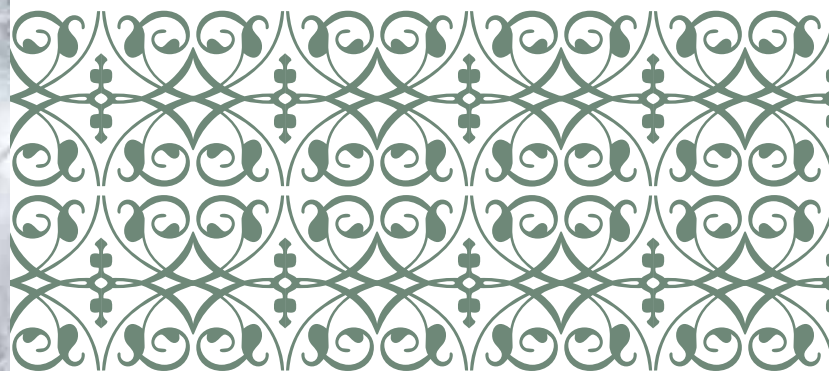




ESTATES • OF
SUNNYBROOK

2015

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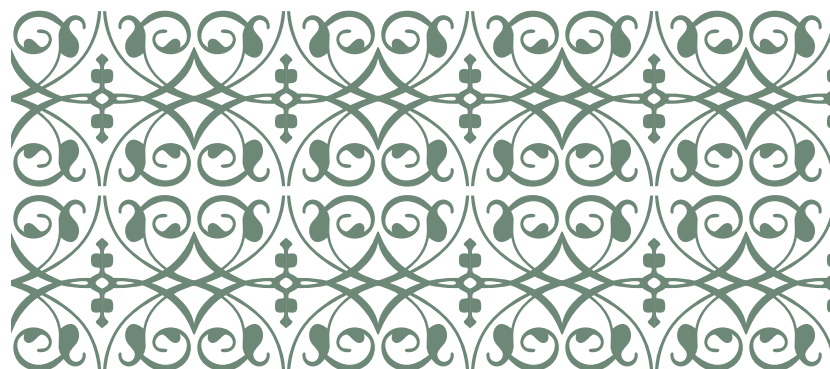
ESTATES • OF
SUNNYBROOK

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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	\$450	\$450	\$550	\$100
McLean House	\$1200	\$700	\$2500	\$500
Courtyard Ballroom	\$1200	\$850	\$2000	\$500
Main Ballroom	\$1600	\$950	\$3000	\$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 gratuities. 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.
- The Client shall be liable for the full cost per person for the minimum number of guests contemplated herein with respect to food and beverage requirements or for the guaranteed number of attendees, whichever is greater. The Client will be responsible for providing guaranteed attendee numbers to the catering office a minimum of seventy-two hours prior to the commencement of the functions. Should the actual number of attendees be greater than the guaranteed number of attendees, the Establishment 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.

Food & Beverage

- All food and beverage items are subject to a 15% 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.
- 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 to clear the room by 1:45am.
- Our house policies are last call at 12:45am and all serving, bar staff and management are Smart Serve certified. Our house policy is to serve no more than three (3) drinks to one guest at one time. No shots allowed, mixed beverages only.

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General Information

Other

- All equipment and décor must be dismantled and removed by 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 and rehearsals may be arranged with our catering department. Rehearsals can only be confirmed one (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.

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Room Capacity		SOCAN Fee	Re:Sound Fee
1-100	Without dancing	\$ 20.56	\$ 9.25
1-100	With dancing	\$ 41.13	\$ 18.51
101-300	Without dancing	\$ 29.56	\$ 13.30
101-300	With dancing	\$ 59.17	\$ 26.63

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Cocktail Reception

Cold Canapés \$ 3.60/piece

Vegetarian California roll, shoyu, gari ginger, wasabi

Thai shrimp, basil and mango rolls, sweet chili dip

Antipasto skewer with cherry tomato, bocconcini and smoked kielbasa

Hickory smoked salmon, avocado and cilantro cream cheese, cucumber disc

East Coast lobster, dill aioli set in a phyllo pastry nest

Smoked chicken, mini pita with micro greens, herb aioli

Smoked provolone cheese, pineapple and cashew on melba toast square

Goat cheese rolled in toasted almonds, sundried cranberry jam in a savoury pastry round

Peking duck crêpe, hoisin dip

Hot Canapés \$ 3.60/piece

Spicy shrimp and chorizo sausage pops, pico de gallo dip

Crispy fried vegetable spring roll, sweet chili dip

English Stilton and leek quiche

Spinach and onion pakora, tangy mint yogurt

Mini mushroom quesadilla, cilantro tomato salsa

Three lentil and cumin cake, cilantro, garlic and lime yogurt

Charred chicken satay, chili garlic and fresh oregano aioli

Braised beef short rib poutine spoon, thyme tossed shredded potato and white cheese curd

