PROMOTIONAL INDIAN DINNER PACKAGE

YMG[1] YMG[2] YMGOutdoor
YORK MILLS GALLERY
TORONTO'S PREMIER EVENT VENUES

CATERTRENDZ©
CULINARY PRODUCTION

CATERTRENDZ®
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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

YMG[1] YMG[2] YMGO[utdoor]
YORK MILLS GALLERY
TORONTO'S PREMIER EVENT VENUES

www.facebook.com/YorkMillsGallery
www.yorkmillsgallery.com
info@yorkmillsgallery.com

YMG[1] YMG[2] 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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YMG[1] YMG[2] YMGO[utdoor]

YORK MILLS GALLERY is the hottest new venue is 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
- 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
- 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

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.

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 $3000.00 (YMG2) or $5,000.00 (YMG) is required at the time of booking, along with a signed contract. 18% Service Charge & applicable taxes are additional.

ROOM RENTAL CHARGES

	MONDAY – FRIDAY	JANUARY – APRIL 15	APRIL 15 – DECEMBER 31
YMG	Room Rental Fees Are Waived on Evening Events	Room Rental Fees Are Waived	Saturday Events $4500 Sunday Events $2500
YMG2	Room Rental Fees Are Waived on Evening Events	Room Rental Fees Are Waived	Saturday Events $3500 Sunday Events $1750

CEREMONY FEES

INDOOR $500
OUTDOOR $1,500

*Tax & Service Charge are additional
**Daytime Events – Valet Parking Fee May Apply

2021
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.

	MAY - DECEMBER	JANUARY - MARCH	APRIL
Saturday	$105 Per Guest ($70 menu + $35 bar)	$105 Per Guest ($70 menu + $35 bar)	$105 Per Guest ($70 menu + $35 bar)
Friday & Sunday	$105 Per Guest ($70 menu + $35 bar)	$100 Per Guest ($70 menu + $30 bar)	$100 Per Guest ($70 menu + $30 bar)
Monday - Thursday	$100 Per Guest ($70 menu + $30 bar)	$95 Per Guest ($70 menu + $25 bar)	$95 Per Guest ($70 menu + $25 bar)

ROOM RENTAL CHARGES

	MONDAY – FRIDAY	JANUARY – APRIL 15	APRIL 15 – DECEMBER 31
YMG	Room Rental Fees Are Waived on Evening Events	Room Rental Fees Are Waived	Saturday Events $4500 Sunday Events $2500
YMG2	Room Rental Fees Are Waived on Evening Events	Room Rental Fees Are Waived	Saturday Events $3500 Sunday Events $1750

*Tax & Service Charge are additional
**Daytime Events – Valet Parking Fee May Apply

OPEN BAR SELECTIONS:

(Based on 7 hours of service, includes bar staff)

Standard Bar Includes Vodka (Sky, Absolute, Russian Standard), Rye Whiskey (Canadian Club, Gibson's Finest), Irish Whiskey (Jameson's), Rum (Captain Morgan, Lambs, Bacardi White), Gin (Beefeater, Bombay), Scotch Whiskey (Grants, Ballantine), Tequila (El Jimador), Liqueurs (Kahlua, Frangelico, Vermouth, Triple sec, Melon, Blue Curacao, Sambuca), Beer (Budweiser Lite, Alexander Keith's Pale Ale, Canadian), YMG House Red and YMG House White Wine, Assorted Soft Drinks (coca cola products) and Fresh Juice (orange, apple & cranberry juice)

2022
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.

	MAY - DECEMBER	JANUARY - MARCH	APRIL
Saturday	$107 Per Guest ($72 menu + $35 bar)	$107 Per Guest ($72 menu + $35 bar)	$107 Per Guest ($72 menu + $35 bar)
Friday & Sunday	$107 Per Guest ($72 menu + $35 bar)	$102 Per Guest ($72 menu + $30 bar)	$102 Per Guest ($72 menu + $30 bar)
Monday - Thursday	$102 Per Guest ($72 menu + $30 bar)	$97 Per Guest ($72 menu + $25 bar)	$97 Per Guest ($72 menu + $25 bar)

ROOM RENTAL CHARGES

	MONDAY – FRIDAY	JANUARY – APRIL 15	APRIL 15 – DECEMBER 31
YMG	Room Rental Fees Are Waived on Evening Events	Room Rental Fees Are Waived	Saturday Events $4500 Sunday Events $2500
YMG2	Room Rental Fees Are Waived on Evening Events	Room Rental Fees Are Waived	Saturday Events $3500 Sunday Events $1750

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PASSED HORS D'OEUVRES:

A SELECTION OF THE FOLLOWING OPTIONS: (4 PIECES PER PERSON)

