

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.



## **REGAL WEDDING PACKAGE**

HIGH SEASON SATURDAY (MAY-OCT) – STARTING AT \$141.95 PER PERSON

LOW SEASON SATURDAY (NOV & DEC) – STARTING AT \$131.95 PER PERSON

OFF SEASON SATURDAY (JAN-APRIL) – STARTING AT \$121.95 PER PERSON

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

\*Discount does not apply to Long weekend Sunday's

\*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)

### **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**

HIGH SEASON SATURDAY (MAY-OCT) – STARTING AT \$149.95 PER PERSON

LOW SEASON SATURDAY (NOV & DEC) – STARTING AT \$139.95 PER PERSON

OFF SEASON SATURDAY (JAN-APRIL) – STARTING AT \$129.95 PER PERSON

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

\*Discount does not apply to Long weekend Sunday's

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

THE RENAISSANCE MENU INCLUDES THE FOLLOWING ITEMS:

CHOICE OF FOUR (4) REGAL OR RENAISSANCE HORS D'OEUVRES, 2 RENAISSANCE STARTERS, 1

RENAISSANCE ENTRÉE, 1 RENAISSANCE DESSERT

&

REGAL BAR PACKAGE

(MAXIMUM 7HRS)

#### **APPETIZER**

Smoked Salmon Fingerling Potato Salad  
With Pickled Red Onions and Frisee & Mustard Dressing

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**

HIGH SEASON SATURDAY (MAY-OCT) – STARTING AT \$157.95 PER PERSON

LOW SEASON SATURDAY (NOV & DEC) – STARTING AT \$147.95 PER PERSON

OFF SEASON SATURDAY (JAN-APRIL) – STARTING AT \$137.95 PER PERSON

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

\*Discount does not apply to Long weekend Sunday's

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

THE MAJESTIC MENU INCLUDES THE FOLLOWING ITEMS:

CHOICE OF FOUR (4) REGAL, RENAISSANCE OR MAJESTIC 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

Antipasto Mediterraneo

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

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

### FOOD & BEVERAGE

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

### ROOM RENTAL - ONE BALLROOM

- 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 \$1,500.00 PLUS HST WILL APPLY
- WITH A MINIMUM OF 100 ADULT GUESTS A ROOM RENTAL OF \$3,000.00 PLUS HST WILL APPLY

### ROOM RENTAL – ONE+HALF BALLROOMS

- EACH BALLROOM REQUIRES A MINIMUM OF 200 ADULT GUESTS TO WAIVE THE ROOM RENTAL
- WITH A MINIMUM OF 180 ADULT GUESTS A ROOM RENTAL OF \$1,750.00 PLUS HST WILL APPLY
- WITH A MINIMUM OF 160 ADULT GUESTS A ROOM RENTAL OF \$3,500.00 PLUS HST WILL APPLY

### ROOM RENTAL – TWO BALLROOMS

- 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 \$1,500.00 PLUS HST WILL APPLY
- WITH A MINIMUM OF 225 ADULT GUESTS A ROOM RENTAL OF \$3,500.00 PLUS HST WILL APPLY

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



- 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 (Only available in the Ballrooms)
  - \$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

\$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.*

\$3,000.00 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.*

*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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