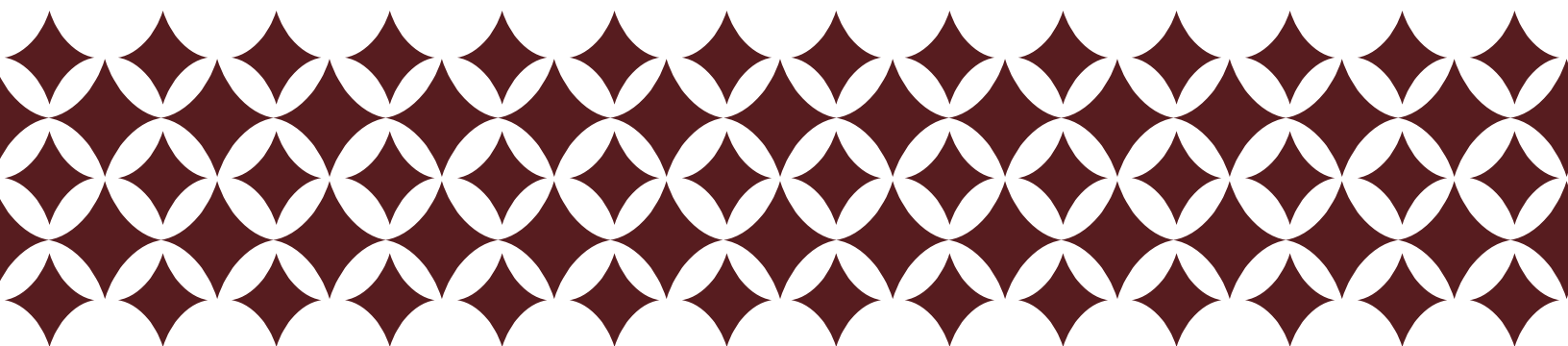




ESTATES OF
SUNNYBROOK

2019

CORPORATE PACKAGE



2019

CORPORATE PACKAGE

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Room Capacities & Dimensions

Room capacities are absolute maximums and **do not allow for audio visual equipment, head tables or food set-ups.** Please speak with your event coordinator to determine the most appropriate room for your event. Additional charges apply for break-out rooms and exhibit space.

Coach House	Theatre	Board Room	U-Shape	Class Room	Rounds	Reception	Dimensions	Ceiling Height	Weekday Rental
Upper	40	22	24	32	40	40	35'x21'	7' 11"	\$ 575
Lower	40	22	24	-	40	40	35'x21'	7' 8"	

McLean House	Theatre	Board Room	U-Shape	Class Room	Rounds	Reception	Dimensions	Ceiling Height	Weekday Rental
Bayview	40	26	20	24	-	-	33'x16'	8' 8"	\$ 350
Gallery	-	10	-	-	-	-	20'x14'	8' 9"	\$ 275
Stewart	-	8	-	-	-	-	18'x14'	8' 10"	\$ 275
Garden	-	8	-	-	-	-	17'x14"	8' 10"	\$ 275
Conservatory	72	26	20	48	72	80	N/A	10'	\$ 650
Mahogany Dining Room	30	20	16	24	32	40	24'x17"	10'	\$ 350
Library	-	10	-	-	10	15	24'x17"	10'	\$ 275

Vaughan Estate	Theatre	Board Room	U-Shape	Open Rounds	Rounds	Reception	Dimensions	Ceiling Height	Weekday Rental
Courtyard Ballroom	175	50	37	112	140	175	69'x24'	8' 11"	\$ 850
Valleyanna	110	28	31	36	48	50	45'x18'	8' 3"	\$ 575
Academy of Medicine	110	26	34	48	60	75	32'x25'	11' 9"	\$ 670
Donningvale	-	18	-	-	-	-	25'x16'	9'	\$ 350
Riverside	-	12	-	-	-	-	19'x15'	8' 11"	\$ 350
Kilgour	-	10	-	-	-	-	17'x14'	8' 11"	\$ 285
Main Ballroom	175	50	37	112	150	195	77'x28'	10' 8"	\$ 875
Sunnybrook Dining Room	32	18	18	18	24	40	20'x36'	11' 2"	\$ 350

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



ESTATES OF
SUNNYBROOK

General Information

Costs & Payment Schedule

- A deposit in the amount of the room rental is required to confirm your booking.
- Approximately 2-3 weeks in advance of your event, your event coordinator will contact you to finalize your room set-up, menu selections, audio visual requirements and other details. This information will be used to prepare a full estimate of the cost of your event. 100% of the function estimate is due prior to the function date and we require a pre-authorized credit card for all incidentals and add-ons. Upon the conclusion of your event, you will be charged or reimbursed based on the final guest count and actual consumption.

