



MEET OUR TEAM



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President
& CEO



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VP, Operations
& Partnerships



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Development
Manager



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Membership
Coordinator



Rebecca Gordon
Destination
Development
Specialist



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Digital Content
Producer



Andréanne Joly
French
Translator

WHO ARE WE?

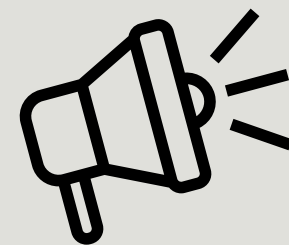
In short, we're a national non-profit made up of a team of passionate people dedicated to growing Canada's food scene in a responsible way. We celebrate the heritage, history and culture of a destination through its foodways to positively impact our communities socially, economically and environmentally.

WHAT DO WE DO?



DESTINATION DEVELOPMENT

Help communities
create meaningful
tourism products



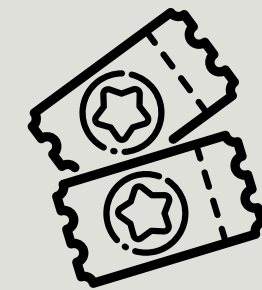
CONSUMER MARKETING

Tell diverse stories
and "pass the
microphone"



FEAST ON® PROGRAM

North America's
largest and longest
running local food
certification program

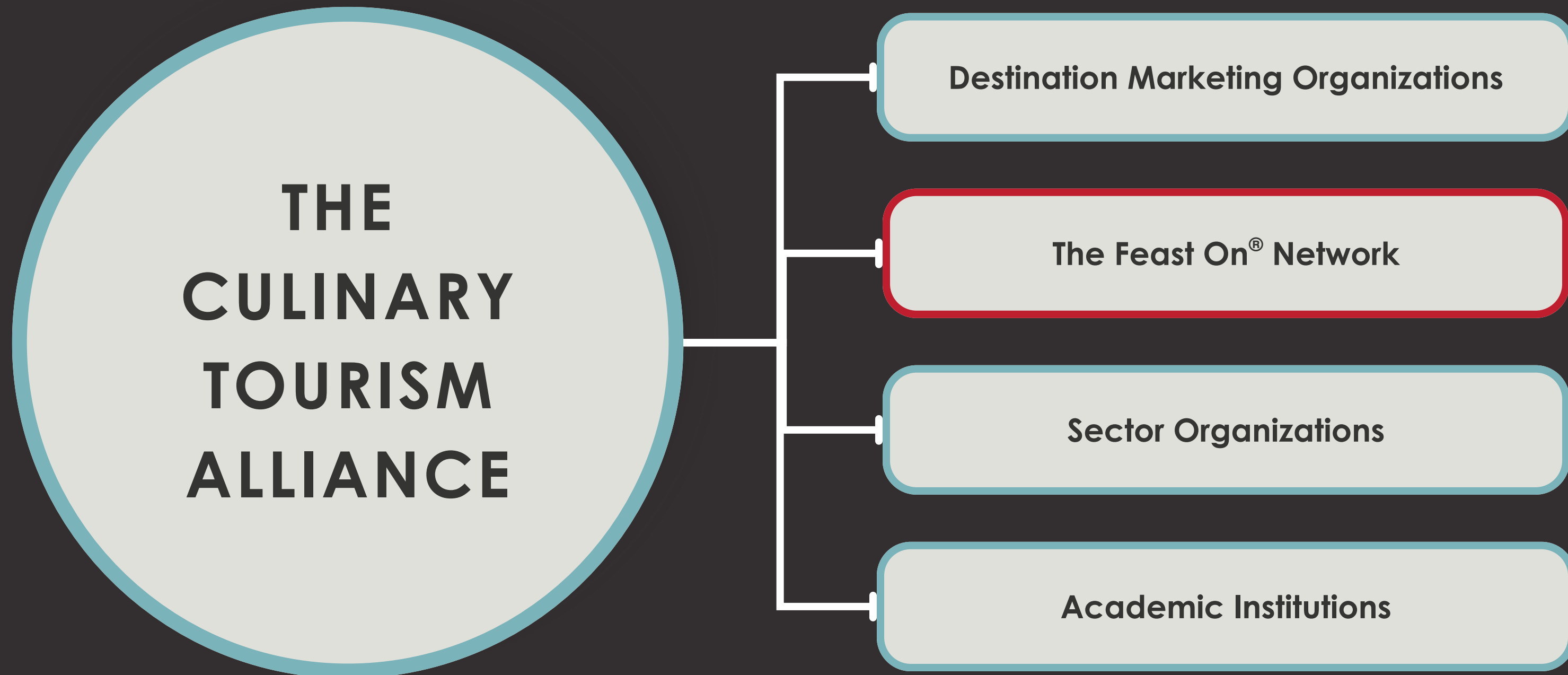


EVENTS

Plan and execute
both industry and
consumer events

WE ARE A MEMBERSHIP-BASED ORGANIZATION

Our work exists because of the businesses, destinations, and partners who believe in our mission and choose to be part of it.



