

*The*  
Doctor's House

CORPORATE EVENT PACKAGE

# about

The Doctor's House is a premiere event destination located in the town of Kleinburg, offering class and convenience in an easily accessible location. Built in 1847 and fully restored during the 2000s, The Doctor's House boasts 32,000 square feet of versatile event space with updated amenities like an accessibility elevator, high-speed Wi-Fi and quality audio-visual.

The building is situated on six acres of manicured gardens and forestry along the banks of the Humber River. Offering five fully independent event spaces, The Doctor's House is ideal for your next product launch, brand activation, corporate meeting, gala fundraiser or holiday party. The five venues are adaptable to your needs and can accommodate groups ranging from 60 to 600, providing the perfect setting for your next event. All the event spaces have windows providing natural light and elegant furnishings, and three have walk-out patios to enjoy the beautiful grounds and gardens.

The in-house audio-visual company offers a range of equipment to increase the productivity of your event or meeting. The Doctor's House combines personalized menu design with leading industry professional service. We have the know-how and experience to ensure the success of your event and drive your message. Our team is here to offer the most seamless planning process, providing professional services and an unforgettable experience.

One historic building, and five distinctive venues, enter The Doctor's House.



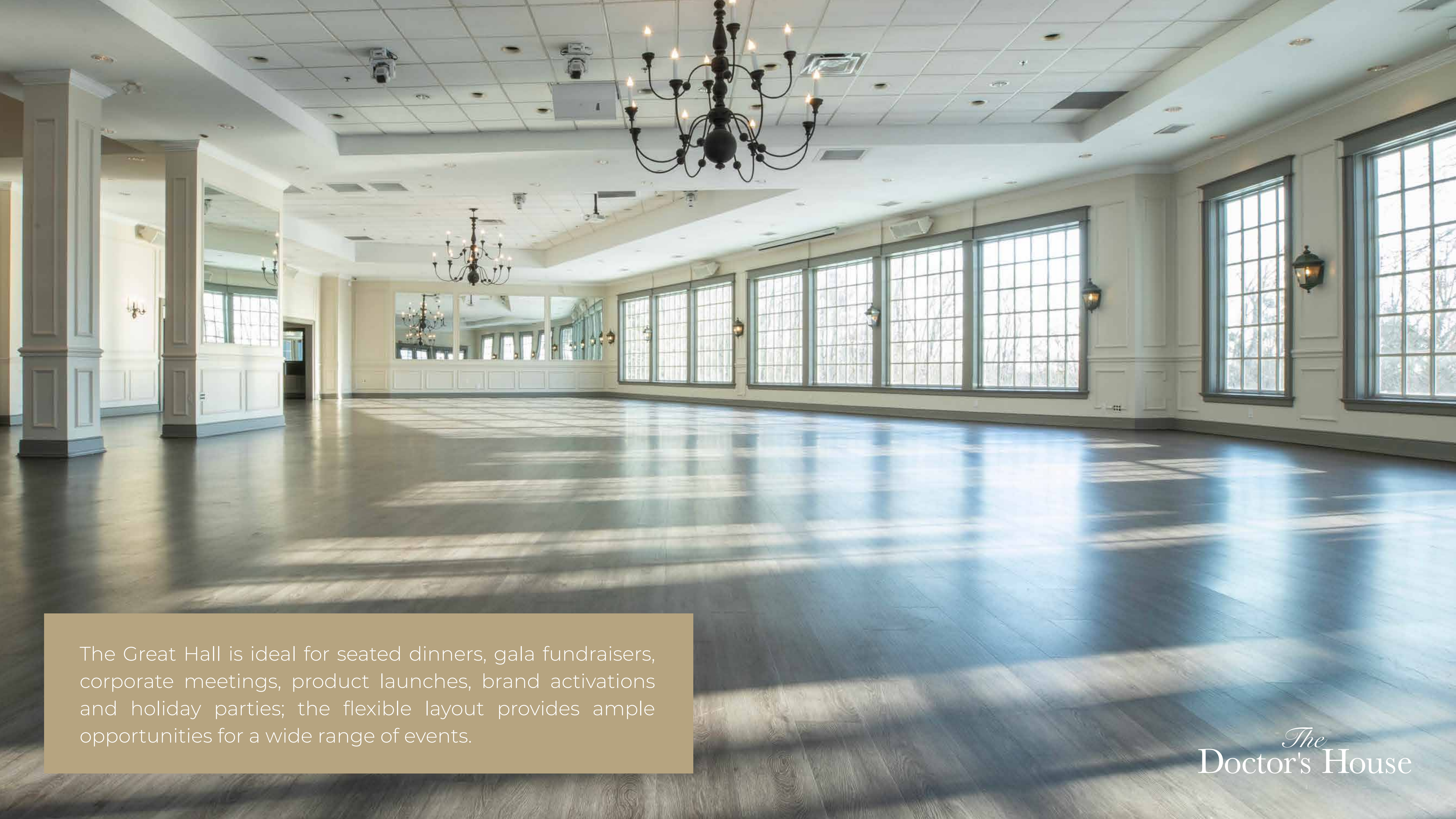


