

PROMOTIONAL DINNER PACKAGE

HERITAGE ESTATE
WINERY & EVENTS



CATERTRENDZ®
CULINARY PRODUCTION



 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.

HERITAGE ESTATE
WINERY & EVENTS

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

 www.heritageestateevents.com

 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

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.

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 \$168.00 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.

PAYMENTS & DEPOSITS

A non-refundable deposit of \$8,500.00 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
April 15 - November 15	\$7,800	\$3,400	\$4,400	\$4,400	\$5,400	\$9,800	\$12,800

CEREMONY FEES

DESIGNATED AREA \$1100

OTHER AREAS \$1,800

CEREMONY ONLY RENTAL \$2800

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

2025 \$ 131 PER GUEST (\$ 86 MENU + \$ 45 BAR)

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.

2026 \$ 141 PER GUEST (\$ 92 MENU + \$ 49 BAR)

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.

PASSED HORS D'OEUVRES:

SELECT 3 OF THE FOLLOWING OPTIONS:

Beef Slider with Chipotle Mayo, Tomato,
Arugula on Brioche Bun

Mac & Cheese Truffle with
Herbed Breadcrumbs

Arancini Wild Mushroom with Tomato
Bhaji Sauce

Green Curry Chicken Satay with
Peanut Sauce

Vietnamese Fresh Vegetable Roll in Rice
Paper with Sweet Chili Sauce

Spiced Chicken Taco with Avocado, Corn
Relish, Rainbow Slaw

Torched Brie Crostini with Red Pepper
and Charred Strawberry Jelly

Mini Yorkshire Pudding with Braised Beef
Bourguignon and Pecorino

Smoked Cheddar Grilled Cheese
Fig Compote

Sweet Potato Frites with Chipotle Aioli

Additional Hors D'oeuvres available at \$4.90 each and Up

ON THE TABLE:

Freshly Baked Artisan Bread Rolls & Flatbreads
Served with Butter Balls

Upgrade to Hummus and Babaganoush \$4.50/Guest

PLATED MENU:

APPETIZER COURSE

A choice of one of the following options:

TUSCAN KALE AND BEET SALAD

Blueberry Raisins, Shaved Radish,
Toasted Chickpeas,
Grilled Focaccia, Pecorino

Carrot Ginger Vinaigrette

OR

HEARTY SALAD

Organic Baby Greens, Roasted
Bosc Pear, Grilled Fennel, Carrot
Ribbons and Cherry Tomatoes

Lemon Herb Vinaigrette

ENTREE COURSE

A choice of one of the following options:

MUSHROOM CHICKEN SUPREME

Pan Seared Breast of Chicken stuffed with Sauteed Wild Mushrooms, 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

EGGPLANT INVOLTINI

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

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

DESSERT COURSE

Choose from the following options:

CREME BRÛLÉE

With burnt sugar Crackling and Fresh Berries and Fruit Compote

OR

APPLE CRUMBLE

Served Warm, With Raisins, Crème Anglaise
Add French Vanilla Ice Cream \$1.00

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

OYSTER BAR

\$17.50/Guest

Fresh selection of seasonal oysters
horseradish, mignonette, lemon, hot sauce,
vodka, On crushed ice. Chef attended
Minimum order of 100 guests

ANTIPASTO BAR

\$18.00/Guest

Prosciutto, Soppressata, Carved Parmesan
Cheese, Grilled Balsamic Vegetables,
Marinated Artichokes, Marinated Olives,
Bocconcini & Tomato Salad
Focaccia & Flatbread

SUSHI BAR

\$19.00/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

DELUXE ANTIPASTO

\$23.00/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:

DUAL PLATE UPGRADE - CHICKEN & BEEF

\$15.00/Guest

BEEF UPGRADE

\$14.50/Guest & Up

New York Striploin bbq spice rub, grilled
Prime Rib Steak bone-in, garlic & herbs
Beef Short Rib long bone braised slowly,
port wine, rich natural jus
Beef Tenderloin tournedos truffle butter
glaze, pan seared

FISH ENTRÉE UPGRADE

\$9.00/Per Guest & Up (market price)

Canadian salmon fillet herb
crusted, grilled, beurre blanc
Arctic Char cherry tomato relish,
pan seared
Black Cod yuzu crust, pan roasted

CHOOSE ANY PASTA COURSE

\$14.00/Guest & Up

CHOOSE ANY SOUP COURSE

\$14.00/Guest & Up

LATE NIGHT STATIONS

Late Night Stations must be booked for 75% of Guests

SWEET STATION

\$18.00/Guest

A beautiful display of fresh sliced fruits and berries, European mini cakes, cookies & tartlets, served with our own house coffee blend and assorted teas.

