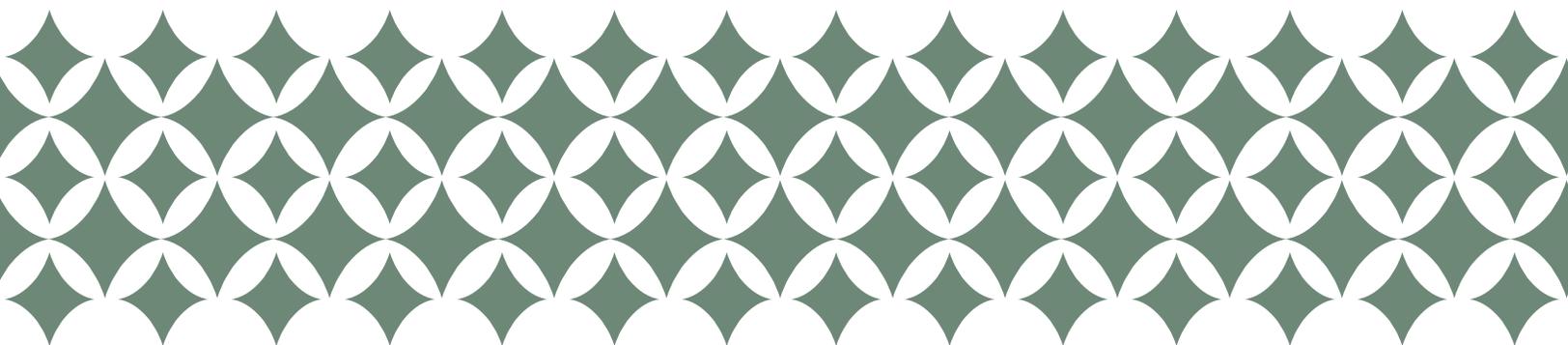




ESTATES • OF
SUNNYBROOK

2019

HOLIDAY MENU



Holiday Menu 2019

Plated Holiday Lunches

Yuletide Lunch \$ 48.00 per person

Cumin sweet potato soup, scallion, roasted pumpkin seed and yogurt garnish

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Seared beef flat iron steak, green bean, parsnip and carrot medley, red skin potato mash, cremini mushroom red wine sauce

**OR**

Seared rainbow trout fillet, pink ginger and lime butter sauce, roasted zucchini, herb crusted tomato, honey glazed carrot batons and steamed scented rice

**OR**

Asian stir-fry, baby bok choy, bell peppers, red onion, ginger and garlic tamari sauce with steamed rice

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Lemon coconut layer cake with blueberry coulis

Fresh brewed coffee and tea

Holly Festive Lunch \$ 42.00 per person

Winter greens with seared orange, toasted sunflower seeds, oven dried cranberries, citrus olive oil dressing

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Slow roasted Tom turkey, traditional sage stuffing, house-made cranberry sauce, pan gravy, Yukon Gold potato mash, roasted root vegetables, green beans

**OR**

Portobello mushroom ravioli, garlic rapini, sundried cherry tomato, white wine cream sauce

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Warm apple caramel crumble tart, vanilla ice cream

Fresh brewed coffee and tea

Holiday Menu 2019

Plated Holiday Dinners

Pre-selected choice of entrées required one (1) week prior to your event.

The host must provide place cards/meal cards to be set at each place setting that indicate each guest's meal choice.

For choice on site there will be a surcharge of \$11.00 per person, for groups of 40 or less only.

