



VAUGHAN ESTATE  
AT SUNNYBROOK

WEDDING PACKAGE

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## Vaughan Estate

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Experience Historic Elegance in the Heart of Toronto at The Estates of Sunnybrook. Nestled just minutes from Toronto's vibrant hub, the Estates of Sunnybrook offers two exquisite venues, now managed exclusively by Oliver & Bonacini. We are thrilled to be accepting bookings, and we look forward to welcoming you to our newly refreshed and reimagined spaces!

Built in 1931, Vaughan Estate is a stunning architectural gem that seamlessly blends old-world charm with modern amenities, offering intimate, indoor elegance. With an elegant main ballroom and indoor/outdoor reception areas, Vaughan Estate is the ideal setting for weddings.

We welcome you to Vaughan Estate and can't wait to host your wedding! We promise your guests won't stop talking about it.



## Event Services

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Oliver & Bonacini is recognized as one of Canada's leading hospitality companies. Hosting your wedding at Vaughan Estates means working with a team of industry professionals, committed to ensuring a seamless, detail-oriented, and client-focused wedding planning process. Be a guest at your own event, knowing that our team is dedicated to ensuring your wedding day is flawless!

Our turn-key wedding package is designed to offer couples an all-inclusive experience, providing a one-stop and streamlined planning process.

### **Load In & Load Out**

Load in access to the venue is permitted two hours prior to guest arrival. Additional load in hours are available, at an additional cost. Load out, including all personal belongings, must be completed by one hour after guest departure.

### **Set Up, Tear Down & Clean Up**

Vaughan Estates will assign a team dedicated to the set up and tear down of furniture, linen, rentals, and venue-provided decor. Personal decor items will be the responsibility of the client. Clean up of the venue, and removal of any items left on the property, will be completed by staff.



## Event Services

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### **Ceremony**

We are happy to host your ceremony onsite at either our outdoor, or indoor spaces. Your specialist will include the cost of your rental chairs and ceremony fee in your proposal.

Your ceremony will take place within the 9H event duration of your contract. Set up and movement of personal decor items is the responsibility of the client

### **Event Duration**

Your wedding package offers use of Vaughan Estate on a 9H event duration, from guest arrival to guest departure (ex: 5:00pm to 2:00am). Reminder that load in access is 2H prior to guest arrival and load out is completed by 1H after guest departure.

### **Event Specialist**

An events specialist will be assigned to your event to assist with the organization and coordination of all venue-related products and services. Over the course of two one-hour meetings (initial meeting and final meeting), your events specialist will work with you in building: your hospitality timeline, which will focus on the hospitality needs of our kitchen and staff; and a floor plan, which will be used to coordinate and assign seating of guests. In addition, they will schedule and coordinate your tasting. Your events specialist will be your contact person in the selection and finalization of catering and bar, linen, and rental orders. Note that a venue manager will be onsite the day of your wedding. Further, day-of coordination services are available through our preferred vendors, if desired.



## Event Services

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### **Furniture**

Vaughan Estate offers an assortment of in-house furniture, available for use at no additional cost to the couple.

#### **This Includes**

- Dining Room Chairs
- Ceremony Chairs (cost included in your initial proposal)
- 72” Round Tables in our Main Ballroom
- 60” Round Tables in our Courtyard Ballroom
- White Plexi Glass Cruiser Tables

Furniture is available as-is. Should couples choose to rent additional or other furniture, they can do so using an external rental vendor.

### **Audio & Visual**

Your wedding package does not include use of Audio/Visual equipment.

Please refer to our Encore Wedding Package for options pertaining to their services.

Alternatively, DJs are permitted to bring in their own equipment.



## Event Services

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### Staffing

Your wedding package includes a full team of hospitality professionals, dedicated to ensuring top quality service to you and your guests:

- General Manager
- Bartenders
- Barbacks
- Servers
- Bussers

### Linen

White linen is included in your wedding package. This includes tablecloth and napkins. Upgraded linen is available, at an additional cost, through our preferred partners.

### Rentals

Essential event equipment is included in your wedding package: white dinnerware, clear glassware, stainless steel flatware, and barware.

