PROMOTIONAL DINNER PACKAGE

YMG[1] YMG[2] YMGO[utdoor]
YORK MILLS GALLERY
TORONTO'S PREMIER EVENT VENUES

ZUCHTER BERK
KOSHER

ZB HOSPITALITY MANAGEMENT GROUP

www.facebook.com/koshertoronto

www.zbcaterers.com

info@zbcaterers.com

ZUCHTER BERK

Zuchter Berk Kosher is Toronto's premier kosher catering. We began as one of Toronto's first kosher restaurants. Over the years, we have grown to be a leading synagogue caterer with a long history of service par excellence to the Jewish community. We also excel in off-premise kosher catering, working in many of Toronto's finest venues. Our range is extraordinary — from intimate family dinners to simcha's of all sizes, including large community events serving more than 5,000 guests.

T (416) 386 1086 | F (416) 386 1297

YMG[1] YMG[2] YMGO[utdoor]
YORK MILLS GALLERY
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The York Mills Gallery offers a complete scope of services including Toronto's finest caterers, in-house production, stylish décor and efficient service – all important elements to ensure a flawless event. From the planning process to the event completion, our staff of experienced professionals will make sure no detail is overlooked and will ensure the success of your event.

1895 Leslie St.
Toronto, ON M3B 2M3

T (416) 525 5683
F (416) 386 1297

YMG[1] YMG[2] YMGO[utdoor]

YORK MILLS GALLERY, Toronto's hottest venue, opened in 2014. This fabulous, open open space is everything you are looking for.

- Floor to Ceiling White Drapery (YMG1)
- Video Wall (YMG2)
- Tiffany Chairs
- Coffee Tables
- Leather Lounge Furniture
- Cruiser Tables
- Linens and Napkins
- Open Concept Event Loft Spaces
- 20F High Warehouse Industrial Ceilings
- Large Stylish Built In Wood Bars
- Contemporary Guest/Bridal Suite with Safety Box
- Large Ballroom Chandeliers
- Free WiFi
- Ambient Lighting Throughout Venue
- Full Functional Kitchen Inclusive Of All Dishes, Cutlery, Glassware and Service Ware
- Complete Kosher Kitchen Onsite
- Licensed Beverage Services
- Complimentary Free Parking
- Round and Long Tables
- Close Proximity To Surrounding Landscaped Grounds Available For Photos (Toronto Botanical Gardens 2.5 Km)
- Fully Handicap Accessible
- On-Site Event Supervisor
- Acrylic Bar
- 2x60" Flat Screen LED TV
- Close Proximity to Hotels

SERVICES

Your event representative will be pleased to assist in arranging special details for your event such as; florals, rentals, décor, sound and lighting, audio and visual, etc...

EVENT CAPACITY

Our multi-functional space and open layout allows the flexibility to host functions from a small gathering of 50 people to a large scale event for 950 people. Event bookings and arrangements take place at our on-site offices.

PARKING

There is ample complimentary parking on site. Valet parking is also available for each event and may be arranged through The YMG Event Venue for an additional charge.

COAT CHECK

The York Mills Gallery has an exclusive coat check area. Coat check fee: $300.00.

ENTERTAINMENT

The in-house supplier of audio visual equipment is Solepower Productions. Please contact them directly at 416-663-7653 ext.123 to find out more about their selection of audio-visual equipment and services. There is no landmark fee applied to the audio visual equipment rental or services. All events will require a minimum patch. This fee will be billed by Solepower Productions directly to the client. Clients are encouraged to hire their own entertainment for their event.

SOCAN FEE

Flat Fee of $148.00 applied to every event.

REHEARSALS

Rehearsals are offered at no additional charge. Rehearsal times will be confirmed two weeks prior to the event date and will be based on availability. If a guaranteed date/time is required well in advance a $500.00 (plus HST) rental charge may apply.

PAYMENTS & DEPOSITS

A non-refundable deposit of $4,500.00 (YMG2) or $6,000.00 (YMG1) is required at the time of booking, along with a signed contract. 18% Service Charge & applicable taxes are additional.

