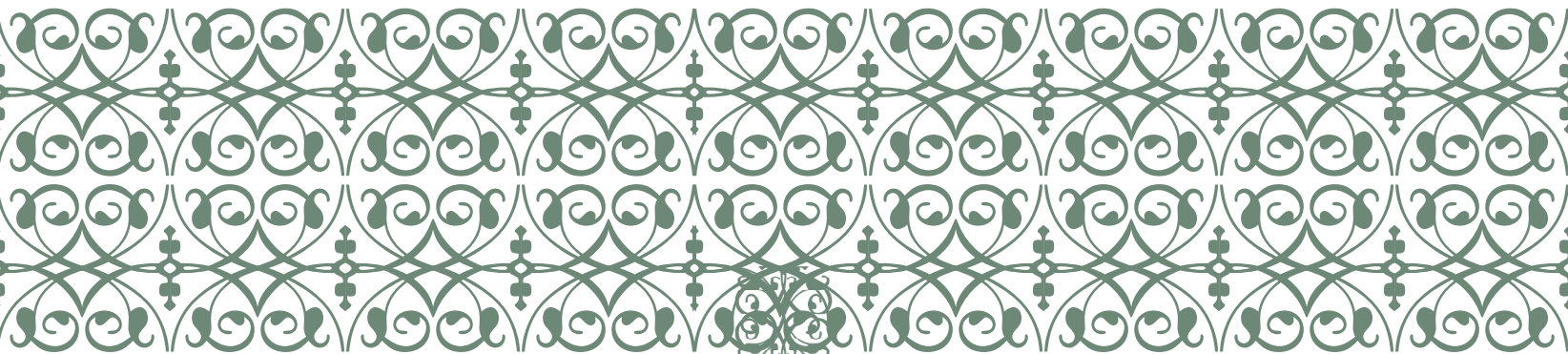




ESTATES · OF  
SUNNYBROOK

2020

SOCIAL PACKAGE



ESTATES · OF  
SUNNYBROOK

# 2020

## SOCIAL PACKAGE

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### Contents

General Information	1
Cocktail Reception	3
Evening Cocktail/ Late Night Reception	4
Chef Attended Carving Stations	5
Themed Stations	6
Plated Breakfast and Brunch	7
Plated Meals	8
Children's Menu	11
Dessert Selections	12
Sweet Table Selections	13
Buffets	14
Bar Options	18
Wine Selections	20
Vendor Partners Suggestions	21
Frequently Asked Questions	23



ESTATES · OF  
SUNNYBROOK

# General Information

## Costs & Payment Schedule

The following 2020 rental fees will apply (please speak with a coordinator about 2021 rates)

Location	Friday & Sunday Evening 6pm - 1am	Saturday & Sunday Morning 11am -4pm	Saturday Evening 6pm - 1am	Ceremony*
Coach House	\$600	\$600	\$600	\$250
McLean House	\$1500	\$1000	\$3000	\$500
Courtyard Ballroom	\$1500	\$1000	\$2000	\$500
Main Ballroom	\$2500	\$1500	\$3400	\$500

\*Ceremony rates are based on booked reception space. Inquire for ceremony-only rates.

- The rental fee covers the cost of our full service venue including; room set-up, tables and contemporary chairs, formal white floor-length linens, tableware and candles, plus the cost of servers, bartenders, and a Maître d'.
- In addition to the rental cost for the space as listed above, minimum revenue requirements apply. These minimum revenue requirements are net of room rentals, taxes and service charge. Any portion of the minimum revenue requirement not consumed with food or beverage items ordered will be applied to the final invoice as additional room rental, and the appropriate taxes will be applied.
- An initial non-refundable deposit equal to the room rental and ceremony fee is required to confirm your booking.
- An estimate of the full cost of your event will be prepared by your event coordinator after your consultation and catering meeting. The full amount of this estimate is due as a second deposit three (3) weeks in advance of the event.