Aged cheddar and hot soppressata grilled cheese with chili ketchup

Sliders \$ 4.00/piece

Grilled Angus beef with ancho mayo, crisp onions

Crab and salmon cake, pea shoots and avocado mayo

Grilled all beef hot dog, pickled cucumber and mustard tartar sauce

Pulled bbq pork, house slaw and roasted apple ring

Mini falafel burger, hummus, smoked paprika mayo

Mini Shooters \$ 3.75/each

Forrest mushroom, bourbon chive cream

East Coast lobster bisque, Cognac, cream whip

Smoked chicken consommé with beet and leek julienne

Chilled borscht with a sour cream dollop

Veggie sticks and peppered ranch dip

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Evening Cocktail / Late Night Reception

Seasonal Vegetable Crudités \$ 4.25/person
Garden herb sour cream dip

Spiced Potato Wedges And
Sweet Potato Fries \$ 7.95/person
Sea salt, house-made ketchup, malt vinegar and spiced
mayo dip

Artisan Breads and Dips \$ 8.50/person
Black olive tapenade, artichoke and chickpea spread,
roasted red pepper cream cheese
Served with pita and rosemary focaccia crisps, sliced
French baguette

Estates Charcuterie Board
(minimum 10) \$ 18.50/person
House-made terrine, Niagara prosciutto, Genoa salami,
soppressata, kielbasa sausage, dried cured chorizo
sausage, pickles, mustards and artisanal breads

The Poutine Bar
(minimum 25) \$ 9.50/person
Thick cut potatoes, white cheese curds, house-made
gravy, roasted onions and sour cream

Gourmet Grilled Cheese Sandwiches
(minimum 30) \$ 14.00/person
Organic, whole grain, artisanal breads with domestic and
imported farmhouse cheeses, Serrano ham, Italian salami,
smoked bacon, arugula, roasted peppers, tomatoes

Shaved Montréal Smoked Meat
(minimum 10) \$ 9.00/person
Rye bread, assorted mustard, deli style pickles

Market Selection of Local, Québec Farmhouse
and European Cheese \$ 17.00/person
Grapes, nuts, assorted bread, crisps, crackers

Assorted Thin Crust Pizzas
(serves 8) \$ 18.50/each

Applewood Smoked Salmon
(serves 30) \$ 195.00/side
Traditional sides, rye bread, dill cream cheese, capers and
sliced red onions

Cocktail Shrimp (50 pieces) \$ 185.00/platter
Chilled poached jumbo shrimp, traditional cocktail sauce
and lemon

Nigiri and Maki Sushi Platter
(80 pieces) \$ 350.00/platter
Shoyu, gari ginger, wasabi

Braised Beef Brisket and Mashed Potato Bar
(minimum 30) \$ 14.50/person
Tender torn beef brisket, pearl onion gravy, shredded
mozzarella and whipped Yukon gold potato

Baked Brie in a Phyllo Parcel
(serves 20) \$ 160.00
Stuffed with crab, roasted garlic and dill. Served
with avocado dip, mixed crackers and fresh baguettes

OR

Stuffed with dried apricots, dates and cranberries
wrapped in phyllo pastry and served with crackers
and sliced baguettes \$145.00

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Cocktail Reception

CHEF ATTENDED CARVING STATIONS

Carved Leg of Ontario Lamb
(serves 20) \$ 195.00

Herb garlic crust, tzatziki, grilled pita bread

Whole Roasted Tom Turkey
(minimum 30) \$ 14.00/person

House-made cranberry sauce, pan gravy, sage stuffing

Black Pepper Roasted Beef Tenderloin
(serves 20) \$ 390.00

Red wine shallot reduction, pommery mustard, grated horseradish, sour cornichons, assorted rolls

Roasted Canadian Angus Striploin
(serves 25) \$ 525.00

Assorted pickles, mustards and horseradish. Beef au jus and sliced baguettes

Baked Atlantic Salmon Wellington
(serves 20) \$ 225.00

Salmon fillet topped with leeks and mushrooms, wrapped in puff pastry, sided by dill butter sauce and cilantro marinated red onion

Risotto
(minimum 25) \$ 20.00/person

Asparagus spears, king oyster mushrooms, smoked chicken, mixed fresh herbs, leek strips, mixed peppers and Grana Padano parmesan

Pasta
(minimum 30) \$ 23.50/person

Penne with sweet Italian sausage, calamari, tiger shrimp, baby spinach, grilled vegetables, tomato, cilantro sauce or garlic cream sauce

Hot Pot Steamed Mussels
(minimum 25) \$ 17.95/person

Sautéed green and red pepper strips, purple onion, garlic, fresh thyme sprigs, sambal pepper, tomato clam sauce and fresh cilantro

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Cocktail Reception

THEMED STATIONS

Mixed Pub Platters

(minimum 30) \$ 35.00/person

Buffalo style and bbq jumbo chicken wings with blue cheese dip, carrot and celery sticks

Slow roasted pork back ribs, house bbq sauce

Spice roasted potato wedge fries, sambal sour cream dip

Steak cut crisp onions rings, garlic black peppercorn mayo dip

Chili con carne, red kidney beans, garlic baguette

Thai Station

(minimum 30) \$ 36.00/person

Vegetarian Spring Rolls

Glass noodle salad with pink ginger, cilantro, fish sauce, red onions, pickled cucumber, peppers and rice wine vinegar

