



MARCH 1ST–3RD 2017

DÉLICE NETWORK MEETING

MONTREAL, CANADA

FOOD TRENDS

How do the current food trends reflect on the societal changes in our cities?



EXPERIENCE DÉLICE
CHEF PAIRINGS WITH
MONTREAL HOSTS

PARTICIPATE TO
“MONTREAL EN
LUMIÈRE” FESTIVAL

SHARE BEST
PRACTICES AND GAIN
KNOWLEDGE ON
“FOOD TRENDS”

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Tourisme Montréal would like to thank its partners:



MUSÉE DES
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La Tablée
des Chefs





Welcome to Montreal!

From fine restaurants to late night eats, Montreal is the perfect place for foodies. The city has the highest concentration of eateries on the continent—nearly 92 restaurants per square kilometre. Whether you opt for *haute cuisine* or a hard-and-fast local favorite, Montreal offers one-of-a-kind experiences to tantalize any palate all year round.

Each winter, Montreal sparkles with light, entertainment and gourmet goodness during the **MONTREAL EN LUMIÈRE** Festival. This year, our favorite winter mood-booster is an official event on the program of Montreal's high-profile 375th anniversary celebrations, and we have the honour of welcoming the Délice network.

Don't miss the opportunity to take part in this unique winter gastronomic experience, great discussions, enriching speakers and friendly ambiance.

Yves Lalumière

President and Chief Executive Officer
of Tourisme Montreal



WEDNESDAY MARCH 1ST

10:00 am	11:30 am	<p>Optional Visit – Exhibit “Chagall Colour & Music” at Montreal Museum of Fine Arts</p> <p>This large-scale multidisciplinary exhibition explores, for the first time, the importance of music for Marc Chagall (1887-1985). The exhibition presents 400 works – paintings, sculptures, maquettes, gouaches, stained glass windows, photographs, films, costumes and puppets – many of which are little known by the public.</p> <p><i>Complimentary Guided Tour – Upon registration</i> <i>Meet at hotel lobby at 9:30 – The guide will be waiting at the museum at 10:00AM</i></p> <p><i>1380 Sherbrooke Street West</i> <i>Guy-Concordia Metro Station</i></p>
12:00 pm	1:45 pm	<p>Optional Lunch - Taverne F</p> <p>Located in the heart of Montreal’s Place des Festivals, Taverne F is the perfect place to gather in a relaxed atmosphere and share petiscos, a tapas-like traditional Portuguese dish prepared with a modern twist.</p> <p><i>Own expense (Approx. \$30CAD, before wine, taxes, and service)</i> <i>For those not on tour, meet at hotel lobby at 11:30</i></p> <p><i>1485 Jeanne-Mance Street</i> <i>Place-des-arts Metro Station</i> <i>Dress code: Casual</i></p>
2:00 pm	5:00 pm	<p>Excom Meeting (EC Members only)</p> <p><i>InterContinental Hotel</i> <i>Wilcom Room (Nordheimer Conference Center – 4th floor)</i></p> <p><i>360 Saint-Antoine Street West</i> <i>Square-Victoria-OACI Metro Station</i></p>



WEDNESDAY MARCH 1ST

2:00 pm	5:00 pm	<p>City Tour at Saint-Henri and the Atwater Market <i>(For non EC Members)</i></p> <p>Following the developments around Canal Lachine, Saint-Henri can certainly be considered as Montréal's cradle for culinary innovation. Raw concrete, graffiti and an eclectic mix of inhabitants outline this neighborhood. It has now become the ideal spot for young entrepreneurs & chefs, looking for a curious crowd where they can develop their talents and their cuisine.</p> <p><i>Complimentary – Upon Registration</i> <i>The tour starts at the Lionel-Groulx Metro Station</i></p> <p><i>Dress code: Comfortable insulated boots and warm clothes are a must since this is a walking tour.</i></p>
5:00 pm	6:30 pm	<p>Free time</p>
6:30 pm	8:30 pm	<p>Welcome Reception Cocktail Party</p> <p>Experience Chef Laurent Godbout cuisine in the beautiful Montreal Museum of Fine Arts.</p> <p><i>Montreal Museum of Fine Arts – The Lounge</i> <i>1380 Sherbrooke Street West</i> <i>Guy-Concordia Metro Station</i> <i>Dress code: Business Casual</i></p> <p><i>Meet at hotel lobby at 6:00</i></p>
8:30 pm	10:00 pm	<p>Illuminart @ MONTREAL EN LUMIERE</p> <p>Illuminart is a new circuit fusing art, lighting, and technology, unfolding through in the Quartier des Spectacles. It assembles projects by artists, creators, engineers, graphic designer and videographers from here and abroad.</p> <p>Please click here to register to the tour (compulsory)</p> <p><i>Quartier des spectacles</i> <i>Dress Code: Warm clothes (winter coat, boots, hat, gloves, scarf, etc.)</i> <i>We will leave the cocktail together to get to our meeting point.</i></p>



