



Bistro

CULINARY INSPIRED
CONDO LIVING

Pratt Homes

WELCOME TO THE FAMILY
SINCE • 1890



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Pratt Homes

WELCOME TO THE FAMILY

SINCE * 1890

Pratt Homes is a **legacy builder** that has been building homes of all shapes and sizes for everyone, no matter what stage of the family life cycle they're in: from childhood to retirement years. The **family's tradition** of building in **Barrie, Ontario** started in 1890, and has continued for **six generations**.



Barrie's **Largest** Builder

1890



Stephen Pratt

Built 2 houses in Barrie/
Cundles area

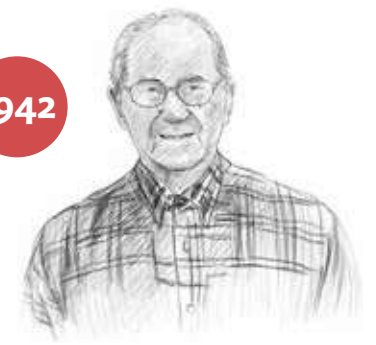
1920



William Pratt

Built approximately 20
houses in Barrie from
1920's-1950's

1942



Murray Pratt

Built approximately
21 houses in Barrie
from 1942-1947

1950



Gord Pratt

Built approximately
200 houses in Barrie
from 1950-1974

1976



Don Pratt

Built several hundred
houses in Barrie from
1976-2004

2005



**Karen Pratt-Hansen
& Heljar Hansen**

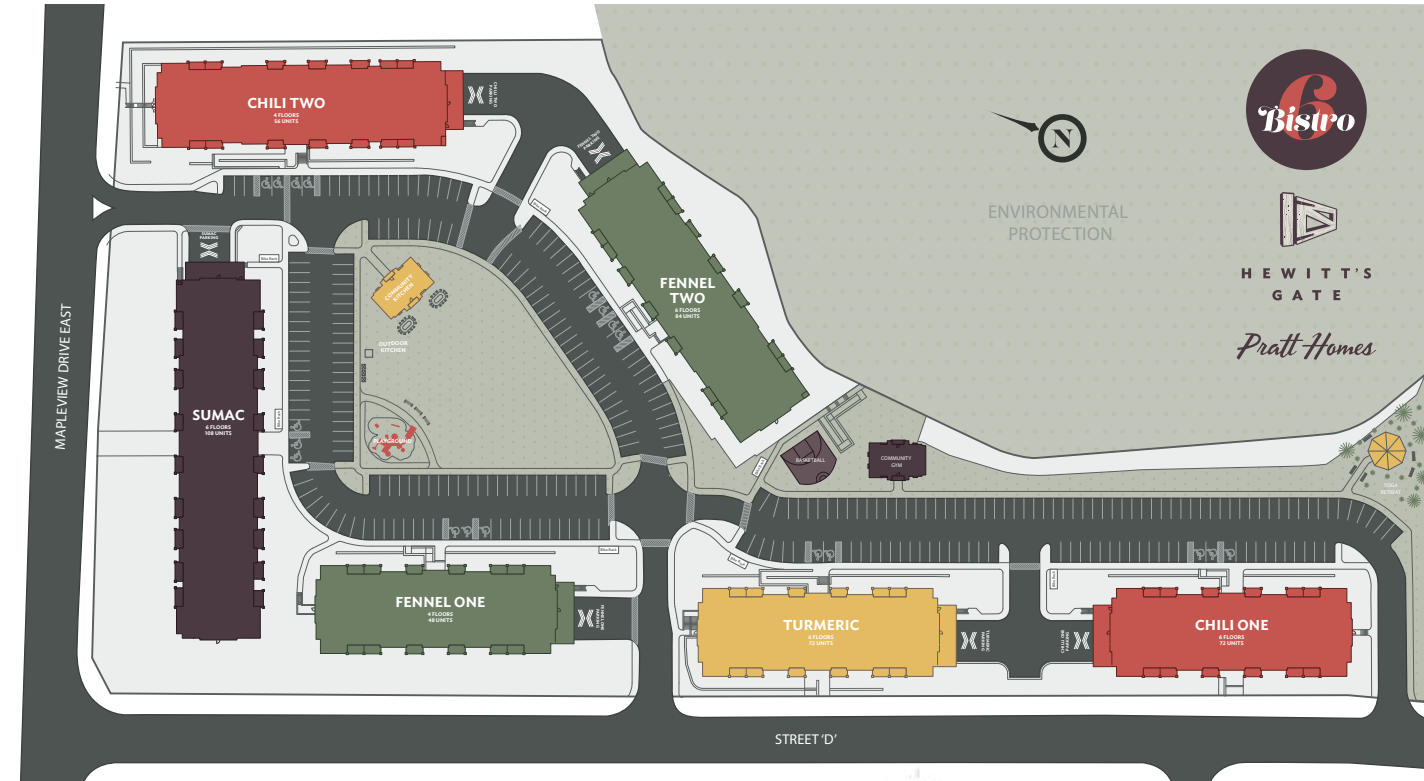
Built several hundred homes.
The Pratt Hansen Group plans to
continue the family legacy.