The Traditional Dinner \$ 45.00 per person

Brown butter cauliflower soup, capers, tomato, black olive and tarragon garnish

OR substitute

Mixed baby greens and spinach salad, oven dried cranberries, toasted pumpkin and sunflower seeds, orange citrus vinaigrette

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Roasted turkey, sage and onion stuffing, house-made cranberry sauce, roasted root vegetables, grilled red peppers and green beans, garlic Yukon Gold potato and pan gravy

**OR**

Portobello mushroom ravioli, truffle cream, cilantro coulis, parsnip chips

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Chocolate Raspberry truffle cake

Fresh brewed coffee and tea

Winter Wonderland Dinner \$ 58.00 per person

Roasted zucchini and turmeric soup with fried sage garnish

OR substitute

Caesar salad, Pancetta bacon, herb baguette crouton, shaved Padano parmesan cheese, house Caesar dressing

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Whole roasted carved Angus beef striploin, roasted parsnip, carrot and rutabaga medley, red skin chive potato mash, forest mushroom sauce

**OR**

Oven roasted Atlantic salmon, spaghetti squash, garden green beans, basmati rice, roasted bell pepper dill sauce

**OR**

Roasted squash ravioli, tomato cilantro sauce and charred zucchini

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Dark chocolate crème brûlée, cranberry biscotti

Fresh brewed coffee and tea

Holiday Menu 2019

Holiday Buffets

Estates Holiday Buffet

(minimum 25)

Lunch \$ 45.00 per person

Dinner \$ 48.00 per person

The menu varies daily, but always includes:

Country bread basket, sweet butter

Mixed salad greens, cherry tomatoes, dried cranberries, toasted sunflower seeds, house vinaigrette

Selection of three fresh market holiday themed salads

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Braised beef tips in red wine, thyme and button mushrooms (*substitute turkey, add \$9/person*)

Red skin potato with rosemary and chives

Fusilli pasta with roasted eggplant, spinach leeks and rosé basil sauce

Seasonal vegetable medley

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Chef inspired holiday themed dessert station

White chocolate and dried cranberry bread pudding with crème anglais

Seasonal fruit platter

Fresh brewed coffee and tea

Sunnybrook Holiday Buffet

\$ 56.00 per person

Country bread basket, sweet butter

Mixed organic greens, julienne vegetables, house-made vinaigrette

Pickled red beet salad with dill and onions

Grilled vegetable platter with zucchini, pepper, portobello mushroom, marinated artichokes, olive oil, white wine vinegar and fresh herb drizzle

English cucumber, hot house tomatoes and feta snow with oregano and garlic vinaigrette

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Slow roasted turkey, sage stuffing, house-made cranberry sauce, turkey gravy

Seared Atlantic salmon fillet with sautéed garlic spinach and oven dried tomatoes

*Add carved Angus beef striploin, \$12 per person*

Herb roasted mini potatoes

Green beans with roasted parsnips

Portobello mushroom ravioli, Padano parmesan cheese and truffle scented cream sauce

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Chef inspired holiday themed dessert station

White chocolate and dried cranberry bread pudding with crème anglais

Seasonal fruit platter

Fresh brewed coffee and tea

Holiday Menu 2019

Passed Canapés \$ 3.95/piece

Cold Canapés

Vegetarian California roll, pink ginger, wasabi, soya sauce	50 cal
Thai shrimp roll, basil, mango, tamarind honey sauce	70 cal
Hickory smoked salmon, caper dill cream cheese, pickled red onion, multigrain baguette	90 cal
East coast lobster, dill aioli, green onion set in a phyllo pastry shell	70 cal
Thai salad bundle, rice noodles, Asian greens, purple basil, hoisin lime dip	60 cal
Applewood smoked cheddar, soft herb baguette, fig jam, oven dried tomato	110 cal
Black tiger shrimp, cilantro horseradish, gin and tomato cocktail sauce	40 cal
Smoked chicken mousse on endive, Pico de Gallo and tortilla crisp	70 cal

