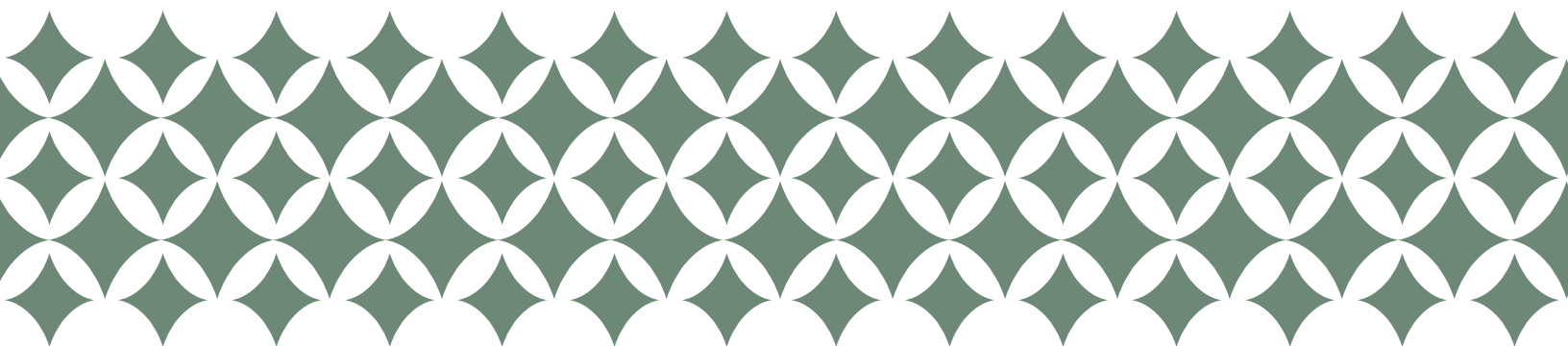




ESTATES • OF
SUNNYBROOK

2018

HOLIDAY MENU



Holiday Menu 2018

Plated Holiday Lunches

Yuletide Lunch \$ 47.00 per person

Puree of sweet potato and pumpkin soup, scallion and roasted pumpkin seed garnish
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Charred beef flat iron steak, green bean, parsnip and carrot medley, roasted red skin potatoes, cremini mushroom red wine sauce

**OR**

Seared rainbow trout fillet, pink ginger and lime butter sauce, roasted zucchini, herb crusted tomato, honey glazed carrot batons and steamed scented rice

**OR**

Asian stir fry, baby bok choy, bell peppers, red onion, ginger and garlic Tamari sauce with steamed rice  
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Mini warm chocolate molten lava cake with blood orange sorbet

Coffee and tea

Holly Festive Lunch \$ 41.00 per person

Mixed mini lettuce and baby green kale salad, dried cranberries, English cucumber, orange yogurt dressing
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Slow roasted Tom turkey, pan gravy, traditional sage stuffing, house-made cranberry sauce, roasted root vegetables and green beans, Yukon gold potato mash

**OR**

Portobello mushroom ravioli, garlic rapini, sundried cherry tomato, white wine cream sauce  
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Warm Apple caramel crumble tart, vanilla ice cream

Coffee and tea



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Holiday Menu 2018

Plated Holiday Dinners

Available from 6:00pm or later only.

Pre-selected choice of entrées required 5 days prior to your event.

(For your guests to select their entrée choices on the day of the event, there will be a surcharge of \$11 per person— for groups of 40 guests or less only.)

The Traditional Dinner \$ 44.00 per person

Exotic Canadian wild forest mushroom soup, truffle essence, herb crème fraiche

OR substitute

Mixed baby greens and spinach salad, oven dried cranberries, toasted pumpkin and sunflower seeds, orange citrus vinaigrette

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Roasted Tom turkey, pan gravy, traditional sage stuffing, house-made cranberry sauce, roasted root vegetables, grilled red pepper and green beans, garlic Yukon gold potato mash

*Add Canadian Angus beef striploin, \$12/person*

**OR**

Portobello mushroom ravioli, truffle cream, cilantro coulis and parsnip chips

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Chocolate raspberry truffle cake

Coffee and tea

Winter Wonderland Dinner \$ 57.00 per person

Roasted butternut squash and cauliflower soup, oven dried cranberries, honey crème fraiche swirl

OR substitute

Caesar salad, Pancetta bacon, herb baguette crouton, shaved Padano parmesan cheese, house Caesar dressing

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Whole roasted carved Angus beef striploin, roasted parsnip, carrot and rutabaga medley, red skin and chive potato mash forest mushroom sauce

**OR**

Oven roasted Atlantic salmon, spaghetti squash, garden green beans, basmati rice, roasted bell pepper dill sauce

