



Spring Newsletter

Introducing Coffee and Breakfast in Our Store

We get asked so often for coffee that we finally decided to serve the finest beans around from **Te Aro** where the beans are roasted in small batches just down the street. Come in for a morning coffee and a slice of banana cake or delicious muffin. Our store will now be open at 10:00 AM! **\$1.00 special** on a cup of joe for our first week May 3rd to May 8th.

<http://te-aro.myshopify.com/>

Loic Gourmet in Tonic Magazine

Check out Dave's delicious and simple recipe for Asparagus with Béarnaise sauce in this month's Tonic Magazine. The yummy looking photo was photographed by Kathleen.

<http://www.tonictoronto.com/magazine/articles/a-little-taste-of-spring.html>

Heather Morton Blog - The Party

A fun event to all of you in the photography industry. Join Heather Morton at Pikto on May 11th to celebrate two years of her very successful blog and talk shop while listening to cool music, having some drinks and best of all, nibbling on our delicious food.

Tuesday May 11 (doors open at 7pm)
<http://www.heathermorton.ca/blog/>

1000 Plates, 1000 Tastes at Luminato

Last year was such a hit that we are doing it again! Come and see us down at Harbourfront for the 1000 Plates, 1000 Tastes. \$5.00 tickets get you a great offering from 100's of amazing restaurants. (Of course, Loic Gourmet's offering will be the tastiest one!) This is a tasty outing for all you foodies out there. Its also a fun time for the whole family with lots of great stuff for the kids.

Saturday June 19 (12pm-9pm) – Sunday June 20 (12pm-6pm)
<http://www.luminato.com/2010/events/111>

New store hours:

Monday to Friday 10:00 AM to 6:00 PM

Saturday 10:00 AM to 5:00 PM

Sunday Closed

Getting Married?

Are you, family or friends getting married? We were at the Drake Hotel last Saturday for **The Spring Wedding Show: Indie meets Couture** and met many couples interested in having Loïc Gourmet cater their wedding. We mixed and mingled with some great local artisans (cake designers, invitation printers, florists, event decorators) and made some great contacts that we would gladly pass on to you. We can cater a small and intimate wedding for you or we can organize a bigger event up for up to 200 people.

The Supper Club

We hosted some great supper clubs at our store in the last month. The first one was a group of twelve women photographers that got together for a really fun evening. Next, one of our customers hosted a dinner for 10 people for her fiancé's birthday and coming up, we are hosting another birthday dinner for 12 people. Do you have a special occasion that you would like to celebrate? The evening will feel like a cross between having your own personal chef cooking for you at home and being in a restaurant for a tasty meal. Dinner cost will vary depending on the menu that you choose (\$35.00 to \$50.00 per person - food only) If you prefer to host it in your home, we can arrange that for you! (minimum of ten people)

Follow Us On Twitter and Facebook

If you havn't already!

The Green Living Show

David took part in the Green Living Show last weekend as part of the Farm Fresh Fare and The Slow Food Movement. We partnered with a local apple farmer and David created 3000 pieces of Northern Spy and almond tart with whipped Ontario cream cheese! Delicious!