



STRATFORD
CHEFS
SCHOOL

GALA

DINNER &
AUCTION

MARCH 8, 2026

LIVE



1 | The Pleasures of Pearl Morissette for Two

Highly praised and honoured with both two Michelin Stars and #1 in Canada's 100 Best 2025, Restaurant Pearl Morissette in Ontario's Niagara region embodies the European ideal of destination dining in the heart of agricultural land. Chefs Eric Robertson and Daniel Hadida craft an ever-evolving menu rooted in regional ingredients, celebrating the land, the seasons, and the people who cultivate them.

What began as a low-intervention vineyard and winery on Jordan Road has grown into a remarkable culinary destination, now home to Restaurant and Garden Pearl Morissette where two guests will enjoy dinner for two with wine pairings and a private wine tasting at Pearl Morissette Vineyard. Just down the road in Jordan Village, lunch for two will be served at RPM Bakehouse which offers a bistro and bakery experience featuring simple, beautifully executed dishes made using traditional techniques and seasonal ingredients from the farm, complemented by estate wines and selections from independent producers.

And just 15 minutes away, between dining experiences, enjoy an overnight at Jordan Station Loft, your romantic getaway in the heart of Ontario's wine country. This quiet, spacious, and private one-bedroom suite has large bright windows, vaulted ceilings, a King bed, full bathroom with tub, and a fully equipped kitchen. The loft is thoughtfully decorated with arts and crafts from local makers and is your perfect basecamp for exploring the hidden treasures of the Niagara region.

Subject to availability.

OPENING BID **\$1000**

GENEROUSLY MADE POSSIBLE BY
Eric Robertson (*Class of 2011*)
Daniel Hadida
Peggy Capitan, Jordan Station Loft
Pearl Morissette Winery
Restaurant Pearl Morissette
RPM Bakehouse



2 | A Glorious Taste of Liguria in Stratford for Sixteen

Transport your taste buds to the Italian Riviera without leaving Stratford! The Three Houses Inn will host sixteen lucky guests for a joyful, multi-course Ligurian feast inspired by the sun-drenched coast of northwest Italy, where olive groves meet the sea. Expect bright, fresh flavours – think fragrant basil pesto, silky olive oil, limone, fresh seafood, and irresistible coastal comforts – beautifully brought to life by the Stratford Chefs School.

Your charming hosts, David Lester and Uku Vastopa, will welcome you like family, share stories from their travels, and keep the wine flowing with thoughtfully curated pairings. Come hungry, linger long, and toast to *la dolce vita* – Ligurian style. *Viva Italia!*

Subject to mutual availability.

OPENING BID **\$1800**

GENEROUSLY MADE POSSIBLE BY
David Lester and Uku Vastopa
The Three Houses Inn
Kim Cosgrove (Class of 2003)
Randi Rudner (Class of 2012)



“

A Glorious Taste of Piedmonte was simply unforgettable. Graciously welcomed by David and Uku into their beautiful home, we were transported from the first bite to the final course. Sharing the evening with friends – all in support of a worthy cause – made it a celebration for both the palate and the heart.”

BARBARA AND PETER SMITH
(Auction 2025 Winners)

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



Richmond Station did a fantastic job for this auction item. The food was fantastic - so creative and tasty. Plus, they left the kitchen cleaner than when they arrived, with a few extra things in the fridge! A superb experience!"

BILL AND MAUREEN HENDERSON
(Auction 2025 Winners)





LIVE

4 | Stratford Chefs School Four for Four Dinner Series

Embark on an unforgettable culinary journey with this exceptional package of four dining experiences at the renowned Stratford Chefs School. Enjoy four dinners for four guests each, drawn from a variety of acclaimed Dinner Series themes – such as Modern Classics, Canadian Guest Chefs, and Student-Designed Menus – scheduled for late 2026 or early 2027.

Perfect for entertaining family, friends, or valued business associates, each evening promises inspired cuisine, impeccable service, and thoughtfully curated wine pairings to elevate every course.

Package includes:

- Four dinners for four guests at the esteemed Stratford Chefs School
- Expertly selected wine pairings with each meal

Subject to availability at time of booking. Reservations must be arranged through the Stratford Chefs School Administration Office. Excludes special event dinners.

