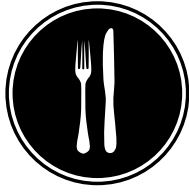


PROMOTIONAL DINNER PACKAGE

HERITAGE ESTATE
WINERY & EVENTS



CATERTRENDZ
CULINARY PRODUCTION



CATERTRENDZ
CULINARY PRODUCTION

f www.facebook.com/CaterTrendzCatering

Instagram icon [@catertrendz](https://www.instagram.com/catertrendz)

Computer icon www.catertrendz.com

Envelope icon info@catertrendz.com

CATERTRENDZ CULINARY PRODUCTION TORONTO'S PREMIER CATERER

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

T (416) 386 9946



F (416) 386 1297

HERITAGE ESTATE
WINERY & EVENTS

Instagram icon [@estateheritage](https://www.instagram.com/estateheritage)

Computer icon www.heritageestateevents.com

Envelope icon info@heritageestateevents.com

HERITAGE ESTATE WINERY & EVENTS

Located in the heart of Simcoe Country, Heritage Estate Winery & Events is a unique event venue in Barrie's only boutique vineyard and cidery. We offer a complete scope of services including Ontario'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.

421 Penetanguishine Rd.
Barrie, ON L4M 0H1



T (416) 840 5540

HERITAGE ESTATE WINERY & EVENTS

HERITAGE ESTATE WINERY & EVENTS' rustic luxury space has everything you are looking for.

- Overnight Accommodation in Honeymoon Suite
- Glass Enclosed Luxury Tent
- Rustic Wood Cross Back Chairs
- Coffee Tables
- Leather Lounge Furniture
- Cruiser Tables
- Linens and Napkins
- Rustic Wood and Contemporary Bars
- Contemporary Makeup Room with Safety Box
- Contemporary Chandeliers
- Complimentary Free Parking
- Full Functional Kitchen Inclusive of All Dishes, Cutlery, Glassware and Service Ware
- Licensed Beverage Services Including Heritage Estate Wines and Ciders
- Round and Long Tables
- Fully Accessible Space
- On-Site Event Supervisor
- Free Wi-Fi
- Landscaped Grounds Available for Photos
- Complimentary Wine Tour (with Booking)
- Accessible via Highways 400 and 11

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 500 people.

PARKING

There is ample complimentary parking on site. Valet parking is also available for each event and may be arranged through Heritage Estate Events for an additional charge.

COAT CHECK

Heritage Estate Winery & Events has an exclusive coat check area.

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 in fee. 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 \$158.00 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 \$7,500.00 is required at the time of booking, along with a signed contract. 19% Admin and Service Charge & applicable taxes are additional.

ROOM RENTAL CHARGES

| | S | M | T | W | T | F | S |
|----------------------|---------|---------|---------|---------|---------|---------|----------|
| May 15 - November 15 | \$6,800 | \$2,400 | \$3,400 | \$3,400 | \$4,400 | \$8,800 | \$11,800 |

CEREMONY FEES

DESIGNATED AREA \$950

OTHER AREAS \$1,500

CEREMONY ONLY RENTAL \$3,500

Ceremony only reservations are subject to Venue availability and are only offered for afternoon timeslots in our Designated Ceremony Space.

* The room rental fee is subject to a minimum F&B spend.

** 19% admin & service charge and 13% tax is over and above the room fees

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 | \$125 Per Guest (\$80 menu + \$45 bar) | \$125 Per Guest (\$80 menu + \$45 bar) | \$125 Per Guest (\$80 menu + \$45 bar) |
| Friday & Sunday | \$125 Per Guest (\$80 menu + \$45 bar) | \$125 Per Guest (\$80 menu + \$45 bar) | \$125 Per Guest (\$80 menu + \$45 bar) |
| Monday - Thursday | \$125 Per Guest (\$80 menu + \$45 bar) | \$125 Per Guest (\$80 menu + \$45 bar) | \$125 Per Guest (\$80 menu + \$45 bar) |

OPEN BAR SELECTIONS:

