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CATERTRENDZ CULINARY PRODUCTION

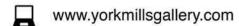
TORONTO'S PREMIER CATERER

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.

1895 Leslie St. T (416) 386 9946 Toronto ON, M3B 2M3 F (416) 386 1297







info@yorkmillsgallery.com

YORK MILLS GALLERY

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



YORK MILLS GALLERY

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

- 15,000 Square ft. Open Concept Event Space
- · 4,500 Square ft. of Reception Area
- 3 60inch TV Screens in the lobby in the reception Area
- High Warehouse Ceilings
- Large Stylish Wooden Bar
- Complimentary Contemporary Guest/ Bridal Suite with Shower and Safety Box
- Nine Large Ballroom Chandeliers
- Ambient Lighting throughout Venue
- Full Functional Kitchen Inclusive Of All Dishes, Cutlery, Glassware Etc.
- Kosher Kitchen Available Onsite
- Licensed Beverage Services

- Complimentary Free Parking
- 60" or 72" Round Tables
- Close Proximity to Surrounding Landscaped Grounds Available for Photos (Toronto Botanical Gardens and walking distance to The Westin Prince Hotel)
- · Fully Handicap Accessible
- On-Site Event Supervisor
- Coat Check
- Floor to Ceiling White Velour Drapery
- Tiffany Acrylic Chairs
- Plexi- Glass Coffee Tables
- White Leather Lounge Furniture
- Plexi and Silver Cruiser Tables
- On-site event manager

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 100 people to a large scale event for 600 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. Coat check is complimentary.



PROMOTIONAL MENU PACKAGE:

This is a suggested menu. Our staff would be happy to create a personalized menu for you.

BASED ON 150 GUESTS

PRICE PER GUEST \$92* - May-November PRICE PER GUEST \$82* - December-April

OPEN BAR SELECTIONS:

(Based on 6 hours of service, includes bar staff)

Standard Bar Includes regular brand spirits (Vodka, Gin, Rye, Rum, Scotch) Domestic Beer, our Red and White House Selected Wine, Soft Drinks, Juices, Mineral Water. Smirnoff (vodka); Beefeater (Gin); Canadian Club (Rye); Lambs (Rum); Johnnie Walker Red Label (Scotch) Sauza Silver (Tequila); Coor's Light; Canadian

PASSED HORS D'OEUVRES:

A SELECTION OF THE FOLLOWING OPTIONS: (4 PIECES PER PERSON)

Lamb or Goat Kebabs

Turmeric Jacket Potatoes (filled with sour cream)

Vegetable Samosa with Sweet Chili Sauce Grilled Indian Pizza (Veg or Meat)

Crushed Plantain Cakes with Tamarind 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

OR

SOUP

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

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

OR

INDIAN SPICED CHICKEN STEW WITH RAITA

BEEF OR LAMB WITH GREEN CURRY CREAM

OR

STEAMED FISH WITH CREOLE SAUCE

ACCOMPANIED WITH

White Rice or Potatoes

Chana

Vegetable Medley (carrots, beans, peppers etc.)



OUR FAMOUS RICE PUDDING

AND

COFFEE AND TEA SERVICE

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

AVAILABLE UPGRADE OPTIONS:

PREMIUM BAR

\$10/Guest

Includes regular and selected premium brand spirits (Vodka, Gin, Rye, Rum, Scotch), Domestic and Selected Imported Beer, our Red and White House Selected Wine, butler passed wine service during dinner, Martinis, Selected Liqueurs, Soft Drinks, Juices, Mineral Water. Smirnoff / Grey Goose (vodka); Beefeater Dry Gin; Bacardi Superior / Malibu (Rum); Crown Royal (Rye) Jack Daniel's Sour Mash (Bourbon); Glen Levitt (Scotch); Sauza Silver (Tequila); Baileys; Kahlua; Grand Marnier; Cognac; Canadian Coor's Light; Stella; Heineken

LATE NIGHT SWEET STATIONS

\$10.00/Guest

MINIATURE WHITE AND DARK CHOCOLATE CHEESECAKE LOLLIPOPS Sprinkled with Assorted Pearls

3 TIERED STAND WITH ASSORTED CUPCAKES

Red Velvet, Vanilla, Carrot and Double Chocolate

MINI FRENCH PASTRIES

Chocolate Mousse, Lemon Bars, Daquoise, Napoleons

ASSORTED COOKIES AND BISCOTTI





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