



The
Doctor's House
Chapel • Event Venue • Gardens
thedoctorshouse.ca

CORPORATE EVENT PACKAGES





WELCOME TO THE DOCTOR'S HOUSE

Our team is very excited to host your group at The Doctor's House premier event venue. We couldn't be happier to work alongside you to create your next memorable event! Our goal is to offer the most seamless planning process, providing professional service, affordable packages & an unforgettable experience.

2016 marked the renovation of the restaurant to welcome XXI Chophouse, seating 90 guests for brunch, lunch and dinner, our semi-private room can be reserved for up to 50 guests, featuring exclusive XXI Chophouse menus.

At the Doctor's House we have been planning corporate meetings & celebrations for over 35 years. Boasting 32,000 square feet of event space sitting upon 6 acres of manicured gardens & forestry. With six (6) fully contained event spaces; each unique & beautifully appointed to provide our corporate client with the comfort they deserve & the quality they expect.

We look forward to working with you.

Sincerely,

The Doctor's House



THE DOCTOR'S ALL DAY MEETING PACKAGE

Includes:

Room Rental 8:00am - 5:00pm
All day Unlimited Beverage Service
Sparkling & Still water, Coffee, & Tea selection
Note pads, pens, linens & projector screen

Choice of:

THE DOCTOR'S BREAKFAST BUFFET
(see page 5)

or

THE DOCTOR'S SIGNATURE HOT BREAKFAST SANDWICHES
with whole fruit & fresh juices.

THE FLEX LUNCH BUFFET
Daily Baked Breads, Hot Soup Selection,
Fresh Seasonal Salad, and Create your own Sandwich Station
Sliced Seasonal Fruits & Dessert Squares

AFTERNOON BREAK
Daily Baked Cookies

\$55.00 per person taxes & gratuities additional.

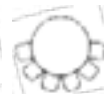
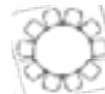
Additions Available:

- Breakfast add ons available: see page 5
- Upgrade to hot lunch buffet \$6.00 per person
 - Stay for dinner \$42.00 per person
 - Stay for the sizzle \$46.00 per person

MEETING PLANNING INFORMATION:

- Six (6) separate meeting rooms available with outdoor access.
- Rooms available for groups of 10-300 participants, can accommodate up to 600 for a cocktail reception. Meeting Room is selected based on guest count & availability.
- Round 60" Tables, Chiavari Chairs, White Linens & Matching Napkins, China, Silverware, Glassware is included.
- Complimentary on-site parking .
- Meeting Rooms are equipped with complimentary high-speed wireless internet access up to 42 users.
- Rooms are contracted from 8:00am - 5:00pm to include The Doctor's House note pads & pens.

CAPACITIES:



ROOM	DIMENSIONS	SQURE FEET	THEATRE ROOM	CLASS ROOM	BOARD ROOM	U SHAPE	ROUNDS OF 10	HALF ROUNDS (6)	RECEPTION
GREAT HALL	50' X 80'	4,000	460	168	-	-	300	220	600
COUNTRY FARE	80' X 32'	2,560	190	102	-	-	190	132	400
HERITAGE ROOM	46' X 42'	1,932	160	80	-	-	160	108	200
GARDEN ROOM	27' X 52'	1,404	120	50	-	-	120	78	140
COLONY ROOM	41' X 28'	1,150	132	40	32	30	70	48	100
BOARD ROOM	20' X 40'	800	72	20	24	20	-	-	35
ROOFTOP PATIO	2 LEVELS	1,400	-	-	-	-	-	-	150
DOCTOR'S STUDY	28' X 15'	420	24	30	28	24	30	24	30

ROOM RENTALS

Monday – Thursday Bookings: *4 to 8hr Rental

Daily Room Rentals:

- The Great Hall \$2,000
- Country Fare Room \$1,500
- Heritage Room \$1,000
- Garden Room \$800
- Colony Room \$500
- Doctor's Study \$250
- Board Room \$250

Approximate size:

- 190 to 300 guests seated rounds
- 140 to 190 guests seated rounds
- 100 to 140 guests seated rounds
- 60 to 100 guests seated rounds
- 30 to 60 guests seated rounds
- 10 to 30 guests seated rounds
- 10 to 24 guests seated rounds

Friday – Sunday Bookings:

Inquire with Corporate Sales Associate for further information & availability.

