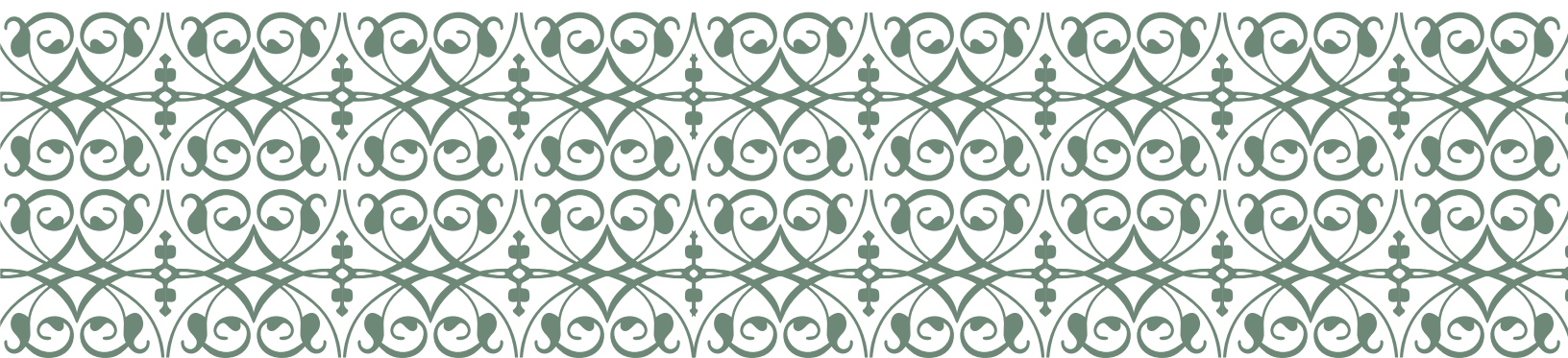




ESTATES OF
SUNNYBROOK

2018

SOCIAL PACKAGE



2018

SOCIAL PACKAGE

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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	\$550	\$550	\$550	\$100
McLean House	\$1200	\$850	\$2800	\$500
Courtyard Ballroom	\$1200	\$850	\$2000	\$500
Main Ballroom	\$1800	\$1000	\$3400	\$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 service charge. 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 will be responsible for providing guaranteed attendee numbers to the catering office a minimum of five (5) business days prior to the commencement of the functions. Should the actual number of attendees be greater than the guaranteed number of attendees, we 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.
- Menu selections must be submitted at least three (3) weeks in advance.

Food & Beverage

- **Allergy Information: Please be aware that food products may contain or come in contact with peanuts, tree nuts or other possible allergens. Please speak with your catering coordinator about allergies.**
- All food and beverages are subject to an 18% 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.
- No outside food or beverage items may be brought into The Estates. The Estates must prohibit the removal of any food or drink.
- 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 in order to clear the room by 1:45am.
- Our house policy is that last call is made 15 minutes prior to contracted event end time. All serving, bar staff and management are Smart Serve certified. Our house policy is to serve no more than two (2) drinks to one guest at one time. No shots allowed, mixed beverages only.

General Information

Other

- All equipment and décor must be dismantled and removed no later than 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 rehearsals are only permitted in your outdoor ceremony space (no indoor access) and are weather permitting. Rehearsals can only be confirmed 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.

Room Capacity		SOCAN Fee	Re:Sound Fee
1-100	Without dancing	\$ 22.06	\$ 9.25
1-100	With dancing	\$ 44.13	\$ 18.51
101-300	Without dancing	\$ 31.72	\$ 13.30
101-300	With dancing	\$ 63.49	\$ 26.63

Cocktail Reception

Cold Canapés	\$ 3.95/ea
Vegetarian California roll, pink ginger, wasabi, soya sauce	50 cal
Thai shrimp roll, basil, mango, tamarind honey sauce	70 cal
Hickory smoked salmon, caper dill cream cheese, pickled red onion, multigrain baguette	90 cal
East coast lobster, dill aioli, green onion set in a phyllo pastry shell	70 cal
Thai salad bundle, rice noodles, Asian greens, purple basil, hoisin lime dip	60 cal
Applewood smoked cheddar, soft herb baguette, fig jam, oven dried tomato	110 cal
Black tiger shrimp, cilantro horseradish, gin and tomato cocktail sauce	40 cal
Smoked chicken mousse on endive, Pico de Gallo and tortilla crisp	70 cal