OPENING BID **\$1000**

GENEROUSLY MADE POSSIBLE BY
Stratford Chefs School

LIVE



5 | Summer's Seasonal Bounty for Twelve

Indulge in an unforgettable al fresco dining experience celebrating the very best of summer. This meticulously curated multi-course meal showcases peak-season ingredients sourced from cherished local producers, thoughtfully prepared to highlight the flavours of the moment. Set within a beautiful garden setting, the evening is elevated by expertly selected wine pairings.

This exclusive culinary gathering offers a rare opportunity for twelve guests to enjoy a truly intimate garden dining experience. Hosted by Maureen and Bill Henderson, Chef Randi Rudner, SCS Program Manager & Chef Instructor, and Chef Mike Booth, SCS Purchasing Agent & Chef Instructor – co-Executive Chefs at The Prune – the evening promises exceptional cuisine, warm hospitality, and refined attention to detail.

Package includes:

- A one-of-a-kind private garden dining experience for twelve guests
- Culinary expertise and personalized service by Chefs Randi Rudner and Mike Booth
- A multi-course menu featuring the finest seasonally available produce from local suppliers
- Thoughtfully curated wine pairings to complement each course

Date and details to be arranged through the SCS Administration Office and must be redeemed on a Sunday in July, August or September 2026. Blackout dates apply.

OPENING BID **\$1500**

GENEROUSLY MADE POSSIBLE BY

Mike Booth (*Class of 2006*)
Kim Cosgrove (*Class of 2003*)
Bill and Maureen Henderson
Randi Rudner (*Class of 2012*)
Rogers & Company
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 **\$500**

GENEROUSLY MADE POSSIBLE BY
Erica Brugel
Aaron Ciancone (Class of 1997)
Alex Kastner

LIVE



7 | The Master and the Apprentice

An extraordinary evening of mentorship, mastery, and memorable dining awaits.

Join Stratford Chefs School Alumni Association Chair Elizabeth Kerr as she opens her home for an intimate culinary experience for eight guests, alongside the talented Chef Neil Baxter. Together, “The Master and the Apprentice” will craft a refined, multi-course dinner inspired by seasonality, technique, and a shared passion for exceptional food.

Each course will be thoughtfully paired with curated wines, creating a harmonious journey of flavour and storytelling around the table.

This is more than a dinner party – it’s a celebration of mentorship, artistry, and the vibrant culinary community that Stratford Chefs School fosters. An evening of warmth, elegance, and connection in a private home setting – reserved exclusively for the winning bidder.

Gather your guests and prepare for a night to savour.

Based on mutual availability.

OPENING BID **\$1500**

GENEROUSLY MADE POSSIBLE BY
Elizabeth Kerr (Class of 2021)
Neil Baxter



LIVE

8 | Stratford in Summer: A Patio Escape for Four

Discover how vibrant summer is in downtown Stratford – where heritage charm meets culinary distinction.

Gather four friends for a patio-hopping experience in the heart of the city. Bookend your overnight in Stratford with afternoon wine or craft beer samplings paired with seasonal bites at Foster's Inn and Mercer Kitchen | Beer Hall patios. Stroll the picturesque downtown streets with \$400 in Downtown Dollars to explore Stratford's celebrated boutiques, galleries, and specialty shops.

As the sun sets, convene at The Prune Restaurant for a leisurely three-course al fresco dinner for four, complete with thoughtfully selected wine pairings that showcase the region's finest flavours.

Retire for the evening in two beautifully appointed guest rooms at either Mercer Hotel or Foster's Inn, where timeless hospitality ensures a restful conclusion to your Stratford summer escape..

Subject to availability.

OPENING BID **\$1500**

GENEROUSLY MADE POSSIBLE BY

Windsor Hospitality Inc.

Foster's Inn

Mercer Kitchen | Beer Hall | Hotel

The Prune Restaurant



LIVE



9 | Robert Burns Day Celebration for Ten

Don't let this extraordinary evening slip by! Bid on an unforgettable Robert Burns Day In-Home Celebration Package for Ten, a fully immersive tribute to Scotland's beloved bard, Robert Burns.

Your evening will be hosted in the home of gracious hosts Bill and Maureen Henderson, who will open their doors for a warm and welcoming gathering worthy of the Highlands.