Red curry and coconut braised chicken thighs

Seared tilapia fillet with chili, garlic and tamarind sauce

Thai fried rice with diced peppers, mixed vegetables and soya sauce

Fresh fruit salad with rambutan

Sweet custard tarts with banana

The Med

(minimum 30) \$ 35.50/person

Warm fig, prosciutto and gorgonzola flatbread

Assorted crostini

- Chopped tuna, capers, lemon
- Vine-ripened tomato, basil, garlic, olives
- Peppers, arugula, fontina cheese
- Kalamata olive tapenade, Grana Padano, pancetta crisps

Garlic rosemary grilled lamb skewers, cucumber yogurt dip

Marinated seafood – grilled calamari, shrimp, octopus

Cured meat board, assorted olives, marinated vegetables, crumbled parmesan, assorted breads

Bounty From The Sea Station

(minimum 30) \$ 38.00/person

Chilled poached tiger shrimp, cocktail sauce and lemon

Charred and chilled jumbo squid tubes, roasted garlic olive oil, cilantro and balsamic glaze drizzle

Warm PEI mussels, white wine, tomato sauce, garlic and fresh basil

Soya, ginger and citrus infused Atlantic salmon, ginger orange glaze

Spanish smoked mackerel, shaved red onion marinated in herbs, white wine vinegar and olive oil

Vegetarian Station

(minimum 30) \$ 29.00/person

Fresh tossed spring greens with citrus vinaigrette

Vine ripened tomatoes with basil marinated bocconcini

Chef's daily vegetarian soup

Choice of two (2) hot dishes:

- Portobello mushroom ravioli with truffle cream sauce
- Ricotta and spinach stuffed shells with tomato, basil sauce
- Braised vegetable curry with flat bread
- Asian Shanghai stir-fry with thick egg noodles, teriyaki glazed fried tofu

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Plated Meals

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

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

All meals served with gourmet bread basket and creamery butter.

Soups

Roasted Red Bell Pepper
and Tomato Purée \$ 8.75/person
Arugula and roasted garlic pesto drizzle

Roasted Vidalia Onion and
Yukon Gold Potato Soup \$ 9.50/person
White cheese curds, leek chips

Minestrone \$ 9.50/person
Vegetable stock, garlic roasted tomatoes, flat leaf parsley,
parmesan and orzo pasta

Exotic Canadian Wild Forest
Mushroom Soup \$ 10.50/person
Truffle essence, herb crème fraîche

Charred Butternut Squash
and Sweet Potato Purée \$ 10.50/person
Candied apple, chive crème fraîche

East Coast Lobster Bisque \$ 11.75/person
Bourbon dill cream

Salads From the Garden

Organic Bitter Greens
and Baby Spinach Salad \$ 9.75/person
Cherry tomatoes, heirloom radish, sugar roasted walnuts,
dried cranberries, orange citrus vinaigrette

Estates' Caesar Salad \$ 11.75/person
Rosemary focaccia croutons, house-made Caesar
dressing, pancetta, shaved Grana Padano parmesan

Watercress and
Goat Cheese Salad \$ 12.50/person
Hydroponic watercress and salad greens topped with
glazed Ontario goat cheese, heirloom beets julienne,
tarragon buttermilk dressing

Roasted Portobello
Mushroom Salad \$ 13.75/person
Organic mixed greens and blond frisée lettuce, yellow
vine ripened tomato, warm sliced portobello mushroom,
sherry vinaigrette and white truffle oil

Farmhouse Greens,
Crisp Shredded Jicama
and Pea Shoot Salad \$ 12.75/person
Tossed in sesame oil dressing, topped with toasted
pumpkin and sunflower seeds, crisp egg noodle garnish

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Appetizer Plates

PLATED MEALS

Green Mango and Skewered Chicken Tenderloin

\$ 13.75/person

Shredded mango, red onion, cilantro and lime juice,
topped with tamarind glazed chicken tenderloins

Penne Rigate Pasta

\$ 12.50/person

Vine ripened tomato concassé, roasted eggplant,
arugula pesto, toasted pine nuts, fresh ricotta

Gluten free pasta available, add \$ 2.00/person

Antipasto Plate

\$ 13.75/person

Shaved parma ham, soppressata, assortment of Italian
vegetables, marinated olives, bocconcini cheese, aged
balsamic reduction

Seafood Antipasto Plate

\$ 18.00/person

Seared scallops, charbroiled octopus, shrimp,
assortment of Italian vegetables, marinated olives,
baby arugula greens, balsamic reduction

Vegan Antipasto Plate

\$ 13.50/person

Charred vegetable of fennel, asparagus, eggplant,
king mushrooms, zucchini and jicama slaw

Smoked Atlantic Salmon

\$ 19.00/person

Dill cream cheese, grilled double rye points, jumbo
capers and pickled red beet horseradish purée

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Main Courses – Fish and Seafood

(Subject To Market Availability)

PLATED MEALS

Tandoori Spiced Tilapia Fillet

\$ 32.50/person

Curried cauliflower and chickpeas, baby carrots, green beans and risotto pancake

Skillet Seared Atlantic Salmon

\$ 35.50/person

Marinated in cilantro and garlic, fresh turmeric root infused basmati rice, sugar snap peas, herb bread crusted tomato and whipped pink ginger butter rosette

