

BEST
RESTAURANT
GROUP





Discover the Best Restaurant Group



RESTAURANTS



CHEESUS

di Niccoló

el santo
perdido



L'ANGLAIS
PERDU



ZOYA
souk mezze

ARCADE
TREMBLANT

GOURMET GROCERY

LA PANTRY
ESTD. PAR DANY BOLDUC MMXVI

FRANCHISES

HERO
CERTIFIED
BURGERS.

VIRTUAL KITCHENS

CHUBBS

Street Food Culture

WICHCRAFT

CHKN!

KING HENRY'S PUB

BRG
VIRTUAL KITCHEN



BURGER
BOY

HOLY BELLY

SUGAR HI

SCOOP

NEKTAR
HEALTHY BAR

JULIA'S
pasta shop

THREE KINGS

about BRG

The Best Restaurant Group is a collection of restaurant brands + industry services.

With a variety of restaurants spread across Toronto and Montreal, BRG is driven to deliver quality food, everytime. 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 whose 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.

team members

Michael Roman // Partner + CEO

Dany Bolduc // Partner + Executive Chef

Ashley Roman // Partner + Creative Director

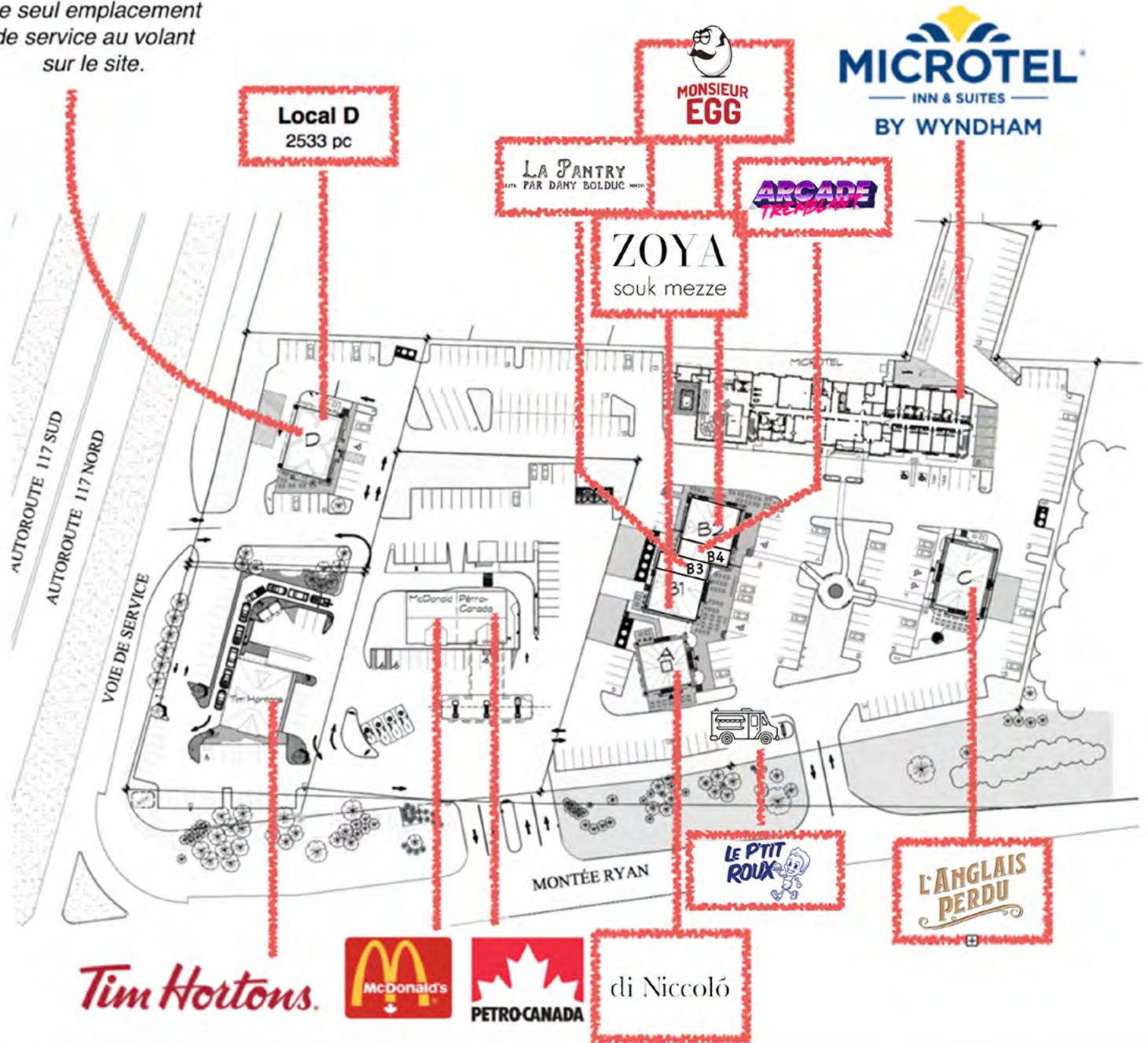
Alexandra Dubreuil // Partner + Service Director

Jonathan Benchetrit // Partner + Sommelier



site map

Le seul emplacement
de service au volant
sur le site.



di Niccoló

about di Niccoló

A laid back but modern Italian neighbourhood restaurant. Filled with lots of delicious classics with a few elevated twists and turns. di Niccoló is the perfect destination for any occasion.



colour scheme and typography

di Niccoló

Montserrat Classic
abcdefghijklmnop
ABCDEFGHIJ
12345678

Montserrat Thin
abcdefghijklmnop
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12345678

