

BEST RESTAURANT GROUP

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WHO ARE WE?

THE BEST RESTAURANT GROUP IS A COLLECTION OF RESTAURANT BRANDS + INDUSTRY SERVICES.

WITH A VARIETY OF RESTAURANTS SPREAD ACROSS TORONTO, MONTREAL & MONT TREMBLANT, BRG IS DRIVEN TO DELIVER QUALITY FOOD, EVERY TIME. FOUNDED BY A GROUP OF INDUSTRY FOLKS, EACH WITH THEIR OWN EXPERTISE, THEY'VE ALL COME TOGETHER TO SHAKE UP THE SCENE WHILE PUSHING THE LIMITS OF CREATIVE CUISINE.

IN TANDEM WITH THEIR EXPERIENCE AND EXPERTISE, THE FOUNDERS OF BRG ALSO OFFER A VARIETY OF RESTAURANT CONSULTING SERVICES TO RESTAURANT OWNERS ALIKE. WITH OVER 60 COMBINED YEARS OF EXPERIENCE, THE TEAM HAS ENCOUNTERED A WIDE VARIETY OF CHALLENGES AND HAS CREATED SOLUTIONS FOR ALL OF THEM.

BRG IS LED BY A GROUP OF PEOPLE WHO'S NON TRADITIONAL LIFE PATH HAS OPENED DOORS TO UNIQUE OPPORTUNITIES THAT KEEP PUSHING BRG TO THE HIGHEST HEIGHTS. THEIR PASSIONS FOR SUSTAINABLE FINE DINING AND TRAVEL ARE THE FOUNDATION OF BRG'S CONTINUOUS GROWTH AND A SMALL SNIPPET OF WHERE THE COMPANY IS HEADING.

KEY PEOPLE

ASHLEY ROMAN

CREATIVE DIRECTOR & CO-FOUNDER

SINCE SHE COULD REMEMBER, ASHLEY'S DREAM WAS TO TRAVEL FOR A LIVING. LITTLE DID SHE KNOW THAT DREAM WOULD BECOME A REALITY AT 25. FOR THE FOLLOWING 4 YEARS, ASHLEY SPENT HER LIFE TRAVELLING FULL TIME WHILE WORKING FROM WHICHEVER DESTINATION SHE CALLED HOME THAT DAY. IT IS FROM THESE ADVENTURES THAT SHE DERIVES CREATIVITY FOR THE BRANDING OF THE BEST RESTAURANT GROUP. IN EACH CONCEPT YOU WILL FIND A LITTLE PIECE OF HER TRAVELS, FROM THE POSH NEIGHBOURHOODS OF LONDON , THE TURQUOISE WATERS OF CROATIA TO MELTING POT OF A CULTURE YOU'LL DISCOVER IN SINGAPORE.

FROM CHILDHOOD, ASHLEY HAS ALWAYS BEEN A CURIOUS CREATIVE DABBING IN PHOTOGRAPHY, BRANDING, GRAPHIC DESIGN & WEB DESIGN WHICH SHE CONTINUES TO PERFECT TO THIS DAY. WITH HER PERSISTENT DRIVE TO PUSH THE BOUNDARIES TIED WITH HER ENTREPRENEURIAL MINDSET ASHLEY USES HER STRENGTHS TO CREATE UNIQUE CONCEPTS, CAPTIVATING DESIGN & ARTISTRY THAT PULLS CUSTOMERS, INVESTORS, PARTNERS AND ADMIRERS IN TO DISCOVER WHAT THE BEST RESTAURANT GROUP IS ALL ABOUT.

HER TRAVELS MAY HAVE SLOWED DOWN IN THE PAST COUPLE YEARS BUT THERE IS NOT A YEAR SHE GOES BY WITHOUT TRAVEL. STAY TUNED TO SEE WHAT GLOBAL INSPIRATIONS COME NEXT FOR THE BEST RESTAURANT GROUP.

MICHAEL ROMAN

CEO & CO-FOUNDER

HAVING A STREAK OF INDEPENDENCE AND THE SPIRIT OF A REBEL FROM A YOUNG AGE, MICHAEL HAS NOT FOLLOWED THE TRADITIONAL LIFE PATH THAT MOST PEOPLE DO.

