



STRATFORD  
CHEFS  
SCHOOL

DINNER & AUCTION  
MARCH 9 2025

# GALA



LIVE



## 1 | The Pleasures of Pearl Morisette for Two

Highly praised and now honoured with a Michelin star and a coveted Michelin Green star, Restaurant Pearl Morisette, located in the Niagara region of southern Ontario, reflects the European ideal of destination dining in the heart of agriculture. Chef Eric Robertson and Chef Daniel Hadida rely on regional ingredients that reflect the places where they were grown and the people who cultivated them.

The lucky winner of this package will enjoy the pleasure of a one-night stay at the lovely Pearl Morisette B&B, Dinner for two with wine pairings at Restaurant Pearl Morisette, Lunch for two at RPM Bakehouse, as well as a private wine tasting at Pearl Morisette.

The property at Pearl Morisette on Jordan Road began as a low intervention vineyard and winery, and now includes the restaurant, and regenerative farm – Garden Pearl Morisette, with a bricks and mortar bakery and café – RPM Bakehouse, down the road in Jordan Village. RPM Bakehouse is a bistro/bakery producing simple dishes using traditional techniques, with ingredients that are seasonally grown and sourced from the farm, and with wines that are from the estate and other exciting independent producers.

*Subject to availability.*

OPENING BID **\$950**

GENEROUSLY MADE POSSIBLE BY  
**Eric Robertson** (*Class of 2011*)  
**Daniel Hadida**  
**Pearl Morisette Vineyard**  
**Restaurant Pearl Morisette**  
**RPM Bakehouse**



LIVE

## 2 | Japanese Kaiseki Cuisine for Six

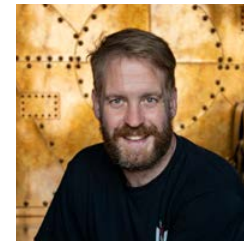
Kaiseki 懐石 is defined as a traditional Japanese multi-course dinner that is considered a culinary art form and a refined dining experience. To practitioners of this haute cuisine, Kaiseki is the embodiment of *omotenashi*, which means wholehearted hospitality, the central tenet being to convey respect, making guests feel special and at ease.

Six guests will experience Kaiseki, accompanied by a flight of Japanese sake, on antique Japanese dishes and trays, in a setting complete with Japanese antiques. With co-hosts Deanna Horton and Grace McGartland, the group will delight in culinary creations by Japanophile chef and Stratford Chefs School Alumnus Ryan O'Donnell, now Director of Operations at Windsor Hospitality, The Prune and Mercer Kitchen.

*Subject to availability.*

OPENING BID **\$700**

GENEROUSLY MADE POSSIBLE BY  
**Deanna Horton**  
**Grace McGartland**  
**Ryan O'Donnell** (*Class of 2010*)



LIVE

### 3 | Richmond Station Comes To Your House

Stratford Chefs School Alumni Ryan Donovan and Carl Heinrich – co-owners of Toronto’s Richmond Station – are offering you the truly rare opportunity to enjoy a private five course Richmond Station dinner for eight guests – complete with wine pairings – in your own home!

*Restrictions: Maximum of 8 guests. Location of dinner must be within 200 km of Richmond Station. Expires December 31, 2027.*

OPENING BID **\$2000**

GENEROUSLY MADE POSSIBLE BY  
**Ryan Donovan and Carl Heinrich** (both Class of 2005)  
Richmond Station





LIVE

#### 4 | Four for Four Dinner Series

Indulge in a culinary journey with this exquisite package of four dinners for four guests each at the renowned Stratford Chefs School. Choose from various Dinner Series themes, including Modern Classics, Canadian Guest Chefs, and Student-Designed Menus, all taking place in late 2025 or early 2026. Whether treating family, friends, or business associates, these dinners promise unforgettable gastronomic experiences complete with wine pairings.