What is





Feast On® is North America's largest and longest running local food **certification program**, recognizing businesses committed to sourcing and celebrating **Ontario grown food & drink**.

To become certified, businesses are required to **provide proof** that their procurement and/or production practices reflect a **minimum standard** of Ontario-grown or produced ingredients.

With a network of over **150 certified businesses**, we connect chefs directly to farmers, growers and producers to support the development of sustainable local sourcing systems.

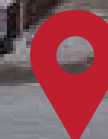
WHAT DO WE MEAN BY “LOCAL”?

Feast On® uses the Foodland Ontario definition of local: ingredients must be grown, raised, or produced in Ontario.

This means verifiable sourcing, transparent practices and a real commitment to community-based food systems.



[FOODLAND.CA](https://www.foodland.ca)



Gunn's Hill, Oxford County

WHY IT'S MORE THAN A CERTIFICATION

Strengthens Ontario's Food Economy

Feast On® keeps dollars circulating locally by connecting chefs to Ontario growers, makers and producers

Supports Sustainable Food Systems

Certified businesses commit to sourcing locally, reducing food miles and building resilient supply chains.

Celebrates Culinary Identity

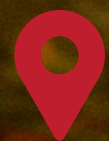
We champion the people, places and ingredients that define Ontario's taste of place

Drives Tourism & Community Growth

Food is the #1 driver of travel. Our program turns everyday meals into unforgettable experiences that attract and retain visitors.



Chef Joel Gray, Down Home Restaurant
Chef Brandon Bannon, Marilynne



Ricky + Olivia

IT TAKES A VILLAGE TO CREATE A MOVEMENT

Who is the Feast On® network?

- Restaurants and experiences
- Growers and producers
- Distributors



THE CRITERIA - FOODSERVICE

Procurement practices must meet the following standards:

Food procurement:

- 25% of total annual food receipts reflect Ontario grown and raised food purchases

Alcohol offerings, including zero-proof options (if applicable):

- Either of these two options:
 - 25% of total annual alcohol receipts reflect Ontario-made beverage purchases, OR
 - Offer at least 25 items from Ontario if you have a substantial beverage menu

AND

- Offer one Ontario red wine AND one Ontario white wine by the glass



Radical Gardens

THE CRITERIA - GROWERS/PRODUCERS

To qualify, purveyors must demonstrate that:

- Their products are produced/manufactured in Ontario
- The primary ingredient in each product is grown or raised in Ontario
- All additional ingredients are predominantly grown/raised in Ontario
- Value-added products clearly showcase local content
- Local products are labeled and marketed to reflect Ontario origin
- The business is independently owned and craft-focused



GETTING CERTIFIED IS SIMPLE

From curious to certified in 4 steps



Certification fees are \$500 annually. Thanks to support from OMAFA, you save 50% on your first year's fee!

WHAT'S IN IT FOR YOU?

The benefits of certification are not a “one size fits all”.

Tell us about your business goals, and we'll help through:

- Business development support
- Brand storytelling and exposure
- Providing opportunities for event participation
- Networking opportunities



NETWORK BENEFITS

- Profile on OntarioCulinary.com (40K+ monthly visits)
 - *Consumer-facing businesses only
- Full-year of ad space on OntarioCulinary.com
- Love on our @OntarioCulinary social media channels (45K + Followers and growing)
- Shout-outs on our consumer and industry social channels
- Features in our newsletters, campaigns and media work
- Opportunity to provide sponsored content for all platforms
- Personalized introductions to others in the network
- Opportunity to participate in exclusive events, workshops and product activations
- Discount to the Taste of Place Summit
- Complimentary registration to Restaurants Canada Show
- Discounts with ChefWorks



**Breakfast Television segment with
Chef Nick Benninger, The Restaurant
at the Bruce Hotel**

CONSUMER MARKETING


Showcasing Ontario's tastes of place.





ontarioculinary.com


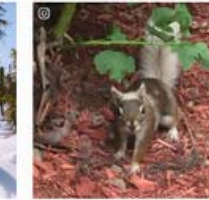








@ontarioculinary

**ONTARIO CULINARY**
Your field guide to the best food + drink in Ontario






HEATHER LODGE



Load More

14483 Hwy 35
Minden, ON
1-800-362-6676






WHAT WE'RE EATING

FEAST ON® THE WATER

Did you know that we've certified not one but TWO Feast On® paddling adventure companies? When you book an excursion through **Madawaska Kanu Center** (Barry's Bay) or **OWL Rafting** (Forester Falls) you can





**Ontario Culinary**
May 11, 2024 · 🌐

🎉 Celebrating our newest #FeastOn member, welcome aboard **Nomad by Pinetree Catering!**

Located inside the **Thunder Bay International Airport**, Nomad offers a fresh variety of goods made with locally sourced ingredients like freshly baked pastries, ready-to-go meals, sandwiches, and more! A perfect stop to grab a refreshing beverage or a quick snack before flying!

