682 Denison St., Markham
905.415.0900

Harbord Bakery

115 Harbord St.
416.922.5767

Jules Patisserie Café

617 Mount Pleasant Road
416.481.1666

Kismet Cookies

416.802.4362

Le Comptoir de Celestin

623 Mount Pleasant Road
416.544.9035

Marie's Gingerbread

Creations

1121 Bellamy Road North
Unit 7, Scarborough
416.439.9528

Mary Macleod's

Shortbread

639 Queen St. East
416.461.4576

Michel's Baguette

2 St. Clair Ave. West
416.929.8383

My Market Bakery

184 Baldwin St.
416.593.6772

Pain Perdu

736 St. Clair Ave. West
416.656.7246

Rahier Patisserie Inc.

1586 Bayview Ave.
416.482.0917

Riviera Bakery

576 College St.
416.537.9352

St. John's Bakery

153 Broadview Ave.
416.850.7413

Stonemill Bakehouse Ltd.

422 Nugget Ave.
416.757.0582

Sweet Bliss Baking

Company
1304 Queen St. East
416.916.7895

Wanda's Pie in the Sky

287 Augusta Avenue
416.236.7585

Zane Patisserie

1852 Queen St. East
416.690.2813

FOOD FOR THOUGHT CATERING & EVENT MANAGEMENT

Food for Thought has more than 40 years of experience in catering corporate and social occasions. Its diverse full-service menu, created by chef Michael Collis, has been served at such venues as Edwards Gardens and the Capitol Event Theatre. The company can create and deliver event packages for as many as 5,000 people and also offers a kosher menu. (190 Don Park Road, Unit 8, Markham, 905.943.9346)

FRANCO FRESHY CORPORATE & EVENT CATERING

Founded in 1986, Franco Freshy specializes in corporate meeting catering and event planning services for clients in the Greater Toronto Area. The company can also deliver meals to individuals' homes and has an extensive line of gift baskets. Clients include Rogers Cable, Kellogg's, and Starbucks. (927 The Queensway, Suite 10, Etobicoke, 416.503.7777)

GINGER ISLAND CUISINE

Ginger Island was founded in 2000 by Renée Foote to provide catering services for corporate breakfasts, lunches, dinners, meetings, and events. A favourite specialty is its hallmark chocolate sushi. Clients include law and realty firms, communications groups, and financial institutions. (2635 Eglinton Ave. West, 416.657.7957)

GOURMET CUISINE FULL SERVICE CATERING

Hamish Macfie founded this off-premise caterer in 1991. Macfie and his wife, Deborah, run the business, which specializes in healthy and whole-grain food from all over the globe and can provide catering for multiday and outdoor events. The company has worked on such high-profile events as the Rogers Cup tennis tournament. (7050 Pacific Cir., Mississauga, 905.565.9300)

THE HOME AND COTTAGE CHEF

Known for its crowd-pleasing Southern-style pig roasts, this event catering company specializes in barbecue. Chef Martin Marks is the co-author of the bestselling 101 cookbook series and also teaches cooking classes. The company, which also has locations in Parry Sound and Barrie, has a "dinner and a movie" special, that allows guests to watch a movie of their choice on a 24- by 30-foot jumbo screen while staffers make the food. (28 Rolling Court, King City, 877.724.4488)

INFUSION CATERING & EVENT DESIGN

This full-service catering company, owned by Shabbir Karmali, offers a broad range of services and menus, including sit-down service, buffets, barbecues, picnics, hors d'oeuvres, cocktails, and international themes. The company specializes in the fusion of Italian, French, and Indian foods and recently catered the United Way "Bond With Us" fund-raising gala. (150 Middlefield Road, 416.298.0013)

JAYNE'S GOURMET CATERING

Jayne Dunsmore has been providing custom catering services for corporate and private functions for more than 25 years. Clients can choose from a diverse selection of breakfast, lunch, dinner, and snack menus that include personalized extras such as Jayne's own private-label dipping sauce. The company boasts an extensive client list that includes major corporations and performance groups. (416.406.4500)

JEWELL CATERING

Founded by Michael Jewell in 1997, this company offers off-premise catering services, including kosher food. It caters a broad spectrum of events of any size, from grand openings and gala receptions to corporate events and barbecues. Clients include McMillan law firm, York University, and Royal Bank. (1035 The Queensway East, Unit 5, Mississauga, 905.279.7272)