*Package includes:*

- Four dinners for four guests at the esteemed Stratford Chefs School
- Wine pairings expertly selected to complement each course

*Subject to availability at time of booking. Reservations to be made through the SCS Administration office.*

OPENING BID **\$1000**

GENEROUSLY MADE POSSIBLE BY  
**Stratford Chefs School**

LIVE



## 5 | Summer's Seasonal Bounty for Twelve

Savour a meticulously crafted multi-course meal featuring the finest seasonally available produce sourced from beloved local suppliers. Delight in the flavours of summer as you dine al fresco amidst the enchanting ambiance of the garden. Complementing the culinary delights are carefully selected wine pairings, enhancing the overall sensory experience, plus a few surprises from the host's cellar.

An exclusive opportunity to enjoy a one-of-a-kind garden dining experience in the picturesque setting of Stratford, Ontario. Hosted by Chef Randi Rudner, SCS Program Manager & Chef Instructor, and Chef Mike Booth, SCS Purchasing Agent & Chef Instructor, both co-Executive Chefs at The Prune, this intimate gathering welcomes a group of twelve guests.

*Package includes:*

- One-of-a-kind garden dining experience for a group of twelve people in Stratford, Ontario
- Culinary expertise and personalized service by Chef Randi Rudner and Chef Mike Booth
- Multi-course meal showcasing the best seasonally available produce from local suppliers
- Wine pairings thoughtfully curated to complement each course

*Restrictions: Date and details to be arranged through SCS Administration office for a Sunday in July or August 2025. Blackout dates are July 13, 2025.*

OPENING BID \$1500

GENEROUSLY MADE POSSIBLE BY  
**Mike Booth** (Class of 2006)  
**Kim Cosgrove** (Class of 2003)  
**Nigel and Ruth Howard**  
**Randi Rudner** (Class of 2012)  
**Stratford Chefs School**



LIVE



## 6 | Golf and Brunch for Four

An exceptional game is just the beginning at the award-winning Whistle Bear Golf Club in Cambridge, Ontario, known for its breathtaking landscape and elegant clubhouse. This exclusive package includes a round of golf for four, paired with a beautiful brunch at the wonderful Cambridge Mill, situated in historic downtown Galt alongside the Grand River.

*Subject to availability: book your round of golf as early as possible to get the most from your package.*

OPENING BID **\$400**

GENEROUSLY MADE POSSIBLE BY  
**Aaron Ciancone** (Class of 1997)  
**Alex Kastner**  
**Stephan McQueen**

LIVE

## 7 | A Glorious Taste of Piedmont in Stratford for Sixteen

Experience the legendary hospitality of Piedmont, Italy in Stratford! The Three Houses Inn will host sixteen guests for an exceptional multi-course dinner, inspired by Piedmont, the region of Italy bordering France and Switzerland, at the foot of the Alps. Hosts extraordinaire David Lester and Uku Vastopa will welcome you to their table and regale you with tales of their travels, while you savour sophisticated cuisine prepared by the Stratford Chefs School, accompanied with curated wines. Viva Italia!

*Subject to availability.*

OPENING BID **\$1800**

GENEROUSLY MADE POSSIBLE BY  
**The Three Houses Inn**  
**Stratford Chefs School**  
**Rogers & Company**





LIVE



## 8 | Take Me Out To The Ball Game!

Four platinum, lower bowl seats to see the Philadelphia Phillies play, anywhere in Major League Baseball, in 2025. See the Phillies at home or on the road – for example, in New York, Chicago, San Diego, San Francisco, Los Angeles – or Toronto.

*Subject to availability.*

OPENING BID **\$600**

GENEROUSLY MADE POSSIBLE BY  
**Rob Thomson**, *Manager, Philadelphia Phillies*  
**John Kastner**

LIVE



## 9 | Dinner at Wingfield Farm for Ten

Take a trip to the farm (Wingfield Farm!) without leaving Stratford. Renowned actor Rod Beattie will entertain a group of ten guests with snippets from his one-man Wingfield Farm series and even consider requests from your favourite scenes! Following this intimate performance, guests will savour a private Stratford Chefs School dinner with wine pairings, in the School's dining room.

