



The
Doctor's House
SOCIAL PACKAGE



CELEBRATING ALL OF LIFE'S SPECIAL MOMENTS FOR OVER 30 YEARS!

This charming first-class venue is nestled within the historical town of Kleinburg, Ontario. Established in 1848, the town is a timeless location and the perfect backdrop to celebrate any occasion, in any season.

The Doctor's House showcases 3v exclusively different venues, each with a distinctive ambiance that will complement any special event. The historic interior is rich in character and can accommodate an intimate affair of 80 guests to a grand reception of 220 guests. The exterior grounds are a spectacular landscape of vivid colors and naturally beautiful scenery.

A charming chapel with a breathtaking view of our garden space. A one of a kind venue that showcases roaring fireplaces, exposed wood beams, a roof top patio, and state of the art entertainment systems.

The Doctor's House event venue is an ideal location to host your next event. Come experience an atmosphere where:

“ *The past is remembered, the present is celebrated
and the future holds endless possibilities!* ”



HERITAGE INDOOR ROOM
**COMPLETE VENUE SET-UP WITH
 ROUND DINING TABLES AND
 UPGRADED LOUIS DINING CHAIRS**



**BREATHTAKING OUTDOOR
 CEREMONY SPACE***
**OUTDOOR PATIO HEATERS &
 FURNITURE**
**With country fare bookings only*



**WHITE FINE BONE CHINA,
 HAMMERED STAINLESS STEEL
 CUTLERY, GLASS STEMWARE AND
 ELEGANT SERVE WARE**
**LUXURY FLOOR LENGTH LINENS
 WITH CO-ORDINATING NAPKINS**
**ACRYLIC SWEETHEART TABLE,
 EASELS, TABLE NUMBERS &
 CRUISER TABLES**



**VERSATILE DAY ROOM WITH SAFE &
 IDYLIC OVERNIGHT SUITES ON-SITE**

And more...

PRIVATE RESTROOMS WITH RESTROOM PORTER

**VENUE GREETER, EVENT MANAGER, COAT CHECK ATTENDANT,
 AND PROFESSIONAL MATURE STAFF**

**PHOTO PERMIT FOR OUR ENCHANTED GARDENS AND
 ALLURING HISTORIC PROPERTY**

CAKE CUTTING, GRATUITIES, ROOM RENTAL & SERVICE FEES

The Doctor's House

Our Signature Package Includes

**4 COURSE CUSTOMIZABLE ROSE GOLD MENU WITH
 LATE NIGHT STATION OPTIONS**
ELEGANT PLATED SERVICE
ACCOMMODATIONS FOR FOOD ALLERGIES
**SEVEN HOUR CONSECUTIVE PREMIUM BAR WITH
 WINE SERVICE DURING DINNER**
COMPLIMENTARY UPGRADE TO HOUSE PROSECCO
**BARISTA BAR SERVICE WITH ESPRESSO,
 CAPPUCCINO & LATTE**

*Packages Start at
 \$250.00 per person
 plus taxes*

Our Social Package Includes

WELCOME MIMOSAS
**3 COURSE CUSTOMIZABLE DOCTOR'S HOUSE
 PACKAGE**
ON CONSUMPTION WINE SERVICE

*Packages Start at
 \$150.00 per person
 plus taxes*

*** Prices Subject to Change ***

The Doctor's House

VENUE OPTIONS

ROOM SELECTION	<u>ADULT GUARANTEE</u>	<u>SOCIAL MINIMUM SPEND *</u>
The Great Hall	180	\$27,000
The Country Fare	140	\$21,000
The Garden Room	80	\$12,000

Minimum spends for Social Package can only be applied within a 6 month booking window.

A minimum spend guarantee is required per room, based on the time of year and date selected. Also, note that Social minimum spend is based on Menu Packages, excluding Bar Services.

Saturday Adult Minimums will apply to all long weekend Sundays.