AV Equipment:

Included with each room WIFI for up to 42 users, portable screen and podium. Platinum Entertainment is our exclusive provider for all audio, visual, lighting equipment. They are an independent company and contract services separately from the Doctor's House. Audio Plug-in Fee is \$60 + HST.

Please inquire with Sales Associate for a list of other Audio Visual equipment available to rent.



CREATE YOUR OWN PACKAGE:

Room Rental fee additional*

THE DOCTOR'S BREAKFAST

\$14.00 per person taxes & gratuities additional.

- Fresh Baked Croissants
- Choice of Muffins or Cinnamon Rolls
- Sliced Bagels
- Handmade Preserves & Peanut Butter
- Freshly Brewed Coffee & Variety of Teas
- Ontario Cheddar
- Yogurt with House Granola
- Whole Fruits (Bananas, Apples, Grapes, Pears)
- Choice of Blueberry, Lemon, Banana, Carrot or Zucchini Bread
- Orange, Grapefruit & Cranberry Juice

Hot items Add-Ons \$6.00 per person taxes & gratuities additional.

- Vanilla French Toast with Ontario Maple, Apple Compote
- Scrambled Eggs with Sautéed Mushrooms, & Chives, with Bacon, Sausage OR Honey Ham
- Quiche selection - Lorraine; Chive & Cheddar; Roast Pepper with Provolone
- Baked Vegetable Frittata with hash browns

THE FLEX LUNCH

\$29.00 per person taxes & gratuities additional.

One Soup Selection:

Cream of Broccoli & Asparagus, Ginger Carrot, Butternut Squash, Roasted Red Pepper, Cream of Mushroom

Choice of One Side Salad:

Quinoa Salad, Beet Salad, Potato Salad, Pasta Salad

Build a Salad

Romaine, Mixed Greens, Arugula, Peppers, Tomatoes, Cucumbers, Sunflower Seeds, Cranberries, Nuts, Cheese, Mandarin Oranges, Berries, & a Variety of dressings

Build a Sandwich

Selection of Breads, Roast Chicken, Prosciutto, Salami, Ham, Turkey, Smoked Bacon, Swiss, Mayo, Mustard, Lettuce, Hot Peppers, Olives, Cheese, Plus choice of either Tuna Salad or Egg Salad

Dessert

Variety of House Made Dessert Squares & Sliced Fruit Platter

Continuous coffee, tea selection, Sparkling & Still water, juice & soft drinks

Add a pre-poured "Mocktail" to your lunch \$3.50 per person.

Upgrade to Gourmet Premade sandwich selection

\$6.00 per person taxes & gratuities additional.

- Turkey & Prosciutto with dijon & arugula on Ciabatta
- Pulled Pork with sautéed onions & sweet peppers on Ciabatta
- The Doctor's House Clubhouse on focaccia with spicy aioli
- Traditional Beef Dip with horseradish mayo Sesame Seed bun

3 COURSE PLATED LUNCH

\$31.00 per person taxes & gratuities additional.

Basket of Daily Baked Breads

Choice of One Starter:

Choice of Daily Soup

- Cream of Broccoli & Asparagus
- Cream of Woodland Mushroom
- Ginger Carrot
- Butternut Squash
- Roasted Red Pepper
- Arugula, Watermelon, Feta, Sunflower Seeds in a Balsamic Glaze
- Mixed Greens with Walnuts, Dried Cranberries & Goat Cheese
- Mixed Greens, Sliced Pears, Asiago Cheese, Candied Walnuts in a Balsamic Dressing

Choice of One Main Entree:

- Roasted Red Pepper & Asiago stuffed Chicken with Roasted Potatoes & Seasonal Vegetables
- Seasonal Quiche with Mixed Greens
- Roast Chicken Mushroom Risotto
- Angus Burger with Rosemary Potatoes

Choice of One Dessert:

- Tiramisu with Fresh Berries & Coulis
- Apple Crisp with Vanilla Bean Ice Cream
- Lemon Meringue Pie
- Fresh made Donuts with Trio of Dipping Sauces

Coffee & Tea Selection.