KEITH'S GOURMET CATERING

Founded by Keith Hoare in 1987, this full-service catering firm serves groups of 12 to 800. The company's chefs, serving staff, and event coordinators have catered everything from corporate barbecues to 12-course sit-down dinners. Corporate customers include Edward Jones, Samsung, Avon, and Diageo. (3071 Palstan Road, Mississauga, 905.272.5966)

KINDRED SPIRITS CATERING & EVENT COORDINATION

Founded in 1995 by Brenda Lowses (the co-owner of Ultra Supper Club), Kindred Spirits has catered a broad range of corporate functions. Executive chef Patrick Wiese draws upon his international culinary experience to fuse world cuisines with contemporary flair. Recent catering gigs include the N.A.A.F. awards at the Sony Centre. Deloitte, the Toronto International Film Festival, and Nike are clients. (1372 Queen St. East, 416.694.5152)

L-EAT CATERING

L-Eat, founded in 1983 by Tony Loschiavo, specializes in full-service, off-site custom catering for a wide range of events, from intimate gatherings to large galas. Emphasizing its dedication to the quality of ingredients—such as fresh, locally sourced albacore tuna—L-Eat offers appetizers, nibbles, and full-course meals on its corporate menu and from its takeout shop. (3829 Bathurst St., 416.631.9226)

LESLEY'S PARTY SANDWICHES & CATERING

Lesley Byrne provides an eclectic selection of sandwiches, platters, and fresh desserts for corporate and private functions. Custom-designed for individual tastes, her sandwiches range from traditional tea sandwiches to more exotic options like Brie and fig preserve. Her menus are complemented by a selection of salads, fruit, cheese and vegetable trays, and desserts. (55 Glen Cameron Road, Suite 19, Thornhill, 905.660.0551)

LIBERTY ENTERTAINMENT GROUP CATERING

This company has catered events for the Toronto International Film Festival for five years. Executive chef Michael Ewing worked at Acqua and the Royal York Hotel before coming to the Liberty Grand, and he uses his experience to create exotic flavours from around the world. Liberty Entertainment Group also has an in-house staffing service for events. (25 British Columbia Road, 416.542.3789 ext. 251)

LINDSEY SHAW CATERING

Founded in 1989, this full-service caterer specializes in private and fashion- and design-industry events. The company is known for creating artisanal custom menus and finely detailed finger-food presentations for buffets, formal dinners, and cocktail parties. This spring it launched a new line of kitchen products with high-end gourmet retailers; items include sauces like parsnip and roasted-garlic mash. (186 Dupont St., 416.926.9133)

LISA SHAMAI CUISINIÈRE

Healthy fusion cuisine is the specialty of this company, founded in 1986 by Lisa Shamai. The firm has catered a wide range of corporate functions, from breakfasts for 20 to summer picnics for 800. The company's warehouse space can be rented for cooking-class dinner parties; it seats 35 or holds 45 for receptions. The company incorporates freshly grown produce from Ontario's Greenbelt in its dishes. (388 Carlaw Ave., 416.406.1101)

LITENUP CORPORATE AND EVENT CATERING

Founded in 2004 by Mike Haddow and John Stevenson, LitenUp provides healthy catering services for corporate, social, charitable, and athletic events. Offering an extensive, nutrition-packed menu, LitenUp can provide daily delivery for individuals and corporations. It also caters buffets and full-service meals for groups of as many as 600. (383 Jane St., 416.572.0072)

MAD MARY'S CATERING & CHEF SERVICES

This full-service caterer provides Mediterranean cuisine and a wide selection of desserts—including gourmet cookies, cakes, and pastries—for casual, formal, and corporate events. The company also offers personal in-home chef services for smaller functions or families. It will frequently invite guests to improvise and participate in the cooking, using fresh, locally sourced, in-season ingredients. (1727 Bloor St., 416.562.5442)

MAGICAL CATERING

Abby and Tony Sabherwal own Magical Catering, which was founded in 1997. They have created a range of specialized menus that cater to various dietary restrictions, including organic, vegan, and dairy-, lactose-, and gluten-free food. The company provides catering for corporate meetings, full-service events, and outdoor barbecues. (790 Broadview Ave., 416.466.0111)

MARIGOLD & ONIONS CATERING LTD.

