

Culinary Leaders to Gather at Glamorous Multimedia Gala

5th Annual BC Restaurant Hall of Fame Gala

*Raises Funds, Recognizes Industry's Best, soft opening **new** Vancouver Convention Centre*



Vancouver, BC [March 23, 2009] The **BC Restaurant Hall of Fame** is pleased to announce a very special evening. On **Monday, March 30, 2009** more than 600 of the most passionate foodies from the British Columbia culinary scene will gather at the **new Vancouver Convention & Exhibition Centre** to celebrate their finest. Who better than BC's culinary leaders to test the kitchens and ballrooms of Vancouver's most recent signature venue? At the fifth annual induction gala, Global TV's news anchor Chris Gailus will oversee the interactive Hall of Fame presentations and special industry celebration.

The evening commences with a sparkling wine reception - where CTV's News at Five anchor Coleen Christie will host the who's who of BC's vibrant and unique restaurant industry. Some of the past and present Restaurant Hall of Fame Inductees set to attend include David Aisenstat, Sid Cross, Jamie Maw, Geoffrey Howes, Scott Jaeger, Thomas Haas, John Bishop, Harry McWatters, Erwin Doebeli, Rod Butters, George Tidball, Anthony von Mandl and Bruno Marti, plus many, many more.

The Lieutenant Governor of BC, His Honour Steven Point, formally opens the 5th Annual Gala Awards Dinner at 7:05 pm. Other dignitaries in attendance include Mayor Gregor Robertson, John Furlong and various Consul Generals.

In addition to live music, on-screen video presentations, the Wall of Wine draw, fountains filled with florals, a "large floral design competition" showcasing the best of BC's Florists & Designers, the Joy Caros art gallery of past inductees, the memorable evening will feature a reception with mouth-watering canapés, served with Summerhill Cipes Brut, Summerhill Organic Pinot Gris and Pinot Noir, Inniskillin wines and Granville Island ales and lagers, a sumptuous three-course dinner prepared by **Chef Blair Rasmussen** and his culinary team, paired with BC's Peller Estates 2007 Riesling, Sumac Ridge Estate Winery 2006 White Meritage, and Mission Hill Five Vineyards 2006 Pinot Noir. New this year - the dessert reception - several dessert stations (did you say Chocolate) accompanied by British Columbia's Tinhorn Oldfield Collection merlot, Kerner Icewine, The Fort Wine Co. Blackberry ports and Cranberry dessert wine, and JJ Bean Coffee.

Fittingly, the charitable recipient of the 2009 gala is the BC Hospitality Foundation, which offers financial assistance to people who work in food, beverage and hospitality professions at a critical time of need. www.bchospitalityfoundation.com

The 2009 Inductees are eleven exceptional individuals in varying categories who are truly deserving of a place in the Hall of Fame:

- Pioneers: George Frankel, Bruno Patassini, and Primo Villanueva
- Industry Award, Front of House: Darren Gates, Jean Turcotte
- Industry Award, Back of House: Thomas Haas, Scott Jaeger
- Friend of the Industry: Sid Cross, Jamie Maw
- Active Restaurateur: David Aisenstat, Geoffrey Howes

Closing the induction portion of the gala will be the Lifetime Achievement Award, presented to freelance food writer and BC Restaurant Hall of Fame Historian Duncan Holmes.

This highly-anticipated event sells out quickly, and limited tickets are available at \$200.00 (plus GST) per ticket, which includes complimentary Meridian Valet Parking. Order of proceedings: Reception - 5:30 to 6:45 pm; Gala Dinner and presentation (Black Tie Optional) 7:00 – 9:00 pm; Dessert Reception 9:00 to 10:30 pm.

