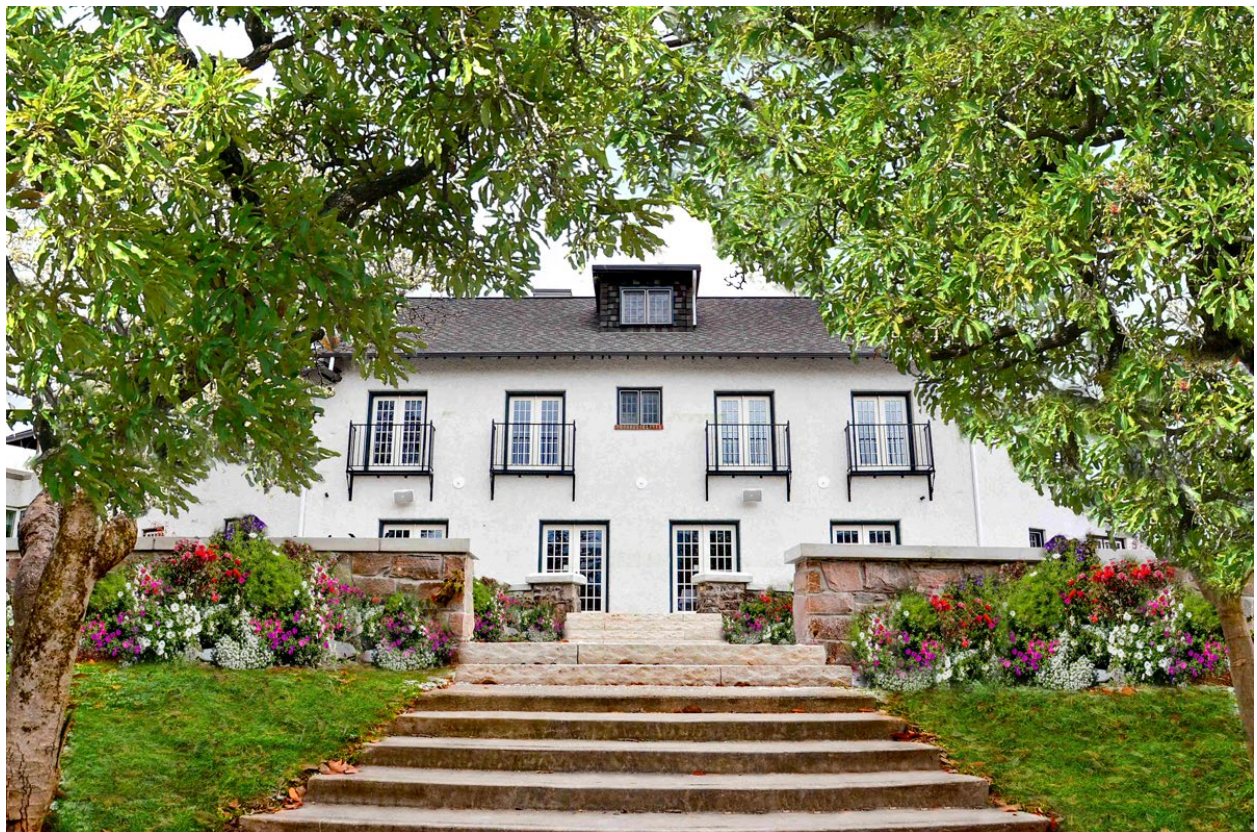


THE GUILD INN ESTATE

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.

THE BICKFORD HOUSE IS SITUATED IN THE ORIGINAL INN AND CAN HOST INTIMATE GROUPS FOR UP TO 60 GUESTS FOR A SIT DOWN LUNCH OR DINNER. THE BICKFORD HOUSE FEATURES A BEAUTIFUL FULLY LICENCED OUTDOOR TERRACE OVERLOOKING THE PLUSH PARK GROUNDS WHICH SHOWCASE HISTORICAL ARTIFACTS AND ARTWORK, THIS UNIQUE SETTING IS SURE TO MESMERIZE GUESTS AS THEY EXPERIENCE AN EVENT LIKE NO OTHER.



