



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

Tomato & Basil Bruschetta mosto cotto GF	4.50
Mini Vegetable Spring Roll plum sauce	4.50
Guacamole & Corn Chips cilantro GF	4.50
Dumpling yuzu togarashi mayo, black sesame seeds V	5
Smoky Deviled Egg Spanish paprika, chives GF	5
Beet & Goat Cheese Mousse crostini	5
Panisse garlic lime crema GF	5
Mushroom & Leek Tart Gruyère	5

SEAFOOD

Cod Tempura spiked tartar sauce	5
Tuna Ceviche Tostada	5.50
Tuna Roll gochujang, green onion, cucumber, sesame seeds	5.50
Coconut Shrimp sweet chili sauce	5.50
Salmon Gravlax dill caper cream, cucumber GF	6
East Coast Oyster Champagne, dill pickle GF minimum 50 persons	6

MEAT

Meatball marinara sauce GF	5.50
Steak Bite garlic aioli	5.50
Tenderloin Steak Tartare potato chip	5.50
Nashville Fried Chicken pickle, honey	5.50
Tandoori Chicken Bite cilantro mint chutney GF	5.50
Thai Basil Chicken	5.50
Braised Beef Croquette	6
Mini Cottage Pie	6

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.

14 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 15 persons

CRUDITÉ BOARD **V**

vegetables, hummus, truffle ranch

12

OYSTER STATION* **GF**

assorted condiments and mignonette

18 *based on three oysters per person
minimum 50 persons*

CHARCUTERIE

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

18

SLIDER STATION

select three sliders

Nashville Fried Chicken housemade pickle

Beretta Farms Cheeseburger housemade sauce,
lettuce, tomato

BBQ Brisket pulled and smoked BBQ,
crunchy cabbage coleslaw

Pulled Pork corn salsa, crumble

Falafel vegan garlic sauce, pickle, tomato

18 *based on three pieces per person*

CHEESE BOARD **V**

Canadian and international cheeses, fire-roasted
bread, salty crackers, Saskatoon-style jam

18

MEDITERRANEAN SPREAD

hummus, mutabal, toum, artisanal breads,
couscous tabbouleh salad, Greek salad, roasted
Kalamata olives, house-pickled vegetables

18 *minimum 25 persons
add*

Shish Tawook marinated chicken,
warm Mediterranean spices

Beef Kabob marinated Beretta Farms beef,
peppers, red onion

15

POKE STATION

ahi tuna, salmon, fried eggplant, sushi rice, edamame,
radish, cucumber, pickled cabbage and carrots, funikake,
jalapeño, green onion, spicy mayo, miso ponzu

19 *minimum 25 persons*

TACO STATION **GF**

select two proteins

**Pork Carnitas, Beef Birria, Chicken Tinga,
Roasted Mexican Cauliflower**

corn tortillas, guacamole, pico de gallo,
crema, Cotija cheese, pickled onions,
cilantro, jalapeño, salsa verde

19

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

V vegetarian **GF** gluten-free

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Platters & Food Stations

priced per person · minimum 15 persons

WOOD-FIRED FLATBREAD

Pepperoni

Cheese mozzarella, cheddar

Meat Lovers house-cured and
smoked meat, mozzarella

Margherita marinara sauce, mozzarella, basil

Veggie roasted vegetables, heirloom tomatoes

19

THE ITALIAN SPREAD

caprese salad with vine-ripened tomato,
mozzarella and basil, shaved speck ham, prosciutto,
bresaola with seasonal garnishes, housemade
focaccia, Italian vegetable antipasto with extra virgin
olive oil, assorted crackers, grilled bread

19

CARVED PRIME RIB* GF

smoky mash, horseradish Chantilly cream, jus

28 minimum 50 persons

or

on a house-baked bun with a selection of mustards
and house-cut chips

26 minimum 50 persons

CARVED STRIP LOIN* GF

smoky mash, horseradish Chantilly cream,
huckleberry jus

22 minimum 50 persons

or

on a house-baked bun with a selection of mustards
and house-cut chips

20 minimum 50 persons

COTTAGE PIE

simmered beef and mushroom topped with a
potato crust

22

O&B DESSERT TABLE V

Chef's selection of assorted mini pastries and sweets

15

SLICED SEASONAL FRUIT PLATTER V GF

fresh berries

16

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

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Late Night Snack Stations

priced per person · minimum 15 persons

POPCORN STAND

truffle, Parmigiano-Reggiano, salted butter

5

CHIPS & DIP

select two dips

Guacamole, Cheese & Chive, Mutabal, Pico de Gallo

Mexican corn chips, pita chips, potato chips, artisanal breads

12

POUTINE BAR

fries, Montréal cheese curds, green onion,
crispy housemade bacon bits, gravy

15

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Lunch

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

LUNCH MENU A

Mushroom Soup **V GF**

truffle sour cream, chives
or

Smoky Deviled Eggs

chipotle, chives, crispy shallots

—

Ricotta Gnocchi Alfredo **V**

Parmigiano-Reggiano, roasted garlic cream,
fava beans, sweet peas
or

Cobb Salad **GF**

roast chicken breast, honey ham, radish, tomato,
cucumber, soft-boiled egg, Gruyère,
green goddess dressing
or

Steak Salad **GF**

4oz Beretta Farms flat iron steak, baby arugula,
chicory, fingerling potatoes, feta, broccolini,
smoked maple vinaigrette