Hot Canapés	\$ 3.95/ea
Spicy shrimp and Portuguese chorizo sausage pops, sundried cherry tomato	60 cal
Asparagus with oven roasted proscuitto	80 cal
Crispy fried vegetable spring roll, sweet chili dip	50 cal
Mini Sheppard's pie tart, sweet potato mash	230 cal
Spinach and onion Pakora, tangy mint yogurt	30 cal
Mini mushroom quesadilla, cilantro tomato salsa	40 cal
Jerk chicken skewer with papaya salsa	100 cal
Braised beef short rib, mini bouchee, horseradish mayonnaise	60 cal
Breaded risotto rice ball with wild mushrooms, smoked paprika tomato sauce	110 cal
Rare charred flat iron steak with Danish blue cheese on a crostini	90 cal
Seared sea scallop, smoked gouda cheese sauce, fried leek crisp	110 cal
Roasted portobello mushroom brochette, balsamic reduction, parmesan Padano	100 cal
Grilled cheese with smoked cheddar and salami, spicy ketchup	125 cal

Sliders	\$ 5.00/ea
Grilled beef slider, portobello mushroom, brie cheese, chipotle mayonnaise	490 cal
Crab Cake, avocado mayonnaise, baby arugula	330 cal
Duck leg confit, lingonberry jam	270 cal
Mini falafel pita, yogurt, garlic tomato	190 cal

Adults and youth (ages 13 and older) need an average of 2,000 calories a day, and children (ages 4 to 12) need an average of 1,500 calories a day. However, individual needs vary.

Evening Cocktail / Late Night Reception

Seasonal Vegetable Crudités \$ 5.00/person
200 cal
Fresh herb dip

Spiced Potato Wedges and Sweet Potato Fries \$ 8.50/person
760 cal
Sea salt, ketchup, malt vinegar, spiced mayonnaise

Artisan Breads and Dips \$ 9.00/person
350 cal
Pita bread, rosemary focaccia crisps, sliced French baguette
Accompanied with black olive tapenade, artichoke and chickpea spread, roasted red pepper cream cheese spread

Estates Charcuterie Board \$ 21.00/person
(minimum 10) 590 cal
Game terrine, sliced prosciutto, Genoa salami, dried cured chorizo sausage, cracked green olives, peppercorn crusted goat cheese, pickles, mustards, artisanal breads

Poutine Bar \$ 10.00/person
(minimum 25) 370 cal
French fries, white cheese curds, house-made gravy, roasted onions, sour cream

Gourmet Grilled Cheese Sandwiches \$ 14.75/person
(minimum 30) 1140 cal
Artisanal breads, domestic and imported farmhouse cheeses, Serrano ham, Italian salami, smoked bacon, arugula, roasted pepper, sundried tomatoes

Shaved Montréal Smoked Meat \$ 13.25/person
(minimum 25) 460 cal
Country wheat baguette, assorted mustards, deli style pickles

Market Selection of Local, Québec Farmhouse and European Cheese \$ 19.50/person
1190 cal

Grapes, nuts, assorted bread, crackers

Assorted Thin Crust Pizzas \$ 19.25/ea
(serves 8) 240 cal

Applewood Smoked Salmon \$ 7.95/person
(minimum 10) 320 cal
Assorted rolls, dill cream cheese, capers, sliced red onions

Cocktail Shrimp \$ 200.00/platter
(50 pieces) 110 cal
Chilled poached jumbo shrimp, traditional cocktail sauce, lemon

Nigiri and Maki Sushi Platter \$ 380.00/platter
(80 pieces) 50 cal
Shoyu, gari ginger, wasabi

Soft Taco Bar \$ 15.25/person
(minimum 30) 510 cal
Ground beef, pulled chicken with Cajun spices served with tomato salsa, cheddar cheese, jalapenos, grilled peppers, mushrooms, sour cream, guacamole and shredded lettuce

Warm Baked Brie (1kg wheel) \$ 149.00
(serves 20) 540 cal
Filled with dried apricots, dates, cranberries wrapped in phyllo pastry with lingonberry jam
Served with crackers, fresh baguettes

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Cocktail Reception

CHEF ATTENDED CARVING STATIONS

Carved Ontario Leg of Lamb \$ 205.00
(serves 20) 410 cals
Herb garlic crust, tzatziki, grilled pita bread

Whole Roasted Tom Turkey \$ 435.00
(minimum 30) 580 cals
House-made cranberry sauce, sage stuffing, pan gravy

Black Pepper Roasted Beef Tenderloin \$ 420.00
(serves 20) 660 cals
Pommery mustard, grated horseradish, sour cornichons,
assorted rolls, cabernet sauvignon shallot reduction

Roasted Canadian Angus Striploin \$ 560.00
(serves 25) 370 cals
Assorted pickles, mustards, horseradish, assorted rolls,
beef au jus

Whole Roasted Atlantic Salmon \$ 340.00
(serves 30) 470 cals
wrapped in a banana leaf, lemon caper butter sauce

Risotto \$ 21.00/person
(minimum 25) 490 cals
Asparagus spears, King oyster mushrooms, smoked chicken,
mixed fresh herbs, julienne of leek, peppers, Grana Padano
parmesan