Guiding the celebration will be Kevin McMillan, a Grammy-winning baritone and Perth County farm boy. He will build on a family Burns legacy started by his cousin Charles S. Dougall, who was a Burns biographer and the editor of a complete edition of the poet's works. With his warm voice and natural gift for storytelling, Kevin will bring the poetry, toasts, and music of the evening to life.

A live pianist, traditional music and dramatic readings are all included, creating a truly Scottish experience. From the *Selkirk Grace* to a rousing *Auld Lang Syne*, every detail reflects the wit, warmth, and pageantry of a classic Burns Night.

The culinary centrepiece? A traditional Burns supper prepared by Chefs School Alumni: haggis with neeps and tatties, paired with a curated selection of wine and single malt Scotch to toast the bard in proper style.

Gather ten friends, raise a dram, and prepare for an evening of music, poetry and fellowship. *Slàinte mhath—and bid boldly!*

Event date: Monday January 25, 2027

Subject to mutual availability.

OPENING BID **\$1000**

GENEROUSLY MADE POSSIBLE BY
Kevin McMillan and Carrie Stevens
Bill and Maureen Henderson
Rogers & Company
Stratford Chefs School



10 | 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
- Lighthouse Lemonade selection of three flavours (\$200 value)
- Word Squirrel Books, Kincardine | \$100 Gift Certificate
- Lady Glaze Doughnuts for a Year | four per month \$120 value
- Death In Venice Gelato, Toronto | 16 course gelato tasting for two and a tour of the gelato lab with “mad scientist” Kaya Ogruce | \$200 value
- Master baker Matthew James Duffy's book *Bread Etc.* and a series of his online bread making classes | \$250 value
- Enoteca Sociale, Toronto | \$150 Gift Certificate
- Pizzeria Libretto, Toronto | \$100 Gift Certificate

OPENING BID **\$500**

GENEROUSLY MADE POSSIBLE BY

Rocco Agostino (Class of 1998), **Libretto Restaurant Group**
Summer Baird (Class of 1998), **The Hintonburg Public House**
Mark Brown (Class of 2009), **Lady Glaze Doughnut**
Matthew James Duffy (Class of 2008)
Jill Fisher (Class of 2004), **Lighthouse Lemonade**
Olivia Hinchberger (Class of 2021), **Word Squirrel Books**
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 the Niagara food scene, known for being Chef-Owner of the beloved Ruffino's Pasta Bar & Grill, and now the proprietor of Itty Bitty Farm Co and micro-bakery. Chef Ryan also makes 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.
Stratford Chefs School
Stratus Vineyards



12 | Connect at Elora Mill

Escape. Indulge. Reconnect.

Experience the timeless romance of Elora Mill with an unforgettable getaway designed for two. Your stay begins with early arrival and the luxury of late checkout – because moments like this shouldn't be rushed.

Unwind side by side with a rejuvenating couples massage, then linger in the soothing steam room, sauna, pool, and hot tub as you rest, reset, and truly disconnect from the everyday.

As evening falls, you'll be welcomed into the kitchen for an extraordinary multi-course tasting menu – an intimate culinary experience complete with curated wine and beverage pairings elevated to an art form.

After a night of deep, restorative sleep, wake slowly and savour breakfast delivered directly to your room. Take your time. Wander hand in hand through the enchanting village of Elora, explore scenic trails along the gorge, or simply relax and soak in the beauty of your surroundings.

This is more than a getaway – it's an invitation to reconnect in one of Ontario's most breathtaking settings.

Subject to availability.

OPENING BID **\$1500**

GENEROUSLY MADE POSSIBLE BY

Aaron Ciancone, CEO (Class of 1997)

Alex Kastner

Jocelyn Maurice, Managing Partner, Elora Mill



LIVE



“

Although one may think you are just buying another getaway, our Elora experience was so much more! The luxury accommodation, private tasting and spa treatments provided the relaxation and time to reconnect that we didn't even know we needed. Every moment was thoughtfully curated to ensure our time there was magical including some extra unexpected surprises!”

DENNIS AND LAURIE NUHN
(Auction 2025 Winners)





13 | A Night in Greece: Private Hands-On Cooking Experience for Four

Transport your table to the sun-drenched shores of Greece – right here in Ontario! Join our Board Co-Chair, Kathy Vassilakos, for an unforgettable evening of cooking, connection, and classic Mediterranean flavours.

