

PROMOTIONAL DINNER PACKAGE





YMG¹ YMG² YMGO^{outdoor}
YORK MILLS GALLERY
TORONTO'S PREMIER EVENT VENUES



CATERTRENDZ[®]
CULINARY PRODUCTION



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CULINARY PRODUCTION

-  www.facebook.com/CaterTrendzCatering
-  www.twitter.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

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YORK MILLS GALLERY
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-  www.facebook.com/YorkMillsGallery
-  www.yorkmillsgallery.com
-  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^{outdoor}

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
- Fully Handicap Accessible
- On-Site Event Supervisor
- Free Wi-Fi

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

2019

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	\$99 Per Guest (\$64 menu + \$35 bar)	\$94 Per Guest (\$64 menu + \$30 bar)	\$94 Per Guest (\$64 menu + \$30 bar)
Friday & Sunday	\$96 Per Guest (\$64 menu + \$32 bar)	\$90 Per Guest (\$64 menu + \$26 bar)	\$92 Per Guest (\$64 menu + \$28 bar)
Monday - Thursday	\$92 Per Guest (\$64 menu + \$28 bar)	\$88 Per Guest (\$64 menu + \$24 bar)	\$88 Per Guest (\$64 menu + \$24 bar)

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OPEN BAR SELECTIONS:

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

Standard Bar Includes Vodka (Sky, Absolute, Russian Standard), Rye Whiskey (Canadian Club, Gibson's Finest), Irish Whiskey (Jameson's), Rum (Captain Morgan, Lambs, Bacardi White), Gin (Beefeater, Bombay), Scotch Whiskey (Grants, Ballantine), Tequila (El Jimador), Liqueurs (Kahlua, Frangelico, Vermouth, Triple sec, Melon, Blue Curacao, Sambuca), Beer (Budweiser Lite, Alexander Keith's Pale Ale, Canadian), YMG House Red and YMG House White Wine, Assorted Soft Drinks (coca cola products) and Fresh Juice (orange, apple & cranberry juice)

2020

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PASSED HORS D'OEUVRES:

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

HOT

Mini Beef Slider Burger With
Chipotle Aioli on Sesame Egg Bun

Grilled Cheese Squares with Smoked
Applewood Cheddar

Additional Hors D'oeuvres available at \$3 each

COLD

Mini Puff Tart With Goat Cheese
and Roasted Fig Compote

Mini Taco with Shredded Chicken and
a Tomato Avocado Corn Relish

ON THE TABLE:

Deluxe Bread Display to include Freshly Baked Artisan
Breads & Flatbreads Served With Butter Curls

PLATED MENU:

APPETIZER COURSE

A Choice of one of the following options:

YMG CAESAR SALAD

Crisp Romaine lettuce with homemade
creamy garlic dressing, mesquite smoked
bacon, shaved Parmesan cheese and
sweet chili croutons

OR

HEARTY SALAD

Mixed baby greens, roasted pear, grilled
fennel, carrot curls and cherry tomatoes
tossed with lemon herb vinaigrette

ENTREE COURSE

A Choice of one of the following options:

MUSHROOM CHICKEN SUPREME

Breast of Chicken Stuffed with Assorted Mushrooms Served with a Red Wine Mushroom Demi Glaze

OR

BASIL CHICKEN SUPREME

Roasted Breast of Chicken marinated with fresh basil and topped with a bell pepper chutney

ACCOMPANIED WITH:

Vanilla and parsnip Yukon potato mash and Chefs jump up vegetable medley

OR

CHICKEN ROULADE

Stuffed with Arugula, Sun Dried Tomatoes and Olives served with a smoked tomato chicken jus

OR

EGGPLANT INVOLTINI

(Vegetarian Option)

Rolled grilled eggplant stuffed with blanched vegetable and slivered tofu, tri coloured quinoa and vegetable medley

DESSERT COURSE

A Choice of one of the following options:

LEMON BRÛLÉE TART

With burnt sugar crisp and French vanilla crème

OR

STRAWBERRY AND APPLE CRISP

Served with vanilla crunch 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:

COCKTAIL RECEPTION STATIONS

BEEF CARVERY STATION

\$11.00/Guest

Hand carved pickled Corn Beef, Cater Trendz own BBQ Brisket and Smoked Turkey Breast served with an assortment of sliced Rye Breads, Mustards and Kosher Dills with Deli Style Coleslaw

ANTIPASTO BAR

\$13.00 /Guest

Sliced Prosciutto, Soppressata, Carved Parmesan Cheese, Marinated Olives, A Selection of Grilled Vegetables, Marinated Artichokes, Bocconcini & Tomato Salad

SUSHI STATION

\$14.00 /Guest

Authentic assortment of Maki rolls, assorted sushi and sashimi, California rolls etc. with wasabi, ginger soy and pickled ginger, presented on authentic platters and sushi boats. Chef, in traditional attire, will be preparing to order in front of guests.