Pasta \$ 25.50/person
(minimum 30) 880 cals
Fusilli pasta, tomato or cream sauce, Grana Padano parmesan
and your choice of three toppings:
Chorizo sausage, tiger shrimp, baby spinach, roasted
vegetables, mushrooms, smoked chicken with fresh herbs

Hot Pot Steamed Mussels \$ 19.00/person
(minimum 25) 250 cals
Sautéed green and red peppers, red onion, garlic, fresh thyme
sprigs, sambal pepper, cilantro, tomato clam broth

Shucked Oysters \$ 4.25/ea
(minimum 100 pieces) 80 cals
Fresh horseradish, red wine vinegar and shallots, hot sauces,
lemons

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1,500 calories a day. However, individual needs vary.

Cocktail Reception

THEMED STATIONS

Vegetarian \$ 31.50/person (minimum 20)

Traditional Greek salad, artichokes, cucumbers, peppers, tomatoes, kalamata olives, crumbled Greek feta cheese, oregano dressing	220 cal
Skewered cherry tomatoes, bocconcini cheese, olive oil and basil purée, balsamic glaze	90 cal
Purple kale and quinoa salad, chickpeas, red onion, candied pecans, orange segments, rice wine vinaigrette	190 cal
Choice of two (2) hot dishes:	
Portobello mushroom ravioli, truffle cream sauce	330 cal
Fusilli pasta, roasted eggplant, yellow peppers, zucchini, Grana Padano parmesan, tomato basil sauce	310 cal
Braised curry cauliflower, chickpeas, naan bread	130 cal
Shanghai stir fry, rice noodles, Napa cabbage, green beans, red peppers, onions, carrots, tamari sauce	230 cal

Asian Fusion \$ 36.00/person (minimum 25)

Spring rolls, chili plum sauce	50 cal
Tossed Thai salad with Napa cabbage, peppers, cucumbers, shredded carrots, radish, scallions, basil leaves, sweet and spicy vinaigrette	60 cal
Chicken thighs braised in a red curry, lime leaf, lemon grass and coconut milk	250 cal
Seared snapper fillet, tamarind sauce	160 cal
Vegetable stir fry	80 cal
Steamed jasmine rice with scallions and cilantro	240 cal

Indian \$ 38.50/person (minimum 30)

Warm flat bread	
Mixed vegetable raita, bell peppers, cucumber and yogurt	50 cal
Indian lentil salad, zucchini, cumin, tomato and cilantro	210 cal
Aloo Baingan—semi dried eggplant, potatoes, ginger and tomato	130 cal
Creamy butter chicken thighs	300 cal
Chana Masala—chickpeas and onions	140 cal
Spinach and onion Pakoras	30 cal

The Mediterranean \$ 38.95/person (minimum 20)

Warm fig, prosciutto and gorgonzola flatbread and assorted crostini	140- 530 cal
Flaked Albacore tuna, capers, lemon	140 cal
Vine-ripened tomato, basil, garlic, olives, peppers, arugula	70 cal
Kalamata olive tapenade, Grana Padano parmesan, pancetta crisps	220 cal
Garlic rosemary grilled lamb skewers, cucumber yogurt dip	250 cal
Marinated seafood – grilled calamari, shrimp, octopus	120-300 cal
Cured meats, assorted olives, marinated vegetables, parmesan, assorted breads	230 cal

Bounty from the Sea \$ 42.00/person (minimum 30)

Chilled poached tiger shrimp, lemon, cocktail sauce	40 cal
Charred, chilled jumbo calamari, roasted garlic olive oil, cilantro, balsamic glaze drizzle	120 cal
Warm PEI mussels, white wine, tomato sauce, garlic, fresh basil	250 cal
Citrus infused Atlantic salmon, soya and ginger orange glaze	220 cal
Add: Shucked oysters \$ 4.25/per oyster	80 cal

(minimum 100 pieces)

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Plated Meals

All meals served with gourmet bread basket and creamery butter.

PLEASE NOTE: To offer your guests a choice of main course, a **minimum of 20 adult guests is required**; a maximum of **two (2)** meat 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.