Food & Beverage

- The Client will be responsible for providing guaranteed attendee numbers to the catering office a minimum of three (3) business days prior to the commencements 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.
- Choice on site: Client is welcome to make a choice on site **for entrée choice only**. For this option, there is a **maximum of 50 guests**, and the surcharge for this option is \$9.00 per person for lunch / \$11.00 per person for dinner.
- **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.**
- Menu selections must be submitted at least two (2) weeks in advance.
- All food and beverages are subject to an 18% service charge plus applicable taxes.
- 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.
- For events with cash bar service, each individual guest is responsible for the cost of their beverages. However, if total revenue at the cash bar is less than \$400, a cost of \$100 for bartending services will be charged to the event host.

Other

- The Estates is pleased to offer complimentary parking to our clients and their guests.
- The Estates prohibits any items to be fastened to walls or floors with tape, tacks, pushpins, nails, etc. Damage fees may be charged otherwise. “Tac’n’stic” will be provided if requested.
- All equipment and décor must be dismantled and removed no later than 30 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 supplies in advance.
- Please coordinate delivery and set-up just prior to your event with your event coordinator.
- 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.



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Audio Visual Rental

Internet Access

Complimentary wireless Internet access is included in every room.

High-Speed Access (LAN) \$ 35.00/day

Visual Presentation

XVGA Computer Projector (1024 x 768 resolution) \$ 150.00

Screen (6' x 6') \$ 27.00

Screen (8' x 8') \$ 40.00

DVD Player & 32" LCD TV \$ 275.00

Laser pointer \$ 10.00

Microphones & Audio

Computer Speakers \$ 50.00

Podium & Microphone \$ 65.00

Cordless (lapel/handheld) Microphone \$ 138.00

Stand-up/pole Microphone (wired) \$ 35.00

Table Microphone (wired) \$ 30.00

iPod Dock \$ 35.00

Mixer \$ 60.00

Speaker Phone \$ 55.00

Analog Phone Line \$ 55.00

Miscellaneous

Flipchart, Paper, Markers and 'Stick-em' Holders \$ 35.00

Extra Newsprint Pad for Flipchart \$ 10.00

Whiteboard & Markers \$ 22.00

Blackout Curtains (Main Ballroom) \$ 220.00

Poster Board \$ 110.00
(additional charge for delivery)

Please note that the preceding standard prices may be subject to change due to special requirements, modifications, etc.

For additional audio visual requirements above and beyond this list, we partner with STAGEVISION Audio Visual to provide our guests with experience, excellence and the highest standards in production and presentation. Their sales team can be reached at (416) 402-3418 or inquire with your event coordinator.



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Breakfast Selections

SERVED BUFFET STYLE

The Continental	\$ 20.00/person
Sliced seasonal fresh fruit	80 cal
Assorted breakfast pastries to include: butter croissants, Danish pastries, tea loaves and breakfast muffins	160-230 cal
Creamery butter, individual preserves	30-50 cal
Orange juice and cranberry juice	50-80 cal
Fresh brewed coffee and tea	0 cal

The Express	\$ 24.25/person
An assortment of whole fruit	50 cal
Individual assorted low fat yogurt cups	50 cal
Warm mini vegetarian quiche with smoked gouda cheese	150 cal
Hard boiled eggs, sliced cheddar cheese	80 cal
Banana bread, sweet butter	160-180 cal
Bowl of almonds	70 cal
Fresh brewed coffee and tea	0 cal

The Morning Starter	\$ 27.75/person
Sliced seasonal fresh fruit	80 cal
Smoked Atlantic salmon, cream cheese, bagels, red onion and whole grain mustard	370-490 cal
Greek yogurt, dried fruit and maple nut granola	60 cal
Creamery butter, individual preserves	35-50 cal
Fresh brewed coffee and tea	0 cal