## Food & Beverage

- The Client will be responsible for providing guaranteed attendee numbers to the catering office a minimum of five (5) business days prior to the commencement 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 three (3) weeks in advance.
- All food and beverages are subject to an 18% service charge plus applicable taxes.
- With the exception of wedding/celebration cakes, no food items may be brought into The Estates. Similarly, The Estates prohibits the removal of any food or drink by the host, guests or contractors.
- There is a service charge for a wedding/celebration cake brought in by a client and is based on 100% of guests. The service charge is \$3.25/person for buffet style and \$5.25/person for plated and both include the service of coffee and tea.
- 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



# General Information

## Other

- All equipment and décor must be dismantled and removed no later than 45 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 flowers in advance.
- We request that your florist coordinate delivery and set-up just prior to your event. Transportation of floral arrangements from ceremonies to the dining room should be arranged with your florist.
- Ceremony rehearsals are only permitted in your outdoor ceremony space (no indoor access) and are weather permitting. Rehearsals can only be confirmed 1 week in advance and may not be set-up as per your ceremony arrangements.
- 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.
- Social functions may take place between 11:00am to 4:00pm and 6:00pm to 1:00am. Access for set-up is one (1) hour prior to the contracted start of the event.

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

# Cocktail Reception

## PASSED HOR D'OEUVERS

<b>Cold Canapés</b>	\$ 4.25/ea	<b>Sliders</b>	\$ 5.25/ea
Vegetarian California roll, pink ginger, wasabi, soya sauce	50 cal	Grilled beef slider, spicy Havarti cheese, arugula lettuce, sun-dried cherry tomato, horseradish mayonnaise	490 cal
Thai shrimp roll, basil, mango, tamarind honey sauce	70 cal	Atlantic salmon cake, baby green kale, vine-ripened red tomato, harissa yogurt spread	190 cal
Hickory smoked salmon, caper dill cream cheese, pickled red onion, multi-grain baguette	90 cal	Grilled cheese with lobster and fontina cheese lemon marscapone cheese dip	200 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		
<b>Hot Canapés</b>	\$ 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			
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 cup, beluga lentils, tomato, chili powder, cumin, green kale, Daiya cheese	160 cal		



ESTATES OF  
SUNNYBROOK

# Cocktail & Late Night

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Seasonal Vegetable Crudités \$ 5.25/person  
200 cal

Served with fresh herb dip

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

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

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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

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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

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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

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

Grapes, almonds, assorted bread, crackers

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

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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

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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

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

Chilled poached jumbo shrimp, traditional cocktail sauce, lemon

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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

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

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**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

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**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

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**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

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

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

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

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

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**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

<b>Vegetarian</b>	\$ 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

<b>Asian Fusion</b>	\$ 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

<b>Indian</b>	\$ 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

<b>The Mediterranean</b>	\$ 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

<b>Bounty from the Sea</b>	\$ 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 Breakfast and Brunch

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## 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 870 cal

OR

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

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## 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

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## 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  
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.

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## Soups

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Roasted Fennel, Saffron and Star Anise \$ 13.00  
120 cals

Asiago crouton garnish

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Charred Butternut Squash and Sweet Potato \$ 11.25  
150 cals

Roasted red delicious apple, sage crème fraiche

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Exotic Canadian Wild Forest Mushroom \$ 11.95  
155 cals

Rosemary roasted cauliflower

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Whipped Taro Root and Leek \$ 13.00  
180 cals

Crisp pomme frites and smoked cheddar crouton

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East Coast Lobster Bisque \$ 14.00  
210 cals

Snow crab claw and fresh dill

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

White cheese curds, leek crisps

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## Salads

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Organic Bitter Greens and Baby Spinach \$ 10.75  
290 cals

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

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Traditional Caesar \$ 12.75  
430 cals

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

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Baby Green Kale and Blonde Frisee \$ 14.50  
300 cals

Local red beets, shredded jicama, passion fruit dressing

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Baby Spinach Leaves \$ 14.75  
330 cals

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

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

Burnt orange and sherry vinaigrette

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Hydroponic Boston Lettuce and Buffalo Mozzarella \$ 15.50  
350 cals

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

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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 cal

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

Vegetarian Antipasto Plate \$ 15.50  
410 cal

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 cal

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

Antipasto Plate \$ 17.75  
550 cal

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

Forest Mushroom Risotto \$ 20.00  
560 cal

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

Seafood Antipasto Plate \$ 23.50  
360 cal

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 cal

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

Seared Rainbow Trout Fillet \$ 41.00  
710 cal

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

Cilantro Marinated Red Snapper Fillet \$ 47.00  
820 cal

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

Pacific Halibut Fillet \$ 56.00  
800 cal

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 cal

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 cal

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 cal

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

Searched Chicken Supreme \$ 37.75  
930 cal

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 cal

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 cal

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 cal

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 cal

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

Searched Beef Tenderloin \$ 58.00  
740 cal

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 cal

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 cal

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

Rice Noodle Stir Fry \$ 28.00  
700 cal

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

Edamame Bean Ratatouille \$ 30.00  
415 cal

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

Indian Chana Masala \$ 32.00  
700 cal

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

Gluten Free Penne Pasta \$ 32.00  
750 cal

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

Portobello Mushroom Ravioli \$ 36.00  
990 cal

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



ESTATES OF  
SUNNYBROOK

# Children's Menu

(FOR CHILDREN 12 AND UNDER)

