

## PROMOTIONAL DINNER PACKAGE





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## ROMY'S CATERING

Chef Romy's 30+ years in the culinary world are a testament to his enduring passion, fueled by the desire to create healthy, nutritious meals for everyone. His dishes are a direct reflection of his deep love for food and the joy it brings, making his cuisine unforgettable.

15218 Yonge Street  
Aurora, ON L4G 1L9



- [@estateheritage](http://@estateheritage)
- [www.heritageestateevents.com](http://www.heritageestateevents.com)
- [info@heritageestateevents.com](mailto:info@heritageestateevents.com)

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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

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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 FEES (UPDATED 2026-2027 PRICING)

Room rental fees vary by season. A 30% discount applies to::

- **April 15 – May 31 (Spring Promotion)**
- **October 15 – November 15 (Fall Promotion)**

Events booked **June 1 – October 15** follow peak-season pricing (no discount).

**PEAK SEASON** (Full price – no discounts apply)

	S	M	T	W	T	F	S
June 1 – October 15	\$7,800	\$3,400	\$4,400	\$4,400	\$5,400	\$9,800	\$12,800

**SPRING AND FALL PROMOTIONS (30% Discount Applied)**

	S	M	T	W	T	F	S
April 15 – May 31	\$5,460	\$2,380	\$3,080	\$3,080	\$3,780	\$6,860	\$8,960
October 15 – November 15	\$5,460	\$2,380	\$3,080	\$3,080	\$3,780	\$6,860	\$8,960

## CEREMONY FEES

**DESIGNATED CEREMONY AREA** \$1,200

**OTHER OUTDOOR AREAS** \$1,800

**CEREMONY ONLY RENTAL** \$2,800

Ceremony-only bookings are subject to availability and are offered for afternoon time slots only.

## PROMOTIONAL MENU PACKAGE PRICING

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

**2027 PRICING** \$154 PER GUEST (\$102 MENU + \$52 BAR)

Packages include:

- Passed hors d'oeuvres
- Plated appetizer, entrée, and dessert
- Coffee & tea service
- Six-hour host bar

19% admin/service charge + 13% HST apply.

## IMPORTANT NOTES

\* Room rental fees are subject to a **minimum food & beverage spend**.

\*\* Prices may vary based on menu selection, guest count, upgrades, and availability.

## **PASSED HORS D'OEUVRES:**

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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:**

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Freshly Baked Artisan Bread Rolls & Flatbreads  
Served with Butter Balls

Upgrade to Hummus and Babaganoush \$4.50/Guest

## **PLATED MENU:**

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### **APPETIZER COURSE**

A choice of one of the following options:

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#### **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 Vinagrette

## ENTREE COURSE

A choice of one of the following options:

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### **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:

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### **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

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

## AVAILABLE UPGRADE OPTIONS:

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### COCKTAIL RECEPTION STATIONS

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#### 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:

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#### 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

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### **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.

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# ALCOHOL UPGRADES

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## Bar Packages priced per person - Until 1:00 AM

### STANDARD \$49

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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

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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

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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

\$18.00 PER PERSON

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

## BAR CHARGES AS CASH OR CONSUMPTION BAR

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**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

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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)

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Heritage Estate Cab Franc, Heritage Estate Vidal Blanc,

Beer (Molson Canadian, Coors Light)

Includes Soft Drinks and Fresh Juices

## KEY DATES

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Logistics Meeting

Approximately 4 – 6 weeks prior to event date

Final Guest Count Due

10 Business Days prior to event date

Event Itinerary & Vendor List

10 Business Days prior to event date

Final Floor Plan & Menu

15 Business Days prior to event date

Final Payment Due

7 Business Days prior to event date



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