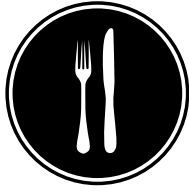


PROMOTIONAL INDIAN  
DINNER PACKAGE

HERITAGE ESTATE  
WINERY & EVENTS



**CATERTRENDZ**<sup>®</sup>  
CULINARY PRODUCTION



**CATERTRENDZ**<sup>®</sup>  
CULINARY PRODUCTION

**f** [www.facebook.com/CaterTrendzCatering](http://www.facebook.com/CaterTrendzCatering)

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

 [www.catertrendz.com](http://www.catertrendz.com)

 [info@catertrendz.com](mailto:info@catertrendz.com)

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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



F (416) 386 1297

HERITAGE ESTATE  
WINERY & EVENTS

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

 [www.heritageestateevents.com](http://www.heritageestateevents.com)

 [info@heritageestateevents.com](mailto:info@heritageestateevents.com)

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## 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

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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 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

## CEREMONY FEES

**DESIGNATED AREA** \$750                      **OTHER AREAS** \$1,250

**CEREMONY ONLY RENTAL** \$2,400

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.

\*\*18% service charge and 13% tax is over and above the room fees

# 2022

## 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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	<b>MAY - DECEMBER</b>	<b>JANUARY - MARCH</b>	<b>APRIL</b>
<b>Saturday</b>	\$114 Per Guest (\$76 menu + \$38 bar)	\$114 Per Guest (\$76 menu + \$38 bar)	\$114 Per Guest (\$76 menu + \$38 bar)
<b>Friday &amp; Sunday</b>	\$114 Per Guest (\$76 menu + \$38 bar)	\$114 Per Guest (\$76 menu + \$38 bar)	\$114 Per Guest (\$76 menu + \$38 bar)
<b>Monday - Thursday</b>	\$114 Per Guest (\$76 menu + \$38 bar)	\$114 Per Guest (\$76 menu + \$38 bar)	\$114 Per Guest (\$76 menu + \$38 bar)

## OPEN BAR SELECTIONS:

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

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### STANDARD BAR

Vodka (Sky, Absolute, Russian Standard, Stolichnaya),  
Rye Whiskey (Canadian Club, J.P. Wiser's),  
Irish Whiskey (Jameson's),  
Rum (Captain Morgan Dark, Malibu Coconut Rum, Bacardi White),  
Gin (Beefeater, Bombay),  
Scotch Whiskey (Grants, Ballantine, J & B),  
Tequila (El Jimador, Suaza Silver),  
Liqueurs (Kahlua, Frangelico, Vermouth, Triple sec, Melon, Blue Curacao, Sambuca),  
Beer (Budweiser Lite, Alexander Keith's Pale Ale, Canadian),  
House Red and House White Wine,  
Assorted Soft Drinks (Coca Cola products) and Juice (Orange, Cranberry Juice)

# 2023

## 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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	<b>MAY - DECEMBER</b>	<b>JANUARY - MARCH</b>	<b>APRIL</b>
<b>Saturday</b>	\$116 Per Guest (\$78 menu + \$38 bar)	\$116 Per Guest (\$78 menu + \$38 bar)	\$116 Per Guest (\$78 menu + \$38 bar)
<b>Friday &amp; Sunday</b>	\$116 Per Guest (\$78 menu + \$38 bar)	\$116 Per Guest (\$78 menu + \$38 bar)	\$116 Per Guest (\$78 menu + \$38 bar)
<b>Monday - Thursday</b>	\$116 Per Guest (\$78 menu + \$38 bar)	\$116 Per Guest (\$78 menu + \$38 bar)	\$116 Per Guest (\$78 menu + \$38 bar)

## OPEN BAR SELECTIONS:

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

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---

### STANDARD BAR

Vodka (Sky, Absolute, Russian Standard, Stolichnaya),  
Rye Whiskey (Canadian Club, J.P. Wiser's),  
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Liqueurs (Kahlua, Frangelico, Vermouth, Triple sec, Melon, Blue Curacao, Sambuca),  
Beer (Budweiser Lite, Alexander Keith's Pale Ale, Canadian),  
House Red and House White Wine,  
Assorted Soft Drinks (Coca Cola products) and Juice (Orange, Cranberry Juice)

## **PASSED HORS D'OEUVRES:**

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A SELECTION OF THE FOLLOWING  
OPTIONS: (3 PIECES PER PERSON)