English Muffin Sandwich Breakfast	\$ 33.00/person (minimum 10)
English muffin egg sandwiches to include:	
• Smoked ham, green onion and Swiss cheese	310 cal
• Red peppers, roasted eggplant and smoked provolone cheese	300 cal
Roasted red skin potatoes with lemon, thyme and caramelized pearl onions	110 cal
Smoked applewood bacon	200 cal
Sliced seasonal fresh fruit	80 cal
Individual assorted low fat yogurt cups	50 cal
Fresh brewed coffee and tea	0 cal

The Hot Breakfast	\$ 38.75/person (minimum 20)
Assortment of breakfast pastries, bagels, cream cheese and individual preserves	160-370 cal
Sliced seasonal fresh fruit	80 cal
Scrambled eggs with chives	190 cal
Smoked applewood bacon	200 cal
Roasted chorizo sausage	360 cal
Latke Potatoes	110 cal
Sliced Atlantic smoked salmon, red onions and whole grain mustard	120 cal
Fresh brewed coffee and tea	0 cal

Plated Breakfast	\$ 35.75/person
Platters of tea breads, butter croissants, sweet butter and individual preserves	160-230 cal
Spinach and gruyere quiche	280 cal
Potato cake with fresh thyme and sour cream	230 cal
Roasted chorizo breakfast sausage	360 cal
Seasonal fruit kebab	50 cal
Fresh brewed coffee and tea	0 cal

Plated Brunch	\$43.25/person
Basket of assorted rolls and mini breakfast pastries, butter and preserves	160-230 cal
Belgium endive and baby spinach salad with roasted red peppers and fennel, crumbled goat cheese, raspberry shallot dressing	320 cal
Seared 4 oz salmon with hollandaise sauce, basmati rice with steamed asparagus, grilled red pepper	870 cal
OR	
Oven baked frittata with zucchini, eggplant, green bell peppers and sundried tomatoes with roasted Portobello mushrooms, mini red skin potatoes and garlic sautéed baby bok choy	290 cal
Warm peach and blueberry crumble topped with Tahitian vanilla ice cream	320 cal
Fresh brewed coffee and tea	0 cal



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Breakfast Selections

Enhancements to Your Breakfast Selection

Assorted house-made coffee loaves	\$ 3.95/person	160 cal
Croissants and Danish pastries	\$ 4.00/person	230 cal
Mini raspberry scones, mascarpone cheese	\$ 3.70/person	210 cal
Assorted raspberry yogurt and bran muffins	\$ 4.00/person	170 cal
Assorted bagels with cream cheese	\$ 5.00/person	370 cal
Sliced gluten free bread	\$ 5.00/person	180 cal
<i>Kashi</i> Bar or <i>Lara</i> bar	\$ 4.75/person	450 cal
Fresh fruit skewers with maple yogurt dip	\$ 4.80/person	70 cal
Individual fat-free yogurt cups	\$ 4.25/person	50 cal
Seasonal fruit platter	\$ 7.00/person	80 cal
Greek yogurt, dried fruit and maple nut granola	\$ 7.00/person	60 cal
Two eggs, scrambled	\$ 3.70/person	190 cal
Traditional eggs benedict	\$ 7.25/person	420 cal
Sliced Atlantic smoked salmon	\$ 9.60/person	120 cal
Sliced applewood smoked bacon	\$ 4.00/person	200 cal
Roasted chorizo sausage	\$ 5.50/person	360 cal
Individually baked frittata, yellow potatoes, roasted chorizo sausage and cheddar	\$ 7.50/person	290 cal
Chef attended omelette station Includes: cremini mushrooms, red bell peppers, broccoli florets, red onions, fresh chives, cheddar cheese; Your choice of two proteins: smoked chicken breast, smoked steel head trout, grilled Genoa salami or spicy chorizo sausage	\$ 12.25/person	190-610 cal (minimum 50 people)



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Conference Breaks

All package breaks are for a minimum of 8 people

On the Run	\$ 10.00/person
<i>Kashi</i> bar and <i>Lara</i> bars	140-450 cal
Assorted whole fruits	50 cal
Chocolate chip cookies	240 cal
Fresh brewed coffee and tea	0 cal

Cravings	\$ 11.00/person
Vegetable crudité and dip	190 cal
Roasted whole almonds	330 cal
Artichoke and Asiago cheese dip with bagel crisps	192 cal
Fresh brewed coffee and tea	0 cal