# the great hall

The Great Hall boasts 18ft high ceilings and 4000 square feet of space with large picture windows overlooking The Doctor's House grounds and the Humber River Conservation. During the summer months, the area offers direct access to its private patio with a large outdoor fireplace allowing guests to experience the awe-inspiring grounds and gardens.

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The Great Hall is ideal for seated dinners, gala fundraisers, corporate meetings, product launches, brand activations and holiday parties; the flexible layout provides ample opportunities for a wide range of events.

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## features

- 300 Seated
- 600 Reception
- 460 Theatre
- Windows Overlooking the Grounds
- Private Restrooms
- Private Patio
- Indoor and Outdoor Fireplace
- Full-Service Bar
- Private South Entrance
- Complimentary Wi-Fi

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# the heritage room

Found exclusively on the second floor, The Heritage Room features exposed wooden posts & beams, vaulted ceilings, a focal fireplace, and abundant natural light, all offering a chic-rustic charm to the space.

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The Heritage Room offers 1900 square feet of versatile space and is ideal for product launches, brand activations and various reception-style events accommodating small to medium-sized groups.

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# features

- 160 Seated
- 200 Reception
- 160 Theatre
- Exposed Wooden Post & Beam Design
- Vaulted Ceilings
- Private Restrooms
- Indoor Fireplace
- Full Service Bar
- Complimentary Wi-Fi

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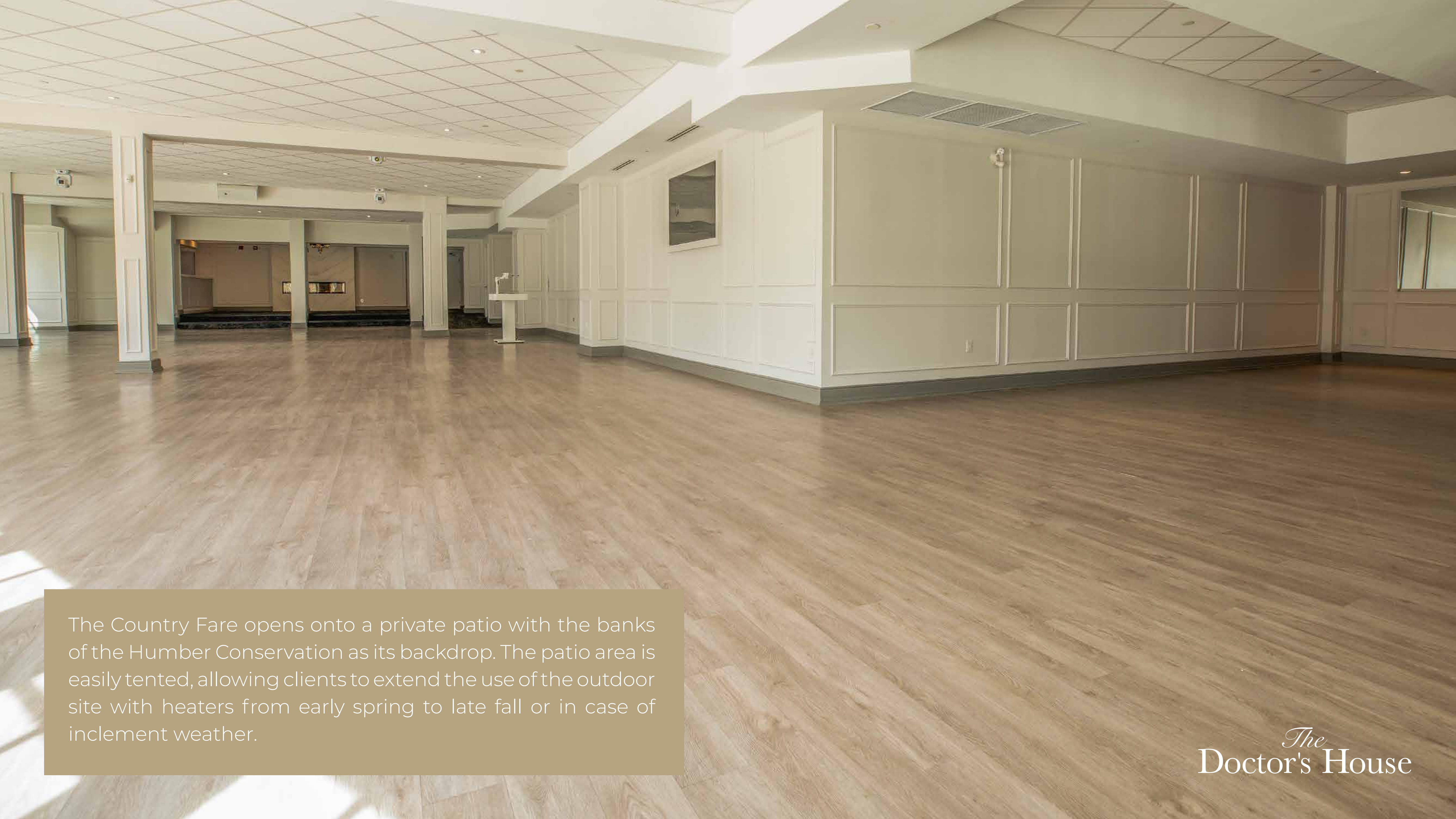