HAVING WORKED IN 5 DIFFERENT COUNTRIES, CONSULTED IN DOZEN ADDITIONAL ONES AND TRAVELED TO OVER 50 COUNTRIES IN HIS LIFETIME, MICHAEL HAS AN ACUTE AWARENESS OF THE RESTAURANT, HOSPITALITY AND ENTERTAINMENT INDUSTRIES.

THIS COMBINED LIFE AND WORK EXPERIENCE PROVIDES MICHAEL WITH THE UNIQUE SKILLS AND LEADERSHIP QUALITIES NEEDED TO TAKE THE BEST RESTAURANT GROUP AND ALL ITS BRANDS TO NEW LEVELS OF SUCCESS.

DANY BOLDUC

EXECUTIVE CHEF & PARTNER

ORIGINALLY FROM RIMOUSKI, DANY BOLDUC IS CHEF-OWNER OF THE H4C RESTAURANT IN ST-HENRI SINCE IT'S OPENING IN 2013. THE RESTAURANT INITIALLY STARTED IN A MORE BISTRO STYLE, THE LOGICAL STEP AFTER HIS FORMER POSITION AS CHEF AT THE RESERVOIR (POPULAR BRASSERIE IN MONTREAL), HIS CUISINE WOULD QUICKLY EVOLVE DURING ITS FIRST 5 YEARS, CLIMBING THE RANKS OF THE BISTRO, FROM BISTRONOMY TO THE GASTRONOMY IT CURRENTLY OFFERS.

CHEF BOLDUC REOPEN ED THE DOORS OF H4C IN JUNE 2019 AFTER A CHANGE OF PARTNERSHIP AND A REFINED RENOVATION OF ITS DINING ROOM WHERE TAKING TIME, SHARING AND THE EPHEMERAL ARE PRIORITIES.

HIS CUISINE IS GREATLY INFLUENCED BY HIS MULTIPLE TRIPS AROUND THE WORLD. FROM INDIA TO JAPAN, GOING THROUGH FRANCE, ENGLAND, MEXICO OR PERU, IT IS THE FLAVORS, THE SMELLS, THE INGREDIENTS AND THE COLORS OF ALL THESE EXPERIENCES THAT CHEF BOLDUC TELLS THE TALE OF ON HIS PLATES. HIS TECHNIQUES WHICH WERE INITIALLY INFLUENCED BY FRENCH CUISINE, ARE NOW UNIQUE, PRECISE, SIGNED AND THEY ARE PUSHED FORWARD AT ALL TIMES WITH THE MEMBERS OF HIS BRIGADE.

UNPARALLELED AUTHENTICITY, HIS HEART IS IN EVERY DECISION MADE.

ALEXANDRA DUBREUIL

SERVICE DIRECTOR & PARTNER

CO-OWNER OF THE RESTAURANT H4C PAR DANY BOLDUC IN MONTREAL SINCE JUNE 2019, ALEXANDRA IS A PASSIONATE AND ENERGETIC WOMAN, BRINGING HER COLORS AND ROARING LAUGHTER WHEREVER SHE IS.

THIS MAÎTRE D WILL NOT ONLY HOST YOU WITH BENEVOLENCE BUT ALSO WITH A BOLD SENSE OF HUMOUR, CREATING A WARM BALANCE BETWEEN THE COMFORTABLE AND THE HIGH END. SHE WILL OVERSEE EVERY DETAIL AND MAKE SURE THE TIMING OF EVERY ASPECT OF YOUR EXPERIENCE IS UNIQUE AND MAGICAL/EXCEPTIONAL. STARTING HER CAREER IN ENTERTAINMENT AS A STAGE MANAGER; ALEXANDRA MET THE MOST HARDWORKING PEOPLE.