You can also find them at their pop-up booth at **Goods & Co. Market**, in downtown Thunder Bay! 🌟 To learn more, tap the link 📌

<https://www.ontarioculinary.com/restaurants/nomad/>



INDUSTRY AWARENESS + ADVOCACY


Advocating for our industry, one story and spotlight at a time.



culinarytourismalliance.com



@culinarytourismalliance

 Culinary Tourism Alliance
April 1 · 🌐

Last week, we had the pleasure of hosting a [#FeastOn](#) Mixer at [Black Dog Tavern](#) in Kingston thanks to a partnership with Black Dog Hospitality and [Visit Kingston](#). It was a wonderful evening of networking with Feast On® certified businesses as well as other restaurants and culinary experiences in the city and surrounding area. A huge thank you to everyone who came out, our awesome partners and to [MacKinnon Brothers Brewing Company](#) and [Wines of Ontario / Decanter PEC](#) for pouring! The room was buzzing the entire evening with excitement and conversation.

All ticket proceeds went to [Lionhearts Inc. Kingston](#) and in the end we were able to donate \$540! Thank you to everyone who supported this awesome community organization that is focused on food rescue and eradicating both homelessness and hunger.



Gordon Food Service: Satisfying Culinary Cravings Since 1897

Gordon Food Service (GFS) has been a leading food distributor since its inception in 1897. For over a century, GFS has been committed to providing exceptional service and top-quality products to a wide range of customers in the food industry.

Gordon Food Service proudly bears the Feast On® certification, showcasing their commitment to supporting local food initiatives in Ontario. This certification signifies that they actively prioritize sourcing and supplying a greater selection of locally-sourced ingredients to restaurants throughout the province.



 **Stan Cho** · 1st
MPP for Willowdale. Minister of Tourism, Culture and Gaming.
3mo · 🌐

During [#TourismWeek2025](#), support made-in-Ontario experiences by dining at a Feast On-certified restaurant!

With over 150 certified establishments across the province, Feast On restaurants source a significant portion of their ingredients from local farmers and producers.