REGAL WEDDING PACKAGE

HIGH SEASON SATURDAY (MAY-OCT) – STARTING AT \$136.95 PER PERSON

LOW SEASON SATURDAY (NOV & DEC) – STARTING AT \$126.95 PER PERSON

OFF SEASON SATURDAY (JAN-APRIL) – STARTING AT \$116.95 PER PERSON

*\$20.00 discount person price will be applied to Friday & Sunday dates

*All prices are subject to 13% tax & 20% service fee

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)

APPETIZERS

Smoked Salmon with Fingerling Potato Salad,
Pickled Red Onions, Frisee & Mustard Dressing

Prosciutto di Parma
With Sweet Melon & Peppered Arugula Salad

SOUP

Roasted Apple & Butternut Squash Yukon

Gold Potato & Leek

Sweet Potato & Caramelized Onions

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
With Cured Tomato & Olive Chutney

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 in a Savoury cup w/ Berry
Compote

Pomme Amandine
Apple and Almond Tart w/ Vanilla Ice Cream
and Caramel Sauce

Chocolate Ganache Gateaux w/ a Vanilla Bean
Cream

Coffee & Tea

RENAISSANCE WEDDING PACKAGE

HIGH SEASON SATURDAY (MAY-OCT) – STARTING AT \$144.95 PER PERSON

LOW SEASON SATURDAY (NOV & DEC) – STARTING AT \$134.95 PER PERSON

OFF SEASON SATURDAY (JAN-APRIL) – STARTING AT \$124.95 PER PERSON

*\$20.00 discount per person will be applied to Friday & Sunday dates

*All prices are subject to 13% tax & 20% service fee

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

Dungeness Crab Cakes,
Corn Salad, Baby Seedlings and Chipotle Aioli

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

SOUP

Sweet Pea with Crème Fraiche

Roasted Tomato & Fennel with Basil Foam

SALAD

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

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

PASTA

Wild Mushroom Agnolotti
In a Thyme Cream Sauce

Butternut Squash Agnolotti in a
Roasted Red Pepper Cream Sauce

RENAISSANCE WEDDING PACKAGE CONTINUED.....

ENTRÉES

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

Prime Rib Au Jus

Grilled 10oz Rib Eye Steak
With Peppercorn Sauce

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

DESSERT

Crème Brulee, Spiced Chai Latte

Mango and Raspberry Dome

Lemon Italian Torte w/ Vanilla Scented
Cake and Lemon Mascarpone

Strawberry Shortcake, Layered Sponge
Cake w/ Strawberries and Whipped
Cream

Coffee & Tea

MAJESTIC WEDDING PACKAGE

HIGH SEASON SATURDAY (MAY-OCT) – STARTING AT \$152.95 PER PERSON

LOW SEASON SATURDAY (NOV & DEC) – STARTING AT \$142.95 PER PERSON

OFF SEASON SATURDAY (JAN-APRIL) – STARTING AT \$132.95 PER PERSON

*\$20.00 discount per person will be applied to Friday & Sunday dates

*All prices are subject to 13% tax & 20% service fee

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

Coriander & Cumin Crusted Pork Belly & Sea
Scallops

Lakeside Antipasto
Smoked Salmon, Shrimp, Calamari, Grilled &
Marinated Vegetables

SOUP

Wild Mushroom Consomme with Enoki, Shitake

Scallions Tuscan White Bean with Roasted
Pepper Drizzle

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

Ricotta Filled Fazzoletti
In a Pesto Cream Sauce

MAJESTIC WEDDING PACKAGE CONTINUED.....

ENTRÉES

Beef Tenderloin & Snow Crab
With Hollandaise & Port Reduction

Thyme & Lemon Rubbed Grilled Cornish Hen
With Citrus Demi

Grilled Beef Tenderloin & Chicken Breast

Duo of New York Striploin & Black Tiger Shrimp

Portabellini Filet Mignon
With Portobello Mushrooms & Truffle Infused
Jus

Trio of Beef Tenderloin, Lamb Chop & Grilled
Chicken Breast

Roasted Salmon Filet
With Seared Scallops in a Lobster Butter Sauce

DESSERTS

Lady Godiva Baked Double Chocolate
Cheesecake

Dulce de Leche Caramel Mousse Cheesecake

Chocolate Pyramid Light Chocolate Mousse w/ a
Dark Chocolate Ganache

Mini Trio Platter: Crème Brulee, Chocolate
Mousse Mini Cheesecake

Coffee & Tea

LATE NIGHT

Choice of..