Chocolate Indulgence	\$ 11.75/person
Freshly baked chocolate chip, dark chocolate, white chocolate-macadamia and oatmeal raisin cookies	240 cal
Decadent double chocolate brownies	720 cal
White chocolate, cranberry bark	140 cal
Chocolate dipped strawberries	160 cal
Fresh brewed coffee and tea	0 cal

Healthy Retreat	\$ 13.50/person
Seasonal sliced fruit	80 cal
Individual fat-free fruit yogurt	100 cal
Lemon Bundt cake	330 cal
Fresh brewed coffee and tea	0 cal

Mediterranean Break	\$ 17.95/person
Focaccia, pita breads, flat breads	150-250 cal
Hummus, tomato and basil bruschetta, sundried tomato and olive tapenade, roasted garlic and pimento spread, Provolone cheese and salami platter, roasted garlic, basil olive oil	95-200 cal
Warm artichoke and asiago cheese spread	100 cal
Baklava	230 cal
Fresh brewed coffee and tea	0 cal

The Get Cracking Break	\$ 17.75/person
Mini vegetarian frittata, green onion, roasted zucchini, red skin potato, jalapeño cheddar	200 cal
Mini frittata, Spanish sausage, cremini mushrooms, fresh basil, aged white cheddar	290 cal
Tomato and cilantro salsa	10 cal
Assorted bagels, cream cheese	50- 80 cal
Fresh brewed coffee and tea	0 cal

Say Cheese	\$ 19.50/person
Market selection of local, Québec farmhouse and European cheeses, grapes, roasted whole almonds, preserves, assorted breads, crackers	500-1190 cal
Sliced seasonal fresh fruit and berries	80 cal
Fresh brewed coffee and tea	0 cal



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Enhancements to Your Conference Breaks

Beverages

Selection of teas, fresh brewed regular and decaffeinated coffee	\$ 3.45/person	0-50 cal
Assorted juices (orange, apple, cranberry, pineapple)	\$ 16.00/litre	60-110 cal
Fresh fruit and yogurt smoothies (1 Litre /5 servings)	\$ 20.25/litre	200 cal
Lemonade	\$ 15.00/litre	130 cal
Iced tea	\$ 14.50/litre	180 cal
Bottled spring water	\$ 2.65/500 ml	0 cal
San Pellegrino sparkling water	\$ 4.30/250 ml	0 cal
	\$ 7.85/750 ml	0 cal
Assorted soft drinks (Pepsi, Diet Pepsi, Ginger Ale, 7-up)	\$ 3.60/can	150-160 cal
Flavoured sparkling San Pellegrino	\$ 4.90/250 ml	130-150 cal
Espresso	\$ 4.25/ea	0 cal
Cappuccino	\$ 5.00/ea	80 cal
Almond milk	\$ 3.00/ea	70 cal

Sweet Snacks

Build your own berry parfait	\$ 7.75/person	60 cal
Seasonal fruit platter	\$ 7.00/person	80 cal
Fresh fruit skewer, maple yogurt dip	\$ 4.80/person	70 cal
Assorted house-made coffee loaves	\$ 3.95/person	160 cal
Freshly baked cookies: double chocolate, oatmeal raisin, chocolate chip, white chocolate-macadamia nut	\$ 19.95/dozen	240-320 cal
Assorted mini Baklava	\$ 3.30/ea	100 cal
Double chocolate brownies	\$ 3.50/ea	720 cal
Lara bar	\$ 4.50/ea	450 cal
Kashi bar	\$ 4.50/ea	140 cal
Whole roasted almonds	\$ 5.75/person	330 cal



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Enhancements to Your Conference Breaks

Savoury Snacks

Market selection of local, Québec farmhouse and European cheese, grapes, whole roasted almonds, assorted bread, crackers

\$ 19.50/person 1190 cal

Spiced Pecans

\$ 5.25/person 140 cal

Chocolate covered pretzels

\$ 5.95/person 130 cal

Miss Vickie's individual potato chips

\$ 2.75/bag 210 cal

Add dip

\$ 1.00/person 100 cal

Seasonal vegetable crudités with dip

\$ 5.00/person 190 cal

Hummus and pita

\$ 4.75/person 250 cal



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Conference Lunches

BUFFET STYLE

Add soup or salad of the day to any conference lunch or dinner \$ 4.95/person

*Gluten free bread available on request for any of our sandwich menus \$ 5.00/person

