

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 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 VARIETY 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.



Menu in association with Ely's Catering

PACKAGE A

\$235.00 per person plus 20% service charge & tax
pricing based on Tuesday through Thursday

Hors D'oeuvres

Based on a selection of five (2 Proteins, 3 Vegetarian from the Selection Provided)
Circulated during the cocktail reception

CEREMONIAL CHALLAH

On each guest table
Individual Dinner Roll & Flat Bread
Hummus, Pickles, Olives

Salad (choice of one)

Baby Arugula Salad with Caramelized Pears
topped with Toasted Sunflower Seeds, Sun-Dried Currants and a White Balsamic Vinaigrette
Baby Spinach, Arugula Blend
with Pickled Red Onion, Cucumber, Cherry Tomatoes and Harissa Chickpeas
Baby Arugula and Spinach Blend
Blueberries, Mandarin Oranges, Compressed Watermelon, Tera Chips,
Watermelon Radish, Minted Champagne Dressing, Balsamic Reduction
Roasted Butternut Squash, Rehydrated Cranberries, Baby Kale
Toasted Pumpkin Seeds, White Wine Vinaigrette

Main (choice of one)

Golden Pan Seared Chicken Supreme
Rosemary Fingerling Potatoes, Seasonal Vegetables, Forest Mushroom & Marsala Wine Sauce
Mexican Spiced Chicken Supreme
Braised Chayote Squash, Pepper Rajas, Chipotle Flavored Jus
Pan Fried Red Snapper
Yukon Gold Medallions, Caramelized Onions, Wilted Spinach, Lemon Capers Oil
Falafel Stuffed Eggplant
Roasted Eggplant, Chickpea, Roasted Red Onions, Tomatoes, Bell Peppers, Tahini Sauce, Tomato
Relish

Dessert (choice of one)

Lemon Curd Tart topped with Torched Merengue
Decadent Chocolate Mousse Cake
Warm Apple Tart
Deluxe Sweet Table Upgrade - additional \$25 per person

PACKAGE B

\$255.00 per person plus 20% service charge & tax
pricing based on Tuesday through Thursday

Hors D'oeuvres

Based on a selection of five (2 Proteins, 3 Vegetarian from the Selection Provided)
Circulated during the cocktail reception

CEREMONIAL CHALLAH

On each guest table
Individual Dinner Roll & Flat Bread
Hummus, Pickles, Olives

Salad (choice of one)

Cumin Roasted Cauliflower Salad, Artichoke Hearts, Heirloom Cherry Tomatoes,
Sun-Dried Cranberries, Chickpea Puree, Red Wine Vinaigrette
Heirloom Carrot Salad, Grilled Orange, Kale Gelee, Red Pepper Gastrique,
Micro Red Basil, Grilled Vegetable Tower of Eggplant, Yellow Zucchini, Green Zucchini, Tri Color
Peppers Fresh Herbs, Sweet, Sour & Smokey Sauce with Crostini Garnish

Main (choice of one)

Ballotine of Chicken
stuffed with Montreal Style Smoked Meat, Yukon Gold Potato Medallion, Green Bean Bundle
Pan Seared Salmon
Beetroot Puree, Grilled Zucchini, Roasted Fingerling Potatoes, Horseradish Vierge
Wild Mushroom Risotto
Truffle Essences, Forest Mushroom Medley, Lemon Zested Parve Sour Cream

Dessert (choice of one)

Lemon Curd Tart topped with Torched Merengue
Decadent Chocolate Mousse Cake
Warm Apple Tart
Opera
Deluxe Sweet Table Upgrade – additional \$25 per person

PACKAGE C

\$275.00 per person plus 20% service charge & tax
pricing based on Tuesday through Thursday

Hors D'oeuvres

Based on a selection of six (3 Proteins, 3 Vegetarian from the Selection Provided)
Circulated during the cocktail reception

CEREMONIAL CHALLAH

On each guest table
Individual Dinner Roll & Flat Bread
Hummus, Pickles, Olives

Salad (choice of one)

