

MARK JACHECKI EXECUTIVE CHEF

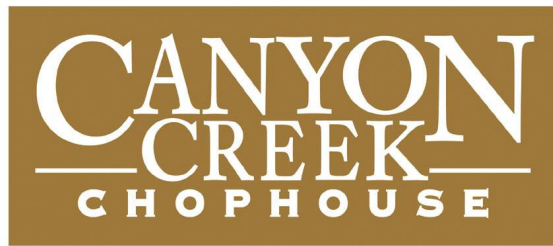
As leader of the eight Canyon Creek Chophouse® restaurants in the Greater Toronto Area, Executive Chef Mark Jachecki relies on his enviable combination of European roots, classic training and award-winning culinary experience to bring innovative menu ideas to the table that keep guests coming back for more.

With more than 20 years of experience at hotels both small and large, in restaurants both contemporary and classic, with groups from two to 5,000, this 41-year-old accomplished chef has been able to collect his considerable talents to pilot the culinary operations of the growing chain of Canyon Creek restaurants, managing approximately 100 kitchen staff that serve thousands of meals each day.

Since joining Canyon Creek in late 2007, Jachecki has achieved several milestones. Among them, he opened the Canyon Creek Toronto Airport location, and has installed a number of highly successful seasonally inspired menus across all Canyon Creek locations, including a comprehensive fall 2009 program that affiliated Canyon Creek with more than 15 local farmers and growers. According to Jachecki, the experience of embracing the local food movement was very rewarding – and one he plans to duplicate and expand in the near future.

“As a chef I’m proud to say Canyon Creek has had a positive impact on sustaining Ontario’s growing industry. We really introduced our guests to the eat-local approach, helping them to understand that it isn’t just a lofty idea, but it can be done affordably and with great-tasting results. Supporting local farms is very rewarding and I think it’s clear using farm fresh food is the right thing to do. I’m looking forward to embracing more of the wonderful foods that grow in our own backyard, because that’s the key to really staying fresh – by working locally to achieve it.”

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Since childhood, Jachecki has been exposed to the culinary life. As a boy, he was introduced to the wonders of the kitchen through the beloved German restaurant, Zum Rhein, located in Toronto on Lakeshore Boulevard West, which was owned by his father in the late 1970's to early 1980's. Jachecki's grandfather was also a Toronto chef at the prestigious Granite Club originally located on St. Clair Avenue West.

Those family influences led Jachecki to begin his cooking career in the classic European tradition of a rigorous apprenticeship, at Toronto's Regal Constellation Hotel (1987-1990). There, his affinity with the hotel's Swiss chef and the classic French Escoffier methods he was being taught, inspired Jachecki's own Swiss experience, at Gasthof Sternen hotel in Wettingen in 1991.

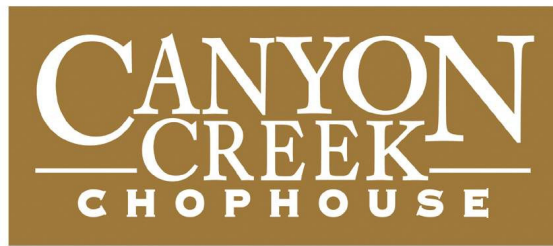
Upon his return to Canada later that year, Jachecki took the lead as chef of dining rooms of The Estates of Sunnybrook (Vaughan Estate) for six years, before joining the award-winning restaurant 360 at the CN Tower for two years. In 1988, he was named top toque at one of Toronto's premier hotels, The Westin Harbour Castle and was most recently the chef of a successful catering company for seven years before joining Canyon Creek.

A Certified Chef de Cuisine (C.C.C. – American Culinary Federation), Jachecki resides in Markham, Ontario and is a director of Les Toques Blanches, and member of The American Culinary Federation, The Escoffier Society and Les Chaines de Rotisseurs.

ABOUT CANYON CREEK CHOPHOUSE

Canyon Creek Chophouse www.canyoncreekchophouse.com is a casual yet premium dining experience ideal for lunch, dinner or late night dining. Winning décor and excellent service are met with outstanding, simple cuisine, squarely focused on classic items with a twist including premium cuts like rack of lamb, sirloin steak and cedar plank salmon. Canyon Creek Chophouse first opened in 1997 and currently has

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eight locations across Southern Ontario including Canyon Creek Airport, Burlington, Etobicoke, Front Street, Mississauga, Niagara Falls, Scarborough and Vaughan Mills.

ABOUT SIR CORP. – SERVICE INSPIRED RESTAURANTS

SIR Corp. ("SIR") is a privately held Canadian corporation that owns and operates a portfolio of 45 casual and fine dining restaurants in Canada. The business is focused on creating, developing, and operating best-in-class restaurants. Best-in-class means SIR strives for the best people, the best food and the best atmosphere at each of its restaurants. These values are shared company-wide and the resulting high level of quality and attention to detail can be found in each restaurant. SIR's passion is reflected in its name, which stands for Service Inspired Restaurants.

SIR is about bringing people together, building lasting relationships and setting the standard for best in class. SIR has grown from five restaurants and \$17 million in revenue in 1993, to 45 restaurants and over \$197 million in revenue in its fiscal year ending August 30, 2009. Currently, SIR has approximately 3,800 employees across Canada. SIR's diverse portfolio of restaurants is designed to appeal to a broad set of consumer tastes. Concept restaurants have multiple locations, reflecting their broader demographic appeal.

SIR concept brands include: Jack Astor's® Bar and Grill, with 29 locations in Canada; Alice Fazooli's!®, with five locations; and Canyon Creek Chop House®, with eight locations. SIR's Signature Restaurants are one-of-a-kind brands located in downtown Toronto that range in offerings from fine dining with award-winning menus to a very active sports bar. Signature Restaurants comprise the upscale reds®, Far Niente®, Four™, Petit Four™ and the casual Loose Moose Tap & Grill®. All trademarks related to the concept and signature brands noted above are used by SIR under a license agreement with SIR Royalty Limited Partnership. For more information on SIR Corp. or the SIR Royalty Income Fund, please visit www.sircorp.com.