

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 1000 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 lush 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.



Guild Inn Estate 201 Guildwood Parkway, Scarborough, ON Tel. 877-871-1717
info@guildinnestate.com www.guildinnestate.com

South Asian Menu Packages



The menus listed on the following pages were with creativity in mind. They are merely suggestions, should you have something special in mind that you do not see listed, we would be happy to design a menu specific to your function. If you like to use sample menus and alter some of the dishes, you can do so by choosing the dishes from the same category e.g. replacing Aloo Gobhi with Baigan is fine since both of them are from vegetable category and so on.

Food Tasting

Food tasting is organized at one of the Host's location (in Mississauga, Richmond Hill and Toronto) and is dependent on availability of space. The number of guests allowed is two per 100 people booking to a maximum of ten people. So for a booking of 100 its 2, 200 its 4.....500 its 10 and 500+ its 10. We would require a copy of the chosen menu at least one week prior to the tasting day.

Leftover food

When we are on location to serve food, we usually carry more than we expect to serve. (Running out is a traumatic experience!) Based on public health and safety concerns, The Host catering does not package leftover perishable foods. We trust that you will co-operate.



Dinner Menus

PACKAGE 1 (All vegetarian)

Starters
Choice of 3

Main courses
Choice of 4

Served with
Rice & Bread

Condiments

Salad, Yogurt & Pickles

Dessert

Choice of 1

Saturdays \$81.00 per person
Sundays \$71.00 per person

Prices plus taxes, gratuity & bar

PACKAGE 2

(vegetarian & meat)

Starters
Choice of 3
(2 Veg. + 1 Meat)

Main courses
Choice of 5
(Pulse, Panir and Vegetable + 2 Meats)

Served with
Rice & Bread

Condiments
Salad, Yogurt & Pickles

Dessert
Choice of 1

Saturdays \$83.00 per person
Sundays \$73.00 per person

Prices plus taxes, gratuity & bar

Sample 1A

Starters

- Spinach Samosa
- Panir Shashlik
- Aloo Tikki

Main Course Buffet

- Panir Achari
- Vegetable Jalfrezi

- Bhindi Do Piazza
- Dahl Makhni

Served with

- Nan & Parantha
- Rice Pillaw
- Raita
- Chef's Choice of 2 Salads
- Pickles

Dessert

- Gajjer Halva

Sample 1B

Starters

- Samosa
- Panir Tikka
- Haryali Kebab

Main Course Buffet

- Panir Shahi
- Mushroom Labadar

- Baigan Patiala
- Chana Masala

Served with

- Nan & Parantha
- Rice Pillaw
- Raita
- Chef's Choice of 2 Salads
- Pickles

Dessert

- Kulfi

Sample 2A

Starters

- Assorted Pakora
- Panir Rolls

- Murgh Mirch Tikka

Main Course Buffet

- Saag Panir
- Dal Panchrattan
- Vegetable Jafrezi

- Lamb Rara
- Butter Chicken

Served with

- Nan & Parantha
- Rice Pillaw
- Raita
- Chef's Choice of 2 Salads
- Pickles

Dessert

- Rasmalai

Sample 2B

Starters

- Aloo Tikki
- Panir Tikka

- Seekh Kebab

Main Course Buffet

- Panir Kadhai
- Baigan Arbi
- Chana Pindi

- Chicken Lababdar
- Goat Masala

Served with

- Nan & Parantha
- Rice Pillaw
- Raita
- Chef's Choice of 2 Salads
- Pickles

Dessert

- Gulab Jamun



Dinner Menus

PACKAGE 3

(vegetarian & meat)

Starters

Choice of 3 (2 Veg.+1 Meat)

Main courses

Choice of 5
(Pulse, Panir, vegetables
grilled on Tawa plate + 2 Meats)

Served with Rice & Bread

Condiments

Salad, Yogurt & Pickles

Dessert

Choice of 1

Saturdays \$84.00 per person

Sundays \$74.00 per person

Prices plus taxes, gratuity & bar

PACKAGE 4

(vegetarian & meat)

Starters

Choice of 3
(2 Veg. + 2 Meat)

Main courses

Choice of 6
(Pulse, Panir, Vegetables
3 Meats)