DELUXE ANTIPASTO

\$18.00 /Guest

Choice of two fish options below added to Antipasto Bar

- Seafood Salad
- Fresh P.E.I Mussels (Sauce Tbd By Client)
- Scallops
- Shrimp Cocktail Tower
- Flash Fried Calamari
- Smoked Salmon Platters

ENTREE OPTIONS

A Choice of One of the following options:

DUAL PLATE UPGRADE - CHICKEN & BEEF

\$8.00 /Per Order

CALDO VERDE SOUP

\$9.00 /Guest

BEEF TENDERLOIN UPGRADE

\$9.50 /Per Order

PRIME RIB OF BEEF

\$9.50 /Per Order

SALMON ENTRÉE UPGRADE

\$4.50 /Per Order

BASIC PASTA COURSE

\$9.00 /Guest & Up

LATE NIGHT STATIONS

Late Night Stations must be booked for 75% of Guests

SWEET STATION

\$12.00 /Guest

A delectable assortment of fresh seasonal fruit and berries, assorted mini pastries, cookies, biscotti, mini squares & tartlets, served with own house coffee blend and assorted teas.

POUTINE STATION

\$725.00 (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 STATION

\$9.95 /Guest

With a Variety of toppings and served with shoestring fries:

- Sumo Slider, Wagyu beef burger, shitake mushroom, wasabi aioli
- Lamb Burger, spicy tomato bhaji
- Halloumi Burger, Greek tzatziki, black olive

PULLED PORK

\$13.00 /Guest

Mini Pulled Pork Buns

Regular French Fries and Sweet Potato Fries

to include Mayonnaise, Gravy and Ketchup

SEAFOOD STATION

\$24.00 /Guest

An Assortment of Frutti de Mare, Bacalhau (Cod Fish Cakes), Rissois de Camerao, Grilled and Chilled Shrimp with classic Seafood Sauce and Lime Aioli, Teriyaki Salmon Skewers, Smoked Salmon Side with Pumpernickel, Cream Cheese and Capers, Crab Legs, Lobster, Lobster Tails and Scallops. Assorted Smoked Fishes to include...Mackerel, Trout and Pickled Herring With an Assortment of Buns and Rolls

ALL NIGHT CAFÉ

\$750.00

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:

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 Prosecco Bottega, Vodka (Grey Goose, Belvedere), Rye Whiskey (Lot#40, Collingwood), Rum (Havana Club Dark, Chairman's Reserve Saint Lucia), 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, Gaston), Liqueurs (Bailey's, Grand Mariner, Drambuie, Jagermeister, Amaretto), Beer (Steam Whistle Pilsner, Heineken, Corona), Wine (20 Bees Premium Cabernet Merlot and 20 Bees Premium Riesling)

OPEN NON-ALCOHOLIC HOST BAR SELECTIONS

\$12.00 per person

Assorted Soft Drinks (coca cola products) and Fresh Juice (Orange, apple & cranberry juice), Plus 2 Speciality drinks included

BAR CHARGES AS CASH OR CONSUMPTION BAR

(Min \$800 spend per bar set up)

Standard Rail Drink - \$7.50

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 - \$5.00

Budweiser Lite, Alexander Keith's Pale Ale, Canadian

Upgraded Beer - \$7.00

Steam Whistle Pilsner, Heineken, Corona

Ontario Craft Beers (priced a la carte)

Creemore Springs, Mill St. Organic - \$7.00

Boshkung 35 + 118 Cream Ale, Beau's Lug Tread - \$8.00

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, apple & cranberry juice) - \$4.50
Fresh brewed coffee and tea - \$3.00

Additional Bartenders - \$34.00 per hour, minimum 5 hours.

Please consult your sales executive 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) - \$5.00 per person

Upgrade White Wines

East Dell Pinot Grigio - \$4.00 per person
Rutherford Morgan Bay Chardonnay - \$5.00 per person
Dan Aykroyd Sauvignon Blanc - \$4.00 per person

Upgrade Red Wine

East Dell Black Cabernet - \$4.00 per person
Rutherford Morgan Bay Cabernet - \$5.00 per person
Dan Aykroyd Cabernet Shiraz - \$4.00 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

\$18.00 per person based on 2 hours service

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

Logistics Meeting	Approximately 4 – 6 weeks prior to event date
Final Guest Count Due	4 Business Days prior to event date
Event Itinerary & Vendor List	5 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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