Hewitt's Gate Community



Bistro 6 is a new condo community by Pratt Homes, inspired by food culture and modern living. It is the **first community** to be built in **Hewitt's Gate**, the Gateway to Barrie.

Bistro 6 Site Plan



Beautiful Location In South Barrie

This community is conveniently located minutes from the GO Station, Park Place Shopping Centre, Tangle Creek Golf Course & minutes away from downtown Barrie & our beautiful waterfront.

GO Station:	7 min. walk / 3 min. bike ride
Waterfront:	18 min. bike ride / 10 min. drive
Downtown:	22 min. bike ride / 12 min. drive
HWY 400:	10 min. drive
Groceries, LCBO	6 min. bike ride / 15 min. walk
Stores & Restaurants:	9 min. drive
Park Place:	6 min. drive

Close to it all...

GTA Access

- GO Station
- Highway 400
- Yonge Street

Entertainment

- Barrie Molson Centre
- Galaxy Cinema

Shopping

- Park Place
- Downtown Barrie
- Zehrs
- Costco
- Walmart
- Goodness Me
- Shoppers Drug Mart
- Scotiabank

Leisure

- Centennial Beach
- Minets Point
- National Pines Golf Club
- Off Leash Dog Park

Schools








- Hewitts Gate P.S
- St Peters S.S

Recent Developments

Past Developments

Barrie Welcome Home

Nestled between Toronto and cottage country, Barrie provides the charm and community feel of a small town with the urban amenities of a city twice it's size. If beautiful, natural landscapes and outdoor opportunities are important to you when choosing a place to live, Barrie is the place for you!

-  LOCAL BEACHES
-  SHOPPING
-  FESTIVALS
-  HIKING TRAILS
-  WINTER SPORTS
-  BIKING
-  THE FOOD

Year Round Living In Barrie

Residents find that the biggest benefit of living in Barrie is having nature at their doorstep. Minutes to the waterfront, Barrie is home to 90 parks with kilometers of trails to explore and a beautiful waterfront along Kempenfelt Bay. Enjoy swimming, boating and endless water activities. If winter is more your style, you will enjoy living minutes from skiing, snowboarding, snowmobiling or tubing. Barrie is a winter wonderland for adrenaline junkies - there is no shortage of winter activities.

Living in Barrie isn't just for nature lovers! This dynamic city has loads of charm and many opportunities for cultural experiences as well. Barrie's downtown boasts gourmet restaurants and cafés, trendy bars and breweries, and a lively nightclub scene. You can spend every weekend getting to know a new place. From fast food to fine dining, you will find your new favourite place to frequent here.

With urban conveniences and a genuine sense of community, this city will win you over. Choose to make Barrie your home.





Culinary Inspired Condominiums

Bistro 6 offers a wide array of condominiums with the kitchen designed at the **heart of the home.**



Spice Inspired Architecture

Bistro 6 condominiums are inspired by food culture and modern living. The main inspiration for our buildings are 4 different and unique spices:

Fennel

Chili

Turmeric

Sumac





Suite (sweet) Ingredients



5 Appliances

Chef-Inspired Kitchen Layouts

Granite Countertop
in the kitchen

Tiled Backsplash

Gas Hookup for Stove/BBQ

Laminate Flooring
in the main living area

Walk-In Tiled Shower
with glass doors and pot light
(in lieu of standard tub in en suite)

applicable to most suites





Well Defined Features in Every Suite



DESIGN Boutique

by GEMMA ELIZABETH

CUSTOMIZE YOUR INTERIOR

Pratt Homes Design Boutique is where you meet with our Design and Colour Director to individualize your interior and make your home unique.

