$130

available January–April 2026

excludes tax, event administration fee and room rental

minimum 60 guests

Includes

Canapés
three per person, select five

Three-course Dinner Menu
choice of one starter, main & dessert

Late Night Canapés
one per person, select two

Basic Bar Package

Winter Elegance Awaits

Nestled on historic grounds just minutes from Toronto's vibrant city centre, Vaughan Estate offers a romantic winter wedding retreat that feels worlds away from the urban bustle. Embrace a timeless setting where glowing fireplaces and rich wood accents create an intimate, cozy atmosphere, surrounded by snow-dusted trees. Celebrate your special day wrapped in warmth and refined elegance, with thoughtfully crafted seasonal menus and attentive service designed to make your wedding truly unforgettable. It's the perfect blend of peaceful seclusion and city convenience.

Package Price Includes

- Menu tasting for two
- Two-hour access time for load-in/setup
- Onsite ceremony, including chairs
- Table numbers
- Votive candles
- Dining chairs
- Round dining tables
- White linen and napkins
- Dinnerware, flatware, and glassware
- Plexi cruiser tables and built-in bar
- Complimentary weekend parking (validated onsite)
- Two onsite suites for the couple to store personal belongings during the event

Not Included

- Event insurance ($150)
- Security guard (one per event)
- Early access fee ($250 per hour)

Canapés

Garden

Sweet Potato Croquette
Chipotle Aïoli V

Mushroom & Scamorza Arancini
Tomato, Basil V

Sumac Hummus
Cucumber, Pomegranate, Olive Dust VG GF

Potato Puff
Whipped Goat Cheese, Chive V

Spring Roll
Carrot, Leek, Mushroom, Sweet & Sour Sauce V

Ocean

Firecracker Shrimp Tempura
Smoked Habanero Ketchup, Mango

Arctic Char Ceviche
Taro Crisp, Yuzu, Pickled Ginger GF

Citrus-marinated Shrimp
Classic Cocktail Sauce GF

Salmon Poke Bite
Rice, Mango Habanero GF

Ahi Tuna Tartare
Wonton, Avocado

Farm

Chicken Yakitori
Togarashi Aïoli, Scallion GF

Chicken Drumette
Sweet & Sour Sauce, Sesame GF

Honey-glazed Pork Belly
Scallion, Chili GF

Beef Tartare
Yukon Gold Chip, Cured Egg Yolk, Pickled Vegetables, Chervil GF

Hoisin-glazed Duck
Cucumber, Sesame

Plated Dinner

Starters

House Greens Cucumber, Radish, Fennel, Seeded Crisp, Poppy Seed Vinaigrette VG GF

Caesar Salad Baby Gem Lettuce, Pecorino, Smoked Bacon, Crispy Russet Potatoes, Cured Egg Yolk, Horseradish Dressing GF

Baby Beets & Whipped Goat Cheese 100km Greens, Red Pearl Onions, Spiced Walnuts, Balsamic Vinaigrette V GF

Heirloom Carrot & Arugula Salad Pickled Cranberry, Feta, Candied Almonds, Honey Dijon Dressing V GF

Orecchiette Broccoli, Roasted Peppers, Tomato, Spinach VG

Casarecce Pomodoro Tomato Sugo, Roasted Garlic, Basil, Pecorino V

Mains

Charred Cabbage Orange, Miso, Toasted Nori, Seared Rice, Crispy Shallots VG GF

Bean-stuffed Greens Cannellini Beans, Cherry Tomatoes, Rosemary, Caramelized Butternut Squash VG GF

Seared Branzino Lemon & Olive Oil White Bean Ragout, Kale, Roasted Fennel GF

Herb-crusted Salmon New Potatoes, Escarole, Butternut Squash GF

Lemon & Oregano Cornish Hen Orzo, Bell Peppers, Spinach, Crispy Capers GF

Piri Piri Chicken Breast Zucchini, Fingerling Potatoes, Tomato, Olive Oil, Arugula

Chili-rubbed Flat Iron Steak Pommery Whipped Potato, Roasted Carrot, Spinach, Scallion Chimichurri

Desserts

Pineapple Upside-down Cake Lime Crème Anglaise, Pineapple Salsa, Brown Butter Streusel

Caramel Apple Profiterole Roasted Apples, Caramel Crème Légère, Pickled Cranberry, Crème Anglaise