Roasted Baby Beets, Caramelized Pear, Roasted Walnuts, Frisee
Smoked Tofutti Sour Cream, Honey Mustard Vinaigrette
Mushroom Arancini, Smoked Tomato Gel, Pickled Mushroom Salad
Truffle Crema
Smoked Salmon, Pesto "Cream Cheese"
Fried Capers, Pickled Red Onions, Red Sorrel, Toasted Baguette

Main (choice of one)

Black Angus Chuck Eye Roast
Garlic Mashed Potatoes, Seasonal Vegetables, Red Wine Jus
Mediterranean Sea Bass
Smashed Red Skin Potatoes, Blanched French Green Beans, Preserved Lemon Gremolata
Eggplant Napolean
Crusted & Fried Eggplant Rounds, Homemade Tomato Basil Sauce, Seasonal Vegetables

Dessert (choice of one)

Lemon Curd Tart topped with Torched Merengue
Decadent Chocolate Mousse Cake
Warm Apple Tart
Opera
Deluxe Sweet Table Upgrade additional \$25 per person

PACKAGE D

\$300.00 per person plus 20% service charge & tax
pricing based on Tuesday through Thursday

Hors D'oeuvres

Based on a selection of six (3 Proteins, 3 Vegetarian from the Selection Provided)
Circulated during the cocktail reception

CEREMONIAL CHALLAH

On each guest table
Individual Dinner Roll & Flat Bread
Hummus, Pickles, Olives

Salad (choice of one)

Roasted Baby Beets, Caramelized Pear, Roasted Walnuts, Frisee
Smoked Tofutti Sour Cream, Honey Mustard Vinaigrette
Mushroom Arancini, Smoked Tomato Gel, Pickled Mushroom Salad
Truffle Crema

Main (choice of one)

Braised English Cut Short Rib
Creamed Polenta, Honey Glazed Baby Carrots, Wilted Spinach, Red Wine Jus
Mediterranean Sea Bass
Smashed Red Skin Potatoes, Blanched French Green Beans, Preserved Lemon Gremolata
Eggplant Napoleon
Crusted & Fried Eggplant Rounds, Homemade Tomato Basil Sauce, Seasonal Vegetables

Dessert

Deluxe Sweet Table Included

GUILD INN ESTATE - COST BREAKDOWN

FOOD & BEVERAGE

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

ROOM RENTAL - ONE BALLROOM (Room D)

- EACH BALLROOM REQUIRES A MINIMUM OF 150 ADULT GUESTS TO WAIVE THE ROOM RENTAL
- WITH A MINIMUM OF 125 ADULT GUESTS A ROOM RENTAL OF \$2,000.00 PLUS HST WILL APPLY
- WITH A MINIMUM OF 100 ADULT GUESTS A ROOM RENTAL OF \$3,500.00 PLUS HST WILL APPLY

ROOM RENTAL – TWO BALLROOM (Room D&C)

- EACH BALLROOM REQUIRES A MINIMUM OF 275 ADULT GUESTS TO WAIVE THE ROOM RENTAL
- WITH A MINIMUM OF 250 ADULT GUESTS A ROOM RENTAL OF \$2,000.00 PLUS HST WILL APPLY
- WITH A MINIMUM OF 225 ADULT GUESTS A ROOM RENTAL OF \$4,000.00 PLUS HST WILL APPLY



COR FEE

-\$350 PLUS HST – REQUIRED FOR ALL KOSHER CATERING EVENTS

MASHGIACH FEE

-\$1,750.00 PLUS HST – REQUIRED FOR ALL KOSHER CATERING EVENTS

SOUND & LIGHTING TECHNICIAN

- 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

- 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

CEREMONY PACKAGES

\$4,000.00 PLUS HST, INCLUDES: THE RENTAL OF THE SPACE FOR 3HRS, ALL CHAIRS REQUIRED, CHAIR SET UP & TEAR DOWN, SIGNING TABLE (WHITE HOUSE LINEN), CHAIR, AV SYSTEM.

DÉCOR AND MUSIC MUST BE PROVIDED BY THE CLIENT.

Gazebo – Maximum 400ppl 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 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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