LOREM IPSUM

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Pearl Grey



Baby Blue



Sea Grey



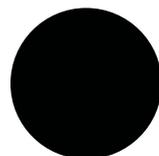
Sage



Light Oak



Chocolate



Black Accents

photography + graphic aesthetic





interior design

The interior design and ambiance of Di Niccoló is meant to be welcoming and warm. With a focus on traditional Italian dishes with an elevated touch, the interior is the bridge that ties the old with the new. A modern take on the nostalgic Italian food and aesthetic we've come to love.

menu example

di Niccoló

TO SHARE

| | |
|--|----|
| Warm Olives | 8 |
| Sicilian olives roasted in our wood fire oven | |
| Fresh Focaccia | 5 |
| Fresh homemade focaccia | |
| Burrata | 16 |
| Burrata freshly imported via airplane from Italy. <i>*Available while supplies last</i> | |
| Brodo | 8 |
| Italian bone broth | |
| Octopus Carpaccio | 18 |
| Fresh, thinly sliced octopus carpaccio | |
| Roasted Brussels | 14 |
| Brussel sprouts roasted in wood fire over with Pancetta | |
| Antipasto Board | 24 |
| Mix of exquisite cured meats, pickled antipastos and Italian cheese | |

PASTAS

| | |
|--|----|
| Spaghetti Bolognese à la Dany | 18 |
| Not your grandmother's recipe | |
| Gnudi | 15 |
| Italian version of a Mac & Cheese | |
| Gnocchi | 18 |
| Pan fried fluffy Gnocchi in a cream sauce with seasonal vegetables | |
| Cacio e pepe | 18 |
| Classic parmesan, cream based pasta with black pepper | |
| Guinea fowl parpadelle | 18 |
| Parpadelle with a guinea fowl ragout | |
| Ravioli | 14 |
| Butternut squash ravioli with a sage butter sauce | |
| Risotto | 24 |
| Daily risotto special | |

PIZZAS

| | |
|--|----|
| Margherita - Fior di latte, san marzano D.O.P. tomato sauce, basil, olive oil | 17 |
| Marinara - Pomodoro, oregano, garlic, basil | 13 |
| Diavola - Pomodoro, grana padano, fior di latte, calabrese, chili oil, basil | 18 |
| Barrua - Gorgonzola, pear, walnut, honey (with light mozzarella) | 19 |
| Madunnio - Pulled burrata, Italian sausage, rapini, 'peperoncino nodino' (with light mozzarella) | 20 |
| Americana - Fresh Fior di Latte mozzarella and pepperoni | 18 |
| Julia - EVOO based, soft goat cheese, prosciutto crackle and sweet caramelized pears, finished with a drizzle of balsamic reduction | 20 |
| Funghi - Roasted garlic cream base, fresh Fior di Latte mozzarella, Gorgonzola cheese and a mixture of mushrooms | 19 |
| Napolitana - Pomodoro, buffalo mozzarella DOP, oregano, garlic, anchovies, Italian parsley | 21 |
| Cavolo Nero - Crema, grana padano, marinated fior di latte, black kale, mixed mushrooms, lemon zest | 21 |
| Bastardo - EVOO, basil, calabrese salami, pork agrodolce, mozzarella di bufala DOP, grana padano | 25 |
| Pesto - Crema, grana padano, fior di latte, bacon, grape tomatoes, nut-free pesto, basil | 25 |

ZOYA

souk mezze



about Zoya | Souk Mezze

Zoya | Souk Mezze brings the culture, spices and smells of the Levant and the silk road to Mont Tremblant. A casual yet very aesthetically pleasing decor.

colour scheme and typography

ZOYA
souk mezze

SOURCE SANS PRO LIGHT
a b c d e f g h
A B C D E F G H
1 2 3 4 5 6 7 8

Times New Roman
a b c d e f g h
A B C D E F G H
1 2 3 4 5 6 7 8

LOREM IPSUM

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Charcoal



Blush



Fog

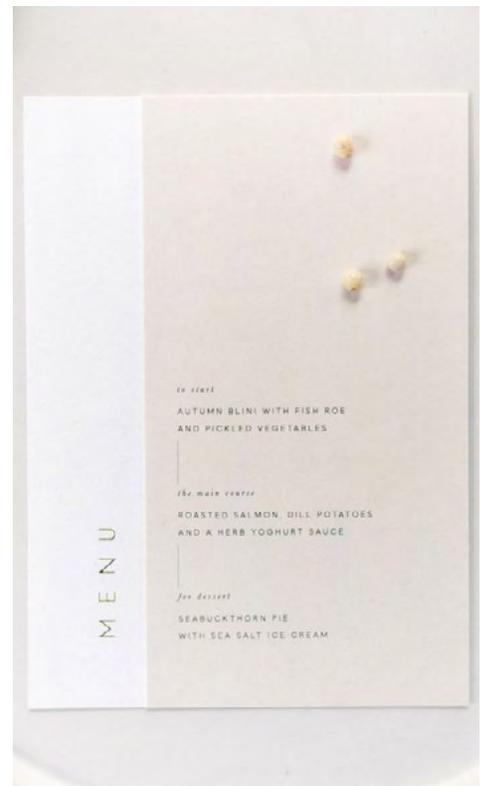


Rosehip



Ash

photography + graphic aesthetic





interior design

Zoya is meant to represent ties between Lebanon and its past French history with a feminine touch. A beautiful blend between the artistic details of the middle east and light French colour palette brings together two worlds that once were one.

