


IN THE SPOTLIGHT

# TABOO™ RESORT GOLF & SPA

By Angela Mazzucco, Marketing Coordinator for Gordon Food Service®



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**T**aboo traditionally means forbidden although that is not the case with the international Taboo Resort Golf and Spa. It is an impressive, well constructed artistic design nestled in the heart of Gravenhurst, overlooking Lake Muskoka. The natural beauty is evident among the tall pine, maple and birch trees that make up the dense forest surrounding it. Driving into the resort area you will see rows of cabins and villas that lead you to the main building. It is in here that modern architecture marries breathtaking lake views with floor to ceiling windows emitting natural light, tranquility and serenity. The inside décor is contemporary elegance, from the grey stone fireplace to the caramel-coloured granite bar, where the plasma screens in the lounge add a touch of an urban feel. Time stands still at Taboo, creating a retreat from the hustle and bustle of the city. A scenic ninety-minute drive from Toronto, it is a welcoming and nearby haven.

Taboo Resort Golf and Spa offers numerous dining experiences. Guests can choose from Elements Dining Room, the Culinary Theatre, Elements Bar & Lounge, The Boathouse and The Clubhouse. Taboo welcomes visitors, mostly families flocking to its doors in June, July and August. The name Taboo is internationally known, people have come from all over the world to stay here. Although the majority of its visitors are from Toronto, they are looking for a getaway from the city and want to indulge in a premier, high standard resort. There is also

the corporate side to Taboo where annual general meetings and incentive trips are held in its state of the art conference facilities. There are two golf courses on-site, the Ron Garl-designed 18-hole course and the Stanley Thompson-designed 9-hole Sands Golf course. With over 1,000 acres of terrain, there are a variety of activities by the waterfront. There is beach volleyball, tennis courts, free use of canoes and the like, as well as hiking trails. If you are seeking more of a leisurely experience, the resort pools and Indulgence spa assist in overall health and well-being.

One of the people who add to the flair and uniqueness of Taboo, is Executive Chef, Don Potter. Don was vacationing in Venice back in 2005 when Taboo contacted him to join the team. He had been working in Europe, primarily in the UK, and had 17 years of international experience at the time. "It was a very good move," says Potter who often goes back to recruit staff for his five-star restaurant. He refers to his team of 55 as the International Brigade, made up of Swiss, Indonesian, German, British, Australian, Chilean and Taiwanese, to name a few. Each member brings their own culture and input, making the Taboo kitchen a very interesting place to work. Potter mentions that the Boathouse restaurant is currently implementing new Latino flavours, encompassing the ideas brought forth from his staff member from Chile.



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Over the past four years, Potter has seen Taboo evolve. He is a firm believer in the little steps that it takes to fine tune his establishment. "Food is an experience here," says Potter, "you get something new and you remember your experience". There is a lot of focus on quality service and attention to detail, which contributes to the exceptional food. Potter and his staff strive on keeping in line with the trends with annual projects on improving, replacing, developing and designing dishes. He states that "simplicity is everything, knowing and understanding this is key."



Nathan Lee is Taboo's District Sales Representative for Gordon Food Service. Chef Potter has known Nathan his entire career at Taboo and states that Nathan

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are lucky, you might even see him picking his own fiddle heads in early spring. With over 500 local products at GFS, Taboo has quite a variety to choose from. Chef Don Potter says that in his 21 years of culinary experience, Taboo is one of the best places he has worked in.

This summer, take the trip to Gravenhurst and enjoy the spectacular views and nature's beauty in Taboo's backyard. The International Brigade and Chef Potter are ready with European inspired dishes and flavours for everyone. ■

**taboo**  
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