



VAUGHAN ESTATE

AT SUNNYBROOK

WEDDING PACKAGE

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Vaughan Estate

Experience Historic Elegance in the Heart of Toronto at The Estates of Sunnybrook. Nestled just minutes from Toronto's vibrant hub, the Estates of Sunnybrook offers two exquisite venues, now managed exclusively by Oliver & Bonacini. We are thrilled to be accepting bookings, and we look forward to welcoming you to our newly refreshed and reimagined spaces!

Built in 1931, Vaughan Estate is a stunning architectural gem that seamlessly blends old-world charm with modern amenities, offering intimate, indoor elegance. With an elegant main ballroom and indoor/outdoor reception areas, Vaughan Estate is the ideal setting for weddings.

We welcome you to Vaughan Estate and can't wait to host your wedding!
We promise your guests won't stop talking about it.



Event Services

Oliver & Bonacini is recognized as one of Canada's leading hospitality companies. Hosting your wedding at Vaughan Estates means working with a team of industry professionals, committed to ensuring a seamless, detail-oriented, and client-focused wedding planning process. Be a guest at your own event, knowing that our team is dedicated to ensuring your wedding day is flawless!

Our turn-key wedding package is designed to offer couples an all-inclusive experience, providing a one-stop and streamlined planning process.

Load In & Load Out

Load in access to the venue is permitted two hours prior to guest arrival. Additional load in hours are available, at an additional cost. Load out, including all personal belongings, must be completed by one hour after guest departure.

Set Up, Tear Down & Clean Up

Vaughan Estates will assign a team dedicated to the set up and tear down of furniture, linen, rentals, and venue-provided decor. Personal decor items will be the responsibility of the client. Clean up of the venue, and removal of any items left on the property, will be completed by staff.



Event Services

Ceremony

We are happy to host your ceremony onsite at either our outdoor, or indoor spaces. Your specialist will include the cost of your rental chairs and ceremony fee in your proposal.

Your ceremony will take place within the 9H event duration of your contract. Set up and movement of personal decor items is the responsibility of the client

Event Duration

Your wedding package offers use of Vaughan Estate on a 9H event duration, from guest arrival to guest departure (ex: 5:00pm to 2:00am). Reminder that load in access is 2H prior to guest arrival and load out is completed by 1H after guest departure.

Event Specialist

An events specialist will be assigned to your event to assist with the organization and coordination of all venue-related products and services. Over the course of two one-hour meetings (initial meeting and final meeting), your events specialist will work with you in building: your hospitality timeline, which will focus on the hospitality needs of our kitchen and staff; and a floor plan, which will be used to coordinate and assign seating of guests. In addition, they will schedule and coordinate your tasting. Your events specialist will be your contact person in the selection and finalization of catering and bar, linen, and rental orders. Note that a venue manager will be onsite the day of your wedding. Further, day-of coordination services are available through our preferred vendors, if desired.



Event Services

Furniture

Vaughan Estate offers an assortment of in-house furniture, available for use at no additional cost to the couple.

This Includes

- Dining Room Chairs
- Ceremony Chairs (cost included in your initial proposal)
- 72" Round Tables in our Main Ballroom
- 60" Round Tables in our Courtyard Ballroom
- White Plexi Glass Cruiser Tables

Furniture is available as-is. Should couples choose to rent additional or other furniture, they can do so using an external rental vendor.

Audio & Visual

Your wedding package does not include use of Audio/Visual equipment.

Please refer to our Encore Wedding Package for options pertaining to their services.

Alternatively, DJs are permitted to bring in their own equipment.



Event Services

Staffing

Your wedding package includes a full team of hospitality professionals, dedicated to ensuring top quality service to you and your guests:

- General Manager
- Bartenders
- Barbacks
- Servers
- Bussers

Linen

White linen is included in your wedding package. This includes tablecloth and napkins. Upgraded linen is available, at an additional cost, through our preferred partners.

Rentals

Essential event equipment is included in your wedding package: white dinnerware, clear glassware, stainless steel flatware, and barware.

Any additional items can be rented through one of our preferred partners (charger plates, specialty glassware or dinnerware, etc)

Decor & Other

- Metallic Votive Candles and Holders
- Black and White Modern Table Numbers
- Printed Menus

Menu Packages

At Oliver & Bonacini, we believe exceptional food is just the beginning.

