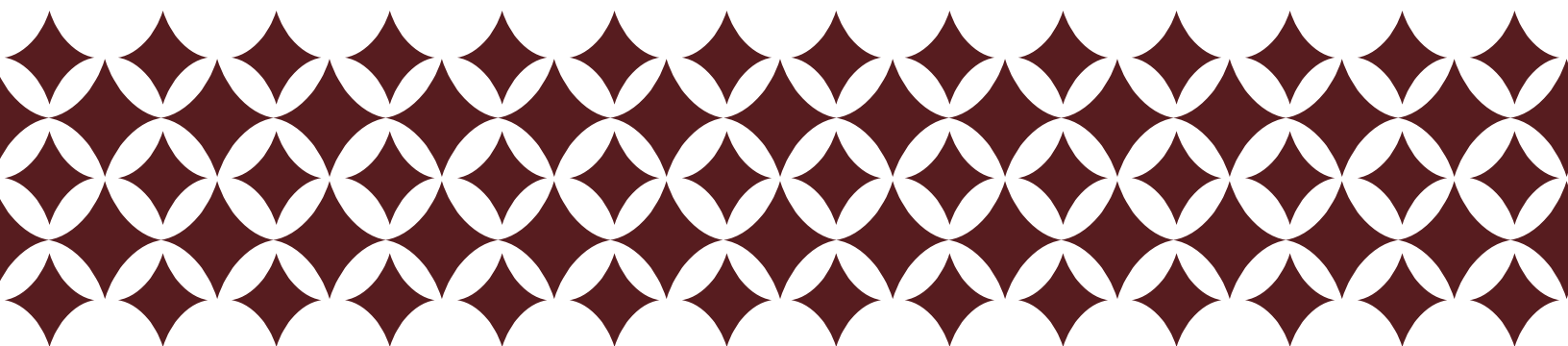




ESTATES OF
SUNNYBROOK

2020

CORPORATE PACKAGE



2020

CORPORATE PACKAGE

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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	Weekday Rental
Upper	40	22	24	32	40	60	35'x21'	7' 11"	\$ 575
Lower	40	22	24	-	40	60	35'x21'	7' 8"	

McLean House	Theatre	Board Room	U-Shape	Class Room	Rounds	Reception	Dimensions	Ceiling Height	Weekday Rental
Bayview	60	26	20	24	-	-	33'x 16'	8' 8"	\$ 350
Gallery	-	10	-	-	-	-	20'x 14'	8' 9"	\$ 275
Stewart	-	8	-	-	-	-	18'x 14'	8' 10"	\$ 275
Garden	-	8	-	-	-	-	17'x 14"	8' 10"	\$ 275
Conservatory	100	26	20	48	72	80	N/A	10'	\$ 650
Mahogany Dining Room	45	20	16	24	34	40	24'x 17"	10'	\$ 400
Library	-	10	-	-	10	15	24'x 17"	10'	\$ 275

Vaughan Estate	Theatre	Board Room	U-Shape	Open Rounds	Rounds	Reception	Dimensions	Ceiling Height	Weekday Rental
Courtyard Ballroom	175	50	37	112	150	175	69'x24'	8' 11"	\$ 850
Valleyanna	110	28	31	45	60	70	45'x 18'	8' 3"	\$ 575
Academy of Medicine	110	26	34	48	67	80	32'x 25'	11' 9"	\$ 675
Donningvale	-	18	-	-	-	-	25'x 16'	9'	\$ 400
Riverside	-	12	-	-	-	-	19'x 15'	8' 11"	\$ 350
Kilgour	-	10	-	-	-	-	17'x 14'	8' 11"	\$ 285
Main Ballroom	200	50	45	126	180	210	77'x 28'	10' 8"	\$ 875
Sunnybrook Dining Room	32	18	18	18	24	40	20'x 36'	11' 2"	\$ 350
Dunvegan	50	26	20	31	44	55	31'x17'	8' 8"	\$ 450

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



ESTATES OF
SUNNYBROOK

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.
- Choice on site: Client is welcome to make a choice on site for entrée choice only. For this option, there is a maximum of 50 guests, and the surcharge for this option is \$9.00 per person for lunch / \$11.00 per person for dinner.
- 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.
- All buffets require a minimum of 15 people, unless other wise stated.
- 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 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,



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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 (1024 x 768 resolution) \$ 150.00

Screen (6' x 6') \$ 27.00

Screen (8' x 8') \$ 40.00

DVD Player & 32" LCD TV \$ 275.00

Laser pointer \$ 10.00

Microphones & Audio

Computer Speakers \$ 50.00

Podium & Microphone \$ 65.00

Cordless (lapel/handheld) Microphone \$ 138.00

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

Mixer \$ 60.00

Speaker Phone \$ 55.00

Analog Phone Line \$ 55.00

Miscellaneous

Flip-chart, Paper, Markers and 'Stick-em' Holders \$ 35.00

Extra Newsprint Pad for Flip-chart \$ 10.00

Blackout Curtains (Main Ballroom) \$ 220.00

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



ESTATES OF
SUNNYBROOK

Breakfast Selections

SERVED BUFFET STYLE

The Continental	\$ 20.50/person
Sliced seasonal fresh fruit	80 cal
Assorted breakfast pastries to include: butter croissants, Danish pastries, and breakfast muffins	160-230 cal
Creamery butter, individual preserves	30-50 cal
Orange juice and cranberry juice	50-80 cal
Fresh brewed coffee and tea	0 cal

Plated Breakfast	\$ 36.50/person
Platters of tea breads, butter croissants, assorted rolls, sweet butter and individual preserves	160-230 cal
Spinach and Gruyere quiche	280 cal
Potato cake with fresh thyme and sour cream	230 cal
Roasted chorizo breakfast sausage	360 cal
Seasonal fruit kebab	50 cal
Fresh brewed coffee and tea	0 cal

The Express	\$ 24.75/person
An assortment of whole fruit	50 cal
Greek yogurt, dry fruit, maple nut granola	60 cal
Warm mini vegetarian quiche with smoked Gouda cheese	150 cal
Hard boiled eggs	70 cal
Banana bread, sweet butter	160-180 cal
Bowl of almonds	70 cal
Fresh brewed coffee and tea	0 cal

The Hot Breakfast	\$ 39.50/person (minimum 20)
Assortment of breakfast pastries, bagels, cream cheese and individual preserves	160-370 cal
Sliced seasonal fresh fruit	80 cal
Scrambled eggs with chives	190 cal
Smoked applewood bacon	200 cal
Roasted chorizo sausage	360 cal
Latke Potatoes	110 cal
Sliced Atlantic smoked salmon, red onions and whole grain mustard	120 cal
Fresh brewed coffee and tea	

