

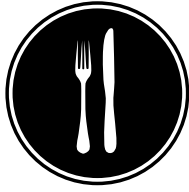
AFTERNOON TEA

HERITAGE ESTATE
WINERY & EVENTS




CATERTRENDZ®
CULINARY PRODUCTION





CATERTRENDZ[®]
CULINARY PRODUCTION

 www.facebook.com/CaterTrendzCatering

 [@catertrendz](https://www.instagram.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.

T (416) 386 9946



F (416) 386 1297



HERITAGE ESTATE
WINERY & EVENTS

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

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 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 Acrylic 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.
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 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 \$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 \$7,500.00 is required at the time of booking, along with a signed contract. 18% Service Charge & applicable taxes are additional.

ROOM RENTAL CHARGES

	S	M	T	W	T	F	S
May 15 - November 15	\$4,800	\$1,800	\$1,800	\$1,800	\$2,800	\$5,800	\$6,800

- * 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
- *** For a booking within 2 months, a room rental discount may apply

AFTERNOON TEA

\$32.50/GUEST

Farm fresh egg and baby watercress on multi grain bread

Atlantic smoked salmon with dill mayonnaise on caraway bread

Baby cucumber and cream cheese on white bread

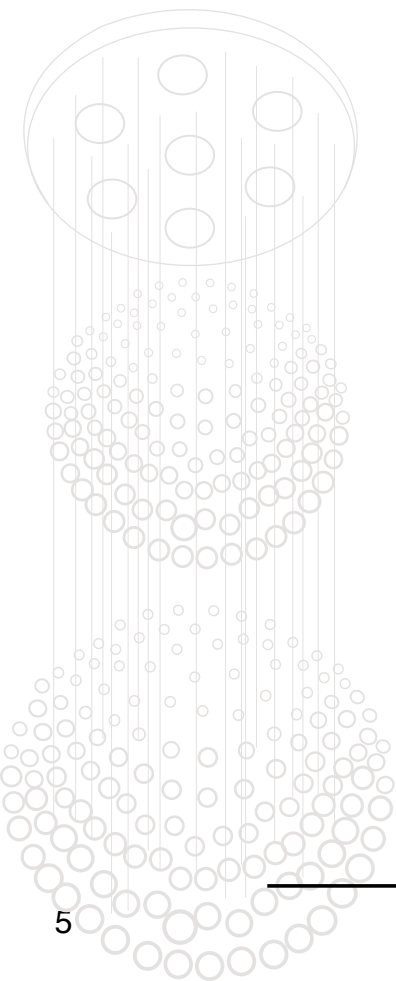
White tuna salad with diced peppers on white bread

Roast chicken salad with sage mayonnaise on rye bread

Warm raisin, cranberry, maple and plain scones
served with homemade strawberry jam, lemon curd
and clotted cream

A selection of French pastries

A choice of our specially selected teas and coffee



HIGH TEA

\$44.00/GUEST

A glass of Prosecco or Kir Royale

A selection of homemade finger sandwiches on artisan bread:

Farm fresh egg and baby watercress on white bread

Slow-cooked beef, cranberry onion chutney and wholegrain mustard on wholewheat bread

Atlantic smoked salmon with wasabi and lemon butter on caraway bread

Baby cucumber and cream cheese & chives on dark rye bread

Crab Salad with avocado & coriander on brioche

Glazed ham with English mustard on wholewheat bread

Prawn cocktail with iceberg lettuce on thinly sliced baguette

Coronation chicken salad on multigrain bread

Mini grilled vegetable wraps with hummus

Warm raisin, cranberry, maple and plain scones served with homemade strawberry jam, lemon curd and clotted cream

Individual Pâtisserie

A choice of our specially selected teas and coffee

ADDITIONAL ITEMS

May be added at an extra charge

WARM MINI SAUSAGE ROLLS WITH ENGLISH MUSTARD

\$4.25 each

ASSORTED BITE SIZE QUICHE

\$4.25 each

PROSCIUTTO WRAPPED MELON

\$4.25 each

GAZPACHO OR VICHYSOISE SOUP SHOOTER

\$4.50 each

FRESH FRUIT SKEWERS

\$4.50 each

ANTIQUE TEA SETS (CUPS, SAUCERS, TEAPOTS)

may be rented at an additional charge

* 13% HST Additional

** 18 % Service Charge Additional

*** Standard linens are included with a minimum spend of \$4000.00



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