BRIDAL SHOWER

WINERY & EVENTS
HERITAGE ESTATE

ROMY'S
CATERING

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ROMY'S CATERING

Romy's Catering delivers refined, thoughtfully curated menus designed to elevate weddings and special events. With over three decades of culinary expertise behind the brand, our team is committed to exceptional quality, seamless service, and beautifully presented cuisine that complements the Heritage Winery experience.

15218 Yonge Street
Aurora, ON L4G 1L9

@heritageestatewinery

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

BRIDAL SHOWER BOOKING GUIDELINES

SEASONAL OPERATIONS

Outdoor events operate from April 15th to November 15th. During winter months, events may take place inside the Wine House, subject to availability.

HOW TO BOOK

Please submit your inquiry through:
www.heritageestateevents.com
Our Director of Catering & Sales will contact you directly to confirm availability and finalize your booking.

BOOKING TIMELINE POLICY

Menu pricing is based on booking a minimum of 30 days prior to the event date.
Events booked within 30 days may be subject to additional fees.

GUEST COUNT

Minimum 25 guests. Maximum capacity: Up to 300 guests.

DEPOSIT

A non-refundable deposit of $1,000 or 30% of the initial contract total (whichever is greater) is required.

SERVICE CHARGE & TAX

A 19% service charge and 13% HST apply over and above all menu pricing, rental fees, staffing, and additional services.

OUTSIDE FOOD & BEVERAGE POLICY

No outside food or beverage is permitted unless pre-approved in writing and detailed in the signed contract.

LOCATION

Wine House / Wine Garden / Gazebos
$1000 Facility & Administration Fee applies.

GLASS PAVILION POLICY

If you wish to move the event to the Glass Pavilion, an additional $2,000 Room Rental Fee will apply. AV must be booked exclusively through Sole Power Productions. No outside AV providers are permitted.

DISHWARE

Standard dishware is not included. Clients may bring disposable dishes or request full Heritage dishware access for an additional fee.

LINENS & NAPKINS

Available for an additional fee upon request.

STAFFING

1 waiter per 15 guests – $38/hour (minimum 5 hours)
Banquet Supervisor mandatory for events over 30 guests – $45/hour (minimum 5 hours)
Bartender required if alcohol is served – $42/hour (minimum 5 hours)

TIMING

Based on availability.

BRIDAL SHOWER MENU OPTIONS

(Minimum 30 guests, buffet or plated style)

MENU 1: LIGHT & FRESH

$ 40.00 PER GUEST

- Seasonal mixed greens with citrus vinaigrette
- Mini chicken salad croissant sandwiches
- Caprese skewers with cherry tomato, mozzarella & basil
- Fresh fruit platter
- Lemon bars

MENU 2: ELEGANT & SAVORY

$ 42.00 PER GUEST

- Mixed greens with raspberry vinaigrette & candied pecans
- Smoked salmon crostini with dill crème fraîche
- Quiche Lorraine bites
- Mediterranean vegetable platter with hummus & pita
- Mini fruit tarts

MENU 3: GARDEN HARVEST

$ 40.00 PER GUEST

- Spring vegetable crudités with herb dip & hummus
- Tuna & egg salad finger sandwiches
- Goat cheese & roasted beet tartlets
- Marinated olives & nuts
- Mixed berry panna cotta

UPGRADE OPTIONS (ADD TO ANY BASE MENU)

- Add Passed Canapés: $15.00 per person
  Any three of the following:
  - Burrata crostini, heirloom tomato, basil & aged balsamic
  - Grilled chicken skewer, roasted garlic aioli
  - Wild mushroom arancini, slow roasted tomato dip
  - Poached shrimp, horseradish cocktail sauce
- Add Charcuterie Board: $18.00 per person
- Add Mini Dessert Station: $10.00 per person (macarons, mini pastires, chocolate-dipped strawberries)

ALCOHOL UPGRADES

Bar Packages priced per person - Until 1:00 AM

STANDARD $ 45

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, Ballantine's Scotch
House Wines
Heritage Estate House White
Heritage Estate House Red
Beer & Cider
Domestic Beer Selection &
Heritage Estate Ciders
Soft Drinks, Fresh Juices

DELUXE $ 55

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, Crown Royal Canadian
Whiskey, Johnnie Walker Black Scotch,
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 $ 65

Open bar for seven hours
Wine on the table.
Bar Rail – deluxe package plus
Grey Goose Vodka, Los Arango's Tequila, Hendrick's Gin, El Dorado Rum,
Chivas 12yr Whiskey, The Glenlivet Scotch, Jägermeister, Grand Marnier, Vermouth,
Remy Martin Cognac, Additional Liqueurs and Aperitifs
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

$ 9.00 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 $ 13.00
PREMIUM RAIL DRINK $ 15.00

DOMESTIC BEER $ 9.00
PREMIUM BEER $ 11.00

WINES
House White and Red Wine $ 11.00 PER GLASS

NON ALCOHOLIC BEVERAGES
Assorted Soft Drinks (Coca-Cola products) and
Fresh Juice (orange & cranberry juice) $ 5.50
Fresh brewed coffee and tea $ 4.50

ADDITIONAL BAR UPGRADES

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

WINE AND BEER PACKAGE

$ 32.00 PER PERSON (BASED ON 2 HOURS OF SERVICE)

Heritage Estate Red, Heritage Estate White,
Beer (Molson Canadian, Coors Light)
Includes Soft Drinks and Fresh Juices

*The food prices in this menu are subject to a minimum F&B spend.
**Taxes and 19% service charges are additional.

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