Lamb or Goat Kebabs

Turmeric Jacket Potatoes
(filled with sour cream)

Vegetable Samosa with
Sweet Chili Sauce

Grilled Indian Pizza
(Veg or Meat)

Crushed Plantain Cakes
with Tamarind Sauce

Sweet Potato Fritters

ON THE TABLE:

West Indian Hummus (Masala & cumin infused) With Freshly Baked Bread & Butter
Creole Shrimp for the tables (additional charge)

PLATED MENU:

APPETIZER COURSE

PLATED SALAD

Garden Greens,
Coconut Shavings, Tomatoes,
Cucumbers Pineapple
with a Spiced Vinaigrette

OR

SOUP

Lentil Soup with Mini dumplings

ENTREE COURSE

A Choice of one of the following options:

CHICKEN CURRY

Fragrant yellow curry sauce
with coconut milk and cumin

OR

BEEF OR LAMB WITH GREEN CURRY CREAM

OR

INDIAN SPICED CHICKEN STEW WITH RAITA

OR

STEAMED FISH WITH CREOLE SAUCE

ACCOMPANIED WITH

White Rice or Potatoes
Chana
Vegetable Medley (carrots, beans, peppers etc.)

DESSERT COURSE

OUR FAMOUS RICE PUDDING

AND

COFFEE AND TEA SERVICE

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

*13% HST is additional
**18% Service Charge is additional

ALCOHOL UPGRADES:

PREMIUM BAR

(Based on 7 hours of service) Additional $10.00 per person

Everything the standard bar has to offer plus the following:
Includes a sparkling wine toast with Prosecco Bottega, Vodka (Grey Goose, Belvedere), Rye Whiskey (Lot#40, Collingwood), Rum (Havana Club Dark, Chairman's Reserve Saint Lucia), 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, Gaston), Liqueurs (Bailey's, Grand Mariner, Drambuie, Jagermeister, Amaretto), Beer (Steam Whistle Pilsner, Heineken, Corona), Wine (20 Bees Premium Cabernet Merlot and 20 Bees Premium Riesling)

OPEN NON-ALCOHOLIC HOST BAR SELECTIONS

$12.00 per person

Assorted Soft Drinks (coca cola products) and Fresh Juice (Orange, apple & cranberry juice), Plus 2 Speciality drinks included

BAR CHARGES AS CASH OR CONSUMPTION BAR

(Min $800 spend per bar set up)

Standard Rail Drink - $7.50
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 - $9.50 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 - $5.00
Budweiser Lite, Alexander Keith's Pale Ale, Canadian

Upgraded Beer - $7.00
Steam Whistle Pilsner, Heineken, Corona

Ontario Craft Beers (priced a la carte)
Creemore Springs, Mill St. Organic - $7.00
Boshkung 35 + 118 Cream Ale, Beau's Lug Tread - $8.00

House White and Red Wine - $7.00 per glass
20 Bees White and Red Wine - $9.00 per glass

No Alcoholic Beverages
Assorted Soft Drinks (coca cola products) and
Fresh Juice (Orange, apple & cranberry juice) - $4.50
Fresh brewed coffee and tea - $3.00

Additional Bartenders - $34.00 per hour, minimum 5 hours.
Please consult your sales executive for pre purchased drink tickets and special pricing.

ADDITIONAL BAR UPGRADES

Add Ontario Craft Beers (Creemore Springs, Boshkung 35 + 118 Cream Ale, Mill St. Organic & Beau's Lug Tread) - $5.00 per person

Upgrade White Wines
East Dell Pinot Grigio - $4.00 per person
Rutherford Morgan Bay Chardonnay - $5.00 per person
Dan Aykroyd Sauvignon Blanc - $4.00 per person

Upgrade Red Wine
East Dell Black Cabernet - $4.00 per person
Rutherford Morgan Bay Cabernet - $5.00 per person
Dan Aykroyd Cabernet Shiraz - $4.00 per person

Don't see your favourite spirit, beer or wine. Speak to your account executive.
We are known to be creative!

WINE AND BEER PACKAGE

$18.00 per person based on 2 hours service

White Wine (Benchmark White, Santa Carolina Sauvignon Blanc, Vineland Estates Riesling), Red Wine (Benchmark Red, Lucky Goat Reserve, Lindeman's Bin 99 Pinot), Beer (Steam Whistle Pilsner, Budweiser Lite, Alexander Keith's, Stella Artois, Boshkung 35+118 Cream Ale) and Bottled Flat water

KEY DATES

Logistics Meeting	Approximately 4 – 6 weeks prior to event date
Final Guest Count Due	4 Business Days prior to event date
Event Itinerary & Vendor List	5 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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