



VANCOUVER'S CULINARY SCENE HEATS UP: CITY'S BEST CHEFS COMPETE AT GOLD MEDAL PLATES EVENT TO SUPPORT CANADIAN OLYMPIC AND PARALYMPIC ATHLETES

November 14, 2007

Things are heating up in Vancouver as the city's best chefs compete at the Gold Medal Plates culinary competition, one of this year's most exciting charitable gala events to support Olympic and Paralympic athletes. The event will be held Wednesday, November 14 at The Westin Bayshore, Vancouver, 1601 Bayshore Drive. The winning chef will then represent Vancouver at the Canadian Culinary Championships to be held in Toronto in February 2008 over an intense three-day national competition that brings together the winning chefs from each of the participating seven cities.

Gold Medal Plates pairs competing chefs with an Olympic or Paralympic athlete to create the ultimate dish in a challenge of timing, quality and best wine pairing. Each chef's dish will be rated by a panel of judges, as the attending guests enjoy the creations, which will be paired with exceptional wines.

"Gold Medal Plates celebrates Canadian excellence in cuisine, wine and athletic achievement in an exciting evening that brings all of these elements together," says Arthur Griffiths, chair of the Vancouver Gold Medal Plates event and a leader in sports and business in Vancouver. "I am thrilled to work with an all-star line-up of master chefs in an effort to promote Vancouver/Whistler as a culinary destination, while firing up well-deserved support for our Olympic and Paralympic athletes".

The following chefs have been selected by Vancouver's top food and wine critics and will compete for gold, silver and bronze medals:

Javier Alarco – Hyatt Regency Vancouver
Robert Belcham – Fuel
Melissa Craig - Bearfoot Bistro, Whistler
Kevin Doucette - The Westin Bayshore
Rob Feenie - Independent
David Hawksworth – West Restaurant
Scott Jaeger - The Pear Tree
Jay Lynn - Hilton Whistler Resort & Spa
Lee Parsons – Bacchus Restaurant, Wedgewood Hotel & Spa
Stefan Pimenta - Le Gavroche
Pino Posteraro - Cioppino's
Nico Schuermans – Chambar

Robert Clark of C Restaurant and 2006 Winner of the Vancouver competition will be a guest judge and inducted into the Gold Medal Plates Hall of Fame at the event.

There will be an incredible roster of Olympians and Paralympians whose skill and agility will be put to the test as they play the role of sous chef to Vancouver's finest chefs. Some of the 25+ expected athletes currently confirmed are:

Adam van Koeverden – Canoe/Kayak	Olympic Gold and Bronze medallist
Simon Whitfield – Triathlon	Olympic Gold medallist
Lori-Ann Muenzer – Cycling	Olympic Gold medallist
Kyle Shewfelt – Gymnastics	Olympic Gold medallist
Lauren Woolstencroft – Paralympic Alpine	Paralympic Gold medallist
Emanuel Sandhu – Figure Skating	Olympian
Derek Porter – Rowing	Olympic Gold and Silver medallist
Steve Podborski – Alpine Skiing	Olympic Bronze medallist
Robert Esmie – Athletics	Olympic Gold medallist
Veronica Brenner – Freestyle Skiing	Olympic Silver medallist

Blue Rodeo's Jim Cuddy, a self-proclaimed foodie, will perform some of his greatest songs for the capacity crowd of 600 and the event will be hosted by CBC personality Steve Armitage.

Guests will also enjoy silent and live auctions; two of the most sought-after prizes available include a four-day cycling and rare wine tour of the Napa Valley hosted by Olympic gold medallist in triathlon, Simon Whitfield, and a week-long cooking and cycling adventure in Provence, France, with Olympic gold medallist in cycling, Lori-Ann Muenzer. In addition, Whitfield will cap the evening with a motivational presentation that best exemplifies the goal and spirit of Gold Medal Plates.

"Being a part of Gold Medal Plates all across this country is very special," says Catriona Le May Doan, Olympic double gold and bronze medallist in speed skating and featured speaker in 2006. "I have seen the passion and enthusiasm that all Canadians have toward helping our future Olympians and Paralympians reach their goals. These dinners are about fundraising, but also about the awareness of how much pride our athletes put into spending a good part of their lives training to be a part of the Olympic and Paralympic movement. We celebrated excellence in sport and in the culinary field and I believe that every guest left at the end of the evening knowing that Canada is truly a country that celebrates excellence."

Since its inception, Gold Medal Plates has donated more than \$1.5 million to support Canadian Olympic and Paralympic athletes and has elevated the profile of Canadian cuisine and wine.

For a complete listing of competing chefs and their respective restaurants in each city visit goldmedalplates.com. For more information about the Vancouver Gold Medal Plates event contact Eileen Bistrisky or Kim Noseworthy of Effective Event Management at 604-736-6933.

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