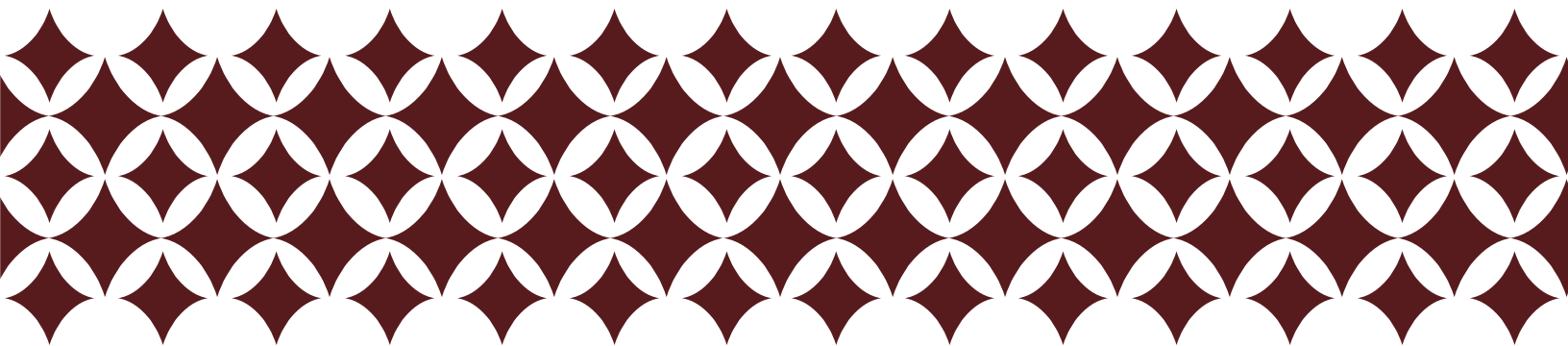




ESTATES OF  
SUNNYBROOK

2019

SUMMER FEATURE MENU



# Estates Summer Feature Menu

## Have Your Party or Meeting at Our House!

Enjoy the summer weather on our patios or in our comfortable meeting rooms  
and order our chef's seasonal & local buffet menus.

Enjoy all the summer BBQ favourites.

Where possible, entrée buffets will be set on the patios; salads, desserts & beverages set inside.

*(Note: In the essence of service timing, not all items will be prepared in front of your guests.)*

### The Great Burger Bar

(minimum 20) \$ 39.95/person

Iceberg lettuce wedges topped with sundried tomatoes,  
feta cheese, red onion, fresh oregano and roasted  
garlic dressing 220 cal

Platter of grilled eggplant with dill and  
shallot dressing 235 cal

Classic macaroni salad with roasted red peppers,  
Kalamata olives, garbanzo beans, fresh basil  
and white wine olive oil dressing 85 cal

Red cabbage and carrot coleslaw with lime juice,  
canola oil and cilantro 80 cal

.....

6oz All beef burger 500 cal

Tandoori spiced turkey burger 490 cal

Braised Yukon gold potatoes with lemon and herbs 110 cal

Buttered corn on the cob 150 cal

Accompanied with: cheddar, tomatoes, lettuce,  
dill pickles, mayonnaise, mustard, relish  
and ketchup 50-150 cal

.....

Assorted bars and squares 370 cal

Fresh sliced melon and pineapple 80 cal

Coffee and tea 0 cal

### Summer's Here, Eh!?

(minimum 30) \$ 48.50/person

Artisanal bread rolls and creamery butter 140 cal

Traditional Caesar salad, shaved parmesan cheese,  
rosemary focaccia croutons 430 cal

Grilled portobello mushroom platter with white truffle  
oil and balsamic glaze 310 cal

Tomato and bocconcini cheese platter, fresh basil,  
green onions, roasted garlic olive oil and  
rice wine vinegar 130 cal

Purple kale and quinoa salad, chickpeas, red onion,  
candied pecans, orange segments,  
rice wine vinaigrette 190 cal

.....

Whole roasted chicken with mesquite BBQ sauce 610 cal

Seared salmon fillet, sautéed cherry tomatoes,  
fresh dill and red onion butter 450 cal

Baked potatoes with sour cream and chives 150- 280 cal

Grilled asparagus with onion butter 150 cal

.....