While there are many reasons to celebrate the purchase of your new Pratt Home, our complimentary colour consultation takes place at our Design Boutique and is one of the most exciting parts of your new home journey.

Homeowners are welcomed by a professional eagerness to inspire the best design and colour selections for their home. An atmosphere of peace and tranquility has been carefully created to make the selection process relaxing for everyone.

“A home should reflect your lifestyle and it is my goal to encourage your creativity and imagination when selecting the finishes for your new home. I aim to make the whole experience simple and memorable. I cannot wait to help you along the way as you discover all of the interior possibilities the Design Boutique has to offer” - Alex Jackson





Randy Feltis is an award winning restaurateur and CityLine co-host who has traveled the world in search of culinary expertise.

Celebrity Chef

Randy Feltis

With his extensive experience, Chef Feltis has partnered with Pratt Homes to completely revolutionize the meaning of the words, “Chef Inspired,” as he pairs his Celebrity Chef expertise with the most uniquely delicious condo community in Ontario, Bistro 6.

After graduating from George Brown College, Randy apprenticed at Rosewater Supper Club and Borgo Antigo in Toronto, later spending a year at Rathsallagh House in Ireland - and that was just the beginning of his culinary journey.

Randy is a serial restaurateur, opening Oscar’s in Barrie in 1999, previous co-owner to Pie Wood Fired Pizza (with multiple locations across Ontario), The Farmhouse in 2013, serving farm fresh comfort food overlooking Barrie’s beautiful waterfront, and the Lakehouse located in the Muskoka Clevelands House Resort.

Now, Chef Randy Feltis is channeling his expertise with cuisine, kitchen design and local farm-to-table approach to elevate the Bistro 6 community to achieve the culinary-inspired condo living experience healthy-minded individuals and families desire.



The Recipe *for* Good Living

1 part Community Kitchen

1 part Kitchen Library

Dash of Wine Cellar

Pinch of Outdoor Kitchen

Stir in a Gym and Basketball Court

Sprinkle in a Yoga Retreat

Indulge yourself at **Bistro 6.**

Each amenity has been thoughtfully crafted to bring
healthy living and **community** to the forefront.



The Community Kitchen

Celebrity Chef Randy Feltis teamed up with our design and colour director to make a community kitchen design catered to all palettes. The unique culinary-centric community space can be home to cooking classes, wine tastings, sport events and much more.

As a resident of Bistro 6, you will have full access to the Community Kitchen, with Ontario's first Kitchen Library, Wine Room, a fully functional celebrity chef-designed kitchen, big screen TVs, and ample seating. It's the perfect venue for hosting family events, holiday parties, watching the Super Bowl or having a casual glass of your favourite wine.

The Community Kitchen is exclusive access to your very own restaurant where you are the Chef Du Cuisine.





The Kitchen & Spice Library

Ontario's first Kitchen Library is similar to a traditional library except instead of books you get the best-in-class kitchen tools that an at-home chef requires. Imagine having a dinner party or social and it's time to show off your chops in the kitchen - but you're lacking a couple of key tools. Head down and explore the extensive tools and small appliances available to be signed out at your convenience.

Interested in trying a new recipe but you lack a couple of essential spices? At Bistro 6, the Spice Library is at your fingertips with hundreds of spices to conveniently pick up and take back to your suite.

These ground breaking concepts offer a high-end culinary experience so you can get back to enjoying the art of cooking.



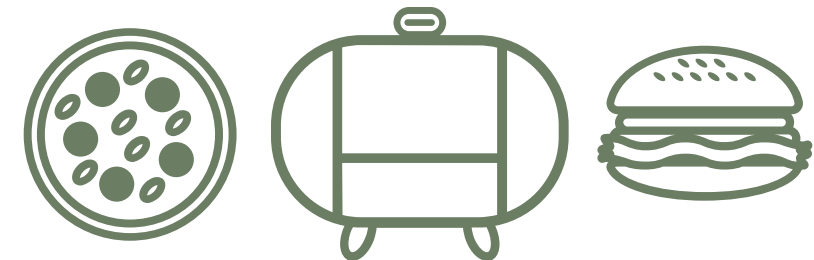


The Outdoor Kitchen

At Bistro 6, enjoy beautiful evenings together with family and friends while getting back to nature with a picturesque outdoor space. As the co-founder of Barrie's iconic Pie Wood Fired Pizza restaurant, Chef Randy Feltis has designed this outdoor kitchen complete with a pizza oven and smoker for residents to enjoy.

