




the *Chef* upstairs

[www.thechefupstairs.com](http://www.thechefupstairs.com)

toronto's premiere  
private dining & cooking studio





We are more than a restaurant. *We are intimate, interactive, and interesting.*

Our prominent Chefs prepare outstanding menus using fresh, organic and local ingredients, pair each course with phenomenal wines, and teach you the skills to duplicate the same experience at home. We not only help you create a meal, but more importantly, we provide an educational and memorable experience.

Allergy Aware Events  
Bachelor/ette Parties  
Birthday Parties  
Closing Dinners  
Corporate Events  
Demonstration Cooking Classes

Jr. Chef Program  
Media Launches  
Photo & Film Shoots  
Private & Special Events  
Wedding Rehearsal Dinners  
Wine & Cheese Tastings



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**The Chef Upstairs** invites you to participate in an extraordinary dining experience. Our chefs create spectacular menus, prepare them in front of you and share their trade secrets at The Chef's Table located in the centre of the dining studio.



Whether it is a cooking class, our Jr, Chef program, or a special event, our Chefs, Sommeliers and service staff will go the extra mile to ensure every occasion is a memorable one.



Our food and wine pairing menus are customized and carefully selected by our Chefs and Sommeliers. Our event coordinators will pull it all together to ensure flawless execution.

Introduce your family, friends and colleagues to a unique experience at **The Chef Upstairs**.

EAT... DRINK... *Experience!*





# Chef & Sommelier

*As entertaining as they are talented, our chefs and sommeliers bring their passion for food and wine to every class.*

Our chefs are more than just “foodies”. They are educated, experienced and accredited in the culinary world. They have a passion for creating and teaching what they have spent years learning. From renowned restaurant owners to Food Network stars, our Chefs take the time to delicately construct menus based on your unique vision.

If you plan on including wine or doing a wine tasting on your special day, we have just the right people to select the perfect wine for the menu you’ve created. Our Sommeliers can also be available for your event to guide and instruct your guests in the art of wine tasting & pairing.

*The Chef Upstairs offers an exclusive Bring Your Own Wine endorsement. Contact us for details!*





## USING FRESH, *local ingredients*

*The Chef Upstairs* is spreading the word about sustainable, local, seasonal eating. We strive to develop partnerships and deliver services that help more local food appear on your plate!

Enjoy delicious food and great conversation while learning the cooking secrets of our famous and soon-to-be famous chefs.

Our intimate demonstration-style classes are limited to twelve guests, so everyone can join in and interact with the chef, and each other.

It's lots of fun, educational, and always an experience to be remembered. Take home recipes, learn about eating local, and discover a new confidence in your own kitchen.



*At The Chef Upstairs*, our menus are customized and distinctive for every event. Your wish is our command. You can plan all the little details yourself, or, if you need inspiration our team members will be there to assist you in the creation of an exceptional event your guests won't soon forget. *The Chef Upstairs* will provide you with the most unique dining experience from beginning to end.

We offer several custom seating arrangements to suit your event. We can also bring in additional furniture to compliment the size of your group. Here are some options:



**PRIVATE** dining



Looking for an innovative, inspirational concept for your corporate event? Our in-house expert event planners can work with you to come up with a tailored experience designed just for you.

You can bring in speakers, entertain clients, motivate the team, or plan next year's strategy away from the constant interruptions of the office.

- State of the art sound system
- Two plasma screen televisions
- Boardroom capabilities
- Projection equipment
- Complimentary wireless high speed internet
- Personalized service, event creation & execution

## *innovative, inspirational* & **EXCLUSIVE LOCATION**

*The Chef Upstairs* is the perfect location for your next corporate meeting, closing dinner, team building day, or planning retreat. Whether it's all business, all fun, or a bit of both, you'll find everything you need at *The Chef Upstairs*.





## **ABOUT** *the owners*

Siblings Lori and Greg Heller took the helm at ***The Chef Upstairs*** in 2008 from founders Jim and Janice Colbert. Lori and Greg wanted to be initiators in getting families and their children to be allergy aware, but also to enjoy the love of food. Proud to be Toronto's premier allergy aware cooking studio and private, ***The Chef Upstairs*** is 100% nut and peanut.

*Lori* is the owner and president of Heller Productions Inc., one of Canada's top Corporate Event Planning organizations. *Greg* is an accomplished entrepreneur and business consultant, accomplished chef, and avid wine collector.



## QUICK facts

Event Type	Maximum # of people	Maximum Capacity Configuration
Casual Dining	24	Two rounds of 8, 8 around the bar
Chefs Table	12	Around the bar
Cocktail Receptions	30	Communal & high top tables, bar stools
Corporate/Board Meetings	16	Boardroom table
Team building activities	24	Two rounds of 8, 8 around the bar
Sit-down formal dinner	24	Two rounds of 8, 8 around the bar
Kids Parties	16	Round tables, stations, around the bar

### AV Capabilities

- Complimentary wireless high speed internet
- Flip charts and markers
- iPod docking station
- Projection equipment
- State of the art sound system with satellite radio & TV
- Two plasma screen televisions
- Wii Playstation



### Contact Information

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