

Le Cordon Bleu Plays Key Role in Canada's "Event of the Year"

For Immediate Release

Ottawa– 18 June 2005 – **Art's glittering ball**



OTTAWA - Dare I say it? The Renaissance Ball was the party of 2005. While it may seem a little premature to make such a statement, my guess is it would be pretty hard to top this event. Celebrating the 125th anniversary of the National Gallery of Canada, the gallery's foundation pulled out all the stops. – The National Post

The limousines were lined up, the paparazzi snapped pictures, and the champagne corks were popping. More than 500 A-list guests from around the world who paid up to \$50,000 a table gathered in The Grand Hall of the National Gallery of Canada to celebrate the Renaissance Exhibition headed by works from Michelangelo and Leonardo Da Vinci. The guest list included three Prime Ministers, 16 International Ambassadors, and countless top Executives and Politicians from across the nation. The menu was a combination of talents from Le Cordon Bleu Signatures Restaurant Executive Chef Frédéric Filliodeau, Brookstreet Resort Executive Chef Michael Blackie, British High Commission Executive Chef John Leung and the National Art Centre's Executive Chef Kurt Waldele. This would not have been possible without the help of 39 volunteer students from Le Cordon Bleu Ottawa Culinary Arts Institute and another half dozen of their Master Chef Instructors.

Le Cordon Bleu has become one of the worldwide leaders in culinary and hospitality education, its name being synonymous with excellence. With more than 25 schools worldwide, Le Cordon Bleu is proud to foster a unique multi-cultural environment with students coming from more than 75 nations. Through its faculty of Master Chefs, Le Cordon Bleu is dedicated to preserving and passing on the mastery and appreciation of the culinary and pastry arts. Le Cordon Bleu Master Chefs have trained in the world's finest restaurants, hotels and catering establishments, and they enrich the students' learning experience with their own regional and professional culinary traditions and experiences.



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Canadian Prime Minister Paul Martin surrounded by the team of Chefs and Students that made the Renaissance Ball a success.