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## Appetizers

Chicken noodle soup	\$ 5.25	100 cal
Garlic cheese bread	\$ 5.25	240 cal
Romaine hearts, tomato, cucumber, carrot, house ranch dressing	\$ 7.25	130 cal
Caesar salad	\$ 8.25	210 cal

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## Main Courses

Grilled cheese sandwich	\$ 6.50	500 cal
Pasta with tomato sauce	\$ 8.50	90 cal
Cheese ravioli, tomato sauce	\$ 10.50	350 cal
Trio of slider burgers, French fries	\$ 10.50	470 cal
Cheese and chicken quesadilla, sour cream, guacamole	\$ 10.50	530 cal
House-made chicken fingers, French fries	\$ 12.95	710 cal
Gluten free grilled chicken, steamed rice, vegetables, tomato sauce	\$ 12.95	340 cal
Individual pepperoni cheese pizza	\$ 13.50	590 cal

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## Sides

Celery and carrot sticks, ranch dip	\$ 3.00	170 cal
French fries	\$ 4.00	310 cal

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## Sweets

Chocolate chip cookie ice cream sandwich	\$ 8.00	270 cal
Gluten free devil food cupcake, vanilla ice cream	\$ 9.00	200 cal
Chocolate brownie, vanilla ice cream	\$ 9.00	730 cal



ESTATES OF  
SUNNYBROOK

# Desserts Selections

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

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Vegan Chocolate Layer Cake \$ 12.50  
330 cal

Raspberry coulis

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Warm Apple Caramel Crumble Tart \$ 12.75  
385 cal

Vanilla bean ice cream, raspberry coulis

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Lemon Coconut Layer Cake \$ 12.75  
350 cal

Blueberry coulis

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Mango and Blueberry Crumble \$ 13.50  
250 cal

Grand Marnier creme

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Seasonal Fresh Fruit Plate \$ 13.75  
160 cal

Topped with fresh Ontario berries

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Decadent Dark Chocolate Crème Brûlée \$ 14.00  
610 cal

Fresh berries, house-made biscotti

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Dark Chocolate Molten Cake \$ 14.75  
500 cal

White ganache center, raspberry sauce, gooseberry garnish

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Gluten Free Pink Velvet Cakelet \$ 15.00  
350 cal

Served with blood orange sorbet

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The Italian Quartet \$ 16.00  
310 cal

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

Celebration Cake Service:  
\*all served with Fresh brewed coffee & tea  
Own Cake/Cupcake served Buffet Style Service: \$3.25/person  
Own Cake/Cupcake Plated & Garnished & served to the Table Service: \$5.25/person



ESTATES OF  
SUNNYBROOK

# Sweet Table Selections

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<b>Estates Sweet Table</b> (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

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## 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

# Buffets

<b>Afternoon Tea Buffet</b>	\$ 44.00/person
(minimum 20)	
Selection of gourmet and open-faced sandwiches:	
Smoked salmon cream cheese	90 cals
Crisp iceberg lettuce, shredded carrot, cherry tomato, green bell peppers, feta cheese dressing	65 cals
Chicken salad, celery, green peppers, parsley	90 cals
Smoked black forest ham, Gruyere, pommery aioli	200 cals
Shaved roast beef, aged cheddar, arugula, horseradish, pickle	130 cals
Egg salad, celery, Italian parsley, Dijon mustard	210 cals
Albacore tuna salad, red onion, cilantro and lemon juice	190 cals
Vegetarian tortilla wraps, hummus spread	70 cals
Seasonal vegetable crudités, sour cream and herb dip	290 cals
.....	
Chocolate dipped strawberries	160 cals
Bars and squares	370 cals
Fresh brewed coffee and tea	0 cals

