

**YMG<sup>1</sup> YMG<sup>2</sup>**

**COCKTAIL PARTY, ENGAGEMENT  
& SEASONAL PARTIES**

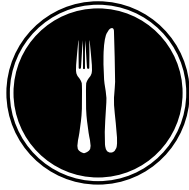


**YORK MILLS GALLERY**





TORONTO'S PREMIER EVENT VENUE



**CATERTRENDZ®**  
CULINARY PRODUCTION



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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.

60 Scarsdale Road # 113  
Toronto, ON M3B 2R7

T (416) 386 9946  
F (416) 386 1297



**YORK MILLS GALLERY**  
TORONTO'S PREMIER EVENT VENUE

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**YMG<sup>1</sup> YMG<sup>2</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  
F (416) 386 1297

# YMG<sup>1</sup> YMG<sup>2</sup>

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YORK MILLS GALLERY is the hottest new venue in Toronto. 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
- Linens and Napkins
- 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
- Ambient Lighting Throughout Venue
- Full Functional Kitchen Inclusive Of All Dishes, Cutlery, Glassware and Service Ware
- Complete Kosher Kitchen Onsite
- Licensed Beverage Services
- Complimentary Free Parking
- Round and Long Tables
- Close Proximity To Surrounding Landscaped Grounds Available For Photos (Toronto Botanical Gardens 2.5 Km)
- Fully Handicap Accessible
- On-Site Event Supervisor
- Coat Check

## 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. Coat check is complimentary.

## 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

### COCKTAIL PARTY

\$10.00 per person based on 6 pieces per person

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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**

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

Add one of the following options to the package at \$2.50/guest

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Sumo Slider: tonkatsu burger with cucumber and miso ailo

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

Falafal with tahini in mini pita rounds

Mini Cornbread with jalapeno and asiago cheese, topped with asparagus ham salsa

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

Goat Cheese and Roasted Cherry Tomato mini pie

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 peanut salsa

BBQ Hoisin Duck with caramelized shallots

Coconut curried Shrimp with a ginger jam for dipping

Sweet Potato Corn Fritters with pineapple salsa

## OPTION #2

\$38.00 per person based on 6 hors d'oeuvres per person plus 2 food stations

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6 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

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

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

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Add one of the options listed on page 4 to the package at \$2.50/guest

## OPTION #3

\$50.00 per person

SEASONAL SPECIAL

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### 3-COURSE PLATED DINNER

(Can be presented as a buffet set up)

#### PRE-SET ON TABLES:

Assorted fresh artisan breads with herbed butter, olive oil and balsamic and sweet potato hummus;

#### FIRST COURSE:

Mixed Greens with cucumber curls, julienne carrots, 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

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#### 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

\$3.00/Guest

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

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## RECEPTION STATIONS

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### **BEEF CARVERY STATION**

\$9.00/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

### **RISOTTO STATION**

\$7.00 /Guest

Mild Mushroom Risotto with Pesto and freshly grated Parmigiano, Regiano and Grilled Antipasto Vegetables with Balsamic drizzle

### **MASHED POTATO STATION**

\$7.00 /Guest

Garlic Mashed Yukon Golds and Sweet Potato Mash served with Mushroom Ragout, Garlic Pesto sauce or Spicy Chilli Sauce with the following toppings;

Mushrooms, Onions chopped Chives, Grated Cheese and Sour Cream presented in Martini Glasses

### **ASIAN STATION**

\$9.00 /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 (Chicken or Shrimps)

## ENTREE OPTIONS

A Choice of One of the following options:

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### **BACON WRAPPED BEEF TENDERLOIN**

\$7.50 /Guest

Served with asparagus spears and bernaise sauce

### **PRIME RIB OF BEEF**

\$9.00 /Guest

Served au jus with sautéed mushroom and peppercorn jus

## LATE NIGHT SWEET STATIONS

\$11.00/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**

## AVAILABLE UPGRADE OPTIONS:

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BAR CHARGES AS HOST CONSUMPTION BAR  
(Includes bar staff, min \$800.00 charge)

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House Wine - \$7.50 per glass  
Domestic Beer - \$5.50  
Import Beer - \$6.75  
Standard Rail Drink - \$5.50  
Premium Mix Drink - \$8.50

STANDARD HOST BAR SELECTIONS  
(Based on 7 hours of service, includes bar staff) \$35.00 per person

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Standard BAR Includes regular brand spirits (Vodka, Gin, Rye, Rum ,Scotch) Domestic Beer, our Red and White house selected Wine, Soft Drinks, Juices, Mineral Water. Smirnoff (vodka); Beefeater (Gin); Canadian Club (Rye); Lambs (Rum); Johnnie Walker Red Label (Scotch) Sauza Silver (Tequila); Coor's Light Canadian

PREMIUM BAR  
(Based on 7 hours of service, includes bar staff) \$45.00 per person

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Includes regular and selected premium brand spirits (Vodka, Gin, Rye, Rum, Scotch), Domestic and Selected Imported Beer, our Red and White house selected Wine, butler passed wine service during dinner, Martini's, selected Liqueurs, Soft Drinks, Juices, Mineral Water. Smirnoff / Grey Goose (vodka); Beefeater Dry Gin; Bacardi Superior / Malibu (Rum); Crown Royal (Rye) Jack Daniel's Sour Mash (Bourbon); Glen Levitt (Scotch); Sauza Silver (Tequila); Baileys; Khaluia; Grand Marnier; Cognac; Canadian Coor's Light; Stella; Heineken

\*Clients may provide their own alcohol, bartenders and soft bar not included. Must supply special occasion permit

Rental and staffing charge will be based on final menu dependant on choice of menu  
Room Rental Charges May Apply  
\*13% HST Additional



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