



INDIGENOUS
TOURISM ASSOCIATION OF CANADA

INDIGENOUS CULINARY DIRECTORY

COVER: PRAIRIE BERRY FARM



HEALTH & SAFETY

Due to COVID-19 and health & safety restrictions by region and community, please visit [IndigenousCuisine.ca](https://www.IndigenousCuisine.ca) for up to date information on status of business operations.

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COVER: PRAIRIE BERRY FARM
BACK COVER: FEAST CAFÉ & BISTRO

INDIGENOUS CULINARY DIRECTORY

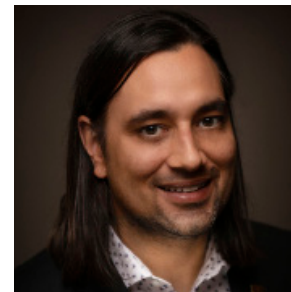
This directory is to support media, travel trade, businesses and consumers with information about the Indigenous culinary experiences across Canada whether you are organizing an event, writing a story or planning a visit.

Please also visit **IndigenousCuisine.ca** for our online map.

Get in Touch



For media request and/or additional information on any of the experiences mentioned in this document, please contact Ryan Rogers at **Marketing@IndigenousTourism.ca**.



For Sales and Travel trade inquiries please contact Jason Picard-Binet at **Jason@IndigenousTourism.ca**



**INDIGENOUS
CANADA**
**AUTOCHTONE
CANADA**

Launched in 2020 by the Indigenous Tourism Association of Canada (ITAC), Destination Indigenous markets the best Indigenous tourism experiences from coast to coast to coast. Destination Indigenous opens doors into the living cultures of Indigenous Peoples in Canada today through Indigenous nature and wildlife tours, cultural sharing, accommodation and relaxation, culinary experiences, shopping and more.

Focus on Indigenous Cuisine

Enjoying culinary experiences as part of a traveller's journey is among the top experiences travellers are looking for when they choose a destination. In Canada, the Indigenous culinary experiences to be had across the country are a genuine and deep connection to the land and the people that has existed since time immemorial. We want to make it easy for the world to find and fall in love with our Indigenous culinary community.

Learn more at IndigenousCuisine.ca



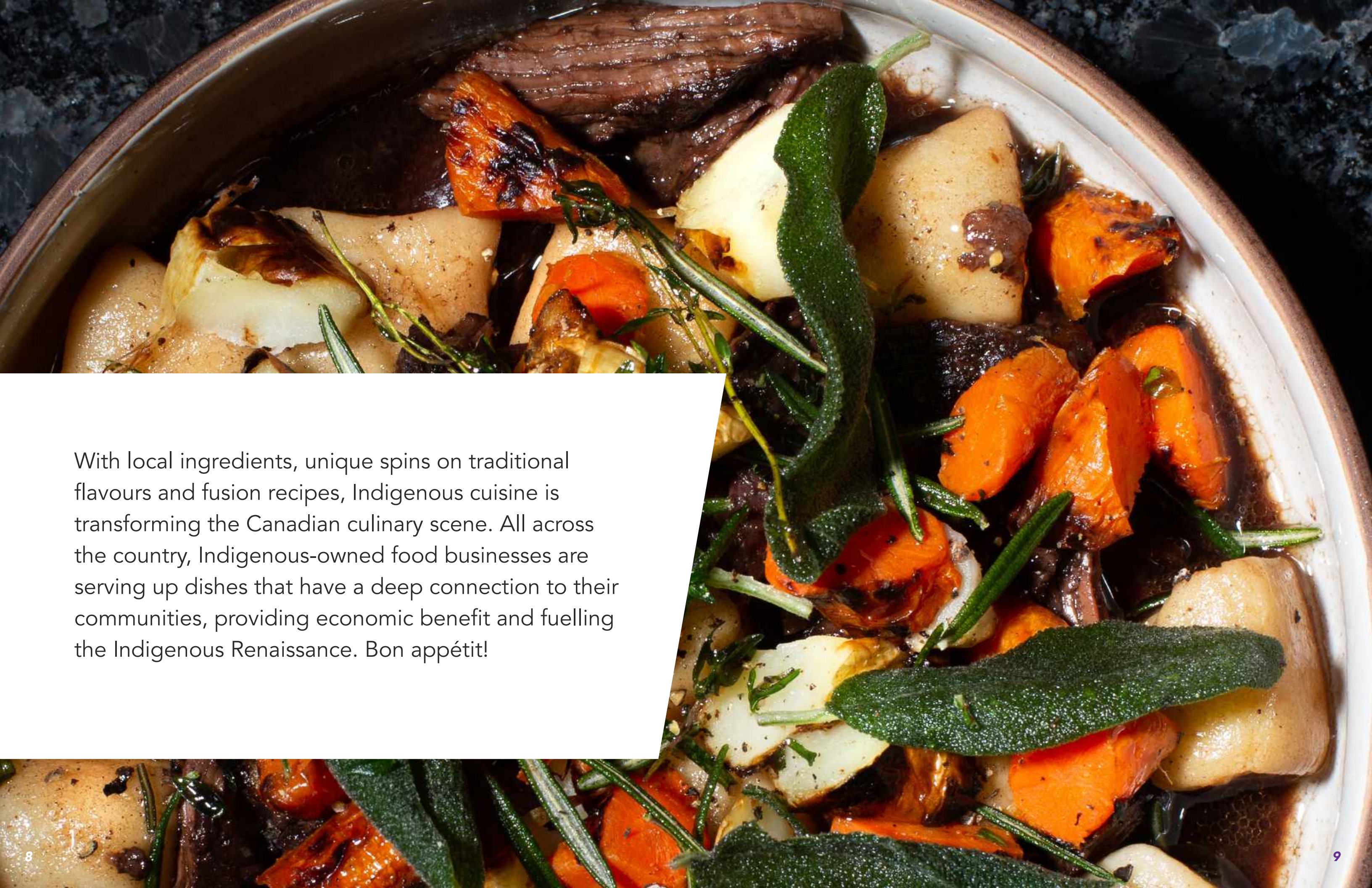
INDIGENOUS CULINARY
of Associated Nations