Hosted in her home in Stratford, this exclusive, hands-on culinary experience for four guests celebrates the rich traditions, fresh ingredients, and heartfelt hospitality of Greece. Roll up your sleeves as Kathy shares treasured family recipes, time-honoured techniques, and stories that bring each dish to life.

Together, you'll prepare a vibrant Greek feast – think crisp village salad, savoury spanakopita, tender souvlaki, lemon-kissed roasted potatoes, and a sweet finish of baklava or galaktoboureko. Then, sit down to enjoy the delicious meal you've created, paired with lively conversation, warm Greek hospitality, and wine, of course!

Perfect for food lovers, friends seeking a unique experience, or anyone who dreams of the Mediterranean, this intimate event promises laughter, learning, and a taste of Greece – no passport required.

Subject to mutual availability.

OPENING BID **\$600**

GENEROUSLY MADE POSSIBLE BY

Kathy Vassilakos, Board Co-Chair, Stratford Chefs School



14 | Stratford Film Festival

Enjoy a full year of cinema with two Stratford Film Festival screening passes, valid for the Festival's popular monthly film screenings and the highly anticipated four-day Stratford Film Festival, November 5–8, 2026.

From compelling documentaries to award-winning international features and can't-miss Canadian cinema, you'll have a front-row seat to some of the most exciting films on the festival circuit – right here in Stratford.

And because great film experiences deserve great accessories, this package also includes official Stratford Film Festival swag: Two cozy branded toques and a stylish Stratford Film Festival tote bag.

OPENING BID **\$250**

GENEROUSLY MADE POSSIBLE BY

Megan Smith-Harris, Stratford Film Festival



SILENT

15 | Brewery and the Beast

Experience Toronto's newest and most thrilling food and beverage festival! Brewery & the Beast brings together more than 30 of the city's award-winning chefs and restaurants – including many recognized by the Michelin Guide – for Canada's most extraordinary live-fire culinary event.

Savour bold, fresh flavours as chefs prepare specialty dishes with responsibly sourced local proteins over live fire, paired with an expertly curated selection of craft beers, cocktails, premium wines, ciders, hard teas, seltzers, and non-alcoholic beverages. Enjoy music and entertainment from guest DJs as you indulge – no extra purchases required.

Your 2 x tickets include:

- Unlimited culinary creations from Toronto's top restaurants and specialty food purveyors
- Full bar with cocktails, craft beer, wine, cider, hard tea, seltzers, and zero-proof options
- Music and entertainment throughout the event

Location: Henderson Brewing Co, 128a Sterling Rd, Toronto – a craft brewery paying homage to Toronto's first-ever brewery, located in the Junction Triangle neighbourhood.

Date: Sunday, July 26, 2026 1:00 to 5:00 pm

Don't miss this unforgettable culinary adventure—an all-inclusive feast for the senses!

OPENING BID **\$150**

GENEROUSLY MADE POSSIBLE BY
Scott Gurney, *Brewery and the Beast Founder*



16 | Garland Canada Culinary & Lifestyle Basket

Upgrade your kitchen and your style with this exclusive Garland Canada basket! Includes a custom knife, spoon, and tweezers, a Medium Rare x Garland Canada denim apron, and a Roots x Garland Canada hat. Perfect for chefs, food lovers, or anyone who wants precision tools and iconic style in one package.

OPENING BID **\$250**

GENEROUSLY MADE POSSIBLE BY
Garland Canada

SILENT



17 | Stratford Chefs School Four for Four Cooking Classes

Experience the energy and creativity of Stratford Chefs School with this exclusive series of Open Kitchen cooking classes. This package includes four interactive classes for a group of four, offering an insider's seat in the School's vibrant Open Kitchen program taught by one of the School's talented chef instructors.

Each class blends hands-on learning with live culinary demonstration, and plenty of delicious tastings. Whether you're a curious home cook or a passionate food lover, these classes deliver the signature Stratford Chefs School experience – expert instruction and unforgettable flavours.

Package Includes:

- Four Stratford Chefs School Open Kitchen cooking classes
- Each class valid for a group of four guests
- Instruction and guidance from SCS chef instructors
- Tasting and enjoyment of dishes prepared during each class

Restrictions: Classes are subject to scheduling and availability for the 2026-27 Season. Dates to be arranged through the SCS Administration Office.