This full-service catering company has been in business since 1993. It provides corporate and social event catering services and is a preferred caterer for a number of area venues, including MaRS, the ROM, and the Hockey Hall of Fame. This year, Marigolds will cater the Weekend to End Breast Cancer event in eight cities, including Vancouver, Montreal, and Calgary. (2700 Dufferin St., Unit 20, 416.256.4882)

MEMPHIS HOSPITALITY SERVICES

In 1994, Therwat Salem founded Memphis Hospitality Services after 25 years as an award-winning wine and beverage director for a slew of hotels. Catering more than 300 corporate events a year, Memphis provides services for groups of 10 to 10,000 guests. (3490 Laird Road, Unit 9, Mississauga, 905.607.2536)

NOBLE CULINARY CREATIONS CATERING

Chef Neal Noble founded Noble Culinary Creations Catering in 2005. The full-service caterer can serve as many as 10,000. Noble's eclectic, custom-created menu offers everything from snacks and hors d'oeuvres to full-course meals and kosher selections. Clients include the National Ballet of Canada, the Canadian Film & Television Production Association, Polo for Heart, and Classical 96.3 FM. (127 Manville Road, 416.288.9713)

OCCASIONS & PLATTERS PLUS

Founded in 1985, this full-service catering and event planning operation can supply a variety of foods, from sandwich lunches and box lunches to full-course formal and informal dinners. The company bakes cookies and croissants daily on its premises. Occasions was voted the Consumers' Choice Best Caterer in the G.T.A. in 2006. (60 Amber St., Markham, 416.410.6664)

CAKE MAKERS

Allyson Meredith Cakes

55 Condor Ave.
416.850.7686

Ayoma Cake Masterpieces

4001 Bayview Ave., Unit 601
416.225.9442

Baker Street Bakery Inc.

396 Hopewell Ave.
416.785.9666

Bonnie Gordon Cakes

868A Eglinton Ave. West
416.440.0333

The Cake Lady: Edible Art

by Vanessa Le Page
416.539.9415

Chocolada

180 Steeles Ave. West,
Unit 11, Thornhill
905.882.4825

Creative Cutters

561 Edward Ave., Unit 2
Richmond Hill
905.883.5638

Dessert Trends

325 Weston Road, Unit 4B
416.537.9696

Dufflet Pastries

787 Queen St. West
416.504.2870

It's the Icing on the Cake

1238 Queen St. East
416.469.4973

Kaffeehaus Konditor

1856 Queen St. East
416.693.7997

Once Upon a Cake

416.781.8170

Phipps Desserts

1875 Leslie St., Unit 21
416.391.5800

The Queen of Tarts

283 Roncesvalles Ave.
416.651.3009

Yummy Stuff

1660 Queen St. West
416.531.9732

OPULENCE CATERING AND EVENT MANAGEMENT

Since 2001, Edith Jakobs's company has provided multi-ethnic cuisine and custom menus for functions of all sizes, including plated dinners, barbecues, and food stations. Opulence offers internationally themed meals, specialty cakes, and desserts. Signature dishes include sweet-potato-crusting shrimp and dessert sushi. (3197 Bathurst St., 416.783.7000)

PAUL SHANNON CATERERS

Founded by Paul Shannon in 1988, this firm handles everything from corporate meetings to black-tie receptions. The company offers a selection of natural-ingredient-focused foods, with an emphasis on simple, elegant presentations. Its Lake House venue in Pickering is available for beach receptions for as many as 180 guests. The Sky Loft, the company's venue in Uxbridge, holds 250. (95 East Beaver Creek Road, Richmond Hill, 905.731.1380)

PECKISH

Under the direction of chef and owner Elizabeth Peck since 2004, this full-service event planning and gourmet catering company cooks for cozy dinner gatherings and corporate meetings and also offers cooking classes. Recent events include the Factory Theatre's annual fund-raising gala for 200 guests. Peckish services the Greater Toronto and Hamilton areas. (996 Binkley Road, Dundas, 905.580.2567)

P. EMMETT CATERING

Chef Emmett Seeburger, who founded this company in 2001, has worked in the food and beverage industry for more than 15 years. He creates a selection of healthy menu options made from local and organic ingredients. Emmett's services range from breakfasts, lunches, and dinners to buffets, brunches, and hors d'oeuvres for events of any size. (162 Eileen Ave., 416.727.1814)

PERSONAL TOUCH

What began as a gift basket and decor company in 2000 has grown into a full-service event planning, catering, and floral design firm, and most recently a printing business for corporate and private functions. Personal Touch can handle a range of events, from boardroom lunches to backyard barbecues for as many as 5,000 guests. Clients include Brookfield Properties. (69 Sellers Ave., 416.275.5448)