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

STANDARD BAR

Vodka (Sky, Absolute, Stolli),
Rye Whiskey (Canadian Club, J.P. Wiser's)
Irish Whiskey (Jameson's),
Rum (Captain Morgan, 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 Fresh Juice (Orange & Cranberry Juice)

2025

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 | \$131 Per Guest (\$86 menu + \$45 bar) | \$131 Per Guest (\$86 menu + \$45 bar) | \$131 Per Guest (\$86 menu + \$45 bar) |
| Friday & Sunday | \$131 Per Guest (\$86 menu + \$45 bar) | \$131 Per Guest (\$86 menu + \$45 bar) | \$131 Per Guest (\$86 menu + \$45 bar) |
| Monday - Thursday | \$131 Per Guest (\$86 menu + \$45 bar) | \$131 Per Guest (\$86 menu + \$45 bar) | \$131 Per Guest (\$86 menu + \$45 bar) |

OPEN BAR SELECTIONS:

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

STANDARD BAR

Vodka (Sky, Absolute, Stolli),
Rye Whiskey (Canadian Club, J.P. Wiser's)
Irish Whiskey (Jameson's),
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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 Fresh Juice (Orange & Cranberry Juice)

PASSED HORS D'OEUVRES:

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

HOT

Beef Slider with Chipotle Mayo,
Tomato, Arugula on Brioche Bun

Arancini Wild Mushroom Tomato
Bhaji Sauce

COLD

Torched Brie Crostini Red Pepper Jelly,
Charred Strawberry

Vietnamese Fresh Veggie Rolls in Rice Paper
with sweet chili sauce

Additional Hors D'oeuvres available at \$4.50 each and Up

ON THE TABLE:

Freshly Baked Artisan Bread Rolls & Flatbreads
Served with Butter Balls

Upgrade to Hummus and Babaganoush \$4.50/Guest

PLATED MENU:

APPETIZER COURSE

A choice of one of the following options:

HEART OF ROMAINE

Romaine Heart Spears With
Crispy Pancetta, Toasted
Parmesan Tuile

Roasted Garlic Dressing

OR

HEARTY SALAD

Organic Baby Greens, Roasted
Bosc Pear, Grilled Fennel, Carrot
Ribbons and Cherry Tomatoes

Lemon Herb Vinaigrette

ENTREE COURSE

A choice of one of the following options:

MUSHROOM CHICKEN SUPREME

Pan Seared Breast of Chicken stuffed with Sauteed Wild Mushrooms, served with Chicken Demi Glace Bluebrry Cider

OR

BASIL CHICKEN SUPREME

Roasted Breast of Chicken marinated with Fresh Basil and Preserved Lemon served with Sweet Pepper Chutney

OR

MEDITERRANEAN CHICKEN SUPREME

Grilled Breast of Chicken stuffed with Arugula, Chickpeas, Sundried Tomato and Olives. Served with Chicken Demi Glace Vidal Blanc

ACCOMPANIED WITH:

Mashed Yukon Gold Potato
French Green Bean, Heirloom Carrot and
Sweet Pepper Leek Bundle

OR

EGGPLANT INVOLTINI

(Vegetarian Option)

Grilled Eggplant Rolled around Tofu, Peppers, Zucchini and Heirloom Carrot, smothered in Fresh Tomato Basil Sauce, Served on Grilled Scallion Polenta with Leek tied Seasonal Vegetable Bundle

DESSERT COURSE

A choice of one of the following options:

CREME BRÛLÉE

With burnt sugar Crackling and Fresh Berries and Fruit Compote

OR

APPLE CRUMBLE

Served Warm, With Raisins, Crème Anglaise and French Vanilla Ice Cream

AND

COFFEE AND TEA SERVICE

Freshly-Brewed Regular and Decaffeinated Coffee and Teas, Cream, Milk, Sugar, Sweetener, and Lemon Slices

AVAILABLE UPGRADE OPTIONS:

COCKTAIL RECEPTION STATIONS

TAPAS (SMALL PLATES)

