



PRIVATE DINING

403.351.3771

privatedining@theguildrestaurant.com

oliverbonacinievents.com





Canapés

*priced per piece · minimum one dozen order per item
3–4 pieces per person recommended for a one hour reception*

VEGETARIAN

Smoky Deviled Egg Spanish paprika, chives, crunchy stuff	3.50
Beet Tartare buttermilk dressing	3.50
Tomato & Baby Mozzarella GF	3.50
Fried Mac & Cheese truffle ranch	3.50

SEAFOOD

Fried Whitefish Fritter tartar sauce	4
Coconut Shrimp sweet chili sauce GF	4
Shrimp Cocktail dill, lemon, cocktail sauce GF	4.50
East Coast Oyster Champagne, dill pickle GF	5

MEAT

Meatball pomodoro sauce	5
Steak Bite black garlic aioli	5
Braised Beef Croquette	5
Steak Tartare potato chip	5.50

CHEF'S SELECTION

Not sure what to select? Leave it to Chef, who will create a seasonally inspired selection of three canapés per person, which will include one vegetarian, seafood and meat creation.

13 per person

V vegetarian GF gluten-free

*menus and pricing are subject to change based on seasonal availability
prices exclude tax & gratuity*



Platters & Food Stations

priced per person · minimum 10 persons

OYSTER STATION* GF

assorted condiments and mignonette
15 *based on 3 oysters per person*

CHARCUTERIE

an assortment of cured meats, salted crackers,
pickled vegetables, grainy mustard
16

SLIDER STATION

Korean Fried Chicken gochujang, kimchi
Lambtastic Farms Burger Chèvre, arugula
BBQ Brisket pulled and smoked BBQ,
crunchy cabbage coleslaw
Pulled Pork corn salsa, crumble
15 *choice of 3 sliders · based on 3 pieces per person*

ALBERTA CHEESE BOARD V

fire-roasted bread, salty crackers,
Saskatoon-style jam
17

CARVED STRIP LOIN* GF

smoky mash, horseradish Chantilly cream,
huckleberry jus
19 *minimum 50 persons*
or
on a house-baked bun with a selection of mustards
and house-cut chips
17 *minimum 50 persons*

THE BROOKLYN SPREAD

caprese salad with vine-ripened tomato,
mozzarella and basil, shaved speck ham, prosciutto,
bresaola with seasonal garnishes, gorgonzola,
focaccia, honeycomb, red grape jelly,
grilled Italian vegetable antipasto with extra virgin
olive oil, buckwheat cracker, ciabatta
19

O&B DESSERT TABLE V

Chef's selection of assorted pastries and sweets
12

SLICED SEASONAL FRUIT PLATTER V GF

fresh berries
13

**chef-manned station — staffing fee of 50 per hour will apply*

V vegetarian GF gluten-free

*menus and pricing are subject to change based on seasonal availability
prices exclude tax & gratuity*



Lunch

*priced per person
for on-site selections an additional 10 will apply*

LUNCH MENU A

Mushroom Soup **V GF**
smoked sour cream, chives

or

Smoky Deviled Eggs
chipotle, chives, crispy shallots

—

Ricotta Gnocchi **V**
mushroom fricassée, thyme, parsley, cream,
baby arugula, Grana Padano

or

Cobb Salad **GF**
roast chicken breast, honey ham, radish, tomato,
cucumber, soft-boiled egg, Gruyère,
green goddess dressing

or

Steak Salad **GF**
5oz Beretta Farms flat iron steak, baby arugula,
chicory, fingerling potatoes, feta, asparagus,
smoked maple vinaigrette

—

O&B Carrot Cake **V**
cream cheese frosting, walnuts,
butter pecan ice cream

—

Freshly Brewed Coffee or Tea
51

LUNCH MENU B

Beets & Burrata **V GF**
pickled, shaved and roasted beets, tomato,
basil, vincotto, cold-pressed canola oil

or

Tuna Stack **GF**
marinated yellowfin tuna, citrus and sesame
dressing, avocado, edamame, nori