Hot Canapés

Spicy shrimp and Portuguese chorizo sausage pops, sundried cherry tomato	60 cal
Asparagus with oven roasted prosciutto	80 cal
Crispy fried vegetable spring roll, sweet chili dip	50 cal
Mini Sheppard's pie tart, sweet potato mash	230 cal
Spinach and onion Pakora, tangy mint yogurt	30 cal
Mini mushroom quesadilla, cilantro tomato salsa	40 cal
Jerk chicken skewer with papaya salsa	100 cal
Braised beef short rib, mini bouchee, horseradish mayonnaise	60 cal
Breaded risotto rice ball with wild mushrooms, smoked paprika tomato sauce	110 cal
Rare charred flat iron steak with Danish blue cheese on a crostini	90 cal
Seared sea scallop, smoked gouda cheese sauce, fried leek crisp	110 cal
Roasted portobello mushroom brochette, balsamic reduction, parmesan Padano	100 cal
Grilled cheese with smoked cheddar and salami, spicy ketchup	125 cal

Sliders \$ 5.00/ea

Grilled beef slider, portobello mushroom, brie cheese, chipotle mayonnaise	490 cal
Crab Cake, avocado mayonnaise, baby arugula	330 cal
Duck leg confit, lingonberry jam	270 cal
Mini falafel pita, yogurt, garlic tomato	190 cal

Holiday Extras

Mincemeat tarts	\$ 32.00/dozen
Holiday cookies	\$ 36.00/dozen
Baked Grand Marnier crème caramel topped with whipped cream, served on spoons (minimum 3 dozen)	\$ 32.00/dozen

Holiday Beverages

Cranberry holiday martini— Polar Ice vodka, Alizé Red Passion, cranberry juice, splash of sparkling wine, fresh cranberries	\$ 15.00/drink
Hot mulled wine, hints of lemon, cinnamon, nutmeg and cloves (serves 20)	\$ 175.00/gallon
Festive punch (serves 20)	\$ 155.00 gallon
Freshly made hot chocolate with a selection of toppings — whipped cream, cinnamon, chocolate shavings, candy canes, mini marshmallows	\$ 5.00/drink
Hot apple cider with cinnamon sticks (serves 20)	\$ 155.00/gallon

Add a selection of liqueurs to your hot chocolate station:

Kahlua, Bailey's, Amaretto	\$ 7.95/1 oz
Grand Marnier	\$ 10.00/1 oz
Jameson Irish Whisky	\$ 8.50/1 oz

The Estates of Sunnybrook Bar Options

The Estates of Sunnybrook is pleased to offer a variety of bar options to best suit your event.

Host Consumption Bar

The event host will choose the items from the full beverage list to be available to their guests and will be charged based on the actual consumption of those items. Please refer to pricing on the beverage list for individual drink pricing.

Flat Fee Bar – Seated Meal Event

Premium Package \$ 42.00/adult

A host bar featuring premium brand liquors (rye, rum, gin, vodka, vermouth, Jameson Irish Whiskey and scotch), premium liqueurs (Kahlua, Amaretto, Cointreau and Bailey's), beers (domestic, imported and cider), red and white house wine, soft drinks, juices and sparkling water will be available for a maximum of five (5) hours.

The bar must be closed during mealtimes, at which time wine and other beverages served will be charged to the host based on consumption.

\$15.00/child below 19 years of age

\$7.00/person per hour for additional hours

\$55/person—Wine with dinner package—Bodega Argento, Chardonnay and Cabernet Sauvignon, Argentina

Deluxe Package \$ 53.00/adult

A host bar featuring deluxe brand liquors (rye, rum, gin, vodka, vermouth, bourbon and scotch), deluxe liqueurs (Grand Marnier, Amaretto, Bailey's and Kahlua), beers (domestic, craft, imported and cider), red and white house wine, soft drinks, juices and sparkling water will be available for a maximum of five (5) hours.

The bar must be closed during mealtimes, at which time wine and other beverages served will be charged to the host based on consumption.