Fajita Festival	\$ 35.75/person
In house fried nacho chips, cilantro salsa	150 cal
Black bean and chickpea salad, red peppers, red onion, tomato, fresh cilantro, olive oil	260 cal
.....	
Assemble your own fajita with warm flour tortillas from the following:	140 cal
• Cajun rubbed chicken breast	160 cal
• Sautéed beef strips	170 cal
• Tomato braised Mexican rice with corn	140 cal
• Charred mixed peppers and onions	80 cal
• Grated cheddar cheese, sour cream, guacamole, lettuce, sliced jalapeños, diced tomatoes	60-120 cal
Add: Vegetarian enchiladas with corn, mushrooms, zucchini, cheddar cheese topped with a tomato cilantro sauce	\$ 4.50/person 340 cal
.....	
Baked churros, warm chocolate sauce	200 cal
Seasonal fresh fruit platter	80 cal
Fresh brewed coffee and tea	0 cal

Deli on Bayview	\$ 36.50/person
Add soup of the day	\$ 4.95/person 150 cal
Baby spinach salad, cherry tomatoes, carrot strips, toasted almond slivers, citrus vinaigrette	320 cal
Tomato and provolone salad with balsamic drizzle	200 cal
.....	
All sandwiches served on artisan white and multigrain loaves, rosemary focaccia and baked baguettes	
• Smoked turkey breast with avocado and Swiss cheese	220 cal
• Tuna salad with red onions, chipotle peppers and Italian parsley	190 cal
• Black forest ham with maple Dijon mustard	200 cal
• Roasted zucchini, red pepper and eggplant wrap with chickpea and cumin hummus	230 cal
• Roast beef with horseradish mayonnaise and baby arugula	180 cal
• Traditional egg salad	210 cal
Assorted dill pickles	10 cal
Miss Vickie's potato chips	210 cal
.....	
Chef's choice dessert of the day	320 cal
Seasonal fresh fruit platter	80 cal
Fresh brewed coffee and tea	0 cal



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Conference Lunches

BUFFET STYLE

The Meditterrean	\$ 37.25/person
Add salad of the day	\$ 4.95/person 80-150 cal
Warm fig flatbread, assorted crostini and grilled focaccia	140-530 cal
Vine-ripened tomatoes with balsamic drizzle	70 cal
Grilled vegetable platter	80 cal

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Cured meats, imported and domestic cheeses, marinated olives and feta	150-350 cal
Flaked Albacore tuna, capers, lemon, thyme, olive oil	140 cal

.....

Date squares, lemon bars	300-550 cal
Fruit kabobs	80 cal
Fresh brewed coffee and tea	0 cal

Go Greek	\$ 37.75/person
Warm Greek-style pita with tzatziki dip	290 cal
Classic Greek salad, feta cheese, oregano dressing	190 cal
Add soup of the day	\$ 4.95/person 80-150 cal
Add veggie kabobs	\$ 4.95/person 220 cal

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Marinated chicken souvlaki	240 cal
Baked vegetable and feta cheese strudel, tomato basil sauce	290 cal
Tomato and bell pepper rice pilaf	110 cal

.....

Baklava	230 cal
Seasonal fresh fruit platter	80 cal
Fresh brewed coffee and tea	0 cal

Little Italy	\$ 37.75/person
Rosemary focaccia sliced bread	140 cal
Traditional Caesar salad, Grana Padano parmesan, focaccia crouton	430 cal
Grilled vegetables, eggplant, zucchini, fennel, portobello mushroom, olive oil and roasted garlic	310 cal

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Fusilli pasta with kalamata olives, sautéed peppers and leeks, tomato basil sauce	460 cal
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Mushroom ravioli with blistered cherry tomatoes, steamed spinach, smoked chicken and a light white wine cream sauce	620 cal
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Add: Chicken parmigiana	\$ 8.00/person	570 cal
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House-made tiramisu	340 cal
Seasonal fresh fruit platter	80 cal
Fresh brewed coffee and tea	0 cal

Passage to India	\$ 37.75/person
(minimum 20)	

Garlic Naan bread	60 cal
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Indian vegetable salad, cucumbers, red onions, tomatoes, green chilies and cumin	15 cal
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Mixed vegetable Raita with bell peppers, tomato, cucumber and yogurt	20 cal
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Creamy butter chicken	300 cal
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Turmeric, cardamom and cinnamon stick steamed basmati rice	150 cal
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Roasted eggplant, potatoes, ginger and tomatoes	130 cal
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Chana Masala, chick peas, onions	140 cal
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Add: Stewed Lamb curry with saffron and tomatoes	\$ 7.95/person	190 cal
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Add: Tilapia filet in a garam masala, curry leaves and lemon	\$ 7.25/person	170 cal
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.....