OPENING BID **\$1000**

GENEROUSLY MADE POSSIBLE BY
Stratford Chefs School



18 | Pilates Colours

Your cozy and welcoming Pilates Studio at the heart of downtown Stratford welcomes you to train on professional Merrithew Reformers with a fully certified Stott Pilates instructor, in one to three person classes. Receive targeted guidance and postural feedback so you reach your goals with confidence!

Package includes:

- Four Trio Group Pilates Classes at Pilates Colours
- All three spots in all four classes are included
- Classes are 50 minutes

OPENING BID **\$250**

GENEROUSLY MADE POSSIBLE BY
Kav Maharaj, Pilates Colours



19 | INNERchamber's 16th Season A Celebration of Reverence & Imagination

Step into the final chapters of INNERchamber's acclaimed 16th Season with two unforgettable Sunday evenings of chamber music at Factory163 in Stratford.

This package includes:

- Two tickets to *Reverence* on Sunday, April 12, 2026
- Two tickets to *Imagining Samuel Coleridge-Taylor* on Sunday, May 24, 2026

Both performances feature INNERchamber's Artistic Director Andrew Chung on violin, joined by the celebrated INNERchamber ensemble and distinguished guest artists.

Your evenings begin with a light dinner prior to each performance, setting the tone for connection, conversation, and anticipation before the music unfolds.

Factory163's warm, close-up setting ensures you won't simply hear the music – you will feel it. Perfect for devoted music lovers, inspired patrons of the arts, or anyone who appreciates culture at its most intimate.

OPENING BID **\$150**

GENEROUSLY MADE POSSIBLE BY
INNERchamber



SILENT

20 | 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 May 31, 2026, but can be extended by request. Framing is not included.

OPENING BID **\$150**

GENEROUSLY MADE POSSIBLE BY
Artage Portrait Studio

SILENT



21 | The Gate and The Judge

THE GATE – Dinner for Two: Named one of Canada’s Top 100 Restaurants 2025 and Top 10 New Restaurants in Canada. Modern European cuisine by acclaimed Chef Jonathan Gushue and front of house-owner Jennifer Belanger. A cozy and casual space offering seasonally-inspired cuisine in Flesherton, Ontario. Dine at the limited-space kitchen counter and watch the team create the magic. The dining room boasts a beautiful historic brick wall with soft natural light. A thoughtfully-curated wine list can be enjoyed in the lounge space in the back.

THE JUDGE – Dinner for Two: A pasta bar with grace and gusto! From the same award-winning restaurateurs comes an approachable pasta bar nestled in Collingwood. A selection of 5 - 6 handmade pastas, salads, bread and desserts inspired by Jonathan’s culinary education as a child with his father.

But who is The Judge? A crotchety man named James Gushue, Jonathan’s father. Known to be relentless in his quest for the perfect carbonara including an incident where a failed attempt hit the wall. A lover of MFK Fisher, Roman women and toothpicks, The Judge is a nod to the former Chief Justice of Newfoundland’s love for everything Italian.

OPENING BID **\$225**

GENEROUSLY MADE POSSIBLE BY
Jennifer Belanger & Jonathan Gushue, The Gate & The Judge

22 | From the Cellar to Your Table: Grand Cru & Decanter Experience

For the discerning collector and the devoted host, this exceptional offering pairs pedigree with presentation.

Enjoy one full case (6 bottles) of 2019 Le Menhir de Pierrerite, AOC Saint-Émilion Grand Cru, drawn from a private personal collection. Hailing from one of Bordeaux’s most revered appellations, this elegant vintage reflects the warmth and balance of an outstanding growing year – layered with ripe dark fruit, velvety tannins, and the refined structure that defines a true Grand Cru.

Completing the experience is a beautifully crafted wine carafe, all generously donated by Michael Lutzmann, Founder of Flavors of the World. Designed to enhance both aroma and presentation, the carafe ensures each pour is as captivating as the company you share it with.

OPENING BID **\$200**

GENEROUSLY MADE POSSIBLE BY
Michael Lutzmann, Flavors of the World





23 | A Night at the Theatre: Stratford Escape for Two

Experience the romance and refinement of Stratford with this elegant cultural getaway.