ZOYA

souk mezze

TO SHARE

Sampler dips 25
Hummus, baba gahnoush,
labneh & muhammara

Kibbeh Nayeh 20
Beef tartar, bulgur, house spices

Crispy Eggplant 14
Eggplant, yoghurt, compressed,
cucumbers, mint

Grape leaves 13
Rice, parsley, lime, tomatoes

Dany's Hummus 15
Beef tenderloin, hummus,
pomegranate, roasted pine nuts

Roasted cauliflower 15
Cauliflower, green tahini,
hawaij spice, feta

Sujuk 18
Aged beef sausages, tomatoes, lemon

HANDHELDS

Fallafel sandwich 15
Housemade pita, housemade fallafel,
mouhammara, alfafa sprouts

Chicken Shawarma 14
Charbroiled chicken cubes, hummus, garlic,
tahini sauce, tabouleh and onions

Kefta Sandwich 14
Housemade pita, kefta,
mouhamarra, garlic, onions

SKEWERS

All served with housemade pita, grilled
tomatoes, serrano peppers, grilled onions,
roasted potatoes

Beef Tenderloin 36
Harrah marinated beef cubes, sumac

Kefta Kebab 32
Minced beef, parsley, onions

Pistachio Kebab 32
Beef, house spice blend, grilled tomatoes

Cherry Kebab 32
Minced beef, barbari, carob molasses

Chicken Tawok 32
Charbroiled chicken cubes, toum

MAINS

Fallafel Delight 18
Housemade fallafel, mouhammara,
house salad

Pita Arrayes 22
Kefta, radish, pomegranate molasses

Mante 19
Middle eastern dumpling, ground beef, tomato
sauce, yogurt, mint

Mouhammara Lobster MP
Lobster, mouhammara, green beans,
crème fraiche



**MONSIEUR
EGG**

about Monsieur Egg

An evil genius out to create the world's best breakfast! Monsieur Egg is a comical and approachable take on breakfast and brunch. Specifically targeting suburban communities and families, Monsieur Egg is the perfect weekend destination to catch up with the fam over a big cup of Joe!

colour scheme and typography

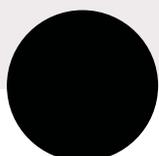


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Archivo Regular
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Lorem Ipsum

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Black



Red

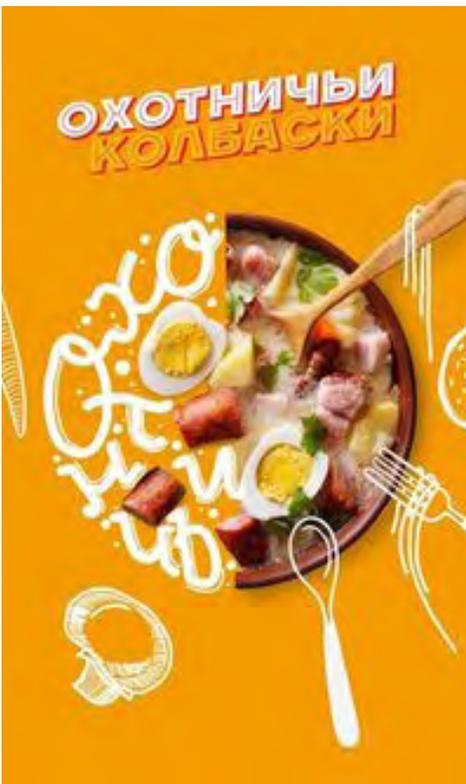


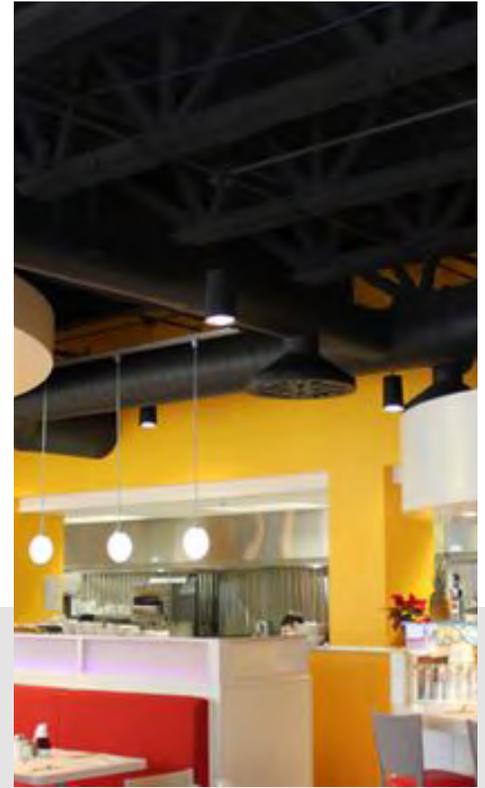
White



Yellow

photography + graphic aesthetic





interior design

Bright and loud is the best way to describe the interior at Monsieur Egg. We've chosen a yellow and orange dominant palette as a reminder of the little things that we associate with a great breakfast; a beautiful sunrise, freshly squeezed orange juice and perfectly scrambled eggs.