AS A YOUNG ADULT, SHE GAINED REAL EXPERIENCES AND KNOWLEDGE THROUGH HER SOLO-TRAVELS FROM FARM TO FARM ACROSS EUROPE. SHE FOUND A KEEN RESEMBLANCE FROM WHAT SHE EXPERIENCED BACKSTAGE AND HAD DECIDED TO BRING THE SHOW TO THE RESTAURANT. COMING BACK HOME, SHE STARTED WORKING IN BARS AND RESTAURANTS WHERE SHE MET VARIOUS INSPIRING AND PASSIONATE PEOPLE, FROM OWNERS TO BARTENDERS, SERVERS, PRODUCERS AND COOKS. WHEN THE OPPORTUNITY CAME TO START ANEW THE H4C PROJECT, SHE SIMPLY COULD NOT REFUSE.

JONATHAN BENCHETRIT

SOMMELIER & PARTNER

BORN IN THE NETHERLANDS IN 1986, WHERE HIS FATHER WAS A HEAD CHEF AT A PRIVATE CLUB, JONATHAN AND HIS FAMILY EMIGRATED TO QUEBEC IN 1989. FORCED TO TAKE A MAKE-UP EXAM WHICH HELD HIM OUT OF COLLEGE FOR THE FALL SEMESTER, JONATHAN FOUND WORK AS A BUSBOY AND HAS BEEN IN THE SERVICE AND HOSPITALITY INDUSTRY SINCE 2003. COMING FROM A FAMILY WHOSE MEMBERS ALL ATTENDED UNIVERSITY, HE COMPLETED HIS BACHELORS BY MAJORING IN POLITICAL SCIENCE AND OBTAINING A MINOR IN HISTORY. ADDING TO HIS ACADEMIC ACCOMPLISHMENTS, HE HOLDS MASTER'S DEGREE IN INDUSTRIAL RELATIONS. HE WAS CERTIFIED AS SOMMELIER BY THE INSTITUT DE TOURISME ET D'HÔTELLERIE DE QUÉBEC IN 2010, AFTER COMPLETING THE TWO YEAR PROGRAM.

HAVING BEGUN HIS WAITER CAREER AT THE ITALIAN RESTAURANT « VIZIO », AT 22 YEARS OLD HE BECAME CO-OWNER OF BASI BISTRO NEXT TO THE JEAN TALON MARKET, UNTIL ITS CLOSING FOUR YEARS LATER. HE AFTERWARDS JOINED THE TEAM AT FABLED FARM-TO-TABLE BISTRO OLIVIERI (2012-2014) BEFORE BECOMING SOMMELIER AT OLD MONTREAL'S FAMED LES 400 COUPS IN 2015 AND THEN MANAGER IN 2017. IN THE SPRING OF 2018, JONATHAN JOINED CHEF SAMY BENABED AT THE NEWLY-RENOVATED CHEZ L'ÉPICIER AS SOMMELIER, MANAGER AND MAITRE D. LESS THAN A YEAR LATER, WITH A MONTH TO SPARE BEFORE CHEZ L'ÉPICIER'S CLOSING, JONATHAN ARRANGED FOR A MEETING WITH CHEF-OWNER DANY BOLDUC OF H4C PLACE SAINT HENRI. ONE MONTH LATER, JONATHAN JUMPED ONBOARD WITH THE H4C CREW, FIRST AS SOMMELIER AND THEN AS CO-OWNER IN THE SPRING OF THE SAME YEAR. SINCE THE AGE OF 17, JONATHAN HAS DEMONSTRATED A PASSION FOR WINE.



VALUES
+
SUSTAINABILITY

VALUES

GREEN. ALWAYS FRESH. MADE FROM SCRATCH. MADE TO ORDER. COMMUNITY CENTERED. HEALTHY WORK ENVIRONMENT. RESPECT.

THE BEST RESTAURANT GROUP IS COMMITTED TO IMPROVE THE RESTAURANT INDUSTRY, THE LIVES OF THE AMAZING PEOPLE THAT FEED THE WORLD ON A DAILY BASIS, HOW INGREDIENTS ARE TREATED AND PROCESSED, THE PERCEPTION OF CHEFS AND RESTAURATEURS, THE WORKING ENVIRONMENT AND RESPECT WITHIN A RESTAURANT, GUEST EXPERIENCES, HOW FOOD DELIVERY IS EXECUTED, FOOD QUALITY AND ITS SUPPLY CHAIN, ENVIRONMENT AND MUTUAL RESPECT.