Cajun Seared Rainbow Trout Fillet

\$ 36.50/person

Garlic grilled green and yellow zucchini, honey glazed baby carrots, steamed jasmine scented rice, char-roasted red bell pepper and basil cream coulis

Roasted Striped Bass Fillet

\$ 42.50/person

Roasted fingerling potatoes, steamed snow peas, baby carrots, basil and garlic red peppers, charred leek cream

Tiger Shrimp Skewers

\$ 42.50/person

Marinated in garlic cilantro and ginger, snap peas, roasted young carrots and red peppers, black sesame basmati rice, lime hoisin glaze

Oven Roasted West Coast Halibut Fillet

\$ 48.00/person

Herb roasted red skin potatoes, fried garlic rapini, Japanese eggplant, roasted yellow pepper and basil coulis

Canadian Lobster Tail and Angus Beef Striploin Medallion

\$ 52.50/person

French green beans and fennel, grilled portobello mushroom and Brandy lobster bisque

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Main Courses – Meat And Poultry

PLATED MEALS

Roasted Free Range Chicken Supreme

\$ 33.50/person

Thyme roasted yellow turnips, parsnip and hand tossed baby carrots, red skin potato and buttermilk mash, Niagara Gamay Noir chicken jus

Stuffed Chicken Breast Supreme

\$ 37.50/person

Wild and white rice filling bound with rosemary cream, cremini mushroom sauce, garden green beans, fennel and young carrots

Braised Beef Short Rib

\$ 42.00/person

Buttermilk chive potato purée, herb bread crusted tomato, snow peas, honey mushrooms, red wine reduction

Roasted Carved Canadian Angus Beef Striploin

\$ 42.50/person

Roasted yellow turnip, parsnip and rapini, garlic and thyme tossed fingerling potatoes, shitake mushroom red wine jus

Three Peppercorn Crusted Veal Striploin

\$ 43.50/person

Forest mushroom jus, roasted garlic yellow potato mash, tomato provençal, garden green beans, rutabaga and Bermuda onion crisp

Roasted Alberta AAA Prime Rib of Beef

\$ 44.75/person

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

Herb Crusted Beef Tenderloin

\$ 49.50/person

Roasted garlic potato mash, grilled zucchini, mini carrots, pearl onions, red wine sauce

Bread Crumb and Cumin Crusted New Zealand Lamb Rack

\$ 51.00/person

Spiced pecan couscous, roasted peppers, asparagus, rosemary lamb jus

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Main Courses – Vegetarian

PLATED MEALS

Shanghai Stir-Fry \$ 26.00/person

Thick egg noodles, mixed Asian vegetables, ginger teriyaki glaze, toasted sesame seeds, fried tofu and cilantro sprigs

Portobello Mushroom Ravioli \$ 29.00/person

Roasted leek chips, sautéed spinach, truffle scented cream

Indian Chana Masala \$ 29.00/person

Chickpeas, onion and potato cooked in house blended spices with lemon and curry leaf and steamed rice

Italian Vegetable Grill \$ 30.00/person

Charred eggplant, fennel, zucchini, red onion and peppers, layered with smoked provolone cheese, roasted tomato coulis

Vegan & Gluten Free

Gluten Free Penne Pasta \$ 29.00/person

Tossed with asparagus spears, organic tomato sauce, Japanese eggplant and grilled king mushrooms topped with pea shoots

Chickpea Ratatouille \$ 31.00/person

Zucchini, eggplant, bell peppers, Bermuda onion and crushed tomatoes set in a Portobello mushroom and drizzled with organic white truffle oil

Sweet Potato and Red Bean Stew \$ 31.00/person

Garlic, ginger, tomato, cumin and vegetable broth braised yams and red kidney beans on jasmine rice topped with toasted cashews

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Desserts Selections

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

Sorbet Trio \$ 11.00/person

Raspberry, lemon, and mango sorbet served in a Brandy snap basket, fresh mint

Warm Blueberry and Buttermilk Tart \$ 10.75/person

Lightly warmed and served with raspberry coulis, gooseberry garnish

Lemon Meringue Shortbread \$ 11.75/person

Sweet Peach Schnapps coulis

Mini New York Style Cheesecake \$ 11.75/person

Topped with cranberry and orange compote, garnished with fresh blueberries and whipped cream

Decadent Chocolate Crème Brûlée \$ 12.50/person

Fresh berries, house-made biscotti

Molten Core Chocolate Cake \$ 12.50/person

Tahitian vanilla ice cream, warm white chocolate sauce

Peach and Blueberry Crumble \$ 12.50/person

Grand Marnier crème

Seasonal Fresh Fruit Plate \$ 12.00/person

Topped with fresh Ontario berries

Gluten Free Chocolate Truffle Mini Cake \$ 13.95/person

Served with orange marinated strawberries

Phyllo Pastry Tulip \$ 11.25/person

Filled with almond baked meringue, whipped cream and mixed berries

Italian Trio Plate \$ 14.75/person

Tiramisu martini, panna cotta mini with berry compote, dark chocolate crème brûlée spoon

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Sweet Table Selections

Estates Sweet Table (minimum 50)

\$ 22.75/person

Display of seasonal fruits, *illy* espresso and cappuccino bar, fresh brewed *illy* coffee and tea, and your choice of three (3) à la carte dessert selections from the choices below:

(All cakes serve 12 slices)

Fresh Fruit Platter	\$ 6.75/person
Toasted Almond Meringue Cake	\$ 73.50
Chocolate Caramel Pecan Pie	\$ 68.50
Carrot Walnut Layer Cake	\$ 73.50
Toffee Apple Cheesecake	\$ 76.00
Chocolate Banana Cake	\$ 76.50
Flourless Chocolate Meringue Cake	\$ 79.50
Chocolate Grand Marnier Cheesecake	\$ 76.50
Lemon Coconut Layer Cake	\$ 76.50
Strawberry Buttercream Cake	\$ 76.50
Lemon Curd Flan	\$ 76.50
Tiramisu with Mascarpone, Shaved Dark Chocolate	\$ 80.00

Assorted Cookies and Biscotti	\$ 21.00/dozen
Bars and Squares	\$ 30.00/dozen
Mini Fruit Tarts (minimum 2 dozen)	\$ 30.00/dozen
Chocolate Dipped Strawberries	\$ 32.00/dozen
Assorted French Pastries/Petit Fours (minimum 4 dozen)	\$ 37.00/dozen
Mini Chocolate and Vanilla Cupcakes (minimum 4 dozen)	\$ 38.00/dozen
White Chocolate Crème Brûlée Spoons	\$ 37.00/dozen
Chocolate Truffles: Caramel, Amaretto, Cognac or Champagne) (minimum 5 dozen)	\$ 3.85/each
Assorted French Macarons (minimum 6 dozen)	\$ 5.00/each

Enhance Your Sweet Table With:

(serves 50)

Chocolate fountain with berries, house-made marshmallows, pound cake	\$ 450.00
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Children's Menu

(FOR CHILDREN 12 AND UNDER)

Appetizers

Chicken noodle soup	\$ 5.00/child
Caesar salad	\$ 8.00/child
Garlic cheese bread	\$ 5.00/child
Spring rolls, plum dip	\$ 7.00/child

Main Courses

Grilled cheese sandwich	\$ 6.00/child
Trio of slider burgers, French fries	\$ 10.00/child
All-beef hot dog, French fries	\$ 10.00/child
House-made chicken fingers, French fries	\$ 12.00/child
Cheese ravioli, tomato sauce	\$ 10.00/child
Pasta with tomato sauce	\$ 8.00/child
Individual pepperoni cheese pizza	\$ 13.00/child

Sides

French fries	\$ 4.00/child
Celery and carrot sticks, ranch dip	\$ 3.00/child

Sweets

Chocolate chip cookie ice cream sandwich	\$ 8.00/child
Ice cream sundae	\$ 9.00/child
Chocolate brownie, vanilla ice cream	\$ 9.00/child
Bowl of mixed berries	\$ 8.00/child

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Buffets

Breakfast Brunch Buffet

(minimum 30) \$ 49.75/person

Artisan bread basket – bagels, tea breads, breakfast pastries, creamery butter, preserves & cream cheese
Mixed organic green salad, roasted shallot dressing
Vine-ripened tomatoes, basil marinated provolone cheese

.....

Scrambled eggs with chives

Omelette station with toppings to include:

Black forest ham, asparagus, diced tomato, mushrooms, spring onions, fresh herbs, Emmenthal, aged cheddar, mild goat cheese

Cinnamon French toast, pure maple syrup, blueberry compote

Potato pancakes, apple butter, crème fraîche
Applewood smoked bacon and maple sausage

.....

Seasonal fruit salad

Assorted cookies, biscotti, bars and squares

Illy coffee and tea

Mclean Buffet

(minimum 20) \$ 49.50/person

Artisan bread basket, sweet butter

Mixed organic greens, julienne vegetables, house-made vinaigrette

Marinated artichoke hearts and peppers, onions, sundried tomatoes, garlic and fresh herbs

Panzanella style tomato, cucumber, pepper and bread salad, tangy Italian dressing

Rotisserie style whole roasted chicken with cremini mushrooms and rosemary jus

Skillet seared salmon fillet, sautéed cherry grape tomatoes, fresh dill and red onion butter

Steamed basmati rice with turmeric and lime leaf

Fusilli pasta, grilled vegetables, roasted red pepper, plum tomato coulis

Fresh bouquet of market vegetables

Seasonal fruit platter

Chef's choice pastry of the day

Illy coffee and tea

Teatime In London

(minimum 20) \$ 38.50/person

Potato salad with dill pickle, scallions and purple onion

Selection of gourmet and open-faced sandwiches

- Smoked salmon cream cheese
- Cucumber watercress
- Mini sliders of chicken salad, apples, almonds
- Smoked black forest ham, Gruyere, pommery aioli
- Shaved roast beef, aged cheddar, arugula, horseradish, pickle
- Signature egg salad, sprouts
- Albacore tuna salad, chive aioli

Seasonal vegetable crudités, sour cream and herb dip

Mini assorted fruit tarts

Chocolate dipped strawberries

Fresh scones with clotted cream

Illy coffee and tea

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ESTATES OF
SUNNYBROOK

Buffets

The Coach House Buffet (minimum 20)

\$ 58.00/person

Assorted sliced gluten free breads, sweet butter, artichoke and white bean spread