menu example



| | | | |
|--|-----------|---|-----------|
| BLACKSTONE BENNY | 17 | THE LATER TATER BOWL | 18 |
| Sugar cured bacon, roasted roma tomatoes on an english muffin topped with two poached eggs, hollandaise, parmesan cheese and chives with housemade hash | | Pulled pork, tater tots, corn salsa, green onions, cheddar cheese, buffalo sauce, chimichurri sauce topped with two sunny side eggs | |
| SMASHED AVOCADO BENNY | 17 | CHICKEN & WAFFLES | 19 |
| Smashed avocado, fresh grilled tomato on an english muffin topped with two poached eggs, hollandaise, goat cheese and chives with housemade hash | | Waffle topped with fried chicken, sausage gravy, green onions and two sunny side eggs | |
| FRIED CHICKEN BENNY | 18 | APPLE CINAMON FRENCH TOAST | 16 |
| A buttermilk fried chicken thigh on an english muffin topped with two poached eggs, hollandaise, roasted corn salsa and cilantro with housemade hash | | Thick cut brioche french bread topped with cinnamon caramelized apples | |
| PORK BELLY BENNY | 19 | CHICKEN FRENCH TOAST | 16 |
| Fried thick cut pork belly on an english muffin topped with two poached eggs, hollandaise, red onion jam, chives, BBQ sauce drizzle with housemade hash | | Thick cut brioche french bread topped with fried chicken thigh, pickled cabbage, jalapeno sour cream, maple bourbon BBQ glaze, hot honey sauce, green onions and cilantro | |
| OLD VILLAGE BREAKFAST | 15 | BANANA WALNUT PANCAKES | 16 |
| Two eggs any style, hash browns, toast and your choice of bacon, sausage, ham, pork belly or avocado | | Triple stack of pancakes topped with sauteed bananas and walnuts in maple butter | |
| GREEN EGGS AND HAM | 17 | BLUEBERRY HILL PANCAKES | 16 |
| Eggs scrambled with pesto and spinach service with ham and topped with goat cheese on a biscuit with hash browns | | Triple stack of pancakes topped with a blueberry compote and bacon | |
| THE GRAVY COOPS | 19 | LA MADRINA HASH | 19 |
| Buttermilk biscuit topped with your choice of fried chicken or pork belly, two sunny side eggs, green onions, sausage with hash brown | | Sweet potatoes, pancetta, tomatoes, scramble eggs, goat cheese | |
| THE BIG BOWL | 18 | ACAI BOWL | 16 |
| Crumbled buttermilk biscuit, hash browns, ham, bacon, corn salsa, spinach, green onions, cheddar cheese and mushroom gravy topped with two sunny side eggs | | Healthy acai bowl topped with seasonal fruits, grains, granola | |
| THE VEGGIE BOWL | 18 | MATCHA BOWL | 16 |
| Crumbled buttermilk biscuit, hash browns, peppers, tomatoes, mushrooms, corn salsa, spinach, green onions, cheddar cheese and mushroom gravy topped with two sunny side eggs | | Healthy Matcha bowl topped with seasonal fruits, grains and granola | |

* Disclaimer - this menu is to provide an example of the direction we are working towards and does not constitute the final menu.

LA PANTRY
ESTB. **PAR DANY BOLDOC** MMXVI



about La Pantry

Now you can buy as many serving 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.

colour scheme and typography

LA PANTRY
 ESTB. **PAR DANY BOLDUC** MMXVI

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LOREM IPSUM

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Black



Charcoal



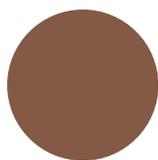
Tan



Chocolate



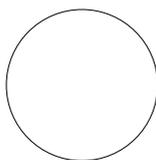
Cobalt



Cinnamon



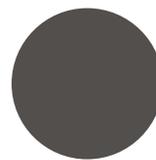
Beige



White

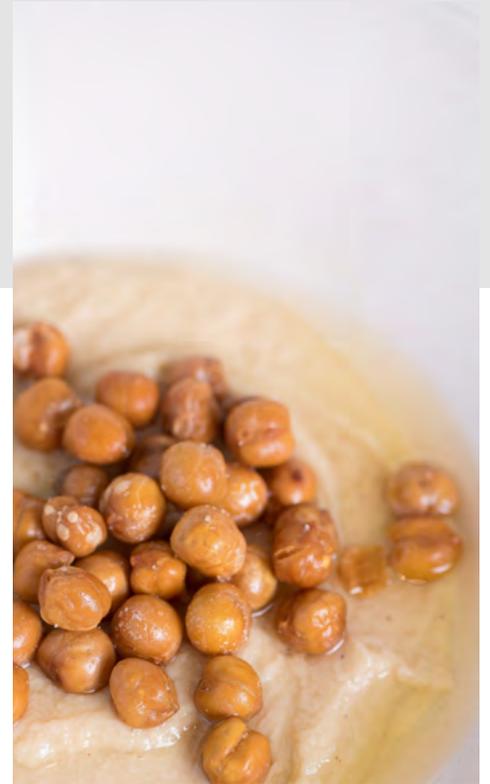


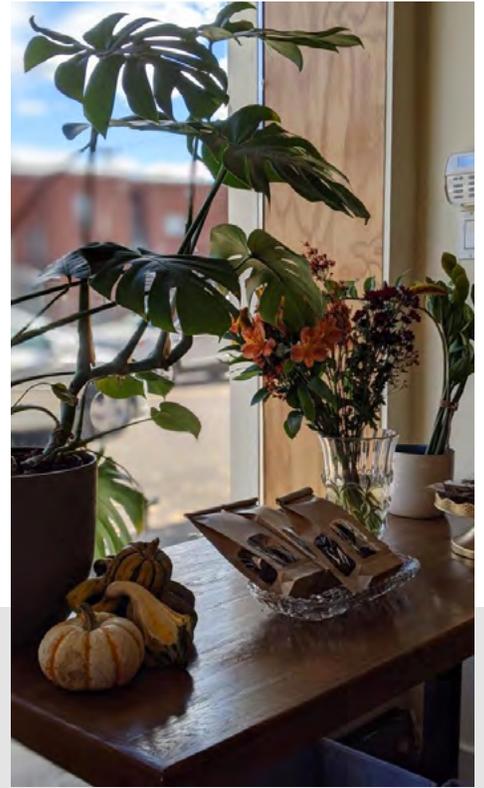
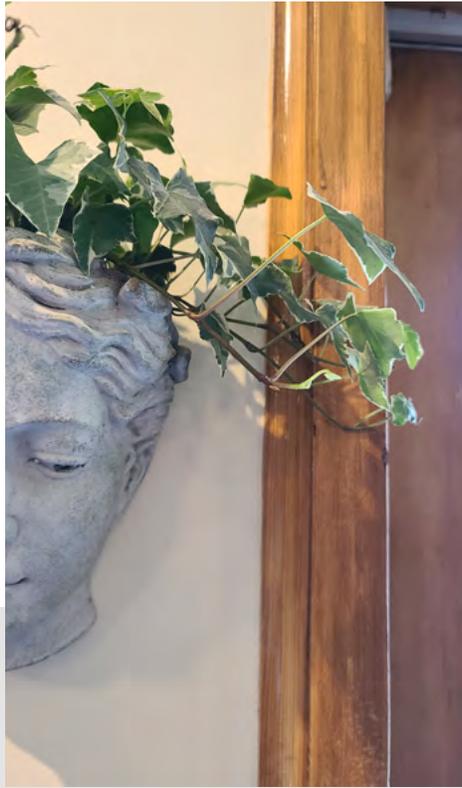
Walnut