The Bistro 6 community is surrounded by trails and acres of protected land. The Outdoor Kitchen provides an oasis for you to enjoy while barbecuing or building your favourite pizza.

This outdoor kitchen is fully equipped to cater to large groups and gatherings, perfectly designed to remind everyone of the simple pleasures of cooking outdoors, good conversation, and healthy ingredients.





The Community Gym

Mixing every ingredient for a well-rounded lifestyle, the Bistro 6 community connects healthy culinary-experiences with exercise and the outdoors. Residents of Bistro 6 will have access to the gym facility, complete with all the equipment you need to maintain your workout regimen.

Enjoy being steps to your very own community gym throughout all four seasons.

Eat Well. Live Well. Be Well.





Environmentally Protected Land & Trails

The Bistro 6 community is in the heart of nature, surrounded by acres of lush environmentally protected land and extensive community trails; extending your clean living beyond culinary experiences to bring the outdoors to your life each and every day.

The community trails provide the perfect activity for friends or family after enjoying a meal or when spending an afternoon together.

Take a deep breath, welcome home.





Community Yoga & Basketball Court

Feed your mind and body at the Bistro 6 community Yoga Retreat, where wellness and relaxation is at the forefront of community living. Here you can stretch, meditate and rejuvenate in the Bistro 6 yoga haven.

Bistro 6 has been designed to provide activities for everyone to enjoy. If the fully-equipped gym, trails, and community yoga are not your forte, a basketball court is available for all residents.

Play a game of pick up with friends to get your heart racing before retreating to the Outdoor Kitchen or your culinary-centric condo. This outdoor space adds energy to the community to foster team activity and fun.

Grow your connection with the community even further.





Recipes that *Warm Your Heart*

We've hand picked four recipes just for you.
Each is inspired by one of the four spices. Enjoy!

- Fennel
- Chili
- Turmeric
- Sumac

ROASTED CHICKEN AND FENNEL

WITH FARM FRESH CLEMENTINES



FOR THE CHICKEN:

6 1/2 teaspoons Pernod
4 tablespoons olive oil
Juice from 4 medium oranges
Juice from 4 medium lemons
2 tablespoons grain mustard
3 tablespoons light brown sugar
2 medium trimmed fennel bulbs, cut into eighths
3 lbs chicken thighs
4 unpeeled clementines, cut horizontally into 1/4 in. slices
1 tablespoon thyme leaves
2 1/2 teaspoons fennel seeds
teaspoon fennel seeds, lightly crushed

GARNISHES

1 handful Italian parsley



DIRECTIONS:

TO PREPARE THE CHICKEN:

1. In a large mixing bowl, add the Pernod, olive oil, orange and lemon juice, mustard and sugar. Season generously with salt and pepper and whisk together.
2. Add the chicken, clementines, thyme and fennel. Mix well with your hands and marinate for 2 hours in the refrigerator.
3. Preheat the oven to 475 F. Place the chicken (with skin facing up) and the marinade into a baking pan large enough for everything to fit comfortably into a single layer.
4. Once the chicken is a deep brown (internal temperature of 165 F), remove the pan from the oven. Arrange the chicken, clementines and fennel on a serving plate. Cover and keep warm.

TO PREPARE THE SAUCE:

1. Pour the remaining liquid into a small saucepan and simmer until the sauce is thickened and reduced by about one third. Pour the sauce over the chicken, garnish with parsley and serve.



CHILI SALTED PINEAPPLE

THE PERFECT TROPICAL
SUMMER SNACK

INGREDIENTS

1 extra sweet pineapple
Fresh chili salt (recipe below)

CHILI SALT:

1 small fresh red chili
1 or 2 teaspoons of Hawaiian
red sea salt

GARNISHES

Hawaiian red sea salt

DIRECTIONS:

TO PREPARE THE PINEAPPLE:

1. Trim and core the pineapple before cutting into bite-sized pieces.
2. Lay out pineapple pieces on a serving platter.

TO PREPARE THE CHILI SALT:

1. Split the chili lengthwise, discard seeds and finely dice. Mix the diced chili in a little bowl with salt.
2. Sprinkle chili salt over the pineapple and serve.