Romaine lettuce with shaved fennel, cherry tomatoes, cucumber and Champagne vinaigrette

Red skin potato salad with oregano, mixed peppers and Dijon mustard mayo

Pickled red beet salad with onion, fresh dill and white wine vinaigrette

Gluten free penne pasta, smoked chicken, roasted chorizo sausage, spinach and tomato, Thai basil sauce

Braised chicken thighs in a red wine natural jus and cremini mushrooms

Wild West Coast snapper fillet, topped with sautéed onions, green peppers and sweet butter

Curried cauliflower chickpea

Flourless chocolate mousse cake

Seasonal sliced fruit platter

Illy coffee and tea

Vaughan Buffet (minimum 40)

\$ 65.00/person

Artisan bread basket, sweet butter, extra virgin olive oil

Tossed mini mixed greens, vegetable strips, Dijon and white wine vinaigrette

Village salad – vine-ripened tomato, cucumber, sweet peppers, kalamata olives, Greek feta, oregano red wine vinaigrette

Marinated artichoke hearts in olive oil, garlic and fresh herbs

Assortment of grilled vegetables and portobello mushrooms with olive oil and roasted garlic basil drizzle

Heirloom pickled beet salad with shaved onions and shallot dressing

Slow roasted carved beef striploin, caramelized onion jus, grated horseradish, selection of mustards

Seared chicken supreme, pearl onion red wine sauce

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

Fusilli pasta, with kalamata olives, grilled zucchini, tomato basil sauce, Grana Padano parmesan

Market root vegetable medley

Seasonal sliced fruit platter

Chef's choice of assorted cakes, bars, squares and brûlées

Illy coffee and tea

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Buffets

Estates of Sunnybrook Buffet (minimum 35)

\$ 69.00/person

Artisan bread basket, sweet butter

Tossed crisp Caesar salad with shaved parmesan cheese and rosemary focaccia croutons

Asian style coleslaw, sesame oil, rice wine vinegar, sugar and black pepper

Couscous salad, mixed vegetable, lemon, parsley and garlic

Marinated ripe red tomato, onion, garlic, basil and smoked provolone cheese salad

.....

Rosemary and garlic marinated chicken thighs, red wine and cremini mushroom sauce

Roasted Alberta striploin of beef au jus

Cheese tortellini with baby spinach and tomato sauce

Mini red skin potatoes tossed in thyme and garlic

Bouquetière of market vegetables

.....

Chef inspired pastry station

Seasonal sliced fruit platter

Illy coffee and tea

Traditional Buffet (minimum 50)

\$ 96.00/person

Whole baked bread loafs and rolls, creamery butter and extra virgin olive oil

White bean and cumin spread

Antipasto platter – grilled vegetables, marinated olives, portobello mushrooms, and cured meats

Grilled endive salad, toasted walnuts, sherry vinaigrette

Assorted smoked fish platter with smoked salmon, mackerel and trout

Seafood tower – cold poached tiger shrimp, marinated calamari, mussel and scallop salad

Vine-ripened tomatoes, arugula, olive drizzle

Shaved fennel, green beans and citrus segments, orange lime dressing

.....

Chef carved beef tenderloin, Merlot wine, thyme and roasted cippolini onion jus

Herb crusted roasted rack of lamb, minted balsamic jus

Braised chicken thighs with a rustic Italian tomato olive sauce

Pan seared ocean trout fillets, leek confit, red pepper beurre blanc

Spinach and cheese tortellini, yellow pepper coulis, shaved parmesan cheese

Steamed rapini with garlic and shallot butter

Fingerling potato confit

.....

Canadian and international cheese selection

Seasonal sliced fruit platter

Your choice of three (3) items from the sweet table selections and one (1) Chef inspired pastry dish

Illy espresso and cappuccino bar

Illy coffee and tea

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Buffets

Indian Buffet

With Chicken, Lamb AND Fish Entrées
(minimum 50) \$ 76.00/person

With Chicken plus Lamb OR Fish Entrées
(minimum 50) \$ 63.00/person

Kachumber salad, tangy lemon dressing
Aloo chana chaat – spicy potato and chickpea salad,
tamarind and chaat masala
Laccha onions – shaved red onion rings, coriander
Pineapple raita – whipped yogurt with roasted cumin,
pineapple chunks and mint
Chutneys: lemon pickle, tamarind and mint
Crispy fried pappadums

.....

Pre-selected choice: tandoori chicken or creamy
butter chicken

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

AND/OR

Indian spiced West Coast snapper fillet in a light
curry sauce

.....

Aloo Baingan – semi dry tempered eggplant and potatoes,
ginger and tomatoes

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

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

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

.....

