

# Milton • Means Business

## ✓ Revamped Grand Chalet on Steeles Ave. offers Italian dining but specializes in catering events

Operating a catering business in Milton hasn't been without challenges, but it looks promising so far, according to Mike DiBiase, manager of the Grand Chalet restaurant and reception centre.

Mr. DiBiase took over the facility in April last year.

"It's been slow getting the news out that we're here," Mr. DiBiase said. "But it's starting to pick up. We just came back from two bridal shows. Hopefully that will help."

January through March is usually a slower time in the hospitality industry, said Mr. DiBiase.

"We've been trying to organize our facilities out here," he said. "But now we're going to try to get the word out."

While the Grand Chalet offers Italian dining in its restaurant, it specializes in catering events in its banquet halls.

"It's what we really love to do," he said.

The main floor of the building accommodates the restaurant and the smaller banquet hall while the upper level houses the larger banquet hall.

"We were very well known in the hospitality industry," Mr. DiBiase said, about his family-run catering business. Formerly, the family operated out of the Laguna Reception Centre in Mississauga.

"We're able to give our customers a lot more here," he said, adding that the Grand Chalet's freestanding structure is more conducive to large social events than a centre like Laguna that's part of a hotel.

Through the catering business, Mr. DiBiase tries to customize each individual event.



Photo by GRAHAM PAINE

Grand Chalet operators Tony DiBiase (left) and Mike DiBiase (right) along with chef Salvatore Vivaldo show off a tray of menu items including fillet mignon and brarolo mushroom sauce, tortellini with tomato and basil and one of their signature dishes, spiducci.

"We try to make each event special," he said.

The Grand Chalet can accommodate large or small social or corporate functions within one of its two banquet halls. The smaller hall accommodates up to 100 guests, while the larger one can fit up to 220 guests for a sit down meal.

"Customer service is what I enjoy most about this industry," Mr. DiBiase said. "We create something different for each event. It's a worry free day for the couple when they deal with us. We take care of everything."

Mr. DiBiase learned the business from his par-

ents.

"We all work together," Mr. DiBiase said, adding that his parents and brother all help run the business.

Formerly the Bavarian Chalet, the structure has undergone some renovations since the DiBiases took it over last year.

The restaurant had many animal-shaped fixtures which Mr. DiBiase found to be too loud for the fine-dining experience.

"We've neutralized the place, made it more comfortable," Mr. DiBiase said.

The fixtures have been removed and the room repainted.

Word has been slow getting out about the Italian-style restaurant, but things are starting to pick up according to Mr. DiBiase.

"We offer all kinds of things in our restaurant, chicken, steak, seafood, pasta. We work primarily with fresh ingredients."

The menu consists of traditional and new Italian food. The restaurant is open for lunch and dinner Tuesday through Friday, and dinner on Saturday and Sunday.

Currently the kitchen is experimenting with a traditional Italian dish from the Abruzzi region of Italy called Spiducci.

The Italian-style shish-kebobs are fun to eat and tasty, said Mr. DiBiase. He described the dish as a "classier alternative to chicken wings."

The DiBiases plan to introduce Spiducci at a special price on Wednesday nights.

"People who are familiar with spiducci have it all the time," Mr. DiBiase said.

The business operators also have further plans to renovate the facility to include a lounge on the upper level and some additional decorating in the restaurant.

## ✓ Booths for Milton Showcase are going fast; one third snatched up

Milton Showcase 2001 is still months away, but spaces for the event are going fast.

The 150 booths available have been up for grabs for just over a week, and already more than one-third have been snatched up.

"We're very encouraged by the initial reaction to the show," said

Jeff Bergsma, chairman of the sales committee.

"We're advising businesses to get their registrations in as soon as possible to avoid disappointment."

The June 1 to 3 Chamber of Commerce-organized show — which will be held at Memorial

Arena — will offer local businesses the chance to promote their products and services.

Featured will be free seminars, a food fair, entertainment and a mayor's breakfast. Free day care will also be available.

To book a booth for the show, call Lindsay Dyck at 878-0581.

## MacLean is guest speaker

CBC Broadcaster Ron MacLean will speak to Halton businesses next Tuesday on the benefits of building communities through volunteerism.

Mr. MacLean is the guest speaker at a

special breakfast meeting at the Burlington Convention Centre.

To get tickets for the event, hosted by the Halton Social Planning Council and

Volunteer Centre, call 632-1975.

# Hitherfield School

is having an

## Open House

Are you considering private education?  
We cordially invite you to join us

**Saturday, February 24th**  
from 1 p.m. - 3 p.m.

to meet our teachers, wander our halls, and find out why Hitherfield has developed a reputation for excellence in elementary education in its ten years in the Milton area.

Hitherfield School is located on  
10th Sideroad in Campbellville,  
just north of the 401, 1/2 km west of Guelph Line.  
We can be reached at (905) 854-0890

### ATTENTION MILTON!

**15 HOURS ONLY!**  
**THIS FRIDAY & SATURDAY - GIANT**  
**INDOOR USED CAR SALE! SEE FRIDAY'S**  
**PAPER FOR MORE DETAILS!**  
**DON'T MISS IT! FEB. 23<sup>RD</sup> & 24<sup>TH</sup>**



**Wallace**  
PONTIAC • BUICK • CADILLAC

New Address  
**801**  
MAIN ST. E.  
MILTON

**878-2355**  
Toll Free 1-888-878-2354

• PONTIAC • BUICK • CADILLAC • GMC • PONTIAC • BUICK •