Room rental is based on a 6 hour maximum - Additional fee \$250 + applicable taxes per 30 minutes

** Social Minimum Spend + Applicable taxes*

TWO OVERNIGHT SUITES

Reserved on a first come, first serve basis. Check-in is at 1:00pm the day of the wedding, Check-out is at 11:00am the following morning.

Saturday & Sunday Long Weekends: June-October: \$575.00 + applicable taxes

Friday & Regular Sunday/Off Season: \$475.00 + applicable taxes

DAY-USE ROOMS

Reserved on a first come, first serve basis. Check-in anytime after 1:00pm the day of your wedding. Check-out is at 1:00am.

Saturday & Sunday: \$275.00 + applicable taxes

AUDIO-VISUAL

Sound Plug-In: Exclusive Entertainment Group is the exclusive provider for audio, visual, special effects, lighting equipment, photo booths and risers at The Doctor's House. Exclusive Entertainment Group is independent from The Doctor's House Contracts; therefore, all requested services will be invoiced separately. Absolutely no audio, visual, special effects or lighting equipment may be brought into the venue by any other vendors. DJs are permitted to supply their own laptop, CD players and mixers. Bands are permitted to supply their own instruments, backline. Contact info@exclusivegroup.ca. The audio tap in fee is a mandatory fee that is paid by all events that require any form of audio.

Country Fare & Great Hall & Garden Rooms: \$700.00 + applicable taxes

*** Lighting, video and photo booths to be charged at additional rate***

*** All stations and Add-ons prices will be applied to minimum guest count adult guarantee ***

*** Prices Subject to Change***

The Doctor's House

DOCTOR'S SOCIAL PACKAGE

COCKTAIL RECEPTION

Mimosa Station Upon Arrival
Artisan Breads with Creamery Butter

STARTER

Client to Pre-Select Two (2) Starter Options **for all Guests:**

- Passed Hors D'Oevres
- Antipasto Plate
- Gourmet Soup
- Seasonal Salad
- House Pasta

MAIN ENTRÉE

Client to Pre-Select One (1) Chicken option **for all Guests:**

- Rosemary Crusted Chicken Supreme
- Chicken Stuffed with Spinach and Ricotta

Accompanied by Mixed Seasonal Vegetables and Herb Roasted New Potatoes Bowl and Bowl of Mixed Greens Served Family Style

Dietary Restricted Meal: To be confirmed

On-Consumption Red and/or White Wine \$45 per bottle charge

Coffee & Tea Station with client's Special Occasion Cake

FIVE HOUR PREMIUM BAR PACKAGE
Additional \$75 per person + applicable taxes

PRICING STARTS AT **\$150**

+ APPLICABLE TAXES

*** Pricing Based on Minimum Spend Guarantee & Bookings within a 6 month window ***

*** All stations and Add-ons prices will be applied to minimum guest count adult guarantee ***

*** Room rental included (Based on a maximum of 6 hours) ***

*** Applicable taxes to be applied to all pricing - Pricing Subject to change ***

The Doctor's House

PREMIUM BAR

\$75
PER PERSON

+ APPLICABLE TAXES

FIVE HOUR CONSECUTIVE PACKAGE

GIN: Tanqueray, Ungava

RYE: Crown Royal, Lot 40

VODKA: Belvedere

COGNAC/BRANDY: Hennessy Vs

WHISKEY: Jameson

RUM: Havana Club Anejo 3 years, Malibu Coconut

BURBON: Jack Daniel's

SCOTCH: Chivas Regal, Johnny Walker Black, The Glenlivet, Caribbean Reserve

FEATURING THE DOCTOR'S HOUSE SIGNATURE SPIRITS

Gin, Rum, Rye, and Vodka

TRADITIONAL LIQUEURS

Bailey's, Kahlua, Grand Marnier, Amaretto, Sambuca, Southern Comfort, Limoncello, Grappa, Tequila