EVERYTHING THE BEST RESTAURANT GROUP ENDEAVOURS TOWARDS IS BASED ON OUR ETHOS AND OUR VALUES.

A close-up photograph of a person's hands holding a handful of dark, shredded mulch. The background is a dense field of the same mulch, creating a textured, dark green and brown surface. The lighting is soft, highlighting the texture of the mulch and the skin of the hands.

SUSTAINABILITY

SOURCING. COMPOSTABLE PACKAGING. LOW WASTE KITCHEN. ENVIRONMENTALLY FRIENDLY.

WITH AN EVER GROWING FOCUS ON SAVING THE ENVIRONMENT AND OPTING FOR ECO-FRIENDLY OPTIONS, CHEF DANY BOLDUC HAS COMMITTED TO DOING JUST THAT. THIS IS HOW BRG IS DOING IT'S PART WITH SUSTAINABLE SOURCING, REDUCING WASTE AND MAKING ENVIRONMENTALLY FRIENDLY CHOICES.

RESTAURANTS





H4C

par Dany Bolduc

A FINE DINING HAVEN IN MONTREAL, H4C CONTINUOUSLY PUSHES THE LIMITS OF CONVENTIONAL AND TRADITIONAL TECHNIQUES TO CREATE NEW WAYS TO EXPLORE FOOD, DISCOVER NEW FLAVOURS ALL WHILE USING LOCAL, SUSTAINABLE INGREDIENTS. FROM THE COMPLEX MIND OF DANY BOLDUC, H4C TAKES YOU ON A JOURNEY EVERY SEASON OF THE YEAR WITH THEIR TASTING MENU, OR IF YOU'RE UP FOR IT, THEIR CHEF'S MENU.



