

THE GUILD INN ESTATE

The Bickford House, nestled within the original inn, offers a charming and intimate event space with a breathtaking view of the lush Guild Park and Gardens. This venue features a fully licensed outdoor terrace, providing an idyllic setting for gatherings. From May 1st to October 31st, the terrace is elegantly tented.

Events at the Bickford House enjoy the flexibility of both indoor and outdoor hosting, allowing for a customized and memorable celebration. With its picturesque surroundings and unparalleled views of the park's historical artifacts and artwork, this unique venue captivates guests, creating an event experience like no other.



REGAL WEDDING PACKAGE

THE REGAL MENU INCLUDES THE FOLLOWING ITEMS:
CHOICE OF FOUR (4) REGAL HORS D'OEUVRES, 1 REGAL STARTER, 1 REGAL ENTRÉE, 1 REGAL DESSERT
&
REGAL BAR PACKAGE
(MAXIMUM 7HRS)

SOUP

Roasted Apple & Butternut Squash

Yukon Gold Potato & Leek

Sweet Potato & Caramelized Onion

Roasted Tomato & Fennel
with Basil Foam

Tuscan White Bean
with Roasted Pepper Drizzle

SALAD

Caesar Salad
With Bacon, Parmesan, Garlic Croutons & a Creamy Dressing

Spring Mix Greens
With Sundried Fruits, Candied Pecans, Citrus & Poppy Seed Dressing

PASTA

PASTA – Penne Rigate or Fusili

SAUCES - Tomato Basil, Aged Parmesan & Roasted Garlic Cream or Creamed Tomato Basil

REGAL WEDDING PACKAGE CONTINUED.....

ENTRÉES

Seasonal Vegetables and Additional Side Accompany All Entrées

Coriander & Mustard Seed Rubbed
Chicken Breast
With Red Currant Jus

Grilled Salmon
in a Beurre Blanc

Balsamic Glazed Chicken Breast
in a Mushroom Ragout

Pan Seared Caribbean Red Snapper
With Corn Cakes & Chipotle Butter

DESSERTS

Crème Brulee
Classic Vanilla Bean Infused Custard

Trio of Sorbet with Berry Compote

Chocolate Ganache Gateaux
with a Vanilla Bean Cream

Coffee & Tea

RENAISSANCE WEDDING PACKAGE

THE RENAISSANCE MENU INCLUDES THE FOLLOWING ITEMS:
CHOICE OF FOUR (4) REGAL HORS D'OEUVRES, 2 RENAISSANCE STARTERS, 1 RENAISSANCE ENTRÉE, 1
RENAISSANCE DESSERT
&
REGAL BAR PACKAGE
(MAXIMUM 7HRS)

APPETIZER

Antipasto Mediterraneo
Cured & Smoked Meats, Cheese, Grilled Vegetables, Olives, Sundried Tomatoes & Melons

Prosciutto di Parma
With Sweet Melon & Peppered Arugula Salad

SALAD

Field Tomatoes
With Feta Cheese, Olives, Red Onion, Cucumber & Oregano Vinaigrette

Bocconcini, Cherry Tomatoes,
Roasted Red Peppers, Arugula, Frisee & Balsamic Glaze

Baby Arugula & Butter Lettuce
Roasted Beets, Sweet & Spiced Pecans, crumbled Goat Cheese with a Rose Champagne Vinaigrette

PASTA

Wild Mushroom Agnolotti
In a Thyme Cream Sauce

Butternut Squash Agnolotti in a
Roasted Red Pepper Cream Sauce

Ricotta Filled Fazzoletti
In a Pistachio Cream Sauce

RENAISSANCE WEDDING PACKAGE CONTINUED.....

ENTRÉES

Grilled Beef Tenderloin
With a Demi Glaze

Grilled 10oz Rib Eye Steak
With Peppercorn Sauce

Chicken Supreme Stuffed with Spinach,
Mushroom and Goat Cheese
with a Grainy Mustard Cream Drizzle

Miso Glazed Pacific Salmon
With Crispy Sushi Rice Cake & Mango Soy Sauce

DESSERT

Lemon Italian Torte with Vanilla Scented
Cake and Lemon Mascarpone

Mango and Raspberry Dome

Strawberry Shortcake, Layered Sponge
Cake with Strawberries and Whipped
Cream

Coffee & Tea

MAJESTIC WEDDING PACKAGE

THE MAJESTIC MENU INCLUDES THE FOLLOWING ITEMS:

CHOICE OF FOUR (4) REGAL HORS D'OEUVRES

2 MAJESTIC STARTERS, 1 MAJESTIC ENTRÉE, 1 MAJESTIC DESSERT, LATE NIGHT FRESH FRUIT & PASTRY
TABLE OR POUTINE STATION

&

REGAL BAR PACKAGE

(MAXIMUM 7HRS)

APPETIZER

Dungeness Crab Cakes

Corn Salad, Baby Seedlings and Chipotle Aioli

Smoked Salmon Fingerling Potato Salad

With Pickled Red Onions and Frisee & Mustard Dressing

Coriander & Cumin Crusted Pork Belly & Sea Scallops

SALAD

Spinach Salad

With Caramelized Pears, Walnuts, Blue Cheese,
Smoked Bacon & Charred Onion Vinaigrette

Grilled Portobello Mushrooms

With Goat Cheese & Roasted Red Pepper

PASTA

Lobster Ravioli

in a Mornay Sauce

Duo – One Fresh or Stuffed and Dry

Choice of Sauce

MAJESTIC WEDDING PACKAGE CONTINUED.....

ENTRÉES

Duo of Tenderloin & Black Tiger Shrimp

Halibut
With Shrimp Chowder & Cilantro Oil

Bone in Short Rib
Braised in a Red Wine Reduction

Duo of Braised Short Ribs & Beef Tenderloin
With Stilton Infused Jus

Grilled Beef Tenderloin & Chicken Breast

Trio of Beef Tenderloin, Lamb Chop & Grilled
Chicken Breast

DESSERTS

Lady Godiva Baked Double Chocolate
Cheesecake

Pomme Amandine
Apple and Almond Tart with Vanilla Ice Cream
and Caramel Sauce

Dulce de Leche Caramel Mousse Cheesecake

Mini Trio Platter:
Crème Brulee, Chocolate Mousse and
Mini Cheesecake

Coffee & Tea

LATE NIGHT

Choice of..

Assorted Fruit & Pastry

Home Baked Assorted Pastries including
Squares, Tarts, Cupcakes and Mini Cheesecakes
Accompanied by Platters of Fresh Fruit

Poutine Station

Home cut Yukon Gold Fries, Traditional Gravy
and Quebec White Cheddar Cheese Curds

VEGETARIAN ENTREES

Bento Box Braised Tofu, Tempura Vegetables,
Glass Noodles & a Seaweed Salad ~

Portabello Mushroom, Spinach & Goat Cheese Strudel
with Buttery Asparagus

Japanese Tofu Agedashi with Sesame Vermicelli
Noodles, Wakame ~

Cous Cous Stuffed Peppers
on a bed of Tomato Sauce ~

~ Vegan

KID'S MENU - \$59.95 per child

Price is subject to 13% tax & 20% service fees

Applies to Guests aged 12 years or younger

*Penne Pasta course can be added for \$6.95 plus tax & service fee

STARTER

Mozzarella Sticks with Tomato Puree

ENTRÉE

Chicken Fingers and Fries with Plum Sauce

DESSERT

Ice Cream Sundae

** Includes Unlimited Juices and Soft Drinks*

HORS D'OEUVRES

REGAL

Smoked Salmon
with Dill and Caper Mousse

Leek & French Brie Pizza

Vegetable Tempura
with Japanese Inspired Dipping Sauce

Vegetable Spring Rolls
with Chili Plum sauce

Greek Bruschetta
on a Toasted Ficelle

Classic Greek Spanakopita
with Yogurt Dipping Sauce

Caprese Skewers

Wild Mushroom and Goat Cheese Bruschetta

Potato Samosa
with Curried Yogurt

Vegetable Pakora Bundles
with Cucumber Relish

RENAISSANCE

Flat Iron Beef Satays with a Hoisin Glaze

Herbed Goat Cheese & Leek Rosettes
on a Buttery Tartlet

Shrimp Spring Rolls
with a Sweet Thai Chili sauce

Seared Beef Tenderloin Tips
with Horseradish Aioli on a Toasted Ficelle

Curried Hummus and Roasted Vegetables
in a Phyllo Tulip

Wild Mushroom Ragout
with Slivers of Padano in a Vol au Vent

Caramelized Onion and Warm Brie Tartlets
with a Blackberry Compote

Soup Shooters

Green Asparagus Spears
wrapped with aged Prosciutto Drizzled with Balsamic Reduction