# the country fare

Modern elegant fixtures combined with an open floor plan create a space suited for various event configurations over 2500 square feet, ranging from seated dinners to corporate meetings to cocktail receptions.

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The Country Fare opens onto a private patio with the banks of the Humber Conservation as its backdrop. The patio area is easily tented, allowing clients to extend the use of the outdoor site with heaters from early spring to late fall or in case of inclement weather.





# features

- 190 Seated
- 400 Reception
- 190 Theatre
- Private Restrooms
- Private Patio and Green Space
- Outdoor Gazebo
- Outdoor Water Features
- Indoor Fireplace
- Full-Service Bar
- Complimentary Wi-Fi

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# the garden room & doctor's study

Four sets of traditional French doors adjoin the Garden Room and Doctor's Study. The Doctor's Study offers an intimate setting for a reception with a full-service bar and direct access to a private patio.



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The Garden Room provides added space for various room configurations ideal for small-scale events. The combined spaces boast 1800 square feet of 19th-century charm, vaulted ceilings with exposed wooden beams, a vibrant fireplace, and floor-to-ceiling windows allowing for ample natural light.

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# features

- 120 Seated
- 140 Reception
- 120 Theatre
- Private Restrooms
- Vaulted Ceilings
- Exposed Wooden Beams
- Elegant Hardwood Floors
- Private Patio
- Indoor Fireplace
- Full-Service Bar
- Complimentary Wi-Fi