Smoke

photography + graphic aesthetic





interior design

At pantry, we've chosen to showcase a vintage and earthy feel as a way to represent the personality our of Chef, Dany Bolduc. With a love for simplicity and respect for the origins of food, there is no need to complicate things.

menu example

LA PANTRY
ESTB. PAR DANY BOLDUC MMXVI



Bakery

| | |
|----------------------------------|------|
| DOUGHNUT HOLES (15) | 6.00 |
| DOUGHNUTS | 1.50 |
| CHOCOLATE TORTES (7) | 8.00 |
| CHOCOLATE CHIP & CARAMEL COOKIES | 4.75 |

Sweets

| | |
|----------------|------|
| "CARAMILK" | 5.50 |
| "REESE'S" (3) | 5.50 |
| SALTED CARAMEL | 6.00 |

Ready-Made Food

| | |
|-----------------|-------|
| POULTRY POT PIE | 25.00 |
| GNUDI | 16.00 |
| HUMMUS | 6.50 |
| RED BEAN HUMMUS | 6.50 |

Fine Groceries

| | |
|------------------------|-------|
| GRANOLA | 9.25 |
| CARAMEL POPCORN | 4.75 |
| CAPER & OLIVE TAPENADE | 13.45 |
| PEELED TOMATOES | 8.05 |

Sauces

| | |
|-----------------------|------|
| SWEET CHILI SAUCE | 7.00 |
| SPICY NECTARINE SAUCE | 7.00 |
| TAYTAY-BASCO | 7.25 |
| FRUIT KETCHUP | 8.50 |

Dairy & Sorbets

| | |
|-----------------|-------|
| YOGURT | 7.00 |
| KEBAB CHEESE | 12.00 |
| ICE CREAM 500ML | 9.00 |
| SORBET 500ML | 9.00 |

ARCADE TREMBLANT

about Arcade Tremblant

A fun, interactive space for kids and adults to enjoy multiple games, arcades, pinballs and video games for a fun family day or evening.



colour scheme and typography

ARCADE
TREMBLANT

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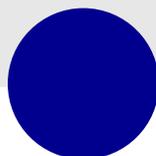
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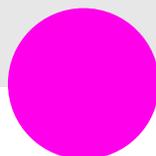
Navy



Blue



Purple



Fuschia

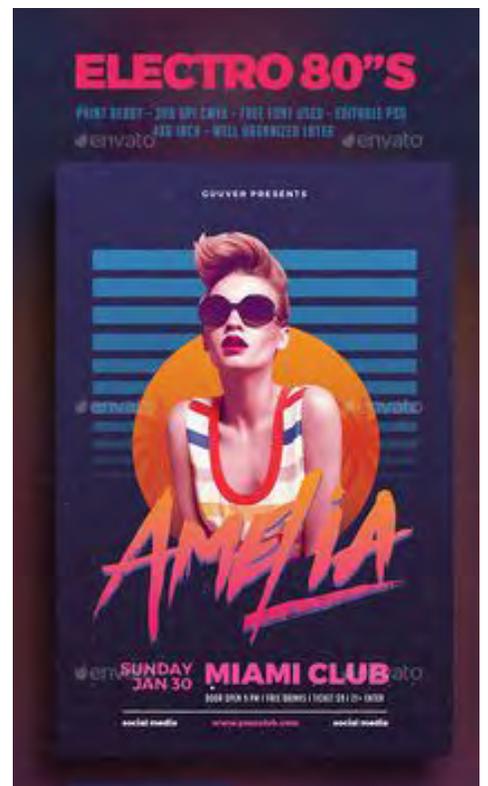
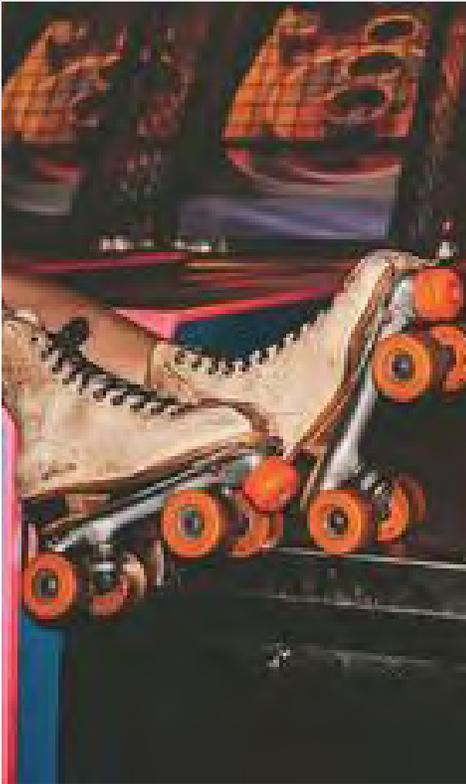


Hot Pink



Grey

photography + graphic aesthetic





interior design

With an obvious tie to the neon-centric 80's, Arcade Tremblant is nothing short of a throwback. The interior is meant to strike a nostalgic feeling of childhood fun as we spend all day at the Pac-Man machine.

