



FOOD & CATERING SERVICES
INTEGRATED FACILITY MANAGEMENT

An Indigenous-Owned Partnership

CiveoSix is a majority Indigenous-owned partnership between Six Nations of the Grand River Development Corporation ("SNGRDC"), the economic development arm of the Six Nations community based in Southern Ontario, and Civeo, one of the world's largest integrated providers of facility management and hospitality services.

Benefits of working with us

Active Engagement in Truth & Reconciliation

By partnering with CiveoSix, your organization will be aligning with the Truth and Reconciliation Commission's call to action for Canadian businesses to adopt the United Nations Declaration on the Rights of Indigenous Peoples as a reconciliation framework and to apply its principles, norms, and standards to corporate policy and core operational activities.

CiveoSix channels economic opportunity back into the Six Nations of the Grand River community. Partnering with us supports procurement goals, advances economic reconciliation, and fosters relationships rooted in respect, trust, and shared success.





What's on the menu?

Serving delight in every meal, snack, and refreshment we prepare.

When we provide thoughtful, quality food programs, we're not simply serving meals. Every carefully prepared dish carries with it the power to draw people in to connect in shared social settings, to refuel for the demands of the day, or even just to pause and reflect.

Food nourishes more than just our bodies – it feeds our souls, connects our communities, and honours our traditions.



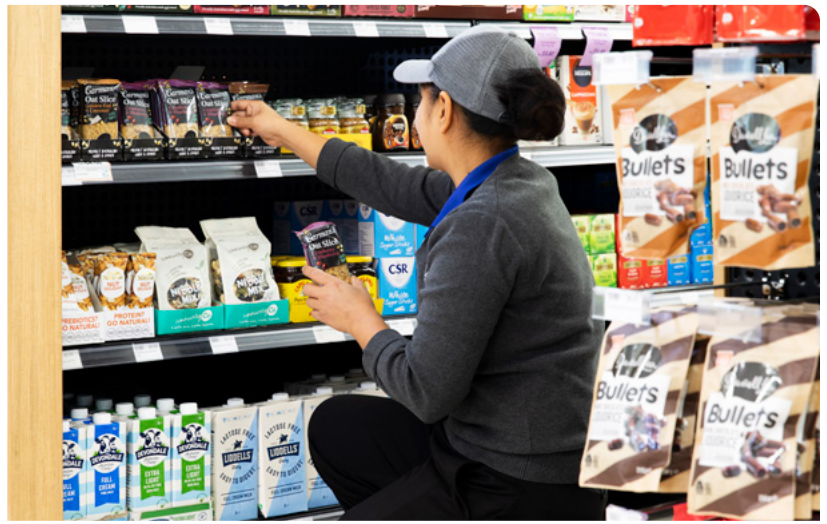
On-Site Catering & Vending

- On-site food preparation and catering
- Commercial kitchen operations
- Cafeteria and dining room services
- Breakroom coffee, snacks, and pantry supplies
- Vending programs



Food Retail Environments

- Grab-and-go food markets
- Full-service cafés
- Self-checkout systems
- Online ordering
- Supply chain management



Settings we serve

Every industry has its unique needs when it comes to managing profitable food service programs. Leveraging the experience of our senior operations experts, we collaborate with each client to define the service standards you seek to achieve specific to the people you serve and the industry in which you operate.

- Healthcare and Seniors Living
- Education
- Government
- Commercial/Retail
- Transportation
- Industrial
- Hospitality
- Sports and Entertainment



Food Safety

Serving millions of meals every year comes with tremendous responsibility. Food safety is ensured through our use of government-approved suppliers, staff training, stringent food production procedures, and our integration of Hazard Analysis Critical Control Point (HACCP) systems, the United Nations' international standard for food safety.

CiveoSix also goes beyond government regulatory requirements, including the creation of advanced Standard Operating Procedures (SOPs) and monthly internal audits for our Food Safety Management Systems (FSMSs).

Custom Food Programs Unique to You

We work with you to design a custom food program that will have your customers coming back for more. With guidance from our executive chef and food service operators, we can curate a culinary experience that delights the people you serve, while fitting the economics of your business model and the functional capabilities of your operating environment. Custom food programs can also accommodate vegan/vegetarian preferences, gluten sensitivities, and heart-smart dietary profiles.

Sustainability & Minimizing Food Waste

Every CiveoSix-operated facility is required to comply with our comprehensive waste management program. Our waste reduction objectives include minimizing waste generation, promoting the reuse or recycling of materials, facilitating the collection of recyclable containers, and promoting the environmentally responsible disposal of non-recyclable waste.

Fresh, Locally Sourced Ingredients

Bringing a recipe or menu of food items to life begins with sourcing fresh, raw ingredients from local suppliers. Daily deliveries of meats, produce, breads, dairy, and spices are inspected to ensure they meet our quality assurance standards. If it doesn't make the cut, we reject it outright. There is no room for compromise when it comes to quality ingredients.





Why CiveoSix?

When it comes time to evaluate your next food service contractor, we understand that trust and confidence weigh heavily in your decision. Here are three reasons to choose CiveoSix to manage your food service programs.

1

Food Safety

You can be confident in the safety and integrity of our food production environments. We ensure strict protocols built on CFIA-approved preventative measures to protect against foodborne contaminants and biological hazards.

2

Quality & Consistency

We never compromise. Not on our food production workflows, quality of ingredients, taste, or presentation. This ensures consistency in every meal, snack, and refreshment we serve.

3

Enhanced Profit Potential

We create demand by offering an attractive mix of food services that draw people in. Enhanced bottom line profits are achieved by leveraging CiveoSix's efficiencies of scale and purchasing volume in the supply chain.



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