Any additional items can be rented through one of our preferred partners (charger plates, specialty glassware or dinnerware, etc)

### Decor & Other

- Metallic Votive Candles and Holders
- Black and White Modern Table Numbers
- Printed Menus

# Menu Packages

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At Oliver & Bonacini, we believe exceptional food is just the beginning.

As the creative force behind acclaimed restaurants like Aera, Bar George, Canoe, Maison Selby, and Auberge du Pommier, we bring the same passion, precision and innovation to every wedding and event we cater. What sets us apart is more than just name recognition — it's the restaurant-calibre quality and hospitality that we deliver beyond our dining rooms and into event venues, offices, and private spaces across Toronto and the GTA.

*please see the next pages for a detailed selection*

**\$175**

*excludes tax & event administration fee*

***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**

**\$200**

*excludes tax & event administration fee*

***Includes***

**Canapés**  
four per person, select six

**Three-course Dinner Menu**  
choice of one starter, two mains  
& one dessert

**Late Night Canapés**  
two per person, select three

**Premium Bar Package**

**\$225**

*excludes tax & event administration fee*

***Includes***

**Canapés**  
five per person, select eight

**Four-course Dinner Menu**  
choice of one starter, one starter or  
pasta, two mains & one dessert

**Late Night Canapés**  
three per person, select four

**Premium Bar Package**



# Canapés

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## Garden

**Crispy Polenta**  
Chipotle Aioli v

**Quinoa & Brown Rice Croqueta**  
Salsa Valentina, Charred Garlic vG GF

**Pea & Feta Arancini**  
Tomato & Mint Pistou v

**Mini Grilled Cheese**  
Spiced Tomato Jam, Havarti, Arugula, Brioche v

**Sumac Hummus**  
Cucumber, Pomegranate, Olive Dust vG GF

**Fried Mushrooms**  
Roasted Garlic & Pasilla vG GF

**Goats Cheese Beignets**  
Chive Crema v

**Spring Roll**  
Carrot, Leek, Mushroom, Sweet & Sour Sauce v

## Ocean

**Salmon BLT Slider**  
Smoked Bacon, Lettuce, Tomato, Sauce Gribiche

**Coconut Shrimp Tempura**  
Smoked Mango

**Arctic Char Ceviche**  
Taro Crisp, Yuzu, Pickled Ginger GF

**Citrus-marinated Shrimp**  
Fennel Sauce GF

**Crab & Scallop Fritter**  
Roasted Garlic Aioli

**Salmon Poke Bite**  
Cucumber, Edamame, Sesame GF

**Seared Sesame Suka Tuna**  
Wasabi Mayonnaise

## Farm

**Shawarma Spiced Chicken**  
Tzatziki Crema, Scallion GF

**Chicken Drumette**  
Soy Sauce, Sesame GF

**Honey-glazed Pork Belly**  
Scallion, Chili GF

**Mini Smashburger**  
Cheddar, Lettuce, Tomato, Dijon Aioli,  
Sesame Seed Bun

**Chicken Liver Gougères**  
Onion & Fig Jam, Pickled Walnuts

**Beef Tartare**  
Yukon Gold Chip, Cured Egg Yolk,  
Smoked Tomato, Chervil GF

**Mini Cubano**  
Swiss Cheese, Pickle

**Cherry-glazed Duck**  
Corn Bread, Charred Corn Salsa



# Plated Dinner

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## Starters

**House Greens** Cucumber, Berries, Radish, Fennel, Tomato, Puffed Rice, Poppy Seed Vinaigrette **VG GF**

**Cucumber Dill Caesar Salad** Baby Gem Lettuce, Parmesan Crisp, Smoked Bacon, Cornbread, Buttermilk Dill Caesar Dressing **GF**

**Panzanella Salad** Greens, Pickled Pearl Onions, Spiced Hazelnut, Cucumber, Fiore di Latte, Oregano Dressing **V**

**Zucchini & Watercress Salad** Cranberries, Ricotta, Spiced Walnuts, Herb & Lemon Dressing **V GF**

**Poblano Corn Chowder** Charred Corn, Beans, Cilantro, Crème Fraîche, Crispy Shallots, Heirloom Tomatoes, Spiced Taro Chips **VG GF**

