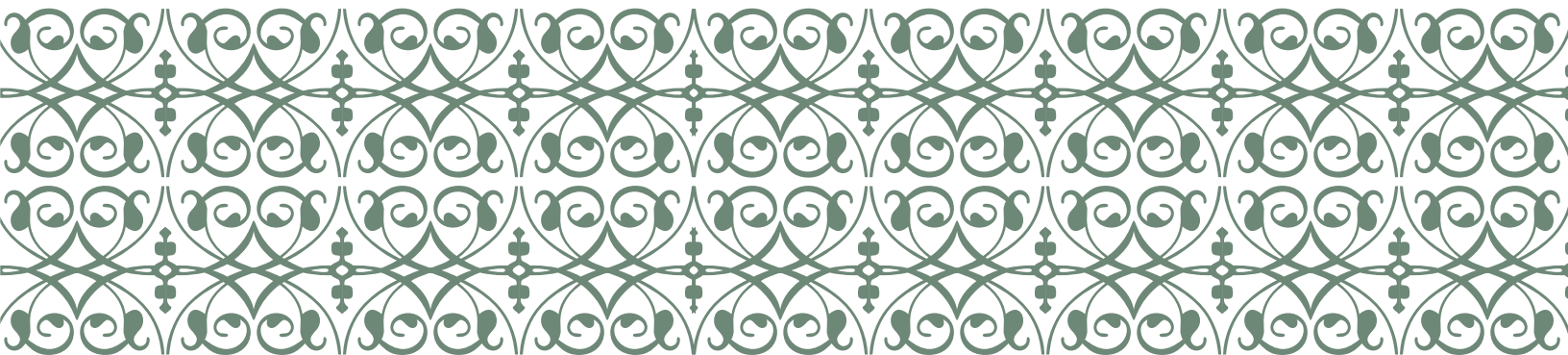




ESTATES OF
SUNNYBROOK

2020

SHOWER MENUS



Bridal & Baby Shower Receptions

The Estates of Sunnybrook is a serene and secluded facility, housed in two historic homes that have been lovingly restored and are now used for hosting intimate private functions. We offer an elegant, residential atmosphere that will welcome your guests.

Extensive grounds surround The Estates, allowing your guests the freedom to stroll outside in good weather. We are located on Bayview Avenue, between Eglinton and Lawrence, with easy access from downtown or out of town. Complimentary parking is available on site and both McLean House and Vaughan Estate are wheelchair accessible.

We have designed some simple food and beverage options that are suitable at most shower receptions and luncheons. Naturally, you are welcome to choose from our regular menu selection if what you find here is not quite appropriate for your event.

With their many years of experience, our professional staff will ensure that your event runs smoothly, so that you are free to spend time with your guests. Hosting a reception at The Estates of Sunnybrook also allows you to give back to the community — the profits from all events contribute to further medical research at Sunnybrook Health Sciences Centre.

Please feel free to call us at 416.487.3841 should you require any additional details.

Sincerely,

The Estates of Sunnybrook



General Information

Costs & Payment Schedule

The following rental fees will apply

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

*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 time. No shots allowed, mixed beverages only.



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



Canapes

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	
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	



ESTATES OF
SUNNYBROOK

Enhancements to Your Event

Seasonal Vegetable Crudités \$ 5.25/person
200 cal

Served with fresh herb dip

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

Chef Attended Omlette Station \$ 12.75/person
(minimum 50) 190 - 610 cal

Served with cremini mushrooms, red bell peppers,

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

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

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

Grapes, almonds, assorted bread, crackers

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



ESTATES OF
SUNNYBROOK

Plated Breakfast and 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
..... 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

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
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 cals

.....

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

OR

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

.....

House-made tiramisu and fresh berries 340 cals

Fresh brewed coffee and tea 0 cals

The Glendon \$ 44.00/person

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

.....

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

OR

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

.....