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

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

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



ESTATES OF  
SUNNYBROOK



# Buffets

<b>Vaughan Buffet</b>	\$ 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

<b>Traditional Buffet</b>	\$ 90.00/person
(minimum 50)	
Whole baked bread loafs and rolls, creamery butter, extra virgin olive oil	140 cal
White bean, cumin spread	50 cal
Antipasto platter – grilled vegetables, marinated olives, portobello mushrooms, cured meats	280 cal
Baby spinach salad, oven dried cranberries, spicy glazed pecans, balsamic dressing	90 cal
Cold poached tiger shrimp, dill horseradish, cocktail sauce	110 cal
Vine-ripened tomatoes, arugula, olive drizzle	130 cal
Shaved fennel, green beans, citrus segments, orange lime dressing	25 cal
.....	
Chef carved beef flat iron, Merlot wine sauce, thyme, roasted cipollini onion jus	420 cal
Whole roasted chicken with rosemary and garlic	610 cal
East coast salmon fillets, lemon caper parsley butter	360 cal
Spinach and ricotta cannelloni	230 cal
Steamed rapini, garlic, shallot butter	160 cal
Scalloped potatoes, smoked cheddar cheese	310 cal
.....	
Market selection of local cheeses	290 cal
Seasonal fresh fruit platter	80 cal
Your choice of three (3) items from the sweet table selections and one (1) Chef inspired pastry dish	
Espresso and cappuccino bar	80 cal
Fresh brewed coffee and tea	0 cal



ESTATES OF  
SUNNYBROOK

# Buffets

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## Indian Buffet

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Vegetarian only \$ 48.25/person  
(minimum 40)

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

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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

.....

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

.....

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

# The Estates of Sunnybrook Bar Options

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

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## Host Consumption Bar

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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.

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## Flat Fee Bar – Seated Meal Event

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### 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

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### 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)

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## Flat Fee Bar – Cocktail Reception Event

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### 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

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### 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, 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
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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  
SUNNYBROOK

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

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## 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

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## 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:

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## 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
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

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

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

## White Wine

Riesling/Gewurtzraminer 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

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

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

# Vendor Partners – Suggestions

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## Cakes & Desserts

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Dufflet Pastries	<a href="http://www.dufflets.com">www.dufflets.com</a>
The Cocoa Cakery	<a href="http://www.thecocacakery.com">www.thecocacakery.com</a>
Patricia's Cake Creations	<a href="http://www.patriciacakes.com">www.patriciacakes.com</a>
Fine Cakes by Zehra	<a href="http://www.finecakesbyzehra.com">www.finecakesbyzehra.com</a>
Le Dolci	<a href="http://www.ledolci.com">www.ledolci.com</a>

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## Décor/Rentals

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Around the Table	<a href="http://www.aroundthetable.ca">www.aroundthetable.ca</a>
AS Special Events	<a href="http://www.asspecialevnts.com">www.asspecialevnts.com</a>
Chairman Mills	<a href="http://www.chairmanmills.com">www.chairmanmills.com</a>
Contemporary Furniture Rentals	<a href="http://www.cffrentals.com">www.cffrentals.com</a>
Helix Candles	<a href="http://www.helixcandles.com">www.helixcandles.com</a>
Balloon Corporate Events	<a href="http://www.ballooncorporateevents.com">www.ballooncorporateevents.com</a>
Have A Seat Luxury Linen and Decor	<a href="http://www.haveaseat.ca">www.haveaseat.ca</a>
Event Rental Group	<a href="http://www.eventrentalgroup.com">www.eventrentalgroup.com</a>
Glamorous Affairs Inc	<a href="http://www.glamorousarrairsinc.ca">www.glamorousarrairsinc.ca</a>
Susan Murray International	<a href="http://www.susanmurray.com">www.susanmurray.com</a>
Table Tales Toronto	<a href="http://www.tabletales.ca">www.tabletales.ca</a>
Plate Occasions	<a href="http://www.plateoccasions.com">www.plateoccasions.com</a>
Sweet Bee Tea Party-Vintage China Rentals & Event Styling	<a href="http://www.teapartyshop.ca">www.teapartyshop.ca</a>

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## Tent Rentals

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Advance Tent Rental	<a href="http://www.eventrentalgroup.com">www.eventrentalgroup.com</a>
AS Special Events	<a href="http://www.asspecialevnts.com">www.asspecialevnts.com</a>
Gervais Party & Tent Rental	<a href="http://www.gervaisrentals.com">www.gervaisrentals.com</a>

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## Marriage Services

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Enduring Promises	<a href="http://www.enduringpromises.com">www.enduringpromises.com</a>
Jeremy Citron	<a href="http://www.allyouneedislove.com">www.allyouneedislove.com</a>
Sarah Bunnett-Bibson	<a href="http://www.sarahbunnett-gibson.com">www.sarahbunnett-gibson.com</a>