—

Rigatoni Bolognese
Beretta Farms beef, housemade bacon, milk,
tomato, fresh herbs, Grana Padano

or

Merchant's Sausage **GF**
housemade sausage, creamy mash, buttered peas,
Cabernet jus, sunny-side-up egg

or

Oven-roasted Icelandic Cod **GF**
brown butter creamed leeks, fingerling potato and
bacon hash, leek oil, crispy Brussels sprout leaves

—

O&B Carrot Cake **V**
cream cheese frosting, walnuts,
butter pecan ice cream

—

Freshly Brewed Coffee or Tea
57

V vegetarian **GF** gluten-free

*menus and pricing are subject to change based on seasonal availability
prices exclude tax & gratuity*

Lunch

*priced per person
for on-site selections an additional 10 will apply*

LUNCH MENU C

Caesar Salad

romaine, lardons, fried bread, Grana Padano
or

Steak Tartare **GF**

Beretta Farms tenderloin, quail egg,
gherkins, capers, potato chips

—

Grilled Salmon **GF**

braised radishes, pickled leeks, brown butter, dill
or

Jerk Chicken

dirty rice and beans, coleslaw, mango habanero
or

Steak Frites **GF**

8oz flat iron steak, beef fat fries, watercress,
truffle jus, black garlic aioli

—

Seasonal Cheesecake **V**

served with vanilla ice cream and garnishes

—

Freshly Brewed Coffee or Tea

63

V vegetarian **GF** gluten-free

*menus and pricing are subject to change based on seasonal availability
prices exclude tax & gratuity*



Dinner

*priced per person
for on-site selections an additional 10 will apply*

DINNER MENU A

Mushroom Soup **V GF**

fire-roasted mushroom velouté,
smoked sour cream, chives

or

Beets & Burrata **V GF**

pickled, shaved and roasted beets, tomato,
basil, vincotto, cold-pressed canola oil

—

Grilled Salmon **GF**

braised radishes, pickled leeks, brown butter, dill

or

Jerk Chicken

dirty rice and beans, coleslaw, mango habanero

or

Maple-glazed Short Rib

corn purée, black barley, crispy shallots,
pickled shimeji mushrooms

—

O&B Carrot Cake **V**

cream cheese frosting, walnuts,
butter pecan ice cream

—

Freshly Brewed Coffee or Tea

65

DINNER MENU B

Caesar Salad

romaine, lardons, fried bread, Grana Padano

or

Steak Tartare **GF**

Beretta Farms tenderloin, quail egg, gherkins,
capers, potato chips

—

Jerk Chicken

dirty rice and beans, coleslaw, mango habanero

or

Oven-roasted Icelandic Cod **GF**

brown butter creamed leeks, fingerling potato and
bacon hash, leek oil, crispy Brussels sprout leaves

or

Steak Frites **GF**

10oz Beretta Farms strip loin, beef fat fries,
watercress, truffle jus, black garlic aioli

—

O&B Carrot Cake **V**

cream cheese frosting, walnuts,
butter pecan ice cream

or

Seasonal Cheesecake **V**

served with vanilla ice cream and garnishes

—

Freshly Brewed Coffee or Tea

71

V vegetarian **GF** gluten-free

*menus and pricing are subject to change based on seasonal availability
prices exclude tax & gratuity*

Dinner

*priced per person
for on-site selections an additional 10 will apply*

DINNER MENU C

Tuna Stack GF

marinated yellowfin tuna, citrus and sesame dressing,
avocado, edamame, nori

or

Fennel & Arugula Salad V GF

shaved fennel, orange, Pecorino, toasted almonds

—

Dry-aged Duck Breast

bacon braised lentils, mushrooms, Brussels sprout leaves, cranberry jus

or

Oven-roasted Icelandic Cod GF

brown butter creamed leeks, fingerling potato and bacon hash,
leek oil, crispy Brussels sprout leaves

or

Prime Rib Roast

lightly smoked and slow-roasted, creamy mash, Yorkshire pudding,
roasted carrots, proper jus, horseradish cream

—

O&B Carrot Cake V

cream cheese frosting, walnuts, butter pecan ice cream

or

Seasonal Cheesecake V

served with vanilla ice cream and garnishes

—

Freshly Brewed Coffee or Tea

84

V vegetarian GF gluten-free

*menus and pricing are subject to change based on seasonal availability
prices exclude tax & gratuity*