Warm mango crumble 250 cal

Fresh sliced melon and pineapple 80 cal

Coffee and tea 0 cal

Adults and youth (ages 13 and older) need an average of  
2,000 calories a day, and children (ages 4 to 12) need an average of  
1,500 calories a day. However, individual needs vary.

# Estates Summer Feature Menu

## Mediterranean Grill

(minimum 30) \$ 49.95/person

Mixed Mediterranean salad, Feta cheese, red onion, cucumber, tomato, oregano, garlic, kalamata olives and white wine vinegar 220 cal

Baby spinach salad, shaved fennel, spicy pecans with citrus vinaigrette 90 cal

Pickled cremini mushroom salad with white wine and tarragon vinaigrette 25 cal

Hummus and toasted pita 50 cal

.....

Chicken breast kebabs marinated in garlic and fresh oregano, cucumber and dill yogurt 250 cal

Beef tenderloin tip kebabs marinated in basil, garlic and olive oil 270 cal

Seared cod, lemon caper parsley butter 450 cal

Grilled vegetable skewers, zucchini, eggplant, red onion, cremini mushrooms, red pepper, brushed with olive oil and fresh rosemary 120 cal

Braised Yukon gold potato wedges, lemon, garlic, onion and fresh herbs 110 cal

.....

Baklava 230 cal

Sliced seasonal fruits and berries 80 cal

Coffee and tea 0 cal

## The Estates BBQ

(minimum 30) \$ 61.95/person

Assorted bread basket 140 cal

Grilled endive salad, toasted walnuts and sherry vinaigrette 140 cal

Purple kale and quinoa salad, chickpeas, red onion, candied pecans, orange segments, rice wine vinaigrette 190 cal

Tomato and provolone platter with a pesto dressing 130 cal

Pickled cremini mushroom salad with white wine and tarragon vinaigrette 25 cal

.....

Mini Angus beef burger sliders accompanied with lettuce, onion, mustard, ketchup, relish and chipotle pepper mayonnaise 490 cal

Seared salmon fillet, sautéed cherry tomatoes, fresh dill and red onion butter 220 cal

Grilled pork back ribs basted with mesquite BBQ sauce 480 cal

Grilled chicken supreme with cremini mushroom sauce 180 cal

Grilled teriyaki tofu skewers, king mushrooms, peppers, red onion and zucchini 110 cal

Baked potatoes with sour cream, chives and sharp cheddar 150-300 cal

Buttered corn on the cob 150 cal

.....

Sliced watermelon and pineapple platter 40-80 cal

Lemon coconut layer cake 350 cal

Assorted bars and squares 370 cal

Coffee and tea 0 cal

Adults and youth (ages 13 and older) need an average of 2,000 calories a day, and children (ages 4 to 12) need an average of 1,500 calories a day. However, individual needs vary.

# Estates Summer Feature Menu

## Additional Items

---

### Meats and Seafood

(minimum 10 servings)

Vegetable burgers	\$ 5.25/person	200 cal
Oktoberfest Sausage	\$ 7.50/person	300 cal
3.5oz grilled Atlantic salmon	\$ 10.25/person	280 cal
Achiote rubbed chicken thigh kebabs	\$ 10.50/person	120 cal
6oz Angus beef burgers	\$ 11.50/person	370 cal
4 piece jumbo shrimp kebab with sambal mayonnaise	\$ 13.00/person	130 cal
Jamaican jerk chicken skewers	\$ 13.50/person	200 cal
Chicken souvlaki skewers, tzatziki	\$ 13.50/person	110 cal
Pork souvlaki skewers, tzatziki	\$ 13.00/person	120 cal
Cajun spiced chicken breast	\$ 14.00/person	110 cal
New Zealand lamb chops with rosemary jus	\$ 18.50/person	250 cal
Pork back ribs with house crafted BBQ sauce (serves 6)	\$ 38.00/rack	480 cal

---

### Gourmet Accompaniments

(minimum 10 servings)

Baked potato with sour cream and chives	\$ 3.75/person	150-280 cal
Roasted red skin potatoes with rosemary and sea salt	\$ 3.75/person	110 cal
Steamed rice pilaf with bell peppers and scallions	\$ 3.75/person	110 cal
Corn on the cob with sweet butter	\$ 4.75/person	150 cal
Grilled asparagus with onion butter	\$ 5.50/person	150 cal
Grilled teriyaki tofu skewers	\$ 7.25/person	110 cal
Grilled vegetable kebab of zucchini, eggplant, purple onion, red and yellow bell peppers, basil and olive oil	\$ 6.25/person	120 cal
Tri-colour fusilli pasta salad, kalamata olives, roasted zucchini garlic, olive oil and herb vinaigrette	\$ 6.50/person	330 cal

Adults and youth (ages 13 and older) need an average of 2,000 calories a day, and children (ages 4 to 12) need an average of 1,500 calories a day. However, individual needs vary.