Fresh exotic fruit platter with watermelon, Asian pear,
banana, gooseberry, carambola fruit, figs, grapes and
strawberries

Saffron and dry fruit rice pudding

Mango mousse cake

Illy espresso and cappuccino bar

Illy coffee and tea

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The Estates of Sunnybrook Bar Options

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

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 \$ 35.00/adult

A host bar featuring premium brand liquors (rye, rum, gin, vodka, and scotch), premium liqueurs (Kahlua, Cointreau, and Bailey's), beers (domestic and imported), 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

Deluxe Package \$ 47.00/adult

A host bar featuring deluxe brand liquors (rye, rum, gin, vodka, and scotch), deluxe liqueurs (Grand Marnier, Bailey's, and Kahlua), beers (domestic, craft and imported), 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

Flat Fee Bar – Cocktail Reception Event

Premium Package \$ 49.00/adult

A host bar featuring premium brand liquors (rye, rum, gin, vodka, and scotch), premium liqueurs (Kahlua, Cointreau, and Bailey's), beers (domestic and imported), 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

\$9.00/person per hour for additional hours

Deluxe Package \$ 59.00/adult

A host bar featuring deluxe brand liquors (rye, rum, gin, vodka, and scotch), deluxe liqueurs (Grand Marnier, Bailey's, and Kahlua), beers (domestic, craft and imported), 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

\$9.00/person per hour for additional hours

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The Estates of Sunnybrook Bar Options

Host Beverage List

Aperitifs

Mimosa	\$ 9.50
Kir Royal (Flute)	\$ 10.50
Champagne Cocktail (Flute)	\$ 10.50
Campari (2 oz)	\$ 6.50

Liquor

Premium brands

(Lamb's White Rum, Wiser's Deluxe Rye, Ballantine's Scotch, Polar Ice Vodka, Beefeater Gin)

	\$ 7.15/1¼ oz
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Deluxe brands

(Mount Gay Amber Rum, Canadian Club Rye, Johnnie Walker Black Label Scotch, Grey Goose Vodka, Bombay Sapphire Gin)

	\$ 8.75/1¼ oz
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Liqueurs

(Bailey's, Amaretto, Kahlua)	\$ 7.15/1 oz
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Other

Grand Marnier	\$ 8.50/1 oz
Remy Martin V.S.	\$ 9.50/1 oz
Courvoisier V.S.O.P./Remy Martin V.S.O.P.	\$ 11.50/1 oz
Remy Martin X.O.	\$ 19.95/1 oz
Port, Taylor Fladgate, Late Bottled Vintage 2000	\$ 9.95/3 oz
Highland Park 12 Year Single Malt	\$ 11.50/1¼ oz
The Balvenie 12 Year Doublewood	\$ 12.25/1¼ oz
Glen Breton Rare Canadian Single Malt Whisky, 10 Year	\$ 13.25/1¼ oz

Beer

Domestic Beer

(Coors Light, Alexander Keith's India Pale Ale)	\$ 5.25/bottle
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Imported Beer

(Heineken, Corona and Stella Artois)	\$ 6.25/bottle
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Craft Beer

(Mill Street Organic, Creemore Premium Lager, Muskoka Cream Ale)	\$ 6.95/bottle
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Add craft beers to a premium flat fee bar package	\$ 5.00/person
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Mineral Waters & Soft Drinks

Assorted sparkling juices	\$ 3.95/250 ml
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San Pellegrino sparkling water	\$ 4.00/250 ml
OR	\$ 7.50/750 ml

Assorted soft drinks (Pepsi, Diet Pepsi, Ginger Ale, 7-Up)	\$ 3.25/can
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Assorted juices (Orange, Cranberry, Pineapple, Tomato, Apple)	\$ 15.00/litre
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Illy espresso	\$ 3.75/each
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Illy cappuccino	\$ 4.50/each
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The Estates of Sunnybrook Bar Options

Reception Drinks

To supplement your bar, our 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)	\$ 55.00/gallon
White Wine Punch (serves 20)	\$ 95.00/gallon
Rum, Gin, Rye or Vodka Punch (serves 20)	\$ 105.00/gallon
Champagne Punch (serves 20)	\$ 110.00/gallon
Red or White Wine Sangria (serves 20)	\$ 175.00/gallon

Martini Bar (3 oz servings)

Apple Martini (Vodka & Sour Apple)	\$ 14.50/each
Cosmopolitan Martini (Vodka, Grand Marnier, Cranberry)	\$ 14.50/each
Chocolate Martini (Vodka, Crème De Cacao)	\$ 14.50/each
Classic Martini (Vodka, Dry Vermouth)	\$ 14.50/each

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Wine Selections

House Wine – White

Chardonnay Copperidge Vineyards, California	\$ 38.00
Chardonnay Greyhawk, Ontario	\$ 39.00
Pinot Grigio Santome, Italy	\$ 42.00

White Wine

Cuvee White Jean Paul, France	\$ 37.00
Chardonnay/Personinot Grigio Bricklayers Predicament, Ontario	\$ 38.00
Chardonnay Family Tree, Ontario	\$ 39.00
Riesling/Gewurtzraminer Silver Bay, Ontario	\$ 39.00
Chardonnay Willowglen, Australia	\$ 40.00
Sauvignon Blanc Humberto Canale, Argentina	\$ 41.00
Sauvignon Blanc Creeside Estates, Ontario	\$ 43.00
Sauvignon Blanc Les Jamelle, France	\$ 43.00
Chardonnay 7 Peaks, California	\$ 44.00
Pinot Grigio Salvalai, Italy	\$ 44.00
Chardonnay Hanson Cellars, California	\$ 50.00

