

PROMOTIONAL DINNER PACKAGE





 www.facebook.com/romys.ca

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 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](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

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 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
Jun 1 – Oct 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
Apr 15 – May 31	\$5,460	\$2,380	\$3,080	\$3,080	\$3,780	\$6,860	\$8,960
Oct 15 – Nov 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 (C\$ 92 MENU + \$ 49 BAR)

2027 PRICING \$ 154 PER GUEST (C\$ 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:

SELECT 3 OF THE FOLLOWING OPTIONS:

WILD MUSHROOM ARANCINI (VG)

Truffle pecorino, slow-roasted tomato dip

CHARRED VEGETABLE CROSTINI (VG)

Basil pesto, whipped ricotta

VIETNAMESE RICE PAPER ROLL (V, GF)

Fresh herbs, seasonal vegetables, sweet chili sauce

MAPLE-GLAZED CHICKEN SLIDER

Crispy chicken, Ontario maple glaze, pickled jalapeños

SESAME CHICKEN SATAY

Honey soy glaze, toasted sesame

GRILLED CHICKEN SKEWER (GF)

Herb marinated chicken, roasted garlic aioli

SEARED BEEF CROSTINI

Horseradish crème, crispy onions

BRAISED BEEF CROQUETTE

Smoked paprika aioli

GINGER LIME SHRIMP (GF)

Char-grilled, hot honey glaze

SMOKED SALMON BLINIS

Lemon crème fraîche, chives

*Additional Hors D'oeuvres available at \$4.90 each and up

ON THE TABLE:

Freshly baked Artisan bread rolls & herb focaccia with butter

ADD:	• Hummus & Babaganoush	\$4.50/Per Guest
	• Marinated olives	\$2.50/Per Guest
	• Grilled pita and flatbreads	\$2.50/Per Guest

PLATED MENU:

APPETIZER COURSE

A choice of one of the following options:

ORGANIC BABY GREENS (V)

Tender seasonal greens, shaved vegetables, fresh herbs, and house champagne vinaigrette

OR

ARUGULA & PEAR (VG)

Baby arugula, freshly sliced pear, toasted candied walnuts, aged Asiago, and pomegranate balsamic vinaigrette

ENTREE COURSE

A choice of one of the following options:

HERB-ROASTED CHICKEN SUPREME (GF)

Free-range chicken breast, marinated with fresh herbs and garlic, slow-roasted and finished with natural pan jus

OR

HONEY MUSTARD GLAZED CHICKEN SUPREME (GF)

Slow-roasted chicken breast glazed with whole-grain mustard, honey, and thyme, finished with a light chicken reduction

OR

MUSHROOM & HERB CHICKEN SUPREME

Pan-seared chicken breast marinated with fresh herbs & garlic, finished with Porcini mushroom cream sauce

OR

RICOTTA & SPINACH RAVIOLI (VG)

Spinach & ricotta filled fresh pasta finished in a white wine rosé sauce with fresh basil

ACCOMPANIED WITH

POMMES PARISIENNE (VG, GF)

Delicate Parisienne potatoes pan-fried and tossed with butter, thyme & parsley

OR

INDIVIDUAL DAUPHINOIS POTATOES (VG, GF)

Sliced potatoes layered with garlic infused cream & baked to a delicate golden crust

AND

SEASONAL VEGETABLE MEDLEY (V, GF)

Chef's selection of local vegetables, roasted and finished with olive oil and herbs

OR

HARICOTS VERTS (V, GF)

Sautéed French green beans with lemon zest & extra virgin olive oil

ADD: Basket of Fries for the table with ketchup & house aioli \$3.50/per guest

DESSERT COURSE

A choice of one of the following options:

DARK CHOCOLATE GANACHE BROWNIE (VG)

Rich espresso ganache brownie with fresh berries & Chantilly cream

OR

APPLE CRUMBLE TART (VG)

Spiced Ontario apples, buttery oat crumble, crème anglaise

Please note, an additional charge applies when guests have different appetizers, mains or desserts as this requires customized preparation and service.

AVAILABLE UPGRADE OPTIONS:

COCKTAIL RECEPTION STATIONS

OYSTER BAR

\$20/Per Guest

- Freshly shucked seasonal oysters
- Champagne mignonette
- Fresh horseradish, lemon, hot sauce
- Ice-carved raw bar presentation (optional - separate charge)

MEDITERRANEAN MEZZE TABLE

\$22/Per Guest

- Classic hummus (V) & smoky baba ganoush (VG/GF)
- Roasted red pepper & feta dip (VG/GF)
- Marinated vegetables & olives (V/GF)
- Grilled pita & flatbreads (V)
- Warm spanakopita (VG)

HERITAGE ANTIPASTO BAR

\$22/Per Guest

- Prosciutto, Mortadella & salami (GF)
- Piave & Friulano wedges (GF)
- Marinated Kalamata olives (V, GF)
- Grilled balsamic vegetables (V, GF)
- Artichokes, sun-dried tomatoes, crostini, focaccia (V, GF)