As the creative force behind acclaimed restaurants like Aera, Bar George, Canoe, Maison Selby, and Auberge du Pommier, we bring the same passion, precision and innovation to every wedding and event we cater. What sets us apart is more than just name recognition — it's the restaurant-calibre quality and hospitality that we deliver beyond our dining rooms and into event venues, offices, and private spaces across Toronto and the GTA.

please see the next pages for a detailed selection

\$175

excludes tax & event administration fee

Includes

Canapés
three per person, select five

Three-course Dinner Menu
choice of one starter, main & dessert

Late Night Canapés
one per person, select two

Basic Bar Package

\$200

excludes tax & event administration fee

Includes

Canapés
four per person, select six

Three-course Dinner Menu
choice of one starter, two mains
& one dessert

Late Night Canapés
two per person, select three

Premium Bar Package

\$225

excludes tax & event administration fee

Includes

Canapés
five per person, select eight

Four-course Dinner Menu
choice of one starter, one starter or
pasta, two mains & one dessert

Late Night Canapés
three per person, select four

Premium Bar Package



Canapés

Garden

Crispy Polenta

Chipotle Aioli v

Quinoa & Brown Rice Croqueta

Salsa Valentina, Charred Garlic **VG GF**

Pea & Feta Arancini

Tomato & Mint Pistou v

Mini Grilled Cheese

Spiced Tomato Jam, Havarti, Arugula, Brioche v

Sumac Hummus

Cucumber, Pomegranate, Olive Dust **VG GF**

Fried Mushrooms

Roasted Garlic & Pasilla **VG GF**

Goats Cheese Beignets

Chive Crema v

Spring Roll

Carrot, Leek, Mushroom, Sweet & Sour Sauce v

Ocean

Salmon BLT Slider

Smoked Bacon, Lettuce, Tomato, Sauce Gribiche

Coconut Shrimp Tempura

Smoked Mango

Arctic Char Ceviche

Taro Crisp, Yuzu, Pickled Ginger **GF**

Citrus-marinated Shrimp

Fennel Sauce **GF**

Crab & Scallop Fritter

Roasted Garlic Aioli

Salmon Poke Bite

Cucumber, Edamame, Sesame **GF**

Seared Sesame Suka Tuna

Wasabi Mayonnaise

Farm

Shawarma Spiced Chicken

Tzatziki Crema, Scallion **GF**

Chicken Drumette

Soy Sauce, Sesame **GF**

Honey-glazed Pork Belly

Scallion, Chili **GF**

Mini Smashburger

Cheddar, Lettuce, Tomato, Dijon Aioli,
Sesame Seed Bun

Chicken Liver Gougères

Onion & Fig Jam

Beef Tartare

Yukon Gold Chip, Cured Egg Yolk,
Smoked Tomato, Chervil **GF**

Mini Cubano

Swiss Cheese, Pickle

Cherry-glazed Duck

Corn Bread, Charred Corn Salsa



Plated Dinner

Starters

House Greens Cucumber, Berries, Radish, Fennel, Tomato, Puffed Rice, Poppy Seed Vinaigrette **VG GF**

Cucumber Dill Caesar Salad Baby Gem Lettuce, Parmesan Crisp, Smoked Bacon, Cornbread, Buttermilk Dill Caesar Dressing **GF**

Panzanella Salad Greens, Pickled Pearl Onions, Spiced Sunflower Seeds, Cucumber, Fiore di Latte, Oregano Dressing **V**

Zucchini & Watercress Salad Cranberries, Ricotta, Spiced Walnuts, Herb & Lemon Dressing **V GF**

Poblano Corn Chowder Charred Corn, Beans, Cilantro, Crème Fraîche, Crispy Shallots, Heirloom Tomatoes, Spiced Taro Chips **VG GF**

Vichyssoise Crispy Potato and Leek **VG GF**

Orecchiette Peas, Zucchini, Roasted Peppers, Heirloom Tomato, Spinach, Herb Oil **VG**

Penne & Corn Crema Charred Corn Sauce, Roasted Garlic, Fennel, Smoked Tomato Oil, Pecorino **V**

Mains

Charred Cabbage Orange, Miso, Toasted Nori, Seared Rice, Crispy Shallots **VG GF**

Potato Cannelloni Roasted Eggplant & White Beans, Spinach, Spring Vegetable Succotash **VG**

Seared Branzino Summer Vegetable Ragout, Kale, Fennel, Sauce Vierge **GF**

Sesame-Glazed Salmon Zucchini Noodles, Miso Bok Choy, Coriander Emulsion, Rice Cracker Sprouts **GF**

Lemon & Oregano Cornish Hen Carrot, Potato, Spinach Sauce, Crispy Capers **GF**

Spiced Chicken Breast Zucchini, Tomato Salad, Potatoes, Arugula, Salsa Verde

Garlic Butter Poached Shrimp Celery Root, Pearl Onions, Chili Tomato Broth **GF**

Chili-Rubbed Coulotte Steak Creamy Grits, Charred Corn, Rapini, Corn & Green Onion Vierge

Desserts

Strawberry Shortcake Vanilla Sponge, Lemon Chantilly, Macerated Strawberries, Crème Fraîche, Sponge Toffee

Passion Fruit Meringue Tart Toasted Lime Meringue, Coconut Crème Anglaise, Pineapple Salsa

Lavender Pavlova Grapefruit Curd, Honey Whipped Ganache, Blueberries, Thyme Streusel, Edible Flowers **GF**

Apricot & Crème Mouseline Frangipane, Vanilla Bean–Poached Apricot, Mascarpone Mousse

Peach Cobbler Cheesecake Roasted Peaches, White Chocolate Cheesecake, Cinnamon Oat Crumble, Chantilly, Blackberry, Mint

Chocolate Cake 54% Chocolate Buttercream, Dark Chocolate, White Chocolate Chantilly, Milk Crumb, Vanilla Ice Cream

Want to offer guests a choice? We're happy to prepare an additional option upon request.



