



private dining

Oliver & Bonacini Events and Catering
403.351.3771
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oliverbonacinievents.com

canapés

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

vegetarian

Deep Fried Mac & Cheese Truffled Ranch Dressing (V)	4.
Tomato & Baby Mozzarella (V) (GF)	3.50
Smoky Deviled Egg Spanish Paprika, Chives, Crunchy Stuff	3.

seafood

East Coast Oyster Champagne, Dill Pickle (GF)	5.
Wild Spring Salmon Tataki (GF)	4.
Prawn Fork Dill, Lemon & Shallot Crunch (GF)	3.50
Fogo Fish Finger Old-School Tartar Sauce	3.50

meat

Beretta Farms Chuck Nugget Carrot, Onion Rings	6.
Dry-Aged Meatball	5.
Five-Spice Chicken Wing Birch Tree Sap Sauce	5.
Dry-Aged Steak Tartare Textures of Yolk	4.50

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

Brisket Slider Station

Slider Rolls, Assorted Condiments

(based on 3 sliders per person)*

19.

Alberta Cheese Board (V)

Fire-Roasted Bread, Salty Crackers, Saskatoon-Style Jam

17.

Oyster Shucking Station (GF)

Assorted Condiments & Mignonette

(based on 3 oysters per person)*

15.

Charcuterie

Spiced Ketchup, Dirty Bird Mustard, Pickled Things

14.

O&B Dessert Table (V)

Chef's Selection of Assorted Pastries & Sweets

12.

* Chef required—staffing fee will apply

50. per hour



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lunch

priced per person

menu a

Chef's Seasonal Soup of the Day (V) (GF)

or

Roasted Beet Salad (V) (GF)

Goat Cheese Espuma, Crumbled Feta,
Pesto, Toasted Omega Seeds,
Pine Nuts, Sherry Dressing

-

Carved Roast Pork Belly

Apple Salad, Toasted Hazelnuts, Cilantro,
Sunchokes, Apple Sauce

or

Alberta Beef Rib Flatbread

Shaved Prime Rib, Grilled Onions, Chipotle,
Cheddar, Arugula

-

O&B Carrot Cake (V)

Cream Cheese Frosting, Crispy Carrots,
Walnut Crumble, Vanilla Ice Cream

-

Freshly Brewed Coffee or Tea

61.

menu b

Chef's Seasonal Soup of the Day (V) (GF)

or

Green Goddess Waldorf Salad (V) (GF)

Baby Gem & Butter Lettuce, Celery,
Red Grapes, Apple, Toasted Walnuts,
Avocado Dressing

-

Dry-Aged Beretta Farms Chuck Burger

Ground In-House, Double Cheddar, Pickle,
Smoked Mayo, Ketchup, House-Cut Chips

or

Tomato Penne (V)

Rosé Sauce, Cherry Vine Tomato, Bocconcini,
Basil, Parmigiano-Reggiano

-

Lemon Tart (V)

Blueberry Sorbet

-

Freshly Brewed Coffee or Tea

51.



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menu c

Mushroom Soup (V) (GF)

Fire-Roasted Mushroom Velouté,
Smoked Sour Cream, Chives

or

Roasted Beet Salad (V) (GF)

Goat Cheese Espuma, Crumbled Feta,
Pesto, Toasted Omega Seeds,
Pine Nuts, Sherry Dressing

-

Dry-Aged Beretta Farms Chuck Burger

Ground In-House, Double Cheddar, Smoked Mayo,
Pickle, Ketchup, House-Cut Chips

or

Tomato Penne (V)

Rosé Sauce, Cherry Vine Tomatoes, Bocconcini,
Basil, Parmigiano-Reggiano

-

O&B Carrot Cake (V)

Cream Cheese Frosting, Crispy Carrots,
Walnut Crumble, Vanilla Ice Cream

-

Freshly Brewed Coffee or Tea

48.

express lunch

Mushroom Soup (V) (GF)

Fire-Roasted Mushroom Velouté,
Smoked Sour Cream, Chives

-

Spaghetti & Dry-Aged Meatballs

Tomato & Basil Passata, Parmigiano-Reggiano

-

Lemon Tart (V)

Blueberry Sorbet

-

Freshly Brewed Coffee or Tea

45.



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dinner

priced per person

the huntsman

A selection of meat-centric dishes served family-style that will impress even the biggest carnivores—vegans need not attend. Due to the nature of this experience, we require three business days' notice.

Wild Spring Salmon Tataki (GF)

Green Apple, Fennel, Watercress Salad, Horseradish Chantilly

-

Charcoal-Roasted Half Quail

Saskatoon-Style Wild Rice, Prairie Corn

-

Slow-Roasted Pig's Head

Turkey Leg

Octopus

Prairie Paella

Seasonal Charcoal-Roasted Vegetables (V) (GF)

Accompaniments

-

Crown Royal Whisky Bread Pudding

-

Smoked Blue Cheese (V)

-

Freshly Brewed Coffee or Tea

120.



