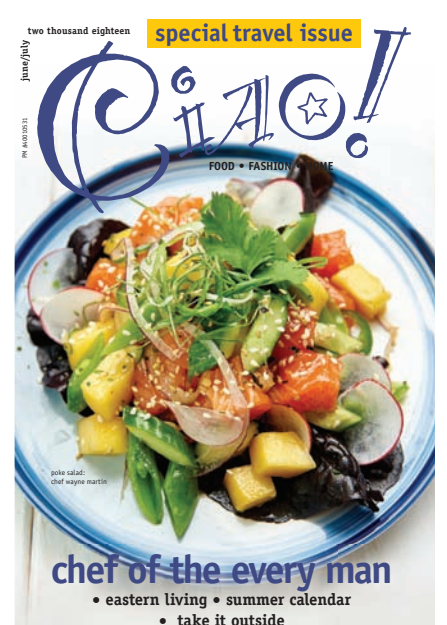




MAY/JUNE 2018

DINING | SHOPPING | ART + ANTIQUES | ENTERTAINMENT | MAPS



 **fanfare**
magazine group

2019
MEDIA KIT

Fanfare Magazine Group, Phone 204-943-4439, Fax 204-947-5463
400-112 Market Avenue, Winnipeg MB, R3B 0P4



where

WINNIPEG

More people visit Winnipeg than live here. The overnight travel market represents over **1.3 million visitors a year**, compared to the local population of **700,000**. Fanfare publications reach travellers at every stage of both their planning and their visit, so you can be sure to make these numbers mean business for you.

FAST FACTS

Frequency per year

6 issues printed

6 distribution dates

Average annual readership

745,200

Annual distribution

162,000

Average bi-monthly circulation

27,000

Readers per copy

4.6

INSIDE EACH WHERE WINNIPEG

HERE & NOW

Highlights upcoming months' events and calendar for the current issue.

ART+ANTIQUES

Discover highlight of art exhibitions from the city's top public and commercial art galleries, including special art-related events.

ENTERTAINMENT

A round-up of upcoming must-see attractions, tours, and concerts, plus details on festivals, theatre, music and sporting events.

SHOPPING

Complete list of shopping destinations with highlights of products and services offered with each retail establishment.

DINING

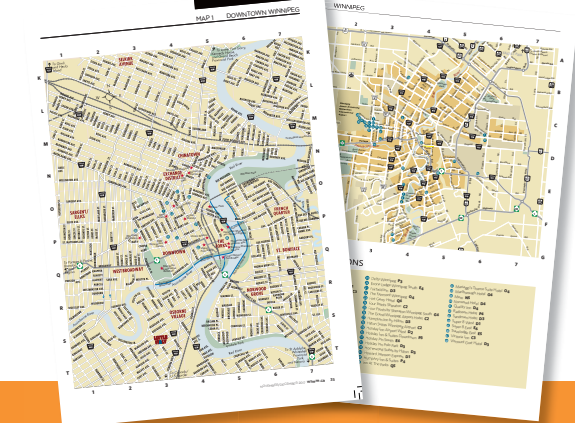
An overview of city's Chef Spotlight, new restaurant openings, and Editor's Top 5 Picks. Includes a detailed listing of categorized restaurants and bakeries in Winnipeg.

COVER FEATURES

A 2-page feature showcasing a highlight of what's happening in Winnipeg.

MAPS

Two maps provide both macro guide to the city's central neighbourhoods, along with a list of Winnipeg hotels.



WHERE READERS SURVEY

99% say *WHERE* is somewhat or very useful

66% carry *WHERE* with them while exploring the city

56% have read *WHERE* previously

52% of travellers go shopping in the city they are visiting

90 MILLION is the number of worldwide *WHERE* readers annually

65 YEARS of trust-building since *WHERE* started publishing

TRAVEL NUMBERS

3.5 MILLION people visited Winnipeg in 2012. Of those, over 1.4 million stayed overnight.

38% of overnight visits are spent in hotels or motels, with an average stay of 3.8 days

66% the average hotel occupancy in Winnipeg

573,000 people stay in Winnipeg hotels each year

542,000 people visit for business or convention purposes

2,615,000 people visit for leisure purposes

164,000 American tourists visit each year

70,000 International travellers visit each year

TRAVEL NUMBERS

\$181 is the average per person expenditure of all visitors during their visit

\$62 is the average per person expenditure on food and beverages by visitors during their stay. This represents an annual market of **\$219.7 million!**

\$26 is the average per person expenditure on shopping purchases by visitors during their stay. This represents an annual market of **\$91.8 million!**

\$13 is the average per person expenditure on recreation and entertainment by visitors during their visit. This represents an annual market of **\$46.6 million!**