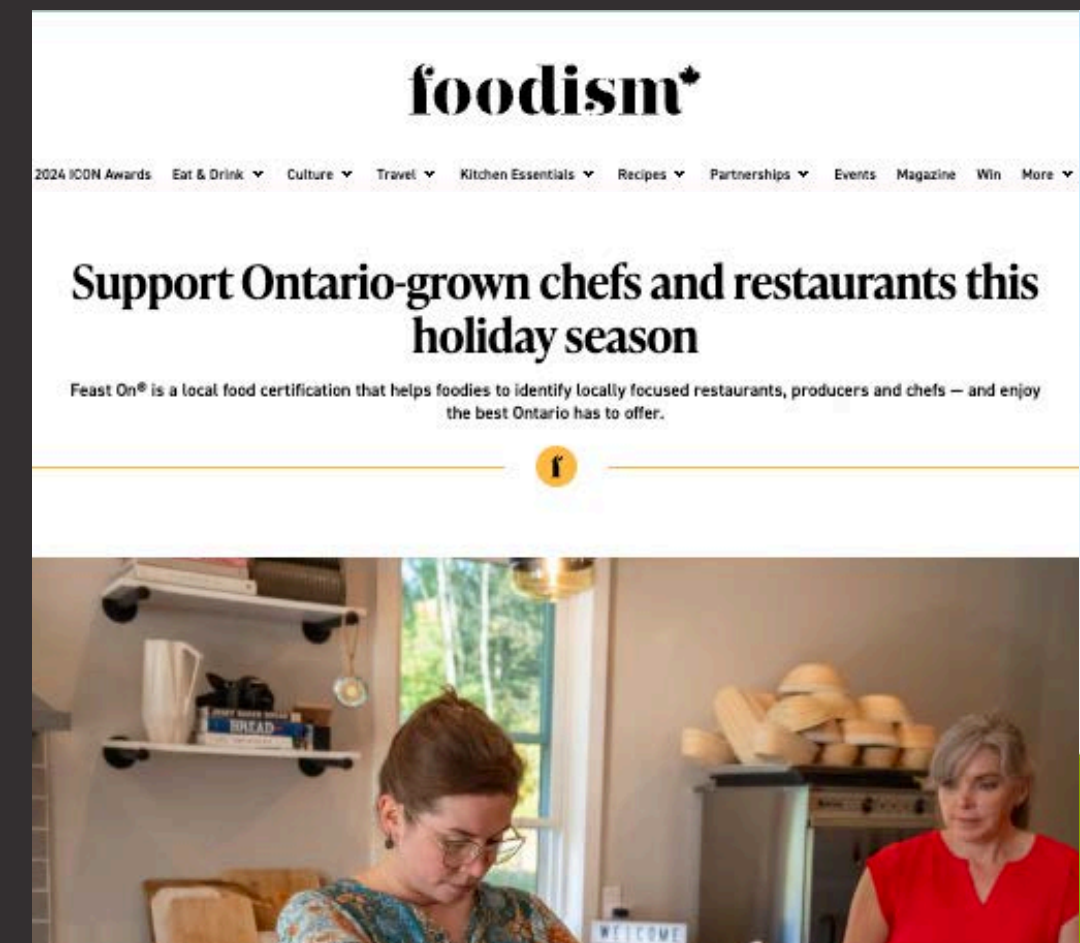
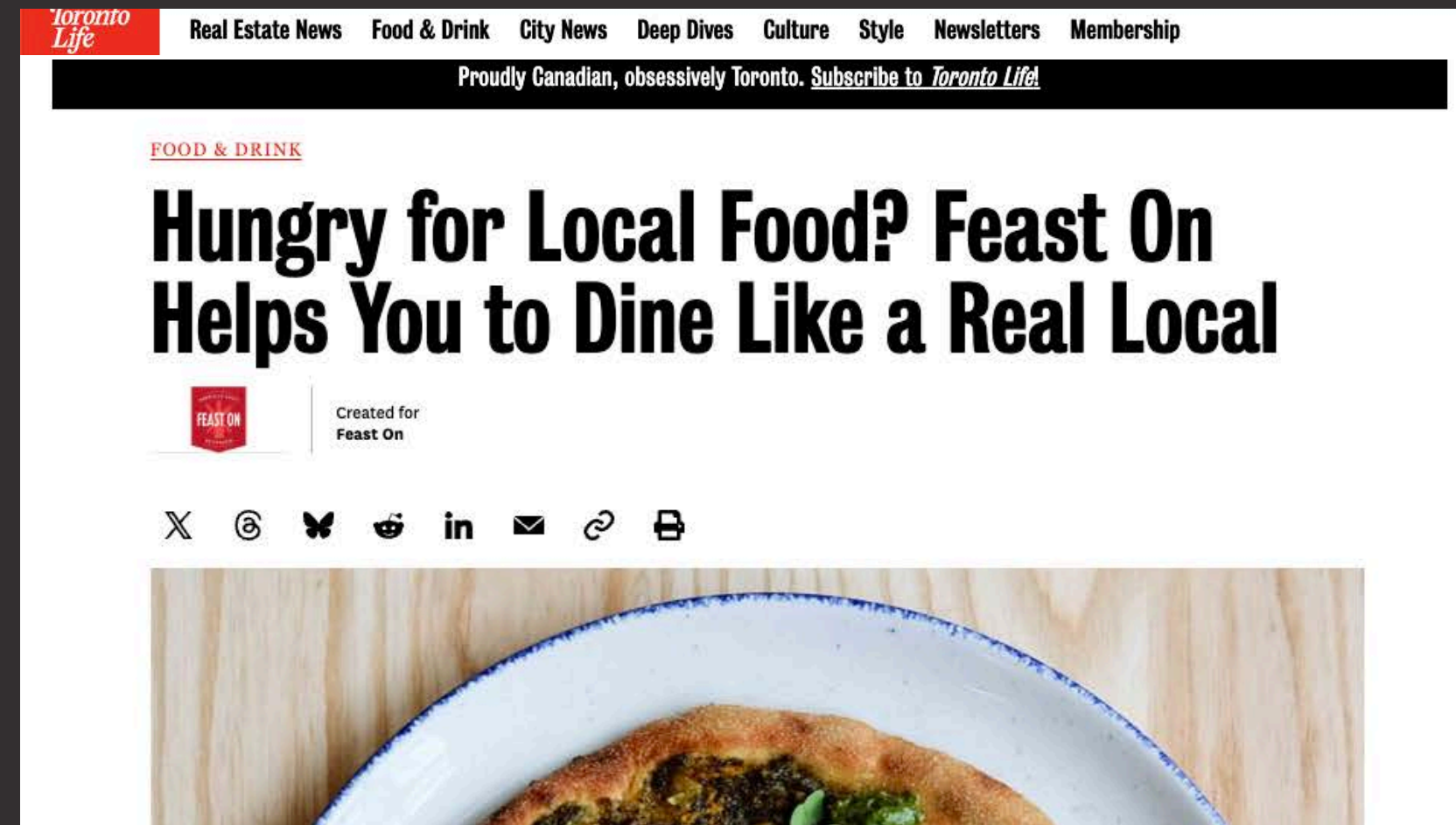
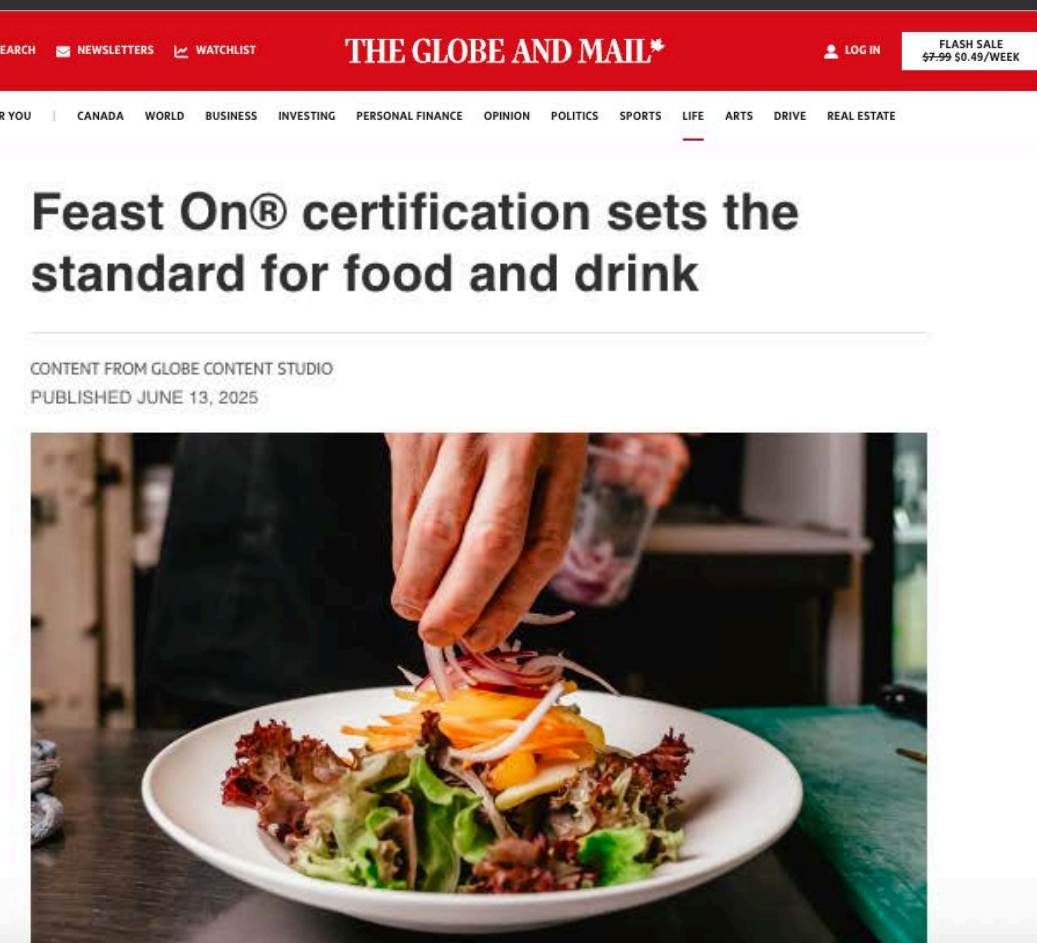
I had the privilege of visiting one of Ontario's certified establishments this past fall, Fat Rabbit in St. Catharines. The pastrami breakfast sandwich was out of this world!