# Estates Summer Feature Menu

---

## Sweets

Watermelon wedges	\$ 3.00/person	30 cal
Assorted bars and squares	\$ 30.00/dozen	370 cal
Assorted fresh Ontario berry bowl	\$ 8.00/person	80 cal
Mini fruit tarts (minimum 3 dozen)	\$ 3.00/dozen	90 cal
Warm mango and pineapple crumble (serves 30)	\$ 59.00/each	250 cal
Flourless chocolate meringue cake (serves 14)	\$ 79.50/each	350 cal
Lemon curd flan (serves 12)	\$ 76.50/each	340 cal

Adults and youth (ages 13 and older) need an average of 2,000 calories a day, and children (ages 4 to 12) need an average of 1,500 calories a day. However, individual needs vary.

# The Estates of Sunnybrook Bar Options

---

## 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 Argentio, 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**

Adults and youth (ages 13 and older) need an average of 2,000 calories a day, and children (ages 4 to 12) need an average of 1,500 calories a day. However, individual needs vary.

# 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
--------------------------------------	----------------

### 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
-----------------------	-------------

Standard Alcoholic Beverages	Standard Serving Size	Approximate Average Calories per Standard Serving Size
Red Wine (12%)	1 glass (142 ml/5 oz)	130
White Wine (12%)	1 glass (142 ml/5 oz)	120
Regular Beer (5%)	1 bottle (341 mL)	150
Light Beer (4%)	1 bottle (341 mL)	100
Spirits (40%)	1 shot (43 mL/1½ oz)	100

Note: Actual calories of alcoholic beverages may vary; the addition of mixes will increase the calories of these beverages. Standard serving sizes are based on one drink as outlined in Canada's Low-Risk Alcohol Drinking Guidelines.

Adults and youth (ages 13 and older) need an average of 2,000 calories a day, and children (ages 4 to 12) need an average of 1,500 calories a day. However, individual needs vary.

# 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

Standard Alcoholic Beverages	Standard Serving Size	Approximate Average Calories per Standard Serving Size
Red Wine (12%)	1 glass (142 ml/5 oz)	130
White Wine (12%)	1 glass (142 ml/5 oz)	120
Regular Beer (5%)	1 bottle (341 mL)	150
Light Beer (4%)	1 bottle (341 mL)	100
Spirits (40%)	1 shot (43 mL/1½ oz)	100

Note: Actual calories of alcoholic beverages may vary; the addition of mixes will increase the calories of these beverages. Standard serving sizes are based on one drink as outlined in Canada's Low-Risk Alcohol Drinking Guidelines.

Adults and youth (ages 13 and older) need an average of 2,000 calories a day, and children (ages 4 to 12) need an average of 1,500 calories a day. However, individual needs vary.



# Wine Selections

## House Wine – White

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

## White Wine

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

## Sparkling Wine & Champagne

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

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

## House Wine – Red

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

## Red Wine

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

Standard Alcoholic Beverages	Standard Serving Size	Approximate Average Calories per Standard Serving Size
Red Wine (12%)	1 glass (142 ml/5 oz)	130
White Wine (12%)	1 glass (142 ml/5 oz)	120
Regular Beer (5%)	1 bottle (341 mL)	150
Light Beer (4%)	1 bottle (341 mL)	100
Spirits (40%)	1 shot (43 mL/1½ oz)	100

Note: Actual calories of alcoholic beverages may vary; the addition of mixes will increase the calories of these beverages. Standard serving sizes are based on one drink as outlined in Canada's Low-Risk Alcohol Drinking Guidelines.

Adults and youth (ages 13 and older) need an average of 2,000 calories a day, and children (ages 4 to 12) need an average of 1,500 calories a day. However, individual needs vary.