POUTINE STATION

\$950.00 (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

\$16.75/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

\$31.00/Guest

Baby lobster, crab legs, grilled shrimp, marisco seafood salad,

Portuguese codfish and shrimp croquettes, mussels in 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

\$880.00

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

Bar Packages priced per person - Until 1:00 AM

STANDARD \$ 49

Open bar for six hours - Closed during dinner
Wine on the table.

Bar Rail

True Theory Vodka, Canvas Gin, Bacardi Rum,
Sauza Tequila, Canadian Club Whiskey,
Johnnie Walker Red Scotch

House Wines

Heritage Estate House White

Heritage Estate House Red

Beer & Cider

Domestic Beer Selection &

Heritage Estate Ciders

Soft Drinks, Fresh Juices

DELUXE \$ 59

Open bar for six hours - Closed during dinner
Wine on the table.

Bar Rail – standard package plus

Skyy & Belvedere Vodka, Tromba & 1800
Tequila, Bombay & Whitley Neill Gin, Havana
Club Rum, Lot 40 & Crown Royal Canadian
Whiskey, Jack Daniels Bourbon, Johnnie
Walker Black Scotch, St. Remy Cognac
Selection of Liqueurs and Aperitifs

House Wines

Heritage Estate Vidal Blanc

Heritage Estate Cab Franc

Includes a Sparkling Wine Toast

Heritage Estate Bubbly

Beer & Cider

Premium Beer Selection & Heritage Estate Ciders

Soft Drinks, Fresh Juices

PREMIUM \$ 69

Open bar for seven hours

Wine on the table.

Bar Rail – deluxe package plus

Grey Goose Vodka, Patron Tequila, Hendrick's Gin, El Dorado Rum,
Woodford Reserve Bourbon, Chivas 12yr Whiskey, The Glenlivet Scotch
Remy Martin Cognac

House Wines

Heritage Estate Vidal Blanc

Heritage Estate Cab Franc

Includes a Sparkling Wine Toast

Heritage Estate Bubbly

Beer & Cider

Premium Imported and Craft Beer Selection & Heritage Estate Ciders

Soft Drinks, Fresh Juices

OPEN NON-ALCOHOLIC HOST BAR SELECTIONS

\$ 8.00 PER PERSON

Assorted Soft Drinks (Coca-Cola products) and Fresh Juice (Orange & cranberry juice)

BAR CHARGES AS CASH OR CONSUMPTION BAR

STANDARD RAIL DRINK \$ 11.00

DELUXE RAIL DRINK \$ 12.50

PREMIUM RAIL DRINK \$ 14.50

DOMESTIC BEER \$ 9.00

PREMIUM BEER \$ 11.00

WINES

House White and Red Wine - \$ 10.50 PER GLASS

NON ALCOHOLIC BEVERAGES

Assorted Soft Drinks (Coca-Cola products) and
Fresh Juice (orange & cranberry juice) - \$ 6.50

Fresh brewed coffee and tea - \$ 5.50

ADDITIONAL BAR UPGRADES

Don't see your favorite spirit, beer, or wine. Speak to your Catering Manager.
We are known to be creative!

WINE AND BEER PACKAGE

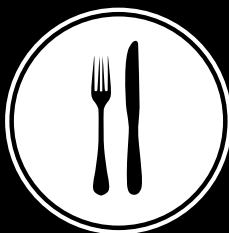
\$ 32 PER PERSON (BASED ON 2 HOURS OF SERVICE)

Heritage Estate Cab Franc, Heritage Estate Vidal Blanc,
Beer (Molson Canadian, Coors Light)
Includes Soft Drinks and Fresh Juices

KEY DATES

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

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



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