Key lime euro tart, gooseberry garnish 350 cals

Fresh brewed coffee and tea 0 cals

The Blythwood \$ 44.50/person

Purée of leek and potato soup 80 cals

.....

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 cals

OR

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

.....

Mango crumble topped with Lindt milk chocolate ice cream 350 cals

Fresh brewed coffee and tea 0 cals

The Teddington \$ 44.75/person

Charred butternut squash and sweet potato purée 85 cals

.....

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 cals

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 cals

.....

Lemon meringue tart, blueberry coulis 310 cals

Fresh brewed coffee and tea 0 cals



ESTATES OF
SUNNYBROOK

Buffets

Afternoon Tea Buffet	\$ 43.00/person
(minimum 20)	
Selection of gourmet and open-faced sandwiches:	
Smoked salmon cream cheese	90 cals
Cucumber and cream cheese	70 cals
Smoked chicken salad, celery, red peppers, flat leaf 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

The McLean Buffet	\$ 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	0 cals

The Coach House Buffet	\$ 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

Estates of Sunnybrook Buffet	\$ 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

Vaughan Buffet	\$ 76.50/person	Traditional Buffet	\$ 90.00/person
(minimum 40)		(minimum 50)	
Artisan bread basket, sweet butter, extra virgin olive oil	140 cal	Whole baked bread loafs and rolls, creamery butter, extra virgin olive oil	140 cal
Mini mixed greens, julienne vegetables, Dijon and white wine vinaigrette	290 cal	White bean, cumin spread	50 cal
Village salad – vine-ripened tomato, cucumber, sweet peppers, kalamata olives, Greek feta, oregano red wine vinaigrette	220 cal	Antipasto platter – grilled vegetables, marinated olives, portobello mushrooms, cured meats	280 cal
Macaroni salad, orange cheese curds, Italian parsley, red onion, celery and mayonnaise	180 cal	Baby spinach salad, oven dried cranberries, spicy glazed pecans, balsamic dressing	90 cal
Grilled vegetables, portobello mushrooms, olive oil, roasted garlic basil drizzle	310 cal	Cold poached tiger shrimp, dill horseradish, cocktail sauce	110 cal
Red lentil and lemon salad, cumin, green onion, garlic, Italian parsley, kalamata olive, red wine dressing	120 cal	Vine-ripened tomatoes, arugula, olive drizzle	130 cal
.....		Shaved fennel, green beans, citrus segments, orange lime dressing	25 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	Chef carved beef flat iron, Merlot wine sauce, thyme, roasted cipollini onion jus	420 cal
Braised Yukon gold potato wedges, lemon, garlic, onion, fresh herbs	110 cal	Whole roasted chicken with rosemary and garlic	610 cal
Gnocchi with garlic sauteed spinach, cherry sundried tomato, Basil pesto and olive oil	240 cal	East coast salmon fillets, lemon caper parsley butter	360 cal
Market root vegetable medley	320 cal	Spinach and ricotta cannelloni	230 cal
.....		Steamed rapini, garlic, shallot butter	160 cal
Seasonal fresh fruit platter	80 cal	Scalloped potatoes, smoked cheddar cheese	310 cal
Chef's choice of assorted cakes, bars, squares, brûlée	370-500 cal	
Fresh brewed coffee and tea	0 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

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 cals

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

Laccha onions – shaved red onion rings, coriander 10 cals

Green bean salad with ginger, coriander and lemon 15 cals

Crispy fried pappadums 10 cals

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

.....

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

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

AND/OR

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

.....

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

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

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

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

Chana Masala – chick peas, onions 140 cals

.....