\$15.00/child below 19 years of age

\$7.00/person per hour for additional hours

\$65/person—Wine with dinner package (Les Jamelle, France – Sauvignon Blanc and Merlot)

Flat Fee Bar – Cocktail Reception Event

Premium Package \$ 54.00/adult

A host bar featuring premium brand liquors (rye, rum, gin, vodka, vermouth, Jameson Irish Whiskey and scotch), premium liqueurs (Kahlua, Amaretto, Cointreau and Bailey's), beers (domestic, imported and cider), red and white house wine, soft drinks, juices and sparkling water will be available for a maximum of seven (7) hours.

\$15.00/child below 19 years of age

\$10.00/person per hour for additional hours

Deluxe Package \$ 62.00/adult

A host bar featuring deluxe brand liquors (rye, rum, gin, vodka, vermouth, bourbon and scotch), deluxe liqueurs (Grand Marnier, Bailey's, Amaretto and Kahlua), beers (domestic, craft, imported and cider), red and white house wine, soft drinks, juices and sparkling water will be available for a maximum of seven (7) hours.

\$15.00/child below 19 years of age

\$10.00/p per hour for additional hours

The Estates of Sunnybrook Bar Options

Drink Ticket Bar – Host to provide tickets

The event host will determine how many tickets each guest is to receive and distribute those to their guests upon arrival. The tickets are redeemable towards the host's choice of items, and The Estates of Sunnybrook will charge the host based on consumption of each item. Please refer to pricing on the beverage list for individual drink pricing.

Cash Bar

Each individual guest is responsible for the cost of their beverages. The bar will be stocked with premium brand liquors, beers (domestic and imported), red and white wine, soft drinks, juices and sparkling water.

****Note:** If total revenue at the cash bar is less than \$400.00, a cost of \$100.00 for bartending and cashier labour services will be charged to the event host.

Host Beverage List

Aperitifs

Campari (2 oz)	\$ 7.50
Mimosa (Flute)	\$ 10.75
Champagne Cocktail (Flute)	\$ 11.75
Kir Royal (Flute)	\$ 11.75

Liquor

Premium brands

(Lamb's White Rum, Wiser's Deluxe Rye, Ballantine's Scotch, Polar Ice Vodka, Beefeater Gin, St. Remy Brandy, Jameson Irish whiskey, Vermouth Red and Dry) \$ 8.50/1¼ oz

Deluxe brands

(Appleton Estate Rum, Canadian Club Rye, Johnnie Walker Black Label Scotch, Grey Goose Vodka, Bombay Sapphire Gin, Maker's Mark Bourbon, Vermouth Red and Dry) \$ 9.85/1¼ oz

Liqueurs

(Bailey's, Amaretto, Kahlua) \$ 7.95/1 oz

Other

Grand Marnier	\$ 10.00/1 oz
Remy Martin V.S.	\$ 10.50/1 oz
Port, Taylor Fladgate, Late Bottled Vintage 2000	\$ 11.00/3 oz
The Macallan Gold	\$ 11.50/1¼ oz
Courvoisier V.S.O.P.	\$ 12.75/1 oz
Remy Martin V.S.O.P.	\$ 12.75/1 oz
Highland Park 12 Year Single Malt	\$ 13.50/1¼ oz
Glen Breton Rare Canadian Single Malt Whisky, 10 Year	\$ 14.00/1¼ oz
Highland Park 18 Year Single Malt	\$ 20.00/1¼ oz

Beer

Domestic Beer

Coors Light	\$ 7.25/bottle
Alexander Keith's India Pale Ale	\$ 7.90/bottle

Imported Beer

(Heineken, Corona and Stella Artois)	\$ 8.00/bottle
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Craft Beer

(Mill Street Organic, Creemore Premium Lager, Muskoka Cream Ale)	\$ 8.00/bottle
Add craft beers to a premium flat fee bar package	\$ 6.00/person

Cider

Thornbury Apple Cider	\$ 8.00/can
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The Estates of Sunnybrook Bar Options