The Morning Starter	\$ 28.25/person
Sliced seasonal fresh fruit	80 cal
Smoked Atlantic salmon, cream cheese, mini bagels, red onion and whole grain mustard	370-490 cal
Raspberry yogurt muffins	60 cal
Creamery butter, individual preserves	35-50 cal
Fresh brewed coffee and tea	0 cal

English Muffin Sandwich Breakfast	\$ 33.50/person (minimum 10)
English muffin egg sandwiches to include:	
• Smoked ham, green onion and Swiss cheese	310 cal
• Red peppers, roasted eggplant and smoked provolone cheese	300 cal
Roasted red skin potatoes with lemon, thyme and caramelized pearl onions	110 cal
Smoked applewood bacon	200 cal
Sliced seasonal fresh fruit	80 cal
Individual assorted low fat yogurt cups	50 cal
Fresh brewed coffee and tea	0 cal



ESTATES OF
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Brunch

Plated Brunch \$ 44.00/person (minimum 25)

Basket of assorted rolls and mini breakfast pastries, butter and preserves	160-230 cal
Belgium endive and baby spinach salad with roasted red peppers and fennel, crumbled goat cheese, raspberry shallot dressing	320 cal
Seared 4 oz salmon with dill hollandaise sauce, basmati rice, steamed asparagus, grilled red pepper OR	870 cal
Oven baked frittata with zucchini, eggplant, green bell peppers and sundried tomatoes with roasted Portobello mushrooms, mini red skin potatoes and garlic sautéed baby bok choy	290 cal
Warm peach and blueberry crumble topped with Tahitian vanilla ice cream	320 cal
Fresh brewed coffee and tea	0 cal

The Briar Hill Brunch Buffet \$ 46.00/person (minimum 25)

Artisan bread basket – bagels, tea breads, breakfast pastries, creamery butter, preserves, cream cheese	150 cal
Mixed organic green salad, roasted shallot dressing	290 cal
Vine-ripened tomatoes, basil marinated provolone cheese	230 cal
Scrambled eggs with chives	190 cal
Cinnamon French toast, pure maple syrup, blueberry compote	360 cal
Potato pancakes, apple butter, crème fraîche	500 cal
Applewood smoked bacon, chorizo sausage	560 cal
Seasonal fruit platter	80 cal
Assorted cookies, biscotti, bars, squares	370 cal
Fresh brewed coffee and tea	0 cal

Buffet Brunch \$ 49.00/person (minimum 40)

Cold

Assorted individual yogurts	50 cal
Bagels and cream cheese	370 cal
Fresh baked muffins, Danish and crossiants with fruit preserve and butter	230 cal
Baby spinach with roasted beets, grape tomatoes, English cucumbers, assorted dressings	200 cal
Assorted grilled vegetable platter	310 cal

HOT

Scambled eggs with chives	190 cal
Smoked Applewood bacon	200 cal
Roasted chorizo breakfast sausage	360 cal
French toast with butter and warm syrup or make your own waffle station	360 cal
Pan seared beef tenderloin morsels with button mushrooms, sweet peppers and red wine sauce	180 cal
Panko crusted catch of the day with lemon, capers and field tomatoes	320 cal
Market vegetables	320 cal
Mini latkes potato	135 cal

Sweet Table

Selection of french pastries	80 cal
Chocolate creme brulee spoons	90 cal
Assorted bars and squares	350 cal
Fresh sliced fruit with berries	160 cal
Assorted juices (orange, apple and cranberry)	50 - 80 cal
Coffee and Tea	0 cal



ESTATES OF
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Breakfast Selections

Enhancements to Your Breakfast Selection

Two eggs, scrambled	\$ 3.70/person	190 cal
Assorted house-made coffee loaves	\$ 3.95/person	160 cal
Raspberry yogurt muffins	\$ 4.00/person	170 cal
Sliced applewood smoked bacon	\$ 4.00/person	200 cal
Individual fat-free yogurt cups	\$ 4.25/person	50 cal
Mini raspberry scones, mascarpone cheese	\$ 4.75/person	210 cal
Assorted Kashi and Lara bar	\$ 4.75/person	450 cal
Fresh fruit skewers with maple yogurt dip	\$ 4.95/person	70 cal
Assorted bagels with cream cheese	\$ 5.00/person	370 cal
Sliced gluten free bread	\$ 5.00/person	180 cal
Croissants and Danish pastries	\$ 5.25/person	230 cal
Roasted chorizo sausage	\$ 5.50/person	360 cal
Greek yogurt, dried fruit and maple nut granola	\$ 7.00/person	60 cal
Traditional eggs benedict	\$ 7.25/person	420 cal
Seasonal fruit platter	\$ 7.50/person	80 cal
Individually baked frittata, yellow potatoes, roasted chorizo sausage and cheddar	\$ 7.75/person	290 cal
Sliced Atlantic smoked salmon, mini bagels and cream cheese	\$ 9.95/person	120 cal
Chef attended omelette station (minimum 50 people)	\$ 12.75/person	190-610 cal
Includes: cremini mushrooms, red bell peppers, broccoli florets, red onions, fresh chives, cheddar cheese; Your choice of two proteins: smoked chicken breast, smoked steel head trout, grilled Genoa salami or spicy chorizo sausage		



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Conference Breaks

All package breaks are for a minimum of 8 people

On the Run	\$ 10.75/person
Fruit and nut granola bars	140-450 cal
Assorted whole fruits	50 cal
Chocolate chip cookies	240 cal
Fresh brewed coffee and tea	0 cal

Cravings	\$ 11.75/person
Vegetable crudités and dip	190 cal
Roasted whole almonds	330 cal
Artichoke and Asiago cheese dip with bagel crisps	192 cal
Fresh brewed coffee and tea	0 cal

Chocolate Indulgence	\$ 12.25/person
Freshly baked chocolate chip, dark chocolate, white chocolate-macadamia and oatmeal raisin cookies	240 cal
Decadent double chocolate brownies	720 cal
White chocolate, cranberry bark	140 cal
Chocolate dipped strawberries	160 cal
Fresh brewed coffee and tea	0 cal

Healthy Retreat	\$ 13.50/person
Seasonal sliced fruit	80 cal
Individual fat-free fruit yogurt	100 cal
Maple and nut granola topping	60 cal
Lemon Bundt cake	330 cal
Fresh brewed coffee and tea	0 cal

Get Cracking	\$ 17.75/person
Mini vegetarian frittata, green onion, roasted zucchini, red skin potato, jalapeño cheddar	200 cal
Mini frittata, Spanish sausage, cremini mushrooms, fresh basil, aged white cheddar	290 cal
Tomato and cilantro salsa	10 cal
Assorted bagels, cream cheese	50- 80 cal
Fresh brewed coffee and tea	0 cal