Soups

Vegetarian Miso	\$ 10.00
	80 cal

Nori, diced tofu, baby spinach, Enoki mushrooms, spring onions

Roasted Vidalia Onion and Yukon Gold Potato	\$ 10.25
	130 cal

White cheese curds, leek crisps

Red Lentil Curry	\$ 10.25
	130 cal

Red lentils, carrot, onions and garlic with sliced scallions

Charred Butternut Squash and Sweet Potato	\$ 11.25
	150 cal

Roasted red delicious apple, sage crème fraîche

Exotic Canadian Wild Forest Mushroom	\$ 11.75
	150 cal

Crisp red onion garnish

East Coast Lobster Bisque	\$ 13.75
	210 cal

Bourbon dill cream

Salads

Organic Bitter Greens and Baby Spinach	\$ 10.50
	290 cal

Cherry tomatoes, heirloom radish, sugar roasted walnuts, dried cranberries, orange citrus vinaigrette

Traditional Caesar	\$ 12.75
	430 cal

Herb crostini, pancetta crisp, Grana Padano parmesan, creamy Caesar dressing

Arugula and Goat Cheese	\$ 13.50
	390 cal

Baby arugula and mixed greens, glazed Ontario goat cheese, local golden and red beets, sherry vinaigrette

Boston Lettuce and Heritage Mixed Greens	\$ 13.75
	210 cal

Warm king mushrooms, red beets, balsamic and basil dressing, shredded Padano parmesan

Baby Spinach	\$ 14.75
	330 cal

Enoki mushrooms, crumbled Danish blue cheese, slivered almonds, shallot red wine vinaigrette

Kale and Mixed Greens	\$ 14.75
	460 cal

Young kale and mixed greens, spicy glazed pecans, lemon vinaigrette, shaved Grana Padano parmesan

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Plated Meals

All meals served with gourmet bread basket and creamery butter.

Appetizer Plates

Penne Rigate Pasta \$ 14.00
740 cals

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

Gluten free pasta available, Add \$ 2.00

Vegetarian Antipasto Plate \$ 15.00
410 cals

Charred fennel, asparagus, eggplant, King mushrooms, zucchini, red bell pepper, quinoa salad, extra virgin olive oil, aged balsamic vinegar

Portobello Mushroom Ravioli \$ 16.00
500 cals

Sautéed garlic spinach, marinated oven dried tomatoes, truffle oil scented cream

Antipasto Plate \$ 17.00
550 cals

Shaved prosciutto ham, Genoa salami, assortment of roasted Italian vegetables, marinated olives, bocconcini cheese

Seafood Antipasto Plate \$ 20.00
350 cals

Seared scallops, charbroiled octopus, grilled tiger shrimp, roasted Italian vegetables, marinated olives, baby arugula greens, extra virgin olive oil, aged balsamic vinegar

Garden Vegetable Risotto \$ 20.00
540 cals

Leeks, bell peppers, spinach, thyme and Padano Parmesan cheese

Main Courses—Fish & Seafood

Seared Atlantic Salmon Fillet \$ 39.00
920 cals

Braised fennel, green beans, warm sundried tomato and arugula salsa, tumeric steamed basmati rice

Cajun Seared Rainbow Trout Fillet \$ 40.00
710 cals

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

Cilantro marinated Red Snapper Fillet \$ 47.00
820 cals

Garlic sautéed baby bok choy, charred red pepper, basmati rice and soy ginger green onion sauce

Pacific Halibut Fillet \$ 55.00
800 cals

Garlic sautéed rapini, roasted red peppers, steamed golden beets, tumeric and saffron basmati rice, lime butter dill sauce

Seafood Trio \$ 56.00
960 cals

Canadian lobster tail, jumbo tiger shrimp, seared sea scallops, charred fennel, red peppers, lime leaf infused jasmine rice, roasted garlic chive cream

Canadian Lobster Tail and Angus Beef Striploin Medallion \$ 58.00
500 cals

French green beans, fennel, grilled portobello mushroom, jasmine rice and brandy lobster reduction

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Plated Meals

All meals served with gourmet bread basket and creamery butter.

Main Courses—Meat & Poultry

Seared Chicken Supreme \$ 37.00
930 cal

Medley of sauteed green beans, red bell pepper, red onion, thyme roasted red potatoes, red wine shitake mushroom sauce

Stuffed Chicken Breast Supreme \$ 40.50
1090 cal

Stuffed with spinach and triple cream brie cheese, roasted yellow turnip, carrots, zucchini, rosemary red wine chicken jus

Braised Beef Short Rib \$ 47.00
1000 cal

Garlic sautéed rapini, grilled red pepper, red skin potato and buttermilk mash, pearl onion beef jus

Seared AAA Striploin \$ 47.00
700 cal

Roasted garlic baby bok choy, grilled red pepper, yellow turnip, mini roasted red potatoes with rosemary, red wine beef jus reduction

Roasted Alberta AAA Prime Rib of Beef \$ 49.50
(minimum 15 people) 1130 cal

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

Seared Beef Tenderloin \$ 55.00
710 cal

Sautéed garlic rapini, grilled yellow peppers, herb roasted red skin potatoes, Madeira wine beef jus

Panko Crusted New Zealand Lamb Rack \$ 58.00
1060 cal

Steamed carrot batons, roasted garlic bok choy, rosemary red skin potato mash, mint lamb jus