CANDY & CHOCOLATE VENDORS

Ambiance Chocolat

753A Queen St. East
416.406.2462

Amore Chocolate

Fountains
115 Woodstream Blvd.
Woodbridge
416.712.4725

Belgian Chocolate Shop

2455 Queen St. East
416.691.1424

Bernard Callebaut

Chocolaterie
194 Lakeshore Road East
Oakville, 905.339.2100

Bruce County Nut & Fudge Company

4120 Steeles Ave. West
Unit 9, Woodbridge
905.264.1007

Charlinda Belgian

Chocolates
14811 9th Line, Stouffville
905.640.8089

Chocolate Addict

185 Baldwin St.
416.979.5809

Chocolate Charm

3541 Bathurst St.
North York
416.787.4256

Chocolate Fountain

Canada
19 Nixon Crescent
Georgetown
416.451.8397

Chocolate Fusion & Sweets

36 Lanterna Crescent
Woodbridge
416.523.4979

Chocolate Messenger

1645 Bayview Ave.
416.488.1414

Chocolate Moose

2839 Bathurst St.
416.784.9092

Chocolate Signatures Inc.

920 Caledonia Road, Unit 18
416.234.8528

Chocolicks Fun Factory

573 Eglinton Ave. West
416.485.2047

Daniel Le Chocolat Belge

4242 Dundas St. West
416.234.0611

Godiva Chocolatier

220 Yonge St.
416.593.0300

Laura Secord Head Office

2700 Matheson Blvd. East
Mississauga
905.629.5059

Lefeuve's Chocolatier

683 Mount Pleasant Road
416.480.1878

Leonidas

5 Coady Ave.
866.719.1101

Simone Marie

Belgian Chocolate
126 Cumberland St.
416.968.7777

Simryn Chocolates

337 Danforth Ave.
416.778.7978

Soma Chocolatemaker

55 Mill St., Bldg. 48
416.815.7662

Stubbe Chocolates

653 Dupont St.
416.923.0956

Swiss-Master Chocolatier

2538 Bayview Ave.
416.444.8802

Teuscher Chocolates of

Switzerland
55 Bloor St. West
416.964.8200

Ultimate Truffle

7713 Yonge St., Thornhill
905.881.6959

PETER GRABEN'S BOUTIQUE & EVENT CATERING

Peter Graben has spent more than 30 years in the special event industry. Founded in 1970, his boutique company offers business-class catering, barbecues, prix-fixe menus, elegant dinner parties, chef's tables, and formal-service dinner parties. Graben can cater for an intimate group or for a gathering of more than 1,000. A popular menu choice is the frozen lemon cake. (490 MacPherson Ave., 416.967.818)

PICOTTE & DAMORE CATERING

Chef-owner Tom Picotte opened Picotte & Damore Catering in 1999. Corporate catering services include office breakfasts, formal boardroom luncheons, and afternoon cocktail receptions. Using locally grown, fresh ingredients, Picotte has a diverse clientele including major financial institutions, law firms, advertising agencies, and public relations firms, as well as corporations and public institutions. (1583 Dupont St., 416.538.2626)

PRESIDENTIAL GOURMET FINE CATERING

Executive chef Ben Lewis has been part of Presidential Gourmet for several years, producing food that mingles design aesthetics with nutrition. Menus feature fresh and organic ingredients, and special consideration is paid to health concerns, dietary restrictions, and responsible farming practices. Presidential Gourmet is an official caterer to more than 50 Toronto venues and has served events of 10 to 3,000 guests. (7321 Victoria Park Ave., Suite 202, Markham, 905.415.0790)

RICHARDSON'S CATERING & SERVICES

Richardson's is a full-service catering and event planning company that specializes in private and corporate functions. Owned by Ted Richardson and opened in 1988, the company offers a selection of international-style menu options, including teriyaki seared salmon and aged peppered beef tenderloin. (416.585.3100)

ROSE REISMAN CATERING

Rose Reisman is a chef, motivational speaker, columnist, and TV personality on the art of eating and living well. Her company showcases fresh, innovative, and seasonal cuisine for corporate and social clientele. Rose Reisman Catering also provides a daily health-food delivery service, Personal Gourmet. (18 Banigan Drive, 416.467.7758)

R.S.V.P. PARTY PLANNERS LTD.

