



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 INTIMATE GROUPS OF 15 UP TO 1000 GUESTS FOR A SIT DOWN LUNCH OR DINNER, THE GUILD INN ESTATE HAS MULTIPLE ROOMS THAT CAN BE ADJUSTED TO ACCOMMODATE A VAREITY OF DIFFERENT SIZED GROUPS.

WITH 20 FOOT FLOOR TO CEILING WINDOWS OVERLOOKING PLUSH PARK GROUNDS HOUSING HISTORICAL ARTIFACTS AND ARTWORK, THIS UNIQUE SETTING IS SURE TO MESMERIZE GUESTS AS THEY EXPERIENCE AN EVENT LIKE NO OTHER.



皇朝婚禮
DYNASTY MENU
Menu A

鴻運乳豬件海蜆海藻
Succulent Roasted Suckling Pig With Jelly Fish & Seaweed
香酥黃金鳳尾蝦
Deep Fried Stuffed Shrimp Mousse with Jumbo Prawns
紅燒玉液雞絲翅
Shark's Fin Soup with Shredded Chicken & Snow Fungus
瑤柱北菇素鮑甫
Braised Two Kinds of Mushroom on a Bed of Vegetables with Conpoy Sauce
當紅脆皮雞
Roasted Crispy Chicken
清蒸湖中霸
Steamed Twin Fishes w/ Ginger & Scallions in Soya Dressing
海皇炒飯
Fried Rice With Seafood
干燒伊麵
Braised E-Fu Noodle
百年好合 [蓮子百合紅豆沙]
Red Bean Soup With Lily Bulb And Lotus Seeds
永結同心
Sweetest Memories Duo Fancy Pastries

十位用
(Serve Table Of 10 Guests)

\$1,575 per table
plus service charges & tax

Includes Hors D'Oeuvres &
Regal Bar Package

美滿婚禮
PERFECT MENU
Menu B

鴻運乳豬件海蜆海藻
Succulent Roasted Suckling Pig With Jelly Fish & Seaweed
杏花炸釀蟹拑
Deep Fried Crab Claws With Almond Pieces
翡翠龍鳳配
Sautéed Prawns and Chicken with Honey Beans
紅燒玉液雞絲翅
Shark's Fin Soup with Shredded Chicken & Snow Fungus
北菇玉環瑤柱甫
Braised Stuffed Melon Marrow with Whole Conpoy and Shitake Mushroom on a Bed of Vegetables
薑蔥雙龍蝦
Wok Fried Twin Lobsters With Ginger and Scallions
當紅脆皮雞
Roasted Crispy Chicken
清蒸湖中霸
Steamed Twin Fishes w/ Ginger & Scallions in Soya Dressing
龍鳳炒飯
Fried Rice With Chicken And Shrimp
幸福伊麵
Braised E-Fu Noodle
百年好合 [蓮子百合紅豆沙]
Red Bean Soup With Lily Bulb And Lotus Seeds
永結同心
Sweetest Memories Duo Fancy Pastries

十位用
(Serve Table Of 10 Guests)

\$1,675 per table
plus service charges & tax

Includes Hors D'Oeuvres &
Regal Bar Package

- Y Prices are subject to Service Charges and Applicable Tax.
- Y Shark's Fin will be substituted where by-law regulates or prohibited by the venue(s).
- Y Price Per Table applies to tables with 10 or less guests.
- Y Price per person applies to any guests exceeding 10 guests at a table.
- Y All Special Meals are charged in additional to price per table.

浪漫婚禮
ROMANTIC MENU
Menu C

鴻運乳豬伴海蜇海藻
Succulent Roasted Suckling Pig With Jelly Fish &
Seaweed
宮庭焗釀響螺
Baked Stuffed Whole Conch with Seafood in
Portuguese Sauce
翡翠蝦球玉帶
Sautéed Prawns and Scallops on Vegetables
紅燒玉液海皇翅
Shark's Fin Soup Seafood & Snow Fungus
翡翠北菇八頭原隻鮮鮑魚
Braised 8 Head Fresh Whole Abalone and Shiitake
Mushroom on a Bed of Vegetables
美極雙龍蝦
Wok Fried Twin Lobsters in Maggie Sauce
蔥油脆皮雞
Roasted Crispy Chicken with Ginger Oil
清蒸湖中霸
Steamed Twin Fishes w/ Ginger & Scallions in Soya
Dressing
美滿炒飯
Fried Rice with Egg White, Seafood, Conpoy, &
Masago
幸福伊麵
Braised E-Fu Noodle with Enoki Mushroom
百年好合 [蓮子百合紫米露]
Purple Rice Paste With Lily Bulb And Lotus Seeds
永結同心
Sweetest Memories Duo Fancy Pastries

十位用
(Serve Table Of 10 Guests)
\$1,775 per table
plus service charges & tax
Includes Hors D'oeuvres &
Regal Bar Package