Assorted Fruit & Pastry

Poutine Station

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

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

Coffee & Tea

All prices are subject to tax & service fee

VEGETARIAN ENTRESS

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

Portabello Mushroom & 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

Includes 1 Starter, 1 Entrée, and 1 Dessert
Applies to Guests aged 12 years or younger

STARTER

Mozzarella Sticks w/ Tomato Puree
or
Veggies & Dip

ENTRÉE

Chicken Fingers and Fries w/ Plum Sauce
or
Penne in Tomato Basil Sauce
or
Cheese Pizza

DESSERT

Ice Cream Sundae

** Includes Unlimited Juices and Soft Drinks*

HORS D'OEUVRES

Regal Selection

Smoked Salmon
With Dill and Caper Mousse

Ginger and Hoisin Glazed Beef Satay

Sesame Crusted Chicken Satay

Bocconcini & Tomato with Fresh Basil

Classic Greek Spanakopita with Yogurt Dipping Sauce

Crispy Vegetable Spring Rolls with Chili Plum Sauce

California Rolls with Soy and Wasabi

Vegetable Pizzettes

Coconut Shrimp with Pineapple Spiked Ketchup

Renaissance Selection

Tempura Asparagus Spears with Ponzu Dipping Sauce

Wild Mushroom and Goat Cheese Bruschetta

Chicken and Smoked Mozzarella Pizzettes

Potato Samosa with Curried Yogurt

Vegetable Pakora Bundles with Cucumber Relish

Peking Duck Wrapped in a Savoury Crepe

Assorted Sushi, Maki and Negiri Rolls

BUFFETS

Regal Buffet

Mixed Spring Greens w/ Lemon Balsamic Dressing

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

Israeli Cous Cous w/ Roasted Peppers, Italian Parsley and Grilled Onions

Farfalle Pasta w/ Crisp Fresh Vegetables, Sundried Tomato Pesto
In a Light Tomato Fondue

Pan Roasted Chicken Breast w/ a Lemon and Thyme Jus

Herb and Garlic Roasted Mini Red Potatoes

Seasonal Vegetable Medley w/ Olive Oil and Fresh Basil

Bakers Selection of Tarts, Squares and Sweets

Renaissance Buffet

Mixed Spring Greens w/ Lemon Balsamic Dressing

Spinach Salad w/ Caramelized Pears, Walnuts, Blue Cheese and Charred Onions

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

Fusilli Carbonara w/ Grilled Chicken, Sundried Tomatoes in an Aged Parmesan Cream Sauce

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

Parsley Crusted Pacific Salmon w/ Tomato & Caper Dressing

Sweet Garlic Spun Mash Potatoes

Seasonal Vegetable Medley w/ Olive Oil and Fresh Basil

Bakers Selection of Tarts, Squares and Sweets

BUFFETS CONTINUED.....

Majestic Buffet

Mixed Greens w/ Lemon Balsamic Dressing

Hearts of Romaine

Grilled Field Mushrooms & Asparagus Salad w/ Artichoke Tapenade Dressing

Ricotta & Herb Filled Agnolotti w/ Roasted Red Pepper and Tarragon

Rotini Pasta w/ Black Tiger Shrimp in a Roasted Tomato Arrabiatta Sauce

Braised Angus Beef Tenderloin

Grilled Pacific Salmon w/ Lobster Butter Sauce

Roasted Fingerling Potatoes w/ Fresh Rosemary & Sweet Garlic Chips

Steamed Hot House Vegetables w/ Extra Virgin Olive Oil & Fresh Herbs

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

GUILD INN ESTATE - COST BREAKDOWN

FOOD & BEVERAGE

- PER PERSON PRICE IS BASED ON THE MENU AND BEVERAGE PACKAGE SELECTIONS

ROOM RENTAL – BICKFORD HOUSE

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

**Rentals are based on high season Saturday's; discounts will be applied to off season dates and Friday's & Sunday events*



SOCAN & RE: SOUND FEE

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

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

PARKING

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

OPTIONAL ADDITIONS

- SCREEN RENTAL
 - o \$350.00 PLUS HST
- COAT CHECK
 - o PAID BY GUESTS \$2.00 PER COAT
 - o 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, STEMWARE 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

CEREMONY PACKAGES

\$1,750.00 PLUS HST, INCLUDES: THE RENTAL OF THE SPACE FOR 1HR, ALL CHAIRS REQUIRED, CHAIR SET UP & TEAR DOWN (FACING EAST WALL), SIGNING TABLE (WHITE HOUSE LINEN), CHAIR, AV SYSTEM. DÉCOR/MUSIC AND OFFICIANT MUST BE PROVIDED BY THE CLIENT.

\$2,650.00 PLUS HST, INCLUDES: THE RENTAL OF THE SPACE FOR 1HR, ALL CHAIRS REQUIRED, CHAIR SET UP AND TEAR DOWN, SIGNING TABLE & CHAIR, WHITE AISLE RUNNER, USE OF PIANO/KEYBOARD WITH A PIANIST AND OFFICIANT, AV SYSTEM. DÉCOR 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 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.



GUILD INN ESTATE 201 GUILDWOOD PARKWAY, SCARBOROUGH, ON TEL. 877.871.1717

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