ICAN's purpose is to share with the world the many facets of Indigenous food, culinary and cultural experiences across each region of the country. ICAN will do this by accurately connecting individual communities and regions while harnessing the entrepreneurial spirit of Indigenous people to build more genuine Indigenous culinary experiences. Increased visibility and availability of these experiences will lead to a greater understanding and connection through tourism of Indigenous culture and the power of Indigenous food and foodways.

About Indigenous Culinary of Associated Nations

Launched with a vision for a world where Indigenous food is not a dish served for one but a cultural feast and celebration of Nations, ICAN is dedicated to sharing Indigenous food, culinary and cultural experiences from across Canada with the world. In November 2019, an MOU between the Indigenous Tourism Association of Canada and ICAN was signed to support a strategic framework to develop and market the country's many Indigenous culinary experiences, and in turn, foster the growth of Indigenous culinary tourism on a national level.

Learn more at IndigenousCulinary.ca



With local ingredients, unique spins on traditional flavours and fusion recipes, Indigenous cuisine is transforming the Canadian culinary scene. All across the country, Indigenous-owned food businesses are serving up dishes that have a deep connection to their communities, providing economic benefit and fuelling the Indigenous Renaissance. Bon appétit!



DAKOTA DUNES RESORT

WHITECAP, SASKATCHEWAN

- /// Cultural Demonstrations
- /// Cultural Performances
- /// Cultural Tours
- /// Fashion
- /// Gift Shop
- /// Gifts
- /// Heritage Sites
- /// Jewellery
- /// Online Store
- /// Storytelling
- /// Table Service

Located on traditional Whitecap Dakota Unceded Territory, nestled within a beautiful river setting and surrounded by gently rolling natural sand dunes, Dakota Dunes Resort & Casino is Saskatoon's first full-service resort experience. This newly built 155-room resort is a tribute in design to its indigenous heritage with its angular window trims and exterior wood panels echoing the traditional tipi.

DakotaDunesResort.com





KŪKŪM KITCHEN

TORONTO, ONTARIO

- /// Cultural Demonstrations
- /// Cultural Performances
- /// Cultural Tours
- /// Storytelling
- /// Table Service

Designing and delivering authentic pre-colonial cuisine.



Executive Chef Joseph Shawana

ODAWA NATION

Executive Chef Joseph Shawana, Odawa Nation of ddcx Indigenous Kitchen and Catering and Professor at Centennial College's School of Hospitality, Tourism and Culinary Arts Centennial College in Toronto. Chef Joseph won best world cuisine in Ontario for 2019 beating out over 33,000 restaurants. He was named as top ten chefs in Ontario and had reviews in the New York Times, Toronto Star, the Globe and Mail, Food & Wine. He is also in great company on Air Canada's top 20 restaurants in Canada for 2019.



FEAST CAFÉ & BISTRO

WINNIPEG, MANITOBA

- Gift Shop
- Gifts
- Online Store
- Storytelling
- Table Service

Inspired by a menu that hits close to home, visit Feast Café Bistro in Winnipeg, Manitoba where Chef Christa of Peguis First Nation brings you food from her heart, home and garden. Eat together, honour the connections, preserve Indigenous history, and share stories.