COCKTAIL LIQUEURS

Triple Sec, Blue Curacao, Crème de Banana, Crème de Cacao White, Crème de Menthe White, Melon, Peach Schnapps, Apple Sour & Raspberry Sour

APERITIFS, VERMOUTHS & BITTERS

Campari, Martini Dry, Dubonnet Red, Cinzano Red, Jagermeister, Amaro Lucano, Aperol

DRAFT DOMESTIC BEERS

Molson Canadian, Coors Light, Two (2) Local Craft Beers

IMPORT BEER SELECTION (BY BOTTLE)

Heineken, Stella Artois, Coronita

HOUSE WINES: Red, White & Sparkling

Red and White Wine Served during Dinner

COUPLES SIGNATURE DRINKS

Shots Included with Premium Bar

Soft Drinks, Fruit Juices, Clamato Juice, Sparkling & Still Mineral Water, Coffee, Tea & Espresso

*** Included in ALL Packages*

ENHANCEMENTS TO YOUR BAR PACKAGE

BOURBON: Maker's Mark | \$3.00 per person

COGNAC: Martell VS | \$3.00 per person

TEQUILA: Don Julio Blanco | \$4.00 per person

ADDITIONAL LIQUOR BOTTLE SELECTION: LCBO Cost plus 35% Corkage Fee to be applied

UPGRADE TO PREMIUM WINE: California Pinot Grigio & Cabernet Sauvignon \$10.00 per person

UPGRADE TO PROSECCO: \$7.00 per person

RECEIVING LINE SHOTS: Bailey's, Amaretto, Sambuca and Grappa \$5.00 per person

ADDITIONAL HOUR OF BAR SERVICE: \$10.00 per person

ADDITIONAL BAR TENDER: \$45.00 per hour

OUTDOOR MOBILE BAR: Starts at \$1,799 (5 hour Bar Service) | \$1,299 (3 Hour Cocktail Reception)

Applicable taxes to be applied to all pricing – Pricing Subject to Change

The Doctor's House

COCKTAIL RECEPTION ENHANCEMENTS

ANTIPASTO COURSE

Signature Antipasto: Sliced Prosciutto, Grilled Balsamic Vegetables, Marinated Tomato & Bocconcini with Pistou Drizzle, Picked Olives, Mushrooms & Artichoke Heart *(Enhancement \$18/PP)*

HORS D'OEUVRES

HOT

- Chicken Wellington: Flaky Pastry with Rosemary Cream
- Beef Wellington: Flaky Pastry with Tender Beet in Horseradish Beef Jus
- Spanakopita: Classic Greek Feta and Spinach in a Phyllo Pastry
- Artichoke & Asiago Cheese Beignet
- Spicy Paneer Samosa: Crispy Layer Stuffed with a Warm Cheese and Aromatic Spices
- Crispy Vegetarian Spring Roll: Shredded Cabbage, Carrot and Asian Sprouts
- Aranchini Margherita: Classic Rice Ball, Tomato Sauce and Parmiggiano
- White Truffle Parmiggiano Polenta Tot
- Falafel Bite: Chickpea Falafel topped with Hummus and Red Pepper Spear and Tabouleh

COLD

- Tuscan Bruschetta Trio: Roma Tomato Basil, Sundried Tomato and Olive Tapenade with Purple Micro Basil
- Norwegian Salmon, Crème Fraîche and Caper Crisp
- Sicilian Skewer: Ripe Cherry Tomato, Basil, Bocconcini, Spicy Olive finished with Balsamic & Pesto
- Fig & Brie on Crostini
- Mango Shrimp Salsa on a Sliced Cucumber Spoon
- Caprese Skewer: Bocconcini and Cherry Tomato, Basil Pesto, Balsamic Glaze

