

AWARD-WINNING CUISINE



Cuisine Worth Celebrating

We care for your food with integrity and artistry so you can plan a remarkable event. Our award-winning team with 11 Red Seal chefs deliver an authentic farm to table experience. 60% of our food is locally purchased from community growers, and with every dish crafted in-house, our team of 30 chefs can customize any meal to your heart... or stomach's content. Whether it's dinner for 5 or 5,000, the culinary experience at the Shaw Conference Centre reflects our commitment to quality and innovation.

Meet Chef Jason

Executive Pastry Chef Jason Wang incorporates his imagination on every whimsical plate. Originally from China, Chef Jason moved to Edmonton at age 19, and developed a passion for pastries. He's a graduate of the world-class baking program at the Northern Alberta Institute of Technology (NAIT) where he perfected his techniques. In our kitchen, he unleashes his creativity with a knowledgeable

background in French-style pastries, modern plated desserts, cake design and confectionary showpieces. Chef Jason leads our team of 8 pastry chefs to design customizable desserts for the perfect finishing touch for your event.

World-Class Pastry Chef

Throughout his career, Chef Jason has excelled at leading kitchens and training chefs. As an inspirational pastry chef, he will shape the industry for years to come as he challenges himself and his team to push culinary limits. His accomplishments include:

- Supervisory Development (Blue Seal certified)
- Inter-provincial Standards (Red Seal certified)
- 2017 sugar master class with Chef Davide Malizia
- 2015 pastry development course with Chef Jean-Michel Pucchion
- 2010 Inter-provincial Journeyman Baker
- 2007 School of Hospitality Baking Certificate