Find a Feast On experience near you: <https://lnkd.in/exnFji2f>



PR + MEDIA RELATIONS

Media that elevates Ontario's culinary identity



FEAST ON[®]

signature experiences



Feast On[®] Signature Experiences are an afternoon of pure indulgence.
Guests savour curated dishes by Feast On[®] certified chefs, paired with the province's best wines, beer, ciders and spirits.

CONSUMER AWARENESS



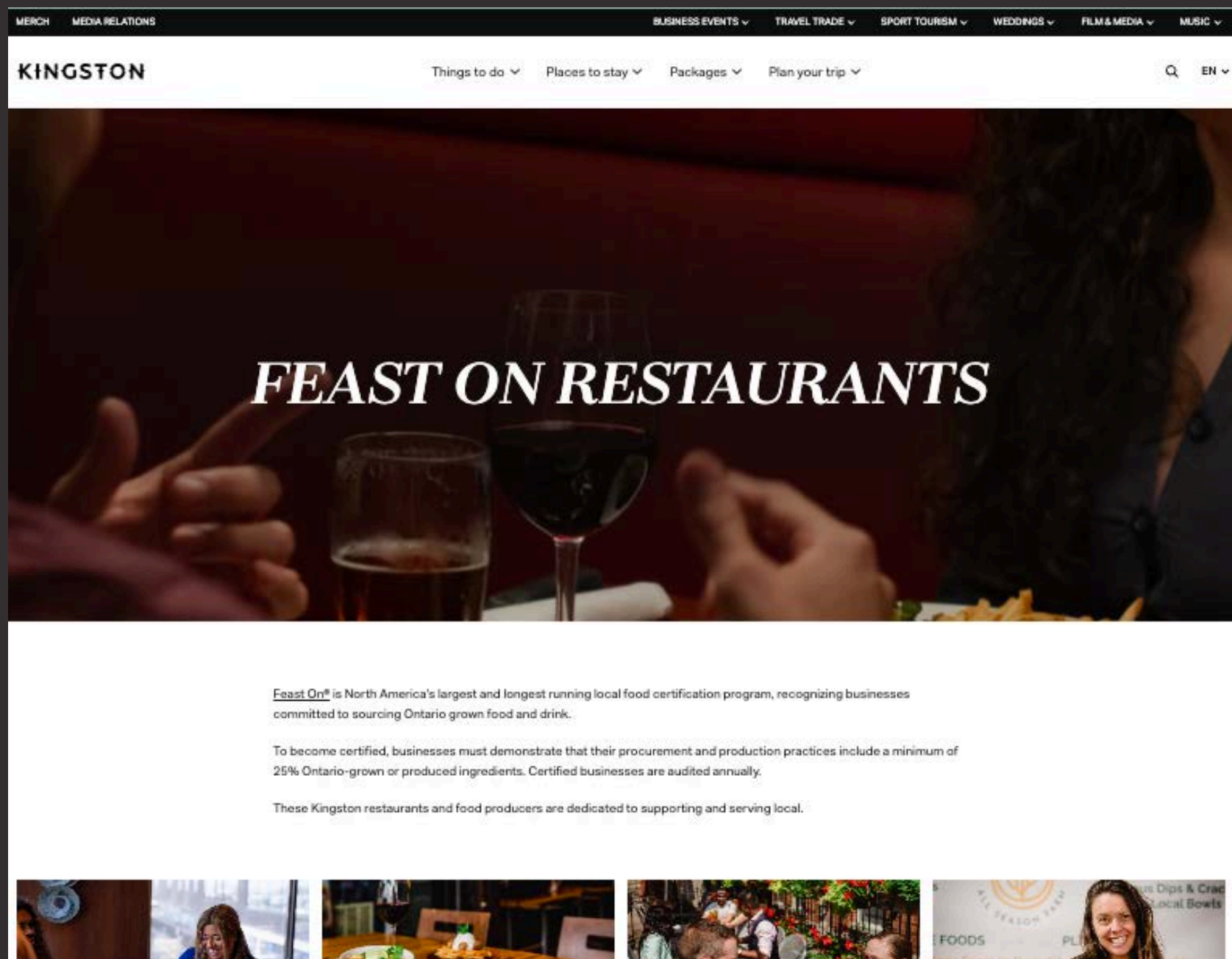
Culinary Tourism Alliance

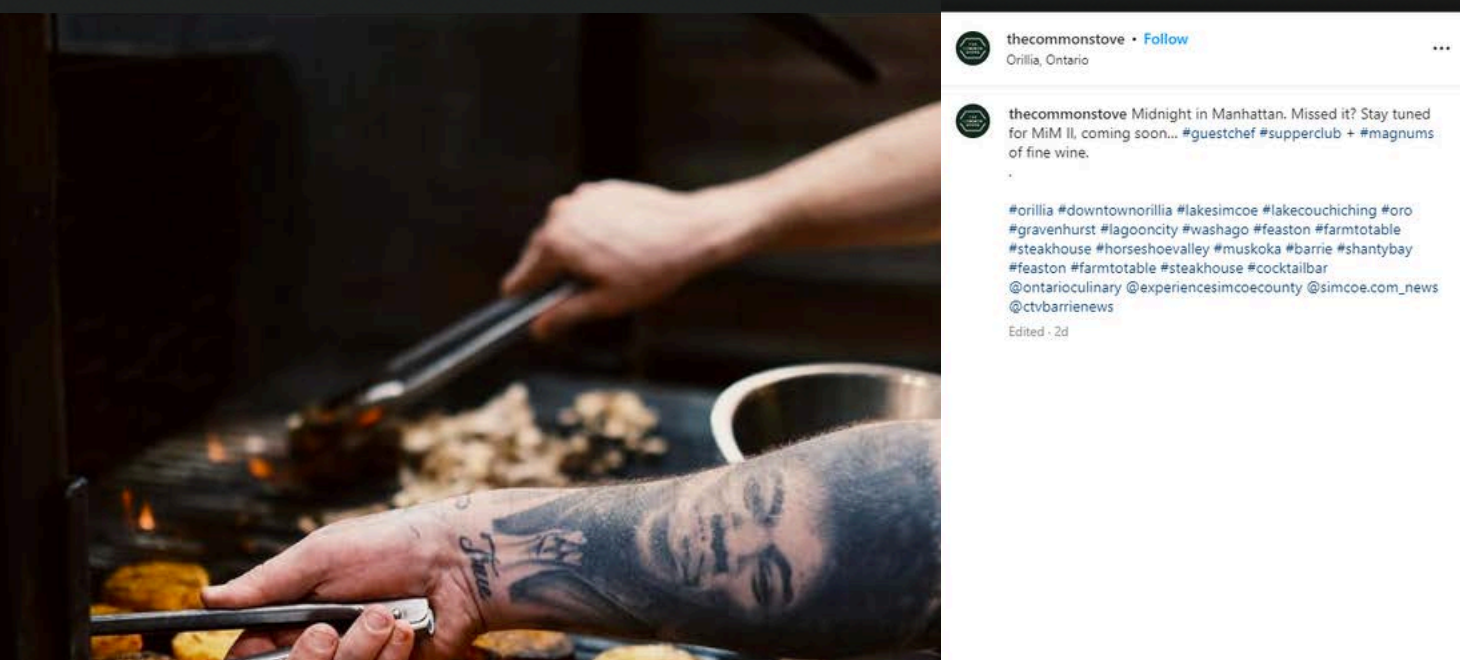
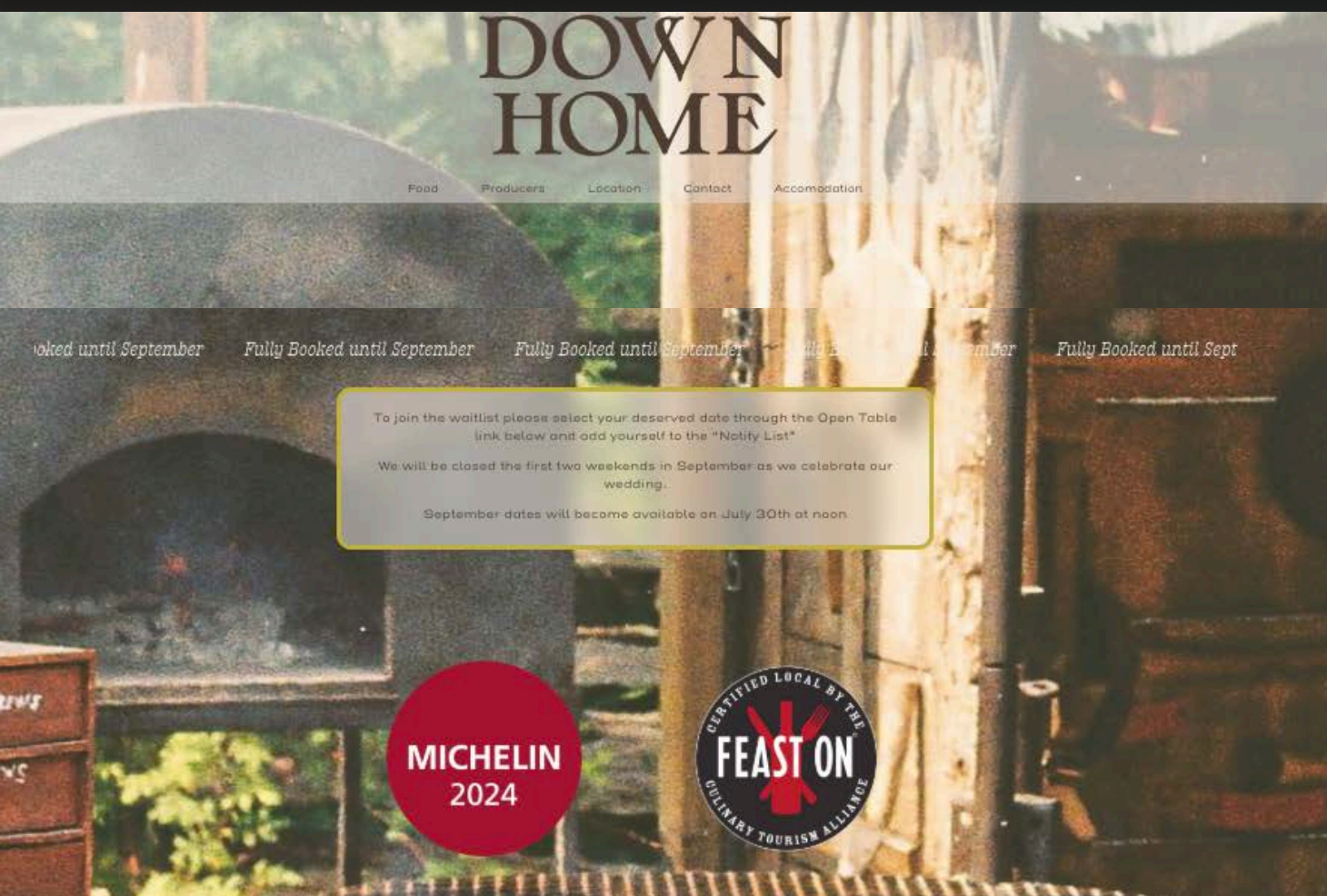
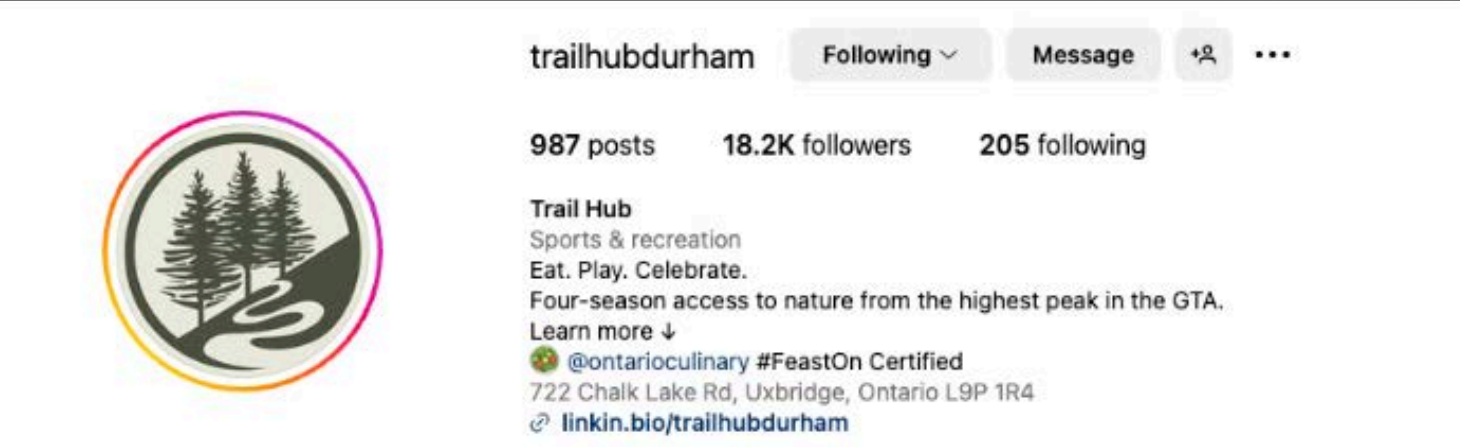
DMOs and Partners