典雅婚禮
ELEGANT MENU
Menu D

鴻運乳豬條海蜇海藻 {半隻}
Succulent Roasted Half Suckling Pig With Jelly
Fish & Seaweed
黃金石榴球
Deep-Fried Seafood Purse
玉露串帶子
Steamed Skewered Scallops with Vegetables
紅燒蟹肉花膠翅
Shark's Fin Soup with Crab Meat & Fish Maw
玉葉北菇六頭原隻鮮鮑魚
Braised 6 Head Fresh Whole Abalone & Shiitake
Mushrooms on a Bed of Vegetables
蒜茸牛油焗開邊龍蝦
Baked Half Lobsters with Garlic & Butter
香檳脆皮雞
Crispy Deep-fried Chicken in Champagne Sauce
清蒸海中寶
Steamed Twin Fishes w/ Ginger & Scallions in Soya
Dressing
美滿荷葉飯
Fried Rice with Shrimp Wrapped w/ Lotus Leaf
蟹肉燴伊麵
Braised E-Fu Noodles w/ Crab Meat
百年好合 [蓮子百合紅棗茶]
Sweet Soup with Lily Bulb, Lotus Seeds, Red Dates
and Dried Longan
心心相印
Sweetest Memories Duo Fancy Pastries

十位用
(Serve Table Of 10 Guests)
\$1,875 per table
plus service charges & tax
Includes Hors D'oeuvres &
Regal Bar Package

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餐前小食
HORS D'OEUVRES

春卷
Spring Rolls (Meat or Vegetarian)
炸蝦卷
Deep Fried Shrimp Roll
叉燒酥
BBQ Pork Phyllos
咖哩角
Baked Curry Rolls
炸蝦角
Deep Fried Shrimp Dumpling
蒸水晶蝦餃
Steamed Shrimp Dumpling
蒸燒賣
Steamed Pork Dumpling (Sui Mai)
蒸素菜餃
Steamed Vegetables Dumpling



美食亭
FOOD STATIONS

(Include one staff at station for carving)

Serve with all necessary condiment
Noodle Station
\$10.50 per person plus service charges & tax

Suckling Pig Station
\$11.00 per person plus service charges & tax
Up to 150 people

Peking Duck Station
\$13.50 per person plus service charges & tax



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GUILD INN ESTATE - COST BREAKDOWN

FOOD & BEVERAGE

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

ROOM RENTAL - ONE ROOM

- EACH BALLROOM REQUIRES A MINIMUM OF 150 ADULT GUESTS TO WAIVE THE ROOM RENTAL
- WITH A MINIMUM OF 120 ADULT GUESTS A ROOM RENTAL OF \$1,750.00 PLUS HST WILL APPLY
- WITH A MINIMUM OF 100 ADULT GUESTS A ROOM RENTAL OF \$3,500.00 PLUS HST WILL APPLY

ROOM RENTAL – ONE+HALF

- EACH BALLROOM REQUIRES A MINIMUM OF 220 ADULT GUESTS TO WAIVE THE ROOM RENTAL
- WITH A MINIMUM OF 180 ADULT GUESTS A ROOM RENTAL OF \$2,500.00 PLUS HST WILL APPLY
- WITH A MINIMUM OF 160 ADULT GUESTS A ROOM RENTAL OF \$4,200.00 PLUS HST WILL APPLY

ROOM RENTAL – TWO ROOMS

- EACH BALLROOM REQUIRES A MINIMUM OF 290 ADULT GUESTS TO WAIVE THE ROOM RENTAL
- WITH A MINIMUM OF 250 ADULT GUESTS A ROOM RENTAL OF \$2,500.00 PLUS HST WILL APPLY
- WITH A MINIMUM OF 230 ADULT GUESTS A ROOM RENTAL OF \$4,200.00 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*



ROOM RENTAL – GAZEBO

- THE GAZEBO REQUIRES A MINIMUM OF 200 ADULT GUESTS TO WAIVE THE ROOM RENTAL
- WITH A MINIMUM OF 180 ADULT GUESTS A ROOM RENTAL OF \$1,500.00 PLUS HST WILL APPLY
- WITH A MINIMUM OF 165 ADULT GUESTS A ROOM RENTAL OF \$2,750.00 PLUS HST WILL APPLY
- WITH A MINIMUM OF 150 ADULT GUESTS A ROOM RENTAL OF \$4,000.00 PLUS HST WILL APPLY

**The Gazebo is only available for Receptions from May 1st to October 31st.*



SOUND & LIGHTING TECHNICIAN (ONLY REQUIRED IN BALLROOMS)

- A MANDATORY TECHNICIAN CHARGE APPLIES FOR ALL EVENTS HOSTED AT THE GUILD INN. THE 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.

*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
○ 1.5 ROOMS	\$89.45 (PLUS HST) – WITHOUT DANCING \$178.90 (PLUS HST) – WITH DANCING
○ 2 ROOMS OR MORE	\$126.73 (PLUS HST) – WITHOUT DANCING \$253.45 (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
 - \$500.00 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, 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

\$1,500.00 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.

\$2,400.00 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, USE OF PIANO/KEYBOARD WITH A PIANIST AND OFFICIANT, AV SYSTEM.

DÉCOR MUST BE PROVIDED BY THE CLIENT.

Option #1 - Gazebo – Maximum 400ppl theatre style seating



Option #2 - Tented Bickford Terrace – Maximum 185 theatre style seating



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.