

FOR IMMEDIATE RELEASE
November 15, 2007

BASKETS ARE BORING ...

Senses Enriches Gift Giving with Delectable Treats and Stylish Holiday Cheer

TORONTO, ON – This holiday season, Senses will help patrons flaunt their impeccable taste and thoughtfulness with delicious treats that will leave their most deserving clients and colleagues in awe long after the festive season. Only at Senses will gift givers find an abundance of delightful cookies, handmade sweets and artfully crafted cakes – boxed to perfection. Simply choose the gift and Senses will take care of the rest!

A sampling of seasonally stylish and decidedly delicious ideas includes:

Holiday Cookies: Set within an ultra-stylish clear acrylic “cookie jar” or a re-usable hinged box, the lovely selection of Senses cookies and decadent mini cakes are artfully conceived and hand-crafted by chef Bruno Feldeisen and his talented team. Classic recipes with a modern twist include sable Breton, cocoa meringues, Parisian macaroons, classic coconut macaroons and mocha meringues. Easy to share and ship anywhere in Canada, these treats are sure to be a crowd pleaser. Prices range from \$45 to \$95.

Holiday Favours: Elevate the stylish nuances of the office party, group get-together or at-home soirée with these small delights. The selection of 2007 delectable edibles includes boxed Thomas Haas holiday truffles, chocolate bar tasting sets and hot chocolate sets, treat boxes filled with macaroons, cocoa espresso cookies, chocolate bark, etc., ice wine maple syrup – back by popular demand, and mini cakes in a tier of almond caramel Valrhona chocolate and classic pound cakes topped with dark chocolate and dried fruit bark. Prices vary.

Holiday Gift Boxes: Guaranteed to delight the most deserving clients and colleagues, these luxurious gift boxes are filled with Senses’ most desirable treats. Ask for them by name:

Festive Favourites – Thomas Haas hot chocolate, mug and whisk, Thomas Haas chocolate bars and treat boxes will with cookies (\$115).

Sophisticated Sharables – Treat boxes filled with cookies, Thomas Haas chocolate bars, 12-piece box of holiday truffles, cocoa espresso cookies and mini cakes (\$125).

Sweet Table (in a box) – Holiday cookies, holiday truffles and treat boxes filled with chocolate bark. Serves 40-50 people (\$225).

Lavish Luxury – Thomas Haas hot chocolate along with a pair of mugs and a whisk, treat boxes filled with cookies, cello gift-wrapped cookies, 24 pieces of holiday truffles, Senses ice wine maple syrup, Thomas Haas chocolate tasting bar set (\$245).

For gift givers who prefer something more personal, the experts at Senses can create delightful, luxurious gift compositions, specially designed with specific tastes and budgets in mind, that showcase the best that Senses has to offer. Prices start at \$50 and vary depending on items selected. The complete selection of holiday treats and sweets is available at www.senses.ca/gifts. In addition, gift certificates are available in any denomination and are redeemable at all bakery and restaurant locations.

Grandiose Gatherings: The holidays are also an important time for socializing so why not celebrate in style with a fabulous party at Senses? The hip, luxurious surroundings and gourmand-worthy food make Senses the perfect place to strut your stuff as the host extraordinaire. Choose from packaged cocktail parties, sit-down dinners and other holiday hoopla events that start from \$45 per person. Call 416.979.4495 for details.

Senses Bakery (at the SoHo Metropolitan) will also be serving a delectable Christmas Eve and Christmas Day Brunch (\$38/person, 11am to 3pm), as well as an exceptional New Year's Day Champagne Brunch for \$42/person. For New Year's Eve, Senses Restaurant will feature an eight-course tasting menu masterfully prepared by chef Patrick Lin and wine pairing. \$208 per person. Reservations are required for the brunches and the New Year's Eve celebration. Please call 416.935.0400.

Senses Bakery & Restaurant (www.senses.ca) is a unique culinary concept that marries a fine dining room with distinctive offerings to inspire the five senses alongside a bakery of gourmet creations and products. Since opening the first store in Toronto in 1998, Senses has expanded with locations in the SoHo Metropolitan Hotel (Toronto) and at Queen and Yonge streets in downtown Toronto. Other award-winning restaurants affiliated with Senses are Hemispheres (Toronto), Lai Wah Heen (Toronto), Lai Toh Heen (midtown Toronto) and Diva at the Met (Vancouver).

- 30 -

Media contact:

Karen Krugel
Praxis PR
905.949.8255 ext. 233
Karen@praxispr.ca

Trina Hendry
Senses Bakery & Restaurant
416.597.6305
thendry@senses.ca