FeastCafeBistro.com



Owner and Chef Christa Guenther

PEGUIS FIRST NATION

One of Manitoba's first Indigenous restaurants and one of few female Indigenous restaurant owners in Canada. Born and raised in Winnipeg, Manitoba, and proud member of Peguis First Nation, Chef Bruneau-Guenther has spent nearly 20 years refining her cooking skills and expanding her knowledge of Indigenous foods. She is a home cook turned restaurateur whose passion and creativity are woven into the fabric of Feast. She started Feast with a focus on community and a goal of becoming a pillar in the West End. She wants each visitor to experience modern dishes rooted in traditional First Nation foods while celebrating the spirit of her culture.



GALLERY CAFÉ

DESERONTO, ONTARIO

- Art Gallery
- Gift Shop
- Gifts
- Online Store
- Storytelling
- Table Service

Discover a hidden gem upstairs from the Native Renaissance gallery and enjoy fresh, real and delicious food and drink made to delight your palate and nourish your spirit. Choose from satisfying daily soups, piled high artisanal sandwiches, flavour-packed salads, café favourites and decadent desserts. Savour a bowl of Maracle family recipe traditional corn soup with a side of Iroquois corn bread; make any day special with Afternoon Tea for Two; crunch into a juicy buttermilk fried chicken bun with tangy house-made mayo and pickles. Discover artfully presented food, made with care.

NativeRenaissance.com/cafe





INDIGENOUS WORLD WINERY

WESTBANK KELOWNA, BRITISH COLUMBIA

- /// Cultural Demonstrations
- /// Cultural Performances
- /// Cultural Tours
- /// Fashion
- /// Gift Shop
- /// Gifts
- /// Heritage Sites
- /// Jewellery
- /// Online Store
- /// Storytelling
- /// Table Service

Savour wines such as the Hee-Hee-Tel-Kin Red Blend – named in honour of the owners’ youngest son, Trenton, featuring notes of cloves, sweet plums and vanilla. Hee-Hee-Tel-Kin, a name that has been in the Syilx Culture for thousands of years, translates into “a mystical high-country stag with large antlers.” The sparkling “La’p Cheet” is named for their daughter, Cassandra, and means “the shimmer of light on a river spillway.” Simo, which means “connected to the land,” is the company’s flagship wine and it’s named for owner Robert Louie.

IndigenousWorldWinery.com





KEKULI CAFÉ

KELOWNA & MERRITT, BRITISH COLUMBIA

- Gift Shop
- Gifts
- Online Store
- Storytelling
- Table Service

With the motto “Don’t panic, we have bannock” Visit a Kekuli Café location and you will be welcomed by their friendly staff, enjoy several types and flavours of bannock. With locations in Merritt and Westbank BC, this is a stop you will want to make to indulge in delicious bannock!

KekuliCafe.com



Chef Sharon Bond

NOOAITCH FIRST NATION

Sharon Bond, who is from the Nooaitch Indian Band in Merritt, British Columbia, has made her “bannock and butter” from bringing this ancient food to modern diners and the public can’t get enough. Bond owns Kekuli Café, which has become the first Indigenous-owned restaurant franchise in Canada. With two locations and a third set to open in the near future, Bond’s long-held desire to run her own restaurant has come to fruition. But it doesn’t stop there; by offering franchising opportunities, Bond is helping to empower another generation of Indigenous entrepreneurs to taste success with bannock too.



KTUNAXA GRILL

AINSWORTH HOT SPRINGS, BRITISH COLUMBIA

- Gift Shop
- Gifts
- Online Store
- Storytelling
- Table Service

Enjoy an exceptional dining experience at the Ktunaxa Grill at Ainsworth Hot Springs. With its impressive cuisine, stunning mountain backdrop, and friendly service, this Kootenay restaurant is truly a hidden gem. Executive Chef Cory Chapman and his team take the utmost pride in crafting mouth-watering creations for guests and visitors. Ask us about our new appy and dinner specials! We use the freshest local ingredients with classic and innovative cooking techniques to bring you a healthy, non-GMO, hormone and antibiotic-free dining experience.