ROOM RENTAL CHARGES

YMG1	S	M	T	W	T	F	S
January 1 - April 15	$1,250	No fee	No fee	No fee	No fee	No fee	$1,800
April 16 - December 31	$2,900	No fee	No fee	No fee	$1,250	$1,800	$4,900
YMG2	S	M	T	W	T	F	S
January 1 - April 15	$750	No fee	No fee	No fee	No fee	No fee	$1,250
April 16 - December 31	$2,100	No fee	No fee	No fee	$750	$1,250	$3,900

CEREMONY FEES

INDOOR $650.00 **OUTDOOR** $1,950.00

* The room rental fee is subject to a minimum F&B spend.
**18% service charge and 13% tax is over and above the room fees
***Mashgeach fee: TBD

2023
PROMOTIONAL MENU PACKAGE:

This is a suggested menu. This should be used for budgeting purposes only. Menus are varied and can include ethnic specialties, our staff would be happy to customize a menu to suit any cuisine, taste profile or budget.

	MAY - DECEMBER	JANUARY - MARCH	APRIL
Saturday	$128 Per Guest ($88 menu + $40 bar)	$128 Per Guest ($88 menu + $40 bar)	$128 Per Guest ($88 menu + $40 bar)
Friday & Sunday	$128 Per Guest ($88 menu + $40 bar)	$128 Per Guest ($88 menu + $40 bar)	$128 Per Guest ($88 menu + $40 bar)
Monday - Thursday	$128 Per Guest ($88 menu + $40 bar)	$128 Per Guest ($88 menu + $40 bar)	$128 Per Guest ($88 menu + $40 bar)

OPEN BAR SELECTIONS:

(Based on 7 hours of service, includes bar staff)

STANDARD BAR

Vodka (Sky, Absolute, Stoli),
Rye Whiskey (Canadian Club, J.P. Wiser's),
Irish Whiskey (Jameson's),
Rum (Captain Morgan White, Bacardi White),
Gin (Beefeater, Bombay),
Scotch Whiskey (Grants, Ballantine, J & B),
Tequila (El Jimador, Suaza Silver),
Liqueurs (Kahlua, Vermouth, Triple Sec, Melon, Blue Curacao, Sambuca),
Beer (Coors Lite, Alexander Keith's Pale Ale, Canadian),
In House Red and In House White Wine,
Assorted Soft Drinks (Coca Cola products) and Juice (Orange, Cranberry Juice)

2024
PROMOTIONAL MENU PACKAGE:

This is a suggested menu. This should be used for budgeting purposes only. Menus are varied and can include ethnic specialties, our staff would be happy to customize a menu to suit any cuisine, taste profile or budget.

	MAY - DECEMBER	JANUARY - MARCH	APRIL
Saturday	$132 Per Guest ($92 menu + $40 bar)	$132 Per Guest ($92 menu + $40 bar)	$132 Per Guest ($92 menu + $40 bar)
Friday & Sunday	$132 Per Guest ($92 menu + $40 bar)	$132 Per Guest ($92 menu + $40 bar)	$132 Per Guest ($92 menu + $40 bar)
Monday - Thursday	$132 Per Guest ($92 menu + $40 bar)	$132 Per Guest ($92 menu + $40 bar)	$132 Per Guest ($92 menu + $40 bar)

OPEN BAR SELECTIONS:

(Based on 7 hours of service, includes bar staff)

STANDARD BAR

Vodka (Sky, Absolute, Stoli),
Rye Whiskey (Canadian Club, J.P. Wiser's),
Irish Whiskey (Jameson's),
Rum (Captain Morgan White, Bacardi White),
Gin (Beefeater, Bombay),
Scotch Whiskey (Grants, Ballantine, J & B),
Tequila (El Jimador, Suaza Silver),
Liqueurs (Kahlua, Vermouth, Triple Sec, Melon, Blue Curacao, Sambuca),
Beer (Coors Lite, Alexander Keith's Pale Ale, Canadian),
In House Red and In House White Wine,
Assorted Soft Drinks (Coca Cola products) and Juice (Orange, Cranberry Juice)

PASSED HORS D'OEUVRES:

A SELECTION OF THE FOLLOWING OPTIONS: (3 PIECES PER PERSON)

HOT

Mini Beef Slider Burger With Chipotle Aioli on Sesame Egg Bun

Chicken Mango Spring Rolls With Chili Dip

COLD

Tomato Basil Tart

Smoked Salmon Rosette on Chive Blini

Additional hors d'oeuvre available at $4.50 each

ON THE TABLE:

Deluxe Bread Display to include Freshly Baked Artisan Breads & Flatbreads Served With homemade red pepper hummus

PLATED MENU:

APPETIZER COURSE

A choice of one of the following options:

ZB CAESAR SALAD

Crisp Romaine lettuce with homemade creamy garlic dressing, and sweet chili croutons

OR

HEARTY SALAD

Mixed baby greens, roasted pear, grilled fennel, carrot curls and cherry tomatoes tossed with lemon herb vinaigrette