*Subject to availability.*

OPENING BID **\$1000**

GENEROUSLY MADE POSSIBLE BY  
**Rod Beattie**  
Stratford Chefs School



## 10 | Eight Alumni Delights

Enjoy a delectable array of unique products and restaurant gift certificates from some fabulous Alumni of Stratford Chefs School

*Package includes:*

- The Hintonburg Public House, Ottawa | \$100 Gift Certificate
- Pizzeria Libretto, Toronto | \$100 Gift Certificate
- Enoteca Sociale, Toronto | \$200 Gift Certificate
- Olivea Restaurant, Kingston | \$200 Gift Certificate
- Death In Venice Gelato, Toronto | 16 course Gelato tasting for two and a tour of the Gelato lab, where all the creative flavours are tested and produced, from owner and “mad scientist” Kaya Ogruce (\$200 value)
- Lighthouse Lemonade Cordial | 12 x 750 ml bottles: 6 x lemonade cordial and 6 x lime-lemon cordial (\$200 value)
- Glazed Cake Co.'s Chocolate and Spice Cake Lover's Bundle | Make and decorate four delicious cakes (\$60 value)
- Poppy's Bagel and Bakery, Waterloo | \$100 Gift Certificate

OPENING BID **\$500**

GENEROUSLY MADE POSSIBLE BY

**Rocco Agostino** (Class of 1998), Pizzeria Libretto and Enoteca Sociale

**Summer Baird** (Class of 1998), The Hintonburg Public House

**Donna Borooh** (Class of 2016), Glazed Cake Co.

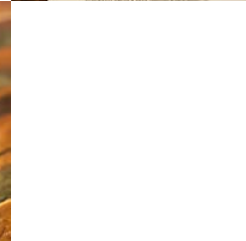
**Jill Fisher** (Class of 2004), Lighthouse Lemonade

**Ashley and Mike Fry** (both Class of 2015), Poppy's Bagel and Bakery

**Stev George** (Class of 1995) and **Deanna Harrington** (Class of 1993),

Olivea Restaurant

**Kaya Ogruce** (Class of 2011), Death In Venice Gelato



LIVE



## 11 | Wine and Dine in Niagara-on-the-Lake, for Twelve

Twelve guests will have a Wine Dinner to remember at Stratus Vineyards in beautiful and historic Niagara-on-the-Lake, created by Chef extraordinaire and Stratford Chefs School Alumnus Ryan Crawford! Chef Ryan is a mainstay of “Naples”-on-the-Lake, known for being Chef-Owner of the beloved Ruffino’s Pasta Bar & Grill, as well as making his own wine in The Crawford Wine Project.

Stratus Vineyards is a gravity-flow winery, distinguished by its LEED-certified facility, its commitment to sustainability and wines of outstanding quality. The winery, like the signature assemblage wines, is a composition – a whole greater than the sum of its parts.

Your group will experience a structured wine tasting of a Stratus Vineyards red wine vertical 2003 to 2014, guided by the winemaker. Following the tasting, Chef Crawford will provide an unforgettable curated dining experience for twelve, with paired wines, in the Stratus Vineyard Tasting Room.

*Subject to availability before December 31, 2026.*

OPENING BID **\$2000**

GENEROUSLY MADE POSSIBLE BY  
**Ryan Crawford** (Class of 1999)  
**Itty Bitty Farm Co.**  
**Stratus Vineyards**



## 12 | Get Spoiled at Elora Mill Hotel and Spa, for Two

Indulge in a Spoiled Experience for Two at Elora Mill! This pampering package offers a truly elevated VIP Experience that combines luxury, indulgence, and exclusive touches. From a luxurious stay in one of Elora Mill's finest rooms, to curated surprises throughout the visit, this package ensures that the recipients will be truly spoiled during their stay. It is the best way to experience everything that the Elora Mill has to offer.

### *Package includes:*

- Concierge-greeted early check-in at 2pm with house-made treats waiting for you in one of Elora Mill's nicest suites
- Luxurious spa treatment (massages excluded) and access to the state of the art spa facility, including steam rooms, sauna, four-season pool and hot tub
- A ten-course curated Dinner menu at the kitchen counter, designed by Elora Mill's culinary team
- Overnight stay with breakfast and mimosas enjoyed in your room, or in the restaurant overlooking the gorge
- A seasoning of special surprises, gifts, and ooohs and ahhs along the way!

