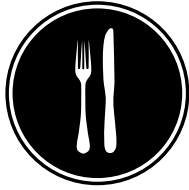


YMG¹ YMG²
CORPORATE BREAKFAST PACKAGE





YMG¹ YMG²
YORK MILLS GALLERY
TORONTO'S PREMIER EVENT VENUES



CATERTRENDZ[®]
CULINARY PRODUCTION



CATERTRENDZ[®]
CULINARY PRODUCTION

-  www.facebook.com/CaterTrendzCatering
-  www.twitter.com/catertrendz
-  www.catertrendz.com
-  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.

60 Scarsdale Road # 113
Toronto ON, M3B 2M3

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

YMG¹ YMG²
YORK MILLS GALLERY
TORONTO'S PREMIER EVENT VENUES

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

YORK MILLS GALLERY

The York Mills Gallery properties offer 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.

1885 Leslie St.
Toronto, ON M3B 2M3

T (416) 525 5683

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
- Free Wi-Fi
- 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.

BREAKFAST

For those that are up with the sun

CLASSIC CONTINENTAL:

Chilled Fruit Juices

A selection of House Made muffins and loafs, lemon cranberry, chunky chocolate chip, banana crumble, pumpkin spice with pepitas,

Buttery croissants, fruit and cheese Danishes, rugelach pastry

Fresh baked bagels, whole wheat, sesame, plain or pretzel with light and regular creamed cheese

Assorted jams, marmalades, whipped butter and peanut butter.

Freshly brewed Columbian fair trade coffee and herbal teas

BUFFET PRICE \$ 9.95 PER PERSON
TABLE SERVICE \$ 11.45 PER PERSON

If less than 30 guests an additional \$2.50 per person charge will apply

Add Fresh Fruit Platter \$4.50 per person

BREAKFAST

For those that are up with the sun

HUNGRY EARLY RISER

Chilled Fruit Juices

A selection of House Made muffins and loafs, lemon cranberry, chunky chocolate chip, banana crumble, pumpkin spice with pepitas,

Buttery croissants, fruit and cheese Danishes, rugelach pastry

Scrambled eggs with fresh herbs

Canadian bacon and Ontario breakfast sausages

Skillet breakfast potatoes with caramelized onions and sweet peppers

Fresh tomatoes, onions and cucumbers slices

Toast with assorted jams, marmalades, whipped butter and peanut butter

Sliced fresh seasonal fruit

Freshly brewed Columbian fair trade coffee and herbal teas

BUFFET PRICE \$ 14.95 PER PERSON

If less than 30 guests an additional \$2.50 per person charge will apply

BREAKFAST

For those that are up with the sun

PRETEND WE'RE EXECUTIVES

Chilled Fruit Juices

A selection of House Made muffins and loafs, lemon cranberry, chunky chocolate chip, banana crumble, pumpkin spice with pepitas,

Buttery croissants, fruit and cheese Danishes, rugelach pastry

Poached eggs with hollandaise or scrambled eggs with fresh herbs

Canadian peameal bacon and Ontario turkey breakfast sausages

Skillet breakfast potatoes with caramelized onions and sweet peppers

Mushroom stuffed breakfast crepes with creamy velouté

Fresh smoked salmon with capers, fresh tomatoes, onions and cucumbers slices

Toast with assorted jams, marmalades, whipped butter and peanut butter

Assorted breakfast cereals served with seasonal berries

Sliced fresh seasonal fruit

Freshly brewed Columbian fair trade coffee and herbal teas

BUFFET PRICE

\$ 18.95 PER PERSON

If less than 30 guests an additional \$2.50 per person charge will apply

AMAZING ITEMS

to enhance your morning breakfast spread

BREAKFAST BURRITOS PLATTER:

Scrambled Egg Wraps - vegetarian, mushroom, onion and cheddar, ham or bacon and cheddar; wraps can be served warm on white ceramic or hot in our chafing dishes; served with piri-piri and yellow pepper hot sauce

Add \$3.00 per person

YOGURT PARFAIT (3 OZ PORTION):

Balkan plain or Greek style yogurt with a layer of homemade crunchy granola, topped with fresh and dried berries, served individually.

Add \$2.95 per person

FRITTATA:

Choose from market fresh vegetable frittata with grilled zucchini, bell peppers, red onion and cheddar or sauteed spinach, mushroom, feta and tomato.

Add \$3.50 per person

BUTTERMILK PANCAKES:

Served with whipped butter, maple syrup, whipped cream and assorted berry compotes.

Add \$3.50 per person

* Standard White Linens and Cocktail Napkins are included.

** Room Rental, Taxes and Service Charge are additional.



Corporate Office
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