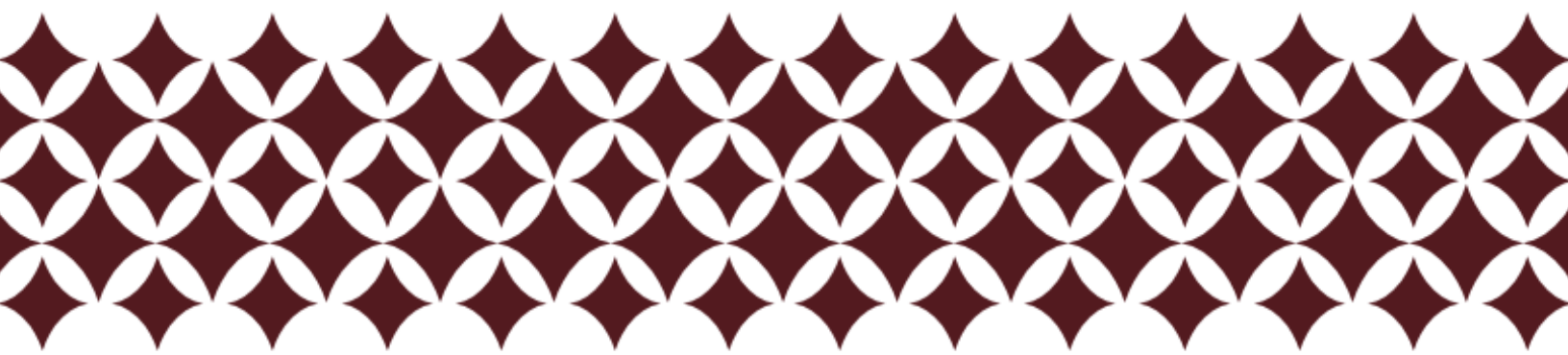




ESTATES • OF
SUNNYBROOK

Corporate Day Package



Corporate Day Package

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Package 1

\$69.00 per person

(Plus tax and 18% service charge)

Package Includes

- Room Rental, 8am-4pm
- Complimentary Parking
- Podium & Microphone
- X VGA Projector, *upon availability*
- Screen, *upon availability*
- Flipchart, paper & markers
- Note Pads & Pens
- Ice water on tables

Breakfast

Sliced seasonal fresh fruit,
Assorted breakfast pastries to include: butter croissants, Danish pastries, tea loaves and breakfast muffins
Creamery butter, individual preserves
Orange juice and cranberry juice
Fresh brewed coffee and tea

AM Break

Fresh brewed coffee and tea

Lunch

(Please choose from the following lunch menus)

Lunch Option 1

Baby green kale and roasted fennel Salad, shallot and cranberry vinaigrette

Barley Salad with sundried cherry tomatoes, fresh dill and caper berry dressing

Hot house tomatoes, crumbled Feta, basil oil and cracked pepper



Braised whole chicken with tomato and Kalamata olive
Seared whole flat iron of beef, mustard and white wine vinegar and au jus

Gnocchi with roasted zucchini, mushrooms, red peppers, sundried cherry tomatoes with basil tomato sauce

Orzo pasta in a roasted garlic olive oil
Seasonal roasted vegetable medley



Sliced fresh fruit

Warm peach crumble with vanilla anglaise

Coffee and Tea

Lunch Option 2

Baby spinach, cremini mushrooms, toasted sunflower seeds, sherry vinaigrette

Red skin potato salad, olive oil, garlic, grainy mustard, scallions and fresh thyme leaves

Grilled eggplant platter, fresh rosemary, olive oil, roasted garlic and crumbled ricotta cheese



OR

Seared Orange Roughy fish with olive oil, roasted bell pepper sauce

Roasted whole chicken with lemon, rosemary and light pan jus

Soya ginger glazed tofu, with quinoa, sautéed kale, Portobello mushroom and an orange garnish

Brown rice with peas, corn, green onions and sesame oil
Seasonal roasted vegetable medley



Sliced fresh fruit

Double chocolate brownies

Coffee and Tea

PM Break

Fresh brewed coffee and tea

Package 2

\$79.00 per person

(Plus tax and 18% service charge)