Lamb or Goat Kebabs

Grilled Indian Pizza  
(Veg or Meat)

Turmeric Jacket Potatoes  
(filled with sour cream)

Crushed Plantain Cakes  
with Tamarind Sauce

Vegetable Samosa with  
Sweet Chili Sauce

Sweet Potato Fritters

## **ON THE TABLE:**

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West Indian Hummus (Masala & Cumin infused) With Freshly Baked Bread &  
Butter Creole Shrimp for the tables (additional charge)

## **PLATED MENU:**

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APPETIZER COURSE

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### **PLATED SALAD**

Garden Greens,  
Coconut Shavings, Tomatoes,  
Cucumbers Pineapple  
with a Spiced Vinaigrette

**OR**

### **SOUP**

Lentil Soup with Mini dumplings



## ENTREE COURSE

A Choice of one of the following options:

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### **CHICKEN CURRY**

Fragrant yellow curry sauce  
with coconut milk and cumin

**OR**

### **BEEF OR LAMB WITH GREEN CURRY CREAM**

ACCOMPANIED WITH

White Rice or Potatoes

Chana

Vegetable Medley (carrots, beans, peppers etc.)

**OR**

### **INDIAN SPICED CHICKEN STEW WITH RAITA**

**OR**

### **STEAMED FISH WITH CREOLE SAUCE**

## DESSERT COURSE

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### **OUR FAMOUS RICE PUDDING**

**AND**

### **COFFEE AND TEA SERVICE**

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



# 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 Prosecco Bottega, Vodka (Grey Goose, Belvedere), Rye Whiskey (Lot#40, Collingwood, Crown Royal), Rum (Havana Club Dark, Lamb's Palm Breeze), Gin (Hendricks, Whitney Nell), Scotch Whiskey (Chivas, Glenlivet 1824, Johnnie Walker Red, 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, Jagermeister, Amaretto, Aperol, Campari), Beer (Steam Whistle Pilsner, Heineken, Corona), House Red and House White Wine

## OPEN NON-ALCOHOLIC HOST BAR SELECTIONS

\$13.00 per person

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

## BAR CHARGES AS CASH OR CONSUMPTION BAR

(Min \$800 spend per bar set up)

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### **Standard Rail Drink - \$8.50**

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

### **Premium Rail Drink - \$9.50 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 - \$6.00**

Budweiser Lite, Alexander Keith's Pale Ale, Canadian

### **Upgraded Beer - \$8.00**

Steam Whistle Pilsner, Heineken, Corona

### **Ontario Craft Beers (priced a la carte)**

Creemore Springs, Mill St. Organic - \$8.00

Boshkung 35 + 118 Cream Ale, Beau's Lug Tread - \$9.00

### **House White and Red Wine - \$7.00 per glass**

20 Bees White and Red Wine - \$9.00 per glass

### **No Alcoholic Beverages**

Assorted Soft Drinks (Coca Cola products) and  
Fresh Juice (orange & cranberry juice) - \$4.50  
Fresh brewed coffee and tea - \$3.50

**Additional Bartender** - \$38.00 per hour, minimum 5 hours.

Please consult your sales executive for pre purchased drink tickets and special pricing.

### 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) - \$6.00 per person

#### **Upgrade White Wines**

East Dell Pinot Grigio - \$5.00 per person  
Rutherford Morgan Bay Chardonnay - \$6.00 per person  
Dan Aykroyd Sauvignon Blanc - \$5.00 per person

#### **Upgrade Red Wine**

East Dell Black Cabernet - \$5.00 per person  
Rutherford Morgan Bay Cabernet - \$6.00 per person  
Dan Aykroyd Cabernet Shiraz - \$5.00 per person

Don't see your favourite spirit, beer or wine. Speak to your account executive.  
We are known to be creative!

### WINE AND BEER PACKAGE

\$19.50 per person based on 2 hours service

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White Wine (Benchmark White, Santa Carolina Sauvignon Blanc, Vineland Estates Riesling), Red Wine (Benchmark Red, Lucky Goat Reserve, Lindeman's Bin 99 Pinot), Beer (Steam Whistle Pilsner, Budweiser Lite, Alexander Keith's, Stella Artois, Boshkung 35+118 Cream Ale) and Bottled Flat water

### **KEY DATES**

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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



**CATERTRENDZ<sup>®</sup>**  
CULINARY PRODUCTION

Corporate Office

T (416) 386 9946

F (416) 386 1297

[info@catertrendz.com](mailto:info@catertrendz.com)

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