Enjoy a one-night stay for two at Inn on Britannia B&B, a beautifully restored 1900's home known for its warm hospitality. Wake to a gourmet breakfast thoughtfully prepared to start your day in delicious style.

Then, take your seats for an unforgettable performance at the Stratford Festival – North America's most celebrated repertory theatre, where world-class productions bring the stage to life. Your voucher for two tickets can be used for an eligible performance in the Stratford Festival's 2026 season, which features: *The Tempest*, *Guys and Dolls*; *Something Rotten!*; *Waiting for Godot*; *Death of a Salesman*; *The Schulich Children's Play - The Hobbit*; *The Importance of Being Earnest*; *Saturday, Sunday, Monday*; *A Midsummer Night's Dream*; *Othello*; *The Tao of the World*; and *The King James Bible Play*; plus numerous events in the Meighen Forum.

Perfect for theatre lovers, romantics, or anyone in need of a sophisticated escape, this experience pairs gracious accommodations with the magic of live performance for a truly memorable Stratford experience.

Theatre tickets are subject to availability at an eligible performance.

OPENING BID **\$300**

GENEROUSLY MADE POSSIBLE BY
Inn on Britannia
Stratford Festival



24 | An Evening of Provenance: Dinner for Four

The intimate and upscale Provenance Wine Bar offers the perfect setting for a celebration, a reunion of friends, or simply an unforgettable night out in the heart of Orillia. This exclusive dinner for four invites you to gather around the table for a beautifully curated multi-course menu, each dish artfully composed to celebrate seasonality and provenance. Every course will be paired with exceptional wines, selected to elevate and enhance the flavours of the evening.

OPENING BID **\$300**

GENEROUSLY MADE POSSIBLE BY
Doug Cooper (*Class of 2010*)
Chef/Owner, Provenance Wine Bar



25 | Fine Dining at George

Indulge in a five-course Signature tasting menu for two guests at George Restaurant in Toronto. Part of the esteemed Verity Group of Properties, renowned for maximizing life with a touch of luxury, George has garnered accolades as one of the best restaurants in Toronto. Under the culinary leadership of award-winning Executive Chef Lorenzo Loseto, George Restaurant has established itself as the ultimate destination for elevated dining experiences in the city.

Package includes:

- \$300 gift certificate for George Restaurant
- Personalized service and exceptional hospitality throughout the evening

Reservation required.

OPENING BID **\$150**

GENEROUSLY MADE POSSIBLE BY
George Restaurant
Lorenzo Loseto
Verity Group of Properties



26 | 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! Wine, wine, wine!

Package includes:

Pearl Morisette 2017 Chardonnay, Canada | Dennis Nuhn

Pearl Morisette 2018 Madeline, Canada | Dennis Nuhn

2013 Dom Perignon, France | Amanda Bradley

2009 Dom Perignon, France | Bill Henderson

Taylor Fladgate 2014 Late Bottled Vintage Port, Portugal | Tim Leonard

Squealing Pig Sauvignon Blanc, New Zealand | Arakua Lampzey

Fantini Sangiovese, Italy | Lesley Biehn

Castello di AMA AMA Chianti Classico 2023, Italy | Kathy Vassilakos

Bon Mas Priorat D.O.C.a 2020, Spain | Kathy Vassilakos

Versado Wine 2019 Old Vine Malbec, Argentina | Elizabeth Kerr

Hampton Water 2024 Rose, France | Elizabeth Kerr

Kazaisu 2024 Rose, France | Elizabeth Kerr

Kittling Ridge Estates Icewine and Brandy, Canada | Jennifer Otter-Leaney

And more!

OPENING BID **\$500** GENEROUSLY MADE POSSIBLE BY
Stratford Chefs School Board, Faculty and Staff



27 | A Timeless Tribute by Artage Portrait Studio

Celebrate your most devoted companion with an heirloom work of art from Artage Portrait Studio.

A custom 10" fine art dog portrait – thoughtfully crafted to capture not only your pet's likeness, but their spirit, personality, and unmistakable presence. Known for their refined artistry and museum-quality finishes, Artage creates portraits that become treasured focal points in the home. This portrait is a beautiful way to celebrate the bond that deserves to be remembered forever.