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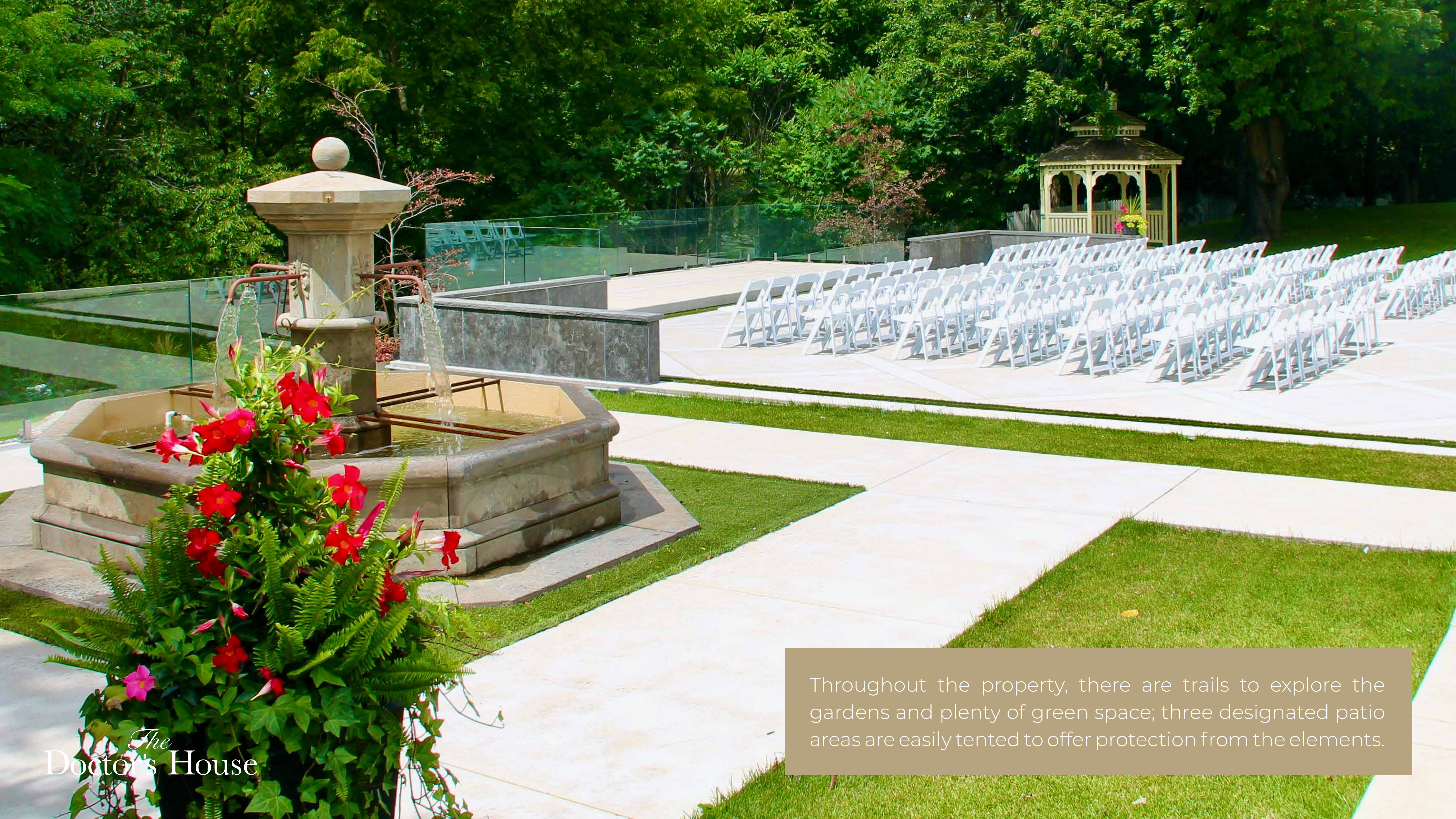


# the grounds

The Doctor's House sits upon six acres of manicured gardens and forestry with the Humber Conservation as its backdrop. The grounds offer a spectacular landscape of vivid colours and natural beauty to enhance your outdoor event.

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Throughout the property, there are trails to explore the gardens and plenty of green space; three designated patio areas are easily tented to offer protection from the elements.



The grounds are designed with a double-sided fireplace feature, mobile furnishings, faux-green privacy screens, a water fountain feature and a gazebo allowing for myriad event possibilities during the summer months.





# XXI chophouse

Located within The Doctor's House, XXI Chophouse welcomes guests to a high-end dining experience serving aged organic USDA beef and fresh seafood. A wide selection of wines is available to complement your dining experience, and premium spirits and cocktails to savour in the sophisticated interiors.



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XXI Chophouse seats 90 for brunch, lunch and dinner, and the semi-private dining room can seat up to 50. During the summer months, access to a 40-seat private patio is available where guests can dine al fresco while enjoying the manicured gardens of The Doctor's House.







## features

- 90 Seats
- 50 Seats in a Semi-Private-Dining Room
- 40 seats on a Seasonal Patio
- In-house Sound System with DJ Booth
- Glass-Enclosed Wine Wall Feature
- Marble Wall Fireplace Feature
- Exposed Post and Beam Features Throughout



menus



# breakfast buffet

\$19/person

The Doctor's Breakfast

Fresh Orange, Grapefruit & Cranberry Juices

Fresh Baked Croissants

Choice of Muffins or Cinnamon Rolls

Sliced Bagels

House made Preserves & Peanut Butter

Ontario Cheddar

Yogurt with House Granola

Whole Fruits (Bananas, Apples, Grapes, Pears)

Choice of Blueberry, Lemon, Banana, Carrot or Zucchini Bread

Freshly Brewed Coffee and Variety of Teas

-

hot breakfast add-ons | + \$8 / add on

Vanilla French Toast with Ontario Maple, Apple Compote

Scrambled Eggs with Sautéed Mushrooms & Chives with Bacon or Sausage or Honey Ham

