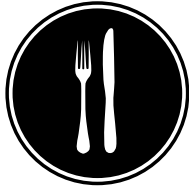


PROMOTIONAL INDIAN
DINNER PACKAGE

HERITAGE ESTATE
WINERY & EVENTS




CATERTRENDZ[®]
CULINARY PRODUCTION



CATERTRENDZ
CULINARY PRODUCTION

f 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 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.
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	\$5,800	\$2,400	\$2,400	\$2,400	\$3,400	\$6,800	\$9,800

CEREMONY FEES

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

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.

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

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.

	MAY - DECEMBER	JANUARY - MARCH	APRIL
Saturday	\$118 Per Guest (\$78 menu + \$40 bar)	\$118 Per Guest (\$78 menu + \$40 bar)	\$118 Per Guest (\$78 menu + \$40 bar)
Friday & Sunday	\$118 Per Guest (\$78 menu + \$40 bar)	\$118 Per Guest (\$78 menu + \$40 bar)	\$118 Per Guest (\$78 menu + \$40 bar)
Monday - Thursday	\$118 Per Guest (\$78 menu + \$40 bar)	\$118 Per Guest (\$78 menu + \$40 bar)	\$118 Per Guest (\$78 menu + \$40 bar)

OPEN BAR SELECTIONS:

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

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)

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.

	MAY - DECEMBER	JANUARY - MARCH	APRIL
Saturday	\$120 Per Guest (\$80 menu + \$40 bar)	\$120 Per Guest (\$80 menu + \$40 bar)	\$120 Per Guest (\$80 menu + \$40 bar)
Friday & Sunday	\$120 Per Guest (\$80 menu + \$40 bar)	\$120 Per Guest (\$80 menu + \$40 bar)	\$120 Per Guest (\$80 menu + \$40 bar)
Monday - Thursday	\$120 Per Guest (\$80 menu + \$40 bar)	\$120 Per Guest (\$80 menu + \$40 bar)	\$120 Per Guest (\$80 menu + \$40 bar)

OPEN BAR SELECTIONS:

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

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)

PASSED HORS D'OEUVRES:

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:

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

PLATED MENU:

APPETIZER COURSE

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:

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

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:

PREMIUM BAR

(Based on 7 hours of service) Additional \$10.00 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 \$800 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 - \$7.00

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.

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

\$24.00 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 waterwater

KEY DATES

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



CATERTRENDZ®
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Corporate Office

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