—

O&B Carrot Cake **V**

cream cheese frosting, walnuts,
crumble, butter pecan ice cream

—

Freshly Brewed Coffee or Tea

56

LUNCH MENU B

Guilded Greens **V GF**

field greens, citrus dressing, heirloom tomatoes,
radish, cucumber
or

Tuna Stack **GF**

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

—

Wood-fired Lamb Rigatoni

Lambtastic Farms lamb ragù, roasted
root vegetables, Pecorino Romano
or

Merchant's Sausage **GF**

housemade sausage, creamy mash,
buttered peas, Cabernet jus
or

Fish & Chips **GF**

Atlantic cod, dill pickle, tartar sauce,
housemade slaw

—

Crème Brûlée **V**

caramelized French vanilla custard,
seasonal berries

—

Freshly Brewed Coffee or Tea

62

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Lunch

*priced per person
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LUNCH MENU C

Caesar Salad

romaine, lardons, fried bread, Grana Padano

or

Steak Tartare **GF**

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

—

Herb-crusted Pacific Salmon

braised green lentils, sauce vierge

or

Jerk Chicken

dirty rice and beans, coleslaw, mango habanero

or

Steak Frites **GF**

Beretta Farms flat iron steak, fries, arugula,
tomatoes, truffle ranch

—

Chocolate Fondant **V**

served with vanilla bean gelato, berry compote and garnishes

—

Freshly Brewed Coffee or Tea

69

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Dinner

*priced per person
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DINNER MENU A

Mushroom Soup **V GF**

truffle sour cream, chives
or

Guiled Greens **V GF**

field greens, citrus dressing, heirloom tomatoes,
radish, cucumber

—

Oven-roasted Icelandic Cod **GF**

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

Jerk Chicken

dirty rice and beans, coleslaw, mango habanero
or

24-hour Braised Pork Belly

colcannon mash, apple jus, glazed heirloom carrots

—

O&B Carrot Cake **V**

cream cheese frosting, walnuts,
crumble, butter pecan ice cream
or

Crème Brûlée **V**

caramelized French vanilla custard,
seasonal berries

—

Freshly Brewed Coffee or Tea

69

DINNER MENU B

Caesar Salad

romaine, lardons, fried bread, Grana Padano
or

Steak Tartare **GF**

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

—

Chicken Suprême

thyme, Parmentier potatoes, mushrooms, garlic jus
or

Herb-crusted Pacific Salmon

braised green lentils, sauce vierge
or

Flat Iron Steak **GF**

Beretta Farms flat iron steak,
creamy mash, Cabernet jus

—

O&B Carrot Cake **V**

cream cheese frosting, walnuts,
crumble, butter pecan ice cream
or

Seasonal No-bake Cheesecake **V GF**

served with French vanilla gelato and garnishes

—

Freshly Brewed Coffee or Tea

78

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Dinner

*priced per person
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DINNER MENU C

Salmon Gravlax **GF**

dill caper cream
or

Caesar Salad

romaine, lardons, fried bread, Grana Padano

Maple-glazed Short Rib

corn purée, prairie grains, mushrooms, crispy shallots
or

Shrimp Risotto **GF**

saffron, grape tomatoes, roasted fennel, lemon
or

Wood-fired Strip Loin **GF**

grilled Beretta Farms strip loin, creamy mash,
parsley drawn butter

Crème Brûlée **V**

caramelized French vanilla custard, seasonal berries
or

Chocolate Fondant **V**

served with vanilla bean gelato, berry compote and garnishes

Freshly Brewed Coffee or Tea

89

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Beverages

priced per drink

NON-ALCOHOLIC

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

BAR

Standard Rail Shot / oz	8
Premium Rail Shot / oz	from 9
Cocktails	from 15

BEER

Packaged Beer & Coolers	from 7.50 to 10
Draught Beer	from 9.25 to 9.50

Bar pricing subject to change without notice. Comparable products will be suggested where appropriate.

Wine List

SPARKLING

Benvolio Prosecco, Veneto, Italy	51
Masottina Prosecco Rosé Brut, Veneto, Italy	65
Gérard Bertrand Crémant de Limoux Brut, Languedoc-Roussillon, France	80
G.H. Mumm Cordon Rouge, Champagne, France	125

ROSÉ

Le Petit Chat Malin, Languedoc-Roussillon, France	48
Miraval Syrah-Grenache, Côtes de Provence, France	53

WHITE

Benvolio Pinot Grigio, Friuli-Venezia Giulia, Italy	48
11th Hour Cellars Chardonnay, California	53
Dr. Loosen Riesling, Mosel, Germany	54
Mount Riley Sauvignon Blanc, Marlborough, New Zealand	55
Joel Gott Sauvignon Blanc, California	60
Poplar Grove Pinot Gris, Okanagan Valley, British Columbia	72
Domaine Laroche 'Saint Martin' Chablis, France	82

RED

Canyon Road Cabernet Sauvignon, Alexander Valley, California	48
Luigi Bosca 'La Linda' Malbec, Mendoza, Argentina	48
Bodegas Arráziz 'Eduardo Bermejo' Tempranillo, Valencia, Spain	52
11th Hour Cellars Pinot Noir, California	54
Frescobaldi Castiglioni Chianti, Italy	59
Château Recougne Bordeaux Blend, Bordeaux Supérieur, France	60
Campagnola Valpolicella Ripasso, Veneto, Italy	63
Dusted Valley 'Boomtown' Merlot, Washington	68
Joel Gott '815' Cabernet Sauvignon, California	70
Gérard Bertrand Malbec, Cahors, France	72
Sokol Blosser 'Evolution' Pinot Noir, Willamette Valley, Oregon	73
Massolino, Barbera d'Alba, Piedmont Italy	80
Zenato Amarone della Valpolicella Classico, Veneto, Italy	90
Black Stallion Cabernet Sauvignon, Napa Valley, California	115

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

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