Mineral Waters & Soft Drinks

Bottled Water Aquafina	\$ 2.65/500ml	0 cal
San Pellegrino flavoured sparkling	\$ 4.90/250 ml	130-150 cal
San Pellegrino sparkling water	\$ 4.30/250 ml	
	\$ 7.85/750 ml	0 cal
Assorted soft drinks (Pepsi, Diet Pepsi, Ginger Ale, 7-Up)	\$ 3.60/can	150-160 cal
Assorted juices (orange, cranberry, pineapple, tomato, apple)	\$ 16.00/litre	60-110 cal
Espresso	\$ 4.25/ea	0 cal
Cappuccino	\$ 5.00/ea	80 cal

Reception Drinks

To supplement your bar, your event coordinator can recommend serving a signature cocktail, to be passed around by our servers during the cocktail hour. It is a welcoming gesture for your guests, and also helps to reduce congestion at the bar during the cocktail hour.

Some of our more popular suggestions include:

Punches

Fruit Punch (non-alcoholic) (serves 20)	\$ 59.75/gallon
Sparkling Punch (serves 20)	\$ 95.00/gallon
White Wine Punch (serves 20)	\$ 99.00/gallon
Rum, Gin, Rye or Vodka Punch (serves 20)	\$ 115.00/gallon
Champagne Punch (serves 20)	\$ 119.00/gallon
Red or White Wine Sangria (serves 20)	\$ 180.00/gallon

Martini Bar (3 oz servings)

Apple Martini (Vodka and Sour Apple)	\$ 15.75/ea
Cosmopolitan Martini (Vodka, Grand Marnier, Cranberry)	\$ 15.75/ea
Chocolate Martini (Vodka, Crème De Cacao)	\$ 15.75/ea
Classic Martini (Vodka, Dry Vermouth)	\$ 15.75/ea

Wine Selections

House Wine – White

Chardonnay Bodega Argento, Argentina	\$ 42.00
Pinot Grigio Fontamara IGT Terra D'Aligi, Italy	\$ 45.00
Chardonnay Willowglen, Australia	\$ 45.00

White Wine

Riesling/Gewurtztraminer Silver Bay, Ontario	\$ 44.00
Pinot Grigio Salvali, Italy	\$ 45.00
Sauvignon Blanc Humberto Canale, Argentina	\$ 46.00
Sauvignon Blanc Cape of Dreams, South Africa	\$ 47.00
Sauvignon Blanc Les Jamelle, France	\$ 48.00
Chardonnay 7 Peaks, California	\$ 49.00
Chardonnay Hanson Cellars	\$ 51.00

Sparkling Wine & Champagne

Prosecco La Gioiosa, Villa Sandi, Italy	\$ 50.00
Brut Cuvee Catherine, Niagara, Ontario	\$ 80.00
Tarlant Brut Champagne France	\$ 120.00
Devaux, Cuvee D France	\$ 136.00
Veuve Clicquot Brut, N.V. France	\$ 145.00

House Wine – Red

Cabernet Sauvignon Bodega Argento, Argentina	\$ 42.00
Shiraz Willowglen, Australia	\$ 45.00
Quattro 13 Fontamara IGT Terra D'Aligi, Italy	\$ 45.00

Red Wine

Hillside Shiraz Tall Poppy, Australia	\$ 47.00
Merlot Les Jamelle, France	\$ 48.00
Rioja Bodegas Lan Crianza, Spain	\$ 49.00
Pinot Noir Humberto Canale, Argentina	\$ 49.00
Cabernet Sauvignon 7 Peaks, California	\$ 49.00
Cabernet Sauvignon Hanson Cellars, California	\$ 54.00
Della Valpolicello Feudi San Pio Rippasso, Italy	\$ 56.00

Note: We allow LCBO registered wine or sparkling wine, purchased from LCBO to be brought into our establishment.

Wine-750 ml	\$30.00 per bottle
Sparkling-750 ml	\$35.00 per bottle