California Rolls
with Soy and Wasabi

Coconut Shrimp
with Pineapple Spiked Ketchup

MAJESTIC

Chicken Lollipops
with a Sweet Thai Chili Sauce

Smoked Salmon Snaps
with Baby Frisee

Aged Cheddar Grilled Cheese
with a Spiced Apple Chutney

Sweet Potato Fries
with Wasabi Aioli

Alaskan Crab Cakes
with a Fiery Red Pepper Coulis

Shaved Phyllo Shrimp
with a Sweet Thai Chili sauce

Mini Beef Sliders
in a warm Brioche with Crispy Onions

Traditional Mac & Cheese
served on an Oriental Spoon

Pulled Pork on a Brioche
Topped with Creamy Coleslaw

Assorted Sushi, Maki and Negiri Rolls

BUFFETS

Regal Buffet

Mixed Spring Greens with Lemon Balsamic Dressing

Vine Ripened Plum Tomatoes with Feta Dressing, Red Onions,
Kalamata Olives and Fresh Oregano

Israeli Cous Cous with Roasted Peppers, Italian Parsley and Grilled Onions

Pasta with Crisp Fresh Vegetables, Sundried Tomato Pesto
in a Light Tomato Fondue

Pan Roasted Chicken with a Lemon and Thyme Jus

Herb and Garlic Roasted Mini Red Potatoes

Seasonal Vegetable Medley with Olive Oil and Fresh Basil

Bakers Selection of Tarts, Squares and Sweets

Renaissance Buffet

Mixed Spring Greens with Lemon Balsamic Dressing

Spinach Salad with Caramelized Pears, Walnuts, Blue Cheese and Charred Onions

Fingerling Potato Salad with Scallions, Shitake Mushrooms in a Grainy Mustard Dressing

Pasta Carbonara with Grilled Chicken, Sundried Tomatoes in an Aged Parmesan Cream Sauce

Shaved New York Striploin with Portobello Mushrooms & Pearl Onions
In a Cabernet Red Wine Sauce

Parsley Crusted Pacific Salmon with Tomato & Caper Dressing

Garlic Mash Potatoes

Seasonal Vegetable Medley with Olive Oil and Fresh Basil

Bakers Selection of Tarts, Squares and Sweets

BUFFETS CONTINUED.....

Majestic Buffet

Mixed Greens with Lemon Balsamic Dressing

Hearts of Romaine

Grilled Field Mushrooms & Asparagus Salad with Artichoke Tapenade Dressing

Ricotta & Herb Filled Agnolotti with Roasted Red Pepper and Tarragon

Rotini Pasta with Black Tiger Shrimp in a Roasted Tomato Arrabiatta Sauce

Braised Angus Beef Tenderloin Tips

Grilled Pacific Salmon in a Beurre Blanc Sauce

Roasted Fingerling Potatoes with Fresh Rosemary & Sweet Garlic Chips

Steamed Hot House Vegetables with Extra Virgin Olive Oil & Fresh Herbs

Mini Cheesecakes, Petit Fours, Home Baked Sweets
& Platters of Local and Seasonal Fruit

GUILD INN ESTATE - COST BREAKDOWN

ROOM RENTAL – BICKFORD HOUSE & TENT

- A MINIMUM OF 50 ADULT GUESTS ARE REQUIRED TO WAIVE THE ROOM RENTAL
- WITH A MINIMUM OF 30 ADULT GUESTS A ROOM RENTAL OF \$1,500.00 PLUS HST WILL APPLY



SOUND & LIGHTING TECHNICIAN

- A MANDATORY TECHNICIAN CHARGE APPLIES FOR ALL EVENTS HOSTED AT THE GUILD INN. THE TECHNICIAN IS BILLED AT A RATE OF \$450.00 PLUS HST FOR UP TO 7 HOURS OF SERVICE. ADDITIONAL HOURS ARE BILLED AT A RATE OF \$65.00 PER HOUR PLUS HST.

*SHOULD THE GUILD INN PREFERRED DJ BE BOOKED, THE TECHNICIAN FEE WOULD BE REDUCED TO \$250.00 PLUS HST.