SEASON OF TRAVEL

20% of overnight visits are Jan-Mar

27% of overnight visits are Apr-Jun

29% of overnight visits are Jul-Sep

24% of overnight visits are Oct-Dec

Source: Statistics Canada, Research Resolutions & Consulting Ltd. (Cities 2012)

WHERE REACHES TRAVELLERS

IN HOTELS (57 locations)

AIRPORT

- Airport Motor Hotel 56
- Best Western Plus Airport Hotel 213
- Canad Inns Polo Park 114
- Comfort Inn Airport..... 81
- Country Inn & Suites 77
- Courtyard Winnipeg Marriott Airport132
- Days Inn & Suites Winnipeg Airport..... 90
- Fairfield Inn & Suites.....115
- Four Points Winnipeg Airport....132
- Hampton Inn By Hilton135
- Hilton Suites Winnipeg Airport. 160
- Holiday Inn Winnipeg Airport Polo Park151
- Homewood Suites by Hilton113
- MainStay Suites 100
- Sandman Hotel210
- The Grand by Lakeview Hotel and Resorts101
- Victoria Inn..... 300

DOWNTOWN

- Alt Hotel 160
- Best Western Plus Charter House Hotel..... 91
- Canad Inns Health Sciences Centre191
- Colony Square..... 32
- Delta Winnipeg393
- The Fort Garry Hotel..... 244
- Fort Garry Place 69
- The Fairmont350
- Humphry Inn & Suites 128
- Holiday Inn Downtown..... 160
- Inn at the Forks116
- Mere Hotel 67
- Marlborough 148
- Radisson Hotel Winnipeg Downtown272

ADDITIONAL WHERE CIRCULATION (14 locations)

Downtown

- Tourism Winnipeg
- Manitoba Museum
- Portage Place Customer Service
- Red River College
- Travel Manitoba at The Forks
- RBC Convention Centre Winnipeg

Airport

- Winnipeg Airport Authority Guest Services/Tourism Info
- Polo Park Customer Care Centre

ROOMS

NORTH

- Canad Inns Garden City 55
- Four Crowns Inn Hotel 24

SOUTH

- Best Western Plus Pembina..... 104
- Canad Inns Fort Garry107
- Capri Motel.....69
- Comfort Inn South 79
- Econo Lodge Winnipeg South 25
- Four Points Winnipeg South 76
- Hilton Garden Inn126
- Holiday Inn South169
- Quality Inn.....69

WEST

- Boulevard Motel..... 22
- Clarion Hotel..... 139
- Holiday Inn Airport West..... 228
- Howard Johnson Express155
- Kirkfield Motor Hotel 28
- Super 8 Motel West..... 65
- Viscount Gort 139
- Winnipeg Thriftlodge..... 79

EAST

- Canad Inns Club Regent 146
- Canad Inns Transcona 53
- Canad Inns Windsor Park 54
- New Cavalier Inn 27
- Norwood Hotel..... 52
- Super 8 Motel East 60
- Travelodge Winnipeg East..... 75

6800+ hotel rooms

in Winnipeg

4488 occupied

any given night citywide

WHERE DISTRIBUTION

TOTAL NUMBER

162,000 Annually

27,000 Average per issue

6,800+ Rooms

4,488 Occupied
any given night
citywide

57 HOTELS

14 OTHER
LOCATIONS

71 LOCATIONS

85%

Distributed in
hotels

15%

Distributed
locally



green tea panna cotta: chef jeremy senaris

CIAO! is delivered directly to high market areas in south and west Winnipeg and is available free of charge at specialty food and wine stores. Since its inception in 1997 **CIAO!** has established a loyal and growing readership.

SPECIAL ISSUES:

CULINARY TRAVEL ISSUE

Distributed annually in June to kick-off the summer holiday travel season.



FAST FACTS

Distributed **every second month, with four regular issues and two special issues** (Holiday Issue and Culinary Travel Issue)

35,000 copies of each issue are delivered to homes in south and west Winnipeg.

10,000 copies are available at Specialty food and wine stores at no charge.

90,000 copies are printed in total, with city distribution of **45,000 copies** the same as other issues of Ciao!. **45,000 copies** are inserted for home subscribers of Grand Forks and Fargo, North Dakota newspapers.

CIAO! reaches **WINNIPEGGERS** at home

INSIDE EACH CIAO! ISSUE

IN THE KITCHEN

A special editorial feature (6-7 pages) showcases the story of a reputable local chef and restaurant beauty pics. Highlight four distinct dishes with accompanying recipes.

CIAO! COOKS

In this special multi-page feature, Ciao! highlights two local chefs, along with two of their signature dishes and recipes.

CIAO! NEWS

Editorial department highlights current restaurant related news, restaurant openings, culinary events along with an editor's pick/topic.

CIAO! REVIEWS

Also known as Top Tables (6-7 pages), Ciao! editors review 4-5 new and/or outstanding local restaurants. This department highlights the best restaurants that Winnipeg has to offer and details the dining experience, a variety of appetizers, entrees, and desserts, including decor and customer service.