### *Subject to availability.*

OPENING BID **\$1500** GENEROUSLY MADE POSSIBLE BY  
**Jocelyn Maurice**, *Managing Partner, Elora Mill*  
**Aaron Ciancone**, *CEO (Class of 1997)*



LIVE





## 13 | Cozy Coffee Time

Caffeinate in style with four beautiful hand-made ceramic mugs by potter Scarlet Oaks Ceramics, and an AeroPress single cup coffee maker, the only press with patented 3 in 1 brew technology to combine flavours of French press, pour over and espresso without grit or bitterness. Delicious coffee meets portable design. Two exclusive coffee blends from revel complete this coffee package.

OPENING BID \$125

GENEROUSLY MADE POSSIBLE BY  
**Anne Campion**  
revel

## 14 | Connect with the Fascinating World of Wine

Every wine has a story to tell – about the people that make it, where it comes from and how it tastes. Since 1973, Opimian Wine Club's mission has been to exclusively connect members to unique wines, producers, services and experiences around the world, bolstering education as well as appreciation and discovery of wine.

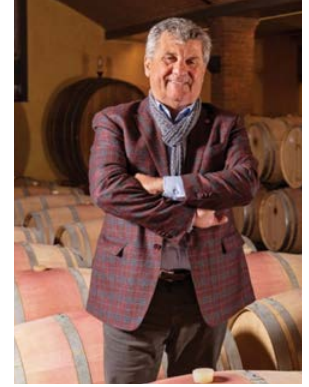
With your Opimian membership, you'll learn about independent winemakers, their wines, and their origins, and discover wines exclusive to the Club that you won't find anywhere else in Canada, from over 100 producers, 13 countries, and 120 wine regions. Each wine is carefully selected by Opimian's Masters of Wine to suit every palate and budget, and comes with detailed tasting notes and a food pairing suggestion. You'll be inspired by other members' stories, their trips, and recipes for pairing with Opimian wines.

*Package includes:*

- One year membership to the Opimian Wine Club de Vin
- A six bottle case of Le Menhir de Pierrefitte 2019 Saint-Emilion Grand Cru

OPENING BID \$200

GENEROUSLY MADE POSSIBLE BY  
**Opimian Society Wine Club**  
Michael Lutzmann *Managing Director*



## 15 | Elora Brewing Company

A fun pack of all things Elora Brewing, including a hat, sweater and four cans. *Subject to availability.*

OPENING BID **\$65**

GENEROUSLY MADE POSSIBLE BY  
**Elora Brewing Company**



## 16 | Fabulous Fish Fry

Take home ten pounds of line caught Lake Erie Pickerel, which has been frozen and vacuum sealed. Pickerel is esteemed for its light, succulent, sweet and mild flavour with a fine, flaked texture, and is wonderful pan-fried or deep-fried with a crispy breading or batter. Perfect for a spring fish fry!

OPENING BID **\$100**

GENEROUSLY MADE POSSIBLE BY  
**Rob Mazzuca and the Northern Ontario Junior Hockey League**

SILENT



## 17 | Wagyu For You

A package of six individually wrapped 10 oz 100% Wagyu Striploins from Grazing Meadows Farm in Brussels, Ontario, where the advancement, promotion and awareness of the Wagyu breed of cattle and the benefits of raising animals on grass using rotational grazing principles, has been the focus for close to a decade.

OPENING BID **\$200**

GENEROUSLY MADE POSSIBLE BY  
**Tim and Donna Prior  
Grazing Meadows Wagyu Beef Farm**

# SILENT



## 18 | Caviar at Alo for Two

Indulge in an experience of exquisite flavours and impeccable service as you enjoy a luxurious tasting of Petrossian Caviar alongside fresh oysters and the daily selection of sashimi, for two guests, served in the bar at Alo.

Savour an unforgettable experience for two at the Bar at Alo, inspired by the relaxed elegance of the world's great hotel bars. Located inside of Alo Restaurant by Chef Patrick Kriss.

*Subject to availability. Reservation required.*

OPENING BID **\$125**

GENEROUSLY MADE POSSIBLE BY  
**Alo Food Group**  
Patrick Kriss



## 19 | Dinner at The Gate

Embark on a culinary journey through modern European cuisine with an exclusive dining experience at The Gate in Flesherton, Ontario, created by acclaimed Chefs Jonathan Gushue and Philippe De Montbrun. Complement your dining experience with selections from a thoughtfully curated wine list.