\$19.00/Guest

Grilled Chorizo, Cured Ham, Charred Tuna
Spanish Tortilla, Patatas Bravas
Marinated Garbanzo Beans, Artichokes
Olives, Mediterranean Cheeses,
Baguette Rustico
Plated for your guests at station

SUSHI BAR

\$17.00/Guest

Fish and Vegetarian Hosomaki, Nigiri,
California Rolls
Chef in traditional attire preparing at station
with wasabi, soy and pickled ginger,
presented on authentic platters and sushi
boats

ANTIPASTO BAR

\$16.50/Guest

Prosciutto, Soppressata, Carved Parmesan
Cheese, Grilled Balsamic Vegetables,
Marinated Artichokes, Marinated Olives,
Bocconcini & Tomato Salad
Focaccia & Flatbread

DELUXE ANTIPASTO

\$21.00/Guest

Choice of two fish options below added
to Antipasto Bar

- Frutti di Mare
- Fresh P.E.I Mussels in Tomato Wine Broth
- Seared Sea Scallops
- Shrimp Cocktail Tower with Cocktail Sauce
- Herb Breaded Fried Calamari
- Torched Salmon Skewers
- Icelandic Smoked Salmon

ENTREE OPTIONS

A Choice of One of the following options:

DUAL PLATE UPGRADE - CHICKEN & BEEF

\$12.00/Per Order

BEEF RIB EYE UPGRADE

\$13.50/Guest

BEEF SHORT RIB LONG BONE

\$14.00/Per Order

BEEF TENDERLOIN UPGRADE

\$15.00/Per Order

SALMON ENTRÉE UPGRADE

\$7.00/Per Order

CHOOSE ANY PASTA COURSE

\$12.00/Guest & Up

CHOOSE ANY SOUP COURSE

\$12.00/Guest & Up

LATE NIGHT STATIONS

Late Night Stations must be booked for 75% of Guests

SWEET STATION

\$16.50/Guest

A beautiful display of fresh sliced fruits and berries, European mini cakes, cookies, biscotti & tartlets, served with own house coffee blend and assorted teas.

POUTINE STATION

\$850.00 (Flat Fee - Serves 150 guests)

The Standard: Served with Gravy, Ketchup and Cheese Curds

The Canadian: Maple Bacon, Cheddar Cheese & Gravy

The Quebecoise: Montreal Smoked Meat, Cheese Curds, Gravy & a skewered pickle slice

SLIDER BAR

\$17.50/Guest

Choose three styles, served with shoestring fries:

Cheeseburger, tomato relish, chipotle mayo; Moroccan lamb, tahini, roasted pepper

Pulled pork, onion crisps, rainbow slaw; Tempura mahi, radish slaw, wasabi mayo

Grilled chicken, wild mushroom, Swiss cheese; Fried eggplant, halloumi, chermoula sauce

TACO BAR

\$15.75/Guest

Crispy mahi, pepper relish, avocado, vinaigrette slaw

jerk chicken, rice & peas, gravy, mango salsa

fried avocado, grilled tomato, peppers, rainbow slaw

PORTUGUESE SEAFOOD BUFFET

\$29.00/Guest

Baby lobster, crab legs, grilled shrimp, marisco seafood salad,

Portuguese codfish and shrimp rolls, P.E.I. mussels, tomato wine broth,

torched salmon skewers, smoked salmon, smoked mackerel and trout

lemon garlic butter, cream cheese and capers, cocktail sauce, lime aioli,

traditional Portuguese breads

ALL NIGHT CAFÉ

\$840.00

Have your guests enjoy a leisurely coffee at the YMG coffee bar while relaxing on our leather lounge furniture. From the start of dinner until 1:00 AM, our Barista will prepare for your guests their choice of cappuccino, espresso, latte, specialty coffees (Irish, Spanish etc.), hot chocolate & specialty teas. Assorted biscotti, wafers & cookies are also available for your guests. Can be served on china with the option of take-out cups for those who would like one to go on their way home.