AinsworthHotSprings.com/dining





KWA'LILAS HOTEL

PORT HARDY, BRITISH COLUMBIA

- /// Accommodations
- /// Cultural Demonstrations
- /// Cultural Performances
- /// Cultural Tours
- /// Fashion
- /// Gift Shop
- /// Gifts
- /// Heritage Sites
- /// Jewellery
- /// Online Store
- /// Storytelling
- /// Table Service

Enjoy First Nations-inspired cuisine and service in our 'Ha'me restaurant; relax with great food and drinks at Nax'ID Pub; browse for a special keepsake in our gift shop or simply grab a specialty coffee and pastry to go at our in-house Café. During your stay, enjoy one of our regularly scheduled Cultural activities within the hotel and join us on a unique guided outbound ocean and forest Cultural tours to complete your experience.

KwalilasHotel.ca/dining





L'AUTOCHTONE TAVERNE AMÉRICAINNE

HAILEYBURY, ONTARIO

- /// Cultural Demonstrations
- /// Gift Shop
- /// Gifts
- /// Online Store
- /// Storytelling
- /// Table Service

An innovative hybrid eatery and cultural hub, blending foods from French, English and First Nation cultures. It's a contemporary take on North American classics through an Indigenous lens.

Lautochtone.com



Chef Gerry Brandon

DOKIS FIRST NATION (ANISHINAABE)

A graduate of the renowned Stratford Chef School, Gerry has worked alongside many world famous chefs, led 5-Star Country House Hotels, appeared on television and in magazines. Gerry has spent many years working with and mentoring young people across Canada.



LA TRAITE

WENDAKE, QUEBEC

Blending history and culture, join Chef Olivier in Wendake QC. Come discover the terrace of the Hôtel-Musée Premières Nations, whether it be for breakfast, lunch, dinner or just to enjoy a Kwe beer, let the nature and sound of the Akiawenrahk' river take your breath away. Our wine is in accordance with the philosophy of the Hôtel-Musée Premières Nations by offering products representative of our values we want to share with our customers. These values are the discovery, enjoyment and sharing by combining tradition and novelty.

tourismewendake.ca/en/restaurants/la-traite/





LITTLE CHIEF RESTAURANT

CALGARY, ALBERTA

Table Service

Located inside Grey Eagle Resort Hotel on Tsuut'ina Nation, the world renowned restaurant has taken on an exciting objective: to modernize without losing its Indigenous tradition.

GreyEagleResortAndCasino.ca/dining



MIQMAK CATERING INDIGENOUS KITCHEN

MONTREAL, QUEBEC

Table Service

Welcome to Miqmak Catering Indigenous Kitchen, the only Indigenous-owned restaurant on the island of Montreal. On the menu, enjoy Indigenous dishes such as wild rice, cedar-braised chicken or Algonquin Three Sisters' Casserole.

[Miqmak-Catering-Indigenous-Kitchen.business.site](https://www.miqmak-catering-indigenous-kitchen.business.site)



Norma Condo

MI'KMAW

"My role as an Indigenous chef is to bring back the natural way of cooking that our Ancestors passed down to us," says chef Norma Condo. "Being an Indigenous chef has been my passion for quite some time now; I'm a strong Mi'kmaq woman who doesn't give up on anything, I always do what's needed, and I make things happen."



MR. BANNOCK

NORTH VANCOUVER, BRITISH COLUMBIA

- /// Cultural Demonstrations
- /// Gift Shop
- /// Gifts
- /// Online Store
- /// Storytelling
- /// Table Service

Vancouver's first Indigenous food truck! Paul Natrall shares Indigenous fusion with ancient cooking methods, such as smoking, clay and stone baking.

MrBannock.com



Chef Paul Natrall

SQUAMISH NATION

Owner of a small Indigenous business in Vancouver and cooking for up to 2,400 people, Mr. Bannock's Chef Paul Natrall received the 2019 Youth Entrepreneur of the Year award. Paul has been specializing in Indigenous Cuisine for over 10 years, and his unique flavours and textures create Indigenous Fusion Cuisine. A key priority for Paul is educating the next generation of chefs on sustainable food supply, cooking methods and preserving culture through Indigenous culinary experiences.



NK'MIP CELLARS

OSOYOOS, BRITISH COLUMBIA

- /// Cultural Demonstrations
- /// Cultural Performances
- /// Cultural Tours
- /// Gift Shop
- /// Gifts
- /// Heritage Sites
- /// Online Store
- /// Storytelling
- /// Table Service

The first Indigenous-owned winery in North America.

NkmipCellars.com





PEI PEI CHEI OW

EDMONTON, ALBERTA

- /// Cultural Demonstrations
- /// Cultural Performances
- /// Cultural Tours
- /// Online Store
- /// Storytelling
- /// Table Service

Offering contemporary Indigenous cuisine, inspired by the land, life, and seasons that surround us. Founded by Scott Jonathan Iserhoff, Pei Pei Chei Ow - meaning "robin" in Ojibwe (Swampy Cree) - incorporates a variety of Traditional and Western ingredients to create food experiences that tell a story.