TURMERIC SPICED GOLDEN BEET SOUP

WITH PICKLED RED
ONIONS & CILANTRO

FOR THE SOUP

2 tablespoons olive oil or avocado oil
1 large shallot, chopped
4 cloves of garlic, thinly sliced
1 teaspoon salt
1 ½ lbs golden beets, cut into
1" slices
4 carrots, sliced
Big pinch of chili flakes
1 teaspoon dried turmeric powder
½ teaspoon paprika
½ teaspoon cumin
¼ cup raw cashews
5 cups of broth, of choice
Juice of 1 large lime (or 2-3 small limes)

GARNISHES

Pickled red onions (recipe below)
Lime wedges
Fresh cilantro

PICKLED RED ONIONS

¼ cup red onion, finely diced
2 tablespoons red wine vinegar
1 tablespoon water
¼ teaspoon salt

DIRECTIONS:

TO PREPARE THE PICKLED RED ONIONS:

1. Combine all ingredients for the pickled red onions in a small bowl and make sure the diced onions are submerged in the pickling liquid. Set aside on the counter or in the refrigerator while you make the soup.

TO PREPARE THE SOUP:

1. Heat the oil over medium heat in a large soup pot and add the shallots, garlic and salt.
2. Sauté for about 5-6 minutes, stirring occasionally until translucent and soft.
3. Next add the beets, carrots, chili flakes, turmeric, paprika and cumin. Cook for another minute or so, stirring frequently until spices are fragrant and start to stick to the bottom of the pan.
4. Add the broth and cashews and scrape up any brown bits from the bottom of the pot.
5. Cover and simmer for about 25-30 minutes - adjusting heat if necessary to maintain a strong simmer - until vegetables are soft and cashews are plump.
6. Pour soup into a blender and blend until completely smooth but don't overfill - you can blend it in batches if necessary.
7. Season to taste with salt and lime juice of 1 large lime (or several small)
8. Serve topped with pickled red onions, fresh cilantro and lime wedges.



JACKET POTATO WITH SUMAC

AND HAND-WHIPPED
FETA CHEESE

FOR THE POTATO:

- 1 baking potato
- 2 teaspoon olive oil
- ½ teaspoon garlic salt
- ½ teaspoon sumac

FOR THE FETA:

- 50g feta cheese
- 50g Greek yogurt
- 1 grind of black pepper
- 1 1/2 cups spinach, finely chopped

DIRECTIONS:

TO PREPARE THE POTATO:

1. Heat oven to 400F. Prick the potato all over with a fork and bake for 1 hour until it is golden outside and soft inside.
2. Mix 1 teaspoon of olive oil with garlic salt. Cut a deep cross into the top of the potato skin.
3. Drizzle the garlic oil into the cross and rub it all over the outside of the potato.
4. Return to the oven and bake for 15 minutes more until the edges are golden and crispy.

TO PREPARE THE FETA:

1. Meanwhile, crumble the feta into a bowl, add the yogurt and whisk together until creamy.
2. Stir in the spinach with a good grind of black pepper and spoon the whipped feta into the potato. Sprinkle with sumac and serve.



Service Department

We are proud of the homes we build and the customer service we offer. Pratt Homes aims to provide you with the best experience in new home ownership.

Your Pratt Homes Service Team is here to guide you through your Pre-Delivery Inspection and all the way through your new home warranty period. **Our knowledgeable and friendly team can't wait to help you with the “ins and outs” of owning a new home!**



My Pratt Home

Follow along as we build your new home and be involved in the entire process

Pratt Homes understands that buying a new home is one of life's most exciting adventures. We remain with you through the entire journey.

MyPrattHome.ca shines a light on the construction of your new home and continues to provide information well after you move in.

As the homeowner of a new Pratt Home, you will have access to your very own My Pratt Home account.



Welcome to the Family





Pratt Homes

WELCOME TO THE FAMILY
SINCE · 1890

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