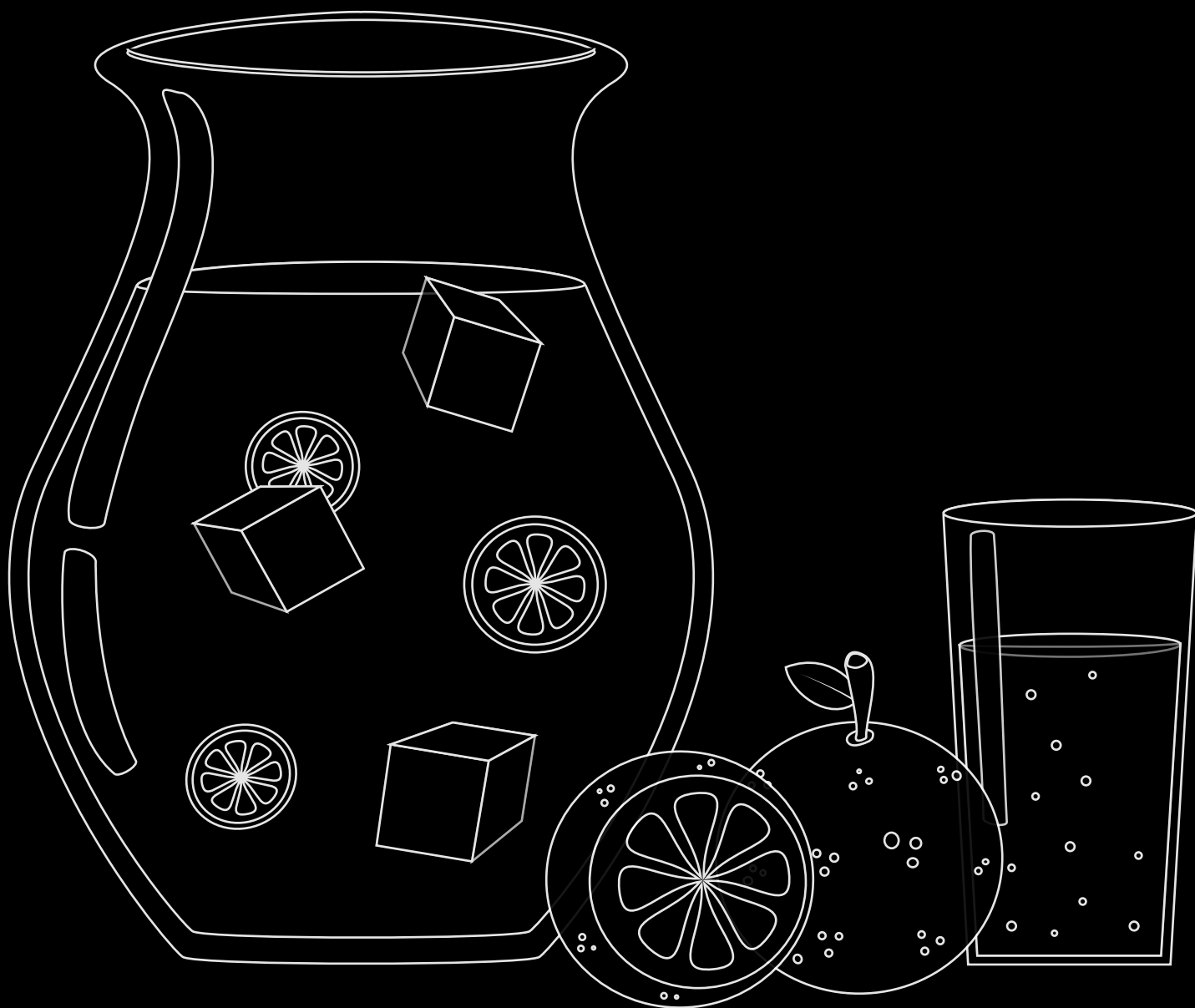


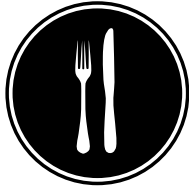
CORPORATE BREAKFAST PACKAGE

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.

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 \$158.00 applied to every event.

PAYMENTS & DEPOSITS

A non-refundable deposit of \$7,500.00 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
May 15 - November 15	\$6,800	\$2,400	\$3,400	\$3,400	\$4,400	\$7,800	\$11,800

* 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

*** For a booking within 2 months, a room rental discount may apply

BREAKFAST

For those that are up with the sun

CLASSIC CONTINENTAL:

Chilled Fruit Juices

A selection of House Made muffins and loafs, lemon cranberry, chunky chocolate chip, banana crumble, pumpkin spice with pepitas,

Buttery croissants, fruit and cheese Danishes, rugelach pastry

Fresh baked bagels, whole wheat, sesame, plain or pretzel with light and regular creamed cheese

Assorted jams, marmalades, whipped butter and peanut butter.