ALCOHOL UPGRADES

STANDARD BAR \$ 45.00 PER PERSON

(BASED ON 7 HOURS OF SERVICE. INCLUDES BARTENDER)

Standard Bar May Include:

Absolut Vodka, Skyy Vodka,
Canadian Club Whisky, Maverick Barnburner Whisky
Bacardi White Rum, Captain Morgan Dark Rum, Beefeater Gin, Bombay Gin
Ballantine's Blended Scotch, Johnny Walker Red, Sauza Gold Tequila, Sauza Silver Tequila
Kahlua, Vermouth, Triple Sec, Blue Curacao, Sambuca, Baileys Irish Cream,
Disaronno Amaretto, Drambuie
Beer: Canadian, Coors Light
Wine: Heritage Estate House Red, Heritage Estate House White
Assorted Soft Drinks – Coca Cola Products
Fresh Juice – Orange Juice, Cranberry Juice

PREMIUM BAR PACKAGE ADDITIONAL \$ 10.00 PER PERSON

(BASED ON 7 HOURS OF SERVICE)

Everything the standard bar has to offer plus may include the following:

Includes a sparkling wine toast with Romeo & Juliet Prosecco,
Grey Goose Vodka, Belvedere Vodka
Lot 40 Canadian Whisky, Crown Royal, Maverick Barnburner Whisky, Bushmills Irish Whisky
Havana Club Dark Rum, Hendricks Gin, Whitley Neill Gin
Chivas 12yr Scotch, Johnny Walker Black
Tromba Blanco Tequila, 1800 Reposada Tequila
Jack Daniels Bourbon, Woodford Reserve Bourbon
Remy Martin Vsop Cognac
Aperol, Campari Aperitivo, Grand Marnier, Jagermeister
Beer : Corona, Stella Artois
Wine: Heritage Estate Marquette, Heritage Estate Vidal Blanc

OPEN NON-ALCOHOLIC HOST BAR SELECTIONS

\$ 15.00 PER PERSON

Assorted Soft Drinks (Coca-Cola products) and Fresh Juice (Orange & cranberry juice), Plus
2 Specialty drinks included

BAR CHARGES AS CASH OR CONSUMPTION BAR

(BASED ON 7 HOURS OF SERVICE)

STANDARD RAIL DRINK \$ 10.00

Vodka (Sky, Absolute), Rye (Canadian Club), Rum (Captain Morgan, Bacardi),
Gin (Beefeater, Bombay), Scotch (Johnny Walker Red, Ballantine), Tequila (Sauza)

PREMIUM RAIL DRINK \$ 11.50

Vodka (Grey Goose, Belvedere), Rye (Lot#40, Maverick), Rum (Havana Club Dark),
Gin (Hendricks, Whitney Nell), Scotch (Chivas, Johnny Walker Black), Tequila (Tromba)

DOMESTIC BEER \$ 8.00

Coors Lite, Canadian

UPGRADED BEER \$ 10.00

Stella Artois, Corona

WINES

House White and Red Wine - \$ 9.50 PER GLASS

NO ALCOHOLIC BEVERAGES

Assorted Soft Drinks (Coca-Cola products) and
Fresh Juice (orange & cranberry juice) - \$ 5.50
Fresh brewed coffee and tea - \$ 4.50

ADDITIONAL BAR UPGRADES

Don't see your favorite spirit, beer, or wine. Speak to your Catering Manager.
We are known to be creative!

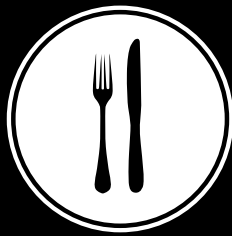
WINE AND BEER PACKAGE

\$ 28 PER PERSON (BASED ON 2 HOURS OF SERVICE)

Heritage Estate Marquette, Heritage Estate Vidal Blanc,
Beer (Molson Canadian, Coors Light) and Bottled Flat water

KEY DATES

| | |
|-------------------------------|---|
| Logistics Meeting | Approximately 4 – 6 weeks prior to event date |
| Final Guest Count Due | 7 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 |



CATERTRENDZ[®]
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Corporate Office
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F (416) 386 1297

info@catertrendz.com
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