Served with Rice & Bread

Condiments

Salad, Yogurt & Pickles

Dessert

Choice of 2

Saturdays \$86.00 per person

Sundays \$76.00 per person

Prices plus taxes, gratuity & bar

Sample 3A

Starters

- Methi Ke Keba
- Panir Culets
- Murgh Lasani Tikka

Main Course Buffet

- Tawa Sabzi
(Aloo-Baigan-Bhindi)
- Panir Lababdar
- Chana Masala

- Chicken Lababdar
- Lamb Masala

Served with

- Nan & Parantha
- Rice Pillaw
- Raita
- Chef's Choice of 2 Salads
- Pickles

Dessert

- Dal Ka Halva

Sample 3B

Starters

- Gulistani Kebab
- Vegetable Spring Rolls

- Shammi Kebab

Main Course Buffet

- Tawa Sabzi
(Peppers-Arbi-Baigan)
- Navrattan Curry with panir
- Dal Bukhara

- Chicken Dhaba Curry
- Goat Korma

Served with

- Nan & Parantha
- Rice Pillaw
- Raita
- Chef's Choice of 2 Salads
- Pickles

Dessert

- Gulab Jamun

Sample 4A

Starters

- Vegetable Kathi Kebab
- Samosa

- Chicken Malai Tikka
- Fish Amritsari

Main Course Buffet

- Matar panir
- Mushroom Jalfrezi
- Chana

- Chicken Lababdar
- Lamb Roganjosh
- Tandoori Chicken

Served with

- Nan & Methi Parantha
- Rice Pillaw
- Raita
- Chef's Choice of 3 Salads
- Pickles

Dessert

- Dal Halva
- Rasmalai

Sample 4B

Starters

- Haryali Kebab
- Vegetable Spring Rolls

- Chicken Tikka
- Seekh Kebab

Main Course Buffet

- Shahi Methi Panir
- Bhindi Do pizza
- Dal Bukhara

- Chicken Curry
- Goat Korma
- Macher Jhol(fish)

Served with

- Nan & Parantha
- Rice Pillaw
- Raita
- Chef's Choice of 3 Salads
- Pickles

Dessert

- Gulab Jamun
- Kulfi



Lunch Menus

Lunch events must end by 3pm
unless otherwise arranged

PACKAGE 1L

(Vegetarian)

Main courses

Choice of 4

(Pulse, Panir, 2vegetables)

Served with

Rice & Bread

Condiments

Salad, Yogurt & Pickles

Dessert

Choice of 1

Saturdays \$65.00 per person

Sundays \$55.00 per person

Prices plus taxes, gratuity
& bar

PACKAGE 2L

(Non -Vegetarian)

Main courses

Choice of 4

*(Pulse, Panir, Vegetable
& 1 Meat)*

Served with

Rice & Bread

Condiments

Salad, Yogurt & Pickles

Dessert

Choice of 1

Saturdays \$67.00 per person

Sundays \$57.00 per person

Prices plus taxes, gratuity
& bar

Sample 1LA

Main Course Buffet

- Panir Achari
- Vegetable Jalfrezi

- Bhindi Do Piaza
- Dahl Makhni

Served with

- Nan & Parantha
- Rice Pillaw
- Raita
- Chef's Choice of 2 Salads
- Pickles

Dessert

- Gajjer Halva

Sample 1LB

Main Course Buffet

- Panir Shahi
- Mushroom Labadar

- Baigan Patiala
- Chana Masala

Served with

- Nan & Parantha
- Rice Pillaw
- Raita
- Chef's Choice of 2 Salads
- Pickles

Dessert

- Kulfi

Sample 2LA

Main Course Buffet

- Saag Panir
- Dal Panchrattan
- Vegetable Jafrezi

- Butter Chicken

Served with

- Nan & Parantha
- Rice Pillaw
- Raita
- Chef's Choice of 2 Salads
- Pickles

Dessert

- Rasmalai

Sample 2LB

Main Course Buffet

- Panir Kadhai
- Baigan Arbi
- Chana Pindi

- Goat Masala

Served with

- Nan & Parantha
- Rice Pillaw
- Raita
- Chef's Choice of 2 Salads
- Pickles

Dessert

- Gulab Jamun



Lunch Menus

Lunch events must end by 3pm unless otherwise arranged

PACKAGE 3L

(Combination Vegetarian)

Main courses

Choose three themes among (Total of seven dishes, including rice & bread)