Quiche Loraine: Chive & Cheddar or Roast Pepper with Provolone

Baked Vegetable Frittata with Hash Brown



# breaks

## continental break

\$10 / person

-

Fresh Grapefruit & Orange Juice

Freshly Baked Morning Pastries

Butter and Preserves

Fresh Sliced Fruit & Berries

## light morning break

\$11 / person

-

Individual Fruit Loaves

Fresh Sliced Fruit

Herbal Tea Selection

## cookie delight

\$11 / person

-

Ice Cold Skim, 2% & Chocolate Milk

Assorted Fresh Baked Cookies

Fresh Fruit Brochettes

Vanilla Yogurt

## donut break

\$12 / person

-

Ice Cold Skim, 2% & Chocolate Milk

Assorted Fresh Donuts

Fresh Sliced Fruit & Berries

## harvest break

\$13 / person

-

Pumpkin Spice Muffins

Sliced Fruit

Apple Turnovers

Hot Apple Cider

## cheese please

\$16 / person

-

House Made Bread & Butter

Imported & Domestic Chesses

Dried Fruits & Nuts



# a la carte break items

priced per dozen

Individual Yogurt & Granola Parfait \$36

Scones with Butter & Preserves \$36

Freshly Baked Croissants \$36

House-Made Doughnuts \$36

Granola Bars \$24

Sliced Fruit Loaf (Lemon, Blueberry, Banana, Sour Cream) \$36

Fresh Baked Cookies (Chocolate Chip, Oatmeal Raisin, Double Chocolate) \$36

Decadent Chocolate Brownies \$48

Ice Cream Bars (Menchie's or Sorbet) \$108

Fresh Fruit Platter \$63 per 12 people

Fruit Kabobs with Yogurt & Honey \$63 per 12 people



# lunch buffet

\$38/person

## choice of soup

-

Cream of Broccoli & Asparagus

Ginger Carrot

Roasted Red Pepper

Cream of Mushroom

Butternut Squash

## choice of salad

-

Quinoa Salad | Beet Salad | Potato Salad | Pasta Salad

-

## build your own salad station

Romain | Mixed Greens | Arugula | Peppers | Tomatoes | Cucumbers

Sunflower Seeds | Cranberries | Nuts | Cheese | Mandarin Oranges | Berries

Variety of Dressings

## build a sandwich

-

Selection of Breads | Roast Chicken | Prosciutto | Salami

Ham | Turkey | Smoked Bacon | Selection of Cheeses

Mayo | Mustard | Lettuce | Hot Peppers | Olives

Choice of either Tuna Salad or Egg Salad

## upgrade to gourmet premade sandwich selection

+ \$9 / add on

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 on a Sesame Seed Bun

## dessert

-

Variety of House Made Dessert Squares & Sliced Fruit Platter

Coffee, Tea Selection, Sparkling & Still Water, Juice & Soft Drinks



# lunch 3-course plated

\$41/person

Basket of Daily Baked Breads

choice of one starter

Cream of Broccoli & Asparagus

Ginger Carrot

Roasted Red Pepper

Cream of Woodland Mushroom

Butternut Squash

Arugula, Watermelon, Feta, Sunflower Seeds in a Balsamic Glaze

Mixed Greens with Walnuts, Dried Cranberries & Goat Cheese Maple Balsamic Vinaigrette

Mixed Greens, Sliced Pears, Asiago Cheese, Candied Walnuts in a Balsamic Glaze

choice of one entrée

Roasted Red Pepper & Asiago stuffed Chicken with Roasted Red Potatoes & Seasonal Vegetable