HERITAGE ANTIPASTO + SEAFOOD

\$29/Per Guest

- Includes Heritage Antipasto Bar plus two seafood selections:
- Citrus poached shrimp, horseradish cocktail sauce (GF, DF)
 - Smoked trout crostini, lemon zest, chives
 - Crispy breaded shrimp, lemon herb aioli
 - Smoked salmon deviled eggs, fresh dill, tobiko (GF)

ENTREE OPTIONS

A choice of one of the following options:

DUAL PLATE UPGRADE CHICKEN & BEEF

Market Price/Per Guest

BEEF UPGRADE

\$15/Per Guest & Up (Market Price)

Slow-Braised Blade Roast (GF)

Tender AAA Beef, slow braised with root vegetables, herbs, and port wine, finished with natural reduction

Braised Beef Wellington

Slow braised beef short rib, truffle mushroom duxelles, wrapped in a flakey puff pastry, served with a red wine reduction

Grilled Striploin Steak (GF)

Herb marinated center-cut striploin medallion char-grilled & finished with red wine jus

Beef Tenderloin (GF)

Bacon wrapped beef tenderloin, pan-seared, finished with natural jus

Tenderloin Medallions (GF)

Herb crusted beef tenderloin medallions served with red wine sauce & creamy horseradish

SEAFOOD ENTRÉE UPGRADE

\$10/Per Guest & Up (Market Price)

Pan-Seared Canadian Salmon (GF)

Herb-crusted Atlantic salmon, lemon beurre blanc, seasonal garnish

Arctic Char (GF, DF)

Crispy-skin char, cherry tomato and olive relish, citrus oil

Blackened Red Snapper (GF, DF)

Smokey spice rubbed fillet of snapper served with a mango-avocado salsa

Pacific Halibut (GF)

Pan-seared halibut finished with garlic herb butter

Trout Almandine (GF)

Pan-fried trout fillet topped with toasted almonds and lemon butter sauce

CHOOSE ANY PASTA COURSE

\$14/Per Guest & Up

CHOOSE ANY SOUP COURSE

\$14/Per Guest & Up

LATE NIGHT STATIONS

Late night stations must be booked for 75% of Guests

VINYARD HARVEST FRUIT TABLE

\$14/Per Guest

- Red & green grapes on the vine
- Strawberries & fresh figs
- Orchard fresh pears & seasonal stone fruit
- Sliced pineapple, melon & mango
- Dragon fruit & rambutan
- Chocolate dipped strawberries

CHURROS STATION

\$19/Per Guest

- Freshly fried cinnamon sugar churros
- Dark chocolate sauce
- Dulce de leche
- Vanilla crème anglaise

HERITAGE SWEET TABLE

\$24/Per Guest

- Mini pastries & cakes
- Macaroons & chocolate truffles
- Squares, tarts & cookies
- Fresh fruit display
- Coffee & tea service

POUTINE BAR

\$950 (Flat Fee – Serves 100 Guests)

- Lightly seasoned fries (V)
- Quebec cheese curds (VG)
- Classic gravy
- Maple bacon, Montreal smoked meat, caramelized onion

ULTIMATE NACHOS STATION

\$15/Per Guest

- Crisp tortilla chips with melted cheddar & Monterey Jack cheeses, seasoned ground beef, black beans, pico de gallo, fresh jalapeños (vegetarian option available)
- Homemade guacamole (V)
- Sour cream (VG)

GOURMET HOT DOG STATION

\$15/Per Guest

- Premium beef & veggie hot dogs (V)
- Brioche & sesame seed buns
- Signature toppings including (VG):
 - Caramelized onions
 - Hot banana peppers
 - Grainy mustard
 - Shredded aged cheddar
 - Traditional condiments
- Sweet potato fries with herb aioli (VG)

LATE NIGHT PASSED

Minimum 75% Guest Count (2 pcs per person recommended)

BROWNIE BITES (VG)

\$6/Per Guest

House made brownie, salted caramel drizzle

MINI CANNOLI (VG)

\$7/Per Guest

Crispy Sicilian pastry, sweet ricotta filling

HERITAGE ROOT CHIPS (V)

\$6/Per Guest

Individually bagged house taro, plantain & lotus root chips, lightly seasoned

GRILLED CHEESE BITES (VG)

\$5/Per Guest

Aged cheddar, brioche, caramelized onion relish

BUTTERMILK CHICKEN SLIDERS

\$7/Per Guest

Crispy chicken, house aioli, lettuce, pickles

MINI POUTINE

\$7/Per Guest

Fries, Quebec cheese curds, hot gravy

SAMOSA & SPRING ROLL DUO (V)

\$6/Per Guest

Sweet chili & tamarind sauces

V = Vegan, **VG** = Vegetarian, **GF** = Gluten Free, **DF** = Dairy Free, **MP** = Market Price

ALCOHOL UPGRADES

Bar Packages priced per person - Until 1:00 AM

STANDARD \$ 49

DELUXE \$ 59

Open bar for six consecutive hours.
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

Open bar for six consecutive hours.
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 consecutive 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

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

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 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