Freshly brewed Columbian fair trade coffee and herbal teas

BUFFET PRICE **\$16.95 per person**

TABLE SERVICE **\$17.95 per person**

If less than 30 guests an additional \$4.00 per person charge will apply

Add Fresh Fruit Platter \$8.00 per person

BREAKFAST

For those that are up with the sun

HUNGRY EARLY RISER

Chilled Fruit Juices

A selection of House Made muffins and loafs, lemon cranberry, chunky chocolate chip, banana crumble, pumpkin spice with pepitas,

Buttery croissants, fruit and cheese Danishes, rugelach pastry

Scrambled eggs with fresh herbs

Canadian bacon and Ontario breakfast sausages

Skillet breakfast potatoes with caramelized onions and sweet peppers

Fresh tomatoes, onions and cucumbers slices

Toast with assorted jams, marmalades, whipped butter and peanut butter

Sliced fresh seasonal fruit

Freshly brewed Columbian fair trade coffee and herbal teas

BUFFET PRICE \$22.00 per person

If less than 30 guests an additional \$4.00 per person charge will apply

BREAKFAST

For those that are up with the sun

PRETEND WE'RE EXECUTIVES

Chilled Fruit Juices

A selection of House Made muffins and loafs, lemon cranberry, chunky chocolate chip, banana crumble, pumpkin spice with pepitas,

Buttery croissants, fruit and cheese Danishes, rugelach pastry

Poached eggs with hollandaise or scrambled eggs with fresh herbs

Canadian peameal bacon and Ontario turkey breakfast sausages

Skillet breakfast potatoes with caramelized onions and sweet peppers

Mushroom stuffed breakfast crepes with creamy velouté

Fresh smoked salmon with capers, fresh tomatoes, onions and cucumbers slices

Toast with assorted jams, marmalades, whipped butter and peanut butter

Assorted breakfast cereals served with seasonal berries

Sliced fresh seasonal fruit

Freshly brewed Columbian fair trade coffee and herbal teas

BUFFET PRICE \$27.50 per person

If less than 30 guests an additional \$4.00 per person charge will apply

BREAKFAST

For those that are up with the sun

HEALTHY START BREAKFAST

Fresh squeezed orange, apple and cranberry juice

Yoghurt parfait station – oats and granola, fresh fruit selection, honey

Selection of fruit pastries, muffins and loaves

Butter and preserves

Hard boiled eggs

Warm buttered English muffins

Sliced fresh fruits

Fresh brewed coffee and tea selection

BUFFET PRICE \$31.00 per person

If less than 30 guests an additional \$4.00 per person charge will apply

BREAKFAST

For those that are up with the sun

THE FULL BREAKFAST

Fresh squeezed orange, apple and cranberry juice

Selection of morning fruit pastries, croissants, muffins and loaves

Butter and preserves

Farm fresh Ontario scrambled eggs

Maple bacon

Kitchener county breakfast sausages

Smashed Yukon golds and baby red potato hash

Assorted Canadian cheeses

Fresh bread and cracker display

Fresh sliced fruits

Fresh brewed coffee and selection of teas

BUFFET PRICE \$34.00 per person

If less than 30 guests an additional \$4.00 per person charge will apply

BREAKFAST

For those that are up with the sun

THE BAY STREET BREAKFAST

Fresh squeezed orange, apple and cranberry juice

Selection of morning fruit pastries, croissants, muffins and loaves

Butter and preserves

Assorted Greek style yogurts

Gourmet eggs Benedict with Canadian peameal bacon and Hollandaise

Gourmet egg frittata sandwiches

Roasted pepper, pesto and mozzarella

Mushroom asparagus and shaved Parmesan

Bacon, tomato and avocado with Quebec Brie

Grilled turkey sausages

Three potato hash

Toasted bagels with east coast heritage smoked salmon, onions, tomatoes, lettuce and herb cream cheese

Fresh sliced fruits

Fresh brewed coffee and selection of teas

BUFFET PRICE \$37.00 per person

If less than 30 guests an additional \$4.00 per person charge will apply

Add on Quiche: \$10.95 per person

Roasted pepper, spinach and goat cheese

Wild mushroom, asparagus and gruyere cheese

Grilled broccoli, caramelized red onions and aged Canadian cheddar.

AMAZING ITEMS

to enhance your morning breakfast spread

BREAKFAST BURRITOS:

scrambled eggs, black beans, guacamole, corn and tomato relish, pica Di gallo, roasted peppers and Monterey Jack cheese.

Add \$7.95 per person

YOGURT PARFAIT (3 OZ PORTION):

Balkan plain or Greek style yogurt with a layer of homemade crunchy granola, topped with fresh and dried berries, served individually.

Add \$7.00 per person

FRITTATA:

Choose from market fresh vegetable frittata with grilled zucchini, bell peppers, red onion and cheddar or sauteed spinach, mushroom, feta and tomato.

Add \$7.00 per person

BUTTERMILK PANCAKES:

fresh strawberry, blueberries, raspberries, bananas with chocolate chips, whipped butter and Quebec maple syrup.

Add \$8.00 per person

STUFFED FRUIT FRENCH TOAST

Add \$8.00 per person

COUNTRY STEEL OATS AND MUESLI STATION

Add \$7.95 per person

THEMED BREAKS

\$12.00/Guest (Must be combined with a Lunch or Breakfast Menu)

MEXICANA

Blue and corn tortilla chips
with fresh salsa
Guacamole
Warm empanada and
cheese quesadillas
Soft drinks and juices

BALLPARK

Popcorn, peanuts, chips
Mini wieners in a blanket
with ballpark mustard
Soft drinks and juices

YOGA ZEN

Yoghurt station with nuts
and fresh fruit compotes
Fresh sliced fruit selection
Pictures of flavoured
infused waters

* Standard White Linens and Cocktail Napkins are included with \$4,000 food & beverage spend.

** Taxes and Service Charge are additional.



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