Late Night Canapés

Mac & Cheese Bite Spicy Ketchup, Pecorino v

Swanky Beef Slider Lettuce, Tomato, Cheese, Special Sauce

Fried Fish Taco Crunchy Slaw, Cilantro, Corn Tortilla

Meatball Slider Spicy Pepper, Mozzarella, Basil, Pain au Lait

Street Noodle Box Char Siu Chicken, Chow Mein, Shredded Vegetables, Cilantro

House Fries Chive, Comté, Black Pepper, Espelette Pepper v



Additions

priced per person · excludes tax & event administration fee

Risotto Station v GF

chef-led

Spiced Squash, Mountainoak Gouda, Kale & Pine Nut Pistou
16.

Mezze Bar

Whipped Chickpeas, Tahini Dressing, Pickled Beets, Roasted Eggplant, Marinated Tomato, Tzatziki, Crispy Lentils, Whole-Grain Tabbouleh, Falafel, Grilled Flatbread, Chips
23.

Shucked Oysters *minimum 75 persons* GF

Selection of East & West Coast Oysters, Horseradish, Lemon, Cucumber Pearls, Green Apple & Yuzu Mignonette, Coriander & Lime Hot Sauce
19.

Rosemary & Garlic Roasted Porchetta

chef-led | minimum 25 persons

Rapini Verdi, Sweet & Spicy Peppers, Kozlik's Mustard, Caramelized Onions, Kaiser Buns
22.

The Estate Harvest Table

Ontario Brie & Gouda, Cured & Smoked Fish, Marinated Olives, Garlic Chickpeas, Local Preserves, Wildflower Honey, Dried Fruit & Berries, Sourdough & Crisps
24.

White Chocolate Liquid Nitrogen Cheesecake v

minimum 100 persons

Sour Cherries, Wild Blueberries, Caramel, Shortbread Crumble, Graham Cracker Streusel, Cookie Crumble
21.

Edible Garden Table

Dark Chocolate Mousse, Matcha Sponge Cake, Black Sesame Meringue, Cocoa Nibs, Yuzu Gel, Nasturtium
15.



Bar Packages priced per person

Basic

*Open bar for one-hour reception before dinner and for five hours after dinner.
Wine only with dinner.*

*Enhance your package with the addition of bar bites
(full guest count required) +4. per person*

Bar Rail

Smirnoff Vodka, Dillon's Selby Gin, Havana Club Rum,
Canadian Club, J&B Scotch

House Wines

Matto Pinot Grigio, Veneto, Italy
San Tiziano Rosso, Cabernet Merlot, Veneto, Italy

or

Cave Spring 'O&B Red' Cabernet Franc

Cave Spring 'O&B White' Chardonnay

Beer & Cider

Domestic & Non-alcoholic

Pop, Juice, Coffee & Tea

Premium

*Open bar for one-hour reception before dinner and for five hours after dinner.
Wine only with dinner.*

*Enhance your package with the addition of bar bites
(full guest count required) +4. per person*

Bar Rail

Dillon's Selby Vodka, Sauza Silver Tequila, Tanqueray Gin, Havana Club
Añejo Reserva Rum, Crown Royal Rye, Local Spirit Small Batch Craft Whiskey 3,
Johnnie Walker Red Label

House Wines

Garda Chardonnay, Trevenezie, Italy
Garda Merlot, Trevenezie, Italy

or

Cave Spring 'O&B White' Chardonnay

Cave Spring 'O&B Red' Cabernet Franc

Beer & Cider

Domestic & Non-alcoholic Beers Available

Pop, Juice, Coffee & Tea

Bar Packages

priced per person

Deluxe Bar Package

Open bar for one-hour reception before dinner and for five hours after dinner. Wine only with dinner.

Sparkling Toast

Bar Bites & Snacks

Selection of Gourmet Snacks

Bar Rail

Belvedere Vodka, Don Julio Blanco Tequila, Dillon's Unfiltered Gin 22,
Havana Club 7 Year Rum, Dillon's Rye Whiskey, Lot No.40 Whiskey,
Johnnie Walker Black Label Scotch, Campari, Vermouth

House Wines

Garda Chardonnay, Trevenezie, Italy

Garda Merlot, Trevenezie, Italy

or

Cave Spring 'O&B White' Chardonnay

Cave Spring 'O&B Red' Cabernet Franc

Beer & Cider

Domestic & Non-alcoholic Beers Available

Pop, Juice, Coffee & Tea

20.