





Presented by Deloitte.

www.goldmedalplates.com

Kelowna

February 3-4, 2017



Net proceeds from Gold Medal Plates are given to the Canadian Olympic Foundation which supports our country's high-performance athletes. To date, nearly \$11 million has been raised.



Competing Chefs

Represnting British Columbia

Jesse McCleery

Pilgrimme

Representing Edmonton
Eric Hanson
Prairie Noodle Shop

Representing Calgary

Jinhee Lee

Foreign Concept

Representing Regina
Garrett (Rusty) Thienes
Harvest Eatery and Fresh Market

Representing Saskatoon
Scott Torgerson
Radisson Hotel Saskatoon and Aroma
Resto Bar

Representing Winnipeg

Jesse Friesen

Pizzeria Gusto

Representing Toronto
Amanda Ray
O&B Canteen

Representing Ottawa
Joe Thottungal
Coconut Lagoon

Representing Montreal
Sophie Tabet
Chez Sophie

Representing Halifax

Mark Gray

Battery Park Beer Bar & Eatery

Representing St. John's
Ruth Wigman
Oppidan

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BE THERE as eleven of Gold Medal Plates' champions from across the country compete in three thrilling and gruelling challenges to crown Canada's best chef for 2017!

Mystery Wine Pairing

Delta Grand Okanagan

Friday, February 3, 6:00 pm (Competition I)

Chefs are given a mystery bottle of wine and must create a dish with local ingredients that best complements the mysterious vintage, in a set amount of time and with a set budget. Guests will have the pleasure of sampling these creations on the opening night of the competition. During the event, guests will taste the mystery wine and play 'judge' as they vote on the 'People's Choice Award' for the best wine and food pairing. Food and wine included.

The Black Box

Okanagan College Culinary Arts Department

Saturday, February 4, 8:00 am - 1:00 pm (Competition II)

Chefs will receive only ten minutes notice, and a black box containing a small array of diverse foods before having to produce and plate a spectacular dish for the national judges. All in one very short hour! Guests won't get much closer to watching an Iron Chef type competition than this! NOTE: this event is ONLY open to guests who purchase the Gold Sponsor, Olympian, Silver, or 3-Event packages. Food is only plated for judges.

The Grand Finale

Delta Grand Okanagan

Saturday, February 4, 5:45 pm - VIP Reception 6:30 pm - General Admission (Competition III)

On the final night of competition, anything goes. Chefs create their best dish for guests to sample, paired with a great Canadian beverage from their regional competition. By evening's end, Canada's Champion Chef of 2016 will be crowned and a victory celebration will be staged including a show produced by National Entertainment Advisor, Jim Cuddy. Food and wine included.

For more information, please contact Erika Olsen at ccc@goldmedalplates.com or 778-883-3448







Sponsorship Opportunities Gold Sponsor — \$25,000



Recognition - Pre-Event

Your corporate logo will be featured:

- On all national media ads with the Globe and Mail (1/2 page color ads).
- On the Gold Medal Plates website with a link to your company's website.
- In the regional auction document which is distributed pre-event to all table buyers.

Recognition – Event Night

Your corporate logo will be featured:

- On the VIP registration table.
- On lanyards for your esteemed guests.
- On signage in the VIP reception hall and the competition hall. Sizing of logo will be smaller than National Presenting and larger than Event Benefactor logos.
- On the AV screens during the seated celebration portion of the evening. Our team will
 create an individualized slide for your logo, with specific messaging or tag lines and it
 will be shown numerous times throughout the night. In addition, your company will be
 recognized from the podium.
- On a company-designed full page ad in the Gold Medal Plates regional program.

Hospitality Benefits

- Receive four tickets to the VIP Welcome Event on Thursday evening.
- Receive ten tickets to the Mystery Wine Pairing and VIP Reception on Friday night.
- Receive four tickets to the Black Box Competition on Saturday morning.
- Receive one premium table of ten to the Grand Finale on Saturday evening, hosted by a celebrated Canadian Olympian.
- Access to the VIP Reception for all ten of your guests. Marc Lepine, 2016 Canadian Culinary Champion and executive chef at Atelier in Ottawa, will prepare spectacular hors d'oeuvres for your esteemed guests at the memorable VIP Reception attended by Olympians, competing chefs, and celebrities.



Your
company will be
recognized as a
Gold Sponsor of
The Canadian Culinary
Championships

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Partnership Opportunities Event Benefactor — \$10,000



Option 1:

- Receive one premium table of ten to the Grand Finale on Saturday evening, hosted by a celebrated Canadian Olympian.
- Access to the VIP Reception for all ten of your guests.
 Marc Lepine, 2016 Canadian Culinary Champion
 and executive chef at Atelier in Ottawa, will prepare
 spectacular hors d'oeuvres for your esteemed guests
 at the memorable VIP Reception attended by
 Olympians, competing chefs, and celebrities.
- At the Grand Finale event, your corporate logo will be featured on AV screens, on signage at the event, on signage at your table, and in the regional program. You will also be recognized from the podium.