Additions Available:

- Penne Pasta Course (Primavera, Puttanesca or Tomato Basil \$7.00 per person)
- Stuffed Pasta Course \$11.00 per person
- Upgrade Main Entree starting from \$6.00 per person

CHEF'S HOT BUFFET

Lunch Buffet \$35.00 per person taxes & gratuities additional.

Dinner Buffet \$55.00 per person taxes & gratuities additional.

Basket of Daily Baked Breads

Choice of One Soup Selection:

- Cream of Broccoli & Asparagus
- Cream of Mushroom
- Ginger Carrot
- Butternut Squash
- Roasted Red Pepper

Choice of One Side Salad:

- Quinoa Salad
- Beet Salad
- Potato Salad
- Pasta Salad

Make your own salad station:

Romaine, Mixed Greens, Arugula, Peppers, Tomatoes, Cucumbers, Sunflower Seeds, Cranberries, Nuts, Cheese, Mandarin Oranges, Berries, & a Varieties of Dressings

Choice of Two Entrée:

- Spinach & Ricotta Ravioli
- Beef Striploin Angus
- Cheese & Vegetable Quesadillas
- Butter Chicken
- Doctor's Fish Filet
- Beef Stirfry
- Eggplant Parmesan
- Rosemary Crusted Chicken Supreme
- Chef's Choice Individual Quiche

Choice of One Accompaniment:

- Rice Pilaf
- Herb Roasted Potatoes
- Macaroni & Cheese
- Seasonal Vegetables

Variety of House made Doctor's Donuts & a Sliced Fruit Platter

Coffee & Tea Selection

STAY FOR DINNER

3 COURSE SET PLATED DINNER MENU

Groups 36 to 300 guests

Add Dinner to Corporate Day package

\$42.00 per person taxes & gratuities.

Booking Without Corporate Day Package

\$46.00 per person taxes & gratuities.

(*Room Rental Fees Apply)

Choice of One Starter:

- **Signature Antipasto**
- **Caesar Salad, Romaine, Bacon, Croutons, House Parmesan Dressing**
- **Mixed Greens, Walnuts, Dried Cranberries, Goat Cheese, Maple Balsamic Vinaigrette.**

Choice of One Entrée:

- **Beef Striploin Au Jus**
- **Rosemary Chicken Supreme**
- **Oven Roasted Chicken, Artichokes, Mushrooms, & Roasted Garlic stuffing, Thyme pan jus**
- **Spinach & Ricotta Ravioli**
- **Grilled Atlantic Salmon, Pan seared with Apple Butter Glaze**

• **Fillet Mignon, pan jus**

Add \$5.00 per person.

Accompanied with Bouquetiere of Seasonal Market Vegetables & Roasted Rosemary Potatoes

Choice of One Dessert:

Trio of Crème Brulee, Apple Crumble with Vanilla bean ice cream, House made Heavy Cream Tiramisu

Coffee & Tea Selection.

Additions Available:

- Add: Chef Inspired Amuse Bouche \$5.00 per person
- Add: Chef Inspired Chilled Intermezzo \$5.00 per person

Champagne Granita, Lemongrass Granita, Spiced Cranberry Sorbet

STAY FOR THE SIZZLE DINNER IN XXI CHOPHOUSE

Available for Groups 10 to 45,
\$59.00 per person taxes & gratuities additional.

Artisan House-Made Breads With Truffle Butter & Olives

Starter:

Chophouse Salad

Our Signature Salad prepared with diced Carrots, Feta, Black Olives, Cucumber & Tomatoes, accompanied with our Signature Vinaigrette Dressing

Choice of One Entrée:

Pan Seared Chicken Supreme

Potato Rosemary Dumpling, Pomegranate Pan Jus

Organic North Atlantic Salmon

Pan seared Fillet with Wildflower Honey, Spicy Dijon, Shallots

8 oz. NY Striploin

The most classic, organic cut of Steak - USDA Prime - Aged 55 days & served to perfection All entrées served with seasonal Vegetables & signature Mashed Potatoes

Dessert Platter:

Mini assortment of Tiramisu, Crème Brule & Cheese Cake

Coffee & Tea Selection

Excludes Friday & Saturday Dinner



TAKE THIS OUTSIDE: BBQ LUNCH/DINNER

\$48.00 per person taxes & gratuities additional.