BEST LIST

A detailed directory for all categorized restaurants and retail establishments within Winnipeg.

SPECIALTY FOOD LIST

A complete list of all specialty food and wine stores in the city.

LAST BITE

This new back page Q & A features Winnipeg people who make the city better. They share their passion for food and the community.

inthekitchen



all in the family

At Corrientes, happiness is shared like pizza between friends.

By Shel Zokewich

Chef Alfonso Marry waves his arm across the exposed brick wall of his Exchange District restaurant, where a collage of photographs tells the story of his family. The 8 x 10s show Marry with rock bandmates, his wife, and a host of children who visit the restaurant, his parents, and his siblings. He says he's proud to be a chef and a father, and he's proud to be a son. He had used to capture the images. A mother-in-law, he says, had used to capture the images. A mother-in-law, he says, had used to capture the images. A mother-in-law, he says, had used to capture the images.



Chef Alfonso Marry's menu:
 • Cornmeal Pie
 • Spinach Pizza
 • Spaghetti
 • La Fama Empanada
 • Alfajores

ciao!news

New openings, food and retail news

New Flavour
 A new locally sourced restaurant has opened in the Exchange District. The menu features a variety of locally sourced ingredients and a focus on seasonal produce.

all in the family
 A new restaurant in the Exchange District is named after the chef's family. The menu is a mix of traditional and modern dishes, reflecting the chef's love for his family and his food.

Grass is greener
 A new farm-to-table restaurant has opened in the Exchange District. The menu features a variety of locally sourced ingredients and a focus on seasonal produce.

events calendar

Hot dates

Feb 25: St. Patrick's Day
 Celebrate St. Patrick's Day with a variety of Irish-themed events and activities throughout the city.

Feb 26: Valentine's Day
 Celebrate Valentine's Day with a variety of romantic events and activities throughout the city.

Feb 27: Mardi Gras
 Celebrate Mardi Gras with a variety of festive events and activities throughout the city.

ciao!news

New openings, food and retail news

Best Poutine
 A new restaurant has opened in the Exchange District, specializing in the best poutine in the city. The menu features a variety of locally sourced ingredients and a focus on seasonal produce.

Confusion
 A new restaurant has opened in the Exchange District, specializing in a variety of international dishes. The menu features a variety of locally sourced ingredients and a focus on seasonal produce.

top tables

This issue we review:

- Clay Oven
- Asan Hot Pot
- Bison Berry Restaurant
- Blüsh
- Khao House

Clay Oven
 1100 St. James St. W. | 204-942-2424

Asan Hot Pot
 1100 St. James St. W. | 204-942-2424

Bison Berry Restaurant
 1100 St. James St. W. | 204-942-2424

Blüsh
 1100 St. James St. W. | 204-942-2424

Khao House
 1100 St. James St. W. | 204-942-2424

clay oven

hating some people with chili. Traditional Indian dishes are equally impressive. Clay oven is a new restaurant in the Exchange District, specializing in a variety of Indian dishes. The menu features a variety of locally sourced ingredients and a focus on seasonal produce.

ASAN HOT POT
 A new restaurant has opened in the Exchange District, specializing in a variety of Korean dishes. The menu features a variety of locally sourced ingredients and a focus on seasonal produce.

BISON BERRY RESTAURANT
 A new restaurant has opened in the Exchange District, specializing in a variety of Canadian dishes. The menu features a variety of locally sourced ingredients and a focus on seasonal produce.

BLÜSH
 A new restaurant has opened in the Exchange District, specializing in a variety of international dishes. The menu features a variety of locally sourced ingredients and a focus on seasonal produce.

KHAO HOUSE
 A new restaurant has opened in the Exchange District, specializing in a variety of Thai dishes. The menu features a variety of locally sourced ingredients and a focus on seasonal produce.

kal's winter

What do you love about winter? For me, it's the cozy atmosphere and the delicious food. Kal's Winter is a new restaurant in the Exchange District, specializing in a variety of winter-themed dishes. The menu features a variety of locally sourced ingredients and a focus on seasonal produce.

What is your favorite winter food?
 For me, it's the cozy atmosphere and the delicious food. Kal's Winter is a new restaurant in the Exchange District, specializing in a variety of winter-themed dishes. The menu features a variety of locally sourced ingredients and a focus on seasonal produce.

What is your favorite winter drink?
 For me, it's the cozy atmosphere and the delicious food. Kal's Winter is a new restaurant in the Exchange District, specializing in a variety of winter-themed dishes. The menu features a variety of locally sourced ingredients and a focus on seasonal produce.

specialtyfoods

A complete list of all specialty food and wine stores in the city. This directory provides contact information and addresses for various specialty food and wine stores throughout Winnipeg.