**Vichyssoise** Crispy Potato and Leek **VG GF**

**Orecchiette** Peas, Zucchini, Roasted Peppers, Heirloom Tomato, Spinach, Herb Oil **VG**

**Penne & Corn Crema** Charred Corn Sauce, Roasted Garlic, Fennel, Smoked Tomato Oil, Pecorino **V**

## Mains

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

**Potato Cannelloni** Roasted Eggplant & White Beans, Spinach, Spring Vegetable Succotash **VG**

**Seared Branzino** Summer Vegetable Ragout, Kale, Fennel, Sauce Vierge **GF**

**Sesame-Glazed Salmon** Zucchini Noodles, Miso Bok Choy, Coriander Emulsion, Rice Cracker Sprouts **GF**

**Lemon & Oregano Cornish Hen** Carrot, Potato, Spinach Sauce, Crispy Capers **GF**

**Spiced Chicken Breast** Zucchini, Tomato Salad, Potatoes, Arugula, Salsa Verde

**Garlic Butter Poached Shrimp** Celery Root, Pearl Onions, Chili Tomato Broth **GF**

**Chili-Rubbed Coulotte Steak** Creamy Grits, Charred Corn, Rapini, Corn & Green Onion Vierge

## Desserts

**Strawberry Shortcake** Vanilla Sponge, Lemon Chantilly, Macerated Strawberries, Crème Fraîche, Sponge Toffee

**Passion Fruit Meringue Tart** Toasted Lime Meringue, Coconut Crème Anglaise, Pineapple Salsa

**Lavender Pavlova** Grapefruit Curd, Honey Whipped Ganache, Blueberries, Thyme Streusel, Edible Flowers **GF**

**Apricot & Almond Tart** Frangipane, Vanilla Bean–Poached Apricot, Mascarpone Mousse, Pistachio

**Peach Cobbler Cheesecake** Roasted Peaches, White Chocolate Cheesecake, Cinnamon Oat Crumble, Chantilly, Blackberry, Mint

**Chocolate Cake** 54% Chocolate Buttercream, Dark Chocolate, White Chocolate Chantilly, Milk Crumb, Vanilla Ice Cream

Want to offer guests a choice? We're happy to prepare an additional option upon request.



# 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

*chef-led*

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

## Mezze Bar

Whipped Chickpeas, Tahini Dressing, Pickled Beets, Roasted Eggplant, Marinated Tomato, Tzatziki, Crispy Lentils, Whole-Grain Tabbouleh, Falafel, Grilled Flatbread, Chips  
23.

## Shucked Oysters minimum 75 persons GF

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

## Rosemary & Garlic Roasted Porchetta

*chef-led | minimum 25 persons*

Rapini Verdi, Sweet & Spicy Peppers, Kozlik's Mustard, Caramelized Onions, Kaiser Buns  
22.

## 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

*minimum 100 persons*

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

## Edible Garden Table

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



# 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 Rum,  
Canadian Club, 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, Tanqueray Gin, Havana Club  
Añejo Reserva Rum, Crown Royal Rye, Local Spirit Small Batch Craft Whiskey 3,  
Johnnie Walker Red Label

### **House Wines**

Garda Chardonnay, Trevenezie, Italy

Garda Merlot, Trevenezie, Italy

*or*

Cave Spring 'O&B White' Chardonnay

Cave Spring 'O&B Red' Cabernet Franc

### **Beer & Cider**

Domestic & Non-alcoholic Beers Available

**Pop, Juice, Coffee & Tea**

# Bar Packages priced per person

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## **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, Don Julio 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**

Garda Chardonnay, Trevenezie, Italy  
Garda Merlot, Trevenezie, Italy

*or*

Cave Spring 'O&B White' Chardonnay  
Cave Spring 'O&B Red' Cabernet Franc

#### **Beer & Cider**

Domestic & Non-alcoholic Beers Available

#### **Pop, Juice, Coffee & Tea**

20.