THE DOCTOR'S MEDITERRANEAN TABLE

Grilled Vegetable Platter with Aged Balsamic, Bruschetta and Pizza Boats, Marinated Olives and Mushrooms, Bocconcini Alla Caprese, Fresh Mixed Bean Salad, Roasted Beetroot Salad, Salad Insalata, Seafood Salad, Carved Parmiggiano Reggiano Wheel, Homemade Focaccia, Live Fresh Prosciutto Slicing, Fried Calamari, Hummus and Tapenades, Specialty Artisan Breads with Olive Oil and Fresh Herbs *(Enhancement \$30/PP)*

With removal of Hors D'oeuvres- Take \$8/PP off station price

With removal of Soul/Salad or Pasta/Risotto course - Take \$10/PP off station price

*** All stations and Add-ons prices will be applied to minimum guest count adult guarantee ***

*** Enhancements are subject to additional fees ***

The Doctor's House

MAIN ENTRÉES SELECTIONS

GOURMET SOUP

- Tomato and Gin with Crème Fraîche
- Woodland Mushroom with Truffle Oil Drizzle
- Butternut Squash Bisque with Cinnamon Cream
- Yam and Sweet Pepper with Vanilla Bean Foam
- Roasted Cauliflower and Fresh Turmeric Root
- Carrot and Ginger, Potato and Leek or Roasted Red Pepper
- Caldo Verde Portuguese Soup

SEASONAL SALAD

- Mixed Greens topped with Walnuts, Dried Cranberries, Goat Cheese in a Maple Balsamic Vinaigrette
- Garden Greens with Shaved Radish, Heirloom Carrot, Cucumber, Asparagus with a Balsamic Dressing
- Arugula with Figs, Candied Walnuts, Goat Cheese and Honey Balsamic Dressing
- Romaine and Radicchio Panzanella Salad, Cherry Tomatoes, Focaccia Croutons and Kalamata Olives, Pickled Pepperoncini Peppers, Smoked Tomato Dressing
- Mixed Greens with Sliced Pears, Candied Walnuts and Asiago Cheese with a Balsamic Vinaigrette
- Baby Spinach, Strawberries, Toasted Pecans, Goat Cheese & Raspberry Vinaigrette Dressing (available May - October only)
- * Kale salad with Toasted Pumpkin Seeds, Orange Segments, Shaved Radish and Creole Mustard Dressing (*Enhancement*)

HOUSE PASTA / RISOTTO

- Penne alla Vodka with Crispy Pancetta
- Cavatappi with Woodland Mushroom Cream Sauce
- Casarecce Pasta Aglio e Olio with Peppers and Zucchini
- Butternut Squash Risotto with Fresh Sage
- Caprese Risotto with Tomato, Mozzarella and Basil
- Orecchiette and Pepe with Pecorino Cheese, Clack Pepper and Olive Oil
- Rigatoni in a Tomato Basil Sauce

PREMIUM STUFFED PASTA/RISOTTO ENHANCEMENTS

* UPGRADE FROM HOUSE PASTA

- Mushroom Agnolotti with Braised Leek Cream
- Butternut Squash Agnolotti with Parmesan Sage Cream
- Ricotta and Spinach Agnolotti with Rose Sauce and Crumbled Ricotta
- Ravioli Stuffed with Spinach and Ricotta in a Tomato Basil Sauce
- Woodland Mushroom Risotto with Truffle Oil

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The Doctor's House

MAIN ENTRÉES

MAIN ENTRÉE SELECTIONS (SINGLE)

- AAA Beef Tenderloin or Filet Mignon
- Veal Chop Bone-In
- Grilled Ontario Lamb Chops
- English Cut Braised Beef Shortribs
- Arctic Char
- Salmon
- Branzino
- Stuffed Chicken Supreme with Spinach and Ricotta
- Stuffed Chicken Supreme with Roasted Red Pepper and Asiago

CHEF'S CHOICE ENHANCEMENTS

- Rack of Lamb
- Black Cod with Mizo Glaze (*Market value*)
- Lobster Tail (*Market value*)
- Jumbo Prawn (*\$15/PP*)