PeiPeiCheiOw.com



Scott Iserhoff

ATTAWAPISKAT FIRST NATION

Scott Jonathan Iserhoff is a Mushkego Chef from Attawapiskat First Nations, Ontario that is located on the western shore of James Bay. He comes from a Swampy Cree Nation that values food and has a strong practice of hunting, trapping, fishing and traditional cooking over the fire to this day. Scott studied Culinary Arts at Fanshawe College in London, Ontario and has a degree in Hospitality Management from George Brown College in Toronto. As a First Nations person moving through the colonial academia and industry of culinary practice, after fifteen years of experience, Scott has found his passion – exploring contemporary Indigenous food through the ever-changing post-colonial lens of today.



PRAIRIE BERRY FARM

GLENLEA, MANITOBA

There is nothing more enjoyable than a juicy fresh picked strawberry on a warm summer day and we want that strawberry to be a Prairie Berry! Just ten minutes' drive from Winnipeg, come and visit Manitoba's strawberry farm. We strive to provide you with an enjoyable and unique picking experience as well as the best strawberries in the prairies; whether you pick your own or enjoy a basket of our pre-picked beautiful strawberries.

prairie-berry.com





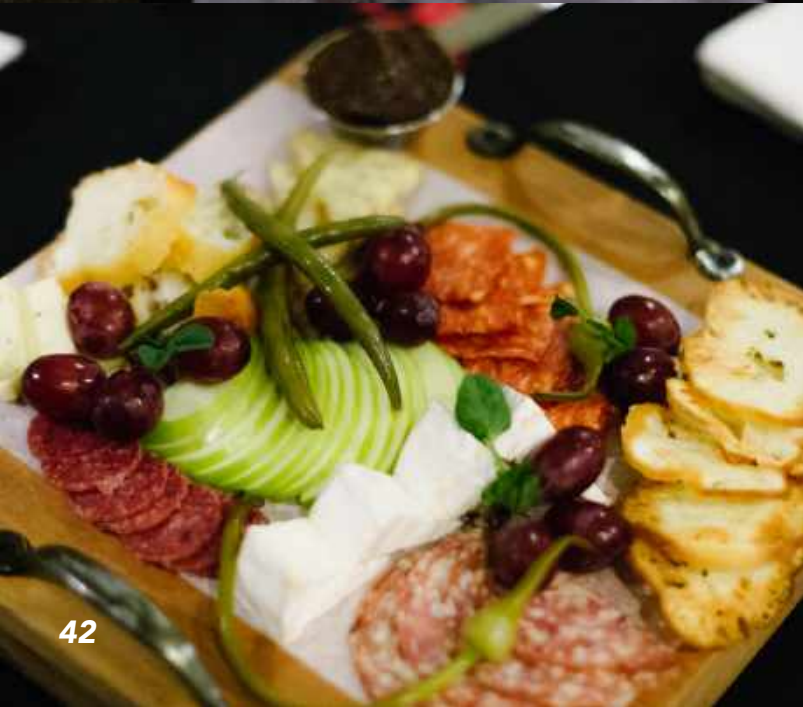
QUAAOUT LODGE & TALKING ROCK GOLF COURSE

CHASE, BRITISH COLUMBIA

- /// Accommodations
- /// Cultural Demonstrations
- /// Cultural Performances
- /// Cultural Tours
- /// Fashion
- /// Gift Shop
- /// Gifts
- /// Heritage Sites
- /// Jewellery
- /// Online Store
- /// Storytelling
- /// Table Service

The Lodge's 'Jack Sam's Restaurant' features First Nations fusion cuisine with a signature dish of clay-baked local salmon that pays tribute to an ancient regional cooking style.

QuaaoutLodge.com/dining





RAVEN RISING

SUDBURY, ONTARIO

At Raven Rising, we focus on traditional ingredients for our chocolates and pastries, sourced wherever possible from Indigenous People. While our focus is on Indigenous ingredients, we also have classic pastries. Our wish is to offer a balance of both worlds, melding the traditional with the new, while still respecting the ingredients.

ravenrising.ca





RESTAURANT LA SAGAMITÉ

QUEBEC CITY, QUEBEC

- /// Cultural Demonstrations
- /// Cultural Performances
- /// Online Store
- /// Storytelling
- /// Table Service

Our restaurant blends together history, crafts, art and gastronomy; Sagamité is a place which promotes reconciliation through meeting and sharing food and conversation over the table. We are centrally based in Old Wendake, just a few steps away from the enchanting Kabir Kouba waterfall and the many boutiques by the St. Charles River.