R.S.V.P. is an event planning and catering service that can accommodate corporate and private clients, from 20-person cocktail parties or business luncheons to 400-person buffets and formal dinners. Founder Donna Stasko started her business in 1979. (2400 Dundas St. West, Suite 621, Mississauga, 905.891.0685)

RUSTICO FINE FOODS

Founded by Paul Mootz and Andrew Underwood in 2001, Rustico Fine Foods is a full-service catering company. Rustico customizes menus for each event and offers kosher selections for as many as 1,000. It has catered for such high-profile events as the Toronto Virgin Music Festival and the Olympic Island Music Festival, and for clients including the University of Toronto and George Brown College. (136 Barton Ave., 416.570.8755)

THE SALT & PEPPER CATERING COMPANY

Founder Stefanie Tortorella offers a range of seasonal menus that feature fresh local ingredients prepared with a Northern Italian influence. Her company specializes in small dinner parties for corporate and private clients, as well as cocktail parties for as many as 300. The company's homemade vanilla and chocolate cupcakes are a customer favourite. (416.924.0715)

SELECT TASTES CATERING

Select Tastes Catering provides food to corporate clients in the Mississauga region, serving affairs from casual luncheon meetings to formal events. The company is known for its international cuisine, as well as its salad and deli platters. The firm can respond to orders on short notice. (2425 Truscott Drive, Unit 13A, Mississauga, 905.855.3610)

SEVENTH HEAVEN HOSPITALITY GROUP

This family business managed by three brothers offers a range of event management services through its four divisions. Ed Spano operates Seventh Heaven Fine Catering and Event Production; Gino Spano provides office catering through Corporate Crazy Caterer; and Paul Spano runs 130 West Event Centre and Oneup Restaurant. Menu offerings are culturally eclectic, including Asian, European, Italian, Latin, and North American cuisine. (130 Dundas St. West, 416.340.9631)

SILVER THYME CATERING

Formerly known as Kentners Social Catering, Silver Thyme aims to use local ingredients and recyclable and biodegradable products where possible. Founded in 1974 by Dave and Jerry Kentner, the company has been owned by Horst Summer since 2005. It handles everything from gala receptions to product launches. Clients include Whirlpool Canada, Toyota, Schneider, and Abbott Laboratories. (121 Chisholm Drive, Milton, 905.873.0404)

STUART + SALADINO CATERING AND EVENT STYLISTS

Stuart + Saladino is a full-service catering firm that has served corporate launches and Fashion Week parties for the media, music, advertising, and investment banking industries. Ethnic-fusion food stations are a specialty for cocktail parties, but the company can provide anything from breakfast pastries to seven-course meals. (411 Richmond St. East, Suite 4, 416.955.1360)

SUBLIME CATERING

Established in 2003, this caterer specializes in combining Mediterranean and Asian cuisine with entrées such as five-spice duck magret and Dijon lamb. Sublime Catering offers menus for corporate groups of as many as 1,200, as well as for small in-home dinners. (272 Augusta Ave., 416.927.7900)

TABLETALK CATERING AND SPECIAL EVENTS

Tabletalk offers customized menus and event planning services. It opened in 1982 as a small bakery and has since grown into

a caterer of Mediterranean cuisine for grand openings, office luncheons, open houses, private parties, and promotional celebrations. (222 Rowntree Dairy Road, Woodbridge, 416.410.0633)

TASTE FUSION

A catering and event design company, Taste Fusion has catered events for as many as 22,000 people—including receptions, fund-raisers, product launches, and company barbecues—but prefers groups of no more than 5,000. The firm offers North American cuisine with ethnic dishes and has 15 cafés throughout Toronto. (1500 Don Mills Road, 416.833.5995)

INATION EVENT CATERING

This company can provide event planning services and design custom menus for as many as 5,000. The company, owned by David D'Aprile, caters small cocktail parties or large celebrations. At a dinner to launch last year's Luminato arts festival, inotation served wild mushroom strudel, beef tenderloin, and a vegetarian option of slow-braised whole artichokes with spring pea risotto. (232 Norseman St., Etobicoke, 416.243.5144)

THE UPPER CRUST

Originally a retail operation started in 1995 by Michelle Roch, this company provides catering services to clients such as Canada Post, Ontario Seniors' Secretariat, South Riverdale Community Health Centre, and the Toronto District School Board. The Upper Crust prepares meals using fresh herbs and spices, and steams food rather than frying it. All meals are served in biodegradable containers. (1008 Queen St. East, 416.461.5663)