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## Event & Wedding Planning

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A to Z Event Management	<a href="http://www.atozeventmanagement.ca">www.atozeventmanagement.ca</a>
August in Bloom	<a href="http://www.augustinbloom.com">www.augustinbloom.com</a>
Destiny Weddings	<a href="http://www.destinyweddings.ca">www.destinyweddings.ca</a>
Fabulous Occasions	<a href="http://www.fabulousoccasions.ca">www.fabulousoccasions.ca</a>
Fleur Weddings	<a href="http://www.fleurweddings.ca">www.fleurweddings.ca</a>
Phoebe Lo Events	<a href="http://www.phoebeloevents.com">www.phoebeloevents.com</a>
Simply Perfect	<a href="http://www.simplyperfect.ca">www.simplyperfect.ca</a>
Swoon Events	<a href="http://www.swoonevents.ca">www.swoonevents.ca</a>
Trevents	<a href="http://www.trevents.ca">www.trevents.ca</a>

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## DJs

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Impact DJ	<a href="http://www.impactdj.ca">www.impactdj.ca</a>
Maximum Music DJ	<a href="http://www.maximumdj.com">www.maximumdj.com</a>
TDC Entertainment	<a href="http://www.tdcentertainment.ca">www.tdcentertainment.ca</a>

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## Musicians/Bands

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Alisa Gayle-Deutsch, Pianist	<a href="http://www.alisagayle.com">www.alisagayle.com</a>
Ambiance Flute and Guitar Duo	<a href="http://www.ambiancemusic.com">www.ambiancemusic.com</a>
Brent Miller Live	<a href="http://www.brentmillerlive.com">www.brentmillerlive.com</a>
Chantal Dube, Harpist	<a href="http://www.chantaldube.com">www.chantaldube.com</a>
Dunstan Morey, Guitar	<a href="http://www.torontoguitar.ca">www.torontoguitar.ca</a>
Ken Del Los Santos, Singer/Pianist	<a href="http://www.kennysaintsquarespace.com">www.kennysaintsquarespace.com</a>
Liz Craig, Pianist	<a href="http://www.lizcraig.ca">www.lizcraig.ca</a>
Patricia Johnston, Harpist	<a href="http://www.patjohnstonharpist.com">www.patjohnstonharpist.com</a>
Smooth B Entertainment	<a href="http://www.smoothentertainment.com">www.smoothentertainment.com</a>
Wellington Music, String Ensemble	<a href="http://www.wellingtonmusic.com">www.wellingtonmusic.com</a>
Yosvain Castaneda	<a href="http://www.yosvanii.com">www.yosvanii.com</a>

(continued next page)



ESTATES OF  
SUNNYBROOK

# Vendor Partners – Suggestions

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## Entertainment

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Bongo & B	<a href="http://www.bongoandb.com">www.bongoandb.com</a>
BB Blanc	<a href="http://www.bbblanc.com">www.bbblanc.com</a>
Hart Entertainment	<a href="http://www.hartentertainment.com">www.hartentertainment.com</a>
Magen Boys	<a href="http://www.magenboys.com">www.magenboys.com</a>

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## Florists

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Ashton Creative Wedding & Event Floral Design	<a href="http://www.ashtoncreative.ca">www.ashtoncreative.ca</a>
FETE Floral & Events	<a href="http://www.feteboutique.com">www.feteboutique.com</a>
Lobo Flowers	<a href="http://www.loboflorals.com">www.loboflorals.com</a>
Periwinkle Flowers	<a href="http://www.periwinkleflowers.com">www.periwinkleflowers.com</a>
Rosehill Blooms	<a href="http://www.rosehillblooms.com">www.rosehillblooms.com</a>
Secrets Floral	<a href="http://www.secretfloral.com">www.secretfloral.com</a>
The Flower 597	<a href="http://www.flower597.com">www.flower597.com</a>
Wild Theory Floral and Event Design	<a href="http://www.wildtheoryfloral.com">www.wildtheoryfloral.com</a>
Willow & Stems	<a href="http://www.willowandstems.ca">www.willowandstems.ca</a>

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## Photographers

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Corina V. Photography	<a href="http://www.corinavphotography.com">www.corinavphotography.com</a>
Eva Q	<a href="http://www.evaqphoto.com">www.evaqphoto.com</a>
Kim Lovell Photography	<a href="http://www.kimlovell.com">www.kimlovell.com</a>
Mango Studios	<a href="http://www.mangostudios.com">www.mangostudios.com</a>
Samantha Ong Photography	<a href="http://www.samanthaongphoto.com">www.samanthaongphoto.com</a>