THURSDAY MARCH 2ND

8:45 am	10:45 am	<p>Introducing the food strategy & gastronomic scene of Montreal</p> <p>Get an insight on the food strategy within the tourism strategy of Montreal, the latest initiatives of the city and a view on the spectacular MONTREAL EN LUMIERE Festival.</p> <p><i>InterContinental Hotel Ravel Room (Nordheimer Conference Center – 3th floor) 360 Saint-Antoine Street West Square-Victoria-OACI Metro Station</i></p>
10:45 am	10:00 am	<p>Coffee Break</p>
11:00 am	1:00 pm	<p>How do the current food trends reflect on the societal changes in our cities?</p> <p>We are all aware that the food sector is strongly impacted by trends. While some may be very passing trends, others certainly reflect some of the macro changes of our societies. Our experts will be giving a wide view on the trends all around the world with different perspective. Together with them, we will share experiences and knowledge on how to follow and adapt our food sectors and food offer to these macro-changes.</p> <p>Alexandra SWENDEN Co-curator– Gelinaz!, Consulting – Film-Kitchen www.gelinaz.com How do chefs influence directly the societal changes today?</p> <p>Charles BANKS Co-founder – The Food People, Former Chef thefoodpeople.co.uk How the social and cultural trends influence global food and beverage trends</p> <p>Rebecca MACKENZIE Culinary Tourism Alliance President & CEA Blogger www.ontarioculinary.com</p> <p><i>InterContinental Hotel Ravel Room (Nordheimer Conference Center – 3th floor) 360 Saint-Antoine Street West Square-Victoria-OACI Metro Station</i></p>



THURSDAY MARCH 2ND

1 :00 pm	2 :00 pm	<p>Lunch Break <i>InterContinental Hotel Ravel Room (Nordheimer Conference Center – 3th floor) 360 Saint-Antoine Street West</i></p>
2 :00 pm	5 :00 pm	<p>Délice General Meeting</p> <ul style="list-style-type: none"> - Introduction from the President - General updates (recruitment, memberships, events) - Presentation of Délice Magazine - Excom update on Délice statutes - Délice open discussion <p><i>InterContinental Hotel Ravel Room (Nordheimer Conference Center – 3th floor) 360 Saint-Antoine Street West Square-Victoria-OACI Metro Station</i></p>
7 :00 pm	10 :00 pm	<p>Official Dinner</p> <p>The Institut du tourisme et d’hôtellerie du Québec welcomes you for an official dinner. You will have the opportunity to taste an exclusive menu envisioned by chef Jonathan Lapierre-Réhayen. This carefully curated menu will highlight the unique and delicious flavors of the region. The different products used will be presented during the evening by students of the Institut du tourisme et d’hôtellerie du Québec.</p> <p><i>Institut du tourisme et d’hôtellerie du Québec 3535 Saint-Denis Street Sherbrooke Metro Station</i></p> <p><i>Meet in hotel lobby at 6:30 pm</i></p>



FRIDAY MARCH 3RD

8:45 am	10:30 pm	<p>Best Practice Session <i>Puebla</i> by Leobardo Espinosa Puebla Gastronomic impulse through treasures of Puebla, Hotels and restaurants <i>Madrid</i> by Paloma Hernández The Hotel Tapa Tour <i>Lyon</i> by Juliette Cantau Bande de Gourmands <i>Riga</i> by Linda Pukite Healthy Rigan in Healthy Riga</p> <p><i>InterContinental Hotel</i> Ravel Room (Nordheimer Conference Center – 3th floor) 360 Saint-Antoine Street West Square-Victoria-OACI Metro Station</p>
10:30 pm	10:45 pm	<p>Coffee Break</p>
10:45 am	12:30 pm	<p>Délice Strategy Update</p> <p>Presentation of the results of the Consultation and the first draft elements of the Strategic plan that is being drafted and that was discussed during the Excom.</p> <p><i>InterContinental Hotel</i> Ravel Room (Nordheimer Conference Center – 3th floor) 360 Saint-Antoine Street West Square-Victoria-OACI Metro Station</p>
1:00 pm	2:30 pm	<p>Montreal @ MONTREAL EN LUMIERE</p> <p>For Montreal’s 375th anniversary, <u>Le Quartier Général</u> will be serving a three-course menu inspired by the typical dishes and timeless desserts that have distinguished the city’s neighborhoods.</p> <p><i>1251 Gilford Street</i> <i>Laurier Metro Station</i></p> <p><i>Departure from lobby at 12:30 pm</i></p>



FRIDAY MARCH 3RD

<p>2 :30 pm</p>	<p>6 : 30 pm</p>	<p>A Tour of Montreal's vibrant Food Scene</p> <p>The afternoon will be spent witnessing firsthand how Montreal's artisans are mixing creativity, culture, and gastronomy.</p> <p><i>Centrale Culinaire – First collaborative space for culinary creation in the city.</i></p> <p><i>Fermes Lufa – A world example for urban agriculture: commercial greenhouse on a roof!</i></p> <p><i>La Tablée des Chefs – An organism that helps food producers redistributed their surplus to the ones in need.</i></p> <p><i>Jean-Talon Market – One of the biggest open-air market in North America and the perfect place to find fresh and local produces.</i></p> <p><i>Bus Tour – Warm coat and boots needed</i></p>
<p>8 :00 pm</p>	<p>10 :00 pm</p>	<p>Franschhoek @ MONTREAL EN LUMIERE</p> <p><u>Ikanos</u> and chef Constant Mentzas will prepare a gourmet five-course meal with guest chef Neil Jewell. Heading the kitchen at <u>Bread & Wine</u> in Franschhoek, South Africa, Jewell describes his cuisine as fresh, flavorful and infused with an absolute passion for life. You can expect an evening that will reflect this seasoned chef's philosophy and knowhow.</p> <p><i>112 McGill Street #1</i></p> <p><i>Dress code: Business Casual</i></p> <p><i>Meet at hotel lobby at 7:45 – Walking distance from the hotel</i></p>