Power Bowl
 1100 St. James St. W. | 204-942-2424

Blüsh
 1100 St. James St. W. | 204-942-2424

Khao House
 1100 St. James St. W. | 204-942-2424



A group of people gathered around a table, possibly at a restaurant or event. The photo shows several individuals engaged in conversation and dining.

last bite

This new back page Q & A features Winnipeg people who make the city better. They share their passion for food and the community.

Q: What is your favorite food?
 A: I love the cozy atmosphere and the delicious food at Kal's Winter.

Q: What is your favorite drink?
 A: I love the cozy atmosphere and the delicious food at Kal's Winter.

clay oven

hating some people with chili. Traditional Indian dishes are equally impressive. Clay oven is a new restaurant in the Exchange District, specializing in a variety of Indian dishes. The menu features a variety of locally sourced ingredients and a focus on seasonal produce.

kal's winter

What do you love about winter? For me, it's the cozy atmosphere and the delicious food. Kal's Winter is a new restaurant in the Exchange District, specializing in a variety of winter-themed dishes. The menu features a variety of locally sourced ingredients and a focus on seasonal produce.

GENERATING RESTAURANT TRAFFIC through special events

the city's hottest restaurant event
February 1-11, 2018

DINE ABOUT WINNIPEG

Experience the best of Winnipeg's exceptional culinary talent. Enjoy three-course, set-price dinner menus at some of the city's finest restaurants. Restaurants will sell out, and reservations are required, so call now to reserve your spot!

All restaurants offer alternative menu options. For a complete list of menus, including gluten-free options, visit www.dineaboutwinnipeg.com

DINE ABOUT WINNIPEG at these exciting restaurants:

- Bailey's
- Bianca
- Bouché Boucher
- Brasen Hall
- Café Carlo
- Café de Sior
- Café Dario
- Capital Grill and Bar
- Chop
- Cloze Co.
- Desserts Plus
- Fusion Grill
- Helios
- Hermaphrodite South
- Michèle's
- Monte List
- Nico's
- North Quarter
- Passaggio
- Pommes Côté & Wine
- Sideways On Market
- Sau, Test Kitchen

CHOCOLATE FEST APRIL 1 - 30 2018

30 DAYS OF DECADENT CHOCOLATE CREATIONS FOR \$7 AT THESE SWEET SETTINGS.
See ciao.winnipeg.com for more desserts and choc-tail offers.

THE FORKS

LEONARD'S DELIGHT \$7
The Forks Market, (204) 947-2795

SOUD CHERRY CHOCOLATE PEROGIES \$7
The Forks Market, (204) 947-2795

MINI CHOCOLATE BACON PANCAKE TOWER \$7
The Forks Market, (204) 947-2795

OREO COOKIE FROGURT \$7
The Forks Market, (204) 415-6221

BISON CHILI NOLE \$7
The Forks Market, (204) 415-6221

CHOCOLATE SIN CAKE \$7
The Forks Market, (204) 947-2795

TRIPLE CHOCOLATE BROWNIE \$7
The Forks Market, (204) 947-2795

PISTACHIO COOKIES \$7
The Forks Market, (204) 415-6221

TOUR DE CHOCOLAT \$7
The Forks Market, (204) 415-6221



Dine ABOUT Winnipeg - Every February - for Ciao! advertisers only

A celebration of culinary excellence that has become the city's top restaurant event, generating over 10,000 visits over ten days in 2006—this during what is traditionally one of the slowest periods of the year. It offers an exciting opportunity for diners to try a new restaurant or a new dish while visiting a restaurant that is alive with activity. This event allows diners to enjoy a three-course prix-fixe menu, priced at \$18, \$28 or \$38, at participating fine dining restaurants.

Chocolate Festival - Every April - for Ciao! advertisers only

A spring chocolate festival that features one of the world's favourite foods, this event allows diners to try many different chocolate desserts, all priced at \$7, at participating casual restaurants.

Taste the World for Lunch - Every August - for Ciao! advertisers only

An ethnic food festival each summer that salutes the global tastes of Winnipeg restaurants. This event allows diners to try different traditional meals at lunch time, all priced at \$12, at participating ethnic restaurants.

Good Food Manitoba Awards - Producer, RETAILER and CHEF of the Year

In 2004 Fanfare created the annual Ciao! Good Food Manitoba Awards to recognize the three key sectors in the creation and development of Manitoba food products. The awards are given out for producer, supplier and chef of the year in the creative use and promotion of Manitoba foods.

Kitchen Design Competition - Kitchen Designs of the Year

In 2005 Fanfare created the annual Ciao! Kitchen Design Competition to recognize creativity in the kitchen by honouring top new and renovated kitchens. The awards are given out for creative use of material, space and colour.

