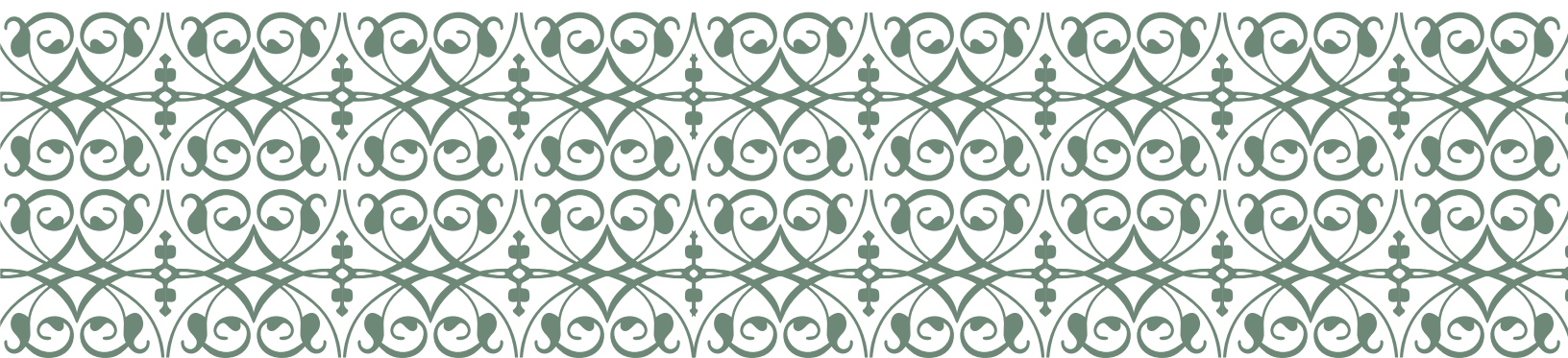




ESTATES OF
SUNNYBROOK

2019

BRIDAL & BABY SHOWER RECEPTIONS



Bridal & Baby Shower Receptions

The Estates of Sunnybrook is a serene and secluded facility, housed in two historic homes that have been lovingly restored and are now used for hosting intimate private functions. We offer an elegant, residential atmosphere that will welcome your guests.

Extensive grounds surround The Estates, allowing your guests the freedom to stroll outside in good weather. We are located on Bayview Avenue, between Eglinton and Lawrence, with easy access from downtown or out of town. Complimentary parking is available on site and both McLean House and Vaughan Estate are wheelchair accessible.

We have designed some simple food and beverage options that are suitable at most shower receptions and luncheons. Naturally, you are welcome to choose from our regular menu selection if what you find here is not quite appropriate for your event.

With their many years of experience, our professional staff will ensure that your event runs smoothly, so that you are free to spend time with your guests. Hosting a reception at The Estates of Sunnybrook also allows you to give back to the community — the profits from all events contribute to further medical research at Sunnybrook Health Sciences Centre.

Please feel free to call us at 416.487.3841 should you require any additional details.

Sincerely,

The Estates of Sunnybrook



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.

Food & Beverage

- 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.
- 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 three (3) weeks in advance.
- 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.



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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



Canapes

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



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Enhancements to Your Event

Applewood Smoked Salmon \$ 8.95/person
(minimum 10) 320 cal
Assorted rolls, dill cream cheese, capers, sliced red onions

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

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

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

Grapes, nuts, assorted bread, crackers

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

Warm Baked Brie \$ 149.00/each
(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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Plated Breakfast and Brunch

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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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	\$ 41.95/person
Traditional Caesar salad, Grana Padano parmesan, focaccia crouton	430 cal
.....	
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



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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	\$ 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 (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

.....

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 seasonal fruit platter 80 cal

Mango crumble 250 cal

Espresso and cappuccino bar 80 cal

Fresh brewed coffee and tea 0 cal



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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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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.

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 – 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

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
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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
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Liqueurs

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

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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SUNNYBROOK

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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

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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

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

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