*Package includes:*

- \$300 gift certificate for dinner at The Gate
- A seasonally-inspired menu that reflects the best of modern European cuisine

*Subject to availability. Reservation required.*

OPENING BID **\$150**

GENEROUSLY MADE POSSIBLE BY  
**Jennifer Belanger**  
**Jonathan Gushue**  
The Gate



## 20 | The Best of the Festival City

Delight in the vibrant culture of Stratford, Ontario, known for its world-class theatre, dining, and history! Two guests will attend a Stratford Festival theatre performance during the illustrious 2025 season, offering an array of captivating productions including *Sense and Sensibility*, *Dangerous Liaisons*, *Macbeth*, *Dirty Rotten Scoundrels*, and more. After the show, explore the charming streets of Stratford and treat yourself to drinks and snacks at The Starlight.

Rest up at the Inn on Britannia B&B, where you'll enjoy comfortable accommodations and a hearty breakfast for two the following morning, before you explore some of Stratford's history with a private guided site visit to the Grand Trunk Railway development for up to ten guests.

### Package includes:

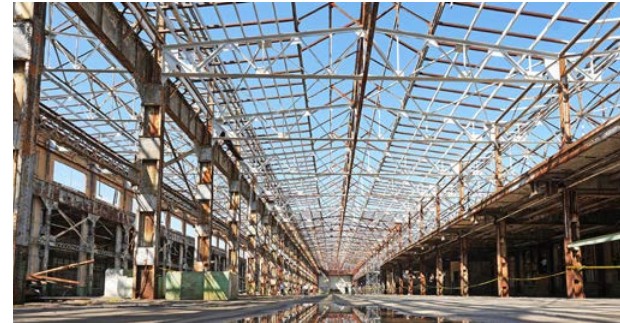
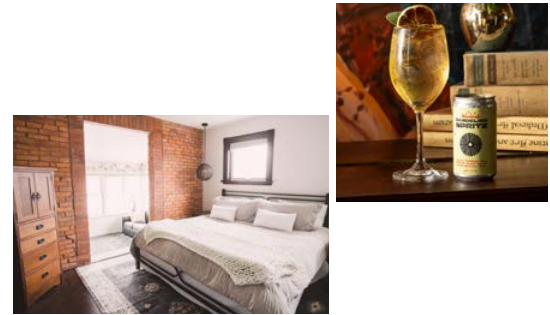
- A voucher for two tickets for an eligible performance in the Stratford Festival's 2025 season, which features *As You Like It*, *Annie*, *Sense and Sensibility*, *Dangerous Liaisons*, *Macbeth*, *Dirty Rotten Scoundrels*, *Anne of Green Gables*, *The Winter's Tale*, *Forgiveness*, *Ransacking Troy*, and *The Art of War*, plus 150 events in the Meighen Forum
- A Guided Historical site visit to the Grand Trunk Railway development in Stratford for a group of up to 10 guests
- The Starlight \$200 Gift Certificate
- One night's stay at Inn on Britannia B&B with breakfast included for two

*Restrictions: Stratford Festival tickets for two are for an eligible performance during the 2025 season; voucher expires October 31, 2025.*

OPENING BID **\$350**

GENEROUSLY MADE POSSIBLE BY

**Lesley Biehn**  
**City of Stratford**  
**Inn on Britannia**  
**Stratford Festival**  
**The Starlight**



# SILENT



## 21 | Pearl Morisette Vineyard Vertical

Immerse yourself in the world of fine wines with this exclusive collection from Pearl Morisette, the distinguished winery located on the picturesque Niagara Peninsula. Renowned for its uncompromising vision that cherishes tradition and artisanal wine-growing, Pearl Morisette has carved a niche for itself by producing wines of eloquence, elegance, and finesse that stand shoulder to shoulder with the world's best.

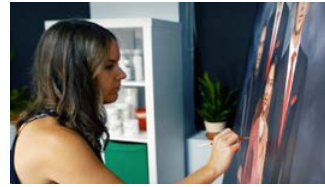
This exclusive lot offers a curated selection of Pearl Morisette's rarest and finest, showcasing the Niagara wine region's inherent beauty, complexity, and unique terroir.