Main Courses—Vegetarian

Shanghai Stir Fry \$ 28.00
700 cal

Thick rice noodles, mixed Asian vegetables, toasted sesame seeds, seared tofu, cilantro sprigs, tamari sauce

Pan seared Rosemary Polenta \$ 29.00
480 cal

Grilled zucchini, eggplant and Portobello mushroom, smoked pepper tomato sauce

Indian Chana Masala \$ 32.00
700 cal

Chickpeas, onion, potato, house blended spices, lemon, curry leaf, steamed rice

Gluten Free Penne Pasta \$ 32.00
740 cal

Asparagus spears, Japanese eggplant, grilled King mushrooms, pea shoots, tomato sauce

Soya and Ginger Glazed Tofu \$ 33.00
400 cal

Quinoa, sautéed kale, portobello mushroom, orange garnish

Portobello Mushroom Ravioli \$ 35.00
990 cal

Sautéed garlic spinach, marinated oven dried tomatoes, truffle scented cream

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Children's Menu

(FOR CHILDREN 12 AND UNDER)

Appetizers

Chicken noodle soup	\$ 5.25	100 cal
Garlic cheese bread	\$ 5.25	240 cal
Romaine hearts, tomato, cucumber, carrot, house ranch dressing	\$ 7.25	130 cal
Caesar salad	\$ 8.25	210 cal

Main Courses

Grilled cheese sandwich	\$ 6.50	500 cal
Pasta with tomato sauce	\$ 8.50	90 cal
Cheese ravioli, tomato sauce	\$ 10.50	350 cal
Trio of slider burgers, French fries	\$ 10.50	470 cal
Cheese and chicken quesadilla, sour cream, guacamole	\$ 10.50	530 cal
House-made chicken fingers, French fries	\$ 12.95	710 cal
Gluten free grilled chicken, steamed rice, vegetables, tomato sauce	\$ 12.95	340 cal
Individual pepperoni cheese pizza	\$ 13.50	590 cal

Sides

Celery and carrot sticks, ranch dip	\$ 3.00	170 cal
French fries	\$ 4.00	310 cal

Sweets

Chocolate chip cookie ice cream sandwich	\$ 8.00	270 cal
Gluten free devil's food cupcake, vanilla ice cream	\$ 9.00	200 cal
Chocolate brownie, vanilla ice cream	\$ 9.00	730 cal

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Desserts Selections

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

Sorbet Trio \$ 12.00
420 cals

Blackberry, lemon and blood orange sorbet,
brandy snap basket, fresh mint

Vegan Chocolate Layer Cake \$ 12.50
330 cals

Raspberry coulis

Smoes Euro Tart \$ 12.75
530 cals

Topped with toasted marshmallows, gooseberry garnish and
raspberry coulis

Lemon Meringue Shortbread \$ 12.75
310 cals

Blueberry lemon coulis

Seasonal Fresh Fruit Plate \$ 13.50
160 cals

Topped with fresh Ontario berries

Mango and Blueberry Crumble \$ 13.50
250 cals

Grand Marnier crème

Decadent Dark Chocolate Crème Brûlée \$ 13.75
610 cals

Fresh berries, house-made biscotti

Molten Core Chocolate Cake \$ 14.25
520 cals

Tahitian vanilla ice cream, warm white chocolate sauce

Gluten Free Pink Velvet Cakelet \$ 15.00
350 cals

Served with blood orange sorbet

Estates Trio Plate \$ 16.00
630 cals

Tiramisu, dark chocolate crème brûlée spoon and cappuccino
ice cream

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1,500 calories a day. However, individual needs vary.

Sweet Table Selections

Estates Sweet Table \$ 25.50/person
(minimum 50)

Display of seasonal fruits, espresso, cappuccino, fresh brewed coffee and tea.

Your choice of three (3) à la carte dessert selections from the choices below:

(All cakes serve 12 slices)

Fresh Fruit Platter	\$ 7.00/person	160 cal
Triple Chocolate Mousse Cake	\$ 74.00	360 cal
Carrot Layer Cake	\$ 74.00	350 cal
Sour Cherry Cheesecake	\$ 79.00	290 cal
Vegan Chocolate Layer Cake	\$ 79.00	350 cal
Caramel Pecan Fudge Cheesecake	\$ 80.00	350 cal
Lemon Coconut Layer Cake	\$ 79.00	340 cal
Lemon Curd Flan	\$ 79.00	340 cal
Tiramisu with Mascarpone, Shaved Dark Chocolate	\$ 84.00	340 cal
Mango and Blueberry Crumble	\$ 75.00	250 cal
Assorted Cookies and Biscotti	\$ 22.00/dozen	150-220 cal
Bars and Squares	\$ 30.50/dozen	300-550 cal
Chocolate Dipped Strawberries	\$ 34.00/dozen	160 cal
Assorted French Pastries/Petit Fours (minimum 4 dozen)	\$ 39.50/dozen	80 cal
Gluten Free Mini Chocolate and Vanilla Cupcakes (minimum 5 dozen)	\$ 39.50/dozen	290 cal
Dark Chocolate Crème Brûlée Spoons	\$ 39.50/dozen	90 cal