CHEESUS

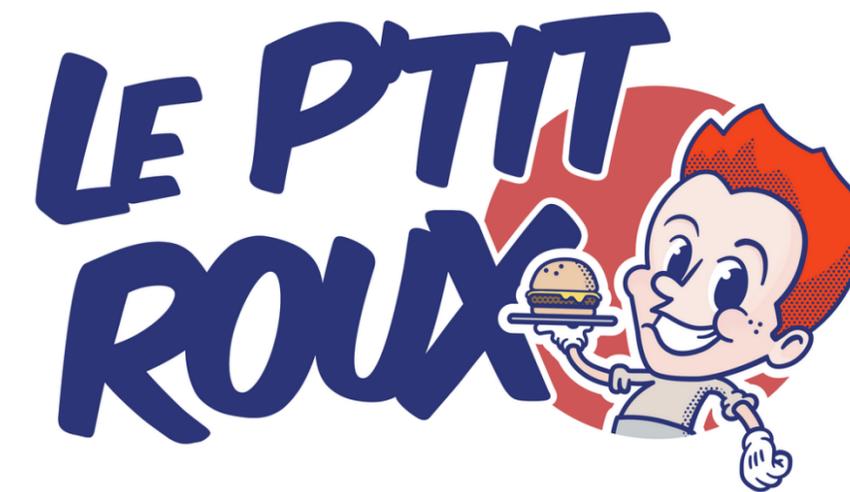
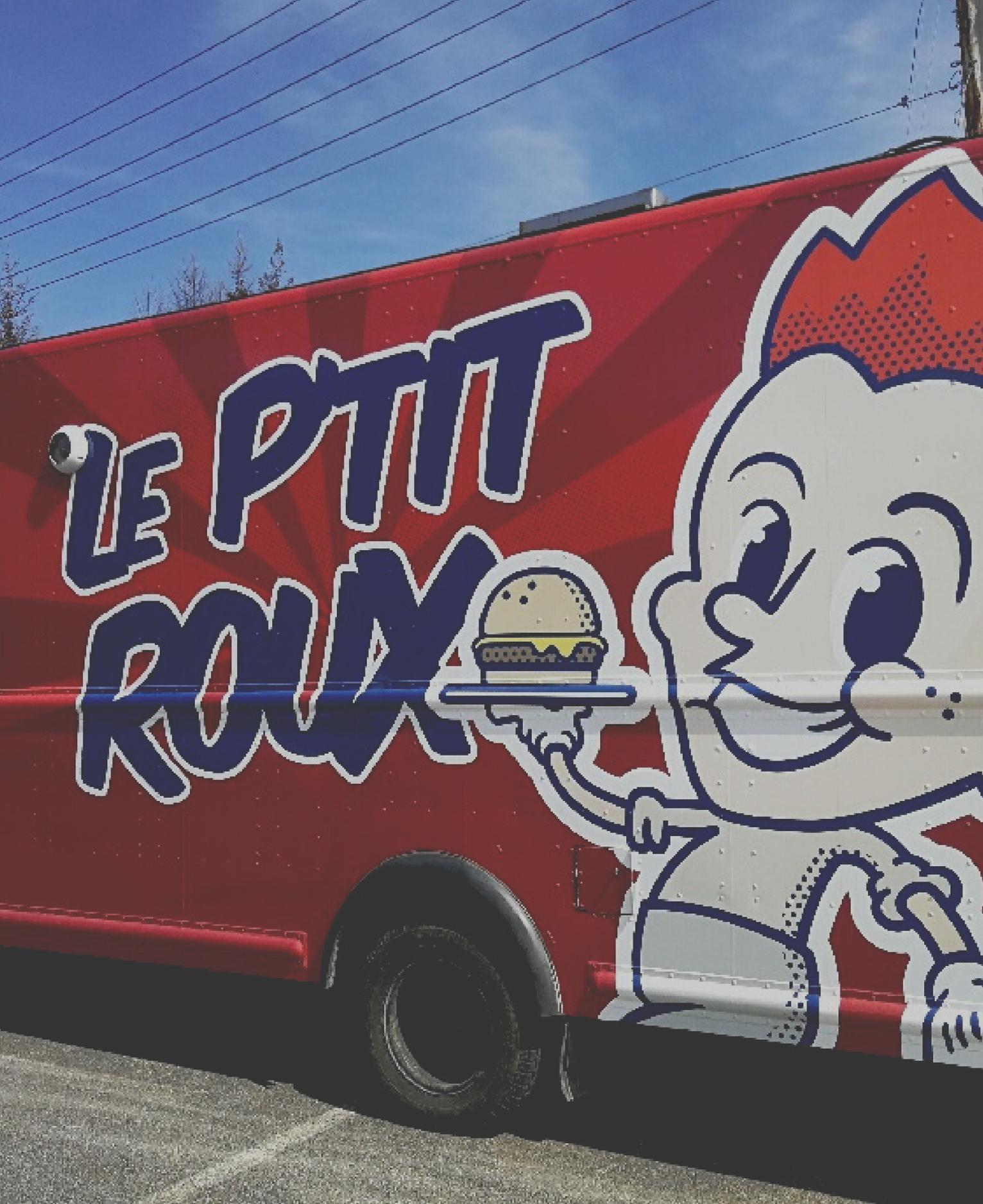
REMINISCE OVER YOUR FAVOURITE CHILDHOOD SNACKS IN THE HEART OF MONT TREMBLANT. CHEESUS WILL TAKE YOU BACK TO THE GOOD OL' DAYS WITH ITS CLASSIC GRILLED CHEESE BUT IF YOU'RE LOOKING FOR SOMETHING NEW, DON'T WORRY, WE GOT THAT TOO. WE'LL BE HERE AFTER YOUR DAY ON THE SLOPES!



el santo perdido

GIVE INTO TEMPTATION... THE TACO TEMPTATION.
EL SANTO PERDIDO IS HOME TO AUTHENTIC MEXICAN CUISINE
(YES, TACOS AND CHURROS INCLUDED) IN THE HEART OF
MONT TREMBLANT.

FULLY STOCKED WITH MEZCALS, TEQUILAS AND FAMOUS
STREET TACOS, EL SANTO PERDIDO MAKES FOR THE
PERFECT REFUEL AFTER A HEAVY DAY ON THE HILL.



INSPIRED BY OUR EXECUTIVE CHEF, DANY BOLDUC, LE P'TIT ROUX IS A GOURMET CASSE-CROUTE STYLE FOOD TRUCK.