Mango crumble	350 cal
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Fresh brewed coffee and tea	0 cal
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Conference Lunches

BUFFET STYLE

Open-Face Sandwich Buffet (minimum 15)	\$ 39.95/person
Add soup of the day	\$ 4.95/person 80-150 cal
All sandwiches served open face with Chef selected breads	120-150 cal
Mixed baby green salad, cranberries, toasted almonds and orange vinaigrette	290 cal
Penne pasta salad with basil, garlic, bell peppers, artichokes, cherry tomatoes, white wine vinegar and olive oil dressing	330 cal
Sandwiches to Include:	
• Grilled sliced Tuscan chicken breast, sundried cherry tomato, mixed greens, olive tapenade spread on sourdough baguette	130 cal
• Sliced Atlantic smoked salmon, sliced red onion, avocado cream cheese on a white baguette	100 cal
• Medium roast beef, dijon and horseradish, mayonnaise, fresh arugula leaves and multigrain baguette	150 cal
• Soppressetta, provolone cheese, roasted red peppers, grainy dijon and black olive spread on rosemary foccacia	220 cal
• Zucchini, eggplant, peppers and portobello mushroom wrap, chickpea and mixed cumin spread on assorted wraps	70 cal
.....	
Assorted bars and squares	320 cal
Seasonal fresh fruit platter	80 cal
Fresh brewed coffee and tea	0 cal

Asian Fusion	\$ 40.00/person
Add Coconut Thai soup	\$ 4.95/person 80-150 cal
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, tamari sauce on steamed greens	160 cal
Vegetable stir fry	80 cal
Steamed jasmine rice with scallions	240 cal
.....	
Lemon coconut cake, bars and squares	300-550 cal
Fresh brewed coffee and tea	0 cal

Canada from East to West	\$ 42.00/person
Add soup of the day	\$ 4.95/person 80-150 cal
Crisp romaine hearts, cherry tomatoes, English cucumbers, shredded carrots, red balsamic dressing	290 cal
Purple kale and quinoa salad, chickpeas, red onion, candied pecans, orange segments, rice wine vinaigrette	190 cal
.....	
Seared West coast Pacific snapper, tomato, steamed baby spinach	160 cal
Chicken supreme, cremini mushroom sauce	180 cal
Farfalle pasta, roasted fennel, cremini mushrooms, green onions, fresh basil and tomato sauce	200 cal
Steamed wild and white rice, roasted corn	80 cal
Fresh market vegetables	60 cal
.....	
Warm apple and raisin crumble	250 cal
Seasonal fresh fruit platter	80 cal
Fresh brewed coffee and tea	0 cal



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Conference Lunches

BUFFET STYLE

Chef's Choice Daily Buffet (minimum 20)

Lunch \$ 48.00/person

Dinner \$ 52.00/person

Our culinary team is delighted to create a buffet using fresh, local, sustainable and seasonal ingredients.

Add soup of the day \$ 4.95/person 80-150 cals

Artisanal bread basket, sweet butter 140 cals

Fresh tossed mesclun greens, julienne vegetable, cherry tomatoes, house dressing 290 cals

Three complementing mixed salads

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Three hot entrées including:

- Farm fresh chicken 610 cals
- Atlantic salmon 220 cals
- Vegetarian pasta 460 cals

Fresh market vegetables 60 cals

Chef's choice roasted new potatoes or rice pilaf 110 cals

.....

Dessert from our pastry kitchen 320 cals

Fresh fruit platter 80 cals

Fresh brewed coffee and tea 0 cals



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Chef's Selections – Plated Lunches

(PRICES LISTED PER GUEST – MINIMUM 10)

All meals served with gourmet bread basket and creamery butter.

If you prefer your guests to choose their entrée on site, a surcharge of \$9 per person will be applied.