We called the restaurant Sagamité after the delicious home-grown 'Three Sisters' squash, corn and red bean soup enriched with game that's at the heart of Wendat culinary culture. Our house speciality the Yatista (fire), also known as the Gallows, shares the importance of fire to the Wendat People; our Ancestors used to communicate with the Creator through fire, talking, sharing and enjoying meals around its warming flames.

This unique blend of Culture, history, food and tradition, surrounded by authentic unique Indigenous arts and crafts is why dining at Sagamité is a unique experience. Enjoy your meal!

[Sagamite.com](https://sagamite.com)





RESTAURANT NEK8ARRE

WENDAKE, QUEBEC

The "NEK8ARRE" restaurant is located on the Huron traditional site. The menus offered include authentic cuisine essentially game based (bison, deer, wapiti) and fish (salmon and trout). All menus include traditional soup, main course and dessert. Enjoy our rustically decorated dining room. A shaded terrace is also available during the summer season.





SALMON N' BANNOCK BISTRO

VANCOUVER, BRITISH COLUMBIA

- /// Gifts
- /// Online Store
- /// Storytelling
- /// Table Service

Located in Vancouver, stop by this small casual bistro to enjoy wild fish and free range organic game meats while experiencing traditional ingredients in a modern way.

SalmonAndBannock.net





SIJJAKKUT

IQALUIT, NUNAVUT

- /// Cultural Demonstrations
- /// Cultural Performances
- /// Cultural Tours
- /// Storytelling

Head north and visit Sheila Flaherty at Sijjakkut, the restaurant she started in 2018. Sheila has always had an intimate connection to the food presented on her menus, and she provides guests with a unique dining experience with an unforgettable taste. Sheila has a vision of Sijjakkut becoming a leader in culinary tourism, as it is a social enterprise that supports, preserves and promotes Inuit culture and language.



Sheila Flaherty

Sheila is the founder and executive chef of Sijjakkut, a 100% Inuit owned company that prides itself in the preservation and promotion of Inuit culture through Inuksiutit menus. Shortly after making Iqaluit her home in 2010, Sheila started working with the delicate and unique flavours of Inuit foods to create delicious fusion dishes. She quickly discovered a demand for Inuksiutit menus and has been catering local events since 2011. Sheila's participation in MasterChef Canada catapulted her passion for Inuksiutit dishes to a national audience.



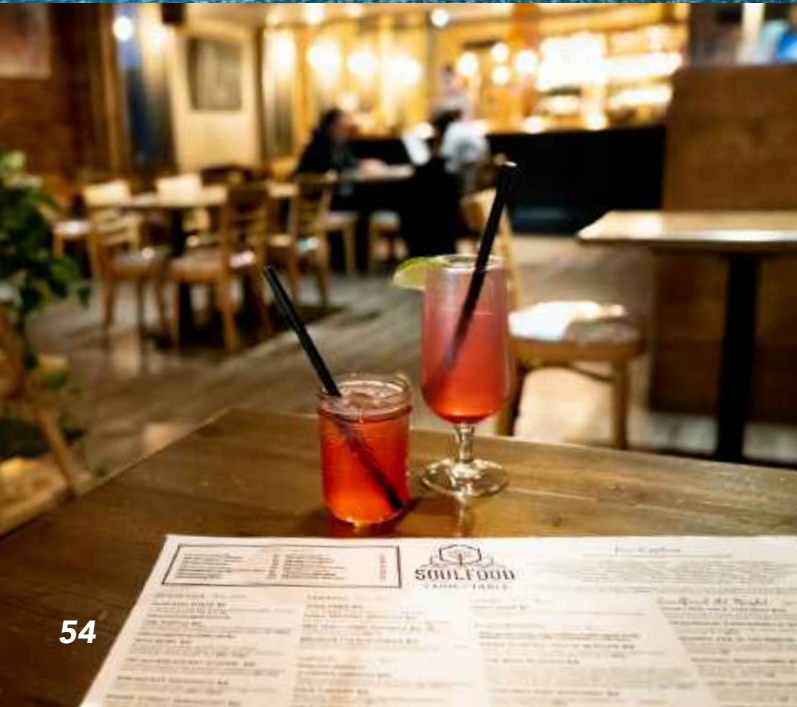
SOULFOOD

CRANBROOK, BRITISH COLUMBIA

Gift Shop Table Service

Owned and led by MasterChef Canada competitor, Danielle Eaton (formerly Cardozo), in collaboration with Executive Chef Aaron Day, Soulfood is a carefully orchestrated team of twenty passionate crew members working together to create a truly local dining experience. The goal is simple: continue to support and work with a team of more than 30 suppliers, while doing what they love most – providing their clients with a very memorable and very Kootenay dining experience.