Mediterranean Break	\$ 18.25/person
Focaccia, pita breads, bagettes	150-250 cal
Assorted dips of hummus, tomato and basil buchetta mix, sun-dried tomato and olive tapenade	95-200 cal
Warm artichoke and asiago cheese spread	100 cal
Baklava	230 cal
Fresh brewed coffee and tea	0 cal

Say Cheese	\$ 19.50/person
Market selection of local, Québec farmhouse and European cheeses, grapes, roasted whole almonds, preserves, assorted breads, crackers	500-1190 cal
Sliced seasonal fresh fruit and berries	80 cal
Fresh brewed coffee and tea	0 cal



ESTATES OF
SUNNYBROOK

Enhancements to Your Conference Breaks

Beverages

Selection of teas, fresh brewed regular and decaffeinated coffee	\$ 3.55/person	0-50 cal
Assorted juices (orange, apple, cranberry, pineapple)	\$ 16.25/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	\$ 2.75/500 ml	0 cal
San Pellegrino sparkling water	\$ 4.30/250 ml \$ 7.85/750 ml	0 cal 0 cal
Assorted soft drinks	\$ 3.60/can	150-160 cal
Flavoured sparkling San Pellegrino	\$ 4.90/250 ml	130-150 cal
Espresso	\$ 4.25/ea	0 cal
Cappuccino	\$ 5.00/ea	80 cal
Almond milk	\$ 3.50/ea	70 cal

Snacks

Miss Vickie's individual potato chips	\$ 2.75/bag	210 cal
Add dip	\$ 2.00/person	100 cal
Mini key lime tarts	\$ 3.50/ea	340 cal
Double chocolate brownies	\$ 3.50/ea	720 cal
Assorted house-made coffee loaves	\$ 3.95/person	160 cal
Coffee pecan kahlua squares	\$ 4.00/ea	180 cal
Assorted phyllo bites	\$ 4.25/ea	100 cal
Hummus and pita	\$ 4.75/person	250 cal
Fruit and Nut granola bars	\$ 4.75/ea	350 cal
Fresh fruit skewer, maple yogurt dip	\$ 4.95/person	70 cal
Seasonal vegetable crudités with dip	\$ 5.25/person	190 cal
Whole roasted almonds (2oz per person)	\$ 5.75/person	330 cal
Seasonal fruit platter	\$ 7.50/person	80 cal
Build your own berry parfait	\$ 7.75/person	60 cal
Spiced Pecans (2oz per person)	\$ 8.50/person	140 cal
Market selection of local, Québec farmhouse and European cheese, grapes, whole roasted almonds, assorted bread, crackers	\$ 15.50/person	1190 cal
Freshly baked cookies: double chocolate, oatmeal raisin, chocolate chip, white chocolate-macadamia nut	\$ 20.95/dozen	240-320 cal



ESTATES OF
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Conference Lunches

BUFFET STYLE

Add soup or salad of the day to any conference lunch or dinner \$4.95/person

*Gluten free bread available on request for any of our sandwich menus \$ 5.00/person

Fajita Festival \$ 36.95/person

In house fried nacho chips, cilantro salsa 150 cals

Black bean and chickpea salad, red peppers, red onion, tomato, fresh cilantro, olive oil 260 cals

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Assemble your own fajita with warm flour tortillas from the following: 140 cals

- Cajun rubbed chicken breast 160 cals
- Sautéed beef strips 170 cals
- Tomato braised Mexican rice with corn 140 cals
- Charred mixed peppers and onions 80 cals
- Grated cheddar cheese, sour cream, guacamole, lettuce, sliced jalapeños, diced tomatoes 60-120 cals

Add: Vegetarian enchiladas with corn, mushrooms, zucchini, cheddar cheese topped with a tomato cilantro sauce \$4.50/person 340 cals

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Caramel and Vanilla custard flan 75 cals

Seasonal fresh fruit platter 80 cals

Fresh brewed coffee and tea 0 cals

Deli on Bayview \$ 37.50/person

Baby spinach salad, cherry tomatoes, carrot strips, toasted almond slivers, citrus vinaigrette 320 cals

Tomato and provolone salad with balsamic drizzle 200 cals

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All sandwiches served on artisan white and multi-grain loaves, rosemary focaccia and baked baguettes

- Sliced smoked breast of chicken, mango mayonnaise and young spinach leaves 220 cals
- Tuna salad with red onions, chipotle peppers and Italian parsley 190 cals
- Sweet capicola, pommery mustard, swiss cheese and hot house tomato 180 cals
- Roasted zucchini, red pepper and eggplant wrap with chickpea and cumin hummus 230 cals
- Roast beef with roasted garlic and artichoke puree, Fontina and arugula leaves 160 cals
- Traditional egg salad 210 cals

Assorted dill pickles 10 cals

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Chef's choice dessert of the day 320 cals

Seasonal fresh fruit platter 80 cals

Fresh brewed coffee and tea 0 cals



ESTATES OF
SUNNYBROOK

Conference Lunches

BUFFET STYLE

Passage to India (minimum 20)	\$ 37.75/person	
Garlic Naan bread		60 cal
Indian vegetable salad, cucumbers, red onions, tomatoes, green chilies and cumin		15 cal
Mixed vegetable Raita with bell peppers, tomato, cucumber and yogurt		20 cal
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Creamy butter chicken		300 cal
Turmeric, cardamom and cinnamon stick steamed basmati rice		150 cal
Roasted eggplant, potatoes, ginger and tomatoes		130 cal
Chana Masala, chick peas, onions		140 cal
Add: Stewed Lamb curry with saffron and tomatoes	\$9.50/person	190 cal
Add: Tilapia fillet in a garam masala, curry leaves and lemon	\$7.25/person	170 cal
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Mango crumble		350 cal
Fresh brewed coffee and tea		0 cal

Little Italy	\$ 37.95/person	
Rosemary focaccia sliced bread		140 cal
Traditional Caesar salad, Grana Padano parmesan, focaccia crouton		430 cal
Grilled vegetables, eggplant, zucchini, bell peppers red onion, basil, olive oil, roasted garlic		310 cal
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Gnocchi tossed in roasted garlic, leeks, basil, sun-dried tomato, olive oil and shredded Padano cheese		420 cal
Mushroom ravioli with blistered cherry tomatoes, steamed spinach, smoked chicken and a light white wine cream sauce		620 cal
Add: Chicken parmigiana (4oz piece)	\$8.00/person	570 cal
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House-made tiramisu		340 cal
Seasonal fresh fruit platter		80 cal
Fresh brewed coffee and tea		0 cal