Seasonal Quiche with Mixed Greens

Roast Chicken Mushroom Risotto

Angus Burger with Rosemary Potatoes

choice of one dessert

Tiramisu with Fresh Berries & Coulis

Apple Crips with Vanilla Bean Ice Cream

Lemon Meringue Pie

Freeh Made Donuts with Trio of Dipping Sauces



# dinner buffet

\$72/person

## choice of soup

Cream of Broccoli

Ginger Carrot

Roasted Red Pepper

Cream of Mushroom

Butternut Squash

## choice of salad

Quinoa Salad | Beet Salad | Potato Salad | Pasta Salad

## build your own salad station

Romain | Mixed Greens | Arugula | Peppers | Tomatoes | Cucumbers

Sunflower Seeds | Cranberries | Nuts | Cheese | Mandarin Oranges | Berries

Variety of Dressings

## choice of two entrées

Spinach & Ricotta Ravioli

Beef Striploin Angus

Cheese and Vegetable Quesadillas

Butter Chicken

Doctor's Fish Fillet

Beef Stir-fry

Eggplant Parmesan

Rosemary Crusted Chicken Supreme

Chef's Choice Individual Quiche

## choice of one accompaniment

Rice Pilaf | Herb Roasted Potato | Mac & Cheese

Seasonal Vegetables

## dessert

Variety of House Made Doctor's Donuts & Sliced Fruit Platter

Coffee & Tea Selection



# dinner 3-course plated

\$69 / person

choice of one starter

Signature Antipasto

Caesar Salad, Romain, Bacon, Crotons, House Made 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 - \$10

Accompanied with Bouquetiere of Seasonal Market Vegetables & Roasted Rosemary Potatoes

choice of one dessert

Trio of Crème Brûlée

Apple Crumble with Vanilla Bean Ice Cream

House-Made Heavy Cream Tiramisu

Coffee and Tea Selections

+ Chef Inspired Amuse Bouche - \$10

+ Chef Inspired Chilled Intermezzo - \$10



# dinner in XXI chophouse

\$77/person

Available for groups from 10 to 50 and excludes Friday and Saturday dinner

## starters

Artisan House-Made Breads with Truffle Butter & Olives

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

Mini assortment of Tiramisu, Crème Brûlée & Cheese Cake

Coffee & Tea Selection



# take it outside - the doctor's house bbq

\$63/person

choice of salad (select two)

Quinoa Salad | Beet Salad | Potato Salad | Greek Pasta Salad

build your own salad station

Romain | Mixed Greens | Arugula | Peppers | Tomatoes | Cucumbers

Sunflower Seeds | Cranberries | Nuts | Cheese | Mandarin Oranges | Berries

Variety of Dressings

bbq selections

Grilled Chicken | Grilled Short Ribs

Grilled Salmon | New York Steak

+ Shrimp or Lamb Chops \$7 /person

accompaniments

Grilled Zucchini, Eggplant, Mushrooms, Peppers

Corn on the Cob

Baked Potatoes served with Butter, Sour Cream, Chives, Bacon Bits

pie station (select two)

Apple | Strawberry | Peach | Lemon | Pecan



# food stations

## signature spud station

\$14 / person

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.

+ Lamb “lollipops” \$11

## mexican station

\$25 / person

Chef prepared Live 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 with Purple & Yellow Corn Tortilla Chips.

## big cheese station

\$16 / person

Grilled Cheese Sandwiches served with French Fries & Golden Onion Rings with Ketchup for Dipping. Traditional Macaroni Baked with Velveeta Cheese topped & toasted with Bread Crumbs

## sliders station

\$19 / person

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 & Pommery Mustards, accompanied with Crisp French Fries & Golden Onion Rings with Ketchup & Mayo for dipping.

+ Fries Poutine \$3 | + Pogos \$4

## pierogi station

\$20 / person

Chef prepared Live a variety of Pierogis to include Cheddar Cheese & Potato, Feta & Spinach & Potato & Onions served with Bacon Bits, Sour Cream, Fresh Chives & Caramelized Onions.  
+ Traditional Ukrainian & Polish Deli Meats \$7

## montreal style deli

\$24 / person

Montreal Smoked Meat sliced Live to include Corned Beef & Pastrami 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 includes Paper Wraps for an authentic deli experience.



# food stations

## mediterranean station

\$29 / person

Live Saganaki & Tiger Shrimp Flambé,  
accompanied with Spanakopita, Tiropita Sheets  
& Mediterranean Dips served with Grilled Pita  
Wedges & Fresh Homemade Focaccia.

## oyster bar

\$37 / person

Freshly Selected Oysters will be served with Traditional  
Condiments accompanied by Specialty Flavored  
Vodka on Ice.

## seafood station

\$60 / person

Traditional Seafood presentation with Whole  
Lobster, Shrimp Cocktail, Grilled Shrimp,  
Scallops, Clams, Mussels, Crab Legs, Shrimp &  
Cod Patties accompanied with fresh lemons and  
cocktail sauces.



# sweet stations

## beaver tail station

\$19 / person

A true Canadian station, Golden Brown Beaver Tails lightly dusted with Cinnamon & Sugar served with a Chocolate Hazelnut Spread & an Assortment of Fresh Berries.

