

THE GUILD INN ESTATE

SITUATED ON THE SCARBOROUGH BLUFFS OVERLOOKING LAKE ONTARIO, THE GUILD INN ESTATE IS A HERITAGE AND HISTORICAL PROPERTY MAGNIFICENTLY RESTORED TO ITS ORIGINAL SPLENDOUR WITH A SPECTACULAR CONTEMPORARY ADDITION.

WITH THE CAPABILITY OF HOSTING UP TO 1 000 GUESTS FOR A SIT DOWN DINNER, THE GUILD INN ESTATE HAS MULTIPLE ROOMS THAT CAN BE ADJUSTED TO ACCOMMODATE YOUR EXPECTED GUEST COUNTS.

WITH 20 FOOT FLOOR TO CEILING WINDOWS OVERLOOKING PLUSH PARK GROUNDS HOUSING HISTORICAL ARTIFACTS AND ARTWORKS, THE GUILD INN ESTATE IS SURE TO MESMERIZE GUESTS THAT WALK INTO THE CONTEMPORARY ADDITION AND EXPERIENCE AN EVENT LIKE NO OTHER.



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Part of
DYNAMIC
Hospitality & Entertainment Group



Menu A



鴻運乳豬件海蜆

Roasted Suckling Pig with Jelly Fish

杏香炸蟹拑

Deep Fried Crab Claws w/Almond

紅燒竹筍蟹肉翅

Shark's Fin Soup with Crab Meat and Bamboo Pith

多子瑤柱甫

Braised Whole Conpoy and Shitake Mushroom with Dried Garlic and Vegetables

當紅脆皮雞

Roasted Crispy Chicken

清蒸湖中霸 或 玉樹麒麟斑

Steamed Twin Fishes w/ Soya Seasoning / Steamed Filet of Garoupa w/ Ham & Seasonal Greens

龍鳳炒飯

Fried Rice with Chicken and Shrimp

幸福伊麵

Braised E-Fu Noodle

百年好合

Red Bean Soup with Lily Bulbs and Lotus Seeds

永結同心

Fancy Wedding Pastries

十位用

(Serve Table of 10 Guests)

Saturday - \$998.00 per table of 10 plus taxes & service charges, plus bar

Friday and Sunday - \$898.00 per table of 10 plus taxes & service charges, plus bar

Cater by:



part of





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Menu B



鴻運乳豬伴海蜇

Roasted Suckling Pig with Jelly Fish

杏香炸蟹拑

Deep Fried Crab Claws w/Almond

荷塘碧玉蝦

Steamed Jumbo Prawns on Garden Greens

紅燒竹筍蟹肉翅

Shark's Fin Soup with Crab Meat and Bamboo Pith

多子瑤柱甫

Braised Whole Conpoy and Shitake Mushroom with Dried Garlic and Vegetables

薑葱雙龍蝦

Wok Fried Twin Lobsters with Ginger and Scallion

當紅脆皮雞

Roasted Crispy Chicken

清蒸湖中霸 或 玉樹麒麟斑

Steamed Twin Fishes w/ Soya Seasoning / Steamed Filet of Garoupa w/ Ham & Seasonal Greens 龍鳳炒飯

龍鳳炒飯

Fried Rice with Chicken and Shrimp

幸福伊麵

Braised E-Fu Noodle

百年好合

Red Bean Soup with Lily Bulbs and Lotus Seeds

永結同心

Fancy Wedding Pastries

十位用

(Serve Table of 10 Guests)

Saturday - \$1098.00 per table of 10 plus taxes & service charges, plus bar
Friday and Sunday \$998.00 per table of 10 plus taxes & service charges, plus bar

Cater by:



part of





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Menu C



鴻運乳豬伴海蜆

Roasted Suckling Pig with Jelly Fish

杏香炸蟹拑

Deep Fried Crab Claws w/Almond

蒜香翠綠帶

Baked Sea Scallops with Vegetable

紅燒竹筍海皇翅

Shark's Fin Soup with Seafood and Bamboo Pith

北菇碧玉鮑片

Braised Sliced Abalone with Shitake Mushroom and Vegetables

美極雙龍蝦

Wok Fried Twin Lobsters with Maggie Sauce

當紅脆皮雞

Roasted Crispy Chicken

清蒸湖中霸 或 玉樹麒麟斑

Steamed Twin Fishes w/ Soya Seasoning / Steamed Filet of Garoupa w/ Ham & Seasonal Greens