OR

Roasted squash agnolotti, tomato cilantro sauce and charred zucchini

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Dark chocolate crème brulee with a cranberry biscotti

Coffee and tea



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Holiday Menu 2018

Holiday Buffets

Estates Holiday Buffet

Lunch	\$ 44.00 per person
Dinner	\$ 47.00 per person

The menu varies daily, but always includes:

- Country bread basket with sweet butter
- Mixed salad greens, cherry tomatoes, dried cranberries, toasted sunflower seeds and house vinaigrette
- Selection of three fresh market holiday themed salads
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- Braised beef tips in red wine, thyme and button mushrooms (substitute turkey, add \$9/person)
- Red skin potato with rosemary and chives
- Fusilli pasta with roasted eggplant, spinach, leeks and rose basil sauce
- Seasonal vegetable medley  
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- Chef inspired Holiday themed desserts
- White chocolate and dried cranberry bread pudding with crème anglais
- Seasonal fruit platter
- Coffee and tea

Sunnybrook Holiday Buffet

(minimum 25)	\$ 55.00 per person
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- Country bread basket, sweet butter
- Mixed organic greens, julienne vegetables, house-made vinaigrette
- Pickled red beet salad with dill and onions
- Grilled vegetable platter with eggplant, zucchini, portobello mushrooms, marinated artichokes, olive oil, white wine vinegar and fresh herb drizzle
- English cucumber, hot house tomatoes and feta snow with oregano and garlic vinaigrette
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- Slow roasted whole turkey, sage stuffing, house-made cranberry sauce, turkey gravy
- Seared Atlantic salmon fillet with sauteed garlic spinach and oven dried tomatoes
- Add Carved Angus beef striploin, \$12/person*
- Green beans and roasted parsnips
- Portobello mushroom ravioli, Padano parmesan cheese and truffle scented cream sauce  
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- Chef inspired holiday themed dessert station
- White chocolate and dried cranberry bread pudding with crème anglais
- Seasonal fruit platter
- Coffee and tea



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Holiday Menu 2018

Passed Canapés

\$ 3.95/piece

Cold

Vegetarian California roll, pink ginger, wasabi, soya sauce

Thai shrimp roll, basil, mango, tamarind honey sauce

Hickory smoked salmon, caper dill cream cheese, pickled red onion, multigrain baguette

East coast lobster, dill aioli, green onion set in a phyllo pastry shell

Thai salad bundle, rice noodles, Asian greens, purple basil, hoisin lime dip

Applewood smoked cheddar, soft herb baguette, fig jam, oven dried tomato

Black tiger shrimp, cilantro horseradish, gin and tomato cocktail sauce

Smoked chicken mousse on endive, Pico de Gallo and tortilla crisp

Hot

Spicy shrimp and Portuguese chorizo sausage pops, sundried cherry tomato

Asparagus with oven roasted prosciutto

Crispy fried vegetable spring roll, sweet chili dip

Mini Sheppard's pie tart, sweet potato mash

Spinach and onion Pakora, tangy mint yogurt

Mini mushroom quesadilla, cilantro tomato salsa

Jerk chicken skewer with papaya salsa

Braised beef short rib, mini bouchee, horseradish mayonnaise

Breaded risotto rice ball with wild mushrooms, smoked paprika tomato sauce

Rare charred flat iron steak with Danish blue cheese on a crostini

Seared sea scallop, smoked gouda cheese sauce, fried leek crisp

Roasted portobello mushroom brochette, balsamic reduction, parmesan Padano

Grilled cheese with smoked cheddar and salami, spicy ketchup

Holiday Extras

Holiday cookies \$ 38.00/dozen

Chocolate Truffles (minimum 5 dozen)
caramel, amaretto, cognac or champagne \$ 4.25/each

Assorted Dessert Platter (minimum 60) \$ 10.50/person
Chocolate dipped strawberries, crème
brulee spoons, assorted petit fours
and French macarons

Holiday Beverages

Cranberry holiday martini—
Polar Ice vodka, Alizé Red Passion,
cranberry juice, splash of sparkling wine,
fresh cranberries \$ 15.00/drink

Hot mulled wine, hints of lemon,
cinnamon, nutmeg and cloves (serves 20) \$ 175.00/gallon

Festive punch (serves 20) \$ 155.00 gallon

Freshly made hot chocolate with a selection
of toppings — whipped cream, cinnamon,
chocolate shavings, candy canes,
mini marshmallows \$ 5.00/drink

Hot apple cider with
cinnamon sticks (serves 20) \$ 155.00/gallon

Add a selection of liqueurs to your hot chocolate station:

Kahlua, Bailey's Original Irish Cream,
Amaretto \$ 7.75/1 oz

Grand Marnier \$ 10.00/1 oz

Jameson Irish Whisky \$ 9.75/1 oz



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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 \$ 42.00/adult

A host bar featuring premium brand liquors (rye, rum, gin, vodka, and scotch), premium liqueurs (Kahlua, 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—Argento, Argentina

Deluxe Package \$ 53.00/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, 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

Flat Fee Bar – Cocktail Reception Event

Premium Package \$ 54.00/adult

A host bar featuring premium brand liquors (rye, rum, gin, vodka, and scotch), premium liqueurs (Kahlua, Amaretto 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, 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



ESTATES OF
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The Estates of Sunnybrook Bar Options

Drink Ticket Bar – Host to provide tickets

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 and imported), red and white wine, soft drinks, juices and sparkling water.

