

CHÂTEAU VAUDREUIL GETS MAKEOVER INSPIRED BY ITALY



ROCHELLE LASH
Hotel Intel

Hospitality, Italian style: The magnificent makeover of the five-star Château Vaudreuil Hôtel and Suites was intended to evoke Italy, and the revamp is so successful it almost has outdone the mother country.

After nearly two years of a top-to-bottom restoration, the hotel has reopened with opulent furnishings that recall the finest palazzos of Venice and Palermo; ambrosial cuisine inspired by Sicily and Tuscany; and a waterfront setting that rivals Lake Como.

The 2021 Château Vaudreuil radiates grandeur and richness — crystal chandeliers twinkle above pearly marble floors and precious alabaster figurines. Gilded throne chairs are clothed in the finest velvets and damasks. Fresh flowers bloom throughout. The tableware shimmers; the beds are divine; the food is *delizioso*. Displays of rare wines, Cognac and grappa promise *la dolce vita*.

The Massarelli Design firm of Montreal has taken luxe to a new level, producing resplendent interiors — lobby, bar, restaurant, corridors and banquet halls — and co-ordinating with Ambienti Design on the gorgeous guest rooms and honeymoon-worthy suites.

What comes through is a dedication to quality, with no expense spared. Yet, even with all that, the remodelled accommodations are relatively moderately priced.

IF YOU GO

Château Vaudreuil Hôtel and Suites: 450-455-0955, 800-363-7896; chateau-vaudreuil.com; 21700 Trans-Canada Highway (Highway 40), Vaudreuil-Dorion, Exit 35. **Price:** In high season, approximately \$200-\$380 for rooms; \$329-\$580 for most suites, including Club Loisirs (indoor pool/steam room, gym, lake beach, yoga, kayaks, paddle boards, pedalos, bicycles and paths, tennis, basketball, volleyball, children’s toys). Rooms have Chromecast, Nespresso, bottled water, Wi-Fi, bathrobes. **Dining (schedules can change; please call ahead):** Breakfast daily; lunch Mon.-Sat.; brunch Sun.; dinner nightly; barbecue and pizza oven Thurs. evening and Sat. lunch; in-room dining daily.

That’s amore. **The scene:** Vaudreuil-Dorion has grown from a hinterland to a hectic suburb, but Château Vaudreuil has kept its vast villa protected and private. A legendary locale for celebrations and conferences, it has a secret identity as a vacation resort. I had no idea this hotel is a hot spot for gourmet dining, drinks on a lakefront terrasse, a lively bar scene (especially during hockey and soccer games), yoga, kid-friendly attractions and



Château Vaudreuil Hôtel and Suites is on the shore of Lake of Two Mountains, with gardens, fountains, woodland and a pond. CHÂTEAU VAUDREUIL HÔTEL AND SUITES

sports like tennis, cycling and paddle boarding. “Château Vaudreuil multi-tasks,” said new general manager Antoine Naoum, a seasoned hotelier who speaks five languages, including Italian and Arabic, after working in several countries. “We are known for exciting, picturesque events, but we are also a luxury destination for romance, family fun and sensational food.” It’s the closest resort to central Montreal — 30 minutes west of the Décarie Circle — but is blessed with one of the most desirable natural vacation settings anywhere in our countryside regions. On a sheltered shore of Lake of Two Mountains, summer breezes waft through a mature woodland of lofty elms and maples, with hundreds of flower beds, fountains, a pond and classical sculpture. Guests lounge on the beach, near the indoor pool and throughout the lawns and gardens that are tended by platoons of landscapers. **Accommodations:** The guest rooms deliver the finest of everything — sumptuous bedding, fetching design, marble tiled bathrooms and thoughtful