黃金炒飯

Fried Rice with Assorted Seafood & Taro in Portuguese Sauce

幸福伊麵

Braised E-Fu Noodle

年生貴子

Sweetened Red Date Soup with Lily Bulb and Lotus Seeds

永結同心

Fancy Wedding Pastries

十位用

(Serve Table of 10 Guests)

Saturday \$1158.00 per table of 10 plus taxes & service charges, plus bar
Friday and Sunday \$1058.00 per table of 10 plus taxes & service charges, plus bar

Cater by:



part of





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Menu D



鴻運乳豬伴海蜆

Roasted Suckling Pig with Jelly Fish

百花鮑魚卷

Braised Abalone Rolls with Vegetables

黃金石榴果

Deep Fried Seafood Purses

紅燒海皇大生翅

Shark's Fin Soup with Seafood

情心似海漾

Braised Stuffed Fussy Melon with Conpoy and Shitake Mushroom on Bed of Vegetables

高湯焗雙龍蝦

Baked Twin Lobsters with Supreme Sauce

香檳脆皮雞

Roasted Crispy Chicken with Champagne Sauce

清蒸湖中霸 或 玉樹麒麟斑

Steamed Twin Fishes w/ Soya Seasoning / Steamed Filet of Garoupa w/ Ham & Seasonal Greens

金瑤帝皇炒飯

Fried Rice with Egg White, Assorted Seafood, and Conpoy

鮑汁鮮菌伊麵

Braised E-Fu Noodle with Fresh Mushroom in Abalone Sauce

年生貴子

Sweetened Red Date Soup with Lily Bulb and Lotus Seeds

永結同心

Fancy Wedding Pastries

十位用

(Serve Table of 10 Guests)

Saturday \$1288.00 per table of 10 plus taxes & service charges, plus bar

Friday and Sunday \$1188.00 per table of 10 plus taxes & service charges, plus bar

Cater by:



part of



GUILD INN ESTATE

COST BREAKDOWN

FOOD & BEVERAGE

- PER PERSON PRICE IS BASED ON THE MENU AND BEVERAGE PACKAGE SELECTIONS
- PLEASE ASK ABOUT OUR FRIDAY/SUNDAY & SEASONAL DISCOUNTS

ROOM RENTAL

- EACH BALLROOM REQUIRES A MINIMUM OF 175 ADULT GUESTS TO WAIVE ROOM RENTAL FEES
- WITH A MINIMUM OF 150 ADULT GUESTS A ROOM RENTAL OF \$1,000.00 PLUS HST WILL APPLY
- WITH A MINIMUM OF 125 ADULT GUESTS A ROOM RENTAL OF \$2,200.00 PLUS HST WILL APPLY
- WITH A MINIMUM OF 100 ADULT GUESTS A ROOM RENTAL OF \$3,500.00 PLUS HST WILL APPLY
- FOR MULTIPLE BALLROOMS, PLEASE SPEAK WITH YOUR EVENT COORDINATOR TO DISCUSS ROOM RENTAL RATES

ENTERTAINMENT

- A MANDATORY TECHNICIAN CHARGE APPLIES FOR ALL EVENTS HOSTED AT THE GUILD INN. TECHNICIAN IS BILLED AT A RATE OF \$535.00 PLUS HST FOR UP TO 7 HOURS OF SERVICE. ADDITIONAL HOURS ARE BILLED AT A RATE OF \$65.00 PER HOUR PLUS HST

SOCAN & RE: SOUND FEE

- A GOVERNMENT MANDATED TARIFF THAT MUST BE PAID WHEN PLAYING COPYRIGHTED MUSIC. FEES ARE AS FOLLOWS:
 - o 1 ROOM \$85.85 (PLUS HST) – WITH DANCING
\$42.86 (PLUS HST) – WITHOUT DANCING
 - o 1.5 ROOMS \$178.90 (PLUS HST) – WITH DANCING
\$89.45 (PLUS HST) – WITHOUT DANCING
 - o 2 ROOMS PLUS \$253.45 (PLUS HST) – WITH DANCING
\$126.73 (PLUS HST) – WITHOUT DANCING

PARKING

- PARKING IS COMPLIMENTARY
- VALET PARKING IS ALSO AVAILABLE. PLEASE SEE PREFERRED SUPPLIERS LIST FOR CONTACT INFORMATION
- COMPLIMENTARY GOLF CART SHUTTLE SERVICE IS PROVIDED

