

BRIDAL SHOWER PROMO

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



CATER TRENDZ
CULINARY PRODUCTION



- f** www.facebook.com/CaterTrendzCatering
t www.twitter.com/catertrendz
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e info@catertrendz.com

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

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

YMG¹ YMG² YMG^{outdoor}

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
F (416) 386 1297

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 of \$700 (YMG1) or \$350 (YMG2). 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 \$4,000.00 (YMG2) or \$5,000.00 (YMG) is required at the time of booking, along with a signed contract. 19% Admin and Service Charge & applicable taxes are additional.

*Tax & Service Charge are additional

**Daytime Events – Valet Parking Fee May Apply

PLATED LUNCH SERVICE

Sundays in 2020 or 2023 (if booked within 3 months of the event date)
\$70.50 (plus tax and service) per person

ON THE TABLE

DELUXE BREAD DISPLAY

to include Freshly Baked Artisan

BREADS & FLATBREADS

Served with Butter Curls

PASTA

PENNE ARRABIATA,

Tomato Basil Sauce Fettuccini,
Homemade Vodka Rosé Sauce,
Basil Seedlings

OR

TAGLIATELLE AL SUGO DI FUNGHI –

Mushroom Ragu & Arugula

ENTREE

GRILLED 9OZ CHICKEN SUPREME

Rosemary Roasted Mini Red Skinned Potatoes, Seasonal Vegetables
with a Lemon & Thyme Jus Natural

Bowl of Mixed Greens in a Balsamic Reduction and Olive Oil per table

DESSERT

MINI PETITE FOURS & SEASONAL FRUIT

platter per table

COFFEE & TEA SERVICE

NON-ALCOHOLIC BAR

An assortment of Juices, Soft Drinks, Fruit Infused Water, Coffee & Tea

Welcome Mimosas included

YMG1: Minimum of 150 Adult Guests | **YMG2:** Minimum of 75 Adult Guests*

* Pricing based on a 5 hour event

BRUNCH - STATION STYLE SERVICE

Sundays in 2020 or 2023 (if booked within 3 months of the event date)
\$70.50 (plus tax and service) per person

BAGELS & RYE BREAD

SCOOPS OF TUNA SALAD

DECORATED PLATTER

of Smoked Salmon with Cream Cheese,
Tomatoes, Bermuda Onions, Cucumber Platter

SCRAMBLED EGG (with or without Onion)

TURKEY BREAKFAST SAUSAGES

ASSORTED MINI CROISSANTS & MINI DANISHES

BUTTER & JAM

SALAD BAR

Three beautifully prepared salads:

SALAD NICOISE, ISRAELI STYLE QUINOA, AND MIXED GREENS

with Mandarins, Strawberries, Cucumbers, Chevre, Spiced Pecans and Honey Mustard
Dressing preset on station in Martini Glasses

PASTA STATION

DINNER ROLLS | GARLIC BREADS

RIGATONI

Roasted Red Peppers, Sundried Tomato topped
with Arugula in a Fresh Tomato sauce and
drizzled with a Tarragon Basil Pesto Cheese

RAVIOLI

in a Brown Butter Sauce

MUSHROOM RISOTTO

accompanied by Parmesan
Cheese and Chili

DESSERT

MINI PETITE FOURS & SEASONAL FRUIT PLATTER PER TABLE

COFFEE & TEA SERVICE

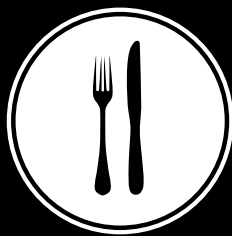
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