ARCADE TREMBLANT

| | |
|---|-----------|
| HOUSEMADE CARAMEL POPCORN | 5 |
| HOUSEMADE BBQ CHIPS | 5 |
| CARAMEL CENTER CHOCOLATE CHIP COOKIE | 5 |
| HOUSEMADE REESES PIECES | 3 |
| HOUSEMADE OREOS | 3 |
| PALETAS | 3 |
| DRUMMIES | 19 |
| POPCORN CHICKEN | 15 |
| PIZZA | 19 |
| SAUSAGE DOG | 9 |
| BURGER | 15 |

L'ANGLAIS PERDU



about l'Anglais Perdu

An englishman lost in Quebec decides to
open a pub. True british pub fare done right.

colour scheme and typography

L'ANGLAIS
PERDU

Libre Baskerville
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 ABCDEFGH
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Libre Franklin
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Lorem ipsum

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Navy



Blue



Purple



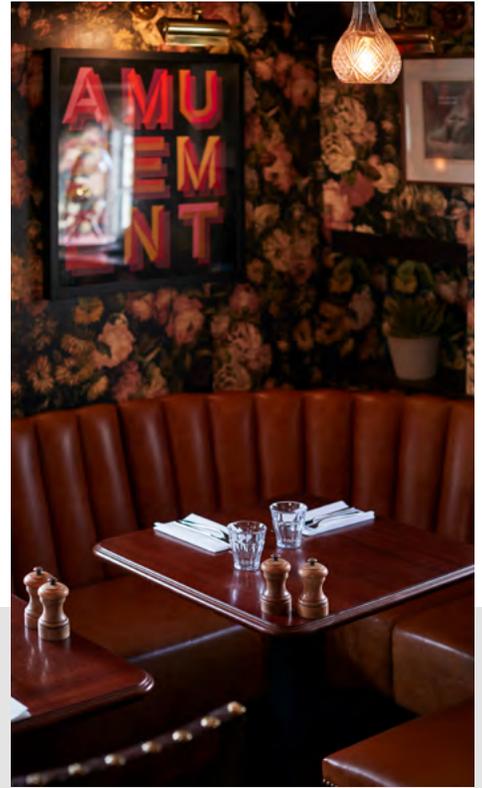
Fuschia



Hot Pink



Grey



interior design

A play on words, L'anglais perdu translates to The Lost Englishman which is why we've gone with a British style interior for a pub located in the middle of Quebec.

L'ANGLAIS PERDU

- TO START -

| | | | |
|---|-----------|---|-----------|
| NACHOS | 12 | TOMATO SOUP | 5 |
| | | Hearthy tomato soup with crème fraiche served with large thick piece of housemade bread with butter | |
| WINGS | 19 | | |
| PORK SCRATCHINGS | 5 | BUBBLE AND SQUEAK | 8 |
| Pork rind, rendered to a crisp and seasoned with salt | | Boiled potatoes with cabbage and brussel sprouts | |
| SCOTCH EGGS | 5 | THE PLOUGHMAN | 24 |
| A true british delicacy | | Chunks of fresh housemade bread, butter, cheese, ham, scotch egg, roasted tomatoes and a sausage | |

- MAINS -

| | | | |
|--|-----------|---|-----------|
| SHORT RIB | 34 | PORK BELLY | 22 |
| Three day slow cooked short rib with carrot puré | | Thick juicy pork belly over mash potatoes | |
| FISH N CHIPS | 22 | CHICKEN POT PIE | 18 |
| Beer battered cod, fries, mushy peas, malt vinegar | | Homemade chicken pot pie | |
| BANGERS AND MASH | 18 | MEAT PIE | 22 |
| Mash potatoes, english sausage, peas | | Homemade meat pie | |
| RIBS | 34 | SHEPHARDS PIE | 22 |
| 3 day slow cooked ribs with pomegranate glaze with fries | | Homemade sheppards pie | |
| TOAD IN THE HOLE | 18 | CURRY | 18 |
| English sausage in yorkshire pudding crust | | England's national dish is revisited here and packed with flavour | |



about Le P'tit Roux

Everyday food concepts using fine dining techniques and ingredients with a playful twist that brings back childhood memories.



colour scheme and typography



HOUSE SLANT

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Azo Sans

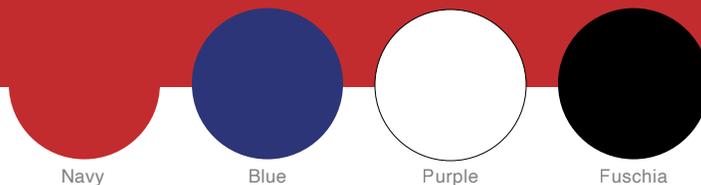
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LOREM IPSUM