FAMILY STYLE CENTRE TABLES

Based on a minimum of 8 guests per Table

- **Family Style Seafood Platter:** Calamari, Mussels, Sautéed Shrimp & Clams in a Tomato Herb Broth (*\$15/PP*)
- **Family Style New Orleans Fish Fry:** Fried Calamari, Shrimp, Cod Fritters and French Fries served with Cajun Mayonnaise and Lemon Wedges (*\$25/PP*)

DESSERTS

DESSERT SELECTIONS

- **Cheese Cakes:** New York, Peanut Butter Fudge, Caramel Dacquoise, Doctor's House Signature Cheesecake, Lemon Meringue
- **Crème Brûlée:** Vanilla Bean, Espresso, Pumpkins Spice, Irish Cream
- **Cake:** Swiss Chocolate, Red Velvet, Carrot Cake
- **Tiramisu:** Traditional, Lemon, Caramel
- **Warm Apple or Berry Crisp**
- **Chocolate Éclair**
- **Mousse:** Mango or Double Chocolate Mousse in a Chocolate Cup
- **Sorbets, Gelato and Ice Cream** (*Enhancement \$10/PP*)

Choice of Petite Dessert Platter:

Client to select favorite Three (3) dessert options (*Enhancement \$12/PP*)

\$9

PER PERSON

+ APPLICABLE TAXES

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The Doctor's House

SIGNATURE LATE NIGHT STATIONS

BEAVER TAIL STATION

A true Canadian Station, Golden Brown Beavertails lightly dusted with Cinnamon and Sugar with Seasonal Berries and Chocolate Hazelnut Spread (+ \$9/PP)

BELGIAN WAFFLE STATION

Fresh Belgian Style Waffles served with Vanilla Ice Cream and Whipped Cream, accompanied by Maple Syrup, Chocolate Sauce and an assortment of Seasonal Fruits and Berries. (+ \$9/PP)

Add live station +4/PP

DONUT STATION

Miniature Donuts dusted in Cinnamon Sugar. Toppings to include Chocolate Sauce, Caramel Sauce, Raspberry Sauce, Apple Sauce and Nutella. (+ \$9/PP)

PIZZA STATION

Chef's selection of Hot Stone Baked Pizzas served with Ranch, Caesar, Marinara and Jalapeño Dipping Sauce. (+ \$9/PP)

POUTINE STATION

Golden French Fries and Sweet Potato Fries served with Fresh Cheese Curds and Home-style Gravy for guests to enjoy. Served with Ketchup and Spicy Mayonnaise. (+ \$9/PP)

SLIDER STATION

Mini Beef Sliders with a variety of Toppings and Condiments to include: Cheddar Cheese, Swiss Cheese, Honey BBQ Sauce, Wasabi Mayonnaise, Fried Onions, Pickled Cucumbers, Tomatoes, Scallions, Shredded Lettuce & Pommery Mustards. Sliders accompanied by Crisp French Fries and Golden Onion Rings with Ketchup & Mayonnaise for dipping. (+ \$9/PP)

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The Doctor's House

LATE NIGHT STATIONS

ARTISAN GRILLED CHEESE STATION

Brie and Apple, Cheddar and Bacon with Traditional Sharp Cheddar Cheese Sandwiches accompanied by Ketchup, Chipotle Aioli, Pesto and Red Pepper Relish. Served with French Fries | *Add \$9/PP*

BARBEQUE STATION

Live BBQ on the Patio, Grilled Chicken, Beef & Lamb Speducci served with Vegetable Kabobs | *Add \$20/PP*
"Live" station available for Great Hall or Country Fare Only