The Sherwood \$ 42.00/person

Traditional Caesar salad, Grana Padano parmesan, focaccia crouton 430 cal

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Oven roasted chicken supreme, herb Yukon potato mash, green beans, honey glazed carrot batons, cremini mushroom sauce 720 cal

OR

Fusilli pasta, steamed spinach, grilled red peppers, light rose sauce 740 cal

.....

House-made tiramisu and fresh berries 340 cal

Fresh brewed coffee and tea 0 cal

The Glendon \$ 43.25/person

Organic bitter greens, baby spinach, cherry tomatoes, heirloom radish, sugar roasted walnuts, dried cranberries, orange citrus vinaigrette 290 cal

.....

Seared Atlantic salmon fillet, cumin lemon, basmati rice, garlic rapini, grilled red pepper, light leek cream sauce 870 cal

OR

Portobello mushroom ravioli, grilled asparagus, marinated oven dried tomatoes, truffle oil scented cream 990 cal

.....

Molten core chocolate cake, sweet raspberry sauce, gooseberry garnish 520 cal

Fresh brewed coffee and tea 0 cal

The Blythwood \$ 43.25/person

Pureé of leek and potato soup 80 cal

.....

Whole roasted 6 oz beef striploin steak, green peppercorn sauce, roasted mini red potatoes, garlic rapini, charred red peppers 700 cal

OR

Grilled zucchini, peppers, King mushrooms wrapped in phyllo pastry with tomato basil sauce 350 cal

.....

Peach and blueberry crumble, grand marnier cream 230 cal

Fresh brewed coffee and tea 0 cal

The Teddington \$ 43.25/person

Charred butternut squash and sweet potato purée 85 cal

.....

Chicken breast supreme, stuffed with spinach, triple cream brie cheese, roasted yellow turnip, carrots, zucchini, rosemary red wine chicken jus with basmati steamed rice 660 cal

OR

Mixed vegetable grill, charred eggplant, zucchini, peppers, red onion layered with smoked cheddar cheese, roasted tomato coulis, quinoa pilaf 260-500 cal

.....

Lemon meringue tart, blueberry coulis 310 cal

Fresh brewed coffee and tea 0 cal



ESTATES OF
SUNNYBROOK

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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 prosciutto	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



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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 \$ 8.95/person
(minimum 10) 320 cal

Assorted rolls, dill cream cheese, capers, sliced red onions

Cocktail Shrimp \$ 210.00/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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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 \$ 42.75/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 (minimum 100 pieces)	\$ 4.25/per oyster 80 cal



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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.

All meals served with gourmet bread basket and creamery butter.

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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Appetizer Plates

Penne Rigate Pasta \$ 14.00
740 cal

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 cal

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 cal

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

Antipasto Plate \$ 17.00
550 cal

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

Seafood Antipasto Plate \$ 21.00
350 cal

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 cal

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

Main Courses—Fish & Seafood

Seared Atlantic Salmon Fillet \$ 39.00
920 cal

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

Cajun Seared Rainbow Trout Fillet \$ 40.00
710 cal

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 cal

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

Pacific Halibut Fillet \$ 56.00
800 cal

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

Seafood Trio \$ 57.00
960 cal

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 \$ 59.50
500 cal

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 Shiitake mushroom sauce

Stuffed Chicken Breast Supreme \$ 40.50
1090 cal

Stuffed with spinach and triple cream brie cheese, roasted yellow turnip, carrots, zucchini, red skin potatoes, 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 \$ 51.00
(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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Desserts Selections

All plated desserts are served with 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

Smores 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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Sweet Table Selections

Estates Sweet Table (minimum 50)	\$ 25.50/person	
Display of seasonal fruits, 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	\$ 75.00	360 cal
Carrot Layer Cake	\$ 75.00	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	\$ 80.00	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 (minimum 20)	\$ 43.00/person
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 (minimum 25)	\$ 45.00/person
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 (minimum 20)	\$ 53.50/person
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 (minimum 20)	\$ 59.00/person
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 (minimum 35)	\$ 68.00/person
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 (minimum 40)	\$ 75.00/person
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 (minimum 50)	\$ 90.00/person
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)

Vegetarian only \$ 48.25/person
(minimum 40)

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

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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

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Fresh seasonal fruit platter 80 cal

Mango crumble 250 cal

Espresso and cappuccino bar 80 cal

Fresh brewed coffee and tea 0 cal



ESTATES OF
SUNNYBROOK

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.

