

PROMOTIONAL DINNER PACKAGE

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

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

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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	\$7,800	\$11,800

## CEREMONY FEES

**DESIGNATED AREA \$950**

**OTHER AREAS \$1,450**

**CEREMONY ONLY RENTAL \$2,800**

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.

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	MAY - DECEMBER	JANUARY - MARCH	APRIL
<b>Saturday</b>	\$125 Per Guest (\$80 menu + \$45 bar)	\$125 Per Guest (\$80 menu + \$45 bar)	\$125 Per Guest (\$80 menu + \$45 bar)
<b>Friday &amp; Sunday</b>	\$125 Per Guest (\$80 menu + \$45 bar)	\$125 Per Guest (\$80 menu + \$45 bar)	\$125 Per Guest (\$80 menu + \$45 bar)
<b>Monday - Thursday</b>	\$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)

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### 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.

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	MAY - DECEMBER	JANUARY - MARCH	APRIL
<b>Saturday</b>	\$131 Per Guest (\$86 menu + \$45 bar)	\$131 Per Guest (\$86 menu + \$45 bar)	\$131 Per Guest (\$86 menu + \$45 bar)
<b>Friday &amp; Sunday</b>	\$131 Per Guest (\$86 menu + \$45 bar)	\$131 Per Guest (\$86 menu + \$45 bar)	\$131 Per Guest (\$86 menu + \$45 bar)
<b>Monday - Thursday</b>	\$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, Stoli),  
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),  
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Assorted Soft Drinks (Coca-Cola Products) and Fresh Juice (Orange & Cranberry Juice)

## PASSED HORS D'OEUVRES:

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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:

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Freshly Baked Artisan Bread Rolls & Flatbreads  
Served with Butter Balls

Upgrade to Hummus and Babaganoush \$4.50/Guest

## PLATED MENU:

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### APPETIZER COURSE

A choice of one of the following options:

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#### 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 Vinagrette

## ENTREE COURSE

A choice of one of the following options:

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### **MUSHROOM CHICKEN SUPREME**

Pan Seared Breast of Chicken stuffed with Sauteed Wild Mushrooms, served with Chicken Demi Glace Blueberry 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:

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### **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:

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### COCKTAIL RECEPTION STATIONS

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#### **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:

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#### **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

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### **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:

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## PREMIUM BAR

(Based on 7 hours of service) Additional \$10.00 per person

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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

### HouseWhite and Red Wine - \$8.00 per glass

20 BeesWhite and Red Wine - \$10.00 per glass

### Non 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.

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## ADDITIONAL BAR UPGRADES

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**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

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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

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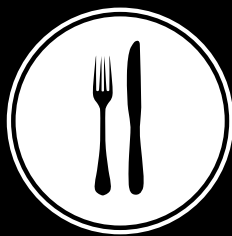
White Wine (Tavernello Pinot Grigio), Red Wine (Tavernello Merlot), Beer (Molson Canadian, Alexander Keith's, Coors Light ) and Bottled Flat waterwater

## KEY DATES

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Logistics Meeting  
Final Guest Count Due  
Event Itinerary & Vendor List  
Final Floor Plan  
Final Payment Due

Approximately 4 – 6 weeks prior to event date  
7 Business Days prior to event date  
7 Business Days prior to event date  
10 Business Days prior to event date  
7 Business Days prior to event date



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