*Package includes:*

- A limited edition 6 pack with two parallel verticals of Pearl Morisette's top two cuvées – Dix Neuvième Chardonnay and Madeline Cabernet Franc
- This selection includes three separate and distinct vintages from 2018, 2020 and 2021, in a beautiful engraved wooden box

OPENING BID **\$350**

GENEROUSLY MADE POSSIBLE BY  
**Pearl Morisette Vineyard**



## 22 | Artage Portrait: The Masterpiece That's You

Capture your family in a priceless Artage portrait masterpiece that will become a treasured piece of fine customized art in your home.

*Package includes:*

- \$3000 gift certificate for a luxury portrait sitting at Artage, Mississauga
- A 14-inch fine art portrait, showcasing Artage's unique custom portrait painting technique
- Home delivery of the final piece, ensuring your new artwork arrives safely

*Subject to availability, by appointment only. Expires June 30, 2025 (can be extended by request). Framing is not included.*

OPENING BID **\$150**

GENEROUSLY MADE POSSIBLE BY  
**Artage Portraits**

## 23 | Sweet Gems of Stratford for Four

Experience some of the sweetest gems of Stratford with this fun package for four guests! Start with a tasty tour of Rhéo Thompson Candies, including a facility tour, sampling, and behind the scenes look. Explore Stratford's gorgeous parks, with delicious snacks at The Bruce, before attending a live Stratford Symphony Orchestra concert conducted by Maestro William Rowson.

After the concert, enjoy a nightcap at The Relic Lobby Bar and a chat with owner-mixologist Ulises Sanchez, before turning in for the night upstairs at the historic boutique Perth County Inn. The stylish River Suite is fully equipped to accommodate two couples, complete with two queen bedrooms, kitchen, dining and living room space, perfect for families and friends to stay together. Your overnight stay concludes in the morning with coffees of your choice from The Flour Mill Outpost downstairs. Sweet!

### Package includes:

- Tour of Rhéo Thompson Candies for four
- Four tickets to a Stratford Symphony Orchestra Concert in 2024-25 or 2025-26 Season
- The Bruce | \$100 Gift Certificate
- The Relic Lobby Bar | \$100 Gift Card
- One night stay at the Perth County Inn's River Suite, including four coffees at The Flour Mill Outpost

*Subject to availability at time of booking. River Suite is on second floor with stairs access only.*

OPENING BID **\$400**

GENEROUSLY MADE POSSIBLE BY  
**Perth County Inn**  
**The Relic Lobby Bar**  
**Rhéo Thompson Candies**  
**Stratford Symphony Orchestra**



## 24 | Stratford Chefs School "SCS Picks" Wine Collection

Enjoy this diverse and delicious array of wonderful wines chosen and donated by members of the Stratford Chefs School Board, Faculty and Staff. So many wonderful bottles to sip and savour!

*Package includes:*

- Wine, Wine, Wine!!!
- Neil's Pick: Ducru Beaucaillou 2004 Bordeaux, St Julien, France
- Mark's Pick: Viette 2016 Barolo, Piemonte, Italy
- Jennifer's Pick: Louis Bouillot Rose Cremant De Bourgogne, France
- Carrie's Pick: Vietti 2015 Barbera d'Asti, Italy
- Amanda's Pick: Collard Picard Essentiel 2012 "Zero Dosage" (value \$175!)
- and many more!

OPENING BID **\$300**

GENEROUSLY MADE POSSIBLE BY  
Stratford Chefs School Board, Faculty and Staff



## 25 | Le Clos Jordanne Wine Tasting Experience for Four

Arterra Wines Canada and internationally recognized Canadian winemaker Thomas Bachelder, Le Clos Jordanne's original founding winemaker, have partnered to rebirth the beautiful wines of the Le Clos Jordanne, and bring the prominence of this great Niagara region vineyard back into the Canadian and international spotlight. Le Clos Jordanne, which re-opened in June 2024, continues to produce Burgundian-style New World Pinot Noir and Chardonnay with finesse, complexity and elegance.

