



CORPORATE PROFILE

CONTACT INFORMATION

Eatertainment Hospitality Inc
&
Eatertainment Special Events and Catering

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CORPORATE OVERVIEW

Eatertainment Hospitality Inc. is one Canada's leading restaurant and catering companies. Since 1981, Eatertainment Hospitality, a family-owned-and-operated company, has built a successful portfolio of concept restaurants that include: The Bloor Street Diner, Panorama Lounge, MEATing @ The Bottom Line, Bloor Street Bistros, Café Des Copains, Bermuda Onion, Markelangelo's, Les Copains, LOFT, and Cfood.

In 2001, Eatertainment Hospitality launched Eatertainment Special Events & Catering, a division that provides corporate and individual clients with upscale catering and event planning services. Since its inception, the company has become one of the fastest growing in Canada, being awarded "Canada's Caterer Of The Year" and currently hosts over 800 events annually.

Eatertainment Hospitality has built a solid reputation for its innovative approach in the restaurant and the catering & event management industries, frequently working with media outlets across the country on concept and trend stories.

Additionally, the company has achieved great success in administration, facilities planning and management for its consulting work on third-party projects.

The company continues to seek out new and exciting development concepts and opportunities in both industries. For more information, please visit www.eatertainment.com



GREEN EFFORT

In an ongoing effort to lessen our environmental impact, Eatertainment Hospitality- and its related businesses- have undertaken a number of new initiatives of which we are very proud. They include: seasonal menus featuring LFP (local flavour plus) ingredients, the use of low emission vehicles for deliveries and the limiting of our in-house delivery vehicles. To cut back on waste we've adopted a reduce and re-use office program to better utilize resources combined with a partnership with Turtle Island Recycling which will help divert over 80 metric tons of refuse from landfills each year.

Our newest green initiative is the founding of 'Green on Tap', a program created to rally restaurants and businesses in the food service industry to join together in an effort to reduce bottled water waste in their establishments and help support Evergreen Brick Works, a great cause in the community. With the installation of their premium water filtration system, The Bloor Street Diner will assist in diverting over 12,000 bottles from landfills each year with one-third of all proceeds going towards Evergreen Brick Works, a project that will transform The Don Valley Brick Works into an international showcase for urban sustainability and green design. For more information on the program please visit www.greenontap.ca

RESTAURANT PORTFOLIO

Eatertainment Hospitality currently operates two of the most successful restaurants in Toronto:

The Bloor Street Diner

The iconic Bloor Street Diner is located in the Manulife Centre at the corner of Bay and Bloor and is considered a Toronto dining institution since the doors opened over 27 years ago.

The Bloor Street Diner initially opened as a New York style diner in 1981, but was transformed through two major renovations, creating a multi-faceted restaurant complex incorporating three distinct areas: a casual café, patio and billiards area, a formal dining room, and an express take-out area.

The restaurant's menus, décor, service, ambiance and price-point provide customers with an accessible fine-dining alternative in the heart of Yorkville. Bloor Street Diner welcomes over 500 guests each day.

Panorama Lounge

Panorama Lounge, located on the 51st Floor of the Manulife Centre is Toronto's hottest bar and lounge, featuring the world's highest outdoor patios. Panorama Lounge offers an unobstructed panoramic view of Toronto's skyline both to the south and north, while providing guests with a modern menu complemented with an award winning cocktail menu.

Panorama Lounge has received a number of awards including WHERE Magazine's annual "Best Bar" and "Most Romantic Place For A Date". National and regional media have also recognized Panorama Lounge with awards ranging from "Best View" to "Best Cocktails".

A favourite among celebrities and tastemakers, Panorama Lounge is one Toronto's hot spots for the Toronto International Film Festival. The Panorama Lounge plays host to over 150 private events per year, including corporate galas and private functions.

EATERTAINMENT SPECIAL EVENTS & CATERING

Eatertainment Hospitality's fastest-growing group is Eatertainment Special Events & Catering, directed and managed by Sebastien Centner.

Launched in 2001, Eatertainment Special Events & Catering has rapidly grown to become a dynamic force in the hospitality, catering and event management industry across Canada. Averaging approximately 800 events annually, Eatertainment provides exceptional event designs tailored to corporate and social clients with services ranging from customized catering and menu options to full event management solutions encompassing venue selection, lighting and décor, logistics, entertainment and specialty staffing.

Catering

Eatertainment solidified its standing by being voted 'Best Caterer in Canada' by the Canadian Event Industry Association, a great honour voted on by industry peers and professionals.

From canapés to food stations, from simple to simply unbelievable, Executive Chef Christopher Matthews and his team have assembled an extensive array of award winning menus to suit any taste. Whether it's a client lunch for 30, a continental breakfast for 300, or extravagant corporate event for 3,000 Eatertainment offers a recipe for success.

