

VAUGHAN ESTATE

AT SUNNYBROOK

WEDDING PACKAGE

events@oliverbonacini.com · oliverbonacinievents.com · 416.364.1211



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

$200

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

$225

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

$250

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 Aïoli V

Quinoa & Brown Rice Croqueta
Salsa Valentina, Charred Garlic VG GF

Mushroom & Goat Cheese Arancini
Tomato Fondu V

Mini Grilled Cheese
Spiced Apple Compote, Havarti, Arugula, Brioche V

White Bean Hummus
Cucumber, Pickled Vegetables, Olive Dust VG GF

Fried Mushrooms
Roasted Garlic & Pasilla VG GF

Squash & Seed Crackers
Feta, Pickles V

Spring Roll
Carrot, Leek, Mushroom, Sweet & Sour Sauce V

Ocean

Salmon Mousse Gougère
Crème Fraîche, Caviar

Coconut Shrimp Tempura
Spicy Mango

Arctic Cod Ceviche
Citrus, Pickled Chili, Coriander, Nori Rice Paper GF DF

Citrus-marinated Shrimp
Fennel Sauce GF

Crab Hush Puppy
Roasted Garlic Aïoli

Salmon Poke Bite
Cucumber, Edamame, Sesame GF

Seared Sesame Saku Tuna
Wasabi Mayonnaise

Farm

Lemon Herb Chicken Skewer
Garlic Crema, Chives GF

Piri-Piri Chicken Drumette
Coriander Coconut Yogurt GF

Maple-glazed Pork Belly
Apple Purée, Fennel GF

Mini Smashburger
Cheddar, Lettuce, Tomato, Caramelized Onion Jam, Sesame Seed Bun

Chicken Liver Gougères
Onion & Fig Jam, Pickled Pumpkin Seeds

Beef Tartare
Yukon Gold Chip, Cured Egg Yolk, Smoked Tomato, Chervil GF

Mini Reuben
Swiss Cheese, Sauerkraut, Pickle

Duck & Waffle
Hot Honey, Tarragon



Plated Dinner

Starters

House Greens Cucumber, Berries, Radish, Fennel, Tomato, Seed Crackers, Poppy Seed Vinaigrette VG GF

Classic Caesar Salad Baby Gem Lettuce, Parmesan Crisp, Smoked Bacon, Sourdough Rosemary Croutons, Egg Yolk Purée, Caesar Dressing

Winter Vegetable & Lentil Salad Greens, Pickled Pearl Onions, Spiced Sunflower Seeds, Crispy Carrots, Shallot Dressing V GF

Beetroot Carpaccio & Whipped Goat Cheese Salad Pickled Onions, Goat Cheese Mousse, Pumpkin Seed Streusel, Sherry, Dijon Dressing V GF

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

Maple-Spiced Butternut Squash Soup Crispy Sage, Crème Fraîche VG GF

Orecchiette & Squash Roasted Squash, Spiced Pumpkin Seeds, Peas, Crispy Shallots, Basil VG

Mezza Rigatoni Parsnip & Sage Crème, Herb Pistou, Smoked Tomato, Pickled Chili 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

Poached Shrimp Chestnut & Mushroom Ragout, Sage, Roasted Garlic, Pickled Onion, Greens GF DF

Pan-Roasted Salmon Lentils, Sunchokes, Spinach Sauce, Sprouts GF

Chicken Supreme Truffle Potato Purée, Charred Leeks, Kale, Thyme-Roasted Pearl Onions, Tarragon Velouté, Chive Oil GF

Seared Branzino Squash & Apple Ragout, Roasted Fennel, Brown Butter & Sage Emulsion GF

Grilled Pork Tenderloin Parsnip & Apple Pavé, Spinach, Mustard Jus

Herb-Marinated Flat Iron Steak Creamy Potato Purée, Glazed Carrots, Spinach, Grainy Mustard Diane Sauce GF

Lemon & Oregano Cornish Hen Carrot, Yukon Gold Potato, Chicken Jus GF

Desserts

Flourless Chocolate Cake Salted Caramel Mousse, Red Wine Poached Cherries, Cocoa Nib GF

Key Lime Tart Lime Custard, Toasted Coconut Meringue, Raspberry, Graham Streusel

Pumpkin Basque Cheesecake Whipped Crème Fraîche, Candied Pepitas, Orange and Cranberry Compote GF

Berry Pavlova Vanilla Bean Pavlova, Vegan Chantilly, Blackberry Gel, Macerated Strawberries & Blueberries, Mint VG GF

Matcha & Yuzu Profiterole Matcha Mascarpone Cream, Yuzu Curd, Whipped White Chocolate Ganache, Black Sesame Tuile

Butter Tart Compressed Spiced Apples, Calvados Caramel, Oat Crumble, Pickled Cranberry

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**
Spiced Cauliflower Bites Toum, Pickled Onion, Coriander
Crispy Chicken & Biscuit Bites Honey Mustard Glaze
Mini Steak & Cheese Bao Buns Braised Beef, Onion Marmalade, Aged Cheddar



Additions priced per person · excludes tax & event administration fee

Risotto Station V GF
chef-led

Spiced Squash, Mountainoak Gouda, Kale & Sunflower Seeds 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 30 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.


READER'S DIGEST
Condensed
BOOKS
THE WINTER OF THE FISHER
AN, THE COMING DOWN OF THE SUN
A SHINE OF RAINBOWS
SURPRISE PARTY

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 Rye, J&B Scotch

House Wines
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 Scotch

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

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 Canoe Rye, Lot No.40 Whiskey, Johnnie Walker Black Label Scotch, Campari, Vermouth

House Wines

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

or

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

Beer & Cider

Domestic & Non-alcoholic Beers Available

Pop, Juice, Coffee & Tea

20.