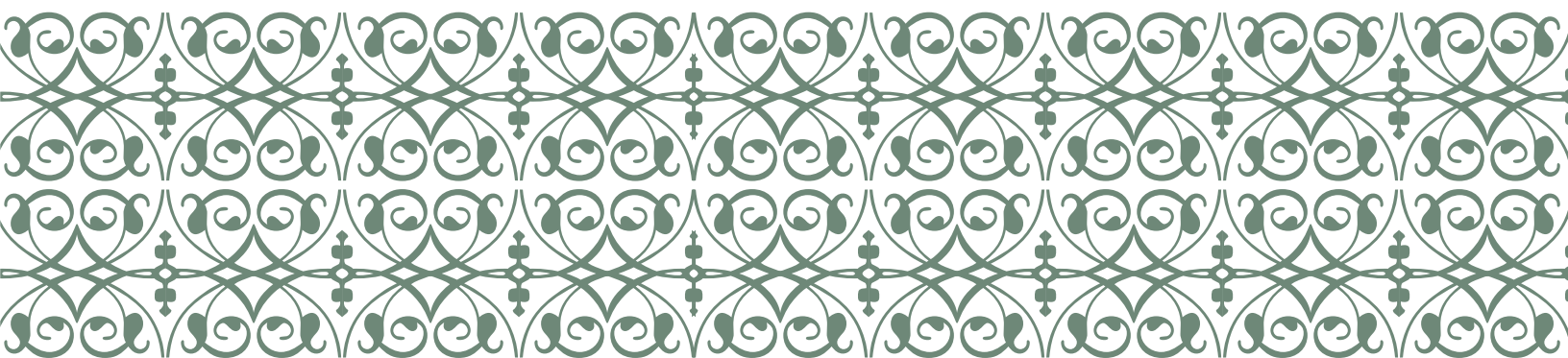




ESTATES OF
SUNNYBROOK

2019

PROM & GRADUATION RECEPTIONS



Prom & Graduation Welcome

The Estates of Sunnybrook boasts an intimate location, highly personalized service and exquisite cuisine which distinguishes us as an ideal event facility.

Located on Bayview Avenue, between Eglinton and Lawrence, behind Sunnybrook Health Sciences Centre, we are TTC accessible and only minutes from downtown, 401 and DVP. Ample complimentary parking is also available on site for all our guests.

The Vaughan Estate offers two large ballrooms that can accommodate up to 150 guests each. These rooms are perfect for high school graduations, proms and semi-formals.

The Estates of Sunnybrook is a full service venue and the rental of the venue includes use of the room for 5 hours, room set up, tables and contemporary style dining chairs. Provided in our venue are white table linens, and all dishware, cutlery and glassware required.

We can provide a preferred vendor list to assist you in securing a DJ or band for the evening and also décor items such as centerpieces and themed party décor.

Basic audio visual equipment is complimentary for all our social events.

We have designed a prom menu package to suit most graduation needs. Naturally, you are welcome to choose from our full menu selection upon request.

Please note, revenues generated at the Estates of Sunnybrook contribute to the further research at Sunnybrook Health Sciences Centre.

Regards,

The Estates of Sunnybrook



General Information

The Estates of Sunnybrook Prom & Graduation Receptions Policies and Guidelines

- Proms & graduation receptions are booked from Monday to Thursday; 7:00pm to 12:00am.
- No in and out privileges
- All guests must have a ticket
- Complimentary parking for all guests. (Bus or limo drop off available at front of Estates)
- Mandatory coat check service for oversized bags: \$200.00 for attendant (1/120 guests)
- We highly recommend the teachers host a receiving line to greet students
- No alcohol or drugs are permitted or tolerated. Any guests caught with either will be removed from the event.
- A minimum of 5 teachers/chaperones must be in attendance for the event

Security Policy

For the safety of your guests and the Estates property, all proms & graduation receptions must be staffed by a security guard. The Estates staff will arrange this service on your behalf. If your school has its own security system in place, please discuss this with your catering representative.

- \$100.00 per hour for 4 hours minimum
- 1 guard per 30 guests (approx.)
- A non-alcoholic bar is provided only, for \$15.00 per person plus applicable taxes

Room Rental Rates:

Courtyard Ballroom—Monday to Thursday evening: \$850 plus HST

Main Ballroom – Monday to Thursday evening: \$1,800 plus HST



Plated Meals

A maximum of two (2) meat/protein and one (1) vegetarian main course may be offered; all guests must have the same appetizer and dessert; the host must advise their Catering Representative one week prior to the event of the quantity of each main course required; and the host must provide place cards/meal cards to be set at each place setting that indicate each guest's meal choice.

All meals served with gourmet bread basket and creamery butter.

Soups

Roasted Vidalia Onion and Yukon Gold Potato	\$	6.75/person
White cheese curds, leek crisps		

Exotic Canadian Wild Forest Mushroom Soup	\$	8.00/person
Truffle essence, herb crème fraîche		

Salads

Organic Bitter Greens and Baby Spinach	\$	7.00/person
Cherry tomatoes, heirloom radish, sugar roasted walnuts Dried cranberries, orange citrus vinaigrette		

Traditional Caesar	\$	9.00/person
Herb crostini, pancetta crisp, Grana Padano parmesan Creamy Caesar dressing		



Main Courses

Seared AAA Striploin \$ 44.00/person

Roasted garlic baby bok choy, grilled red pepper, yellow turnip,
mini roasted red potatoes with rosemary, red wine beef jus reduction

Seared Atlantic Salmon Fillet \$ 36.00/person

Seared Dijon mustard rub, topped with a herb panko crust,
sautéed garlic rapini, grilled red pepper, quinoa pilaf, cucumber yogurt

Seared Chicken Supreme \$ 34.00/person

Sugar snap peas, parmesan roasted tomato, steamed golden beets,
roasted garlic chive potato mash, red wine and thyme jus

Portobello Mushroom Ravioli \$ 32.00/person

Sautéed garlic rapini, marinated oven dried tomatoes, truffle scented cream



ESTATES OF
SUNNYBROOK

Desserts Selections

Sorbet Trio	\$ 9.00/person
Raspberry, lemon and mango sorbet Served in a Brandy snap basket, fresh mint	
<hr/>	
Decadent Dark Chocolate Crème Brûlée	\$ 10.75/person
Fresh berries, house-made biscotti	
<hr/>	
Molten Core Chocolate Cake	\$ 11.25/person
Tahitian vanilla ice cream, warm white chocolate sauce	
<hr/>	
Estates trio plate	\$ 13.00/person
Tiramisu, white chocolate dipped biscotti Dark chocolate crème brûlée spoon	

**Coffee and tea service provided to teachers/chaperone tables only.*