Option 2:

- Receive four tickets to the Mystery Wine Pairing and VIP Reception on Friday evening.
- Receive two tickets to the Black Box Competition on Saturday morning.
- Receive four tickets to the Grand Finale on Saturday evening (No Olympian). Access to the VIP Reception for all ten of your guests. Marc Lepine, 2016 Canadian Culinary Champion and executive chef at Atelier in Ottawa, will prepare spectacular hors d'oeuvres for your esteemed guests at the memorable VIP Reception attended by Olympians, competing chefs, and celebrities.
- At all three events, your corporate logo will be featured whether it be on AV screens, on signage and/or in the regional program.



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Event Packages



Olympian Package | \$5,650

Benefits:

Receive ten tickets to the Mystery Wine Pairing and VIP Reception on Friday evening.

Receive two tickets to the Black Box Competition on Saturday morning.

Receive one premium table of ten to the Grand Finale on Saturday evening, hosted by a celebrated Canadian Olympian.

Access to the VIP Reception for all ten of your guests. Marc Lepine, 2016 Canadian Culinary Champion and executive chef at Atelier in Ottawa, will prepare spectacular hors d'oeuvres for your esteemed guests at the memorable VIP Reception attended by Olympians, competing chefs, and celebrities.



Benefits:

Receive two tickets to the Mystery Wine Pairing on Friday evening. Receive two tickets to the Black Box Competition on Saturday morning.

Receive one table of ten to the Grand Finale on Saturday evening.

Access to the VIP Reception for all ten of your guests. Marc Lepine, 2016 Canadian Culinary Champion and executive chef at Atelier in Ottawa, will prepare spectacular hors d'oeuvres for your esteemed guests at the memorable VIP Reception attended by Olympians, competing chefs, and celebrities.

Bronze Package | \$2,750

Benefits:

Receive one table of ten to the Grand Finale on Saturday evening.



Individual Tickets

- All 3 Canadian Culinary Championships events -\$490.00
- Mystery Wine Pairing on Friday night - \$145.00
- The Grand Finale on Saturday night - \$ 275.00

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For unique sponsorship opportunities

Please contact Karen Blair at kblair@goldmedalplates.com or 416-778-6533

For additional information:

Erika Olsen ccc@goldmedalplates.com 778-883-3448 goldmedalplates.com



Order Tickets

Online goldmedalplates.com

By Email ccc@goldmedalplates.com

By Mail Complete this form and mail with payment to address below

Host Name	
Company Name (if applicable)Address	
Province	Postal Code
Phone	Fax
Alternative Contact	Phone
Email	
Please reserve Gold Packag	ge at \$26,250* = \$
Please reserve Event Benef	actor at \$10,500* = \$
Please reserve Olympian Pa	ackage(s) at \$5,932.50* = \$
Please reserve Silver Packa	ge(s) at \$3,990* = \$
Please reserve Bronze Pack	age(s) at \$2,887.50* = \$
Please reserve 3-Event Pacl	kage(s) at \$514.50* = \$
Please reserve Individual G	rand Finale at \$298.75*= \$
Please reserve Individual M	ystery Wine at \$152.25*= \$
I am unable to attend, but would support the Canadian Olympic I with a donation of *GST No: 87366 5400 RT001	
Method of Payment:	
Cheque (Payable to Gold Medal Plates)	
Corporate Cheque Name	
Personal Cheque Name	
Visa Mastercard American Exp Corporate Card Personal Card	ress
Card Holder's Name	
Company Name (if applicable)	
Credit Card Number	
Expiry Date	Security Code
Signature	
If the College of the	

If mailing: Gold Medal Plates: c/o Erika Olsen - 1120 Lynden Road, West Kelowna, BC V1Z 3L7

Note: Companies which have purchased tickets or table/s with a business cheque or company credit card may use the statement/invoice, which you will receive via email from Gold Medal Plates upon payment, as a business receipt or proof of payment. The statement/invoice is what your accountants can use for the company to record the entire table purchase price as a PR or marketing expense.

If paying individually you may be eligible for a charitable tax receipt from the Canadian Olympic Foundation for a portion of the purchase. Receipts will be mailed early to mid-to late February 2017.

Based on the above information, please check here if as an individual buyer, you require an official tax receipt for income tax purposes. Gold Medal Plates will forward your contact information to the Canadian Olympic Foundation for the amount allowable under Canada Revenue Agency guidelines. BN 10686 4614 RR 0001.