Eatertainment can work with you to customize a menu unique to your special event. We feature LFP (Local Flavours Plus) menus that are redeveloped for each new season. Furthermore, our chefs can personalize your event catering to reflect specific diets and food preferences whether vegetarian, vegan or specialty. We can also adapt our menus to suit any theme, any flavour, and of course, any budget.

National Event Management

Eatertainment Special Events & Catering has seamlessly managed and executed hundreds of events from Vancouver to Montreal. In addition to your menu and service requirements, Eatertainment will create design concepts and manage their execution for everything from venue sourcing, table settings, floral arrangements and décor, to specialty staffing, valet parking, audio-visual, transportation and PR services.

Eatertainment has built an A-List client roster including such corporations as Microsoft, BMW, Porsche, Loblaws, Disney, Molson, Sony Canada, Hugo Boss, Manulife Financial and Bank of Montreal, in addition to Fashion Cares and the Toronto International Film Festival. Eatertainment has also had the privilege of designing events for such public figures as Martha Stewart and President Bill Clinton, among others.

Venues

Our Event Management Team can help select the ideal venue to host your next unforgettable event. Eatertainment Special Events & Catering is a preferred caterer at most of Toronto's premier event venues including (among others): The Carlu, Steam Whistle Brewery, The Design Exchange, Roy Thomson Hall, The National Ballet School, and Panorama Lounge. For a full list of venues and more information on Eatertainment Special Events & Catering or to book your next event please visit: www.eatertainment.com/events_and_catering/venues/

MEDIA CONCEPTS & PRODUCT DEVELOPMENT

Eatertainment has helped to make successful brands even better through media concepts and product development. From designing entertaining ideas tailored for specific products, to being a spokesperson for your brand and garnering media exposure, Eatertainment can collaborate on ways in which to take your brand to the next level.

Eatertainment's reputation and expertise in the industry affords us the privilege of working on a wide scope of special events from award shows to festivals, and being a liaison with the media on everything about entertaining. We have the ability to forge alliances with entertainment insiders and social influencers alike, for the benefit of your brand.

Here is a short list of the clients we've worked with and our involvement:

President's Choice

Produced outdoor entertaining ideas using President's Choice new Home and Lawn & Garden Lines for national and local media appearances on Spring/Summer entertaining.

In addition, Eatertainment - in conjunction with MS&L- created a media launch event showcasing summer holiday vignettes using items sourced directly from the President's Choice summer product line and catered the launch with a menu developed from President's Choice products.

Chivas Regal

Named as Brand Ambassador - Sebastien Centner developed media concepts in accord with the brand's image. By integrating the fine scotch into industry events for clients such as Harry Rosen, Sebastien positioned the brand in a way that resulted in powerful influencer marketing.

Sebastien also created featured drink recipes and published articles involving the brand for promotion purposes via press releases to the media.

Dare

Created innovative summer canapé recipes featuring Dare biscuits for appearance on CityLine and featured the recipes on the CityLine website in addition to ours.

Renée's Gourmet

Developed recipes for Renée's Gourmet Wellness Dressing product line and promoted in various media channels through national and local appearances.

ADMINISTRATION, FACILITIES PLANNING & MARKETING

With backgrounds in systems and operations research, Eatertainment's founders- Stephen and Maryvone Centner - have applied modern management techniques to the hospitality industry.

The company's ability to implement strong controls and systems has attracted major clients including: Bell Canada and Northern Telecom Pension Funds (Bimcor), North American Trust, PriceWaterhouseCoopers and Clublink, among many other private corporate clients.

Past Projects

(partial list)

Tapsters Brewpub - re-concept of a successful brewpub

Rocky Crest Resort - positioning, operations, marketing, sale for large pension fund

Medium Market Hotels - operations, re-positioning for sale

Sega City - Mississauga- develop and operate food services

City of Mississauga - develop food services, conference centre for Living Arts Centre

EXECUTIVE BIO

Sebastien Centner – Director

Sebastien Centner is the Senior Partner of Eatertainment Hospitality. Eatertainment has created and continues to operate some of Toronto's most celebrated (and celebrity-frequented) restaurants including The Bloor Street Diner and Panorama Lounge, winner of Where Magazine's "Best Bar in Toronto" award.

In 2001, Sebastien launched Eatertainment Special Events & Catering, which has grown to be one of Canada's top event planning and catering companies and was awarded 'Best Caterer in Canada' by the Canadian Event Industry Association.

Sebastien has spearheaded and seamlessly executed hundreds of events for high-profile clients including Toronto Fashion Week, Toronto International Film Festival, Hugo Boss, Porsche and Playboy. Sebastien has also had the privilege of hosting events for such public figures as Martha Stewart, President Bill Clinton and Brad Pitt, to name a few.

