

THE PAVILION ESTATE:
COCKTAIL & SEASONAL PARTIES

HERITAGE ESTATE
WINERY & EVENTS



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.

T (416) 386 9946



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HERITAGE ESTATE
WINERY & EVENTS

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HERITAGE ESTATE WINERY & EVENTS

Located in the heart of Simcoe County, 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.

- White Resin Folding Chairs
- Cruiser Tables
- Linens and Napkins
- Rustic Wood and Contemporary Bars
- 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
- 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. Please note: no noise or loud music after 10:30 PM.

SOCAN FEE

Flat Fee of \$158.00 applied to every event.

PAYMENTS & DEPOSITS

A non-refundable deposit of \$3,500.00 is required at the time of booking, along with a signed contract. A minimum spend of \$5,000 applies. Based on a 4 hour rental.

PAVILION RENTAL CHARGES

	S	M	T	W	T	F	S
May 15 - November 15		\$2,400	\$3,400	\$3,400	\$4,400		

For a Friday, Saturday or Sunday event, please enquire. If you are interested in reserving the Glass Enclosure for your event, please enquire; a new minimum spend may apply.

* 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.

*** For a booking with 2 months, a room rental discount may apply.

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.

OPTION #1

\$21.00 per person based on 4 pieces per person

COCKTAIL PARTY

4 PASSED HORS D'OEUVRES:

AVOCADO AND PARMESAN MILLE FEUILLE

Layer of Parmesan filo dough with avocado cream, garnished with red pepper julienne and fresh cilantro leaves

BRAZILIAN BEEF

SHRIMP CAKES

With cilantro and chili sauce. Seasoned with lemongrass, lime zest and thyme

LAMB, MINT AND WALNUT TRIANGLE

Served with tamarind, ginger and sugar cane dip

FOREST MUSHROOM MINI TART

With thyme and aged cheddar cheese topped with a matsuhisha style taboule salsa

SEARED SALMON

ADDED HORS D'OEUVRES TO THE BASIC PACKAGE SELECTION

Add one of the following options to the package at \$4.75/guest

Sumo Slider: tonkatsu burger with cucumber and miso aïoli

Ginger Lime Shrimps served on daikon disks with wasabi cream and toasted black sesame seeds

Freshly Made Falafel with tahini and pickled red cabbage

Vietnamese Rice Paper Rolls with mint, cilantro, cucumber, spring onion, red pepper, with authentic Nam Pla sauce

Beet, Brown Sugar and Vodka cured lox, served on herbed mini waffle topped with sour cream

Sea Bass Ceviche seasoned with cherry tomato, cilantro, lime and chili, served on bruschetta

Beef Carpaccio with horseradish and apple cider vinaigrette, topped with basil sprouts and shaved Parmesan

Beef Satay drizzled with sesame vinaigrette, garnished with daikon salsa

BBQ Hoisin Duck with caramelized shallots on fried wonton

Coconut Curried Shrimp with a ginger jam for dipping

Sweet Potato Corn Fritters with pineapple salsa

OPTION #2

\$58.00 per person based on 4 hors d'oeuvres per person plus 2 food stations

4 PASSED HORS D'OEUVRES:

AVOCADO AND PARMESAN MILLE FEUILLE

Layer of Parmesan filo dough with avocado cream, garnished with red pepper julienne and fresh cilantro leaves

BRAZILIAN BEEF

SHRIMP CAKES

With a fig and olive tapenade Seasoned with lemongrass, lime zest and thyme

LAMB, MINT AND WALNUT TRIANGLE

Served with tamarind, ginger and sugar cane dip

FOREST MUSHROOM MINI TART

With thyme and aged cheddar cheese topped with a matsuhisha style taboule salsa

SEARED SALMON SKEWER

2 INTERACTIVE FOOD STATIONS

ITALIAN STREET FOOD MARKET STAND

Enjoy the flavors of Italy at our market stand; Baskets of warm focaccia and ciabatta buns that are made to order by a chef. Platters of Veal Scaloppini, Eggplant Parmesan, sliced bocconcini, provolone, cured ham, spicy sausage and salami made into mouth watering sandwiches with toppings of hot peppers, sliced olives, marinated mushrooms, roasted peppers and a variety of mustards

AUTHENTIC SHAWARMA STATION

Homemade Shawarma with our unique Mediterranean spices, carved to order and served with fresh pita, crispy cabbage salad, tomato mint salad, hummus, tahini, onion, sumac salad and hot peppers

ADDITIONAL INTERACTIVE FOOD STATIONS:

Banh Mi Vietnamese Station

Savoury Belgian Waffle Station

Sweet Belgian Waffle Station

Inquire about more options!