Call 604-628-9547 or visit www.bcrhof.com for tickets or more information. ...more



In 2004 the BC Restaurant Hall of Fame was founded by the BCRFA and directors Bing Smith and Don Monsour. The Hall of Fame was conceived to celebrate and promote excellence in BC's culinary traditions; to pay tribute to the outstanding individuals, past and present, who have shaped this vibrant industry. Inductees were chosen by a panel of 80 judges comprised of industry leaders from throughout the province. The BC Restaurant Hall of Fame recognizes the inductees at a gala induction dinner held in the spring of each year. Long term, all inductees' names and photos will stand in the permanent home of the BC Restaurant Hall of Fame located at the Centre for Excellence and Innovation in Hospitality at the Vancouver Community College downtown Vancouver campus. The goal of the BC Restaurant Hall of Fame is to embrace our digital and technological society, creating a virtual Hall of Fame which will tell the stories of our inductees, with the goal of mentoring, leading, and inspiring the youth of today, the inductees of tomorrow. www.bcrhof.com

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Notes to media:

- Media is invited to attend the pre-gala reception March 30 from 4:30 pm – 7:00 pm
- Accredited media on assignment can gain access to photograph or capture footage of the gala dinner.
- For more press information or to RSVP email dawn@gogolfevents.com or call 604-628.9547
- Bios of inductees, past and present available; images available (including people, archival images and memorabilia); B roll and video interviews available

Contact us to help you with the following additional topics or story ideas:

- The birth of the BC Restaurant Hall of Fame
- The first gala event in the new Vancouver Convention Centre
- Cooking a multi course meal for several hundred of your peers
- Tribute to Duncan Holmes
- Hall of Fame Memorabilia
- First open air patio in Vancouver
- Liquor laws – how have they changed in 30 years
- Restaurants of British Columbia – are you ready for 2010
- BC Hospitality Foundation – the industry's charity of choice



Background Information

About the BC Restaurant Hall of Fame

The BC Restaurant Hall of Fame was conceived in 2004. The first group of inductees were honoured in March of 2005. The BC Restaurant Hall of Fame was founded by the British Columbia Restaurant & Foodservices Association, led by Bing Smith and Don Monsour (Executive Directors of BCRFA at the time) to celebrate and promote excellence in BC's culinary traditions and to pay tribute to the outstanding individuals, past and present, who have shaped this vibrant British Columbia industry. With the support of BCRFA, Bing Smith and Don Monsour took their vision from conception to reality.

This award recognizes and celebrates the individuals in the restaurant industry who have made significant contributions to the BC restaurant scene. Our pioneers are being respected with this award as they created our industry. Our active restaurateurs and industry inductees are honoured as leading lights in our present time, as well as designers of our future. Our friends of the industry assist us in making today and tomorrow a success. The incredible changes in the BC dining scene were made possible by the vision, creativity and unbelievable hard work of the individuals recognized through induction into the BC Restaurant Hall of Fame.

Long term, all inductees' names and photos will stand in the permanent home of the BC Restaurant Hall of Fame located at the Centre for Excellence and Innovation in Hospitality at the Vancouver Community College downtown Vancouver campus. However, the goal of the BC Restaurant Hall of Fame is to embrace our digital and technological society. The virtual Hall of Fame will tell the stories of our inductees, with the goal of mentoring, leading, and inspiring the youth of today, the inductees of tomorrow.

Nominations are accepted year round, closing for the respective voting year in October; sent to the voting committee in November of each year, with Inductees being announced early January each year. For information see the BC Restaurant Hall of Fame website www.bcrhof.com. Anyone, at any time, may nominate a deserving person to the BC Restaurant Hall of Fame.

Inductees were chosen by a panel of 60 judges in 2005, increasing to a panel of 80 judges today. The voting committee is comprised of industry leaders from throughout the province. The voting is done electronically, keeping the system transparent and anonymous. Who Votes? For 2009 there was a total of 80 Industry Leaders on the BCRHOF Voting Committee, including 27 past BC Restaurant Hall of Fame Inductees. This group was comprised of 40 Active Restaurateurs, 16 Industry Members, 10 suppliers and 14 Media. The inaugural group of sixteen inductees was led by Erwin Doebeli and Umberto Menghi and included legends such as Nat Bailey, Hy Aisenstat, George Tidball, Bruno Marti and Harry McWatters.

