

COCKTAIL PARTY, ENGAGEMENT  
& SEASONAL PARTIES

YMG<sup>1</sup> YMG<sup>2</sup> YMG<sup>Outdoor</sup>  
YORK MILLS GALLERY

TORONTO'S PREMIER EVENT VENUES



**CATERTRENDZ**  
CULINARY PRODUCTION



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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

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YORK MILLS GALLERY  
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YMG<sup>1</sup> YMG<sup>2</sup> YMG<sup>outdoor</sup>

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.

## 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. If a guaranteed date/time is required well in advance a \$500.00 (plus HST) rental charge may apply.

## 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

<b>YMG1</b>	<b>S</b>	<b>M</b>	<b>T</b>	<b>W</b>	<b>T</b>	<b>F</b>	<b>S</b>
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
<b>YMG2</b>	<b>S</b>	<b>M</b>	<b>T</b>	<b>W</b>	<b>T</b>	<b>F</b>	<b>S</b>
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 & service charge and 13% tax is over and above the room fees

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

## PROMOTIONAL MENU PACKAGE:

This is a suggested menu. This should be used for budgeting purposes only. Menus are varied and can include ethnic specialties, our staff would be happy to customize a menu to suit any cuisine, taste profile or budget.

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### OPTION #1

\$21.00 per person based on 4 pieces per person

### COCKTAIL PARTY

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4 PASSED HORS D'OEUVRES:

#### **AVOCADO AND PARMESAN MILLE FEUILLE**

Layer of Parmesan filo dough with avocado cream, garnished with red pepper julienne and fresh cilantro leaves

#### **BRAZILIAN BEEF**

#### **SHRIMP CAKES**

With cilantro and chili sauce. Seasoned with lemongrass, lime zest and thyme

#### **LAMB, MINT AND WALNUT TRIANGLE**

Served with tamarind, ginger and sugar cane dip

#### **FOREST MUSHROOM MINI TART**

With thyme and aged cheddar cheese topped with a matsuhisha style taboule salsa

#### **SEARED SALMON**

### **ADDED HORS D'OEUVRES TO THE BASIC PACKAGE SELECTION**

Add one of the following options to the package at \$4.75/guest

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Sumo Slider: tonkatsu burger with cucumber and miso aioli

Ginger Lime Shrimps served on daikon disks with wasabi cream and toasted black sesame seeds

Freshly Made Falafel with tahini and pickled red cabbage

Vietnamese Rice Paper Rolls with mint, cilantro, cucumber, spring onion, red pepper, with authentic Nam Pla sauce

Beet, Brown Sugar and Vodka cured lox, served on herbed mini waffle topped with sour cream

Sea Bass Ceviche seasoned with cherry tomato, cilantro, lime and chili, served on bruschetta

Beef Carpaccio with horseradish and apple cider vinaigrette, topped with basil sprouts and shaved Parmesan

Beef Satay drizzled with sesame vinaigrette, garnished with daikon salsa

BBQ Hoisin Duck with caramelized shallots on fried wonton

Coconut Curried Shrimp with a ginger jam for dipping

Sweet Potato Corn Fritters with pineapple salsa

## OPTION #2

\$58.00 per person based on 4 hors d'oeuvres per person plus 2 food stations

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### 4 PASSED HORS D'OEUVRES:

#### **AVOCADO AND PARMESAN MILLE FEUILLE**

Layer of Parmesan filo dough with avocado cream, garnished with red pepper julienne and fresh cilantro leaves

#### **BRAZILIAN BEEF**

#### **SHRIMP CAKES**

With a fig and olive tapenade Seasoned with lemongrass, lime zest and thyme

#### **LAMB, MINT AND WALNUT TRIANGLE**

Served with tamarind, ginger and sugar cane dip

#### **FOREST MUSHROOM MINI TART**

With thyme and aged cheddar cheese topped with a matsuhisha style taboule salsa

#### **SEARED SALMON SKEWER**

### 2 INTERACTIVE FOOD STATIONS

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#### **ITALIAN STREET FOOD MARKET STAND**

Enjoy the flavors of Italy at our market stand; Baskets of warm focaccia and ciabatta buns that are made to order by a chef. Platters of Veal Scaloppini, Eggplant Parmesan, sliced bocconcini, provolone, cured ham, spicy sausage and salami made into mouth watering sandwiches with toppings of hot peppers, sliced olives, marinated mushrooms, roasted peppers and a variety of mustards

#### **AUTHENTIC SHAWARMA STATION**

Homemade Shawarma with our unique Mediterranean spices, carved to order and served with fresh pita, crispy cabbage salad, tomato mint salad, hummus, tahini, onion, sumac salad and hot peppers

#### **ADDITIONAL INTERACTIVE FOOD STATIONS:**

Banh Mi Vietnamese Station

Savoury Belgian Waffle Station

Sweet Belgian Waffle Station

Inquire about more options!