ADDED HORS D'OEUVRES TO THE BASIC PACKAGE SELECTION

Add one of the options listed on page 4 to the package at \$4.75/guest

OPTION #3

\$68.00 per person

SEASONAL SPECIAL

3-COURSE PLATED DINNER

(Can be presented as a buffet set up)

PRE-SET ON TABLES:

Assorted fresh artisan breads with herbed butter

FIRST COURSE:

Mixed greens with cucumber curls,
julienne peppers, spiced nuts
with mustard vinaigrette

MAIN COURSE:

Apple Cider and Honey Brine Roast
Turkey Cranberry Sauce and Gravy
Mashed or Roasted Potatoes
Winter Roasted Root
Vegetable Medley

DESSERT:

Pumpkin Pie with fresh whipped cream
Coffee and Tea

OR CHOOSE FROM (UPGRADE FEE MAY APPLY)

MAINS:

Asian Five Spice Brine Roast Turkey
Thyme, Butter and Pickled Lemon Chicken
Agave, Orange and Herbs Pork Rib Roast with Orange jus
Pepper Mustard Beef Rack served with balsamic and pearl onion demi-glace

SIDES:

Basmati and wild rice with winter herbs
Butter and Fresh Oregano roasted purple potatoes
Sweet Potato Disk caramelized with extra virgin olive oil
Roasted Yukon Gold Potatoes with onions and balsamic
Baby Carrots with Ginger and Butter
Seasonal Roasted Vegetable Medley with sea salt and extra virgin olive oil

DESSERTS:

Decadent Chocolate Cake with coffee cream anglais
Caramel Apple Crumble Tart
Lemon Orange Meringue Tart
Praline Profiteroles
Pear and Frangipan Tart

COFFEE AND TEA SERVICE

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

RECEPTION STATIONS

BEEF CARVERY STATION

\$15.50/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

GOURMET PIZZA STATION

\$16.00/Guest

European style square pizza with your choice of 3 varieties to be served - Traditional Cheese & Pepperoni, Hawaiian, Vegetarian, Greek, Meat Lovers, and more!

SLIDER STATION

\$17.50/Guest

Your choice of 3 varieties of sliders to be served: Traditional All American, Mediterranean Lamb, Sumo Slider, Thai Slider, Halloumi Cypress, and more!

ASIAN STATION

\$15.50/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 TENDERLOIN

\$13.00/Guest

Served with asparagus spears and bernaise sauce

PRIME RIB OF BEEF

\$13.95/Guest

Served au jus with sautéed mushroom and peppercorn jus

LATE NIGHT SWEET STATIONS

\$16.50/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 UPGRADES:

STANDARD BAR

(Based on 7 hours of service, includes bar staff) \$40.00 per person

Standard Bar Includes:

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)

PREMIUM BAR

(Based on 7 hours of service) \$50.00 per person

Everything the standard bar has to offer plus the following:

Includes a sparkling wine toast with Romeo & Juliet Prosecco, Vodka (Grey Goose, Belvedere), Rye Whiskey (Lot #40, Collingwood, Crown Royal), Rum (Havana Club Dark, Malibu Coconut Rum, Havana Anejo), Gin (Hendricks, Whitney Nell), Scotch Whiskey (Chivas, Glenlivet 1824, Johnnie Walker Black), Tequila (Tromba, 1800 Silver), Bourbon Whiskey (Makers Mark, Jack Daniels, Woodford Reserve), Cognac (St Remy, Courvoisier), Liqueurs (Bailey's, Grand Mariner, Drambuie, Jägermeister, Amaretto, Aperol, Campari), Beer (Stella Artois, Heineken, Corona), In-House Red and In-House White Wine,

