CORPORATE MENU

WINERY & EVENTS
HERITAGE ESTATE

ROMY'S
CATERING

Menu

www.facebook.com/romys.ca

@romys.ca

www.romys.ca

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

CORPORATE EVENT 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

Submit inquiry via:
www.heritageestateevents.com

BOOKING TIMELINE POLICY

Pricing based on booking minimum 30 days prior.

GUEST COUNT

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

DEPOSIT

A non-refundable deposit of $1,800 or 30% of the initial contract total (whichever is greater) is required.

SERVICE CHARGE & TAX

A 19% service charge and 13% HST apply.

OUTSIDE FOOD & BEVERAGE POLICY

No outside food or beverage permitted unless pre-approved and detailed in contract.

LOCATION

$1,500 Room Rental Fee applies.

GLASS PAVILION POLICY

If you wish to move the event to the Glass Pavilion, an additional $2500 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 additional fee.

STAFFING

Minimum 3 wait staff – $38/hour (minimum 5 hours)
Minimum 1 Supervisor – $45/hour (minimum 5 hours)
Bartender required if alcohol is served – $42/hour (minimum 5 hours)

TIMING

Based on availability.

CORPORATE CATERING COLLECTION

Designed for meetings, team gatherings & client entertaining

MORNING OFFERINGS (Minimum 30 guests)

EXECUTIVE CONTINENTAL

$ 29.00 PER GUEST

- Butter croissants & seasonal pastries
- Artisan muffins & breakfast loaves
- Fresh-cut seasonal fruit
- Greek yogurt, honey & granola
- Freshly brewed coffee & tea service

MARKET BREAKFAST

$ 34.00 PER GUEST

- Assorted breakfast pastries & croissants
- Fresh bagels, whipped cream cheese & preserves
- Hard-boiled eggs
- Smoked salmon platter, capers, red onion, cucumber
- Yogurt parfaits with berries & granola
- Seasonal fruit display
- Coffee & tea service

MID-MORNING BREAKS

REFRESH BREAK

$ 16.00 PER GUEST

- Whole fruit & fruit skewers
- Granola bars & gourmet cookies

SWEET + SAVOURY BREAK

$ 18.00 PER GUEST

- Savoury pastries
- Yogurt cups
- Fresh fruit
- Coffee & tea refresh

LUNCH COLLECTION (Minimum 30 guests)

SIGNATURE SANDWICH LUNCH

$ 39.00 PER GUEST

- Chef's selection of gourmet sandwiches & wraps
- Herb-roasted chicken, roasted peppers, pesto
- Roast beef & horseradish aioli
- Smoked salmon & dill cream cheese
- Grilled vegetable & feta (vegetarian)
- Seasonal composed salad
- Kettle chips & pickles
- Mini dessert squares
- Coffee & tea service

EXECUTIVE LUNCH EXPERIENCE

$ 59.00 PER GUEST

- Artisan bread & butter
- Seasonal starter salad
- Choice of two mains:
  - Herb-roasted chicken supreme
  - Beef Bourgignon, red wine sauce
  - Atlantic salmon, cherry tomato & olive relish
- Chef's seasonal sides
- Dessert trio (tart, square, fresh berries)
- Coffee & tea service

RUSTIC HOT LUNCH

$ 49.00 PER GUEST

- Choice of two hot entrées:
  - Penne arrabbiata with roasted chicken
  - Braised beef ragù, rigatoni
  - Herb-roasted chicken, lemon jus
  - Miso-glazed salmon (+$4)
- Seasonal vegetable medley
- Mixed greens salad, champagne vinaigrette
- Artisan bread & butter
- Mini desserts
- Coffee & tea service

AFTERNOON SERVICE (Minimum 30 guests)

AFTERNOON SNACK TABLE

$ 15.00 PER GUEST

- Mini pastries
- Dried fruit, nuts & bark
- Coffee, tea & soft drinks

CORPORATE RECEPTION MENUS (Minimum 30 guests)

RECEPTION CANAPES (1 HOUR)

$ 28.00 PER GUEST (4 pieces)

Sample selection:

- 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

Additional pieces: $6.00 per guest

ELEVATED RECEPTION + STATIONS

$ 64.00 PER GUEST (4 canapés + 1 food station)

Station Options (Choose One):

ITALIAN STREET FOOD STATION

- Classic Italian meatball sandwich with marinara sauce & mozzarella
- Chicken Milanese cutlet sandwich with arugula, lemon mayo & parmigiano
- Grilled veggie & mozzarella panino with zuchinni, peppers, mushrooms & basil pesto
- Accompanied by lightly seasoned potato chips & Italian condiments

PASTA STATION

- Wild mushroom & ricotta agnolotti, creamy truffle mushroom sauce (VG)
- Penne arrabbiata in a spicy tomato sauce with grilled chicken & fresh basil
- Seasonal greens, cherry tomatoes, cucumbers, balsamic vinaigrette (V, GF)
- Assorted focaccia & garlic bread sticks (VG)
- Parmesan & chili oil

ASIAN STREET FOOD STATION

- Pan-fried pork & chive dumplings, soy ginger dip
- Sesame garlic noodles, scallions, toasted sesame (VG)
- Szechuan chicken & vegetable stir fry
- Vegetable spring rolls, plum sauce (VG)
- Fortune cookies (VG)

GOURMET SLIDER STATION

- Beef sliders, aged cheddar, house aioli, brioche
- Maple-glazed crispy chicken sliders, pickled jalapeños
- Roasted mushroom & cheese sliders (V)
- Lightly seasoned fries, signature sauces (VG, GF)

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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