*Package includes:*

- VIP Tutored Wine Tasting experience for four guests at Le Clos Jordanne Vineyard, Niagara Bench
- Burgundian platter to accompany the wines

*Subject to availability.*

OPENING BID **\$175**

GENEROUSLY MADE POSSIBLE BY  
**Arterra Wines Canada**  
**Le Clos Jordanne Winery**  
**Maria Moessner**

## 26 | Unlock the World of Wine

Host your own in-home tasting with this exquisite wine package! Included are four RIEDEL The Key To Wine Red Wine Sets, each a curated collection of three iconic O Wine Tumbler glasses. You'll sip in style with the handmade RIEDEL Amadeo Fatto a Mano Decanter, shaped like a lyre to pour like a dream. This decanter is designed to hold a single bottle of wine, and features optical blown glass.



Completing this wine lovers' package are three beautiful bottles of wine to savour, and a Corovin Three+ Wine Preservation System, which allows you to pour a glass of wine and preserve the rest of the bottle for weeks, months or even years! Recently named one of "Oprah's Favourite Things", this wine by the glass system lets you pour your favourite still wines without pulling the cork.

*Package includes:*

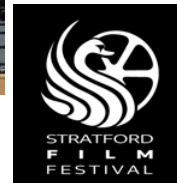
- Four RIEDEL The Key To Wine Red Wine Sets (three O glasses per set, total of twelve glasses)
- RIEDEL Amadeo Fatto a Mano Wine Decanter
- Corovin Three+ Wine Preservation System
- Three bottles of red wine selected by Dennis Nuhn and SCS Sommelier Alexandra Evans

OPENING BID **\$500**

GENEROUSLY MADE POSSIBLE BY  
**Bradshaws + Kitchen Detail**  
**Dennis and Laurie Nuhn**



SILENT



## 27 | Fashion and Film

Get red carpet ready in your spiffy new Gadsby's Clothing Co. duds before experiencing some fabulous films. Discover what the new Stratford Film Festival has to offer with screening passes for two. You and a guest will be part of the inaugural Stratford Film Festival, running November 6 to 9, 2025, featuring forty films to choose from over four nights and three full days. There will be comedy, drama, documentary, animation and international films from across the world and around the corner, plus post-screening Q&As with film creatives. The red carpet awaits!

*Package includes:*

- 7 Downie St. London Couture 1/4 zip Sweater from Gadsby's Clothing Co.
- Two Stratford Film Festival screening passes, good for two people for the four-day film festival running November 6 to 9, 2025. *(Does not include special event screenings, parties or receptions).*

OPENING BID **\$300**

GENEROUSLY MADE POSSIBLE BY  
**Gadsby's Clothing Co.**  
**Dennis and Laurie Nuhn**  
**Megan Smith-Harris**  
**Stratford Film Festival**

# THANK YOU

## EVENT SPONSORS

### VENUE PARTNER

**Elora Mill Hotel & Spa**

### RECEPTION SPONSORS

**Elora Mill**

**Nickel 9 Distillery**

**Ryan Crawford** (Class of 1999)

**Itty Bitty Farm Co.**

### WINE SPONSOR

**Pearl Morissette Winery**

**Noble Estates | Fine Wine and Spirits**

**Nicholas Pearce Wines**

**Amanda Bradley**

### BEER SPONSOR

**Elora Brewing Company**

### AUCTION SPONSOR

**Brent Shackleton**

**Shackleton's Real Estate  
and Auction Co.**

### DECOR SPONSOR

**Hilary Rigo | Wildwood  
Floral + Event Design**

Rocco Agostino

(Class of 1998)

Alo Food Group

Artage Portraits

Arterra Wines Canada

Svetlana Atcheva

Summer Baird (Class of 1998)

Neil Baxter

Jennifer Belanger

Rod Beattie

Lesley Biehn

Mike Booth (Class of 2006)

Donna Borooah

(Class of 2016)

Amanda Bradley

Bradshaws & Kitchen Detail

Mark Brown (Class of 2009)

Cambridge Mill

Anne Campion

Christopher Cantlon

Aaron Ciancone

(Class of 1997)

City of Stratford

Le Clos Jordanne Winery

Kim Cosgrove (Class of 2003)

Ryan Crawford

(Class of 1999)

Death In Venice Gelato

Ryan Donovan

(Class of 2005)

Elora Mill Hotel & Spa

Enoteca Sociale

Alexandra Evans

Jill Fisher (Class of 2004)

Ashley Fry (Class of 2015)

Mike Fry (Class of 2015)

Gadsby's Clothing Co.

