

VAUGHAN ESTATE

AT SUNNYBROOK

WEDDING PACKAGE

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\$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

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

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-cruste 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, 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

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