#### **ADDED HORS D'OEUVRES TO THE BASIC PACKAGE SELECTION**

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Add additional hors d'oeuvres listed on page 5 to the package at \$4.75/each

## OPTION #3

\$68.00 per person

SEASONAL SPECIAL

### 3-COURSE PLATED DINNER

(Can be presented as a buffet set up)

#### PRE-SET ON TABLES:

Assorted fresh artisan breads with herbed butter

#### FIRST COURSE:

Mixed Greens with cucumber curls, julienne peppers, spiced nuts with mustard vinaigrette

#### MAIN COURSE:

Apple Cider and Honey Brine Roast Turkey Cranberry Sauce and Gravy  
Mashed or Roasted Potatoes  
Winter Roasted Root  
Vegetable Medley

#### DESSERT:

Pumpkin Pie with fresh whipped cream  
Coffee and Tea

OR CHOOSE FROM (UPGRADE FEE MAY APPLY)

#### MAINS:

Asian Five Spice Brine Roast Turkey  
Thyme, Butter and Pickled Lemon Chicken  
Agave, Orange and Herbs Pork Rib Roast with Orange jus  
Pepper Mustard Beef Rack served with balsamic and pearl onion demi-glace

#### SIDES:

Basmati and wild rice with winter herbs  
Butter and Fresh Oregano roasted purple potatoes  
Sweet Potato Disk caramelized with extra virgin olive oil  
Roasted Yukon Gold Potatoes with onions and balsamic  
Baby Carrots with Ginger and Butter  
Seasonal Roasted Vegetable Medley with sea salt and extra virgin olive oil

#### DESSERTS:

Decadent Chocolate Cake with coffee cream anglais  
Caramel Apple Crumble Tart  
Lemon Orange Meringue Tart  
Praline Profiteroles  
Pear and Frangipan Tart

### COFFEE AND TEA SERVICE

Freshly-Brewed Regular and Decaffeinated Coffee and Teas  
Cream, Milk, Sugar, Sweetener, and Lemon Slices



## RECEPTION STATIONS

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### **BEEF CARVERY STATION**

\$15.50/Guest

Hand carved pickled Corn Beef, CaterTrendz own BBQ Brisket and Smoked Turkey Breast served with an assortment of sliced Rye Breads, Mustards and Kosher Dills with Deli Style Coleslaw

### **SLIDER STATION**

\$17.50/Guest

Your choice of 3 varieties of sliders to be served: Traditional All American, Mediterranean Lamb, Sumo Slider, Thai Slider, Halloumi Cypress, and more!

### **GOURMET PIZZA STATION**

\$16.00/Guest

European style square pizza with your choice of 3 varieties to be served - Traditional Cheese & Pepperoni, Hawaiian, Vegetarian, Greek, Meat Lovers, and more!

### **ASIAN STATION**

\$15.50/Guest

Noodles with Asian Vegetables and our home-made authentic Pad Thai Peanut sauce, cooked to order in front of your Guests and presented in small Asian takeout boxes with chopsticks

## ENTREE OPTIONS

A Choice of One of the following options:

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### **BEEF TENDERLOIN**

\$13.00/Guest

Served with asparagus spears and bernaïse sauce

### **PRIME RIB OF BEEF**

\$13.95/Guest

Served au jus with sautéed mushroom and peppercorn jus

## LATE NIGHT SWEET STATIONS

\$16.50/Guest

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### **MINIATURE WHITE AND DARK CHOCOLATE CHEESECAKE LOLLYPOPS**

Sprinkled with Assorted Pearls

### **3 TIERED STAND WITH ASSORTED CUPCAKES**

Red Velvet, Vanilla, Carrot and Double Chocolate

### **MINI FRENCH PASTRIES**

Chocolate Mousse, Lemon Bars, Daquoise, Napoleons

### **ASSORTED COOKIES AND BISCOTTI**



# ALCOHOL UPGRADES:

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## STANDARD BAR

(Based on 7 hours of service, includes bar staff) \$40.00 per person

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Standard Bar Includes:

Vodka (Sky, Absolute, Stolli), Rye Whiskey (Canadian Club, J.P. Wiser's) Irish Whiskey (Jameson's), Rum (Captain Morgan, Bacardi white) Gin (Beefeater, Bombay), Scotch Whiskey (Grants, Ballantine, J & B), Tequila (El Jimador, Suaza Silver), Liqueurs (Kahlua, Vermouth, Triple Sec, Melon, Blue Curacao, Sambuca), Beer (Coors Lite, Alexander Keith's Pale Ale, Canadian), In-House Red and In-House White Wine, Assorted Soft Drinks (Coca-Cola Products) and Fresh Juice (Orange & Cranberry Juice)

## PREMIUM BAR

(Based on 7 hours of service) \$50.00 per person

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Everything the standard bar has to offer plus the following:

Includes a sparkling wine toast with Romeo & Juliet Prosecco, Vodka (Grey Goose, Belvedere), Rye Whiskey (Lot #40, Collingwood, Crown Royal), Rum (Havana Club Dark, Malibu Coconut Rum, Havana Anejo), Gin (Hendricks, Whitney Nell), Scotch Whiskey (Chivas, Glenlivet 1824, Johnnie Walker Black), Tequila (Tromba, 1800 Silver), Bourbon Whiskey (Makers Mark, Jack Daniels, Woodford Reserve), Cognac (St Remy, Courvoisier), Liqueurs (Bailey's, Grand Mariner, Drambuie, Jägermeister, Amaretto, Aperol, Campari), Beer (Stella Artois, Heineken, Corona), In-House Red and In-House White Wine,