The Mediterranean	\$ 38.00/person	
White and black sesame seed flat bread, brushed with olive oil, avocado and artichoke dip		60 cal
Vine-ripened tomatoes with balsamic drizzle		70 cal
Grilled vegetable platter		80 cal
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Cured meats, imported and domestic cheeses, marinated olives and feta		150-350 cal
Flaked Albacore tuna, capers, lemon, thyme, olive oil		140 cal
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Date squares		300-550 cal
Sliced melon, grapefruit, grapes and black fig garnish		80 cal
Fresh brewed coffee and tea		0 cal

Go Greek	\$ 38.00/person	
Warm Greek-style pita with tzatziki dip		290 cal
Classic Greek salad, feta cheese, oregano dressing		190 cal
Add soup of the day	\$4.95/person	80-150 cal
Add veggie kabobs	\$4.95/person	220 cal
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Marinated chicken souvlaki		240 cal
Baked vegetable and feta cheese strudel, tomato basil sauce		290 cal
Tomato and bell pepper rice pilaf		110 cal
.....		
Baklava		230 cal
Seasonal fresh fruit platter		80 cal
Fresh brewed coffee and tea		0 cal



ESTATES OF
SUNNYBROOK

Conference Lunches

BUFFET STYLE

Asian Fusion	\$ 40.00/person
Add Coconut Thai soup	\$4.95/person 80-150 cal
Spring rolls, chili plum sauce	50 cal
Tossed Thai salad with Napa cabbage, peppers, cucumbers, shredded carrots, radish, scallions, basil leaves, sweet and spicy vinaigrette	60 cal
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Chicken thighs braised in a red curry, lime leaf, lemon grass and coconut milk	250 cal
Seared snapper fillet, tamari sauce on steamed greens	160 cal
Vegetable stir fry	80 cal
Steamed jasmine rice with scallions	240 cal
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Lemon coconut cake, bars and squares	300-550 cal
Fresh brewed coffee and tea	0 cal
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Canada from East to West	\$ 42.95/person
Crisp romaine hearts, cherry tomatoes, English cucumbers, shredded carrots, red balsamic dressing	290 cal
Purple kale and quinoa salad, chickpeas, red onion, candied pecans, orange segments, rice wine vinaigrette	190 cal
.....	
Seared West coast Pacific snapper, tomato, steamed baby spinach	160 cal
Chicken supreme, cremini mushroom sauce	180 cal
Farfalle pasta, roasted fennel, cremini mushrooms, green onions, fresh basil and tomato sauce	200 cal
Steamed wild and white rice, roasted corn	80 cal
Fresh market vegetables	60 cal
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Warm apple and raisin crumble	250 cal
Seasonal fresh fruit platter	80 cal
Fresh brewed coffee and tea	0 cal

Chef's Choice Daily Buffet (minimum 20)	
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Lunch	\$ 49.00/person
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Dinner	\$ 53.75/person

Our culinary team is delighted to create a buffet using fresh, local, sustainable and seasonal ingredients.

Add soup of the day	\$4.95/person 80-150 cal
Artisanal bread basket, sweet butter	140 cal
Fresh tossed mesclun greens, julienne vegetable, cherry tomatoes, house dressing	290 cal
Three complementing mixed salads	
.....	
Three hot entrées including:	
• Farm fresh chicken	610 cal
• Chefs daily catch	220 cal
• Vegetarian pasta	460 cal
Fresh market vegetables	60 cal
Chef's choice roasted new potatoes or rice pilaf	110 cal
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Dessert from our pastry kitchen	320 cal
Fresh fruit platter	80 cal
Fresh brewed coffee and tea	0 cal



ESTATES OF
SUNNYBROOK

Chef's Selections – Plated Lunches

(PRICES LISTED PER GUEST – MINIMUM 10)

All meals served with gourmet bread basket and creamery butter.

If you prefer your guests to choose their entrée on site, a surcharge of \$9 per person will be applied.

The Sherwood \$ 42.75/person

Traditional Caesar salad, Grana Padano parmesan, focaccia crouton 430 cal

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Oven roasted chicken supreme, herb Yukon potato mash, green beans, honey glazed carrot batons, cremini mushroom sauce 720 cal

OR

Fusilli pasta, steamed spinach, grilled red peppers, light rose sauce 740 cal

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House-made tiramisu and fresh berries 340 cal

Fresh brewed coffee and tea 0 cal

The Glendon \$ 44.00/person

Organic bitter greens, baby spinach, cherry tomatoes, heirloom radish, sugar roasted walnuts, dried cranberries, orange citrus vinaigrette 290 cal

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Seared Atlantic salmon fillet, stir fried rice in tamari, scallions, corn and red peppers, steamed green beans and pink ginger butter sauce 810 cal

OR

Portobello mushroom ravioli, grilled asparagus, marinated oven dried tomatoes, truffle oil scented cream 990 cal

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Key lime euro tart, gooseberry garnish 350 cal

Fresh brewed coffee and tea 0 cal

The Blythwood \$ 44.50/person

Purée of leek and potato soup 80 cal

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Whole roasted 6 oz beef striploin steak, thyme red skin potato mash, grilled Japanese eggplant, panko and herb crusted tomato, red wine shallot beef jus 700 cal

OR

Grilled zucchini, peppers, King mushrooms wrapped in phyllo pastry with tomato basil sauce 350 cal

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Mango crumble topped with Lindt milk chocolate ice cream 350 cal

Fresh brewed coffee and tea 0 cal

The Teddington \$ 44.75/person

Charred butternut squash and sweet potato purée 85 cal

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Chicken breast supreme, stuffed with feta cheese, dried apricots, dates and figs, grilled red bell peppers roasted carrots and rutebega, basmati rice, light raspberry cream reduction 660 cal

OR

Vegetable korma, cauliflower, chick peas, zucchini, onion, potato and green peas, simmer in coconut milk and korma spice, basmati rice and cilantro springs 260-500 cal

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Lemon meringue tart, blueberry coulis 310 cal

Fresh brewed coffee and tea 0 cal



ESTATES OF
SUNNYBROOK

Cocktail Reception

PASSED HOR D'OEUVERS

Cold Canapés \$ 4.25/ea

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, multi-grain baguette 90 cal

East coast lobster, dill aioli, green onion set in a phyllo pastry shell 70 cal

Tofu and pickled vegetable wrap, pink ginger and tamari dip 35 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

Charcuterie Spoon, roasted zucchini and egg plant smoked duck breast, choizo sausage, virgin olive oil, padano cheese 105 cal

Hot Canapés \$ 4.25/ea

Tandoori salmon satay, greek yogurt, lime and cilantro dip 125 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

