

CaleDine 2025 set to spotlight Caledon's Culinary Scene this July

By **Riley Murphy**

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Foodies all over Caledon can get excited for the start of CaleDine 2025, which is happening in less than a week.

Starting on July 2 and running until the July 20, CaleDine provides residents with an opportunity to try multiple different restaurants around Caledon.

This program invites local diners to experience special prix-fixe menus at participating restaurants, usually at a discounted price.

CaleDine, run by the Caledon Chamber of Commerce, allows residents to stop and try somewhere they've never been.

"I like the idea of being able to try a restaurant that I haven't had a chance to experience yet at a rate that is definitely cheaper than it normally would be," shared Stephanie Rowe, Member Partnership Specialist at Caledon Chamber of Commerce. "It's the sense of joining in a community event, for the community."

She shared residents can check out each restaurant's reservation policy and menu online through the Caledon Chamber of Commerce website.

"Get out there and try them; these places are great, they're community businesses and supporting local is a great thing," said Rowe.

Councillor Tony Rosa, a Caledon Chamber of Commerce member, shared with the Citizen that CaleDine is an opportunity to both explore the culinary scene and support small businesses during a quieter time for the industry.

"CaleDine isn't just about good food, it's all about celebrating creativity, community, and the entrepreneurial spirit that makes Caledon so vibrant. I'm thrilled to see it becoming a bi-annual tradition, spotlighting our local talent and culture," said Councillor Rosa.

Alex Zander, owner of Blue Smoke Restaurant in Caledon, said he is looking forward to the possibility of more local support through CaleDine.

Everything they do is homemade, and he shared they created their menu for CaleDine to encourage new people to try them out.

Their lunch menu will feature a \$20 appetizer, entree and dessert and their \$40 dinner menu follows the same format.

Blue Smoke Restaurant was also a part of Winterlicious, and many restaurants that participated found themselves registering again.

One of those restaurants was Wine Spot.

Kimberly Medeiros, who co-owns Wine Spot, shared she loves that the Chamber can bring it together in one place and highlight all of Caledon's different offerings.

"Caledon has a really great food scene and I love that the Chamber is leading the charge and bringing all the good restaurants together and helping to highlight all of the different places that we have all over Caledon," said Medeiros.

Wine Spot will be offering a \$50 prefix menu with an appetizer, a second course, and a dessert.

They will also offer \$10 summer cocktails in keeping with the hot weather.

?What we found last time, and what we're really excited about this time, is inviting new diners into our restaurant,? said Medeiros.
?Because of the advertising that goes behind this and because of the Chamber's reach, we get to reach new customers and we get to feature some of our foods to people who may not have been in before. We're really excited about being able to welcome in new customers and give them a chance to see what downtown Bolton has to offer.?

She said when they participated in the winter, multiple people said they had never tried their restaurant before and found them through the program.

?We do know that it worked, so we're excited to be a part of it again.?

To see the currently involved restaurants visit caledonchamberofcommerce.ca/caledine.