Package Includes

- Room Rental, 8am-4pm
- Complimentary Parking
- Podium & Microphone
- X VGA Projector, *upon availability*
- Screen, *upon availability*
- Flipchart, paper & markers
- Note Pads & Pens
- Ice water on tables

Breakfast

Healthy Vegetable Frittata with mushrooms, spinach,
oven dried tomatoes, onions, red peppers and Feta cheese
Chorizo Sausage
Hash Browns
Fruit Bowl
Fresh brewed coffee and tea

AM Break

Fresh brewed coffee and tea

Lunch

(Please choose from the following lunch menus)

Lunch Option 1

Baby green kale and roasted fennel Salad, shallot and
cranberry vinaigrette

Barley Salad with sundried cherry tomatoes, fresh dill
and caper berry dressing

Hot house tomatoes, crumbled Feta, basil oil and
cracked pepper



Braised whole chicken with tomato and Kalamata olive
Seared whole flat iron of beef, mustard and white wine
vinegar and au jus

Gnocchi with roasted zucchini, mushrooms, red
peppers, sundried cherry tomatoes with basil tomato
sauce

Orzo pasta in a roasted garlic olive oil
Seasonal roasted vegetable medley



Sliced fresh fruit
Warm peach crumble with vanilla anglaise
Coffee and Tea

Lunch Option 2

Baby spinach, cremini mushrooms, toasted sunflower
seeds, sherry vinaigrette

Red skin potato salad, olive oil, garlic, grainy mustard,
scallions and fresh thyme leaves

Grilled eggplant platter, fresh rosemary, olive oil,
roasted garlic and crumbled ricotta cheese



OR

Seared Orange Roughy fish with olive oil, roasted bell
pepper sauce

Roasted whole chicken with lemon, rosemary and light
pan jus

Soya ginger glazed tofu, with quinoa, sautéed kale,
Portobello mushroom and an orange garnish

Brown rice with peas, corn, green onions and sesame oil
Seasonal roasted vegetable medley



Sliced fresh fruit
Double chocolate brownies
Coffee and Tea

PM Break

Fresh brewed coffee and tea

Enhancements to Your Conference

Enhancements to Your Breakfast Selection

Assorted house-made coffee loaves	\$ 3.95/person	160 cal
Croissants and Danish pastries	\$ 4.00/person	230 cal
Mini raspberry scones, mascarpone cheese	\$ 3.70/person	210 cal
Assorted cranberry and blueberry muffins	\$ 4.00/person	220 cal
Assorted bagels with cream cheese	\$ 5.00/person	370 cal
Sliced gluten free bread	\$ 5.00/person	180 cal
<i>Kashi</i> Bar or <i>Lara</i> bar	\$ 4.75/person	450 cal
Fresh fruit skewers with maple yogurt dip	\$ 4.50/person	70 cal
Individual assorted fruit flavored yogurt cups	\$ 4.25/person	50 cal
Seasonal fruit platter	\$ 7.00/person	80 cal
Greek yogurt, dried fruit and maple nut granola	\$ 7.00/person	60 cal
Two eggs, scrambled	\$ 3.70/person	190 cal
Traditional eggs benedict	\$ 7.25/person	420 cal
Sliced Atlantic smoked salmon	\$ 9.50/person	120 cal
Sliced applewood smoked bacon	\$ 4.00/person	200 cal
Roasted chorizo sausage	\$ 5.50/person	360 cal
Chef attended omelette station	\$ 12.25/person	260 cal
Individually baked frittata, yellow potatoes, roasted chorizo sausage and cheddar	\$ 7.50/person	290 cal

Sweet Snacks

Build your own berry parfait	\$ 7.75/person	60 cal
Seasonal fruit platter	\$ 7.00/person	80 cal
Fresh fruit skewer, maple yogurt dip	\$ 4.75/person	70 cal
Assorted house-made coffee loaves	\$ 3.95/person	160 cal
Freshly baked cookies: double chocolate, oatmeal raisin, chocolate chip, white chocolate-macadamia nut	\$ 19.95/dozen	240-320 cal
Mini butter pecan tarts	\$ 3.30/ea	240 cal
Double chocolate brownies	\$ 3.50/ea	720 cal
<i>Lara</i> bar	\$ 4.50/ea	450 cal
<i>Kashi</i> bar	\$ 4.50/ea	140 cal
Chocolate and raspberry cake squares	\$ 3.75/ea	320 cal
Roasted almonds	\$ 5.75/person	330 cal