Mini beef short rib wellington, braised short rib 240 cal

Duck foie gras, mushroom duxelle, puff pastry 240 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

Vegan taco, beluga lentils, tomato, chili powder, cumin, green kale, Daiya cheese 160 cal

Sliders \$ 5.25/ea

Grilled beef slider, spicy Havarti cheese, arugula lettuce, sun-dried cherry tomato, horseradish mayonnaise 490 cal

Atlantic salmon cake, baby green kale, vine-ripened red tomato, harissa yogurt spread 190 cal

Grilled cheese with lobster and fontina cheese lemon marscapone cheese dip 200 cal



ESTATES OF
SUNNYBROOK

Cocktail & Late Night Stations

Seasonal Vegetable Crudités \$ 5.25/person
200 cal

Served with fresh herb dip

Yukon Gold and Sweet Potato Fries \$ 8.50/person
250 cal

Served with smoke Organic Sea Salt, ketchup, malt vinegar, sambal mayonnaise

Artisan Breads and Dips \$ 9.25/person
350 cal

Pita bread, rosemary focaccia crisps, sliced French baguette accompanied with black olive tapenade, artichoke and chickpea spread, avocado, spinach, water chestnut, onion sour cream and mayonnaise spread

Applewood Smoked Salmon Side \$ 9.95/person
(serves 25) 320 cal
Slider buns, dill cream cheese, capers, sliced red onions

Potato Bites Poutine Bar \$ 13.50/person
(minimum 25) 370 cal
White cheese curds, sour cream, grilled salami and green onions

Gourmet Grilled Cheese Sandwiches \$ 14.95/person
(minimum 30) 790 cal
Artisanal breads, domestic and imported farmhouse cheeses, Serrano ham, Italian salami, smoked bacon, arugula, roasted pepper, sun-dried tomatoes

Build Your Own Waffle Station \$ 14.95/person
(minimum 40) 350 - 1200 cal
House made waffles, with your choice of sides: Chantilly cream, berry compote, chocolate syrup, sprinkles, maple syrup, powdered sugar, fresh berries
Add Vanilla Ice Cream: \$3.00/ea 240 cal

Soft Taco Bar \$ 15.75/person
(minimum 30) 510 cal

Ground beef, pulled chicken with Cajun spices served with tomato salsa, cheddar cheese, jalapenos, grilled peppers mushrooms, sour cream, guacamole and shredded lettuce

Mac and Cheese Station \$ 15.75/person
(minimum 50) 350 cal

Baked macaroni and mixed cheeses with toppings of diced grilled salami, pickled jalapeno peppers, roasted cauliflower, tomato salsa, chili flakes, roasted red peppers, BBQ sauce, pulled chicken

Market Selection of Local, Québec Farmhouse and European Cheese \$ 19.50/person
700 cal

Grapes, almonds, assorted bread, crackers

Assorted Thin Crust Pizzas \$ 19.25/ea
(serves 8) 240 cal

Estates Charcuterie Board \$ 21.50/person
(minimum 10) 590 cal

Game terrine, sliced prosciutto, Genoa salami, sundried cherry tomatoes, dried cured chorizo sausage, cracked green olives, peppercorn crusted goat cheese, pickles, mustards, artisanal breads

Warm Baked Brie (1kg wheel) \$ 149.00/ea
(serves 20) 540 cal

Filled with dried apricots, dates, cranberries wrapped in phyllo pastry with lingonberry jam
Served with crackers, fresh baguettes

Cocktail Shrimp \$ 210.00/platter
(50 pieces) 110 cal

Chilled poached jumbo shrimp, traditional cocktail sauce, lemon

Nigiri and Maki Sushi Platter \$ 390.00/platter
(80 pieces) 50 cal

Shoyu, gari ginger, wasabi



ESTATES OF
SUNNYBROOK

Cocktail Reception

CHEF ATTENDED CARVING STATIONS

Shucked Oysters \$ 4.25/ea
(minimum 100 pieces) 80 cals
Fresh horseradish, red wine vinegar and shallots, hot sauces, lemons

The Comfort Pot Pie \$ 18.50/person
(Build your own)
(minimum 50) 590 cals
Baked vol-au-vent puff pastry shells, traditional lamb sheppards pie or chicken pot pie. Sides of roasted fennel wedges, grilled zucchini, steamed rice in yellow curry and split green peas

Risotto \$ 21.00/person
(minimum 25) 490 cals
Asparagus spears, King oyster mushrooms, smoked chicken, mixed fresh herbs, julienne of leek, peppers, Grana Padano parmesan

Pasta \$ 25.50/ea
(minimum 40) 880 cals
Orecchiette pasta, tomato or cream sauce, Grana Padano parmesan served with:
Hot cacciatore sausage, smoked chicken breast, garlic sautéed shrimp, roasted zucchini, red onion cremini, mushrooms and green swiss chard

Roasted Canadian Angus Striploin \$ 23.50/person
(minimum 30) 370 cals
Assorted pickles, mustards, horseradish, assorted rolls, beef au jus

Carved Ontario Leg of Lamb \$ 205.00
(serves 20) 410 cals
Herb garlic crust, tzatziki, grilled pita bread

Whole Roasted Atlantic Salmon \$ 340.00
(serves 30) 470 cals
Wrapped in a banana leaf, lemon caper butter sauce

Whole Roasted Tom Turkey \$ 435.00
(minimum 30) 580 cals
House-made cranberry sauce, sage stuffing, pan gravy

Black Pepper Roasted Beef Tenderloin \$ 450.00
(serves 20) 660 cals
Pommery mustard, grated horseradish, sour cornichons, assorted rolls, cabernet sauvignon shallot reduction



ESTATES OF
SUNNYBROOK

Cocktail Reception

THEMED STATIONS

Vegetarian \$ 31.50/person (minimum 20)

Traditional Greek salad, artichokes, cucumbers, peppers, tomatoes, kalamata olives, crumbled Greek feta cheese, oregano dressing	220 cal
Skewered cherry tomatoes, bocconcini cheese, olive oil and basil purée, balsamic glaze	90 cal
Purple kale and quinoa salad, chickpeas, red onion, candied pecans, orange segments, rice wine vinaigrette	190 cal
Choice of two (2) hot dishes:	
Portobello mushroom ravioli, truffle cream sauce	330 cal
Orecchiette pasta al olio, roasted garlic, white wine cremini mushrooms, padano cheese, basil	240 cal
Braised curry cauliflower, chickpeas, naan bread	130 cal
Rice noodle Stir fry, Napa cabbage, green beans, red peppers, onions, carrots, tamari sauce	230 cal