South Indian, Punjabi, Tawa, Indian Chinese, Muglai, Rajasthani, Delhi Chaat,

Dessert

Choice of 2

Saturdays \$69.00 per person
Sundays \$59.00 per person

Prices plus taxes, gratuity & bar

PACKAGE 4L

(Combination Non-Vegetarian)

Main courses

Choose three themes among (Total of 8 dishes including one meat, rice & bread)

South Indian, Punjabi, Tawa, Indian Chinese, Muglai, Rajasthani, Delhi Chaat,

Dessert

Choice of 2

Saturdays \$71.00 per person
Sundays \$61.00 per person

Prices plus taxes, gratuity & bar

Sample 3LA

Main Course Buffet

South Indian

- Idly
- Wada
- Sambhar

Chinese

- Haka Noodles
- Manchurian Pakora

Muglai

- Vegetable Biryani
- Raita

Dessert

- Dal Ka Halva
- Rasmalai

Sample 3LB

Main Course Buffet

Delhi Chaat

- Bhelpuri
- Chat papri
- Kachori & aloo ki bhaji

Chinese

- Vegetable fried Rice
- Szechwan Vegetable

Punjabi

- Bhatara & Nan
- Chana masala

Dessert

- Gulab Jamun
- Kulfi

Sample 4LA

Main Course Buffet

South Indian

- Idly
- Wada
- Sambhar

Chinese

- Haka Noodles
- Chilli Chicken

Muglai

- Vegetable Biryani
- Dal Makhni
- Nan
- Raita

Dessert

- Dal Ka Halva
- Rasmalai

Sample 4LB

Main Course Buffet

Delhi Chaat

- Bhelpuri
- Chat papri

Thai

- Green curry Chicken
- Spring roll

Punjabi

- Kadhi Pakora
- Baigan Bharta
- Nan
- Rice
- Raita

Dessert

- Dal Ka Halva
- Rasmalai



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 \$2,000.00 plus HST will apply
- With a minimum of 125 adult guests a room rental of \$3,200.00 plus HST will apply
- With a minimum of 100 adult guests a room rental of \$4,500.00 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 \$178.90
 - o 1.5 Rooms (plus HST) – with Dancing
\$89.45 (plus HST) – Without Dancing \$253.45
 - o 2 Rooms Plus (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
- Table numbers
- Choice of in house table linens
- Choice of in house napkins
- Podium
- Wireless Microphone
- Lounge Furniture
- Food Tasting

CEREMONY

CEREMONY FEE

1hr Standard Ceremony - \$1,500.00 plus HST Includes: the rental of space, all chairs required, chair set up and tear down. Decor/music and officiant must be provided by the client.

\$1,000.00 plus HST to add: signing table & chair, white aisle runner, pianist or violinist and officiant.

2hr Morning Ceremony - \$3,500.00 PLUS HST Includes: the rental of space, all chairs required, chair set up and tear down. Decor/music and officiant must be provided by the client. 4ftx8ft Riser is available for \$250.00 PLUS HST. Decor must be cleared immediately following the Ceremony and 3rd party decor must be removed within an 1hr following the Ceremony or a \$2,500.00 PLUS HST fee will be charged. A clean up fee of \$400.00 PLUS HST will also be charged for any and all left over debris.

*Additional hours: \$375.00 per hour PLUS HST.

*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. THE MUST BE SIGNED BY THE INDIVIDUALS NOTED ON THE AGREEMENT AND RETURNED TO THE GUILD INN ESTATE WITHIN 28 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 THE FUNCTION. ALL BARS BILLED ON CONSUMPTION WILL BE ESTIMATED FOR FINAL INVOICE PURPOSES. IF THE ACTUAL CONSUMPTION IS GREATER THEN THE ESTIMATED AMOUNT THE GUILD INN ESTATE 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 ITEMS TO 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

RECEPTION EVENT TEAR DOWN MUST BE COMPLETED WITHIN TWO HOURS AFTER THE EVENT END TIME. CEREMONY TEAR DOWN MUST BE COMPLETED WITHIN ONE HOUR AFTER THE CEREMONY END TIME. ALL CONTRACTORS MUST REMOVE THEIR OWN EQUIPMENT BY THIS TIME. SHOULD TEAR DOWN EXCEED THE ALLOCATED TIME THE 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, DECOR 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 FOLLOWING AN EVENT, A CHARGE OF \$400.00 PLUS HST WILL BE BILLED TO THE CONVENOR.