URBAN FARE CATERING & FOOD SHOP

This company, founded by Paul and Eva Jannetta, provides catering services for clients in Toronto's Foresthill, Annex, and financial districts. Urban Fare's menus are a fusion of flavours. The company also offers takeout, prepared food, gifts, and café services from its food shop. It is a preferred caterer to the Ontario Heritage Venues and the Enoch Turner Schoolhouse. (1415 Bathurst St., 416.532.1010)

URBAN SOURCE CREATIVE EVENT CATERING

Urban Source has been providing full catering and event planning services since 1984. Owners Calvin Hambrook and Wayne W. Abell have catered private parties for store openings, law firms, and financial institutions, and have served as many as 1,500 at cocktail parties. Urban Source is the preferred caterer of CanStage and can provide kosher food on request. (396 Queen St. East, Main Floor, 416.362.1973)

VINCI CATERING & EVENT PLANNING

Although this full-service caterer specializes in Mediterranean cuisine for boardroom lunches and dinners for major banks, law firms, and medical companies, it can cater events of any size. Its extensive menu offerings can be customized to accommodate individual budgets and dietary restrictions. (168 The Queensway, 416.251.4141)

VIVA TASTINGS

This award-winning caterer offers bite-size portions of foods for tasting-menu dinners and cocktail parties, as well as tasting stations. Viva's meals include five to 10 small courses, made using fair-trade, organic, and locally grown ingredients. Viva can cater events for as many as 500 and also hosts corporate teambuilding cooking classes. (52 Henry St., 416.595.0636)

XILONEN CATERING AND CONSULTING

Named for the Aztec goddess of maize, Xilonen specializes in Mexican and Latin American cuisine. Owner Maria Barrios-

Abalos creates healthy menus and can provide staffers who are knowledgeable in a variety of international service styles. Xilonen caters outdoor events, cocktail receptions, buffets and banquets, conferences, and galas, and can also provide box lunches. (10 Dora Ave., Suite 101, 416.533.1706)

YORKSHIRE PUDDING INC.

Yorkshire Pudding Inc. is a full-service catering firm that focuses on in-home private functions for as many as 400 but will also cater corporate and nonprofit events. Specialties include a signature French orange cake and mini Yorkshire puddings stuffed with roast beef and homemade horseradish. (854 The Queensway, 416.233.9863)

ZEST FOR CATERING PERFECTION

From sandwich platters to white-glove service, Zest caters for formal, casual, and themed events. The company frequently updates its menus and uses fresh seasonal ingredients for corporate launches and cocktail parties. Meals are complemented by a large selection of hors d'oeuvres and desserts, as well as vegetarian selections. (470 North Rivermede Road, Suite 8, Concord, 905.760.8640)

ICE CREAM COMPANIES

Baskin-Robbins Ice Cream

552 Danforth Ave.
416.463.6448

Below Zero:

Ice Cream Events
169 Crumie St., Suite 18
Mississauga
905.567.8494

Ed's Real Scoop

2224 Queen St. East
416.699.6100

Gelato Fresco

60 Tycos Drive, 416.785.5415

Go's Ice Cream

750 Spadina Ave.
416.962.4734

Hollywood Gelato Ice

Cream Parlour
1640 Bayview Ave.
416.544.9829

Kensington Market

Organic Ice Cream
650 1/2 Queen St. West
416.835.7781

La Paloma Gelateria

1357 St. Clair Ave. West
416.656.2340

Maypole Dairy Products

64 Fordhouse Blvd.
Etobicoke, 416.252.5925

Metropolitan Ice Cream

10 Benton Road
416.245.1335

Sicilian Ice Cream

Company Ltd.
712 College St.
416.531.7716

St. Clair Ice Cream Ltd.

2 Kelvin Ave.
416.694.5811

Tropical Treats

130 Bermondsey Road
North York
416.759.8777

Vital Link Ice Cream

680 Petrolia Road
Downsview
416.663.5525

STAFFING FIRMS

Above & Beyond Events

647.339.3386

Bartenders Are Us

740 Broadview Ave.
416.461.8118

BBW International Inc.

29 Harshaw Ave.
416.767.3036

The Butler Did It

339 Bloor St. West, Suite 219
416.599.3511

Core Event Staff

416.920.0565

Flairco Inc.