Enhance Your Sweet Table With:

Chocolate Truffles: Caramel, Amaretto, Cognac or Champagne (minimum 5 dozen)	\$ 4.25/ea	130 cal
Assorted Dessert Platter (minimum 60) Chocolate dipped strawberries, Crème brûlée spoons, Assorted petit fours and French macarons	\$ 10.50/person	100-410 cal

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Buffets

Afternoon Tea Buffet \$ 43.00/person (minimum 20)

Selection of gourmet and open-faced sandwiches:

Smoked salmon cream cheese	90 cal
Cucumber and cream cheese	70 cal
Smoked chicken salad, celery, red peppers, flat leaf parsley	90 cal
Smoked black forest ham, Gruyere, pommery aioli	200 cal
Shaved roast beef, aged cheddar, arugula, horseradish, pickle	130 cal
Egg salad, celery, Italian parsley, Dijon mustard	210 cal
Albacore tuna salad, red onion, cilantro and lemon juice	190 cal
Vegetarian tortilla wraps, hummus spread	70 cal
Seasonal vegetable crudités, sour cream and herb dip	290 cal
.....	
Chocolate dipped strawberries	160 cal
Bars and squares	370 cal
Fresh brewed coffee and tea	0 cal

The Briar Hill Brunch Buffet \$ 45.00/person (minimum 25)

Artisan bread basket – bagels, tea breads, breakfast pastries, creamery butter, preserves, cream cheese	150 cal
Mixed organic green salad, roasted shallot dressing	290 cal
Vine-ripened tomatoes, basil marinated provolone cheese	230 cal
.....	
Scrambled eggs with chives	190 cal
Cinnamon French toast, pure maple syrup, blueberry compote	360 cal
Potato pancakes, apple butter, crème fraîche	500 cal
Applewood smoked bacon, chorizo sausage	560 cal
.....	
Seasonal fruit platter	80 cal
Assorted cookies, biscotti, bars, squares	370 cal
Fresh brewed coffee and tea	0 cal

The McLean Buffet \$ 53.50/person (minimum 20)

Artisan bread basket, sweet butter	140 cal
Mixed organic greens, julienne vegetables, house-made vinaigrette	290 cal
Purple kale and quinoa salad, chickpeas, red onion, candied pecans, orange segments, rice wine vinaigrette	190 cal
Sliced tomato and provolone cheese on a bed of greens with pesto dressing	130 cal
.....	
Whole roasted chicken, cremini mushrooms, rosemary jus	620 cal
Skillet seared salmon fillet, sautéed cherry tomatoes, fresh dill and red onion butter	220 cal
Steamed basmati rice, turmeric, lime leaf	150 cal
Fusilli pasta, grilled vegetables, roasted red pepper, plum tomato sauce	330 cal
Market vegetables	320 cal
Herb roasted red skin potatoes	110 cal
.....	
Seasonal fresh fruit platter	80 cal
Chef's choice pastry of the day	320 cal
Fresh brewed coffee and tea	0 cal

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Buffets

The Coach House Buffet	\$ 59.00/person
(minimum 20)	
Assorted artisanal breads, sweet butter	140 cal
Baby spinach salad, tomatoes, julienne of carrots, toasted almonds, citrus dressing	200 cal
Cucumbers, bell peppers, feta cheese crumble, oregano dressing	220 cal
Fusilli pasta salad, garlic, kalamata olives, roasted zucchini and eggplant, rosemary dressing	330 cal
.....	
Poached sole, white wine, saffron dill cream sauce	140 cal
Beef tenderloin tips, stroganoff with cremini mushrooms, garlic, onions and a side of sour cream	180 cal
Steamed Basmati rice	130 cal
Steamed green beans	15 cal
.....	
Chef inspired dessert	370 cal
Seasonal fresh fruit platter	80 cal
Fresh brewed coffee and tea	0 cal

Estates of Sunnybrook Buffet	\$ 68.00/person
(minimum 35)	
Artisan bread basket, sweet butter	140 cal
Traditional Caesar salad, shaved parmesan cheese, rosemary focaccia croutons	430 cal
Mixed bean, bell peppers and corn salad, white wine vinaigrette	260 cal
Couscous salad, mixed vegetable, lemon, parsley, garlic	110 cal
Sliced tomato and provolone cheese on a bed of greens with pesto dressing	130 cal
.....	
Seared chicken supreme, light tarragon chicken jus	180 cal
Roasted Alberta striploin, beef au jus	370 cal
Farfalle pasta, roasted fennel, cremini mushrooms, green onions, fresh basil and tomato sauce	200 cal
Mini red skin potatoes, thyme and garlic	110 cal
Market vegetables	320 cal
.....	
Chef inspired pastry station	370 cal
Seasonal fresh fruit platter	80 cal
Fresh brewed coffee and tea	0 cal