## italian gelato station

\$17 / person

Gelato to include specialty flavors as created by our Executive Chef served in Waffle Cones & Martini Glasses.

## menchie's ice cream bar

\$20 / person

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

\$16 / person

Miniature donuts dusted in cinnamon sugar, Toppings include fresh berries, chocolate sauce, caramel sauce, raspberry sauce, apple sauce & chocolate sauce.



# canapes

\$36 per dozen per selection

## meat

-

Prosciutto Wrapped Melon

Spicy Italian Sausage

Lamb Spiducci

Beef Samosas

Chicken or Beef Satay

Chicken or Beef Wellington

Mini Smoked Chicken Stuffed Pita

Antipasto Skewer

## sea

-

Mango Shrimp Salsa on Sliced Cucumber

Mini Crab Cakes

Coconut Shrimp

Smoked Salmon Rosette

## land

-

Crisp Vegetarian Spring Rolls

Caprese Skewer

Vegetarian Samosas

Mini Tomato Bocconcini Skewers

Artichoke & Asiago Cheese Beignet

Brie & Fig Crostini

Mini Quiche

Cream Cheese Stuffed Cherry Tomato



# beverages

## premium host bar

4 hrs - \$65 /person  
5 hrs - \$75 /person  
6 hrs - \$85 /person  
Additional Hour \$15 /person

## premium brands

Rail: Belvedere Vodka, Crown Royal, Johnnie Walker Red,  
Appleton Estate Rum, Bombay Sapphire Gin, Rabbit Hole Bourbon  
Brandy/Cognac: St. Remy, Metaxa  
Beers: Heineken, Stella Artois, Corona  
Liqueurs: Bailey's, Kahlua, Grand Marnier, Amaretto Disaronno, Sambuca  
Red: Pull Cabernet Sauvignon | White: Albino Armani Pinot Grigio

## standard host bar

4 hrs - \$55 /person  
5 hrs - \$65 /person  
6 hrs - \$75 /person  
Additional Hour - \$15 /person

## standard brands

Rail: Kleinburg Kraft Canadian Whiskey, Kleinburg Kraft 4 Times  
Distilled Vodka, Kleinburg Kraft Gin,  
Kleinburg Kraft Rum, Don Julio Blanco Tequila  
Beers: Molson Canadian, Coors Light, Budweiser  
Red: Morgan Bay Cellars Cabernet Sauvignon  
White: Morgan Bay Cellars Chardonnay, Ca Bembo Pinto Grigio

### **all day refreshment station** - \$18 / person

Includes Columbian Coffee, Decaffeinated Coffee,  
Variety of Herbal & Regular Teas, Assorted Soft  
Drinks, Juice and Bottle Water

### **selection of cold beverages** \$9 / person

Includes Still & Sparkling Water

### **coffee & tea** \$9 / person

Cash and drink ticket bar service is subject to a  
\$500 set up fee. Additional bartender(s) \$45 per  
hour per bartender (4-hour minimum) Premium  
Drink Ticket \$15 | Standard Drink Ticket \$12





# it's on the house

The following are items included with your booking:

Service Staff

Existing Tables, Chairs, Cruiser Tables  
& Furnishings

Luxury Floor Length Linens with  
Coordinating Napkins

Fine Bone China

Hammered Stainless Steel Cutlery

Glassware & Barware

Parking for up to 250 Vehicles

Patio Heaters

Existing Patio Lounge Furniture

Restroom Porter

Coat Check

Stand-up Easels

Event Manager

Room rentals and minimum food and beverage spend requirements vary by season, day of the week, and event timing. Please get in touch with an event expert for more details on rates.



# audio/visual services

Exclusive Entertainment Group is The Doctor's House's preferred provider for audio-visual needs. 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 without prior approval from The Doctor's House. DJs are permitted to supply their own laptops, CD players and mixers. Bands are permitted to supply their own backline.

For further details please contact [info@xclusivegroup.ca](mailto:info@xclusivegroup.ca)

The audio plug-in fee is mandatory for all events that require any form of audio.