ENTREE COURSE

A choice of one of the following options:

MUSHROOM CHICKEN SUPREME

Breast of Chicken Stuffed with Assorted Mushrooms Served with a Red Wine Mushroom Demi Glaze

OR

BASIL CHICKEN SUPREME

Roasted Breast of Chicken marinated with Fresh Basil and topped with a Bell Pepper Chutney

OR

CHICKEN ROULADE

Stuffed with Arugula, Sun Dried Tomatoes and Olives served with a Smoked Tomato Chicken Jus

OR

EGGPLANT INVOLTINI

(Vegetarian Option)

Rolled Grilled Eggplant stuffed with Blanched Vegetables and Slivered Tofu, Tri Coloured Quinoa and Vegetable Medley

ACCOMPANIED WITH:

Yukon Potato Mash and Chef's Jump Up Vegetable Medley

DESSERT COURSE

A choice of one of the following options:

LEMON BRÛLÉE TART

With burnt sugar crisp and berry coulis

OR

STRAWBERRY AND APPLE CRISP

Served with vanilla crème anglais

AND

COFFEE AND TEA SERVICE

Freshly-Brewed Regular and Decaffeinated Coffee and Teas

AVAILABLE UPGRADE OPTIONS:

HORS D'OEUVRES

Added to the basic package selection

Add the following options to the package at $9.00/guest
(Addition increases selection to 5 Pieces of Hors d'oeuvres per person)

SOUTH BEACH FISH CAKES

Served with mango and lime salsa

MINI BEEF AND SHIRAZ PIES

Served with peppercorn jus for dipping

RECEPTION STATIONS

BEEF CARVERY STATION

$18.00/Guest

Hand carved pickled Corn Beef, ZB's own BBQ Brisket and Smoked Turkey Breast served with an assortment of sliced Rye Breads, Mustards and Kosher Dills with Deli Style Coleslaw

SUSHI STATION

$17.00/Guest

Authentic assortment of Maki rolls, assorted sushi and sashimi, California rolls etc. with wasabi, ginger soy and pickled ginger, presented on authentic platters and sushi boats. Chef, in traditional attire, will be preparing to order in front of guests.

HARVEST STATION

$17.00/Guest

A selection of crudités, Tuscan bean spread, lemon and red pepper hummus with tahina, eggplant babaganoush, Turkish salad, warm pita, & wonton chips

ASIAN STATION

$16.00/Guest

Noodles with Asian Vegetables and our home-made authentic Pad Thai Peanut sauce, cooked to order in front of your Guests and presented in small Asian takeout boxes with chopsticks

ENTREE OPTIONS

A Choice of One of the following options:

BEEF MEDALLION UPGRADE
$16.95/Guest

Herb crusted beef medallion
served with merlot sauce

PRIME RIB OF BEEF UPGRADE
$16.95/Guest

Served au jus with sautéed mushroom
and peppercorn jus

LATE NIGHT SWEET STATIONS

$17.00/ Guest

SWEET STATION

A delectable assortment of fresh seasonal fruit and berries, assorted mini pastries, cookies, biscotti, mini squares & tartlets, served with own house coffee blend and assorted teas.

ALCOHOL UPGRADES:

PREMIUM BAR

(Based on 7 hours of service) Additional $10.00 per person

Everything the standard bar has to offer plus the following:

Vodka (Grey Goose, Belvedere), Rye Whiskey (Lot#40, Collingwood Crown Royal), Rum (Havana Club, Bacardi White), Gin (Hendricks, Whitney Nell), Scotch Whiskey (Chivas, Glenlivet, Johnnie Walker Black), Tequila (Tromba, 1800 Silver), Bourbon Whiskey (Makers Mark, Jack Daniels, Woodford Reserve), Beer (Stella Artois, Heineken, Corona), In House Sparkling Wine

BAR CHARGES AS CASH OR CONSUMPTION BAR

(Min $800 spend per bar set up) Available Monday to Friday only

House Wine - $10.00 per glass
Domestic Beer - $7.00
Import Beer - $9.00
Standard Rail Drink - $9.50
Premium Mix Drink - $10.50
Soft Drink - $4.50
Fresh Juice - $4.50

KEY DATES

Logistics Meeting	Approximately 4 – 6 weeks prior to event date 7
Final Guest Count Due	Business Days prior to event date
Event Itinerary & Vendor List	7 Business Days prior to event date
Final Floor Plan	10 Business Days prior to event date
Final Payment Due	7 Business Days prior to event date

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