Certified Businesses

THE ROLE OF THE DMO/SECTOR ORGANIZATION

Amplifying certified businesses through storytelling, campaigns and collaboration





ACTIVATE YOUR CERTIFICATION

Use the badge to share the story.

- ☐ Train your staff team re: the Feast On® program
- ☐ Add your certification to your website
- ☐ Add the Feast On® logo to your menus and in-house collateral
- ☐ Celebrate your certification on social media
- ☐ Add your events to our [Events Calendar](#)
- ☐ Work with us on a social media giveaway
- ☐ Keep us in the loop! Send us updates, news and story ideas so we can celebrate you on our channels.
- ☐ Send us updated photos and videos
- ☐ Update your listing! You have login access and can update it as often as you like

360 THE RESTAURANT AT THE CN TOWER



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290 Bremner Blvd
TORONTO, ON
416-362-5411

**BOOK
NOW**



LOCAL SUPPLIERS

100 KM FOODS INC.
Specializing in local, unique and sustainable foods

Forbes Wild Foods GUNN'S HILL
ARTISAN CHEESE

Located atop Canada's National Tower, 360 provides one of the finest dining experiences showcasing Canadian cuisine. Known for providing an inventive locally sourced menu, Executive Chef Angel Sevilla and General Manager 360 Andrew Graves up the ante on Canadian content for 360 The Restaurant at the CN Tower, sourcing local Canadian ingredients and wine, paired with an outstanding view of Toronto more than 350 metres (1,000 feet) below.

360 offers market-fresh cuisine, featuring regional ingredients to ensure an

UPDATE YOUR LISTING

Keep it Fresh. Keep it Visible.

As a Feast On® certified business with a consumer-facing experience, you have full access to update your listing on ontarioculinary.com at any time.

Treat it as an extension of your digital presence - keep your photos and description up to date so consumers get the best first impression. A fresh, accurate listing helps convert curious browsers into paying guests.



FEAST ON[®] mixer

Vibrant networking events where members of the restaurant and hospitality community connect, collaborate and share ideas.

It's also the perfect opportunity for non-certified businesses to discover the benefits of becoming Feast On[®] certified and how to get involved in Ontario's local food movement.

culinarytourismalliance.com/feast-on-mixers



 The Breakfast Pig



 David's Restaurant



 Arrowwood Farm



 Black Tartan Kitchen

LET'S HAVE A CONVERSATION



REBECCA MACKENZIE

President + CEO

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