This is the first, and remains the only, Restaurant Hall of Fame in Canada.

About the 2009 Inductees (expanded bios at www.bcrhof.com)



In four categories (Active, Industry, Pioneer and Friend of the industry):

Active Restaurateur Category

Exceptional restaurateurs currently active in the BC restaurant industry

- David Aisenstat — The Keg, The Shore Club, Ki, Hy's Whistler
www.kegsteakhouse.com
- Geoffrey Howes — Salmon House/Aqua Riva/Horizon
www.salmonhouse.com

Industry Award

Individual — retired, deceased or active — who is or has been a chef, server, manager, bartender; who has demonstrated exceptional professionalism in the restaurant industry and is recognized for making their business a special experience for customers

Back of the House

- Thomas Haas — Thomas Haas Chocolates — www.thomashaas.com
- Scott Jaeger — The Pear Tree Restaurant — www.peartreerestaurant.net

Front of the House

- Darren Gates — **Joe Fortes** Seafood & Chop House — www.joefortes.ca
- Jean Turcotte — The Cannery Seafood Restaurant— www.canneryseafood.com

Friend of the Industry

An individual who has provided exceptional support to the restaurant industry — either a supplier (including food, wine, and equipment) marketing and media, or politician who has consistently supported BC's restaurant industry

- Sid Cross — Co-Founder The Chef's Table Society of BC; www.chefstablesociety.ca
Western Living Magazine Contributing Editor — www.westernlivingmagazine.com
- Jamie Maw — Co-Founder The Chef's Table Society of BC; www.chefstablesociety.ca
Vancouver Magazine — www.vanmag.com

Pioneer Category

Pioneers of the BC restaurant industry

- George Frankel — Bridges Restaurant, Founding partner — www.danielgroup.ca
- Bruno Patassini — Westin Bayshore Vancouver, Catering Manager — www.westinbayshore.com
- Primo Villanueva — Primo's Mexican Grill, Founder

Lifetime Achievement Award

Special recognition award to individuals who made a significant contribution to the hospitality industry in British Columbia.

- Duncan Holmes — Freelance Journalist — www.duncholmes.com

2009 BC Restaurant Hall of Fame Partners and Sponsors



- Supporting Partners –BC Restaurant and Foodservices Association, BC Hotel Association, ABLE BC (Alliance of Beverage Licensees)
- Presenting Sponsor - Vancouver Convention & Exhibition Centre
- Audio Visual Sponsor – Clark's Audio Visual Services, Epic Production Technologies
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- Event Sponsors – Riggitt, Koko Productions
- Raffle Sponsor – Earls Girls, Clark's AV
- Photography Sponsor – Foodie Photography
- Patrons of Industry: Halo, Neptune Food Services and Sysco Vancouver

2005 – 2009 Inductees – 5th Annual BC Restaurant Hall of Fame

(Year represents the year of induction)

Active Restaurateur Category

Celebrating exceptional restaurateurs currently active in the BC restaurant industry

- Bud Kanke — Joe Fortes Seafood & Chop House (2006)
- **David Aisenstat — The Keg, The Shore Club, Ki, Hy's Whistler (2009)**
- Erwin Doebeli — The William Tell (2005)
- **Geoffrey Howes — Salmon House/Aqua Riva/Horizons (2009)**
- Jack Evrensel — **Top Table Restaurant Group** (2007)
- John Bishop — Bishop's (2006)
- Michel Jacob — Le Crocodile (2008)
- Sinclair Philip — Sooke Harbour House (2008)
- The Fuller family — Earls Restaurants (2007)
- Umberto Menghi — Umberto's (2005)
- Vikram Vij — Vij's & Rangoli (2008)

Friend of the Industry Award

An individual who has provided exceptional support to the restaurant industry: including suppliers, winemakers or winery founder, politicians &/or media