BAR CHARGES AS CASH OR CONSUMPTION BAR

(Min \$900 spend per bar set up)

Standard Rail Drink - \$9.50

Vodka (Sky, Absolute) Rye (Canadian Club, Gibson's Finest), Rum (Captain Morgan, Lambs), Gin (Beefeater, Bombay), Scotch (Grants, Ballantine), Tequila (El Jimador)

Premium Rail Drink - \$10.50 each

Vodka (Grey Goose, Belvedere), Rye (Lot #40, Collingwood), Rum (Havana Club Dark, Chairman's Reserve Saint Lucia), Gin (Hendricks, Whitney Nell), Scotch (Chivas, Glenlivet 1824), Tequila (Tromba)

Domestic Beer - \$8.00

Budweiser Lite, Alexander Keith's Pale Ale, Canadian

Upgraded Beer - \$9.00

Steam Whistle Pilsner, Heineken, Corona

Ontario Craft Beers (priced a la carte)

Creemore Springs, Mill St. Organic - \$9.00

Boshkung 35+118 Cream, Beau's Lug Tread - \$10.00

House White and Red Wine - \$8.00 per glass

20 Bees White and Red Wine - \$10.00 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 Bartenders - \$38.00 per hour, minimum 6 hours.

Please consult your catering manager for pre purchased drink tickets and special pricing.

ADDITIONAL BAR UPGRADES

Add Ontario Craft Beers (Creemore Springs, Boshkung 35+118 Cream Ale, Mill St. Organic & Beau's Lug Tread) - \$7.00 per person

Upgrade White Wines

East Dell Pinot Grigio - \$6.00 per person

Rutherford Morgan Bay Chardonnay - \$7.00 per person

Dan Aykroyd Sauvignon Blanc - \$6.00 per person

Upgrade Red Wine

East Dell Black Cabernet - \$6.00 per person

Rutherford Morgan Bay Cabernet - \$7.00 per person

Dan Aykroyd Cabernet Shiraz - \$6.00 per person

Don't see your favourite spirit, beer or wine. Speak to your catering manager

We are known to be creative!

OPEN NON-ALCOHOLIC HOST BAR SELECTIONS

\$14.00 per person

Assorted Soft Drinks (Coca Cola products) and Fresh Juice (orange & cranberry juice), plus 2 Specialty Drinks included

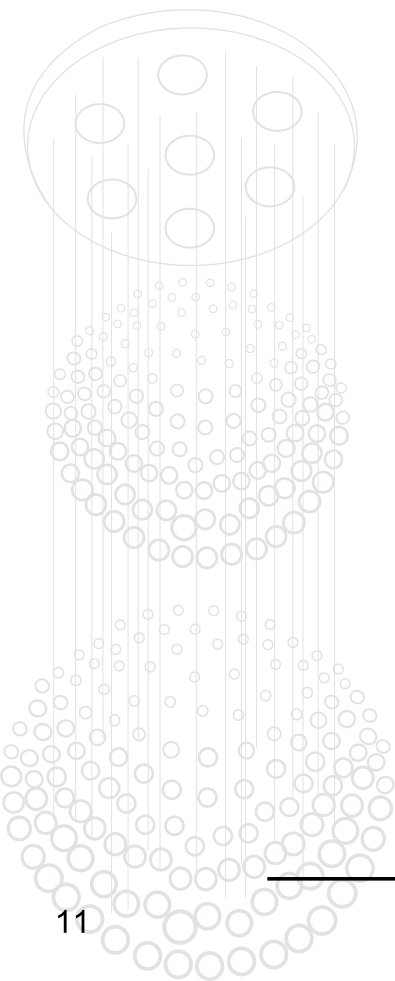
WINE AND BEER PACKAGE

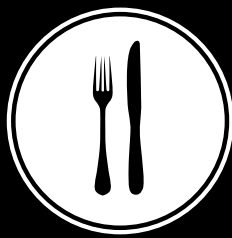
\$26.00 per person based on 2 hours service

White Wine (Tavernello Pinot Grigio), Red Wine (Tavernello Merlot), Beer (Molson Canadian, Alexander Keith's, 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





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