Sebastien also contributes his savoir-faire to charitable events, most notably the annual Fashion Cares Gala in support of the Aids Committee of Toronto that garnered the prestigious award for "Best Charity Event of the Year" with Sebastien as the co-chair.

Over the past few years, Sebastien has built a reputation as an industry trendsetter and has become a go-to source for inspiring at-home entertaining concepts. Known for hosting the most stylish dinner parties, Sebastien not only has a keen eye for design and an amazing attention to detail but also never ceases to amaze his guests with creative menu selections, cool cocktails, chic décor and beautiful table settings.

Recognized as an 'entertaining' media personality, Sebastien's concepts, recipes and lavish events have been featured in EnRoute, Style at Home Magazine, Toronto Fashion, The National Post, The Globe & Mail, Wedding Bells, and FQ Magazine, among others. He currently is a contributing editor to Homefront Magazine and Woman.ca.

Additionally, Sebastien has developed story ideas for - and has appeared on - ET Canada, CTV's Canada AM, Cityline, Breakfast Television, Star TV, and Rogers Daytime Toronto.

Sebastien's interest in design led him to co-design an ARIDO award winning outdoor furniture collection called *In The Round*, which he created to compliment outdoor entertaining concepts.

Sebastien is proud to be working in an industry that he is so passionate about. Aside from his family, his greatest satisfaction is felt when he is able to help a client produce an unforgettable event. Sebastien lives in Toronto with his wife of 13 years, Sheila and their two sons.

EXECUTIVE BIOS

Stephen Centner

President

As President of Eatertainment Hospitality, Stephen Centner is responsible for overall business development and operations. Centner, who holds multiple degrees including a Bachelor of Commerce and a Masters Degree in Economics, is the driving force behind the hugely successful group of restaurants owned by Eatertainment Hospitality.

Prior to launching Eatertainment, Centner served as Executive Vice President for Systems Research Group, which was founded by a group of faculty members from the University of Toronto. Systems Research Group provided consulting and systems services to the public sector and was later sold to a public company.

Centner's fortified educational background also paved the way for his involvement as a lecturer in the Department of Economics and Computer Sciences for Economists at the University of Toronto.

He is also a Senior Fellow at the Organization for Economic Cooperation and Development in Paris, France. Centner spearheaded research on public policy specifically in the area of education and training for OECD member countries including Norway, France, and Canada.

Maryvone Centner

Director of Administration and Controls
Décor and Design

Maryvone Centner is one of the founding partners of Eatertainment Hospitality. She is responsible for overseeing the company's day-to-day controls and accounting systems and also supervises the restaurants' design and décor.

Maryvone graduated with equivalent of a Masters from the University in Paris. Prior to starting Eatertainment, she served as the Director of New Facilities for the OECD in Paris, France, where she oversaw the development of OECD's Paris-based facility. Centner has also served in the role of Administrative Director of the Health Science Planning Unit for the University of Toronto.

Christopher Matthews – Executive Catering Chef

Inspired by great art and architectural design, Christopher Matthews' approach to cuisine is all about balance. Christopher creates food which, in addition to being presented in a contemporary fashion, harmonizes the relationship between great taste, perfect texture and bold colour, while being grounded in the core concepts of Local Food Plus (LFP) and slow food.

This balance, and love of LFP, transcends into the personal relationships Chris has been able to establish with suppliers such both locally and nationally. He prides himself on supporting local farmers, not only because they have the freshest produce, but also because it reduces carbon emissions by not having to import from across the world.

'What excites me is to combine the freshest most flavourful ingredients with innovative cuisine concepts from around the world. The result – fresh, exciting and stand-out menus which I am confident our clients will thoroughly enjoy.'

Chris heads up the ever-growing catering division of Eatertainment, specifically focusing on the development of new seasonal menu concepts, and the overall supervision of the catering operations.

As a 6th generation Torontonionian, Chris has over 20 years experience in full service catering, having operated his own catering company, in addition to being Executive Chef of both large and small boutique catering kitchens. Christopher lives in Toronto with his wife Gayle, and their two children.

SENIOR EVENT TEAM

Eatertainment's Senior Event Managers are responsible for the planning and seamless execution of every corporate and social event we handle. To each event they bring the art of combining fine food, outstanding service and breathtaking décor to make your event one to remember. Leading a group of dedicated event managers and staff, they ensure that every Eatertainment event is carried out perfectly from beginning to end.

To book your next event with Eatertainment please contact one of our Senior Event Managers:

Jennifer Draper - 416-964-1162 x-23
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For general inquiries regarding the operations of Eatertainment Special Events & Catering please contact our Catering Operations Manager:

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