Enhancements to Your Conference

Savoury Snacks

Market selection of local, Québec farmhouse and European cheese, grapes, nuts, assorted bread, crackers	\$ 19.50/person	1190 cal
Warm deluxe mixed nuts	\$ 5.25/person	610 cal
Warm baked pretzels with mustards	\$ 4.75/ea (min 1 dozen)	580 cal
Miss Vickie's individual potato chips	\$ 2.75/bag	210 cal
Add dip	\$ 1.00/person	100 cal
Seasonal vegetable crudité's with dip	\$ 5.00/person	190 cal
Hummus and pita	\$ 4.75/person	250 cal

Beverages

Selection of teas, fresh brewed regular and decaffeinated coffee	\$ 3.40/person	0-50 cal
Assorted juices (orange, apple, cranberry, pineapple)	\$ 16.00/litre	60-110 cal
Fresh fruit and yogurt smoothies (1 Litre /5 servings)	\$ 20.25/litre	200 cal
Lemonade	\$ 15.00/litre	130 cal
Iced tea	\$ 14.50/litre	180 cal
Bottled spring water	\$ 2.65/500 ml	0 cal
San Pellegrino sparkling water	\$ 4.25/250 ml	0 cal
	\$ 7.75/750 ml	0 cal
Assorted soft drinks (Pepsi, Diet Pepsi, Ginger Ale, 7-up)	\$ 3.60/can	150-160 cal
Flavoured sparkling San Pellegrino	\$ 4.75/250 ml	130-150 cal
Espresso	\$ 4.25/ea	0 cal
Cappuccino	\$ 5.00/ea	80 cal
Almond milk	\$ 3.00/ea	70 cal

Audio Visual Rental

Internet Access

Complimentary wireless Internet access is included in every room.

High-Speed Access (LAN) \$ 35.00/day

Visual Presentation

XVGA Computer Projector Included

(1024 x 768 resolution) Included

Screen (6' x 6')

Screen (8' x 8') Included

DVD Player & 32" LCD TV \$ 275.00

Laser pointer \$ 10.00

Microphones & Audio

Podium & Microphone

Cordless (lapel/handheld) Microphone \$ 138.00

Stand-up/pole Microphone (wired) \$ 35.00

Table Microphone (wired) \$ 30.00

iPod dock \$ 35.00

Mixer \$ 60.00

Speaker Phone \$ 55.00

Analog Phone Line \$ 55.00

Miscellaneous

Flipchart, Paper, Markers and 'Stick-em' Holders Included

Extra Newsprint Pad for Flipchart \$ 10.00

Whiteboard & Markers \$ 22.00

Blackout Curtains (Main Ballroom) \$ 220.00

Poster Board \$ 110.00

(additional charge for delivery)

Please note that the preceding standard prices may be subject to change due to special requirements, modifications, etc.

For additional audio visual requirements above and beyond this list, we partner with STAGEVISION Audio Visual to provide our guests with experience, excellence and the highest standards in production and presentation. Their sales team can be reached at (416) 402-3418 or inquire with your event coordinator.

****Please note that A/V Inclusions are dependent on equipment availability and are not guaranteed.****

Room Capacities & Dimensions

Room capacities are absolute maximums and **do not allow for audio visual equipment**, head tables or food set-ups. Please speak with your event coordinator to determine the most appropriate room for your event. Additional charges apply for break-out rooms and exhibit space.

Coach House	Theatre	Board Room	U-Shape	Class Room	Rounds	Reception	Dimensions	Ceiling Height
Upper	40	22	24	32	40	40	35'x21'	7' 11"
Lower	40	22	24	-	40	40	35'x21'	7' 8"

McLean House	Theatre	Board Room	U-Shape	Class Room	Rounds	Reception	Dimensions	Ceiling Height
Bayview	40	26	20	24	-	-	33'x16'	8' 8"
Gallery	-	10	-	-	-	-	20'x14'	8' 9"
Stewart	-	8	-	-	-	-	18'x14'	8' 10"
Garden	-	8	-	-	-	-	17'x14"	8' 10"
Conservatory	72	26	20	48	72	80	N/A	10'
Mahogany Dining Room	30	20	16	24	32	40	24'x 17"	10'
Library	-	10	-	-	10	15	24'x17"	10'