1380-8 Speers Road
Oakville, 905.845.3547

Flipping Entertainment

781 King St. West, Suite 103
416.504.6536

George Brown College

Chef School
300 Adelaide St. East
416.415.2000

Hostesses 2NV Inc.

45092-2482 Yonge St.
416.595.7059

Icing

355 King St. West, 6th Floor
416.402.4726

Kelly Services

1 University Ave., Suite 500
416.368.1058

MacDonald-Cole

Associates

890 Yonge St., Suite 603
416.222.9731

Martini Club

International Inc.
416.778.9905

Moxie Promotions

192 Spadina Ave.
416.361.3486

Nasco Staffing Solutions

150 The Esplanade
Suite 300, 416.653.2560

National Event Staffing

6021 Yonge St., Suite 114
866.564.9939

The People Bank

220 Yonge St., Suite 204
416.340.1004

Reef Promotional

Staffing Inc.
545 King St. East
416.519.7333

Robert Mang Associates

24 Noble St., Suite Go8
416.368.1088

Schmooze Event

Personnel
144 Wellesworth Drive
416.521.9557

Tigris Personnel Inc.

416.283.9199

KOSHER CATERERS

Baycrest Hospitality

3560 Bathurst St.
416.785.2500

Beverly Hills Fine Foods

55 Beverly Hills Drive
416.243.5242

Caterers York Limited

37 Southbourne Ave.
416.783.4293

Ely's Fine Foods

3537-A Bathurst St.
416.782.3231

Gan Eden Catering

272 Codsell Ave.
416.222.1230

GMB Food Production Inc.

801 Eglinton Ave. West
Suite 300, 416.789.7811

It's An Occasion Ltd.

416.785.0996

Jacobs Catering Ltd.

Thornhill, 905.886.3832

Lechaim Caterers

868 Magnetic Drive
416.650.5440

Levy's Catering

47 Glenbrook Ave.
North York, 416.256.7886

Menchers Glatt

Kosher Catering
11 Lowesmore Ave.
North York, 416.638.8381

Milk 'n Honey

Restaurant & Catering
3457 Bathurst St.
North York
416.789.7651

Rhonda Litwack

Fine Foods Inc.
1445 Eglinton Ave. West
416.787.7337

Rose Lazar Catering

40 Bryant St., 416.633.0344

Royal Kosher Catering

18 Saint Thomas St.
416.971.9666

Taam Tov Fine Foods

788 Marlee Ave.
North York, 416.785.7079

Umami Sushi &

Catering Company

3459 Bathurst St.
416.782.3375

Zuchter Berk

Creative Caterers
1895 Leslie St.
416.386.1086

The Great Catering Debates

There are two sides to every coin, and that goes double for these eternal entertaining issues.

When I was a professional party planner (well, occasionally unprofessional), I would lose my passion for details when it came to distributing the gift bags. "Hang 'em on the chair, line 'em up in the hallway, throw 'em up in the air, I don't care what you do with your gift bags," I'd monologue internally. "Why this same debate for every single event?"

Why? Because there's really no right answer. Even a know-it-all like me has to admit that when it comes to catering's big dilemmas, you might as well flip a quarter.

Some Like It Hot The law that hot foods should be served hot and cold foods cold is broken most often in the court of passed hors d'oeuvres, and there are good excuses. Proofing ovens never get warm enough. The waiters' path from makeshift kitchen to center stage can be endless. Should we just throw in the towel and only pass appetizers (and desserts) that room temperature enhances?

How about instead we agree on those items that must be served red

hot and icy cold and make the effort to get them into people's mouths that way? Gougères (cheese puffs), baked clams, and grilled cheese sandwiches come to mind when thinking of foods best served sizzling, while sorbets and ice cream lose their appeal as soon as the word *puddle* comes to mind. Invest the time and energy to get them right. Heated ceramic trays, chilled plates, and gloved waiters all can help.

To Plate or Plate Not A preset first course is a time saver; I breathe a sigh of thanks on first sight. But germophobes and foodies cry foul. Must we wait to have our salad served to us?

Well, if it's salmon or shrimp, I say no hanging around. Also, no mayo sitting at my place setting, and while we're at it, nothing too creamy looking. But vegetables and fruit I'm cool with, same with a little tart or a quiche. And warm sauce passed in a boat shouldn't be too much to ask for after freeing up all that wait staff time.

Are You Wearing Floor Length? Or is your table dressed in only a midi?

I admit to being one of those purists who claimed that any tablecloth that didn't graze the ground was a sacrilege.