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## Photobooth Rental

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Snapz Photo Booth	<a href="http://www.snapzphotobooth.ca">www.snapzphotobooth.ca</a>
Soapbox Booths	<a href="http://www.soapboxhq.com">www.soapboxhq.com</a>

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## Stationary

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The Good Day Inc	<a href="http://www.agooddayinc.com">www.agooddayinc.com</a>
The Paper Boutique	<a href="http://www.thepaperboutique.com">www.thepaperboutique.com</a>
Paper & Poste	<a href="http://www.paperandposte.ca">www.paperandposte.ca</a>

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## Hotels

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Best Western Roehampton Hotel & Suites	416-487-5101
Toronto Don Valley Hotel	1-877-474-6835
Pan Pacific Toronto Hotel	416-444-2511

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## Valet

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Mark J. Mooney & Associates	416-928-2893
Northern Valet	416-615-2493

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ESTATES OF  
SUNNYBROOK



# Frequently Asked Questions

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## How far in advance do we need to book?

The sooner the better, popular dates may be booked twelve to eighteen (12 to 18) months in advance.

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## When can we book an appointment?

Our sales team would be happy to book an appointment at your convenience. However evenings and weekends are sometimes difficult during busy times, as we cannot show you around when the rooms are in use.

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## Is there enough parking?

There is ample complimentary parking for you and all of your guests.

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## How are the rooms generally set?

The McLean House is generally set with round tables for eight to ten (8 to 10) people. A round table is also recommended for the head table at the McLean House. The rooms in the Vaughan Estate are usually set with round tables for ten (10) people, and may accommodate a rectangular head table if your numbers are not at the maximum.

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## What time of day can we have our function?

We have two (2) times available for events: 11am to 4pm and 6pm to 1am.

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## Can we get ready here?

Each of our Ballrooms has its own powder room for changing and freshening up. Every group has access one (1) hour prior to the scheduled arrival time of their guests.

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## Can we bring in our own homemade desserts?

You may bring in your own "theme" cake. Otherwise all desserts are prepared by our chefs.

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## Can we bring our own wine?

Because we are a licensed facility, we are unable to allow homemade alcoholic beverages, but clients can provide commercially prepared wine (i.e. LCBO) at a corkage fee.

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## How are payments made?

We request the house rental and ceremony fee as an initial deposit, along with a signed contract. An event coordinator will meet with you approximately two (2) months prior to your function to prepare an estimate. 100% of the estimate is requested three (3) weeks prior to your event, and a final invoice will be prepared afterwards. The profits generated from your function are donated to Sunnybrook for research.

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## What type of facility is this?

The Estates of Sunnybrook consists of three (3) historic homes, the Vaughan Estate, the McLean House and the Coach House each set on beautifully landscaped lawns. We specialize in hosting private social, corporate and cultural events.

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## How many people can you accommodate?

The Coach House will accommodate up to 40 guests, seated or 60 cocktail style. The McLean House can accommodate up to 72 guests, seated. Vaughan Estate has two (2) ballrooms – the Main Ballroom accommodates up to 160 guests, seated, and the Courtyard Ballroom accommodates up to 150 guests, seated. We can accommodate up to 200 for cocktail parties.

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ESTATES OF  
SUNNYBROOK

# Frequently Asked Questions

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## Can we have our ceremony here?

The McLean House has manicured gardens for outdoor ceremonies and the Conservatory for indoor ceremonies (seats 60). The Vaughan Estate has the Arbor for outdoor weddings for up to 180 guests and the Valleyanna or The Academy of Medicine for indoor ceremonies, both rooms seat up to 110.

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## Who does the catering?

Each house has its own kitchen, with a wide variety of menus prepared by our Chef and his team.

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## How is the bar arranged?

We are a fully licensed facility, and our beverages are charged either as a flat fee or on consumption.

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## Do we need to hire staff?

We supply all the staff an event normally requires, including a Maitre d', waitstaff and bartenders.

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## What items do The Estates supply?

We supply tables, chairs, our standard white linens and tableware, candles for the tables, podium and microphone.

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## What items do we need to supply?

You should supply your own musicians, wedding cake, floral or other special decorations, photographer, and officiant (if the ceremony is on the premises).

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## Can we use the grounds for photos?

Photo opportunities at The Estates are endless. Outdoors, we have beautiful gardens, pathways, and fountains. Indoors, we have fireplaces, grand pianos, and sunrooms. The use of The Estates for photos is only permitted if your function is held here.



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