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Navy

Blue

Purple

Fuschia

menu example

LE P'TIT ROUX



MAINS

| | |
|---|-----------|
| BURGER | 12 |
| Burger patty mix of brisket, chuck and fat topped with lettuce, tomato, onion and pickle on housemade potato bun | |
| With Cheese | 13 |
| With Bacon | 14 |
| With Cheese & Bacon | 15 |
| DOUBLE BURGER | 22 |
| Two burger patty mix of brisket, chuck and fat topped with lettuce, tomato, onion and pickle on housemade bun | |
| With Cheese | 13 |
| With Bacon | 14 |
| With Cheese & Bacon | 15 |
| TRIPLE BURGER | 18 |
| Three burger patty mix of brisket, chuck and fat topped with lettuce, tomato, onion and pickle on housemade bun | |
| With Cheese | 13 |
| With Bacon | 14 |
| With Cheese & Bacon | 15 |
| FIRED CHICKEN SANDWICH | 34 |
| Fried chicken thigh In our house blent topped with lettuce, hot sauce, ranch and raclette cheese on house made potato bun | |

SAUSAGE DOG
Big housemade sausage dog with a choice of meats in a housemade bun

| | |
|---------------|----|
| Duck Sausage | 12 |
| Bison Sausage | 12 |
| Pork Sausage | 12 |

FRIED CHICKEN **22**
Boneless chicken thighs in our house blend with your choice of dipping sauces

| | |
|----------|-------|
| 3 piece | 12.00 |
| 5 piece | 18.50 |
| 10 piece | 29.50 |

CORN DOG **8**
Housemade corndog with sweet honey mustard

FISH N CHIPS **21**

2 pieces of Haddock, Fries, Housemade Tartar sauce (not guaranteed)

LOBSTER ROLL **18**
Only when in season

SIDES

FRIES

| | |
|---------------|---|
| Handcut fries | |
| Small | 3 |
| Medium | 4 |
| Large | 5 |
| Family | 7 |

POUTINE

Housemade poutine gravy over handcut fries topped with local cheese curds

| | |
|--------|----|
| Small | 5 |
| Medium | 6 |
| Large | 7 |
| Family | 10 |

ONION RINGS

Onions battered in our house mix

| | |
|--------|---|
| Medium | 5 |
| Large | 6 |

BRODO

Homemade brodos

| | |
|--------|---|
| Small | 3 |
| Medium | 4 |
| Large | 5 |

BREAKFAST

| | |
|---|----------|
| BLT | 6 |
| Housemade braed with pork belly, lettuce and tomato | |
| EGG, BACON, CHEESE SANDWICH | 7 |
| Fried egg with pork belly, sharp cheddar cheese, housemade ketchup on housemade bread | |
| CHEF'S CHOICE | 7 |
| Let our chef blow your mind with this chef's choice breakfast sandwich | |
| OLD FASHION DOUGHNUTS | 7 |
| 5 old fashion mini doughnuts or 15 doughnut holes | |

DESSERTS

| | |
|---|----------|
| COOKIE | 5 |
| Large chocolate chip cookie with caramel center | |
| BROWNIES | 8 |
| 7 mini flourless and nutless brownies | |
| SOFT SERVE ICE CREAM | 5 |
| Your choice of 3 flavours of housemade soft ice cream | |
| OLD FASHION DOUGHNUTS | 7 |
| 5 old fashion mini doughnuts or 15 doughnut holes | |

Competitive Advantage

BRG's success is anchored in its unique structure, attributes and management. All BRG restaurants benefit from having a structured business, experienced managers, a full service marketing agency, a dedicated financial department as well as a world class Executive Chef and Sommelier.

guest experience

BRG will be placing the guest experience as its foremost priority and at the center of its "flow wheel". From the moment a guest discovers BRG to the moment the guest leaves to the subsequent retention marketing we execute, the guest will be the center of our work and always made to feel like the priority. Exemplary service, incredible ingredients, amazing flavours, aesthetically pleasing visuals and impactful communication, marketing and technology. The entire experience will also be offered in perfect french and english, making guests of both languages feel absolutely at home.

cultural relevance

With Covid-19 coming to an end, people will be clamouring to come out of this year-long confinement. We believe they will be looking closer than ever for quality establishments where their experience will be unique and enjoyable as well as for amazing service and responsibly sourced food products. Building a brand and establishment where guests feel at home will be vital and a top priority for BRG.

unique experience

BRG and Rendez-Vous Ryan will be offering guests one of the most unique culinary experience in Mont-Tremblant. Nowhere in Tremblant will you find such quality food and unique dishes packed with flavours. Bringing new flavours, styles and concepts combined with all time classics will offer something for everyone.

quality products

Whether it be food ingredients, wines, or raw products, BRG will only provide guests with responsibly-sourced items from local producers and importers (except wines which will also have international producers). BRG will know and understand the provenance and life cycle of the ingredients with which it will be working with. Always able to stand behind the product and in the hopes of supporting the local economy.

sustainability

CORE VALUE

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.

SOURCING

The BRG Chefs have been on a mission to source the most sustainable + local ingredients that are proven to be organic, cage-free, antibiotic free, free run, ethical and as wholesome as possible.

COMPOSTABLE PACKAGING

Not only is our packaging green, it's also compostable. This ensures that every delivery can be fully recycled and/or composted instead of spending years in a landfill or in the ocean.

LOW WASTE KITCHEN

We respect our food - our kitchens are committed to using every part of every ingredient in order to reduce wastage.

ENVIRONMENTALLY FRIENDLY

All of our brands are conscious of our gluten free, vegetarian and vegan friends. On each of our menus, you will find something suitable to these lifestyle choices.



values

OUR ETHOS

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.

GREEN

The Best Restaurant Group takes every possible step to ensure that we are as green as can be which includes but is not limited to: sustainable local providers that are proven to be organic, cage-free, antibiotic free, free run, ethical and as wholesome as possible; compostable packaging made from recycled materials;

low waste kitchens (less than 0.5%); comprehensive waste management with recycling and compost bins.

