

YMG¹ YMG² YMG^{Outdoor}
YORK MILLS GALLERY
TORONTO'S PREMIER EVENT VENUES







CATERTRENDZ[®]
CULINARY PRODUCTION

BRUNCH MENU





-  www.facebook.com/CaterTrendzCatering
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-  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

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-  www.facebook.com/YorkMillsGallery
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-  info@yorkmillsgallery.com

YMG¹ YMG² YMGO^{outdoor}

The York Mills Gallery offers a complete scope of services including Toronto'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.

1895 Leslie St. | T (416) 525 5683
Toronto, ON M3B 2M3 | F (416) 386 1297

YMG¹ YMG² YMGO^{utdoor}

YORK MILLS GALLERY is the hottest new venue in Toronto. Opened in summer 2014 this fabulous, open space is everything you are looking for.

- Floor to Ceiling White Drapery (YMG1)
- Video Wall (YMG2)
- Tiffany Chairs
- Coffee Tables
- Leather Lounge Furniture
- Cruiser Tables
- Linens and Napkins
- Open Concept Event Loft Spaces
- 20F High Warehouse Industrial Ceilings
- Large Stylish Built In Wood Bars
- Contemporary Guest/Bridal Suite with Safety Box
- Large Ballroom Chandeliers
- Ambient Lighting Throughout Venue
- Full Functional Kitchen Inclusive Of All Dishes, Cutlery, Glassware and Service Ware
- Complete Kosher Kitchen Onsite
- Licensed Beverage Services
- Complimentary Free Parking
- Round and Long Tables
- Close Proximity To Surrounding Landscaped Grounds Available For Photos (Toronto Botanical Gardens 2.5 Km)
- Fully Handicap Accessible
- On-Site Event Supervisor

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 950 people. Event bookings and arrangements take place at our on-site offices.

PARKING

There is ample complimentary parking on site. Valet parking is also available for each event and may be arranged through The YMG Event Venue for an additional charge.

COAT CHECK

The York Mills Gallery 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 of \$700 (YMG1) or \$350 (YMG2). This fee will be billed by Solepower Productions directly to the client. Clients are encouraged to hire their own entertainment for their 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 \$3000.00 (YMG2) or \$5,000.00 (YMG) is required at the time of booking, along with a signed contract. 18% Service Charge & applicable taxes are additional.

ROOM RENTAL CHARGES

	MONDAY – FRIDAY	JANUARY – MARCH	APRIL – DECEMBER
YMG	Room Rental Fees Are Waived on Evening Events	Room Rental Fees Are Waived	Saturday Events \$4500 Sunday Events \$2500
YMG2	Room Rental Fees Are Waived on Evening Events	Room Rental Fees Are Waived	Saturday Events \$3500 Sunday Events \$1750

*Tax & Service Charge are additional

**Daytime Events – Valet Parking Fee May Apply

BASIC BREAKFAST MENU

\$28.00 per person

MAIN MENU

Bagels and Rye Bread
Scoops of Tuna Salad
Decorated Platter of Smoked Salmon
Cream Cheese
Tomatoes, Bermuda Onions, Cucumber Platter
Scrambled Egg (With or Without Onions)
Margarine & Jam
Assorted Mini Croissants & Mini Danish
Assorted Juices (Orange, Cranberry, Apple)
Coffee & Tea

ADDITIONAL ITEMS

Russian Smoked Fish Platter - \$4.75 per person
Smoked Rainbow Trout, Lake Whitefish & Peppered Mackerel Platter
Fresh Sliced Fruit & Berries - \$4.25 per person
Fresh Fruit Salad - \$2.95 per person
Yoghurt Parfait - \$2.95 per person
Fruit Blintzes - \$4.00 per person
Hash browns - \$1.75 per person
Croissants - \$1.75 per person
Platter of Assorted Pastries & Petit Fours - \$3.75 per person
Dairy Cereal Station - \$1.75 per person
Cappuccino Station - \$3.00 per person (minimum of 100 guests)
Omelette Station - \$4.95 per person
Fresh Omelettes Made to Order by Uniformed Chefs with your Choice of Accompaniments: Onions, Tomatoes, Red Pepper, Mushrooms, Green Onions & Fresh Herbs (includes cost of Chef's at station)
Add Egg White Only to Omelette Station - \$1.00 per person
Pancake, French Toast and/or Waffle Station - \$4.95 per person
All Made to Order with a Variety of Toppings which Include: Cinnamon Whipped Cream, Pure Maple Syrup, Strawberry and Blueberry Compote and Icing Sugar (includes cost of Chef's at station)
Canadian Bacon - \$3.50 per person
Ontario Breakfast Sausages - \$2.95 per person
Fritatta - \$3.50 per person
Turkey Breakfast Sausages - \$3.50 per person
French Toast Casserole - \$3.95 per person
Oatmeal with fruit, nuts & maple syrup - \$3.95 per person
Salad Bar - \$7.50 per person
Three beautifully prepared salads; Salad Niçoise, Israeli Style Quinoa and Mixed Greens with oranges, strawberries, cucumbers, chèvre, spiced pecans & honey mustard dressing preset on buffet in Martini Glasses

ADDITIONAL CHARGES MAY APPLY:

Linens & Napkins – billed at cost as per client's choices
Serving Staff and Bartenders

*Taxes & Gratuities are additional, where applicable.

*These prices are based on a minimum of 50 Guests, any event with less guests will be subject to a surcharge.



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Corporate Office

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