Fresh seasonal fruit platter 80 cals

Mango crumble 250 cals

Espresso and cappuccino bar 80 cals

Fresh brewed coffee and tea 0 cals



ESTATES OF
SUNNYBROOK

Sweet Table Selections

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 Argento, Chardonnay and Cabernet Sauvignon, Argentina

Deluxe Package \$ 53.00/adult

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

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

\$15.00/child below 19 years of age

\$7.00/person per hour for additional hours

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

Flat Fee Bar – Cocktail Reception Event

Premium Package \$ 54.00/adult

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

\$15.00/child below 19 years of age

\$10.00/person per hour for additional hours

Deluxe Package \$ 62.00/adult

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

\$15.00/child below 19 years of age

\$10.00/p per hour for additional hours

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
---	---------------

Deluxe brands

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

Liqueurs

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

Other

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

Beer

Domestic Beer

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

Imported Beer

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

Craft Beer

(Mill Street Organic, Creemore Premium Lager, Muskoka Cream Ale)	\$ 8.00/bottle
--	----------------

Add craft beers to a premium flat fee bar package

\$ 6.00/person

Cider

Thornbury Apple Cider	\$ 8.00/can
-----------------------	-------------

Mineral Waters & Soft Drinks

Bottled Water Aquafina	\$ 2.65/500ml	0 cals
San Pellegrino flavoured sparkling	\$ 4.90/250 ml	130-150 cals
San Pellegrino sparkling water	\$ 4.30/250 ml	
	\$ 7.85/750 ml	0 cals

Assorted soft drinks

(Pepsi, Diet Pepsi, Ginger Ale, 7-Up)	\$ 3.60/can	150-160 cals
---------------------------------------	-------------	--------------

Assorted juices (orange, cranberry, pineapple, tomato, apple)

\$16.00/litre 60-110 cals

Espresso \$ 4.25/ea 0 cals

Cappuccino \$ 5.00/ea 80 cals

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.

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

Martini Bar (3 oz servings)

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

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

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



ESTATES OF
SUNNYBROOK

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 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

Cakes & Desserts

Bobbette and Belle	www.bobbetteandbelle.com
Dufflet Pastries	www.dufflets.com
The Cocoa Cakery	www.thecocacakery.com
Fine Cakes by Zehra	www.finecakesbyzehra.com
Le Dolci	www.ledolci.com

Décor/Rentals

Around the Table	www.aroundthetable.ca
AS Special Events	www.asspecialevents.com
Chairman Mills	www.chairmanmills.com
Contemporary Furniture Rentals	www.cfrentals.com
Have A Seat Luxury Linen and Decor	www.haveaseat.ca
Event Rental Group	www.eventrentalgroup.com
Glamorous Affairs Inc	www.glamorousarrairsinc.ca
Table Tales Toronto	www.tabletales.ca
Plate Occasions	www.plateoccasions.com
Sweet Bee Tea Party-Vintage China Rentals & Event Styling	www.teapartyshop.ca

Event & Wedding Planning

A to Z Event Management	www.atozeventmanagement.ca
August in Bloom	www.augustinbloom.com
Destiny Weddings	www.destinyweddings.ca
Fabulous Occasions	www.fabulousoccasions.ca
LoveLee Celebrations	www.loveleecelibrations.com
Phoebe Lo Events	www.phoebeloevents.com
Simply Perfect	www.simplyperfect.ca
Swoon Events	www.swoonevents.ca
Trevents	www.trevents.ca

Musicians/Bands

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

Florists

Ashton Creative Wedding & Event Floral Design	www.ashtoncreative.ca
FETE Floral & Events	www.feteboutique.com
De Novo Floral Design Inc	www.denovofloral.com
Lobo Flowers	www.loboflorals.com
Periwinkle Flowers	www.periwinkleflowers.com
Rosehill Blooms	www.rosehillblooms.com
Secrets Floral	www.secretfloral.com
The Flower 597	www.flower597.com
Wild Theory Floral and Event Design	www.wildtheoryfloral.com
Willow & Stems	www.willowandstems.ca

Stationary

The Good Day Inc	www.agooddayinc.com
The Paper Boutique	www.thepaperboutique.com
Paper & Poste	www.paperandposte.ca



ESTATES OF
SUNNYBROOK