ALWAYS FRESH

All our ingredients are carefully sourced fresh from the best and most sustainable sources to ensure the best possible results and flavours in each of our dishes.

MADE FROM SCRATCH

The Best Restaurant Group brings a new meaning to "Made From Scratch". Each BRG brand makes all of its dishes from scratch with raw ingredients including but not limited to: bread; sauces; yogurts; cheeses; rubs; condiments; ice cream; sausages; broths; dips; and much more.

(VALUES CONTINUED)

MADE TO ORDER

All orders placed with any Best Restaurant Group brands are made to order when ordered. All ingredients on a plate are made for the guest ordering the dish, no exceptions, no excuses.

COMMUNITY CENTERED

The Best Restaurant Group is committed to supporting its local communities and residents by supporting various organizations as well as enacting BRG Brand programs. Follow our social media accounts to see what we are currently doing for the community and its residents.

AMAZING WORK ENVIRONMENT

The Best Restaurant Group offers a respectful, above average wage work environment with opportunities for growth and learning made available to all its team members. Opportunities also include partnership and management track for team members that demonstrate dedication, loyalty, respect and willingness to learn.

BRG likes to cultivate team spirit, honesty, hard work, equality, dedication, honour, integrity, originality, creativity, competition and above all else; respect.

Under no circumstances does BRG tolerate anyone within the organization to participate, engage or encourage any form of racism, sexism, religious intolerance, homophobia, bullying, shaming, violence, disrespect and harassment (physical & verbal). The work environment as well as all individuals within the organization should always feel safe, respected and open to be themselves no matter the situation.

RESPECT

The Best Restaurant Group believes that the world would be in a better place if people from all over practiced a bit more mutual respect. Respect is the foundation for any relationship and at BRG, we take that very seriously. Here are some examples of how we implement respect within every part of our businesses.

EMPLOYEES

We respect our employees by providing a safe and enjoyable work environment with a living wage as well as learning & growth opportunities for all team members willing to take advantage.

GUESTS

We respect our guests by providing the best possible culinary experiences to each guest. We offer made to order meals with only the best possible and freshest ingredients in every one of our dishes. We never trick or deceive our guests with false names, descriptions, provenance and nature of any products.

THE ENVIRONMENT

We respect the environment by having a sustainable supply chain, having a waste management system featuring recycling and organic composting, operating nearly 0% waste kitchens and having packaging that is not only made from recyclable materials but that is bio-degradable and compostable.

SUPPLIERS

We respect our suppliers by always paying our invoices on time and in full.

FOOD

We respect our food by never wasting any part of any animal, animal by-product or produce.

THE RESTAURANT INDUSTRY

We respect the restaurant industry by honouring the past but looking to the future and changing how the industry is perceived, the role the industry in society, how employees are treated, how food is treated, how ingredients are sources, how delivery is executed and how the guest is treated.

THE ECONOMY

We respect the economy by providing each of our team members a living wage that is above industry averages, guaranteed hours, benefits and paid vacation as well as pay our suppliers a fair sum for their products. All this money is then returned into the economy as all involved have some sort of disposable income.

OURSELVES

We respect ourselves by never compromising on our values or our beliefs as well as by being a profitable company without profiting at the expense of others.

the market

Mont Tremblant has been steadily growing over the past 3 decades and it is now at its height. However, this world-class, year-round tourist destination lacks a world-class dining scene — and BRG is here to rectify the problem.



Rendez-Vous Ryan

Rendez-vous Ryan is located on the axis of the 117, the 323 and the only main road to Station Mont-Tremblant, capturing all travellers; from Quebec City and the Maritimes, Montreal, Ontario, or the northeastern states, it is the last spot to get food and services prior to arriving at Tremblant. Taking advantage of the hotel, service station, and massive vehicle traffic, this location is primed to become a central hub in the region.

restaurant market

Covid 19 nearly killed all restaurants. Those that survived are those that were pro-active, with systems and operations that allowed ownership to understand their business and numbers. Those operators, like Best Restaurant Group, will be the ones coming out like lions after Covid. The market will not be as saturated as it used to be and guests will be making more informed decisions about where they will spend their money.



operations

The management group at Best Restaurant Group has established a thorough operational system whereas management and ownership ALWAYS has a full understanding of its numbers both fixed and variable. Our systems will automatically and immediately flag anything that is out of our norms (which are even stricter than standard norms). Onsite managers are supported not only by the best possible technology and tools but also by an operations team out of head office that includes but is not limited to a Financial Director, Accounting Clerks, Office Managers, Operational and Logistics Director, Test Kitchen and HR department.

As such, our managers have strict guidelines, systems, procedures, templates and checklists to work with to ensure that not only our operations but the guest experience, sanitary/health, team culture, ambiance and flow of the establishment are always optimal.

Best Restaurant Group as a whole also offers living wages and benefits to its team.

There is no part of our business that we leave to chance or “gut feelings”. All decisions are based on fact and data, nothing else. We know all parts of our business before the business is open.



marketing

BRG will be utilizing the services of Food Algorithm, a full service marketing agency that specializes in restaurants, to handle all aspects of its marketing.

Services include but are not limited to:

- Brand Creation
- Marketing Strategy Development
- Digital Strategy Development
- Website creation, SEO, website management
- Photography
- Graphic Design
- Email Marketing
- WIFI Marketing
- Smart Messaging
- Influencer Management
- Advertising
- Social Media
- Reputation Management
- Press outreach

Click [here](#) to view the Food Algorithm portfolio

THANK YOU



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