extras such as organic toiletries, and biscotti with your in-room Nespresso. It’s an elegant, classic-contemporary look with soft tones of grey, silver, sand, blue and white. Even the simplest rooms are supremely comfortable and serene. If you upgrade to a suite, you might have a fireplace, French doors between rooms, ultra-spacious bathrooms with soaking tubs and impressive decor, with artwork focusing on nature and silky wallpaper delicately threaded with silver or gold. **Cuisine:** Feasts are Château Vaudreuil’s forte, and it takes teamwork. Executive chef Luigi Della Cioppa oversees up to 100 meetings and 125 weddings a year, with as many as eight on one night. At Villa Fontana, the dining room, restaurant chef Ernesto Porcelli cooks with finesse for up to 160 dinner guests on Saturday nights. Maître d’ Onofrio Frenda guides the big picture, but also notes that the organic olive oil comes from his native Agrigento, a 2,400-year-old hilltop town in Sicily. There are many experiences, at different prices. You might start with stylish Bellinis and anti-

pasto on the lakefront terrasse. Going summer-casual, barbecue grill masters do steaks, burgers and sausages, and pizzaiolos (pizza chefs) tend to the new outdoor oven, baking delectable pies with prosciutto and figs, mortadella and arugula, or buffalo mozzarella and fresh basil. The famous Sunday brunch is a full four courses — perhaps wild Pacific salmon carpaccio with yuzu; followed by spaghetti carbonara; and then lamb chops, Mediterranean sea bass or short ribs. Desserts are dreamed up daily. I swooned over a wafer-thin chocolate croccante (crisp) feathered with chiffony mascarpone and ripe, fresh strawberries. A sophisticated lunch menu recently featured salmon tartare with coriander, followed by linguine with clams or veal with morels. Dinner goes gastronomic with aged Tuscan ham and figs, braised octopus, ravioli with ricotta and truffle butter, and mains like rack of lamb. Even breakfast boasts best-in-show ingredients: yogurt is dressed up with pistachios, local berries and honey; delicate omelettes are served with a bite of avocado toast. Bellissimo.



SUGAR DETOX

NEGATIVE CALORIES



IS THIS DIET A MIRACLE OR JUST FICTION?

We all want to look and feel good and getting rid of excess weight is on the top of the wish list for most Canadians. A new herbal extract can help dieters tremendously. But what is the secret about this herb?



THE TRICK IS SO SIMPLE.

Zuccarin™ is a tablet based on the leaf of the white mulberry tree. A natural food that has been consumed for centuries in Japan and helped people stay slim and fit. The leaf of this tree contains a natural compound that helps reduce the uptake of carbohydrates in your body.



WHY IS THIS SO IMPORTANT?

Carbohydrates consumption adds a lot of calories to our diet. Taking a Zuccarin tablet 20 minutes before eating can reduce the uptake of calories from the carbohydrates that you eat and drink. This is why the diet is called “Negative Calories”.

Even though you eat calories the tablet will reduce the calories taken up by your body. This is an extremely important benefit for all people on a diet trying to lose weight. Because you take up less calories, your body will naturally start to burn fat deposits, to make up for the missing calories it needs to function properly.

FINALLY, SCIENTISTS HAVE FOUND AN EFFECTIVE DIET REMEDY

The “Negative Calories” effect is now studied by scientists around the world. Studies show that people on a calorie-controlled diet lose up to 3 times as much weight if they take a Zuccarin tablet 20 minutes before meals. The results are so significant, that they are published in medical journals so that medical professionals all over the world can be informed about the product. 1.

A SWEDISH INVENTION

The Zuccarin tablet is developed and manufactured in Sweden and sold in pharmacies all over the world. Now it’s available in Canada in stores and participating e-retailers.

TESTIMONIAL

FINALLY, I LOST THE WEIGHT!

“A few years back I was always tired, craving sugar and overweight, and I suspected that it was because of too many carbs. When I started taking Zuccarin Diet, I noticed how much better I felt. As a nice “side effect”, I started losing weight and I have now reached my desired goals. My friends and aquafitness instructor keep asking me how I lost the weight, and I’m happy to reveal it was with the help of Zuccarin Diet. I strongly recommend it.” *

- Josephine T., Toronto, ON



1- “White Mulberry Supplementation as Adjuvant Treatment of Obesity”, Journal of Biological Regulators and Homeostatic Agents, Vol 28, no.1, 2014 / * Could be a compliment to a healthy lifestyle that incorporates a calorie reduced diet, and regular physical activity for individuals involved in a weight management program.

Results may vary. Always read and follow instructions prior to use.



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