

# VAUGHAN ESTATE

AT SUNNYBROOK



## WEDDING PACKAGE

[events@oliverbonacini.com](mailto:events@oliverbonacini.com) · [oliverbonacinevents.com](http://oliverbonacinevents.com) · 416.364.1211

**\$130**

available January–April 2026 & 2027

*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

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## Garden

### **Sweet Potato Croquette**

Chipotle Aioli 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 Aioli, 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

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## 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 **VG**

**Heirloom Carrot & Arugula Salad** Pickled Cranberry, Feta, Candied Almonds, Honey Dijon Dressing **VG**

**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

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**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

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## 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, Havana Club 7 Year Rum, Dillon's Rye Whiskey, Lot No.40 Whiskey, Johnnie Walker Black Label Scotch, Campari, Vermouth

### House Wines

Matto Pinot Grigio, Veneto, Italy

San Tiziano Rosso, Cabernet Merlot, Veneto, Italy

*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

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## 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, Havana Club 3 Year Rum,  
Crown Royal Rye, J&B Scotch

### House Wines

Matto Pinot Grigio, Veneto, Italy  
San Tiziano Rosso, Cabernet Merlot, Veneto, Italy  
*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) +4. 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

Matto Pinot Grigio, Veneto, Italy  
San Tiziano Rosso, Cabernet Merlot, Veneto, Italy  
*or*  
Cave Spring 'O&B Red' Cabernet Franc  
Cave Spring 'O&B White' Chardonnay

### Beer & Cider

Domestic & Non-alcoholic

### Pop, Juice, Coffee & Tea

+10. per person