LOCATED AT THE RENDEZ-VOUS RYAN IN MONT-TREMBLANT, LE P'TIT ROUX HAS TAKE CLASSIC QUEBEC FAVOURITES LIKE POUTINE AND TURNED THEM INTO AN EXPLOSION OF FLAVOUR IN YOUR MOUTH.



da Niccolò

CENTERED AROUND NEOPOLITAN STYLE PIZZA, DA NICCOLO IS A CONTEMPORARY TAKE ON TRADITIONAL ITALIAN DISHES.

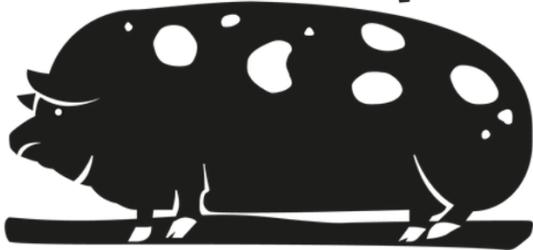
TAKE A SHORT TRIP TO NAPLES AT DA NICCOLO, COME FOR THE PIZZA, STAY FOR THE GREAT COMPANY AND WINE.



La Sobremesa

INSPIRED BY WINE BARS ACROSS SPAIN, LA SOBREMESA IS NOT JUST A PLACE TO DINE. IN FACT, THE NAME ITSELF IS A TRUE REPRESENTATION OF THE SOUL OF THIS RESTAURANT, TO ENJOY THE CONVERSATION WITH FRIENDS AFTER A MEAL.



The Auld Spot

Pub

LOCATED IN GREEKTOWN, TORONTO - THE AULD PUB IS A CLASSIC STOMPING GROND FOR THOSE SEEKING A LAID BAR ATMOSPHERE WITH GREAK DRINKS, FOOD AND LAUGHS.

FRANCHISES





HERO CERTIFIED BURGERS.®

HERO CERTIFIED BURGERS IS A CANADIAN RESTAURANT
CHAIN FRANCHISE THAT SELLS HAMBURGERS AND OTHER
QUICK SERVICE RESTAURANT FARE.

A hand is holding a sandwich filled with fried chicken, purple cabbage, and white sauce. The sandwich is on a bun and is being held over a black paper-lined basket filled with golden-brown french fries. The background is a solid yellow color.

VIRTUAL KITCHENS



CHKN!

DID SOMEONE SAY FRIED CHICKEN? CHKN IS QUITE LITERALLY, ALL THINGS CHICKEN - INCLUDING EVERYONE'S FAVOURITE FRIED TREAT THAT WON'T GET SOGGY BEFORE YOU GET A CHANCE TO ENJOY IT!



KING HENRY'S PUB

A MEAL FIT FOR A KING! KING HENRY'S PUB MENU IS FULL OF
DECADENTLY DELICIOUS DINNERS FOR THE HEARTY
APPETITE. PLUS, WE ALSO HAVE A FOOD TRUCK! COMING TO
THE GTA SOON.



HOLY BELLY

WITH A FOCUS ON RIBS & WINGS, HOLY BELLY IS A BRAND
DEDICATED TO LEAVING RAVENOUS APPETITES SATIATED TO
THE FULLEST.



FISH AND CHIPS + FRIED CHICKEN AND A FEW OTHER GEMS.
WE CHOSE TO FOCUS ON A FEW MAIN DISHES AND BLOW
THEM OUT OF THE WATER. LITERALLY.



A HERO WITH A NOBLE CAUSE. BURGER BOY IS HERE TO
SATISFY CRAZY CRAVINGS DAY OR NIGHT!



SUGAR HI

WHAT'S A MEAL WITHOUT DESSERT? SUGAR HI IS A COMBINATION OF OUR MOST LOVED DESSERTS AND SOME OF OUR CRAZY LABORATORY EXPERIMENTS GONE RIGHT.



GREENWHEEL SPECIALIZES IN A VARIETY OF HEALTHY, VEGETARIAN, PESCARATIAN AND GLUTEN FREE DISHES. WITH SUSTAINABILITY IN MIND. GREENWHEEL USES LOCAL INGREDIENTS AND SUSTAINABLE PACKAGING TO DO IT'S PART FOR OUR EARTH.