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Buffets

Vaughan Buffet	\$ 75.00/person
(minimum 40)	
Artisan bread basket, sweet butter, extra virgin olive oil	140 cal
Mini mixed greens, julienne vegetables, Dijon and white wine vinaigrette	290 cal
Village salad – vine-ripened tomato, cucumber, sweet peppers, kalamata olives, Greek feta, oregano red wine vinaigrette	220 cal
Pickled cremini mushroom salad, white wine tarragon vinaigrette	25 cal
Grilled vegetables, portobello mushrooms, olive oil, roasted garlic basil drizzle	310 cal
Coleslaw salad, scallions, cilantro, cumin and lime vinaigrette	80 cal
.....	
Slow roasted carved beef striploin, grated horseradish, selection of mustards, caramelized onion jus	420 cal
Whole roasted chicken with rosemary and garlic	610 cal
Braised Yukon gold potato wedges, lemon, garlic, onion, fresh herbs	110 cal
Gnocchi, white wine, Danish blue cheese, cream sauce	280 cal
Market root vegetable medley	320 cal
.....	
Seasonal fresh fruit platter	80 cal
Chef's choice of assorted cakes, bars, squares, brûlées	370-500 cal
Fresh brewed coffee and tea	0 cal

Traditional Buffet	\$ 90.00/person
(minimum 50)	
Whole baked bread loafs and rolls, creamery butter, extra virgin olive oil	140 cal
White bean, cumin spread	50 cal
Antipasto platter – grilled vegetables, marinated olives, portobello mushrooms, cured meats	280 cal
Baby spinach salad, oven dried cranberries, spicy glazed pecans, balsamic dressing	90 cal
Seafood - cold poached tiger shrimp, marinated calamari, mussel, scallop salad	320 cal
Vine-ripened tomatoes, arugula, olive drizzle	130 cal
Shaved fennel, green beans, citrus segments, orange lime dressing	25 cal
.....	
Chef carved beef tenderloin, Merlot wine sauce, thyme, roasted cipollini onion jus	420 cal
Whole roasted chicken with rosemary and garlic	610 cal
East coast salmon fillets, lemon caper parsley butter	360 cal
Spinach and ricotta cannelloni	230 cal
Steamed rapini, garlic, shallot butter	160 cal
Scalloped potatoes, smoked cheddar cheese	310 cal
.....	
Market selection of local cheeses	290 cal
Seasonal fresh fruit platter	80 cal
Your choice of three (3) items from the sweet table selections and one (1) Chef inspired pastry dish	
Espresso and cappuccino bar	80 cal
Fresh brewed coffee and tea	0 cal

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Buffets

Indian Buffet

With Chicken, Lamb and Fish Entrées \$ 82.00/person
(minimum 50)

With Chicken plus Lamb or Fish Entrées \$ 68.00/person
(minimum 50)

Indian vegetable salad, cucumber, red onion, tomato,
green chilies and cumin 20 cal

Shredded cabbage salad, black mustard seeds,
curry leaves, carrots, sliced chilies and grated coconut 50 cal

Laccha onions – shaved red onion rings, coriander 10 cal

Green bean salad with ginger, coriander and lemon 15 cal

Crispy fried pappadums 10 cal

Mixed vegetable Raita, bell peppers, tomato and
cucumber yogurt 50 cal

.....

Pre-selected choice: tandoori chicken or creamy
butter chicken 300 cal

Lamb Rogan Josh – Kashmir style stewed lamb curry
with saffron and tomatoes 190 cal

AND/OR

Indian spiced West coast snapper fillet in a light
curry sauce 170 cal

.....

Aloo baingan – semi dry tempered eggplant and
potatoes, ginger and tomatoes 130 cal

Palak paneer – fried paneer cheese with spinach-
fenugreek purée, finished with cream 190 cal

Dal makhni – creamy black lentils, slowly simmered,
finished with cream and butter 130 cal

Dum vegetable pulao – basmati rice with vegetables,
saffron, raisins, cinnamon, and ginger 180 cal

Chana Masala – chick peas, onions 140 cal

.....