Make your own salad station:

Romaine, mixed greens, arugula, peppers, tomatoes, cucumbers, sunflower seeds, cranberries, nuts, cheese, mandarin oranges, berries, & a variety of dressings

Choice of Two additional Salads:

- Quinoa Salad
- Greek Pasta Salad
- Potato Salad
- Beet Salad

BBQ items:

Grilled Chicken, Grilled Short Ribs, Grilled Salmon, New York Steak

Sides:

- Zucchini, Eggplant, Mushrooms, Peppers
- Corn on the cob
- Baked Potatoes- Butter, Sour Cream, Chives, Bacon pieces

Deluxe Pie Station:

Choice of 2: Apple, Strawberry, Peach, Lemon or Pecan

Coffee & Tea Selection

Additions Available:

- Add: Shrimp or Lamb Chops \$5.00 each per person

SNACKS & REFRESHMENTS

All Day Refreshment Station **\$9.00 per person**
 Includes 100% Colombian coffee, decaffeinated coffee, variety of herbal & regular teas, assorted soft drinks, juice & bottled water

Selection of Cold Beverages **\$4.50 per person**
 Including Still & Sparkling Water

Coffee & Tea Selection **\$4.50 per person**

MEETING BREAK ITEMS

Morning items:

- **Individual Yogurt & Granola Parfait** **\$24.00 per dozen**
- **Scones with Butter & Preserves** **\$26.00 per dozen**
- **Fresh Fruit Platter** **\$48.00 (per 12 people)**
- **Fruit Kabobs with Yogurt & Honey** **\$48.00 (per 12 people)**
- **Freshly Baked Croissants** **\$27.00 per dozen**
- **House-Made donuts** **\$27.00 per dozen**
- **Sliced Fruit Loaf** **\$27.00 per dozen**
 (Lemon, Blueberry, Banana, Sour Cream)

Afternoon items:

- **Granola Bars** **\$1.50 per person**
- **Freshly Baked Cookies** **\$24.00 per dozen**
 (Chocolate Chip, Oatmeal-Raisin, Double Chocolate)
- **Decadent Chocolate Brownies** **\$37.00 per dozen**
- **Ice Cream Bars (Menchies or Sorbet)** **\$80.00 per dozen**

THEME BREAKS

Minimum of 10 people – served in your meeting room.

All Theme Breaks include beverage service: Coffee, Decaffeinated Coffee, herbal & regular Teas, Lemon Honey, Sugar & Sweeteners, Whole & Skim Milk (Soy milk available upon request) Sparkling water, fruit juice & soft drinks.

CONTINENTAL BREAK

\$7.00 per person

**Fresh Grapefruit & Orange Juice, Freshly Baked Morning Pastries
Butter & Preserves, Fresh Sliced Fruit & Berries.**

LIGHT MORNING BREAK

\$8.00 per person

Individual Fruit Loaves, Fresh Sliced Fruit, Herbal Tea Selection.

COOKIE DELIGHT

\$8.00 per person

**Ice Cold Skim, 2% & Chocolate Milk, Assorted Fresh Baked Cookies
Fresh Fruit Brochettes, Vanilla Yogurt.**

DOUGHNUTS

\$9.00 per person

**Ice Cold Skim, 2% & Chocolate Milk, Assorted Fresh Donuts
Fresh Sliced Fruit & Berries.**

HARVEST BREAK

\$10.00 per person

Pumpkin Spice Muffins, Sliced Fruit, Apple Turnovers, Hot Apple Cider.

CHEESE PLEASE

\$12.00 per person

House Made Bread & Butter, Imported & Domestic Cheeses, Dried Fruit & Nuts.