The Gate

Stev George (Class of 1995)

Glazed Cake Co.

Grazing Meadows

Wagyu Farm

Jonathan Gushue

Daniel Hadida

Deanna Harrington

(Class of 1993)

Carl Heinrich (Class of 2005)

The Hintonburg Public House

Deanna Horton

Nigel and Ruth Howard

Inn on Britannia B & B

Itty Bitty Farm Co.

Alex Kastner

John Kastner

Patrick Kriss

David Lester & Uku Vastopa

Lighthouse Lemonade

Michael Lutzmann

Jocelyn Maurice

Rob Mazzuca

Grace McGartland

Mike McKenna

Stephan McQueen

Maria Moessner

Northern Ontario Junior

Hockey League

Dennis and Laurie Nuhn

Ryan O'Donnell

(Class of 2010)

Kaya Ogruce (Class of 2011)

Olivea Restaurant

Opimian Society Wine Club

Jennifer Otter-Leaney

Pearl Morissette Winery

Pearle Hospitality

Perth County Inn

Philadelphia Phillies

Pizzeria Libretto

Poppy's Bagel and Bakery

Tim and Donna Prior

Carrie Rau (Class of 2004)

The Relic Lobby Bar

Restaurant Pearl Morissette

revel

Rhéo Thompson Candies

Richmond Station

Eric Robertson

(Class of 2011)

Rogers & Company

Randi Rudner (Class of 2012)

RPM Bakehouse

Ulises Sanchez

Conor Scully

Megan Smith-Harris

The Starlight

Stratford Chefs School

Stratford Festival

Stratford Film Festival

Stratford Symphony

Orchestra

Stratus Vineyards

Rob Thomson

The Three Houses Inn

Kathy Vassilakos

Whistle Bear Golf Club

Bruce Whitaker

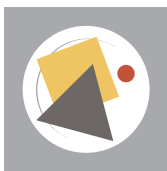
Carrie and Jeremy Wreford

## FUND DEVELOPMENT COMMITTEE

Amanda Bradley (co-Chair)  
Alex Kastner (co-Chair)  
Kim Cosgrove (Class of 2003)

## SPECIAL THANKS

Svetlana Atcheva  
Neil Baxter  
Mark Brown (Class of 2009)  
Kathy Bell (Class of 1985)  
Mike Booth (Class of 2006)  
Christopher Cantlon  
Ryan Crawford (Class of 1999)  
Alexandra Evans  
Heidi Holdsworth  
Terry Manzo (Class of 1985)  
Dacha Markovic  
Jocelyn Maurice  
Erin Negus (Class of 2014)  
Jennifer Otter-Leaney  
Randi Rudner (Class of 2012)  
Conor Scully  
SCS Graduating Class of 2025  
Stratford Summer Music



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## THE AUCTION

**LIVE AUCTIONEER** Brent Shackleton,  
Shackleton's Real Estate & Auction Co.

**AUCTION RULES** All bidders must register  
and receive a bidder number for use at the  
live and/or silent auction.

**LIVE AUCTION** Bids are proffered by hand  
and the sale is finalized by Stratford Chefs  
School volunteers.

**SILENT AUCTION** Bidders must use their  
bidder number on the bid sheet for their  
bid to be valid. To place a bid on a silent  
auction item, bidders write in their bidder  
number and their bid amount on the bid  
sheet. Incremental bids that don't meet  
the minimum incremental bid amount are  
invalid bids.

**WINNING BIDS** All winning bids must  
be settled before the end of the event.  
Payment may be made by credit card,  
cheque, cash, debit or e-transfer to:  
kcosgrove@stratfordchef.com.

**PLEASE NOTE** All auction items are  
non-negotiable, non-refundable and must  
be redeemed as indicated or described  
in the catalogue. Each successful bidder  
will take home a package that includes  
any gift certificates and/or event contact  
information.

CRA regulations do not allow tax receipts  
on these auction items. No gift certificates  
are redeemable for cash.

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