

PROMOTIONAL INDIAN
DINNER PACKAGE

HERITAGE ESTATE
WINERY & EVENTS



CATERTRENDZ®
CULINARY PRODUCTION



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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.

HERITAGE ESTATE
WINERY & EVENTS

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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 \$1,200

OTHER AREAS \$1,800

CEREMONY ONLY RENTAL \$2,800

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

2026 \$ 141 PER GUEST (S 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.

2027 \$ 154 PER GUEST (S 102 MENU + \$ 52 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:

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

Tandoori Chicken Tikka
Kebobs

Samosa Chaat Cups

Dahi Bhalla Chaat with
Tamarind Chutney

Paneer Pakora

Aloo Tikki with
Coriander Mint Chutney

Dahi Puri with Tamarind
Date Chutney

ON THE TABLE:

Baingan Bharta, Cucumber Raita, Lemon Relish, Naan Bread

PLATED OR BUFFET MENU

APPETIZER COURSE

PLATED SALAD

Garden Greens,
Coconut Shavings,
Tomatoes, Cucumbers
with a Coriander
Vinaigrette

OR

SOUP

Lentil Soup with Mini Chickpea
Dumplings

ENTREE COURSE

A Choice of one of the following options:

**MURGH MAKHANI
(BUTTER CHICKEN)**

OR

CHICKEN KORMA

ACCOMPANIED WITH

Rice Pilau or Potatoes Chana
Vegetable Sabji (Roasted Carrots,
Beans, Peppers)

OR

LAMB VINDALOO

OR

PRAWN MASALA

OR

PANEER BUTTER MASALA

DESSERT COURSE

**KHEER RICE
PUDDING**

AND

COFFEE AND TEA SERVICE

Freshly-Brewed Regular and Decaffeinated Coffee
and Teas, Chai or Ginger Tea, Cream, Milk,
Sugar, Sweetener and Lemon Slices

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

Mango Lassi - \$ 7.50

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

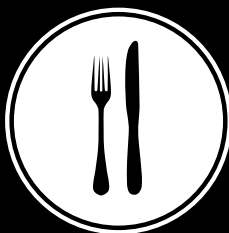
\$ 32 PER PERSON (BASED ON 2 HOURS OF SERVICE)

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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