Sure the room presents better as a sea of pristine columns. But ladies with handbags often protest there's nowhere to put anything. Table gifts, programs, and menus just add to the clutter. What's the current fashion?

A few inches of breathing room make sense, more so if you are hanging bulky gift bags on chairs. Also, sometimes two square cloths used instead of a round can yield an attractive handkerchief effect, provided the chairs block the dark, open gaps. Just don't tell Miss Manners.

No Whining for Wine, Please

Hell hath no fury like a 12-stepper served, so poured wine at every place seems a risk. A bottle of red and a bottle of white on wine caddies in the centre of the table should work, but so often guests feel awkward being the first to reach, or the men don't do their chivalrous duty. What's the best way to get the vino flowing?

This is tricky. Best to face facts and get to work, because shortcuts in wine service can ruin a night. If you've ever sat next to the evening's big check writer when he can't get his glass topped off, then you know what I mean.

The first glass should be poured only after each guest indicates a preference. Bottles can be left on the table, but only with an announcement—"I'm leaving these here in case I'm away"—and constant reconnaissance for

empty bottles and forlorn women. Let the gents fend for themselves.

Whilst Tenting, Plastic or Glass? Now that it's summer and life is moving outdoors, do we take the glassware with us? Why can't we drink out of real glass by the pool?

Doesn't everyone like plastic in the summer, especially brightly colored, giant tumblers for iced tea? But nothing is worse than a disposable plastic cup with a sharp edge, right? Sometimes I think cheap hosts buy them on purpose—that way people will drink less and leave early.

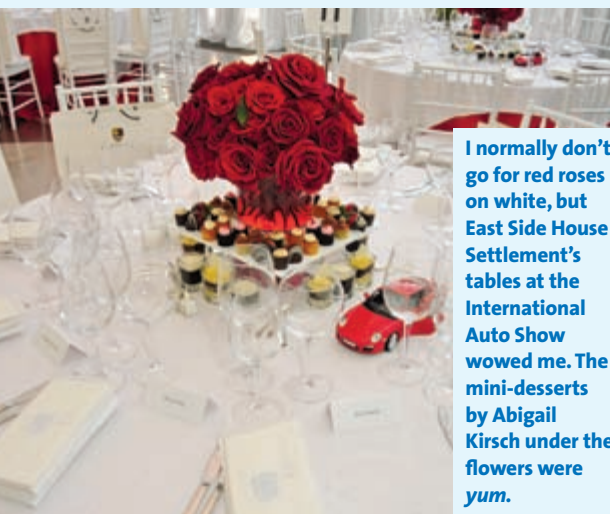
I made up a rule eons ago: If the tent has a dance floor, then we should use real glass. That's my story and I'm sticking with it.

The Skinny on Staff There's a temptation in summer to exploit attractive waiters with flesh-baring costumes. Sure it's fun to look, but does this add to a party or not?

Again, I go both ways (!) here. Once at a Hamptons *In Style* cocktailer, men in sarongs had the opposite of the intended effect—pale legs being the buzz kill. And I remember Rita and Ian Schrager's soiree on the beach many moons ago (they were still a couple, for starters): Gorgeous gals with bikini tops, cast for looks, could barely carry trays to the ogling men whose more ample wives glowered.

But at a late-evening dance party, I say all bets (and tops) are off. Children are tucked in, darkness shades the naughtier bits (even beautiful people have unsightly spots) and fast-moving lights prevent wolfish stares. Just remember the jiggle joint rule: Look but don't touch.

Where Ted's Been



I normally don't go for red roses on white, but East Side House Settlement's tables at the International Auto Show wowed me. The mini-desserts by Abigail Kirsch under the flowers were yum.



Macy's Petacular returned this year, and I loved the doggy runway, the historic wigmaking (yes!), the confetti explosion, and the general ridiculousness of the whole affair.

The Speaker Series 2009 filled major venues across the country, but I wondered what I couldn't get for free on MSNBC. Note to florist: more room for water glasses on the table next time, please.



BMW displayed its Art Car Collection at Grand Central Terminal; this one is by Roy Lichtenstein. I loved it, but I'm a philistine.



PHOTOS: COURTESY OF EAST SIDE HOUSE SETTLEMENT, KENTMILLERSTUDIOS.COM/@MACY'S INC., MARIAN CURTIS/STARTRAKSPHOTO.COM (SPEAKER SERIES), JESSICA TOROSSIAN FOR BIZBASH (BMW)

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