



ESTATES • OF
SUNNYBROOK

Bar & Wine Selections

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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

\$33.00/ADULT

\$13.00/CHILD BELOW 19 YEARS OF AGE

\$6.00/PERSON PER HOUR FOR ADDITIONAL HOURS

A host bar featuring premium brand liquors, beers (domestic, domestic premium and imported), red and white wine, soft drinks, juices and sparkling water will be available for a maximum of five 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.

FLAT FEE BAR – COCKTAIL RECEPTION EVENTS

\$48.00/ADULT

\$13.00/CHILD BELOW 19 YEARS OF AGE

\$8.00/PERSON PER HOUR FOR ADDITIONAL HOURS

A host bar featuring premium brand liquors, beers (domestic, domestic premium and imported), red and white wine, soft drinks, juices and sparkling water will be available for a maximum of six hours.

DRINK TICKET BAR

The Event Host will determine how many tickets each guest is to receive and distribute those to their guests upon arrival. The tickets are redeemable towards the host's choice of items, and The Estates of Sunnybrook will charge the host based on consumption of each item. Please refer to pricing on the beverage list for individual drink pricing.

CASH BAR

Each individual guest is responsible for the cost of their beverages. The bar will be stocked with premium brand liquors, beers (domestic, domestic premium and imported), red and white wine, soft drinks, juices and sparkling water. If total revenue at the cash bar is less than \$400.00, a cost of \$100.00 for bartending services will be charged to the Event Host.

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Host Beverage List

APERITIFS

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

LIQUOR, LIQUEURS, COGNAC, PORT

Premium Brands (Bacardi White Rum, Canadian Club Rye, Famous Grouse Scotch, Stolichnaya Vodka, Beefeater Gin)	\$ 6.35/1¼ OZ.
Deluxe Brands (Mount Gay Eclipse Amber Rum, Canadian Club Classic Rye, Johnnie Walker Black Label Scotch, Grey Goose Vodka, Bombay Sapphire Gin)	\$ 8.35/1¼ OZ.
Liqueurs	\$ 7.15/1 OZ.
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.
Port, Graham's, Late Bottled Vintage 2000	\$ 69.95/750 ML
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.
Lagavulin 16 Year Single Islay Malt	\$ 16.95/1¼ OZ.

BEER

Domestic Beer (Coors Light)	\$ 4.95/BOTTLE
Domestic Premium Beer (Sleeman Cream Ale)	\$ 5.50/BOTTLE
Alexander Keith's India Pale Ale	\$ 5.75/BOTTLE
Imported Beer (Heineken, Corona & Stella Artois)	\$ 5.95/BOTTLE

MINERAL WATERS & SOFT DRINKS

Bottle Green Assorted Sparkling Juices	\$ 3.85/250ML
San Pellegrino	\$ 3.85/250ML OR \$7.25/750ML
Perrier	\$ 7.25/750ML
Evian	\$ 7.50/1 LITRE
Spring Water	\$ 1.75/500ML
Soft Drinks	\$ 2.95/CAN
Assorted Juices (Orange, Cranberry, Pineapple, Grapefruit, Tomato, Apple)	\$ 14.00/LITRE
Illy Cappuccino	\$ 4.35/EACH
Illy Espresso	\$ 3.45/EACH

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Host Beverage List *(continued)*

RECEPTION DRINKS

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

Alternatively, we can design a signature cocktail to suit your tastes, your budget, or your colour scheme. Just ask your Catering Representative for their suggestions.

Sparkling Wine & Champagne

ESTATES OF SUNNYBROOK SPARKLING BRUT, LANGUEDOC, FRANCE

\$ 40.00

A careful selection of wine from the finest Semillon, Ugni and Muscadelle grapes, combined with a natural second fermentation then aged on the lees results in a fine and refreshing sparkling wine.

Medium Dry

PROSECCO CANTINA PRODUTTORI DI VALDOBBIADENE, 2009, D.O.C. BRUT, ITALY

\$ 51.50

Prosecco displays a pale straw color and small fine bubbles, indicating high quality. Ideally blended with notes of vanilla & spices.

Dry

CREMANT DE BOURGOGNE, DOMAINE R. LUQUET, BURGUNDY, FRANCE

\$ 59.50

Produced from Chardonnay grapes grown in St. Veran, this clean, attractive, yeasty blanc de blanc is a truly compelling alternative to many of the Champagnes in the market.

Dry

Bar & Wine Selections

Sparkling Wine & Champagne (continued)

**CUVEE CATHERINE ROSE BRUT,
NIAGARA, ONTARIO** \$ 95.00

Produced from Chardonnay and Pinot Noir grapes grown in Niagara. A wine with brightness, acidity, fine floral aromas and fruit aromas of apple, citrus and apricot with notes of strawberry and blackberry along with a delicious roundness on the palate.

VEUVE CLICQUOT BRUT, N.V., FRANCE \$ 125.00

A bracing Champagne, boasting almond, honey and ginger flavours. Appealing texturally, it firms up on the finish, but sure to be a crowd pleaser.