Asian Fusion \$ 36.00/person (minimum 25)

Spring rolls, chili plum sauce	50 cal
Tossed Thai salad with Napa cabbage, peppers, cucumbers, shredded carrots, radish, scallions, basil leaves, sweet and spicy vinaigrette	60 cal
Chicken thighs braised in a red curry, lime leaf, lemon grass and coconut milk	250 cal
Seared snapper fillet, tamarind sauce	160 cal
Vegetable stir fry	80 cal
Steamed jasmine rice with scallions and cilantro	240 cal

Indian \$ 38.50/person (minimum 30)

Warm flat bread	150 cal
Mixed vegetable raita, bell peppers, cucumber and yogurt	50 cal
Indian lentil salad, zucchini, cumin, tomato and cilantro	210 cal
Aloo Baingan—semi dried eggplant, potatoes, ginger and tomato	130 cal
Creamy butter chicken thighs	300 cal
Chana Masala—chickpeas and onions	140 cal
Spinach and onion pankora	30 cal

The Mediterranean \$ 39.50/person (minimum 20)

Warm fig, prosciutto and Gorgonzola flatbread and assorted crostini	140- 530 cal
Flaked Albacore tuna, capers, lemon	140 cal
Vine-ripened tomato, basil, garlic, olives, peppers, arugula	70 cal
Kalamata olive tapenade, Grana Padano parmesan, pancetta crisps	220 cal
Garlic rosemary grilled lamb skewers, cucumber yogurt dip	250 cal
Marinated seafood – grilled calamari, shrimp	120-300 cal
Cured meats, assorted olives, marinated vegetables, parmesan, assorted breads	230 cal

Bounty from the Sea \$ 43.50/person (minimum 50)

Atlantic salmon cakes, Mediterranean pepper dill mayonnaise	180 cal
Coconut breaded shrimp, grainy Dijon aioli	115 cal
Breaded cod fish nuggets, gerkin and yellow mustard mayonnaise	105 cal
Baby scallops and calamari salad in olive oil, sundried cherry tomatoes, mixed bell peppers, fresh basil	90 cal
Add: Shucked oysters \$ 4.25/per oyster	80 cal
(minimum 100 pieces)	



ESTATES OF
SUNNYBROOK

Plated Meals

All meals served with gourmet bread basket and creamery butter.

PLEASE NOTE: To offer your guests a choice of main course, a minimum of 20 adult guests is required; a maximum of two (2) meat and one (1) vegetarian main course may be offered; all guests must have the same appetizer and dessert; the host must advise their event coordinator one (1) week prior to the event of the quantity of each main course required.

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 Fennel, Saffron and Star Anise \$ 13.00
120 cals

Asiago crouton garnish

Charred Butternut Squash and Sweet Potato \$ 11.25
150 cals

Roasted red delicious apple, sage crème fraîche

Exotic Canadian Wild Forest Mushroom \$ 11.95
155 cals

Rosemary roasted cauliflower

Whipped Taro Root and Leek \$ 13.00
180 cals

Crisp pomme frites and smoked cheddar crouton

East Coast Lobster Bisque \$ 14.00
210 cals

Snow crab claw and fresh dill

Roasted Vidalia Onion and Yukon Gold Potato \$ 15.50
130 cals

White cheese curds, leek crisps

Salads

Organic Bitter Greens and Baby Spinach \$ 10.75
290 cals

Cherry tomatoes, heirloom radish, sugar roasted walnuts, dried cranberries, orange sesame vinaigrette

Traditional Caesar \$ 12.75
430 cals

Herb crostini, pancetta crisp, Grana Padano parmesan, creamy Caesar dressing

Baby Green Kale and Blonde Frisee \$ 14.50
300 cals

Local red beets, shredded jicama, passion fruit dressing

Baby Spinach Leaves \$ 14.75
330 cals

Spiced candied pecans, Asian pears, daikon radish, strawberry red wine vinaigrette

Charred Endive, Arugula and Warm Goat Cheese \$ 15.00
380 cals

Burnt orange and sherry vinaigrette

Hydroponic Boston Lettuce and Buffalo Mozzarella \$ 15.50
350 cals

Grilled zucchini rounds, vine ripened tomato, basil arugula, olive oil puree, balsamic vinegar reduction



ESTATES OF
SUNNYBROOK

Plated Meals

All meals served with gourmet bread basket and creamery butter.

Appetizer Plates

Israeli Couscous and Pinot Bean Bowl \$ 14.25
460 cals

Sautéed king mushroom, green zucchini, Thai basil
tomato sauce, padano parmigiano

Vegetarian Antipasto Plate \$ 15.50
410 cals

Charred fennel, asparagus, eggplant, King mushrooms,
zucchini, red bell pepper, quinoa salad, extra virgin olive oil,
aged balsamic vinegar

Portobello Mushroom Ravioli \$ 16.50
500 cals

Sautéed garlic spinach, marinated oven dried tomatoes,
truffle oil scented cream

Antipasto Plate \$ 17.75
550 cals

Shaved prosciutto ham, Genoa salami, assortment of
roasted Italian vegetables, marinated olives, bocconcini
cheese

Forest Mushroom Risotto \$ 20.00
550 cals

Red beet juice, forest mushrooms, garlic fried
rapini and Daiya cheese

Seafood Antipasto Plate \$ 23.50
360 cals

Charred calamari, poached shrimp, bay scallop salad,
grilled zucchini, eggplant and red pepper, seaweed
salad and extra virgin olive oil

Main Courses—Fish & Seafood

Seared Jail Island Atlantic Salmon \$ 39.75
900 cals

Italian vegetable and lima bean ratatouille, dill garlic
roasted mini white potato, basil puree, baby carrots

Seared Rainbow Trout Fillet \$ 41.00
710 cals

Carrot julienne, green zucchini, roasted yellow potato
and vidalia onion, red bell pepper and basil coulis

Cilantro Marinated Red Snapper Fillet \$ 47.00
820 cals

Garlic sautéed baby bok choy, charred red pepper,
basmati rice and soy ginger green onion sauce

Pacific Halibut Fillet \$ 56.00
800 cals

Baby bok choy, roasted red peppers, steamed
golden beets, turmeric and saffron basmati rice,
lime butter dill sauce

Main Courses—Combo Plates

Canadian Plate \$ 46.50
650 cals

3oz Alberta beef striploin medallion steak, 5oz boneless
chicken breast, danish blue cheese and potato pancake,
edamame bean, red bell pepper and corn succotash,
natural chicken red wine jus

Seafood Trio \$ 60.50
960 cals

4oz Lobster tail, shell on butterflied shrimp,
New Brunswick salmon nugget, baby bok choy, grilled
italian eggplant, lime leaf steamed jasmine rice, brown
butter caper tomato black olive sauce

Combo Plate \$ 67.00
850 cals

4oz Lobster tail and 6oz Beef Flatiron steak, green beans,
charred red bell pepper, lime leaf steamed jasmine rice,
creamed Lobster bisque sauce



ESTATES OF
SUNNYBROOK

Plated Meals

All meals served with gourmet bread basket and creamery butter.