Beverages

priced per drink

NON-ALCOHOLIC

Freshly Brewed Coffee or Tea	3.95
Soft Drink	3.50
Mocktail	from 7

BAR

Standard Rail Shot 1oz	7.50
Premium Rail Shot 1oz	from 9
Rail Martini 2oz	from 13
Premium Martini	from 17

BEER

Domestic Bottle	from 7.50
Import Bottle	from 9
Domestic Draught	from 7
Import Draught	from 11

bar pricing subject to change without notice

Wine List

SPARKLING

Benvolio Prosecco, Veneto, Italy	51
Charles de Fère 'Jean-Louis' Blanc de Blancs, France	58
Corvezzo Prosecco, Veneto, Italy	68

ROSÉ

Miguel Torres 'Las Mulas', Central Valley, Chile	55
--	----

WHITE

Barone Montalto Pinot Grigio, Sicily, Italy	50
Boutinot 'Cuvée Jean-Paul' Blanc, France	52
Joel Gott Sauvignon Blanc, California	60
11th Hour Cellars Chardonnay, California	64
Domaine Laroche 'Saint Martin' Chablis, France	75

RED

Canyon Road Cabernet Sauvignon, Alexander Valley, California	50
Boutinot 'Cuvée Jean-Paul' Rouge, France	52
Bodegas Arráez 'Eduardo Bermejo' Tempranillo, Valencia, Spain	54
Frescobaldi Castiglioni Chianti, Italy	58
11th Hour Cellars Pinot Noir, California	64
Joel Gott '815' Cabernet Sauvignon, California	70
Corcelettes Merlot, Similkameen Valley, British Columbia	80
San Polo Rosso di Montalcino, Italy	95

Looking for more selections? Check our Guild wine list for even more choices.

Frequently Asked Questions

WHAT ARE THE ROOM CAPACITIES?

The lower level of The Guild is available for group dining. The entire space can be made available for a private event or can be subdivided for semi-private dining options. The Guild's private dining room can be modified to accommodate groups from 12 to 120 for seated events and 20 to 270 for standing receptions.

WHEN ARE THE ROOMS AVAILABLE?

Group dining is available for lunch Monday to Sunday, and dinner Sunday to Thursday, on a first-come, first-serve basis, based upon availability. Please speak to your Event Specialist about specific rates, capacities and availability.

- **Lunch** 11:30am to 3:00pm
- **Dinner** 5:00pm to 12:00am

IS THERE A CHARGE TO USE THE SPACE?

There is no charge to use the space, provided the minimum food and beverage expenditure is met.

WHAT ARE THE MINIMUM SPEND REQUIREMENTS?

The room minimums are based on food and beverage combined, excluding tax and 18% gratuity. If the minimum spend requirement is not met the difference will appear as a minimum spend top-up surcharge on the final bill. Please speak with an event specialist about the various configurations, room capacities and minimum spend requirements for each space.

WHEN IS THE FINAL GUEST COUNT DUE?

The guaranteed number of guests attending the event is required 24 hours in advance of the event date. Please note that unless we are notified of a guest count revision, the number originally contracted will be assumed as the guarantee. You will be billed for the guaranteed number given or the actual number in attendance, whichever is greater.

CAN I HOLD A MEETING OR PRESENTATION IN THE PRIVATE DINING ROOM?

If you are using only a portion of the private dining room for your event, presentations are not recommended as the spaces are not fully private. If you are booking the entire venue, presentations can be facilitated without any concerns.

DO YOU SUPPLY AUDIO-VISUAL (AV) EQUIPMENT?

We have three built-in projectors and screens. Additional AV charges will apply. We are also happy to arrange other equipment through our third-party supplier — charges will be added directly to your bill with no additional mark-up.

WHAT SERVICES AND ITEMS DOES THE GUILD SUPPLY?