Silver Plume Awards - Hotel Employees of the Year

In 1992 Fanfare created the annual WHERE Silver Plume Awards to recognize Hotel Employees of the Year. Awards are presented each year at a gala reception in the spring. This event is always held at a local attraction to celebrate the top hospitality people from each department.

inthekitchen team effort

GOODFOOD MANITOBA

Ciao! Magazine's annual awards for producer, retailer, and restaurant of the year celebrate the creative use of and dedication to local ingredients.

by Joelle Kidd

The Canadian Magazine for Home & Garden (Ciao!) is proud to announce that it is the first national magazine to name a restaurant as well as the first to name a producer or retailer as part of its annual award ceremony. This is a testament to the growing importance of local ingredients in the food industry. The award is given to the producer, retailer, or restaurant that best demonstrates the creative use of and dedication to local ingredients.

The award for Best Producer is given to the producer that best demonstrates the creative use of and dedication to local ingredients. The award for Best Retailer is given to the retailer that best demonstrates the creative use of and dedication to local ingredients. The award for Best Restaurant is given to the restaurant that best demonstrates the creative use of and dedication to local ingredients.

Show off your dream kitchen and win!

2018 Ciao! Kitchen Design Competition winner

WIN!
The Grand Prize winner receives a gourmet dinner for two at a local restaurant. The runner-up receives a gourmet dinner for two at a local restaurant. The consolation prize is a gourmet dinner for two at a local restaurant.

Visit ciao.winnipeg.com to enter!
Entry deadline is June 30, 2018.

STEINBACH CREDIT UNION



CIAO! DISTRIBUTION

The distribution philosophy for Ciao! magazine promotes Winnipeg's best places by distributing in local specialty food and wine stores across the city. We encourage our readers to be vocal, buy local because entrepreneurial businesses are the ones that give the city its flavour.

PRIVATE WINE AND SPECIALTY FOOD STORE DISTRIBUTION LOCATIONS (8,000 copies)

CITY CENTRE

Best of Friends Gift Shop 251 Donald St
Morden's of Winnipeg 674 Sargent Ave
Portage Place 393 Portage Ave
The Canister 121 Osborne St
Tall Grass Prairie 202-1 Forks Market Rd
Vita Health Osborne 1 - 166 Osborne Ave

POLO PARK/WEST

Cornelia Bean 417 Academy Rd
D.A Niels 485 Berry St
Decadence Chocolates 70 Sherbrook St
De Luca Fine Wines 942 Portage Ave
De Luca Specialty Food 950 Portage Ave
Frescolio 2-929 Corydon Ave
Fusion Grill 550 Academy Rd
High Tea Bakery 2103 Portage Ave
Kenaston Wine Market 1855-A Grant Ave
La Belle Baguette 1850 Ness Ave
Miller's Meat 1867 Grant Ave
Roblin Quality Meats 5606 Roblin Blvd
Tall Grass Prairie 859 Westminister Ave
Vita Health Westwood 3500 Portage Ave
Vita Health Tuxedo 180 - 2025 Corydon Ave

NORTH KILDONAN

Miller's Meat 7-925 Headmaster Row

NORTH MAIN

Gimli Fish Market 596 Dufferin Ave
Gunn's Bakery 247 Selkirk Ave
Sugar Blooms & Cakes 1020 McPhillips St

Tenderloin Meats 1515 Main St
Vita Health Garden City 20 - 2188 McPhillips St
Young's Market 1000 McPhillips

SOUTH

Aschenti Cocoa 782 Corydon Ave
Banville & Jones 1616 St. Mary's Rd
Bernstein's Meats & Deli 1-1700 Corydon Ave
Calabria Market & Wine 139 Scurfield Blvd
De Luca's Trattoria 66 South Landing Dr
Frescolio 1604 St Mary's Rd
Gimli Fish Market 625 Pembina Hwy
Gimli Fish Market 1083 St. Mary's Rd
Marcello's Meat 9-200 Meadowood Dr
Miller's Meat 590 St. Mary's Rd
Miller's Meat 2-2425 Pembina Hwy
Piazza de Nardi 1360 Taylor Ave
Scoop n' Weigh 1770 Taylor Ave
Greek Market 1440 Corydon Ave
The Wine House 110-1600 Kenaston Blvd
Vita Health St. Vital 19 - 845 Dakota St