KootenaySoulfood.com





SQUARE TIMBER BREWING COMPANY

PEMBROKE, ONTARIO

- Gift Shop
- Gifts
- Online Store
- Storytelling
- Table Service

Hand-hewn ales and lagers crafted in the Ottawa Valley Square, Timber Brewing Company is a small, independent craft brewery in Pembroke, Ontario. Our core beer line includes: Timber Crib Pale Ale, Big Pine IPA, Deacon Seat Hefeweizen, Belgian Waffle Maple Quad, and Camboose Double IPA, and we have seasonal brews and specials. We have a tasting bar and retail store, come visit us on your stay in the Ottawa Valley!

[SquareTimber.com](https://www.squaretimber.com)





THE BEAR THE FISH THE ROOT & THE BERRY

OSOYOOS, BRITISH COLUMBIA

- /// Cultural Demonstrations
- /// Cultural Performances
- /// Cultural Tours
- /// Gift Shop
- /// Gifts
- /// Heritage Sites
- /// Online Store
- /// Storytelling
- /// Table Service

Visit Spirit Ridge Lake Resort and you will stumble across this beautiful restaurant where Chef Murray McDonald brings you a modern vineyard cuisine with Indigenous roots.

BearFishRootBerry.com



THUNDERBIRD CAFÉ

WHISTLER, BRITISH COLUMBIA

/// Cultural Demonstrations /// Cultural Tours

/// Gift Shop /// Gifts

/// Storytelling /// Table Service

Discover the Indigenous-inspired menu of affordable daily specials made with local ingredients! Located inside the Squamish Lil'wat Cultural Centre.

SLCC.ca/visit/thunderbird-cafe





WIGWAM

QUEBEC CITY, QUEBEC

- /// Cultural Demonstrations
- /// Cultural Tours
- /// Online Store
- /// Storytelling

Wigwam, is a tribute to Indigenous people, the immersion in the colonial eras that shaped history. It is a celebration of the contemporary world in which we live today. Wigwam is a culinary experience that plunges into the roots of Indigenous people, their culture and their food. A large blend of techniques, both ancestral and modern, defines the cuisine. From the oldest methods of food preservation (drying, smoking, fermentation) to the most recent current cooking techniques.

WigwamChef.ca



Maxime Lizotte

MALISEET FIRST NATION OF VIGER

After completing his studies at the Hotel Management School in Québec City, Maxime Lizotte pursued his career at wonderful cuisines in Québec City including le Saint-amour, Légende and groupe La Tanière. His Indigenous heritage has provided him countless areas of inspiration in his work. Most recently he has immersed himself in wild plants including lakes, water's edge, rivers and mountains of Québec to create world class culinary dishes.

EXTRA LISTINGS

A Northern Light Catering

KelownaIndigenousCatering.com

KELOWNA, BRITISH COLUMBIA

In her role as chef-caterer, Sabrina Collie relies on the Dene principles she learned growing up on the Liidlii Kue First Nation in the Northwest Territories: connection to community, respect for fresh, local ingredients and preparing everything from scratch with the simplicity of Indigenous cooking styles. At A Northern Light Catering in Kelowna, she provides on-site chef or delivery options for private functions, events and workshops. She also offers meal prep services, and pays special attention to nutrition, dietary requirements, sensitivities, and allergies.

Bear & Bone Burger Co.

BearAndBoneBurgerCo.com

GOLDEN, BRITISH COLUMBIA

Located in the Rocky Mountains in Golden BC, John brings a creative burger menu with bison and elk burgers. He also puts a creative spin to a standard burger.

Blackfoot Grill & Catering

BlackfootGrill.ca

STANDOFF, ALBERTA

Blackfoot Grill was started by father and son duo of Brent and Clayton Chief Body from the Blood Reserve in Southern Alberta Canada in March of 2016. Blackfoot Grill has a food truck to service the Pow Wows, farmers markets and catering options. In 2018, they opened up the Blackfoot Grill Stand Off location and offer lunch services from 11-4pm.

Culina To Go & Catering

CulinaFamily.com/location/culina-to-go

EDMONTON, ALBERTA

Pick up a freshly made feast from this grab-and-go takeaway store, offering hot, cold, and frozen individual and family-sized meals to enjoy on the go. Focused on fast and fresh comfort foods made using local ingredients, Culina To Go is the newest addition to Culina on the Lake, Edmonton's first licensed lakeside patio in Hawrelak Park. Found in the beautifully renovated Oliver Exchange Building, this is the perfect place to pick up a delicious picnic for park goers who are looking to dine outdoors.