Heritage Room & Garden Room audio plug-in: \$600

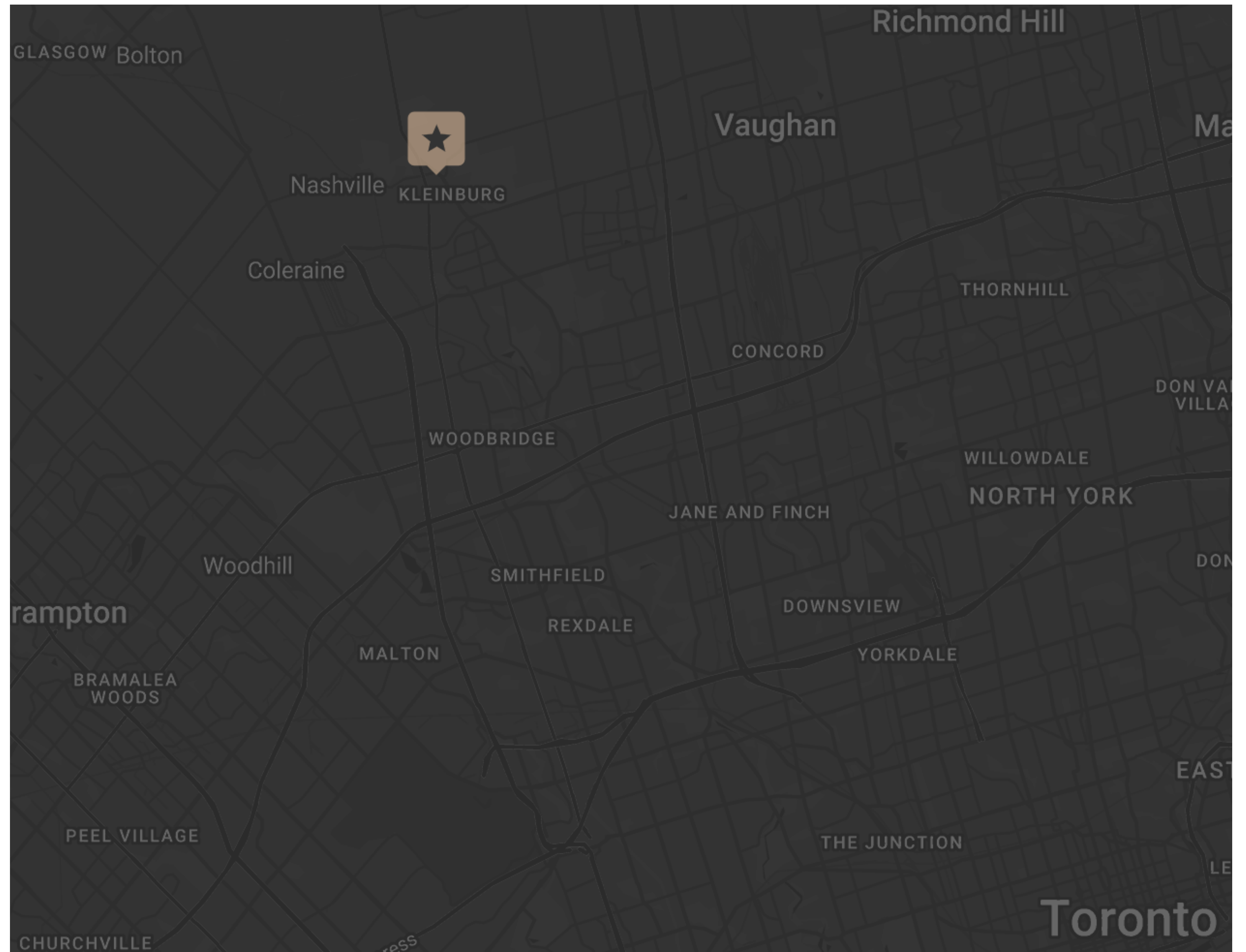
Country Fare & Great Hall audio plug-in: \$700





# get in touch

The Doctor's House is located in Kleinburg at 21 Nashville Road and is close in proximity to downtown Toronto with accessibility via all the series 400 highways and direct access via HWY 27. The Doctor's House offers complimentary parking for up to 250 vehicles and is conveniently located next to several hotels in the Vaughan area.





# tell us more

Tell us more about your event requirements, be sure to include as many of the following details as possible in your email inquiry.

Style of event

Preferred date(s)

Space(s) you're interested in

Number of guests expected

Estimated start time and duration of the event

Food & Beverage requirements

A/V or technical requirements

Special requests or considerations

For more information, or to arrange a site visit please contact:

**Jeff Wojcik**  
Sales Representative  
416-277-9323  
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**Maggie Hunter**  
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