EAST

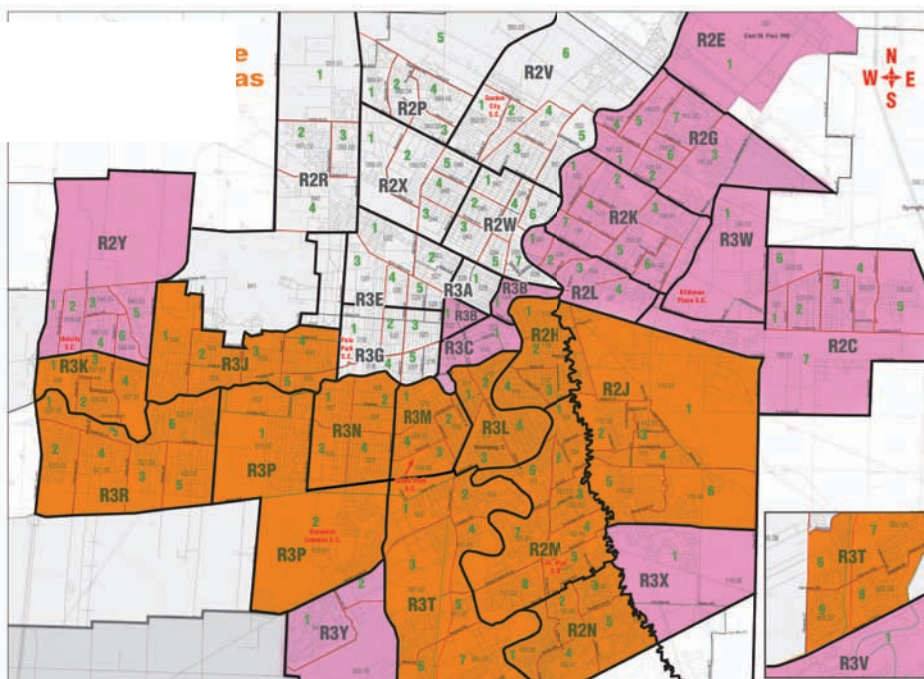
The Carver's Knife 29-1350 Regent Ave
Constance Popp 180 Provencher Blvd
Fromagerie Bothwell 136 Provencher Blvd
La Belle Baguette 248 Cathedrale Ave
Le Croissant 258 Tache Ave
Sweet C Bakery 1555 Regent Ave W
Vita Health Reenders 710-1615 Regent Ave W

Bi-monthly Door to Door
 (45,000 copies)

Distributed door to door in high income areas by Canstar and Canada Post

Special Holiday Issue
 (90,000 copies including orange)

Distributed door to door in high income areas by Canstar and Canada Post





what's hot now • destination dining
• restaurant directory

taste

winnipeg's culinary guide

'Where should we eat?' is the favourite question asked by more than 2 million Winnipeg visitors every year, and an increasing number of them are arriving with an intent to dine in the city's best restaurants.

These 'culinary tourists' look for a reliable list of the city's best places and recommendations from local editors of food media. This resource is **Taste Magazine**.

Designed to direct convention delegates, tour groups, business people and vacationers to the best neighbourhoods and the best places, **Taste Magazine** is the best place to find Winnipeg's favourite restaurants in one handy guide.

what's hot NOW

Winnipeg is a restaurant city. From buzzed-about dining rooms to quiet neighbourhood nooks, a stellar dining scene has its roots in the land and its people.

by Joelle Kidd

Edible Abundance

Winnipeggers have a killer spirit of food at their fingertips. Due to the environmental diversity of our province, Manitoba is a land of contrasts—the west prairie grainlands of the world, the boreal forest reaches of the east, the mountain ranges of the north, and the prairie lands of the south. Within this city, you'll find a unique blend of food cultures. Whether they draw a bowl of baked beans, and a migratory bird, or a plate of fresh fish, the city's food scene has long been a melting pot of flavours from the province's wild natural habitats.

PHAROS

Manitoba is known for its flat, sweeping landscape by an awe-inspiring sky. A variety of crops, from wheat to corn, are rich and plentiful. The province's wide range of edible crops. Produce: Wheat, corn, soybeans, lentils, pulses.

FOREST

The boreal forest covers a large portion of our province. A long history of logging has left a legacy of clear-cut forests and a rich, diverse ecosystem. Produce: Wild mushrooms, maple syrup, honey, berries, and more.

WETLANDS

The province's marshy wetlands are a rich source of food. From wild rice to waterfowl, these areas provide a unique and diverse food source. Produce: Wild rice, waterfowl, and more.

LAKES

There are over 10,000 lakes in Manitoba, many connected through a great web of rivers that leads north to Hudson Bay. Fishing is a productive pastime in the province's lakes. Produce: Fish, wild rice, and more.

PHAROS

Manitoba is known for its flat, sweeping landscape by an awe-inspiring sky. A variety of crops, from wheat to corn, are rich and plentiful. The province's wide range of edible crops. Produce: Wheat, corn, soybeans, lentils, pulses.

destination dining

Eat your way through these unique and diverse neighbourhoods for a tasty tour of Winnipeg

exchange district

The heart of the city's vibrant dining scene, the Exchange District is a neighbourhood of historic buildings and modern amenities. It's a place where old-world charm meets contemporary cuisine. From upscale dining to casual eats, there's something for everyone. Produce: Local produce, artisanal breads, and more.

new style hill

A trendy neighbourhood with a mix of styles, New Style Hill is a hub for contemporary dining. It's a place where innovation meets tradition. From farm-to-table dining to creative cocktails, there's a lot to love. Produce: Local produce, craft beer, and more.

downtown

The heart of the city, downtown Winnipeg is a vibrant dining scene. It's a place where history meets modernity. From classic pubs to upscale restaurants, there's a lot to love. Produce: Local produce, craft beer, and more.



winnipeg's best list

The definitive source for the best of Winnipeg's dining scene, this guide features a variety of categories to help you find the perfect spot for your next meal. From casual eats to fine dining, there's something for everyone. Categories include: Breakfast, Lunch, Dinner, Desserts, Bars, Pubs, and More.