DJ MUST PROVIDE: MIXER, TURNTABLES/CD PLAYERS, CABLES, MONITOR AND MUSIC

EQUIPMENT INCLUDED (PER ROOM): 4 QSC KLA LINE ARRAY CABNETS, 1 QSC KW 181 SUB WOOFER
3 INTIMIDATOR 355 MOVING HEAD SPOT LIGHTS, 1 SHURE SLX WIRELESS MIC KIT AND
4 4X8 STAGE DECKS WITH SKIRT AT 16 INCH HEIGHT

SOCAN & RE: SOUND FEE

- A GOVERNMENT MANDATED TARIFF THAT MUST BE PAID WHEN PLAYING COPYRIGHTED MUSIC.
FEES ARE AS FOLLOWS:

- 1 ROOM & BICKFORD \$42.86 (PLUS HST) – WITHOUT DANCING
 \$85.85 (PLUS HST) – WITH DANCING

PARKING

- PARKING IS COMPLIMENTARY
- VALET PARKING IS ALSO AVAILABLE. PLEASE SEE PREFERRED SUPPLIERS LIST FOR CONTACT INFO

OPTIONAL ADDITIONS

- SCREEN RENTAL (Only available in the Ballrooms)
 - \$350.00 PLUS HST
 - SCREEN RENTAL INCLUDES USE OF PROJECTOR AND SCREEN
- COAT CHECK
 - PAID BY GUESTS \$2.00 PER COAT
 - PAID BY CONVENOR \$1.00 PER COAT

COMPLIMENTARY ITEMS

- HOST TO GREET GUESTS
- SERVICE STAFF & BARTENDERS
- BANQUET MANAGER
- IN HOUSE TABLES & CHAIRS
- STANDARD TABLE FLATWARE, STEAMWARE AND CHINA
- TABLE NUMBERS
- IN-HOUSE LINENS AND NAPKINS (CHOICE BETWEEN WHITE, CHAMPANGE OR SILVER)
- PODIUM & WIRELESS MICROPHONE
- LOUNGE FURNITURE
- FOOD TASTING FOR 2 PEOPLE

GAZEBO CEREMONY PACKAGES

\$2,000.00 PLUS HST, INCLUDES: THE RENTAL OF THE SPACE FOR 1HR, ALL CHAIRS REQUIRED, CHAIR SET UP & TEAR DOWN (FACING EAST), SIGNING TABLE (WHITE HOUSE LINEN), CHAIR, AV SYSTEM. *DÉCOR/MUSIC AND OFFICIANT MUST BE PROVIDED BY THE CLIENT.*

\$3,200.00 PLUS HST, INCLUDES: THE RENTAL OF THE SPACE FOR 1HR, ALL CHAIRS REQUIRED, CHAIR SET UP AND TEAR DOWN (FACING EAST), SIGNING TABLE & CHAIR, WHITE AISLE RUNNER, PIANIST AND OFFICIANT, AV SYSTEM. *DÉCOR MUST BE PROVIDED BY THE CLIENT.*



BIICKFORD TERRACE CEREMONY PACKAGES

\$500.00 PLUS HST, INCLUDES: THE RENTAL OF THE SPACE, ALL CHAIRS REQUIRED, CHAIR SET UP & TEAR DOWN, SIGNING TABLE (WHITE HOUSE LINEN), CHAIR, AV SYSTEM. *DÉCOR/MUSIC AND OFFICIANT MUST BE PROVIDED BY THE CLIENT.*

\$1,700.00 PLUS HST, INCLUDES: THE RENTAL OF THE SPACE, ALL CHAIRS REQUIRED, CHAIR SET UP AND TEAR DOWN, SIGNING TABLE & CHAIR, PIANIST AND OFFICIANT, AV SYSTEM. *DÉCOR MUST BE PROVIDED BY THE CLIENT.*



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 7 DAYS.

DEPOSIT

A DEPOSIT OF \$5,000.00 (PER ROOM) 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 ACTUAL CONSUMPTION IS GREATER THAN THE ESTIMATED AMOUNT, THE GUILD INN ESTATE WILL INVOICE THE CONVENOR FOR THE DIFFERENCE.

EVENT SET UP AND DELIVERIES

SET UP TIMES AND DELIVERIES MUST BE ARRANGED AND CONFIRMED WITH THE DETAILS DEPARTMENT DIRECTLY. THE GUILD INN ESTATE REQUIRES EACH CONVENOR TO PROVIDE THEIR OWN TRANSPORTATION UNITS SUCH AS DOLLIES, CARTS ETC.

EVENT TEAR DOWN

EVENT TEAR DOWN MUST BE COMPLETED WITHIN TWO HOURS FOLLOWING THE EVENT END TIME. ALL CONTRACTORS MUST REMOVE THEIR OWN EQUIPMENT BY THIS TIME. SHOULD TEAR DOWN EXCEED THE ALLOTTED 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, DÉCOR ETC. MUST BE FREE STANDING, 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.



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