Medium Dry

White Wine

**CHARDONNAY, 2009, VALLE DORADO,
ECHEVERRIA, CHILE** \$ 34.00

Aromas of tropical fruit with notes of honey and peach, clean and nicely balanced.

**SAUVIGNON BLANC 2007, GNARLED VINE,
LODI, CALIFORNIA** \$ 36.00

Old vines produce small yields of intensely flavoured fruit, and accentuate the bright fruit forward flavours of this Sauvignon Blanc.

**CHARDONNAY, 2008, COPPERIDGE VINEYARDS,
MODESTO, CALIFORNIA** \$ 36.00

Subtle citrus aromas, elegantly balanced flavours and a crisp clean finish. Recommended as a complement to pasta, chicken and fish dishes.

**CHARDONNAY, 2008, VQA PELEE ISLAND,
ONTARIO** \$ 36.00

This Chardonnay has notes of green apple on the nose and a lovely green melon finish with light acidity.

Bar & Wine Selections

White Wine (continued)

MODELLO DELLE VENEZIE BIANCO, 2009, MASI, VENETO, ITALY \$ 37.00

Made with a blend of Pinot Grigio and Garganega grapes, this modern style wine is fresh and fruity with hints of melon and pears and has an elegant balance and a soft, dry finish.

HENRY OF PELHAM, 2009, SIBLING RIVALRY WHITE \$ 38.00

Chardonnay, Reisling & Gewürztraminer, a fresh blending of three of the most popular grape varieties with hints of lychee, citrus and apple.

CHARDONNAY, 2009, LA PALMA, CENTRAL VALLEY, CHILE \$ 38.00

Clean, rich and spicy with a fine pineapple flavour. Not aged in oak.

VIOGNIER, 2007, SILK OAK VINEYARDS, LODI, CALIFORNIA \$ 38.00

The Viognier grape has the most amazing clear, golden colour and aroma of flowers and fruit at their freshest. Dry with a variety of nuances both on the tongue and afterwards.

SAUVIGNON BLANC, 2008, HENRY OF PELHAM \$ 40.00

Aromatic and distinctive characteristics of gooseberry, grapefruit and freshness on the palate are hallmarks of this Sauvignon Blanc. Cool fermentation enhances the forthright fruit.

ESTATES OF SUNNYBROOK, 2007, PRIVATE IMPORT, LANGUEDOC ROUSSILLON, FRANCE \$ 43.00

Varietal: Chardonnay. Beautiful buttercup tint. With peach and almond aromas, the finish is long and beautiful with notes of exotic fruit.

SAUVIGNON BLANC, 2009, ROBERTO ECHEVERRIA, CHILE \$ 40.00

Light to mid-bodied white with fresh, fragrant, lively flavours enriched with an intense and long lasting aroma of fruit and flowers. No oak.

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White Wine (continued)

PINOT GRIGIO, 2009, BERTIOLO, FRUILI ITALY \$ 40.00

Round full, dry but gentle with a hint of nuts and toasty flavours, a delicate scent of acacia.

SAUVIGNON BLANC, 2009, VILLIERA ESTATE, PAARL WINERY, SOUTH AFRICA \$ 46.50

This Sauvignon Blanc displays intense varietal character including gooseberry and fig flavours. Refreshing and elegant with a good balance.

RIESLING, 2006, DOMAINE PAUL ZINCK, ALSACE, FRANCE \$ 48.50

There is plenty of citrus-scented, apple, and mineral character locked in this vibrant moderately structured Riesling that shows great balance and length.

CHARDONNAY, 2008, SILK OAK VINEYARDS, OAK RIDGE WINERY, LODI, CALIFORNIA \$ 50.00

This barrel aged Chardonnay is deliciously fruity and creamy with lots of distinctive peach, citrus, and pear flavours. The finish is clean and refreshing with a dash of light oak to round out the finish.

PINOT GRIGIO, 2008, TIEFENBRUNNER, ALTO ADIGE, ITALY \$ 50.00

Pale straw in color, this wine boasts a brilliant nose with a rich, spicy bouquet. Pure, lush, rich, round, spicy, and opulent in the mouth.

CHARDONNAY, 2008, WOODBRIDGE, ROBERT MONDAVI, LODI, CALIFORNIA \$ 50.00 **

This Chardonnay emphasizes citrus, melon, and tropical fruit character. Barrel aging adds spiciness and toasty, creamy nuances.

CHARDONNAY, 2008, BUTTERFIELD STATION, CENTRAL COAST, CALIFORNIA \$ 51.50

Crisp apple & soft peach flavours with hints of vanilla, toasted oak and butter rum. Clean & bright, with grapes grown in Monterey and Santa Maria Valley appellations.

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White Wine *(continued)*

**SAUVIGNON BLANC, 2008, KENWOOD VINEYARDS,
SONOMA VALLEY, CALIFORNIA** \$ 55.50
Well-balanced, bright and vibrant, fresh and crisp, boasting tropical fruit, pear and citrus flavours; hints of spice and grassiness; fresh and lively through the finish.