## BAR CHARGES AS CASH OR CONSUMPTION BAR

(Min \$900 spend per bar set up)

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### **Standard Rail Drink - \$9.50**

Vodka (Sky, Absolute) Rye (Canadian Club, Gibson's Finest), Rum (Captain Morgan, Lambs), Gin (Beefeater, Bombay), Scotch (Grants, Ballantine), Tequila (El Jimador)

### **Premium Rail Drink - \$10.50 each**

Vodka (Grey Goose, Belvedere), Rye (Lot #40, Collingwood), Rum (Havana Club Dark, Chairman's Reserve Saint Lucia), Gin (Hendricks, Whitney Nell), Scotch (Chivas, Glenlivet 1824), Tequila (Tromba)

### **Domestic Beer - \$8.00**

Budweiser Lite, Alexander Keith's Pale Ale, Canadian

### **Upgraded Beer - \$9.00**

Steam Whistle Pilsner, Heineken, Corona

### **Ontario Craft Beers (priced a la carte)**

Creemore Springs, Mill St. Organic - \$9.00

Boshkung 35+118 Cream, Beau's Lug Tread - \$10.00

**House White and Red Wine** - \$8.00 per glass

20 Bees White and Red Wine - \$10.00 per glass

### **No Alcoholic Beverages**

Assorted Soft Drinks (Coca Cola products) and

Fresh Juice (orange & cranberry juice) - \$5.50

Fresh brewed coffee and tea - \$4.50

**Additional Bartenders** - \$38.00 per hour, minimum 6 hours.

Please consult your catering manager for pre purchased drink tickets and special pricing.

## ADDITIONAL BAR UPGRADES

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**Add Ontario Craft Beers** (Creemore Springs, Boshkung 35+118 Cream Ale, Mill St. Organic & Beau's Lug Tread) - \$7.00 per person

### **Upgrade White Wines**

East Dell Pinot Grigio - \$6.00 per person

Rutherford Morgan Bay Chardonnay - \$7.00 per person

Dan Aykroyd Sauvignon Blanc - \$6.00 per person

### **Upgrade Red Wine**

East Dell Black Cabernet - \$6.00 per person

Rutherford Morgan Bay Cabernet - \$7.00 per person

Dan Aykroyd Cabernet Shiraz - \$6.00 per person

Don't see your favourite spirit, beer or wine. Speak to your catering manager

We are known to be creative!

## OPEN NON-ALCOHOLIC HOST BAR SELECTIONS

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\$14.00 per person

Assorted Soft Drinks (Coca Cola products) and Fresh Juice (orange & cranberry juice), plus 2 Specialty Drinks included

## WINE AND BEER PACKAGE

\$26.00 per person based on 2 hours service

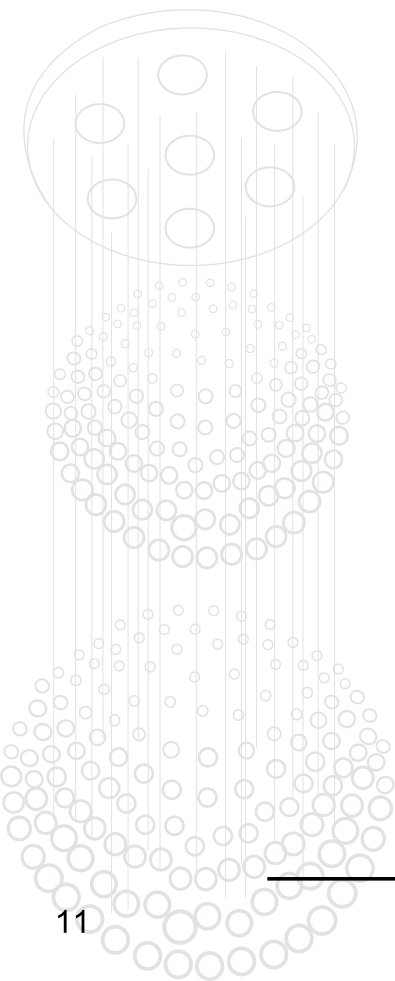
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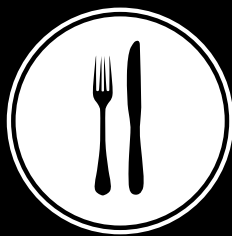
White Wine (Tavernello Pinot Grigio), Red Wine (Tavernello Merlot), Beer (Molson Canadian, Alexander Keith's, Coors Light ) and Bottled Flat water

## KEY DATES

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Logistics Meeting	Approximately 4 – 6 weeks prior to event date
Final Guest Count Due	7 Business Days prior to event date
Event Itinerary & Vendor List	7 Business Days prior to event date
Final Floor Plan	10 Business Days prior to event date
Final Payment Due	7 Business Days prior to event date





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