COCKTAIL RECEPTION MENU OPTIONS

SIGNATURE RECEPTION MENU:

\$38.00 per person. Taxes & gratuities additional. (2 Hour Service)

Chef's Selection Of Hors D'oeuvres To Include:

Crisp Vegetarian Spring Rolls, Mini Crab Cakes, Beef Satays, Beef Or Vegetarian Samosas, Coconut Shrimp, Mini Tomato Bocconcini Skewers, Brie & Fig Crostini & Smoked Salmon Rosette.

Signature Spud Station:

Garlic Mashed Potatoes presented in a Martini Glass served with a Variety of Toppings including Sour Cream, Scallions, Sautéed Onions & Mushrooms, Home-Style Gravy, Cheddar Cheese, Bacon, Sweet Butter & Chives. Add Lamb "lollipops" \$8.00 per person

Served freshly brewed coffee, a variety tea selection, still & sparkling water.

Cheese & fruit display served with grilled pita, assorted flatbreads & water crackers, \$10.00 per person.

Fresh Garden Crudités & Dips \$3.00 per person.

Seasonal Fruit Trays & European Pastries \$8.00 per person.

ADDITIONAL STATIONS

THE BIG CHEESE STATION:

\$12.00 per person. Taxes & gratuities additional.

Grilled Cheese Sandwiches accompanied by French Fries & Golden Onion Rings with Ketchup for Dipping. Traditional Elbow Macaroni Baked with Velveeta Cheese topped with Toasted Bread Crumbs.

PIEROGI STATION:

\$15.00 per person. Taxes & gratuities additional.

Chef's will prepare Live a variety of Pierogies to include Cheddar Cheese & Potato, Feta & Spinach & Potato & Onions served with Bacon Bits, Sour Cream, Fresh Chives & Caramelized Onions.

Add Traditional Ukrainian & Polish Deli Meats at an additional \$7.00 per person.

SLIDER STATION:

\$14.00 per person. Taxes & gratuities additional.

Mini Beef Sliders served with a variety of Toppings & Condiments for guests to create their desired "Snack" to include Cheddar Cheese, Swiss Cheese, Honey BBQ Sauce, Wasabi Mayonnaise, Fried Onions, Pickled Cucumbers, Tomatoes, Scallions, Shredded Lettuce & Pomerry Mustards. Sliders accompanied by Crisp French Fries & Golden Onion Rings with Ketchup & Mayo for dipping.

Additions Available:

- Add: "Poutinize" your Fries for an additional \$2.00 per person.
- Add: "Pogo's" for an additional \$3.00 per person.



MEXICAN STATION (LIVE STATION): \$19.00 per person. Taxes & gratuities additional.
 Enjoy the taste of Mexico. Chefs will prepare Live for guests Sautéed Beef, Chicken & Vegetables in Mexican Spices served on Warm Tortillas with Shredded Lettuce, Diced Tomatoes, Sautéed Peppers & Onions, Monterey Jack Cheese, Salsa, Sour Cream & Guacamole. Accompanied by Purple & Yellow Corn Tortilla Chips.
 Add Margaritas to your Host Bar Package \$6.00 per person.

MONTREAL-STYLE DELI STATION: \$18.00 per person. Taxes & gratuities additional.
 Montreal Smoked Meat sliced Live to include Corned Beef & Pastrami for guest to enjoy with Pickles, Olives, Miss Vickie's Original Kettle Cooked Chips & French Fries. Station to include a variety of Rye Breads, Sliced Cheeses, Sliced Tomatoes & Shredded Lettuce, Mayo, a selection of Mustards (Dijon, Pommery, French's) & Sauerkraut. Station to include Paper Wraps for an authentic deli experience.

MEDITERRANEAN STATION: \$22.00 per person. Taxes & gratuities additional.
 Includes Live Saganaki & Tiger Shrimp Flambé. Accompanied by Spanakopita, Tiropita Sheets & Mediterranean Dips served with Grilled Pita Wedges & Fresh Homemade Focaccia.

CANDY LAND: \$15.00 per person. Taxes & gratuities additional.
 "Sweet Tooth?" Guests will enjoy a Selection of Assorted Candies & Sweet Treats made available for guests to shop from.