The following services are complimentary:

- Service staff
- Existing tables and chairs
- Standard table flatware and glassware
- Printed personalized menus at each place setting

Frequently Asked Questions

DO YOU PROVIDE REFERRALS TO FLORISTS, MUSICIANS, CAKE MAKERS, ETC.?

We are happy to provide referrals for all of your needs! Please speak with your Event Specialist.

WILL THERE BE A BAR SET UP IN THE ROOM?

The Guild service staff can provide full cocktail service to your guests. Please speak to your Event Specialist for suggestions on tailoring your beverage selections and guest experience.

HOW ARE BEVERAGE AND WINE COSTS MANAGED?

Beverages (alcoholic and non-alcoholic) are charged based upon consumption per drink, plus tax and gratuity. We do not offer price-per-person bar packages or individual bills. Wines are selected from our current list and charged per bottle. In accordance with liquor licensing regulations, we are unable to permit our guests to bring in their own wine or alcohol, but please advise us of your preferences and we will be happy to find a comparable item from our list. Please note that we are not able to order in wines that are not part of our current selection.

HOW IS THE MENU DETERMINED?

All food items for private events are selected from our current seasonal menu package. Food items are subject to current market prices. Your Event Specialist can assist you with tailoring your selections for the best guest experience.

WHAT OTHER EXPENSES SHOULD I CONSIDER?

Please consider below items as common costs. For a formal cost estimate please contact an event specialist.

- If designated seating is required, please provide your own place cards and/or seating chart
- If additional or alternate furnishings are required, your Event Specialist will be happy to arrange them through our third-party supplier — charges will be added directly to your bill with no additional mark-up
- If you require table linens, your Event Specialist will be happy to arrange them through our third-party supplier — charges will be added directly to your bill with no additional mark-up

IS THERE A CAKE PLATING FEE?

The only outside food item permitted to be brought in is celebratory cake or cupcakes. The per guest fee is based on your confirmed guest count.

Cupcake station	<i>per guest</i>	2
Cake <i>cut & plated by Chef with garnish & served as part of the dinner menu</i>	<i>per guest</i>	5
Cake <i>cut & plated as part of self-serve station</i>	<i>per guest</i>	3

Frequently Asked Questions

WHAT SHOULD I CONSIDER REGARDING TIMING?

Be sure to consider the following items for your agenda and timing. Your Event Specialist can help with any questions you may have regarding:

- Cocktails and canapés — how long?
- Seating — depending on final guest count and pace of crowd, seating can take 10–30 minutes
- Formal introductions, first toasts and welcome speech
- Order taking — at least 15 minutes needed
- Speeches — for best flow, we recommend having speeches after order taking, before first course is served or between courses
- Formal presentation/guest speaker for fully private events — please speak to your Event Specialist to coordinate service timing with presentation

WHO IS MY CONTACT ON THE DAY OF THE EVENT?

The Guild Restaurant Manager will be your on-site contact upon arrival and for the duration of your event.

IS PARKING AVAILABLE?

Complimentary parking is not available. There are a variety of affordable parking options in the immediate area. Should you wish to arrange for valet parking options, please contact your Event Specialist.

IS SMOKING PERMITTED?

Please note that The Guild is a non-smoking establishment in conformity with the Alberta Tobacco and Smoking Reduction Act and municipal by-laws and regulations. Accordingly, smoking is strictly prohibited at The Guild and on the premises.

HOW ARE PAYMENTS MADE?

The signed confirmation form and deposit of \$500 per section is required to secure the date and space, payable by credit card or bank draft. The balance will be paid by credit card or cash at the conclusion of the event.

WHAT IS THE CANCELLATION POLICY?

Your deposit is fully refundable if notice of cancellation is received 14 or more days in advance of the event date. If notice of cancellation is received with less than 14 days' notice the deposit is forfeited. If notice of cancellation is received with less than 48 hours' notice you will be charged the room minimum plus tax and gratuity.

WHAT ADDRESS SHOULD I USE FOR MY INVITATIONS?

The Guild, Lower Level
200 8 Avenue SW
Calgary, Alberta T2P 1B5

FOR ALL BOOKING INQUIRIES, PLEASE CONTACT:

403.351.3771
privatedining@theguildrestaurant.com
oliverbonacinievents.com