****Note:** If total revenue at the cash bar is less than \$400.00, a cost of \$100.00 for bartending and cashier labour services will be charged to the event host.

Host Beverage List

Aperitifs

Mimosa (Flute)	\$ 10.75
Kir Royal (Flute)	\$ 11.75
Champagne Cocktail (Flute)	\$ 11.75
Campari (2 oz)	\$ 7.50

Liquor

Premium brands

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

	\$ 8.25/1¼ oz
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Deluxe brands

(Appleton Estate Rum, Canadian Club Rye, Johnnie Walker Black Label Scotch, Grey Goose Vodka, Bombay Sapphire Gin)

	\$ 9.75/1¼ oz
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Liqueurs

(Bailey's, Amaretto, Kahlua)	\$ 7.75/1 oz
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Other

Grand Marnier	\$ 10.00/1 oz
Remy Martin V.S.	\$ 10.50/1 oz
Courvoisier V.S.O.P.	\$ 12.50/1 oz
Remy Martin V.S.O.P.	\$ 12.50/1 oz
Port, Taylor Fladgate, Late Bottled Vintage 2000	\$ 11.00/3 oz
The Macallan Gold	\$ 11.50/1¼ oz
Highland Park 12 Year Single Malt	\$ 13.50/1¼ oz
Glen Breton Rare Canadian Single Malt Whisky, 10 Year	\$ 14.00/1¼ oz

Beer

Domestic Beer

Coors Light	\$ 7.00/bottle
Alexander Keith's India Pale Ale	\$ 7.90/bottle

Imported Beer

(Heineken, Corona and Stella Artois)	\$ 7.90/bottle
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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
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The Estates of Sunnybrook Bar Options

Mineral Waters & Soft Drinks

Bottled Water Aquafina	\$ 2.60/500ml	
San Pellegrino flavoured sparkling	\$ 4.75/250 ml	130-150 cal
San Pellegrino sparkling water	\$ 4.25/250 ml	
OR	\$ 7.75/750 ml	0 cal
Assorted soft drinks (Pepsi, Diet Pepsi, Ginger Ale, 7-Up)	\$ 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, Rye 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



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Wine Selections

House Wine – White

Chardonnay Argento, Argentina	\$ 41.00
Pinot Grigio Fontamara IGT Terra D'Aligi, Italy	\$ 44.00
Chardonnay Willowglen, Australia	\$ 44.00

White Wine

Riesling/Gewurtztraminer Silver Bay, Ontario	\$ 44.00
Sauvignon Blanc Humberto Canale, Argentina	\$ 45.00
Pinot Grigio Salvali, Italy	\$ 45.00
Sauvignon Blanc Les Jamelle, France	\$ 47.00
Sauvignon Blanc Cape of Dreams, South Africa	\$ 47.00
Chardonnay Organized Crime, Ontario	\$ 47.00
Rose Rosehall Run, Ontario	\$ 47.00
Chardonnay 7 Peaks, California	\$ 48.00

Sparkling Wine & Champagne

Prosecco La Gioiosa, Villa Sandi, Italy	\$ 50.00
Brut Cuvee Catherine, Niagara, Ontario	\$ 80.00
Devaux, Cuvee D France	\$ 136.00
Veuve Clicquot Brut, N.V. France	\$ 145.00

House Wine – Red

Cabernet Sauvignon Argento, Argentina	\$ 41.00
Shiraz Willowglen, Australia	\$ 44.00
Quattro 13 Fontamara IGT Terra D'Aligi, Italy	\$ 45.00

Red Wine

Hillside Shiraz Tall Poppy, Australia	\$ 46.00
Merlot Les Jamelle, France	\$ 47.00
Pinot Noir Humberto Canale, Argentina	\$ 47.00
Cabernet Sauvignon 7 Peaks, California	\$ 47.00
Cabernet Sauvignon Reserve Bodega Argento, Argentina	\$ 48.00
Cabernet Sauvignon Hanson Cellars, California	\$ 54.00
Della Valpolicello Feudi San Pio Rippasso, Italy	\$ 56.00

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



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