SATURDAY MARCH 4TH (OPTIONAL PROGRAM)

10:30 am	12:30 pm	<p>Brunch @ MONTREAL EN LUMIERE: Sugar Shack at Valois</p> <p>To speed up the imminent arrival of spring, <u>Le Valois</u> offers a brunch menu highlighting Quebec’s delicious local products and maple delights. Dishes are to be passed around the table and shared, in true cabane a sucre tradition. <i>Own expense (\$25CAD, before wine, tax, and service)</i></p> <p><i>25 Simon-Valois Place Joliette Metro Station Dress Code: Warm clothes (winter coat, boots, hat, gloves, scarf, etc.)</i></p> <p><i>Meet in hotel lobby at 9:00 am</i></p>
1:00 pm	4:00 pm	<p>City Tour: Espace pour la vie – Montreal’s Biodome and Planetarium</p> <p>Travel without luggage at the Biodome and embark upon on an immersive and sensory journey through five ecosystems of the Americas revealing secrets of a fascinating biodiversity comprising 270 different species and 500 plant species under one roof. After this visit, live an unprecedented immersive experience of the Universe through the Planetarium’s two complementary shows in a 360° domes on the cutting edge of technology. www.espacepourelavie.ca <i>Complimentary</i></p> <p><i>4777 Pierre-de-Coubertin Avenue Viau Metro Station</i></p>
8:00 pm		<p>MONTREAL EN LUMIERE : LA NUIT BLANCHE</p> <p>Stay with us an extra night to feel and experiment the vibrant Montreal at his best! Montreal Nuit Blanche is a hoot for night owls: museums, event halls, theatres, restaurants and bars across the island stay open ‘til the wee hours of the morning in a city-wide indoor and outdoor party! Will make sure we show you the best of event and don’t forget to bring warm clothing as many of the events are outdoor.</p> <p><i>Meeting Point – InterContinental Hotel Lobby at 8 PM Dress Code: Warm clothes (winter coat, boots, hat, gloves, scarf, etc.)</i></p>

ABOUT THE GUEST SPEAKERS

CHARLES BANKS – CO FOUNDER THEFOODPEOPLE

Charles is a food and drink trendologist as well as a fourth-generation foodie! He and his business thefoodpeople are dedicated to staying ahead of the curve when it comes to food and beverage trends.

Charles has spent the past 25 years in the food industry working across all sectors including food service, fine dining, hotels, food brands and food retailing.

thefoodpeople, established for over 13 years, are a global trends agency, specializing in the food and beverage sector. At the heart of the business is a team of food trend spotters that are united in their passion and natural curiosity for food and drink trend spotting and their quest to understand the part that food and beverage plays in our social culture.

thefoodpeople operate globally from London & Sydney working with brands, retailers, manufacturers, hotel chains, food service operators to make sense of food and beverage trends and what they mean to their business.



ALEXANDRA SWENDEN – CO CURATOR OF GELINAZ!

Alexandra worked in the film industry in Paris for many years, but always with an alert eye on the “foodosphere”, and in 2012 she became partner and co-curator of the international collective of chefs Gelinaz! Since then, Gelinaz! organized 10 international culinary performances in cities like, Lima, New-York, London, Sao Paulo, San Francisco, assembling between 20 and 30 chefs each time, including some of today’s most brilliant culinary minds.

Gelinaz! is a collective of worldwide innovative chefs willing to share knowledge and dynamite culinary languages together.

Simultaneously, Alexandra works as a consultant for restaurants, as well as public and private organizations.

REBECCA MACKENZIE – PRESIDENT & CEO CULINARY TOURISM ALLIANCE

Rebecca loves Canada and is passionate about the interrelation between food, agriculture, tourism, arts, and culture. Her career lets her explore Canada and the globe, connecting people across agriculture and tourism industries. Rebecca has been instrumental in developing tourism products including Prince Edward County’s award winning Taste Trail and the CTA’s Feast On™ program to name a few. She contributes her expertise to a variety of industry Boards including the Terroir Symposium Inc, the Ontario Tourism Marketing Partnership Corporation and the United Nations World Tourism Organization’s Gastronomic Tourism Network.

In her grade 12 year of high school, Rebecca sailed on a 156-foot tall ship to 20 countries in Europe and Africa – an experience that rooted her passion for travel and adventure! She splits her time between Toronto and Prince Edward County, and practices her craft for food tourism with her own experience – the Terroir Run.