ITALIAN GELATO STATION: \$13.00 per person. Taxes & gratuities additional.
 Specialty Gelato to include specialty flavors as created by our Executive Chef served in Waffle Cones & Martini Glasses for guests to Enjoy.

BEAVER TAILS: \$14.00 per person. Taxes & gratuities additional.
 A true Canadian station, Golden Brown Beaver Tails lightly dusted with Cinnamon & Sugar served with a Chocolate Hazelnut Spread & an Assortment of Fresh Berries.

MENCHIES ICE CREAM BAR: \$15.00 per person. Taxes & gratuities additional.
 A variety of frozen yogurt to include the following flavors: chocolate, vanilla, cake batter & red velvet. Choose up to 5 of the following toppings:

- | | | |
|---------------------------|-------------------|---------------------|
| Crispy Crunch | Fuzzy Peaches | Oreo Cookie Crumbs |
| Smarties | Jumbo Sour Keys | Cookie Dough Pieces |
| Skor Pieces | Gummy Bears | Chocolate Sprinkles |
| Mini Chocolate Malt Balls | Mini Marshmallows | Rainbow Sprinkles |

THE DOCTOR'S HOUSE DONUT STATION: \$12.00 per person. Taxes & gratuities additional.
 Live miniature donuts dusted in cinnamon sugar, Toppings include fresh berries, chocolate sauce, caramel sauce, raspberry sauce, apple sauce & chocolate sauce.

OYSTER BAR: \$28.00 PER DOZEN. Taxes & gratuities additional.
 Freshly Selected Oysters will be served with Traditional Condiments accompanied by Specialty Flavored Vodka on Ice.

SEAFOOD BUFFET : \$45.00 per person. Taxes & gratuities additional.
 Traditional Seafood buffet with Whole Lobster, Shrimp Cocktail, Grilled Shrimp, Scallops, Clams, Mussels, Crab Legs, Shrimp & Cod Patties.



BAR FACILITIES

To enhance your event - Bar facilities can be added to any lunch or dinner

BAR	4HRS	5HRS	6HRS
Premium Bar	\$35.00 per person	\$45.00 per person	\$55.00 per person
Standard Bar	\$27.00 per person	\$35.00 per person	\$43.00 per person
Add an additional Hour	\$8.00 per person		
Add a Second Bartender	\$40.00/hr (min. of 4 hours, 1 bartender per 75 guests)		

Cash/Consumption Bars will require a bartender fee of \$25.00/hour

Plus Standard Drink \$8.00

Premium Drink \$10.00 each

Please notify our event staff the hours you would like the bar facilities to operate

Taxes & gratuities additional

STANDARD BAR

Vodka: Absolut Vodka

Rye/Whisky/Scotch: Wiser's Special Blend Whisky, Ballantine's Blended Scotch Whisky

Rum: Lamb's White Rum

Gin: Beefeater London Dry Gin

Tequila: Olmeca Tequila Gold

Beers: Molson Canadian, Coors Light, Budweiser

Aperitifs, Vermouth & Bitters: Campari Aperitivo, Martini Dry Vermouth White, Dubonnet Rouge, Cinzano Rosso Sweet Vermouth

Red & White Wine: Santa Carolina Merlot & Chardonnay

PREMIUM BRANDS

Vodka: Belvedere

Rye/Whisky/Scotch: Crown Royal, Johnnie Walker Red, Chivas Regal

Rum: Malibu Coconut Rum

Gin: Tanqueray

Bourbon: Jack Daniels

Brandy/Cognac: St. Remy, Metaxa, Gaston De La Grange

Aperitifs, Vermouth & Bitters: Jägermeister, Amaro Lucano

Beers: Heineken, Stella Artois, Corona

Liqueurs: Bailey's, Kahlua, Grand Marnier, Amaretto Disaronno, Sambucca, Lemoncello, Peach Schnapps, Triple Sec, Blue Curacao, Melon, Crème de Menthe White, Crème de Cacao White, Crème de Banan

Red & White Wine: Santa Carolina Merlot & Chardonnay