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Wine Selections

House Wine – Red

Cabernet Sauvignon Copperidge Vineyards, Modesto, California	\$ 38.00
Cabernet/Merlot Greyhawk, Ontario	\$ 39.00
Cabernet Sauvignon Santome, Italy	\$ 42.00

Red Wine

Merlot Butterfield Station, California	\$ 38.00
Cabernet/Merlot Bricklayers Predicament, Ontario	\$ 38.00
Cuvee Rouge Jean Paul, France	\$ 39.00
Pinot Noir Silver Bay, Ontario	\$ 39.00
Shiraz Willowglen, Australia	\$ 40.00
Chianti Camporsino, Italy	\$ 42.00
Pinot Noir Humberto Canale, Argentina	\$ 42.00
Merlot Les Jamelle, France	\$ 43.00
Cabernet Sauvignon 7 Peaks, California	\$ 44.00
Pinot Noir La Parisien, France	\$ 45.00
Cabernet Sauvignon Hanson Cellars, California	\$ 50.00
Della Valpolicello Feudi San Pio Rippasso, Italy	\$ 50.00
Baby Amarone Apassionato, Italy	\$ 59.00

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Wine Selections

Sparkling Wine & Champagne

Prosecco

La Gioiosa, Villa Sandi, Italy \$ 46.00

Cremant de Liore Brut

Jacky Marteau, France \$ 54.00

Brut

Cuvee Catherine, Niagara, Ontario \$ 75.00

Veuve Clicquot Brut, N.V.

France \$ 125.00

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Vendor Partners – Suggestions

Cakes

Ayoma Cake Masterpieces	416-225-9442
Dufflet Pastries	416-484-9080
Patricia's Cake Creations	647-348-2253
Toronto Cupcakes	1-877-334-9468

Décor/Rentals

Chairman Mills	416-391-0400
Contemporary Furniture Rentals	416-703-9236
Miki's Linens	905-738-1161
Susan Murray International	416-243-9284

Disc Jockeys

Impact DJ	1-877-562-0159
Michael Coombs Entertainment	416-676-7992
Maximum Music	416-255-2910
Q Entertainment	905-760-5552
Spectrum of Sound	416-754-3600

Event & Wedding Planning

A to Z Event Management	
Angela Zaltsman	416-551-7441
Asian Fusion Weddings	
Wendy Lee	416-918-3891
Distinct Occasions	
Crystal Adair-Benning	416-562-6995
Double Happiness Events	
Shirley Lo-Cadotte	647-448-0717
Fabulous Occasions	
Malvina Chevolleau	416-385-9675
One Fine Day	
Melissa Samborski	416-522-0503
Simply Perfect	
Jodi Gagne	905-883-9525
Weddings By Design	
Helen Pispidikis	905-479-2448
Party Concierge	
Rachel Wolfson	416-903-1590
Fab Fete	
Michelle Garber	416-565-7421
Wedding & Event Planner	
Phoebe Lo	647-300-1582
Rebecca Chan	
Wedding & Events	647-891-6399

Florists

FETE Boutique & Flowers	416-222-6751
Elizabeth Munro Design	416-214-4760
Flowers Plus	416-485-1167
Fuscia Designs	647-519-5334
Jackie O Floral Affairs	416-901-7346
San Remo Florists	416-652-1822
Rêve Event Design (Ellis Flowers)	416-283-7383

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Vendor Partners – Suggestions

Harpists

Chantal Dube	416-909-9944
Patricia Johnston	905-634-8863
Joanna Jordan	416-967-4277

Hotels

Best Western Roehampton Hotel & Suites	416-487-5101
Delta-Markham	905-477-2010
Toronto Don Valley Hotel	1-877-474-6835
Westin Prince Hotel	416-444-2511

Marriage Services

Sarah Bunnnett-Gibson	416-967-9322
Jeremy Citron	905-681-6542
Kettle Creek Weddings	1-877-407-1744

Musicians/Bands

Ambiance Flute and Guitar Duo	416-693-8778
Graham Howes	416-251-8853
Howard Lopez	416-410-5252
Dunstan Morey	416-528-8249
Montage Music	416-924-8180
Wellington Music	416-410-5365
Westminster Ensemble	519-599-5461
Eclectic Music Production and Events	647-830-0787
Ken Del Los Santos	416-837-8047
Alisa Gayle-Deutsch, Pianist	416-558-9065

Photographers

Eye Contact Photography	416-557-5645
Heartline Pictures	416-205-9966
New Paramount Studios Ltd.	416-653-5103
Reportage Photography	416-461-6617
Corina V. Photography	905-337-3472
Kim Lovall Photography	416-488-0698
Krista Fox Photography	416-824-7659
Mango Studios	416-366-4723
Samantha Ong Photography	647-700-5464

Photobooth Rental

Snapz Photo Booth	1-877-412-6684
Soapbox Booths	905-266-0244

Tent Rentals

Event Rental Group	416-759-2611
Gervais Party & Tent Rental	416-288-1846

Valet

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

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Frequently Asked Questions

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.

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.

Is there enough parking?

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

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.

What time of day can we have our function?

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

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.

Can we bring in our own homemade desserts?

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

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.

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.

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.

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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Frequently Asked Questions

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.

Who does the catering?

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

How is the bar arranged?

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

Do we need to hire staff?

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

What items do The Estates supply?

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

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).

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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