

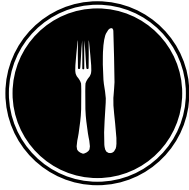
YMG¹ YMG²
PROMOTIONAL DINNER PACKAGE







YORK MILLS GALLERY
TORONTO'S PREMIER EVENT VENUE



CATERTRENDZ[®]
CULINARY PRODUCTION



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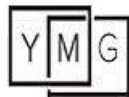
CATERTRENDZ CULINARY PRODUCTION

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.

60 Scarsdale Road # 113
Toronto, ON M3B 2R7

T (416) 386 9946
F (416) 386 1297



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-  www.facebook.com/YorkMillsGallery
-  www.yorkmillsgallery.com
-  info@yorkmillsgallery.com

YMG¹ YMG²

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

YMG¹ YMG²

YORK MILLS GALLERY is the hottest new venue in Toronto. Opened in summer 2014 this fabulous, 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
- 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
- Coat Check

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 is complimentary.

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.

PRICE PER GUEST \$95 - May-November

PRICE PER GUEST \$85 - December-April

OPEN BAR SELECTIONS:

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

Standard Bar Includes regular brand spirits (Vodka, Gin, Rye, Rum, Scotch) Domestic Beer, our Red and White house selected Wine, Soft Drinks, Juices, Mineral Water. Smirnoff (vodka); Beefeater (Gin); Canadian Club (Rye); Lambs (Rum); Johnnie Walker Red Label (Scotch) Sauza Silver (Tequila); Coor's Light Canadian

PASSED HORS D'OEUVRES:

A SELECTION OF THE FOLLOWING
OPTIONS: (4 PIECES PER PERSON)


HOT

- Mini Beef Slider Burger With
Chipotle Aioli on Sesame Egg Bun
- Grilled Cheese Squares with Smoked
Applewood Cheddar

COLD

- Mini Puff Tart With Goat Cheese
and Roasted Fig Compote
- Miniature Caprese Skewers With Fresh
Basil and Balsamic Reduction

ON THE TABLE:

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

PLATED MENU:

APPETIZER COURSE

A Choice of one of the following options:

YMG CAESAR SALAD

OR

HEARTY SALAD

Crisp Romaine lettuce with homemade creamy garlic dressing, mesquite smoked bacon, shaved Parmesan cheese and sweet chili croutons

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

CHICKEN ROULADE

Stuffed with Arugula, Sun Dried Tomatoes and Olives served with a smoked tomato chicken jus

OR

BASIL CHICKEN SUPREME

Roasted Breast of Chicken marinated with fresh basil and topped with a bell pepper chutney

OR

EGGPLANT INVOLTINI

(Vegetarian Option)

Rolled grilled eggplant stuffed with blanched vegetable and slivered tofu, tri coloured quinoa and vegetable medley

ACCOMPANIED WITH:

Vanilla and parsnip Yukon potato mash and Chefs jump up vegetable medley

DESSERT COURSE

A Choice of one of the following options:

LEMON BRÛLÉE TART

With burnt sugar crisp and French vanilla crème

OR

STRAWBERRY AND APPLE CRISP

Served with vanilla crunch 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:

HORS D'OEUVRES

Added to the basic package Selection

Add the following options to the package at \$5.00/guest
(Addition increases selection to 6 Pieces of Hors d'oeuvres per person)

SOUTH BEACH CRAB CAKES

Served with mango and lime salsa

MINI BEEF AND SHIRAZ PIES

Served with peppercorn jus for dipping

RECEPTION STATIONS

BEEF CARVERY STATION

\$9.00/Guest

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

RISOTTO STATION

\$7.00 /Guest

Mild Mushroom Risotto with Pesto and freshly grated Parmigiano, Regiano and Grilled Antipasto Vegetables with Balsamic drizzle

MASHED POTATO STATION

\$7.00 /Guest

Garlic Mashed Yukon Golds and Sweet Potato Mash served with Mushroom Ragout, Garlic Pesto sauce or Spicy Chilli Sauce with the following toppings;

Mushrooms, Onions chopped Chives, Grated Cheese and Sour Cream presented in Martini Glasses

ASIAN STATION

\$9.00 /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 (Chicken or Shrimps)

ENTREE OPTIONS

A Choice of One of the following options:

BACON WRAPPED BEEF TENDERLOIN

\$7.50 /Guest

Served with asparagus spears and bernaise sauce

PRIME RIB OF BEEF

\$9.00 /Guest

Served au jus with sautéed mushroom and peppercorn jus

LATE NIGHT SWEET STATIONS

\$11.00/Guest

MINIATURE WHITE AND DARK CHOCOLATE CHEESECAKE LOLLYPOPS

Sprinkled with Assorted Pearls

3 TIERED STAND WITH ASSORTED CUPCAKES

Red Velvet, Vanilla, Carrot and Double Chocolate

MINI FRENCH PASTRIES

Chocolate Mousse, Lemon Bars, Daquoise, Napoleons

ASSORTED COOKIES AND BISCOTTI

ALCOHOL OPTIONS:

#1 BAR CHARGES AS CASH OR CONSUMPTION BAR (Min \$800 spend per bar set up)

House Wine - \$7.50 per glass
Domestic Beer - \$5.50
Import Beer - \$6.75
Standard Rail Drink - \$5.50
Premium Mix Drink - \$8.50

#2 STANDARD HOST BAR SELECTIONS (Based on 7 hours of service) \$35.00 per person

Standard BAR Includes regular brand spirits (Vodka, Gin, Rye, Rum, Scotch) Domestic Beer, our Red and White house selected Wine, Soft Drinks, Juices, Mineral Water. Smirnoff (vodka); Beefeater (Gin); Canadian Club (Rye); Lambs (Rum); Johnnie Walker Red Label (Scotch) Sauza Silver (Tequila); Coor's Light Canadian

#3 PREMIUM BAR (Based on 7 hours of service) \$45.00 per person

Includes regular and selected premium brand spirits (Vodka, Gin, Rye, Rum, Scotch), Domestic and Selected Imported Beer, our Red and White house selected Wine, butler passed wine service during dinner, Martini's, selected Liqueurs, Soft Drinks, Juices, Mineral Water. Smirnoff / Grey Goose (vodka); Beefeater Dry Gin; Bacardi Superior Malibu (Rum); Crown Royal (Rye) Jack Daniel's Sour Mash (Bourbon); Glen Levitt (Scotch); Sauza Silver (Tequila); Baileys; Khaluia; Grand Marnier; Cognac; Canadian Coor's Light; Stella; Heineken

Room Rental Charges May Apply
*13% HST is additional
*17% Service Charge is Additional





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