CRÊPES FLAMBÉ STATION

A Live Station that is sure to "wow" your guests. Live Flambé Presentation featuring Cherries Jubilee, Rum Flavoured Bananas and Fresh Crêpes prepared in an Orange Brandy Sauce topped with Vanilla Ice Cream, Whipped Cream, Seasonal Berries, Chocolate Hazelnut Spread, and Chocolate Sauce | *Add \$12/PP*

FISH "N" CHIPS STATION

Traditional Beer-Battered Cod Filets with Sliced Lemons and Tartar Sauce. Accompanied by Crisp French Fries, Malt Vinegar and Ketchup for Dipping | *Add \$16/PP*

DOCTOR'S HOUSE SWEET STATION

Assorted Cakes, Pastries, Pies, Cheese Platter and Hand Carved Fruit Platter | *Add \$18/PP*

HOT HONEY CHICKEN & WAFFLES STATION

Breaded Chicken Tenders, drizzled with Honey Sauce on top of savoury Belgian Waffles | *Add \$16/PP*
Add "Live" Station for an additional \$4/PP

ITALIAN GELATO STATION

Gelato to include specialty flavours prepared live by our Chef presented on ice served in Waffle Cones and Martini Glasses | *Add \$12/PP*

Personalized Ice Sculpture option available at an additional cost

MEDITERRANEAN STATION

Includes Live Saganaki prepared for your guests. Accompanied by Spanakopita, Tiropita Sheets, and Mediterranean Dips served with Grilled Pita Wedges and Fresh Homemade Focaccia | *Add \$16/PP*

MIDNIGHT SEAFOOD BUFFET

Portuguese-Style buffet with Lobster Tails, Shrimp Cocktail, Scallops, Clams, Mussels, Crab Legs, Sautéed Shrimp and Cod Patties. Includes Traditional Portuguese Custard Tarts | *Add \$45/PP*

MONTREAL SMOKED MEAT STATION

Selection of shaved Smoked Meat served with Marble Rye, Assorted Mustards, Kosher Garlic Pickles and French Fries | *Add \$15/PP*

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The Doctor's House

LATE NIGHT STATIONS

NEW ORLEANS FISH FRY STATION

Fried Calamari, Shrimp, Cod Fritters and French Fries served with Cajun Mayonnaise and Lemon Wedges | *Add \$25/PP*

OVEN ROASTED PORCHETTA STATION

Oven Roasted Porchetta Carved Live and served in Artisan Buns topped with Tzatziki, Thinly Sliced Tomatoes, Shredded Lettuce, Onions, Hot Banana Peppers and Horseradish. Served with French Fries | *Add \$15/PP*

OYSTER BAR

Shucked Oysters displayed on a bed of ice served with Lemon Wedges, Mignonette, Tabasco Sauce, Cocktail Sauce and Horseradish (Approx. 3 pieces per guest) | *Add \$20/PP*

PULLED PORK SLIDER STATION

Mini Pulled Pork Sliders served with a variety of Toppings and Condiments to include Cheddar Cheese, Swiss Cheese, Honey BBQ Sauce, Fried Onions, Pickled Cucumbers, Tomatoes and Coleslaw & Potato Chips | *Add \$10/PP*

SUSHI BAR

A Selection of Sushi and Sashimi prepared Live by a Chef in front of your guests served with Ginger, Wasabi, Soya Sauce and Chop Sticks | *Market Price*

SUSHI STATION

A Selection of Sushi and Sashimi served with Ginger, Wasabi, Soya Sauce and Chop Sticks (Approx. 3 pieces per guest) | *Add \$15/PP*

TACO STATION

Enjoy the taste of Mexico. Chef will assemble Live for guests with the options of Sautéed Beef, Ground Chicken and Vegetables in Mexican Spices served on Warm Tortillas with Shredded Lettuce, Diced Tomatoes, Sautéed Peppers and Onions, Monterey Jack Cheese, Salsa, Sour Cream and Guacamole. Accompanied by Tortilla Chips and Gourmet Nacho's and Cheese | *Add \$15/PP*

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