Vaughan Estate	Theatre	Board Room	U-Shape	Open Rounds	Rounds	Reception	Dimensions	Ceiling Height
Courtyard Ballroom	175	50	37	112	140	175	69'x24'	8' 11"
Valleyanna	110	28	31	36	48	50	45'x18'	8' 3"
Academy of Medicine	110	26	34	48	60	75	32'x25'	11' 9"
Dunvegan	40	26	20	24	32	50	31'x17'	8' 8"
Donningvale	-	18	-	-	-	-	25'x16'	9'
Riverside	-	12	-	-	-	-	19'x15'	8' 11"
Kilgour	-	10	-	-	-	-	17'x14'	8' 11"
Main Ballroom	175	50	37	112	150	195	77'x28'	10' 8"
Sunnybrook Dining Room	32	18	18	18	24	40	20'x36'	11' 2"

A fee is paid to the Society of Composers, Authors and Music Publishers of Canada (SOCAN) and Re:Sound for your right to use copyrighted music. The charges are as follows based on the licensing fee for each venue based on square footage of the room.

Room Capacity		SOCAN Fee	Re:Sound Fee
1-100	Without dancing	\$ 22.06	\$ 9.25
1-100	With dancing	\$ 44.13	\$ 18.51
101-300	Without dancing	\$ 31.72	\$ 13.30
101-300	With dancing	\$ 63.49	\$ 26.63

General Information

Costs & Payment Schedule

- A deposit in the amount of the room rental is required to confirm your booking.
- Approximately 2-3 weeks in advance of your event, your event coordinator will contact you to finalize your room set-up, menu selections, audio visual requirements and other details. This information will be used to prepare a full estimate of the cost of your event. 100% of the function estimate is due prior to the function date and we require a pre-authorized credit card for all incidentals and add-ons. Upon the conclusion of your event, you will be charged or reimbursed based on the final guest count and actual consumption.

Food & Beverage

- The Client will be responsible for providing guaranteed attendee numbers to the catering office a minimum of three (3) business days prior to the commencements of the functions. Should the actual number of attendees be greater than the guaranteed number of attendees, we will make every effort to provide additional food and beverage to accommodate these guests, and the cost of such food and beverage will be charged accordingly.
- **Allergy Information: Please be aware that food products may contain or come in contact with peanuts, tree nuts or other possible allergens. Please speak with your catering coordinator about allergies.**
- Menu selections must be submitted at least two (2) weeks in advance.
- All food and beverages are subject to an 18% service charge plus applicable taxes.
- No outside food or beverage items may be brought into The Estates. The Estates must prohibit the removal of any food or drink.
- Alcoholic beverages are served in accordance with the Liquor Control Board of Ontario, Monday to Sunday from 11:00am – 1:00am. Activities should cease at 1:00am in order to clear the room by 1:45am.
- Our house policy is that last call is made 15 minutes prior to contracted event end time. All serving, bar staff and management are Smart Serve certified. Our house policy is to serve no more than two (2) drinks to one guest at one time. No shots allowed, mixed beverages only.
- For events with cash bar service, each individual guest is responsible for the cost of their beverages. However, if total revenue at the cash bar is less than \$400, a cost of \$100 for bartending services will be charged to the event host.

Other

- The Estates is pleased to offer complimentary parking to our clients and their guests.
- The Estates prohibits any items to be fastened to walls or floors with tape, tacks, pushpins, nails, etc. Damage fees may be charged otherwise. "Tac'n'stic" will be provided if requested.
- All equipment and décor must be dismantled and removed no later than 30 minutes after the end time of the function or an overtime charge of \$350/hour may be levied.
- The Estates has limited storage capacity and is not in a position to accept delivery of supplies in advance.
- Please coordinate delivery and set-up just prior to your event with your event coordinator.
- Additional power needs should be discussed no later than two (2) weeks prior to the function date. Arrangements for additional power can be made with The Estates. Costs will be assessed based on requirements.
- The Estates does not provide labour or equipment (carts, dollies, etc.) for unloading, moving, or loading of displays, exhibits, or equipment.