

ENGAGEMENT PARTY





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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](https://www.instagram.com/heritageestatewinery)

 www.heritageestateevents.com

 info@heritageestateevents.com

HERITAGE ESTATE
WINERY & EVENTS

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

ENGAGEMENT PARTY 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 \$1,000 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 \$1,800 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

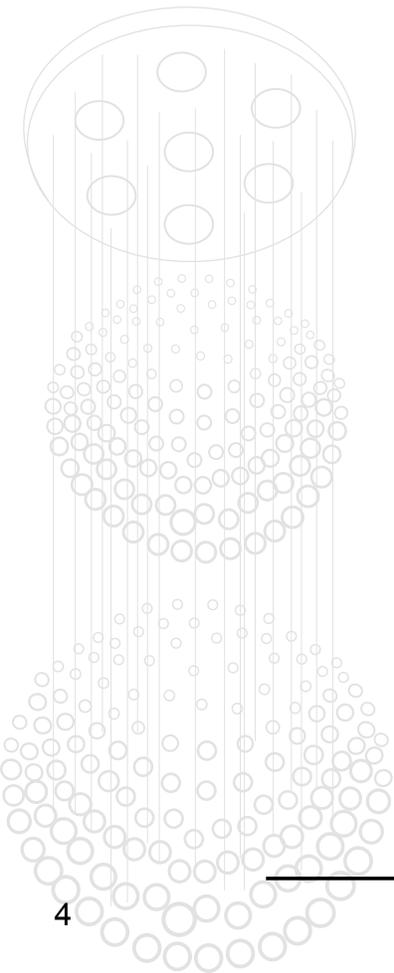
Minimum 3 wait staff – \$38/hour (minimum 5 hours)

Minimum 1 Supervisor – \$45/hour (minimum 5 hours)

Bartender required if alcohol is served – \$42/hour (minimum 5 hours)

TIMING

Based on availability.



ENGAGEMENT PARTY MENUS

(Minimum 50 Guests)

Set the tone for your engagement celebration with a relaxed, flavourful winery dining experience. Our share-style menus are designed to bring people together, making every moment feel special.

MENU 1: RUSTIC ITALIAN

\$ 70.00 PER GUEST

- **Appetizer:** Antipasto platters (cured meats, cheeses, marinated vegetables, olives, artisan bread)
- **Main:** Slow-braised boneless chicken cacciatore
- **Sides:** Creamy polenta squares, roasted broccolini with garlic & chili flakes
- **Dessert:** Individual tiramisu

MENU 2: HERITAGE COMFORT DINNER

\$ 70.00 PER GUEST

- **Appetizer:** House-made dips with assorted breads & fresh crudités
- **Main Duo:** Herb-roasted chicken supreme with pan jus & Salmon croquettes with lemon-caper aioli
- **Sides:** Roasted garlic herb potatoes & sautéed seasonal vegetables
- **Dessert:** Mini pastries

MENU 3: MEDITERRANEAN ESCAPE

\$ 65.00 PER GUEST

- **Appetizer:** Mezze platter with hummus, baba ghanoush & tahini, falafel bites, olives, and pita
- **Main:** Grilled harissa-spiced chicken skewers
- **Sides:** Tabbouleh salad & roasted lemon potatoes
- **Dessert:** Baklava bites

MENU 4: VINEYARD CLASSIC FARE

\$ 68.00 PER GUEST

- House-selected charcuterie with fig jam, crackers & crostini
- Braised beef bourguignon in rich red wine sauce
- Roasted garlic mashed potatoes
- Sautéed seasonal vegetables
- Dark chocolate mousse cups with fresh berries

MENU 5: COUNTRYSIDE CELEBRATION

\$ 60.00 PER GUEST

- Seasonal vegetable crudités with herb dip
- Herb-marinated grilled chicken breast
- Warm farro salad with roasted vegetables and lemon vinaigrette
- Roasted garlic mini potatoes with sea salt
- Mixed berry panna cotta

ALCOHOL UPGRADES

Bar Packages priced per person - Until 1:00 AM

STANDARD \$ 45

DELUXE \$ 55

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

Open bar for six hours - Closed during dinner
Wine on the table.

Bar Rail – standard package plus

Sky & 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.

