

KTC + CMS



The taste
of home.

SOME MEALS FEED THE BODY. THIS ONE FEEDS THE SOUL

A Once-in-a-lifetime Catered Experience with Chef Michael Smith + Kiss the Cook Catering

Whether you're celebrating a milestone, hosting a fundraiser, or bringing your team together around something unforgettable — this is for you.

It's not just about serving a meal. It's about creating an experience. The kind of gathering people talk about long after the last plate is cleared.

Thoughtfully prepared food, intentional details, and seamless service that bring everyone together in the best way.

A meal to savour, a moment to treasure, a memory to hold onto.



MEET CHEF MICHAEL SMITH

An event your guests will remember for years to come

FARM TO TABLE FEAST

Every plate tells a story, connecting you to the land, the season, and the people who bring it all to life.

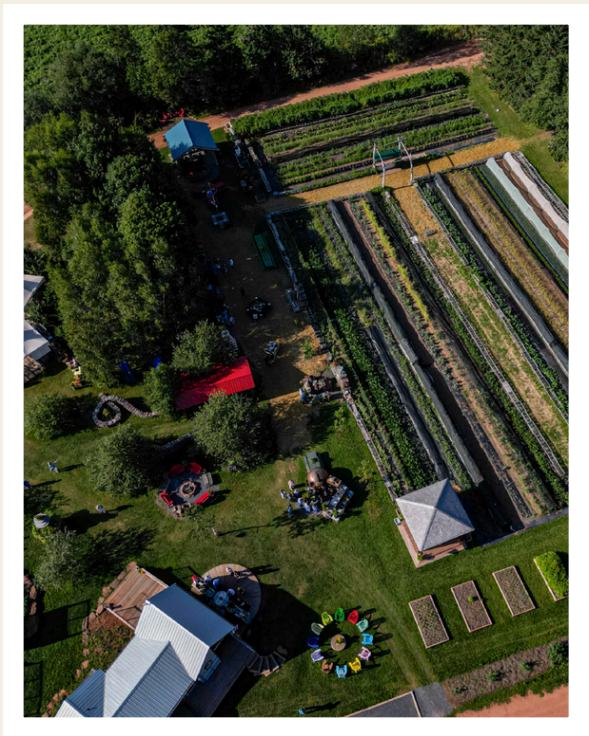
EXCLUSIVE ACCESS

Dine with a Canadian culinary icon in an unforgettable, one-of-a-kind setting.

BESPOKE EXPERIENCES

Tailored with care and creativity—each menu is a reflection of passion, place, and purpose.

Learn more by visiting: kissthecookcatering.com



Chef Michael Smith and the exceptional culinary team from The Inn at Bay Fortune are eager to collaborate with Kiss the Cook Catering, bringing their signature flavours and artisanal ingredients to Toronto's food scene.

Together, they'll design a one-of-a-kind dining experience, perfectly tailored to elevate your event into something truly memorable. You can now have access to fresh PEI Oysters flown in from the Bay, and that's just for starters!

Chef Michael is renowned for his high-energy presentations, side-splitting audience interactivity, and captivating storytelling. His passion for simple, sustainable home cooking is an effective platform for a wide variety of messaging for any audience.

SUGGESTED EVENTS

- C-Suite client appreciation
- Milestone celebrations
- Annual retreat capstone dinner
- Employee Appreciation Event
- Fundraising Gala
- Grand Opening
- Bespoke Weddings

EXPERIENCE SAMPLES

- Champagne Saber & Caviar
- Inn at Bay Fortune Oyster Bar
- Interactive Dinner Party (200+ guests)
- Plated Farm-to-Table Feast
- Live Fire & Smoking Experiences
- Food Stations & Canapes
- Cooking Demo & Book Signing

Interested? Get in touch to learn more:

Call us at (416) 264-4040

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