# REHEARSAL DINNER

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

# REHEARSAL DINNER BOOKING GUIDELINES

Available exclusively to Heritage Estate wedding clients.

## SEASONAL OPERATIONS

Outdoor events operate April 15th to November 15th. Winter events inside the Wine House.

## HOW TO BOOK

Submit inquiry via:
www.heritageestateevents.com

## BOOKING TIMELINE POLICY

Rehearsal details must be finalized at least 30 days prior to the rehearsal date.

## GUEST COUNT

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

## BILLING

Rehearsal Dinner charges will be added to the wedding catering contract and must be paid in full prior to the rehearsal.

## 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 the wedding 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 additional fee.

## STAFFING

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

## TIMING

Based on availability.

# REHEARSAL DINNER MENUS

(Minimum 25 Guests)

Our rehearsal dinners offer relaxed, family-style menus perfect for intimate evenings. Designed to be cozy, versatile, and stress-free, helping you make the most of your special evening.

## MENU 1: ITALIAN COMFORT NIGHT

$ 65.00 PER GUEST

- Olive oil & herb focaccia
- Caesar salad with garlic herb croutons, applewood smoked bacon & shaved parmesan
- Tuscan herb roasted chicken
- Rosemary & lemon roasted potatoes
- Sautéed green beans with garlic & pancetta
- Pastries & biscotti

## MENU 2: MEDITERRANEAN GATHERING

$ 65.00 PER GUEST

- Hummus, roasted red pepper dip, olives & warm pita
- Chicken souvlaki skewers
- Lemon oregano roasted potatoes
- Greek village salad
- Tzatziki & chili oil
- Baklava bites

## MENU 3: BISTRO NIGHT

$ 65.00 PER GUEST

- Arugula & pear salad, candied walnuts, pomegranate balsamic vinaigrette
- Beef stroganoff with buttered egg noodles
- Roasted carrots & green beans
- Dark chocolate brownie with fresh whipped cream & caramel sauce

## MENU 4: FRENCH COUNTRYSIDE AT THE WINERY

$ 70.00 PER GUEST

- Seasonal greens with mustard vinaigrette
- Red wine–braised beef bourguignon
- Provençal-style herb roasted chicken
- Roasted garlic mashed potatoes
- Glazed mushrooms, carrots & peas
- Mini apple crumble tarts & pastries

## MENU 5: FIRESIDE GRILL

$ 45.00 PER GUEST

- Herb marinated grilled boneless chicken thighs
- Grilled Italian sausage bites
- Seasonal gilled vegetables
- Roasted potato wedges with smoked paprika & rosemary
- Mixed greens with mustard vinaigrette
- Traditional condiments
- Home baked chocolate chip cookies

## OPTIONAL ADD-ONS

**Passed canapés:** + $ 18.00 PER PERSON

Choose any 3 from below:

- Brie & fig crostini, Toasted walnuts, truffle honey
- Wild mushroom arancini, truffle pecorino, slow-roasted tomato dip
- Charred vegetable crostini, basil pesto, whipped ricotta
- Mini grilled cheese, smoked gouda, caramelized onions, brioche
- Braised beef croquette, smoked paprika aioli
- Ginger lime shrimp, char-grilled, hot honey glaze

**Dessert station upgrade:** + $ 6.00 PER PERSON

- Mini pastries, fruit tarts & biscotti

# 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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