Hiawatha's

Hiawathas.ca

SUDBURY, ONTARIO

In 2008, Executive Chef Hiawatha Osawamick began providing top-of-the-line service and food in the native cuisine industry. Word-of-mouth satisfaction has grown the business tremendously over the years since opening. Hiawatha's Catering is an affordable catering service, and is your answer to quality well balanced meals conveniently delivered to your event as Turtle Island's premier Indigenous catering service.

Manitoulin Hotel & Conference Centre (North46)

ManitoulinHotel.com/dining

LITTLE CURRENT, ONTARIO

North46 Restaurant is a full-service on-site restaurant located at the Manitoulin Hotel & Conference Centre. The restaurant offers fresh products from the region with a focus on Indigenous dining—an authentic dining experience complimented with exceptional Manitoulin hospitality.

Riverside Entertainment Center

[Riverside-Pub.ca](#)

MIRAMICHI, NEW BRUNSWICK

This multi-purpose venue is located in Miramichi, New Brunswick, offering a gaming center, pub, and a spacious rental meeting room for guests. Coasters is a friendly gaming lounge, offering a full range of Atlantic lottery products, and the Riverside Pub offers a wide assortment of pub food, served daily in a dining room that overlooks the Miramichi River. Enjoy live performances, bingo, gaming, and great food at this riverside venue that promises a great night out.

Secret Cove Brewing Company

[SecretCoveBrewing.com](#)

PORT AU PORT, NEWFOUNDLAND

We are all about showcasing our beautiful island and telling stories about the past and present. Come visit Port au Port and experience Secret Cove Brewing. Visit our brewery and experience cove life! We pride ourselves in the fact that we are a small locally owned and operated microbrewery. Our brewery is inspired by the land and sea upon which we live and treasure. Secret Cove inspired us to build a brewery that reflects the area we love! We strive to produce the best beer we can make and showcase local music talent. We promise to craft the best and highest quality beer possible. We are Secret Cove Brewing.

Spapium 'Little Prairie' Farm

[SpapiumFarm.ca](#)

LYTTON, BRITISH COLUMBIA

Make the connection between what grows in the field and what goes on your plate at our historic family farm. Take a cultural tour with a Nlaka'pamux guide and learn to weave a cedar bracelet; feast on field-fresh goodies at the **La?xáns** Café; camp overlooking the mighty Fraser and Thompson rivers.

Spirit Bear Coffee

[SpiritBearCoffeeCompany.com](#)

PORT COQUITLAM, BRITISH COLUMBIA

Today, product from this quality coffee operation can be found in 400 locations countrywide. The company, clearly having fun with their brand, sells the likes of "Raven" espresso beans (full of life and strength), "Eagle" medium roast (soaring flavour) and "Log-Breakfast Blend" light roast (jump start your day).

Tea Horse Teas

[TeaHorse.ca](#)

THUNDER BAY, ONTARIO

Tea Horse was founded by Denise Atkinson and Marc H. Bohémier and is a Certified Aboriginal Business with the Canadian Council for Aboriginal Business. Our focus is on health and wellness and the restorative properties contained in tea, herbal infusions and wild craft foods.

Wanuskewin Heritage Park Restaurant

[Wanuskewin.com/visit/dining](#)

SASKATOON, SASKATCHEWAN

Food inspired by the land, Chef Jenni Lessard was the first female executive chef at Wanuskewin Heritage Park. Experience Han Wi Moon dinner series designed by Lessard, a transformational meal on the land featuring bison and ingredients harvested from the site.

Wawatay Catering

[WawatayCatering.com](#)

RAPID LAKE, QUEBEC

Chef Cezin Nottaway offers immersive traditional Algonquin culinary and cultural experiences.

Wolastoq Maple Products

[WabanakiMaple.com](#)

PERTH, NEW BRUNSWICK

Indigenous people have been harvesting sap from maple trees for generations, and its healing, nourishing powers have been cherished by First Nations Peoples through the centuries. Share in this tradition—with a twist—with Wabanaki's signature barrel-aged maple syrup flavoured with bourbon, whiskey or toasted oak. Discover a piece of history and enjoy a taste of the Negotkuk (Tobique First Nation) culture in every bottle.

BACK COVER: FEAST CAFÉ & BISTRO



INDIGENOUS
TOURISM ASSOCIATION OF CANADA

IndigenousTourism.ca DestinationIndigenous.ca IndigenousCuisine.ca

1-888-803-ITAC | Info@IndigenousTourism.ca | 8th Floor, 333 Seymour Street, Vancouver, BC, V6B 5A7