Red Wine

**CABERNET SAUVIGNON, 2007, VALLE DORADO,
ECHEVERRIA, CHILE** \$ 34.00
Ruby red with violet hues. Intense aromas of ripe red fruits like cherries and strawberries. Round and well balanced, with a smooth tasty finish.

**MALBEC, 2009, BLACK RIVER, HUMBERTO CANALE,
ARGENTINA** \$ 36.00
Intense violet and ruby colour. A dark spicy wine delivering bursts of ripe berry fruit, rich with black cherries and bittersweet chocolate. Velvety smooth with soft tannins.

**CABERNET SAUVIGNON, 2008,
COPPERIDGE VINEYARDS, MODESTO, CALIFORNIA** \$ 36.00
Remarkably smooth, medium-bodied. Features ripe black cherry flavours accented with a touch of oak.

HENRY OF PELHAM, 2008, SIBLING RIVALRY RED \$ 38.00
Made with a blend of Merlot, Cabernet Franc & Cabernet Sauvignon: lush berry flavours with the savoury ambiance of oak aging.

**MODELLO DELLE VENEZIE ROSSO, 2008,
MASI, VENETO, ITALY** \$ 39.00
This is a very attractive, smooth, easy drinking wine. Rich and fruity on the palate with hints of dry cherry aroma, typical of the Corvina grape.

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Red Wine (continued)

CABERNET FRANC, 2007, HENRY OF PELHAM, NIAGARA ONTARIO	\$ 39.00
Ripe raspberry, leaf and tobacco on the nose with cab franc's typical slightly rootsy-earthy note. Medium-weight, open, juicy and fairly soft with a woody, dry finish. Good length.	
CABERNET SAUVIGNON, 2008, LEAPING HORSE-LODI, IRONSTONE VINEYARDS, SIERRA FOOT HILLS, CALIFORNIA	\$ 40.00
Medium bodied, elegant wine brimming with ripe cherry and spice, finished with a touch of oak for complexity.	
CABERNET SAUVIGNON, 2009, LA PALMA, CENTRAL VALLEY, CHILE	\$ 40.00
Bright, blackcurrant, minty fruit and clean; medium bodied easy drinking red. Not aged in oak.	
OLD VINE ZINFANDEL, 2008, SILK OAK VINEYARDS, OAK RIDGE WINERY, LODI, CALIFORNIA	\$ 43.50
Produced from century old vines. Head pruned and hand picked for this distinctive and creative wine. Complex and aromatic. Layers of juicy black cherries and plum fruit with supple spice.	
SHIRAZ, 2007, MOUNT OAKDEN, ANDREW MITCHELL, CLAIRE VALLEY, AUSTRALIA	\$ 48.50
Mid-full bodied Shiraz with spicy, toasty oak aromas and clean, ripe sweet fruit.	
MERLOT, 2005, BUTTERFIELD STATION, CENTRAL COAST, CALIFORNIA	\$ 50.00
Brings forward a rich blend of ripe plum and cherry fruit, spiced with a touch of oak and cedar.	
CABERNET SAUVIGNON, 2008, BUTTERFIELD STATION, CENTRAL COAST, CALIFORNIA	\$ 51.50**
Brings forward full-bodied blackberry fruits, seasoned by rich black pepper and a hint of mint.	

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Red Wine (continued)

**MERLOT, 2008, WOODBRIDGE ROBERT MONDAVI,
LODI, CALIFORNIA** \$ 51.50

Luscious layers of plum and spice with light nuances from barrel fermentation.

**CHIANTI COLLI SENESI, 2007, TITOLATO
COLOMBAIA, FALCHINI, SAN GIMIGNANO,
TUSCANY, ITALY** \$ 51.50

An estate bottled single vineyard blend of 85% Sangiovese, with 15% Canaiolo and other indigenous red grapes. This Chianti shows its round, charming character with delicate, mildly spicy nuances, sweet cherries and aromas of earth.

**CÔTES DU RHÔNE, 2008, LAURENT BRUSSET,
FRANCE** \$ 53.50

A blend of Grenache, Syrah, Mourvedre, and Cinsault. Rich, round, warm, medium bodied. Also shows moderate tannins and good balancing acidity.

**CHATEAU DES LAURETS, 2003, SAINT EMILION,
BORDEAUX, FRANCE** \$ 62.00

Aromas and flavours of wild red berries and spicy plums. Medium-bodied, and quite concentrated. Makes a great match for grilled red meats.

**PINOT NOIR, 2006, SANTA BARBARA WINERY,
CENTRAL COAST, CALIFORNIA** \$ 62.00

Silky texture and mid-weight structure. Ripe enough to show forward black cherry aromas, with subtle French and Hungarian oak tones, good length and balance.

**CABERNET SAUVIGNON, 2007, KENWOOD
VINEYARDS, SONOMA, CALIFORNIA** \$ 69.00

Striving to achieve a smooth, approachable wine, winemaker Mike Lee looks specifically for fruit with softer tannins. Smooth and refined with currant, cherry and wild berry flavours enhanced by hints of oak.

** Limited availability