OPTIONAL ADDITIONS

- SCREEN RENTAL
 - o \$500.00 PLUS HST
 - o SCREEN RENTAL INCLUDES USE OF PROJECTOR AND SCREEN
- LED UP LIGHTS - \$25.00 PER LIGHT PLUS HST
- COAT CHECK
 - o PAID BY GUESTS \$2.00 PER COAT
 - o PAID BY CONVENOR \$1.00 PER COAT PLUS HST

COMPLIMENTARY ITEMS

- HOST TO GREET GUESTS
- DIRECTIONAL SIGNAGE
- SERVICE STAFF & BARTENDERS
- BANQUET MANAGER
- IN HOUSE TABLES AND CHAIRS
- STANDARD TABLE FLATWARE, STEMWARE AND CHINA
- 3 VOTIVE CANDLES PER TABLE
- TABLE NUMBERS
- CHOICE OF IN HOUSE TABLE LINENS FROM WHITE, LATTE OR CHAMPAGNE
- CHOICE OF IN HOUSE NAPKINS FROM WHITE, GOLD, LATTE OR CHOCOLATE BROWN
- PODIUM
- WIRELESS MICROPHONE
- LOUNGE FURNITURE
- FOOD TASTING FOR 2 PEOPLE

CEREMONY

CEREMONY FEE

\$900.00 PLUS HST INCLUDES: THE RENTAL OF INTERIOR SPACE FOR 1 HR, ALL CHAIRS REQUIRED, CHAIR SET UP AND TEAR DOWN. DECOR/MUSIC AND OFFICIANT MUST BE PROVIDED BY THE CLIENT.

FOR A CEREMONY IN THE GAZEBO, THE \$900.00 PACKAGE IS PRICED AT \$1,100.00 PLUS HST.

\$1,700.00 PLUS HST INCLUDES: THE RENTAL OF SPACE FOR 1 HR, ALL CHAIRS REQUIRED, CHAIR SET UP AND TEAR DOWN, SIGNING TABLE & CHAIR, WHITE AISLE RUNNER, USE OF PIANO/KEYBOARD, PIANIST AND OFFICIANT. DECOR MUST BE PROVIDED BY THE CLIENT.

*REHEARSALS ARE OFFERED FOR NO ADDITIONAL CHARGE, REHEARSAL TIMES WILL BE CONFIRMED 2 WEEKS PRIOR THE EVENT DATE AND WILL BE BASED ON AVAILABILITY. IF A GUARANTEED REHEARSAL DATE/TIME IS REQUIRED WELL IN ADVANCE A \$500.00 (PLUS HST) RENTAL CHARGE WILL APPLY.



POLICIES AND PROCEDURES FOR EVENTS HELD AT THE GUILD INN ESTATE

CONTRACT

EACH EVENT IS ISSUED A FUNCTION CONTRACT WHICH OUTLINES THE PER PERSON PRICE, MINIMUM ADULT GUEST GUARANTEE, MENU, RENTAL CHARGES, APPLICABLE TAXES, SERVICE CHARGES AND TERMS AND CONDITIONS. THIS MUST BE SIGNED BY THE INDIVIDUALS NOTED ON THE AGREEMENT AND RETURNED TO THE GUILD INN ESTATE WITHIN 48 HOURS.

DEPOSIT

A DEPOSIT OF 25% OR \$5,000.00, WHICHEVER IS GREATER, IS DUE UPON SIGNING OF THE CONTRACT. IN ADDITION, A POST DATED CHEQUE, TO BE DATED FOR 8 MONTHS PRIOR THE EVENT DATE FOR \$5,000.00, IS ALSO REQUIRED UPON SIGNING OF THE CONTRACT. ANY ITEMS WHICH ARE ADDED TO THE FUNCTION CONTRACT AFTER THE INITIAL BOOKING MUST BE CONFIRMED IN WRITING BY THE CONVENOR TO THE GUILD INN ESTATE AND WILL BE ADDED TO THE FINAL INVOICE.

FINAL PAYMENT

ALL FINAL PAYMENTS MUST BE RECEIVED IN FULL 7 BUSINESS DAYS PRIOR TO FUNCTION. ALL BARS BILLED ON CONSUMPTION WILL BE ESTIMATED FOR FINAL INVOICE PURPOSES. IF ACTUAL CONSUMPTION IS GREATER THAN THE ESTIMATED AMOUNT, THE GUILD INN WILL INVOICE THE CONVENOR FOR THE DIFFERENCE.