Street Food Galore

WE'VE TAKEN ALL OUR FAVOURITE STREET FOODS AND
WE'VE PUT THEM ON ONE SINGLE MENU, JUST FOR YOU!
STREET FOOD GALORE ENCOMPASSES WORLDLY TRAVEL
AND THE SECRET INGREDIENTS THAT MAKE THESE SPECIAL
TREATS TASTE SO GOOD!



CHUBBS

FOR THE MEAT LOVER IN YOUR SOCIAL CIRCLE, THIS IS FOR THEM! A PERFECT COMBINATION OF ALL YOUR BBQ FAVOURITES, INCLUDING JUICY RIBS, SPICY WINGS, BRISKET AND HOUSE MADE SAUSAGES.



WICHCRAPT

OUR TAKE ON A GREAT GOURMET SANDWICH AND
HANDHELDS! CREATED WITH HOUSE MADE, FRESH BREAD,
OUR SANDWICHES GIVE YOU THE NOSTALGIA OF ALL YOUR
FAVOURITE CLASSICS WITH A KICK.



JULIA'S

pasta shop

FRESH & HOMEMADE PASTA. JULIA'S BEEN BUSY CREATING
ALL YOUR FAVOURITE ITALIAN PASTA MEALS. AVAILABLE
DRIED & PREPACKAGED OR READY TO EAT.



THREE KINGS

BURGER, RIBS & WINGS, THE THREE KINGS OF TAKEOUT FOOD



SOOP

COZY AND DELICIOUS, WARM UP WITH A GOOD OLD
FASHIONED SOUP! LOTS OF FLAVOURFUL OPTIONS, INCLUDING
VEGAN ONES TOO!



NEKTAR

HEALTH BAR

A PERFECT MATCH FOR THE HEALTH NUT! CHOOSE FROM OUR SELECTION OF FRESHLY PRESSED JUICES AND SMOOTHIES. A GREAT WAY TO START YOUR DAY IF WE DO SAY SO OURSELVES.



Chicken Supreme

FOR THOSE WHO LOVE CHICKEN, CHICKEN SUPREME IS A MASH UP OF SOME TASTY CHICKEN CENTERED DISHES.



ON THE *FRIES*

POUTINE, CHILI FRIES, CHEESE FRIES - ALL THINGS FRIES!



THE FAT VEGETARIAN

MORE THAN JUST SALADS, THE FAT VEGETARIAN HAS
TAKEN ALL THE CLASS "CHEAT MEALS" AND TURNED THEM
INTO VEGETARIAN ALTERNATIVES!



THE
CATERING
CO

THE CATERING CO IS A VERSATILE AND MULTI-FACETED CATERING COMPANY. WE OFFER A WIDE SELECTION OF PRE-MADE MENUS AS WELL AS COMPLETE CUSTOM MENUS FOR ALL TYPES OF EVENTS, CELEBRATIONS, CONFERENCES, WORK MEETINGS AND FAMILY DINNERS. WE ARE ABLE TO CUSTOMIZE OUR MENUS TO YOUR SPECIFICATIONS, INCLUDING DIETARY NEEDS AND LARGE GROUP SIZES. CATERING PACKAGES ARE AVAILABLE FOR ON-SITE SERVICE, DELIVERY AND PICK UP, FOR ALL TYPES OF OCCASIONS AND GROUP SIZES.



LA PANTRY
ESTB. PAR DANY BOLDUC MMXVI

DID YOU HAVE A BITE OF SOMETHING YOU ABSOLUTELY LOVED FROM ONE OF OUR MENUS? NOW YOU CAN BUY AS MANY SERVINGS SIZES AS YOU WANT FOR HOME. AT LA PANTRY, WE OFFER A WIDE VARIETY OF GOODIES THAT CAN BE JARRED, SEALED, AND FREEZER-STORED FOR WHENEVER YOU NEED IT. WE ALSO OFFER A WIDE VARIETY OF UNIQUE, RARE AND TRANSFORMED ITEMS ALONGSIDE A LIST OF SPECIAL ORDER PRODUCTS TO ENSURE THE BEST POSSIBLE QUALITY AND FRESHNESS.

AVAILABLE FOR PURCHASE IN STORE AND/OR ONLINE.



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