Fresh exotic fruit platter with watermelon, Asian pear,
banana, gooseberry, carambola fruit, figs, grapes and
strawberries 80 cal

Mango crumble 250 cal

Espresso and cappuccino bar 80 cal

Fresh brewed coffee and tea 0 cal

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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—Copperidge Vineyards, Modesto, California

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

Standard Alcoholic Beverages	Standard Serving Size	Approximate Average Calories per Standard Serving Size
Red Wine (12%)	1 glass (142 ml/5 oz)	130
White Wine (12%)	1 glass (142 ml/5 oz)	120
Regular Beer (5%)	1 bottle (341 mL)	150
Light Beer (4%)	1 bottle (341 mL)	100
Spirits (40%)	1 shot (43 mL/1½ oz)	100

Note: Actual calories of alcoholic beverages may vary; the addition of mixes will increase the calories of these beverages. Standard serving sizes are based on one drink as outlined in Canada’s Low-Risk Alcohol Drinking Guidelines.

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The Estates of Sunnybrook Bar Options

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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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

Standard Alcoholic Beverages	Standard Serving Size	Approximate Average Calories per Standard Serving Size
Red Wine (12%)	1 glass (142 ml/5 oz)	130
White Wine (12%)	1 glass (142 ml/5 oz)	120
Regular Beer (5%)	1 bottle (341 mL)	150
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The Estates of Sunnybrook Bar Options

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

Standard Alcoholic Beverages	Standard Serving Size	Approximate Average Calories per Standard Serving Size
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Wine Selections

House Wine – White

Chardonnay Copperidge Vineyards, California	\$ 41.00
Pinot Grigio Fontamara IGT Terra D'Aligi, Italy	\$ 44.00
Chardonnay Willowglen, Australia	\$ 44.00

White Wine

Riesling/Gewurtzraminer 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

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

House Wine – Red

Cabernet Sauvignon Copperidge Vineyards, Modesto, California	\$ 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
Rioja Campos Ibericos, Spain	\$ 46.00
Merlot Les Jamelle, France	\$ 47.00
Pinot Noir Humberto Canale, Argentina	\$ 47.00
Cabernet Sauvignon 7 Peaks, California	\$ 47.00
Chianti Camporsino, Italy	\$ 48.00
Cabernet Sauvignon Reserve Bodega Argento, Argentina	\$ 48.00
Cabernet Sauvignon Hanson Cellars, California	\$ 54.00
Della Valpolicello Feudi San Pio Rippasso, Italy	\$ 56.00

Standard Alcoholic Beverages	Standard Serving Size	Approximate Average Calories per Standard Serving Size
Red Wine (12%)	1 glass (142 ml/5 oz)	130
White Wine (12%)	1 glass (142 ml/5 oz)	120
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Vendor Partners – Suggestions

Cakes

Dufflet Pastries	416-484-9080
The Cocoa Cakery	647-929-8053
Patricia's Cake Creations	416-875-8572
Toronto Cupcakes	647-478-9464

Décor/Rentals

Around the Table	416-630-6704
Chairman Mills	416-391-0400
Contemporary Furniture Rentals	416-703-9236
Helix Candles	647-400-0123
Miki's Linens	905-738-1161
Susan Murray International	416-243-9284
Sweet Bee Tea Party-Vintage China Rentals & Event Styling	416-319-5345

Disc Jockeys

DJIZM Entertainment Group	647-272-9184
Impact DJ	1-877-562-0159
Michael Coombs Entertainment	416-676-7992
Maximum Music	416-255-2910

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
Fabulous Occasions / Malvina Chevolleau	416-385-9675
Helen Qi – Wedding and Event Planner	416-897-6085
Laura and Co Events / Laura Atendido	647-829-7726
Melissa Baum Events	416-849-2295
One Fine Day / Melissa Samborski	416-522-0503
Party Concierge / Rachel Wolfson	416-903-1590
Phoebe Lo Events	647-300-1582
Rebecca Chan Wedding & Events	647-891-6399
Simply Perfect / Jodi Gagne	905-883-9525
Weddings By Design / Helen Pispidikis	905-479-2448

Florists

D & D Floral Designs	905-789-0911
FETE Floral & Events	416-222-6751
Flowers Plus Inc.	416-485-1167
Fuscia Designs	647-519-5334
Fun Flower Stand	647-706-4999
Jackie O Floral Affairs	416-901-7346
San Remo Florists	416-652-1822
Secrets Floral	416-828-8182

(continued next page)

Vendor Partners – Suggestions

Harpists

Chantal Dube	416-909-9944
Patricia Johnston	905-634-8863

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

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

Musicians/Bands

Alisa Gayle-Deutsch, Pianist	416-558-9065
Ambiance Flute and Guitar Duo	416-693-8778
Brent Miller Live	416-997-7625
Dunstan Morey	416-528-8249
Eclectic Music Production and Events	647-830-0787
Graham Howes	416-251-8853
Howard Lopez	416-879-6932
Ken Del Los Santos	416-837-8047
Montage Music	416-924-8180
Wellington Music	416-410-5365

Photographers

Corina V. Photography	905-337-3472
Kim Lovell 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

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.

(continued next page)

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.