Subject to availability, by appointment only. Expires May 31, 2026, but can be extended by request. Framing is not included.

OPENING BID **\$100** GENEROUSLY MADE POSSIBLE BY
Artage Portrait Studio

THANK YOU

EVENT SPONSORS

VENUE PARTNER

Elora Mill Hotel & Spa

CO-SPONSORS

Bill and Maureen Henderson

Teahen Construction and Plumbing Ltd

John Wolfe and Kristin Sainsbury

RECEPTION SPONSORS

Elora Mill

Nicholas Pearce Wines

Nickel 9 Distillery

Ryan Crawford (Class of 1999)

Itty Bitty Farm Co.

WINE SPONSOR

Nicholas Pearce Wines

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)

Artage Portrait Studio

Svetlana Atcheva

Summer Baird (Class of 1998)

Neil Baxter

Jennifer Belanger

Lesley Biehn

Mike Booth (Class of 2006)

Amanda Bradley

Mark Brown (Class of 2009)

Erica Brugel

Cambridge Mill

Peggy Capitan

Aaron Ciancone (Class of 1997)

Doug Cooper (Class of 2010)

Kim Cosgrove (Class of 2003)

Ryan Crawford (Class of 1999)

Death In Venice Gelato

Ryan Donovan (Class of 2005)

Matthew James Duffy (Class of 2008)

Elora Mill Hotel & Spa

Flavors of the World

Jill Fisher (Class of 2004)

Foster's Inn

Garland Canada

The Gate

George Restaurant

Vern Goudy

AUCTION DONORS

Scott Gurney

Jonathan Gushue

Daniel Hadida

Carl Heinrich (Class of 2005)

Bill & Maureen Henderson

Olivia Hinchberger (Class of 2021)

The Hintonburg Public House

Inn on Britannia B & B

INNERchamber

Itty Bitty Farm Co.

Jordan Station Loft

The Judge

Alex Kastner

Elizabeth Kerr (Class of 2021)

Arakua Lamptey

Tim Leonard

David Lester & Uku Vastopa

Lady Glaze Doughnuts

Libretto Restaurant Group

Lighthouse Lemonade

Lorenzo Loseto

Michael Lutzmann

Kav Maharaj

Jocelyn Maurice

Kevin McMillan

Mercer Kitchen | Beer Hall | Hotel

Dennis Nuhn

Ryan O'Donnell (Class of 2010)

Kaya Ogruce (Class of 2011)

Jennifer Otter-Leaney

Pearl Morissette Winery

Pearle Hospitality

Pilates Colours

Provenance Wine Bar

The Prune Restaurant

Restaurant Pearl Morissette

Richmond Station

Eric Robertson (Class of 2011)

Rogers & Company

Randi Rudner (Class of 2012)

RPM Bakehouse

Megan Smith-Harris

Carrie Stevens

Stratford Chefs School

Stratford Festival

Stratford Film Festival

Stratus Vineyards

The Three Houses Inn

Kathy Vassilakos

Verity Group of Properties

Whistle Bear Golf Club

Windsor Hospitality Inc.

Shelley Windsor

Bill Windsor

Word Squirrel Books

FUND DEVELOPMENT COMMITTEE

Amanda Bradley
Bill Henderson (co-Chair)
Alex Kastner (co-Chair)
Elizabeth Kerr (Class of 2021)
Kim Cosgrove (Class of 2003)

SPECIAL THANKS

Neil Baxter
Mark Brown (Class of 2009)
Kathy Bell (Class of 1985)
Mike Booth (Class of 2006)
Christopher Cantlon
Kim Cosgrove (Class of 2003)
Ryan Crawford (Class of 1999)
Alexandra Evans
Heidi Holdsworth
Terry Manzo (Class of 1985)
Wild Honey Concierge Services
Dacha Markovic
Jocelyn Maurice
Erin Negus (Class of 2014)
Jennifer Otter-Leaney
Randi Rudner (Class of 2012)
Conor Scully
SCS Graduating Class of 2026



STRATFORD
CHEFS
SCHOOL

Where the
Best Chefs
Train SINCE 1983

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.

ADMINISTRATION OFFICES
192 Ontario Street, Stratford,
ON N5A 3H4 t 519.271.1414
e admin@stratfordchef.com
stratfordchef.com

