

AFTERNOON TEA

YMG¹ YMG² YMG^{Outdoor}
YORK MILLS GALLERY
TORONTO'S PREMIER EVENT VENUES



CATER TRENDZ
CULINARY PRODUCTION





- f** www.facebook.com/CaterTrendzCatering
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CATERTRENDZ CULINARY PRODUCTION

TORONTO'S PREMIER CATERER

CaterTrendz is Toronto's premier caterer. We began as one of Toronto's first restaurants. Over the years, we have grown to be a leading social and corporate caterer with a long history of service par excellence. We also excel in off-premise catering, working in many of Toronto's finest venues. Our range is extraordinary — from intimate family dinners to events of all sizes, including large corporate events serving more than 5,000 guests.

T (416) 386 9946

| F (416) 386 1297

YMG¹ YMG² YMGO^{utdoor}
YORK MILLS GALLERY
TORONTO'S PREMIER EVENT VENUES

- f** www.facebook.com/YorkMillsGallery
l www.yorkmillsgallery.com
e info@yorkmillsgallery.com

YMG¹ YMG² YMGO^{utdoor}

The York Mills Gallery offers a complete scope of services including Toronto'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.

1895 Leslie St.
Toronto, ON M3B 2M3

| T (416) 525 5683
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YORK MILLS GALLERY, Toronto's hottest new venue, opened in summer 2014. This fabulous, open space is everything you are looking for.

- Floor to Ceiling White Drapery (YMG1)
- Video Wall (YMG2)
- Tiffany Chairs
- Coffee Tables
- Leather Lounge Furniture
- Cruiser Tables
- Open Concept Event Loft Spaces
- 20F High Warehouse Industrial Ceilings
- Large Stylish Built In Wood Bars
- Contemporary Guest/Bridal Suite with Safety Box
- Large Ballroom Chandeliers
- Acrylic Bar
- Linens and Napkins
- Ambient Lighting Throughout Venue
- Full Functional Kitchen Inclusive Of All Dishes, Cutlery, Glassware and Service Ware
- Licensed Beverage Services
- Complimentary Free Parking
- Round and Long Tables
- Close Proximity To Surrounding Landscaped Grounds Available For Photos
- Fully Handicap Accessible
- On-Site Event Supervisor
- Free Wi-Fi
- 2x60" Flat Screen LED TV
- Close Proximity to Hotels

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 950 people. Event bookings and arrangements take place at our on-site offices.

PARKING

There is ample complimentary parking on site. Valet parking is also available for each event and may be arranged through The YMG Event Venue for an additional charge.

COAT CHECK

The York Mills Gallery 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 \$158.00 applied to every event.

PAYMENTS & DEPOSITS

A non-refundable deposit of \$4,500.00 (YMG2) or \$6,000.00 (YMG) is required at the time of booking, along with a signed contract. 19% Admin and Service Charge & applicable taxes are additional.

ROOM RENTAL CHARGES

YMG1	S	M	T	W	T	F	S
January 1 - April 15	\$1,500	No fee	No fee	No fee	No fee	No fee	\$2,100
April 16 - December 31	\$3,100	No fee	No fee	No fee	\$1,400	\$2,000	\$5,200
YMG2	S	M	T	W	T	F	S
January 1 - April 15	\$750	No fee	No fee	No fee	No fee	No fee	\$1,500
April 16 - December 31	\$2,100	No fee	No fee	No fee	\$950	\$1,400	\$4,200

* The room rental fee is subject to a minimum F&B spend

**19% admin and service charge and 13% tax is over and above the room fees

***For a booking within 2 months, a room rental discount may apply

AFTERNOON TEA

\$36.00/GUEST

Farm fresh egg and baby watercress on multi grain bread

Atlantic smoked salmon with dill mayonnaise on caraway bread

Baby cucumber and cream cheese on white bread

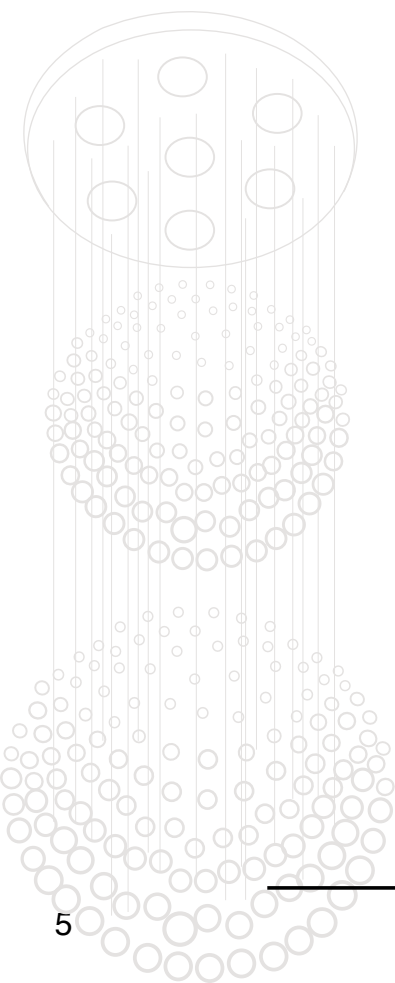
White tuna salad with diced peppers on white bread

Roast chicken salad with sage mayonnaise on rye bread

Warm raisin, cranberry, maple and plain scones
served with homemade strawberry jam, lemon curd
and clotted cream

A selection of French pastries

A choice of our specially selected teas and coffee



HIGH TEA

\$48.00/GUEST

A glass of Prosecco or Kir Royale

A selection of homemade finger sandwiches on artisan bread:

Farm fresh egg and baby watercress on white bread

Slow-cooked beef, cranberry onion chutney and wholegrain mustard on wholewheat bread

Atlantic smoked salmon with wasabi and lemon butter on caraway bread

Baby cucumber and cream cheese & chives on dark rye bread

Crab salad with avocado & coriander on brioche

Glazed ham with English mustard on wholewheat bread

Prawn cocktail with iceberg lettuce on thinly sliced baguette

Coronation chicken salad on multigrain bread

Mini grilled vegetable wraps with hummus

Warm raisin, cranberry, maple and plain scones served with homemade strawberry jam, lemon curd and clotted cream

Individual Pâtisserie

A choice of our specially selected teas and coffee

ADDITIONAL ITEMS

May be added at an extra charge

WARM MINI SAUSAGE ROLLS WITH ENGLISH MUSTARD

\$5.25 each

ASSORTED BITESIZE QUICHE

\$5.25 each

PROSCIUTTO WRAPPED MELON

\$5.25 each

GAZPACHO OR VICHYSSEOISE SOUP SHOOTER

\$5.50 each

FRESH FRUIT SKEWERS

\$5.50 each

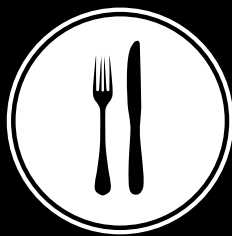
ANTIQUE TEA SETS (CUPS, SAUCERS, TEAPOTS)

may be rented at an additional charge

* 13% HST Additional

** 19% Admin and Service Charge Additional

*** Standard linens are included with a minimum spend of \$4000.00



CATERTRENDZ®

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Corporate Office

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