Calamansi & Elderflower Chiffon Cake Calamansi Curd, Toasted Basil Meringue, Ginger-spiced Crumble, Lemon Balm

Salted Dark Chocolate Tart Dark Chocolate Ganache, Salted Caramel, White Chocolate Puffed Rice, Miso Tuile, Mint

Raspberry Shortcake Rosewater Sponge, Lemon Chantilly, Raspberry Jam, White Chocolate Milk Crumb

Late Night Canapés

Mac & Cheese Bite Spicy Ketchup, Pecorino **v**
Swanky Beef Slider Lettuce, Tomato, Cheese, Special Sauce
Fried Fish Taco Crunchy Slaw, Cilantro, Corn Tortilla
Meatball Slider Spicy Pepper, Mozzarella, Basil, Pain au Lait
Street Noodle Box Char Siu Chicken, Chow Mein, Shredded Vegetables, Cilantro
House Fries Chive, Comté, Black Pepper, Espelette Pepper **v**

Additions

priced per person · excludes tax & event administration fee

Risotto Station V GF

Spiced Squash, Mountainoak Gouda, Kale & Pine Nut Pistou
16.
chef-led

Shucked Oysters GF

Selection of East & West Coast Oysters, Horseradish, Lemon, Cucumber Pearls, Green Apple & Yuzu Mignonette, Coriander & Lime Hot Sauce
19.
minimum 75 persons

The Estate Harvest Table

Ontario Brie & Gouda, Cured & Smoked Fish, Marinated Olives, Garlic Chickpeas, Local Preserves, Wildflower Honey, Dried Fruit & Berries, Sourdough & Crisps
24.

White Chocolate Liquid Nitrogen Cheesecake V

Sour Cherries, Wild Blueberries, Caramel, Pistachio Crumble, Graham Cracker Streusel, Cookie Crumble
21.
minimum 100 persons

Edible Garden Table

Dark Chocolate Mousse, Matcha Sponge Cake, Black Sesame Meringue, Cocoa Nibs, Yuzu Gel, Nasturtium
15.

Deluxe Bar Package

Open bar for one-hour reception before dinner and for five hours after dinner. Wine only with dinner.

Sparkling Toast

Bar Bites & Snacks

Selection of Gourmet Snacks

Bar Rail

Belvedere Vodka, Dejado Blanco Tequila, Dillon's Unfiltered Gin 22, El Dorado 8 Year Old Rum, Dillon's Canoe Rye, Maker's Mark Bourbon, Johnnie Walker Black Label Scotch, Campari, Vermouth

House Wines

Fontamara Pinot Grigio
Fontamara 'Quattro' Red
or
Cave Spring 'O&B Red' Cabernet Franc
Cave Spring 'O&B White' Chardonnay

Beer & Cider

Domestic & Non-alcoholic Beers Available

Pop, Juice, Coffee & Tea

20.

Bar Packages priced per person

Basic

Open bar for one-hour reception before dinner and for five hours after dinner.
Wine only with dinner.

Enhance your package with the addition of bar bites
(full guest count required) +4. per person

Bar Rail
Smirnoff Vodka, Dillon's Selby Gin, El Dorado 5 Year Rum,
Crown Royal Rye, J&B Scotch

House Wines
Fontamara Pinot Grigio
Fontamara 'Quattro' Red
or
Cave Spring 'O&B Red' Cabernet Franc
Cave Spring 'O&B White' Chardonnay

Beer & Cider
Domestic & Non-alcoholic

Pop, Juice, Coffee & Tea

Premium

Open bar for one-hour reception before dinner and for five hours after dinner.
Wine only with dinner.

Enhance your package with the addition of bar bites
(full guest count required) +10. per person

Bar Rail
Dillon's Selby Vodka, Sauza Silver Tequila, Dillon's Selby Gin, Havana Club Añejo
Reserva Rum, Crown Royal Rye, Local Spirit Small Batch Craft Whiskey 3,
Johnnie Walker Red Label

House Wines
Fontamara Pinot Grigio
Fontamara 'Quattro' Red
or
Cave Spring 'O&B Red' Cabernet Franc
Cave Spring 'O&B White' Chardonnay

Beer & Cider
Domestic & Non-alcoholic Beers Available

Pop, Juice, Coffee & Tea