FORMS OF PAYMENT

PLEASE NOTE THAT ALL PRICES IN OUR CONTRACTS REFLECT A 4% CASH/CHEQUE PAYMENT DISCOUNT. SHOULD ANOTHER FORM OF PAYMENT BE RECEIVED, AN ADDITIONAL 4% WILL BE APPLIED.

EVENT SET-UP AND DELIVERIES

THIS MUST BE ARRANGED DIRECTLY THROUGH THE SALES DEPARTMENT.

DELIVERIES

THE GUILD INN ESTATE RECOMMENDS EACH CONVENOR PROVIDES THEIR OWN TRANSPORTATION UNITS SUCH AS DOLLIES, CARTS, ETC. IF REQUIRED, THE GUILD INN ESTATE WILL PROVIDE SUCH TRANSPORTATION UNITS PROVIDED ARRANGEMENTS ARE MADE A MINIMUM OF 72 HOURS IN ADVANCE SUBJECT TO AVAILABILITY. IT IS THE SOLE RESPONSIBILITY OF THE CONVENOR TO RETURN ANY ITEMS BORROWED TO DESIGNATED THE GUILD INN ESTATE PERSONNEL.

EVENT COMMENCEMENT & TERMINATION TIMES

ALL EVENT TIMES ARE PREDETERMINED BY THE CONVENOR AND THE GUILD INN ESTATE SALES DEPARTMENT.

EVENT TEAR DOWN

EVENT TEAR DOWN MUST BE COMPLETED WITHIN TWO HOURS AFTER EVENT END TIME. ALL CONTRACTORS MUST REMOVE THEIR OWN EQUIPMENT BY THIS TIME. SHOULD TEAR DOWN EXCEED THE ALLOTTED TIME, CONVENOR WILL BE BILLED FOR THE ADDITIONAL TIME. ANY ITEMS LEFT BEHIND FROM A FUNCTION MUST BE PICKED UP BY THE NEXT BUSINESS DAY. THE GUILD INN ESTATE IS NOT RESPONSIBLE FOR ANY ITEMS THAT ARE LEFT BEHIND.

ALL SIGNS, POSTERS, DÉCOR, ETC. MUST BE FREESTANDING, RESTING ON EASELS OR ATTACHED TO THE WALLS ONLY WITH PUTTY ADHESIVE. ANY DAMAGES WILL BE BILLED TO THE CONVENOR.

GARBAGE

IF THE EVENT SPACE IS LEFT WITH EXCESSIVE DEBRIS IN THE ROOM AFTER THE EVENT, A CHARGE OF \$300.00 PLUS HST WILL BE BILLED TO THE CONVENOR.

FOOD TASTING

WE WILL SCHEDULE YOUR FOOD TASTINGS FOUR TO SIX MONTHS PRIOR TO YOUR EVENT.

WE CANNOT ACCOMMODATE FOOD TASTINGS FOR EVENTS THAT SELECT FOOD STATIONS OR BUFFETS FOR THEIR MENU.

WE WILL PREPARE FOOD TASTINGS FOR 2 PEOPLE. IF ADDITIONAL PEOPLE ARE ATTENDING, AN ADDITIONAL CHARGE OF \$50 PLUS SERVICE CHARGE & TAX PER PERSON APPLIES. IF YOU WISH TO HAVE FULL PORTIONS FOR THE ADDITIONAL GUESTS, AN ADDITIONAL \$50 PLUS SERVICE CHARGE & TAX CHARGE WILL APPLY PER MEAL.

YOUR MENU FOR YOUR FOOD TASTING MUST BE FINALIZED THREE WEEKS PRIOR TO YOUR TASTING. YOU MAY SELECT TWO STARTERS, TWO ENTREES AND TWO DESSERTS. YOU WILL ALSO HAVE THE OPPORTUNITY TO SAMPLE THE HOUSE WINES AND SPARKLING WINE.

DUE TO THE NATURE OF OUR BUSINESS, TASTINGS MUST TAKE PLACE DURING DAYTIME BUSINESS HOURS ON PRE-SELECTED DAYS. THE GUILD INN ESTATE CANNOT HOST TASTINGS ON EVENINGS OR WEEKENDS. PLEASE ARRIVE ON TIME FOR YOUR TASTING.

WE RESERVE THE RIGHT TO CHANGE THE DATE OF YOUR TASTING SHOULD THE TASTING DATE BECOME BOOKED FOR A PRIVATE FUNCTION.