- BARBERS**
1234 Main St. Winnipeg, MB. Tel: 204-555-1234
- BEER**
5678 Centre St. Winnipeg, MB. Tel: 204-555-5678
- BREAKFAST**
9012 Broadway St. Winnipeg, MB. Tel: 204-555-9012
- BURGERS**
3456 University Ave. Winnipeg, MB. Tel: 204-555-3456
- CAFE**
7890 St. James St. Winnipeg, MB. Tel: 204-555-7890
- CLASSIC**
1122 St. Charles St. Winnipeg, MB. Tel: 204-555-1122
- COMFORT**
3344 St. George St. Winnipeg, MB. Tel: 204-555-3344
- CONTEMPORARY**
5566 St. John St. Winnipeg, MB. Tel: 204-555-5566
- CRISP**
7788 St. Louis St. Winnipeg, MB. Tel: 204-555-7788
- CRISP**
9900 St. Mark St. Winnipeg, MB. Tel: 204-555-9900
- CRISP**
1122 St. Mary St. Winnipeg, MB. Tel: 204-555-1122
- CRISP**
3344 St. Nicholas St. Winnipeg, MB. Tel: 204-555-3344
- CRISP**
5566 St. Peter St. Winnipeg, MB. Tel: 204-555-5566
- CRISP**
7788 St. Paul St. Winnipeg, MB. Tel: 204-555-7788
- CRISP**
9900 St. Rose St. Winnipeg, MB. Tel: 204-555-9900
- CRISP**
1122 St. Stephen St. Winnipeg, MB. Tel: 204-555-1122
- CRISP**
3344 St. Thomas St. Winnipeg, MB. Tel: 204-555-3344
- CRISP**
5566 St. Vincent St. Winnipeg, MB. Tel: 204-555-5566
- CRISP**
7788 St. Wenceslaus St. Winnipeg, MB. Tel: 204-555-7788
- CRISP**
9900 St. Xavier St. Winnipeg, MB. Tel: 204-555-9900

best list

- CRISP**
1234 Main St. Winnipeg, MB. Tel: 204-555-1234
- CRISP**
5678 Centre St. Winnipeg, MB. Tel: 204-555-5678
- CRISP**
9012 Broadway St. Winnipeg, MB. Tel: 204-555-9012
- CRISP**
3456 University Ave. Winnipeg, MB. Tel: 204-555-3456
- CRISP**
7890 St. James St. Winnipeg, MB. Tel: 204-555-7890
- CRISP**
1122 St. Charles St. Winnipeg, MB. Tel: 204-555-1122
- CRISP**
3344 St. George St. Winnipeg, MB. Tel: 204-555-3344
- CRISP**
5566 St. John St. Winnipeg, MB. Tel: 204-555-5566
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- CRISP**
3344 St. Thomas St. Winnipeg, MB. Tel: 204-555-3344
- CRISP**
5566 St. Vincent St. Winnipeg, MB. Tel: 204-555-5566
- CRISP**
7788 St. Wenceslaus St. Winnipeg, MB. Tel: 204-555-7788
- CRISP**
9900 St. Xavier St. Winnipeg, MB. Tel: 204-555-9900

Health Conscious

Whether it's a matter of personal preference or health-related reasons, many consumers are looking for healthier dining options. This guide features a variety of healthy dining spots, from casual eats to fine dining. Categories include: Salads, Soups, Sandwiches, and More.

Features

- A list of Winnipeg's best restaurants created by editors of **Ciao!** and **WHERE Winnipeg**.
- Editor's Picks Sidebars
- Culinary Neighbourhood Districts
- Vibrant Restaurant Ads
- Distributed through Tourism Winnipeg, Travel MB, WAA - Airport Info and Tourism Information Centres citywide.

Advertising

Align your restaurant with Winnipeg's best places and get noticed by big spending diners who are making a decision where to spend their money.