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, vermouth, Jameson Irish Whiskey and scotch), premium liqueurs (Kahlua, Amaretto, 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—Bodega Argentio, Chardonnay and Cabernet Sauvignon, Argentina

Deluxe Package \$ 53.00/adult

A host bar featuring deluxe brand liquors (rye, rum, gin, vodka, vermouth, bourbon and scotch), deluxe liqueurs (Grand Marnier, Amaretto, 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.

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\$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 – Sauvignon Blanc and Merlot)

Flat Fee Bar – Cocktail Reception Event

Premium Package \$ 54.00/adult

A host bar featuring premium brand liquors (rye, rum, gin, vodka, vermouth, Jameson Irish Whiskey and scotch), premium liqueurs (Kahlua, Amaretto, 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 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, vermouth, bourbon 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

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

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

Liquor

Premium brands

(Lamb's White Rum, Wiser's Deluxe Rye, Ballantine's Scotch, Polar Ice Vodka, Beefeater Gin, St. Remy Brandy, Jameson Irish whiskey, Vermouth Red and Dry) \$ 8.50/1¼ oz

Deluxe brands

(Appleton Estate Rum, Canadian Club Rye, Johnnie Walker Black Label Scotch, Grey Goose Vodka, Bombay Sapphire Gin, Maker's Mark Bourbon, Vermouth Red and Dry) \$ 9.85/1¼ oz

Liqueurs

(Bailey's, Amaretto, Kahlua) \$ 7.95/1 oz

Other

Grand Marnier	\$	10.00/1 oz
Remy Martin V.S.	\$	10.50/1 oz
Port, Taylor Fladgate, Late Bottled Vintage 2000	\$	11.00/3 oz
The Macallan Gold	\$	11.50/1¼ oz
Courvoisier V.S.O.P.	\$	12.75/1 oz
Remy Martin V.S.O.P.	\$	12.75/1 oz
Highland Park 12 Year Single Malt	\$	13.50/1¼ oz
Glen Breton Rare Canadian Single Malt Whisky, 10 Year	\$	14.00/1¼ oz
Highland Park 18 Year Single Malt	\$	20.00/1¼ oz

Beer

Domestic Beer

Coors Light	\$	7.25/bottle
Alexander Keith's India Pale Ale	\$	7.90/bottle

Imported Beer

(Heineken, Corona and Stella Artois)	\$	8.00/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	\$ 2.65/500ml	0 cal
San Pellegrino flavoured sparkling	\$ 4.90/250 ml	130-150 cal
San Pellegrino sparkling water	\$ 4.30/250 ml	
	\$ 7.85/750 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 Bodega Argento, Argentina	\$ 42.00
Pinot Grigio Fontamara IGT Terra D'Aligi, Italy	\$ 45.00
Chardonnay Willowglen, Australia	\$ 45.00

White Wine

Riesling/Gewurtzraminer Silver Bay, Ontario	\$ 44.00
Pinot Grigio Salvali, Italy	\$ 45.00
Sauvignon Blanc Humberto Canale, Argentina	\$ 46.00
Sauvignon Blanc Cape of Dreams, South Africa	\$ 47.00
Sauvignon Blanc Les Jamelle, France	\$ 48.00
Chardonnay 7 Peaks, California	\$ 49.00
Chardonnay Hanson Cellars	\$ 51.00

Sparkling Wine & Champagne

Prosecco La Gioiosa, Villa Sandi, Italy	\$ 50.00
Brut Cuvee Catherine, Niagara, Ontario	\$ 80.00
Tarlant Brut Champagne France	\$ 120.00
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 Bodega Argento, Argentina	\$ 42.00
Shiraz Willowglen, Australia	\$ 45.00
Quattro 13 Fontamara IGT Terra D'Aligi, Italy	\$ 45.00

Red Wine

Hillside Shiraz Tall Poppy, Australia	\$ 47.00
Merlot Les Jamelle, France	\$ 48.00
Rioja Bodegas Lan Crianza, Spain	\$ 49.00
Pinot Noir Humberto Canale, Argentina	\$ 49.00
Cabernet Sauvignon 7 Peaks, California	\$ 49.00
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
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