- Anthony Gismondi — Wine critic, writer, broadcaster and speaker (2008)
- Anthony von Mandl — Mission Hill Estate Winery (2006)
- Don Bellamy — BCRFA and City of Vancouver Councillor (2007)
- Hans Konings — Konings Wholesale (2007)
- Harry McWatters — Sumac Ridge Estate Winery (2005)
- **Jamie Maw — The Chef's Table Society of BC (2009)**
- Jurgen Gothe — CBC Radio / Georgia Straight (2006)
- Mark Hills — Hills Food (2008)
- Peter Whittall — Neptune Food Service (2005)
- **Sid Cross — The Chef's Table Society of BC (2009)**



Pioneer Category

Pioneers of the BC restaurant industry

- Bert Love — Love's Café (2008)
- **Bruno Patassini — Westin Bayshore Catering Manager (2009)**
- Chick Chamberlain — Tomahawk BBQ (2006)
- Diamond Almas — Seven Seas (2008)
- Frank & Eva Iaci — Iaci's (2005)
- Frank Baker — The Attic (2005)
- **George Frankel — Bridges Restaurant (2009)**
- George Tidball — Keg Restaurants (2005)
- Glenn Anderson — Kettle of Fish (2007)
- Hy Aisenstat — HY's Steakhouse (2005)
- Jean Claude Ramond — Smoking Dog (2006)
- Jeff Mooney — A&W Restaurants (2006)
- Jeffrey & Peter Barnett — Elephant & Castle (2007)
- Joe Troll — Troll's Restaurant (2005)
- Joel Thibault — Joel's Whistler (2006)
- Louis Stervinou — Devonshire Seafood House and Ondines (2005)
- Mario Corsi — Park Royal Hotel and Corsi Trattoria (2005)
- Mike McLaughlin — Old House Restaurant, Comox (2005)
- Nat Bailey — White Spot Restaurants (2005)
- Peter Szasz — Szasz Restaurant (2005)
- Peter Toigo — White Spot Restaurants (2006)
- **Primo Villanueva — Primo's Mexican Grill (2009)**
- Pulos Family (Andy, Lee, & Peter) — Spaghetti Factory (2007)
- Tommy O'Bryan — O'Doul's/Tommy O's (2008)

Industry Award

Individuals - retired, deceased or active who is or has been a chef, server, manager, bartender; who has demonstrated exceptional professionalism in the restaurant industry

Back of House Category

- Bernard Casavant — Bernards, Sonora Room at Burrowing Owl (2008)
- Bruno Marti — Chef/Owner, La Belle Auberge (2005)
- David Hawksworth — Chef/Proprietor, The Restaurant at the Hotel Georgia (2008)
- Hidekazu Tojo — Tojo's (2006)
- Karen Barnaby — The Fish House (2006)
- Pierre Dubrulle — Dubrulle Culinary School / La Gavroche School (2007)
- Rob Feenie — Lumière (2006)
- Robert Clark — C Restaurant and Nu Restaurant (2007)
- Rod Butters — Fresco Restaurant (2007)
- Scott Jaeger — The Pear Tree Restaurant (2009)
- Thomas Haas — Thomas Haas Chocolates (2009)

Front of House Category

- Ann Bentley — General Manager, Aqua Riva (2005)
- Bobby Copiak — Il Giardino (2007)
- Brent Hayman — Raincity Grill (2008)
- Darren Gates — Joe Fortes Seafood & Chop House (2009)
- Francesco Alongi — Don Francesco's (2006)
- Jean Turcotte — The Cannery (2009)
- Robert "Frenchy" Gagne — Joe Fortes Seafood & Chop House (2007)
- John Blakeley — Pastis (2008)
- Ruy Paes Braga — Four Seasons Hotel, Vancouver (2006)

Lifetime Achievement Award

- Bing Smith — Founder, BRHOF; Vitality Foodservice Canada Inc. (2007)
- Duncan Holmes — Freelance Journalist duncholmes.com (2009)
- James Barber — Writer, host of TV cooking series, The Urban Peasant (2008)

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