ADVERTISING RATES

effective January 1, 2019

Where 28,000 per issue	Insertions	full pg	2/3 pg	1/2 isle	1/2 pg	1/3 pg	1/6 pg	1/12 pg (b&w)
	1 time	\$2,900	\$2,380	\$2,130	\$2,075	\$1,400	\$895	\$440
	3 times	2,460	2,030	1,800	1,750	1,220	765	370
	6 times	2,155	1,800	1,590	1,525	1,050	675	330
Ciao! 45,000 per regular issue - Feb-Mar - Apr-May - Aug-Sept - Oct-Nov	full pg	2/3 pg	n/a	1/2 pg	1/3 pg	1/6 pg	n/a	
	1 time	\$2,460	\$1,970		\$1,595	\$1,155	\$735	
	2 times	2,300	1,825		1,475	1,065	680	
	3 times	2,140	1,685		1,355	980	615	
	4 times	1,970	1,530		1,230	890	560	
Ciao! Special Editions 90,000 per issue - Jun-July - Dec-Jan	full pg	2/3 pg	n/a	1/2 pg	1/3 pg	1/6 pg	n/a	
	1 time	\$3,690	\$2,955		\$2,395	\$1,735	\$1,105	
	2 times	3,325	2,660		2,155	1,560	995	
Taste 55,000 annually	full pg	2/3 pg	n/a			1/3 pg	1/6 pg	
	1 time	\$2,540	\$2,025			\$1,140	\$780	

DISCOUNT POLICY

This is a net non-commissionable rate card. Agency commission discounts not applicable

DISCOUNTS FOR WHERE ADVERTISERS

- With a 3 time or greater contract take 5% off Ciao! rates
- With a 3 time or greater contract take 5% off Taste rates

DISCOUNTS FOR CIAO! ADVERTISERS

- With a 4 time contract take 5% off Taste rates (can be combined with WHERE discount)
- With a 2 time or greater contract in Ciao! add 50% to Ciao! rate for Ciao! Special Edition rates

DISCOUNT PAYMENT PLANS

- With a 6 time contract in WHERE or a 4 time or greater contract in Ciao! take 5% off for advance autodebit payment or take 5% for advance credit card payment
- All other publications and frequencies take 5% off for advance credit card payment or take 5% off for advance autodebit payment

PREMIUMS

- COVER POSITIONS: inside covers add 10%, outside back cover add 25%
- SPECIAL POSITIONS: guaranteed position add 10%
- TAXES: add 5% GST

PUBLICATION SCHEDULE

January 2019 - January 2020

Publication 2019	Booking Deadline	Camera Ready Art Deadline	Prepay Date	Distribution Date
Ciao! Feb/Mar	3-Jan	4-Jan	1-Feb	23-Jan
WHERE Mar/Apr	5-Feb	8-Feb	1-Mar	28-Feb
Ciao! Apr/May	6-Mar	8-Mar	29-Mar	27-Mar
WHERE May/June	3-Apr	10-Apr	1-May	30-Apr
TASTE 2019-20	4-Apr	12-Apr	2-May	2-May
Ciao! Jun/Jul	1-May	3-May	31-May	22-May
WHERE Jul/Aug	5-Jun	7-Jun	28-June	28-June
Ciao! Aug/Sep	3-Jul	5-Jul	1-Aug	24-July
WHERE Sep/Oct	7-Aug	9-Aug	30-Aug	30-Aug
Ciao! Oct/Nov	3-Sep	6-Sep	1-Oct	25-Sep
WHERE Nov/Dec	9-Oct	11-Oct	1-Nov	31-Oct
Ciao! Dec/Jan	6-Nov	8-Nov	29-Nov	27-Nov
WHERE Jan/Feb 2020	3-Dec	6-Dec	31-Dec	31-Dec

AD SIZE & PRODUCTION SPECIFICATIONS

Please make document size exactly the same as ad size (add .125" bleed and crop marks ONLY on full page ads)

	WHERE		CIAO!, TASTE	
	Width"	Height"	Width"	Height"
Full Page [with .125" bleed]	8.375	11.125	6.25	9.25
Full Page [trim size]	8.125	10.875	6.	9.
2/3 Page	4.6875	10.	3.625	8.125
1/2 Page [horizontal]	7.125	4.875	5.5	4.
1/2 Page [island]	4.6875	7.375	N/A	N/A
1/3 Page [square]	4.6875	4.875	3.625	4.
1/3 Page [vertical]	2.25	10.	1.75	8.125
1/6 Page	2.25	4.875	1.75	4.
1/12 Page	2.25	2.3125	N/A	N/A

PREFERRED MATERIAL SPECIFICATIONS

- Please submit press-ready PDFs
- Email if smaller than 9MB, if larger than 9MB files can be placed on our FTP site or sent via dropbox.

FTP ACCESS Call 943-4439

ACCEPTABLE FORMATS FOR CAMERA READY ADS

- Adobe Acrobat PDF press-ready
- No Word, Corel or other Microsoft files accepted
- Photos must have minimum resolution of 300 dpi and must be CMYK. No RGB files
- All document colours must be CMYK. No RGB or spot colour