Main Courses—Meat & Poultry

Seared Chicken Supreme \$ 37.75
930 cals

Medley of sautéed green beans, red bell pepper, red onion, thyme roasted red potatoes, red wine Shiitake mushroom sauce

Stuffed Chicken Breast Supreme \$ 42.00
1020 cals

Stuffed with duck foie gras mousse, white and wild rice, french green beans, roasted carrot batons, natural chicken jus

Carved Whole Roasted AAA Beef Striploin \$ 49.00
700 cals

Garden green beans, mixed roasted yellow turnip and carrot, mini white potato, red wine beef jus

Braised Beef Chuck Flat Short Rib \$ 57.00
1000 cals

Garlic sautéed bok choy, grilled red pepper, roasted garlic and thyme yellow potato mash, pearl onion red wine beef jus

Roasted Alberta AAA Prime Rib of Beef \$ 58.00
(minimum 15 people) 1130 cals

Stilton potato cake, steamed garden green beans, roasted red pepper, natural pan jus, crisp leek garnish

Seared Beef Tenderloin \$ 58.00
740 cals

Sautéed red onion and carrot julienne, parmesan and bread crusted red tomato, chive potato mash, sautéed mixed mushroom beef jus

Herb Crusted New Zealand Lamb Rack \$ 65.00
1060 cals

Soft rosemary polenta, baby carrots, green beans, onion ring and red wine candied chestnut lamb jus

Main Courses—Vegetarian

Forest Mushroom Risotto \$ 26.00
800 cals

Red beet juice, forest mushrooms, garlic fried rapini and Daiya cheese

Rice Noodle Stir Fry \$ 28.00
700 cals

Thick rice noodles, mixed Asian vegetables, toasted sesame seeds, seared tofu, cilantro sprigs, tamari sauce

Edamame Bean Ratatouille \$ 30.00
415 cals

Eggplant, zucchini, yellow pepper and tomato, topped with grilled king mushrooms

Indian Chana Masala \$ 32.00
700 cals

Chickpeas, onion, potato, house blended spices, lemon, curry leaf, steamed rice

Gluten Free Penne Pasta \$ 32.00
750 cals

Roasted portobello mushroom, grilled leeks, yellow bell pepper. Thai basil tomato sauce and Daiya cheese

Portobello Mushroom Ravioli \$ 36.00
990 cals

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



ESTATES OF
SUNNYBROOK

Desserts Selections

All plated desserts are served with fresh brewed coffee and tea.

Vegan Chocolate Layer Cake \$ 12.50
330 cal

Raspberry coulis

Warm Apple Caramel Crumble Tart \$ 12.75
385 cal

Vanilla bean ice cream, raspberry coulis

Lemon Coconut Layer Cake \$ 12.75
350 cal

Blueberry coulis

Mango and Blueberry Crumble \$ 13.50
250 cal

Grand Marnier creme

Seasonal Fresh Fruit Plate \$ 13.75
160 cal

Topped with fresh Ontario berries

Decadent Dark Chocolate Crème Brûlée \$ 14.00
610 cal

Fresh berries, house-made biscotti

Dark Chocolate Molten Cake \$ 14.75
500 cal

White ganache center, raspberry sauce, gooseberry garnish

Gluten Free Pink Velvet Cakelet \$ 15.00
350 cal

Served with blood orange sorbet

The Italian Quartet \$ 16.00
310 cal

Raspberry sorbetto, dark chocolate tartufo, dried fig biscotti, mini white chocolate creme brulee



ESTATES OF
SUNNYBROOK

Buffets

The McLean Buffet	\$ 54.00/person
(minimum 20)	
Artisan bread basket, sweet butter	140 cal
Spinach and mixed sprouts, cherry tomato, Daikon radish, red bell pepper, Asian sesame dressing	210 cal
Roasted eggplant platter, sliced fontina cheese, olive oil, garlic and fresh dill dressing	170 cal
Orecchiette pasta and artichoke salad, fresh Thai basil, red bell pepper, olive oil, garlic	240 cal
.....	
Korean BBQ Chicken	313 cal
Lime leaf steamed jasmine rice with scallions	150 cal
Wild pacific salmon fillet, ginger soya glaze	180 cal
Roasted carrot and turnip	50 cal
.....	
Seasonal fresh fruit platter	80 cal
Chef's choice pastry of the day	320 cal
Fresh brewed coffee and tea	

The Coach House Buffet	\$ 60.00/person
(minimum 20)	
Assorted artisanal breads, sweet butter	140 cal
Baby spinach salad, tomatoes, julienne of carrots, toasted almonds, citrus dressing	200 cal
Cucumbers, bell peppers, feta cheese crumble, oregano dressing	220 cal
Fusilli pasta salad, garlic, kalamata olives, roasted zucchini and eggplant, rosemary dressing	330 cal
.....	
Seared wild Pacific salmon fillet, Hoisin lime ginger glaze	220 cal
Braised green beef curry, Roma tomato, purple basil	180 cal
Steamed Jasmine rice with peas	150 cal
Garlic sautéed bok choy	20 cal
.....	
Chef inspired dessert	370 cal
Seasonal fresh fruit platter	80 cal
Fresh brewed coffee and tea	0 cal

Estates of Sunnybrook Buffet	\$ 69.00/person
(minimum 35)	
Artisan bread basket, sweet butter	140 cal
House dressed Caesar salad, padano parmesan, turkey bacon bits	430 cal
Couscous salad, fresh lemon, italian parsley, mixed vegetables, roasted red onion	210 cal
Sliced tomato, diced spicy Havarti cheese, hard boiled egg, guacamole cilantro dressing	120 cal
.....	
Seared chicken supreme, light tarragon chicken jus	180 cal
Roasted Alberta striploin, beef au jus	370 cal
Orecchiette pasta, roasted fennel, cremini mushrooms, green onions, fresh basil and tomato sauce	200 cal
Mini red skin potatoes, thyme and garlic	110 cal
Market vegetables	320 cal
.....	
Chef inspired pastry station	370 cal
Seasonal fresh fruit platter	80 cal
Fresh brewed coffee and tea	0 cal

Some of our more popular suggestions include:



ESTATES OF
SUNNYBROOK

Buffets

Vaughan Buffet	\$ 76.50/person
(minimum 40)	
Artisan bread basket, sweet butter, extra virgin olive oil	140 cal
Mini mixed greens, julienne vegetables, Dijon and white wine vinaigrette	290 cal
Village salad – vine-ripened tomato, cucumber, sweet peppers, kalamata olives, Greek feta, oregano red wine vinaigrette	220 cal
Macaroni salad, orange cheese curds, Italian parsley, red onion, celery and mayonnaise	180 cal
Grilled vegetables, portobello mushrooms, olive oil, roasted garlic basil drizzle	310 cal
Red lentil and lemon salad, cumin, green onion, garlic, Italian parsley, kalamata olive, red wine dressing	120 cal
.....	
Slow roasted carved beef striploin, grated horseradish, selection of mustards, caramelized onion jus	420 cal
Whole roasted chicken with rosemary and garlic	610 cal
Braised Yukon gold potato wedges, lemon, garlic, onion, fresh herbs	110 cal
Gnocchi with garlic sauteed spinach, cherry sundried tomato, Basil pesto and olive oil	240 cal
Market root vegetable medley	320 cal
.....	
Seasonal fresh fruit platter	80 cal
Chef's choice of assorted cakes, bars, squares, brûlée	370-500 cal
Fresh brewed coffee and tea	0 cal

Vaughan Buffet	\$ 76.50/person
(minimum 40)	
Artisan bread basket, sweet butter, extra virgin olive oil	140 cal
Mini mixed greens, julienne vegetables, Dijon and white wine vinaigrette	290 cal
Village salad – vine-ripened tomato, cucumber, sweet peppers, kalamata olives, Greek feta, oregano red wine vinaigrette	220 cal
Macaroni salad, orange cheese curds, Italian parsley, red onion, celery and mayonnaise	180 cal
Grilled vegetables, portobello mushrooms, olive oil, roasted garlic basil drizzle	310 cal
Red lentil and lemon salad, cumin, green onion, garlic, Italian parsley, kalamata olive, red wine dressing	120 cal
.....	
Slow roasted carved beef striploin, grated horseradish, selection of mustards, caramelized onion jus	420 cal
Whole roasted chicken with rosemary and garlic	610 cal
Braised Yukon gold potato wedges, lemon, garlic, onion, fresh herbs	110 cal
Gnocchi with garlic sauteed spinach, cherry sundried tomato, Basil pesto and olive oil	240 cal
Market root vegetable medley	320 cal
.....	
Seasonal fresh fruit platter	80 cal
Chef's choice of assorted cakes, bars, squares, brûlée	370-500 cal
Fresh brewed coffee and tea	0 cal



ESTATES OF
SUNNYBROOK

Buffet

Indian Buffet

Vegetarian only \$ 48.25/person
(minimum 40)

With Chicken plus Lamb or Fish Entrées \$ 68.00/person
(minimum 50)

With Chicken, Lamb and Fish Entrées \$ 82.00/person
(minimum 50)

Indian vegetable salad, cucumber, red onion, tomato,
green chilies and cumin 20 cal

Shredded cabbage salad, black mustard seeds,
curry leaves, carrots, sliced chilies and grated coconut 50 cal

Laccha onions – shaved red onion rings, coriander 10 cal

Green bean salad with ginger, coriander and lemon 15 cal

Crispy fried pappadums 10 cal

Mixed vegetable Raita, bell peppers, tomato and
cucumber yogurt 50 cal

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Pre-selected choice: tandoori chicken or creamy
butter chicken 300 cal

Lamb Rogan Josh – Kashmir style stewed lamb curry
with saffron and tomatoes 190 cal

AND/OR

Indian spiced West coast snapper fillet in a light
curry sauce 170 cal

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Aloo baingan – semi dry tempered eggplant and
potatoes, ginger and tomatoes 130 cal

Palak paneer – fried paneer cheese with spinach-
fenugreek purée, finished with cream 190 cal

Dal makhni – creamy black lentils, slowly simmered,
finished with cream and butter 130 cal

Dum vegetable pulao – basmati rice with vegetables,
saffron, raisins, cinnamon, and ginger 180 cal

Chana Masala – chick peas, onions 140 cal

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Fresh seasonal fruit platter 80 cal

Mango crumble 250 cal

Espresso and cappuccino bar 80 cal

Fresh brewed coffee and tea 0 cal



ESTATES OF
SUNNYBROOK

Sweet Table Selection

Estates Sweet Table (minimum 50)	\$ 25.50/person	
Fresh brewed coffee and tea.		
Your choice of three (3) à la carte dessert selections from the choices below: (All cakes serve 12 slices)		
Fresh Fruit Platter	\$ 7.50/person	160 cal
Assorted Cookies and Biscotti	\$ 22.00/dozen	150-220 cal
Bars and Squares	\$ 30.50/dozen	300-550 cal
Chocolate Dipped Strawberries	\$ 34.00/dozen	160 cal
Assorted French Pastries/Petit Fours (minimum 4 dozen)	\$ 39.50/dozen	80 cal
Dark Chocolate Crème Brûlée Spoons	\$ 39.50/dozen	90 cal
Gluten Free Mini Chocolate and Vanilla Cupcakes (minimum 5 dozen)	\$ 45.50/dozen	290 cal
Triple Chocolate Mousse Cake	\$ 77.00	360 cal
Key Lime Pie	\$ 77.00	350 cal
Sour Cherry Cheesecake	\$ 79.00	290 cal
Vegan Chocolate Layer Cake	\$ 79.00	350 cal
Gluten Free Chocolate Mousse Cake	\$ 79.00	340 cal
Lemon Coconut Layer Cake	\$ 80.00	340 cal
Tiramisu with Mascarpone, Shaved Dark Chocolate	\$ 84.00	340 cal

Enhance Your Sweet Table With:

Chocolate Truffles: Caramel, Amaretto, Cognac or Champagne (minimum 5 dozen)	\$ 4.25/ea	130 cal
Assorted Dessert Platter (minimum 50) Chocolate dipped strawberries, Crème brûlée spoons, Assorted petit fours and French macarons	\$ 11.75/person	100-410 cal



ESTATES OF
SUNNYBROOK

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 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

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.



ESTATES OF
SUNNYBROOK

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 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, Wisner'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
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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
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Liqueurs

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

Mineral Waters & Soft Drinks

Bottled Water Aquafina	\$ 2.65/500ml	0 cal
Infused Water	\$55.00/gallon	
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

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.



ESTATES OF
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The Estates of Sunnybrook Bar Options

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

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
Infused Water (lemon, lime, cucumber, watermelon)	\$55.00/gallon	
Assorted soft drinks	\$ 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, 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

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
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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

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

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

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

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

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