



A Gourmet Affair

Executive Chef Charles See...

Chef See steps into his new role as A Gourmet Affair's Executive Chef on the heels of an extremely successful inaugural year for his own endeavour, See Catering. He decided to make the transition from his tenure as the Executive Chef of the Num-Ti-Jah Lodge (Icefields Parkway, north of Lake Louise), in order to truly expand his experience running staff and a million dollar kitchen. Catering has offered him the opportunity to remove his ceiling and grow several successful businesses. Charles See has honoured the long time clientele of A Gourmet Affair, and their appreciation for "good home cooking", by continuing to offer traditional menus. Expect that menus have been tweaked slightly to illustrate the team in the kitchen, providing hearty homemade delights with an international flair. A graduate of George Brown College and apprentice of Muskoka's award winning Sherwood Inn; Chef See has worked with chefs from around the world and his efforts have been appreciated by international clientele. Red Seal certified for 13 years, and with 20 years of professional level food preparation, he has been toasted as baker and chef by Canadian Mountain Holidays~the world's oldest and most prestigious heli-skiing operation.

Executive Chef Brian See

Executive Chef Brian See can feed an army with ease...and that's not just a figure of speech! This Red Seal chef has served upwards of 9000 plates in one day while with National Department of Defense, along with privilege of preparing dinner for the Prime Minister and the Opposition Party. Chef Brian honed his talent at many of the country's finest clubs and resorts such as Talisman Mountain Resort, Num-Ti-Jah Lodge, Melville Lodge, and Radium Springs Resort with a leadership role as Executive Chef at the Port Carling Golf and Country Club.

Rob Hay, Director of Client Services

With a flair for the upscale, Rob Hay directs the A Gourmet Affair client service department, bringing an upbeat, cooperative and professional finish to every AGA function. Rob possesses an innate ability to foresee opportunity and challenge alike, and manages the AGA front of the house team with ease. His background encompasses some of the west's busiest and most popular venues like Lake Louise Ski Resort, Vancouver's Reef Caribbean Restaurant and Alberta's Num-Ti-Jah Lodge where he first collaborated with Executive Chef Charles See.