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menu a**Mushroom Soup (V) (GF)**

Fire-Roasted Mushroom Velouté,
Smoked Sour Cream, Chives
or

Roasted Beet Salad (V) (GF)

Goat Cheese Espuma, Crumbled Feta,
Pesto, Toasted Omega Seeds,
Pine Nuts, Sherry Dressing

-

Wild Spring Salmon Tataki (GF)

Green Apple, Fennel, Watercress Salad,
Horseradish Chantilly
or

Steak Tartare

Textures of Yolk, Crispy Capers,
Pickle, Bourgogne Gel, Taro Root Chips

-

Beretta Farms Steak Frites

Chargrilled 8oz Strip Loin,
House-Cut Chips, Green Salad,
Béarnaise Sauce
or

Chicken Fried Rice

Peking-Style Fried Chicken,
Egg Fried Red Rice, Mixed Vegetables

-

Milk Chocolate Tart (V)

Milk Sherbet

-

Freshly Brewed Coffee or Tea

84.

menu b**Green Goddess Waldorf Salad (V) (GF)**

Baby Gem & Butter Lettuce, Celery,
Red Grapes, Apple, Toasted Walnuts,
Avocado Dressing

or

Steak Tartare

Textures of Yolk, Crispy Capers,
Pickle, Bourgogne Gel, Taro Root Chips

-

Maple-Glazed Brisket

Braised Black Barley, Prairie Corn,
Saskatoon Berries, Pickled Leeks

or

Carved Lamb Steak

Grilled Merguez Sausage, Earl Grey Couscous,
Cranberry, Roasted Sunchoke, Watercress

-

O&B Carrot Cake (V)

Cream Cheese Frosting, Crispy Carrots,
Walnut Brittle, Vanilla Ice Cream

-

Freshly Brewed Coffee or Tea

71.



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menu c**Steak Tartare**

Textures of Yolk, Crispy Capers,
Pickle, Bourgogne Gel, Taro Root Chips
or

Roasted Beet Salad (V)

Goat Cheese Espuma, Crumbled Feta,
Pesto, Toasted Omega Seeds,
Pine Nuts, Sherry Dressing

-

Maple-Glazed Brisket

Braised Black Barley, Prairie Corn,
Saskatoon Berries, Pickled Leeks
or

Newfoundland Cod (GF)

Green Pea Veloute, Baby Gem Lettuce,
Poached Hen's Egg, New Potatoes,
Housemade Bacon

-

O&B Carrot Cake (V)

Cream Cheese Frosting, Crispy Carrots,
Walnut Brittle, Vanilla Ice Cream

-

Freshly Brewed Coffee or Tea

65.

menu d**Mushroom Soup (V) (GF)**

Fire-Roasted Mushroom Velouté,
Smoked Sour Cream, Chives

-

Beretta Farms Steak Frites

Chargrilled 8oz Strip Loin,
House-Cut Chips, Green Salad,
Béarnaise Sauce

or

Chicken Fried Rice

Peking-Style Fried Chicken,
Egg Fried Red Rice, Mixed Vegetables

-

Milk Chocolate Tart (V)

Milk Sherbet

-

Freshly Brewed Coffee or Tea

59.



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beverages

priced per drink

non-alcoholic

Freshly Brewed Coffee or Tea		3.95
Cappuccino, Caffè Latte, Espresso	from	4.50
Soft Drink		3.50
Mocktail	from	4.50

bar

Standard Rail Shot (1oz)		7.
Premium Rail Shot (1oz)	from	8.
Rail Martini		10.
Premium Martini	from	13.

beer

Domestic Bottle	from	6.50
Import Bottle	from	7.50
Domestic Draught	from	7.
Import Draught	from	8.

bar pricing subject to change without notice



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signature cocktails

priced per drink

Smoked Lemonade

Laphroaig Quarter Cask Strength Scotch, Housemade Rosemary Lemonade,
Burnt Rosemary, Black Cloud Charred Cedar Bitters

14.

Wild Rose

Sub Rosa Gin, St-Germain Elderflower, Prosecco, Lemon,
Cucumber, Rose Syrup

13.

Thyme-Sherr

Bulleit Bourbon, Alvear Fino Sherry, Lemon Juice, Honey, Burnt Thyme

15.

Saint Pear

Ungava Gin, Lillet Blanc, Pear Purée, Falernum, Lemon, Nutmeg

13.

bar pricing subject to change without notice



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wine list

sparkling

La Tordera 'Saomi' Prosecco, Veneto, Italy	60.
Perrier-Jouët Grand Brut, Champagne, France	130.

white

Orchard Lane Sauvignon Blanc, Marlborough, New Zealand	44.
Kenwood Sauvignon Blanc, Sonoma County, California	45.
Quails' Gate Chenin Blanc, Okanagan Valley, British Columbia	50.
Alois Lageder 'Dolomiti' Pinot Grigio, Trentino-Alto Adige, Italy	50.
Kendall-Jackson 'Vintner's Reserve' Chardonnay, Sonoma County, California	52.
Nautilus Sauvignon Blanc, Marlborough, New Zealand	59.
Silver Palm Chardonnay, North Coast, California	64.
Mission Hill Pinot Gris, Okanagan Valley, British Columbia	68.
L'Ecole No. 41 Sémillon, Columbia Valley, Washington	70.
Shaw + Smith Sauvignon Blanc, Adelaide Hills, Australia	72.

red

Liberty School Cabernet Sauvignon, California	52.
Cave Spring Gamay, Niagara, Ontario	53.
Kenwood Cabernet Sauvignon, Sonoma County, California	53.
Layer Cake Malbec, Mendoza, Argentina	60.
Louis M. Martini Cabernet Sauvignon, Napa Valley, California	61.
Coriole Sangiovese, McLaren Vale, Australia	64.
Château Labadie, Médoc, Bordeaux, France	68.
Angels & Cowboys Proprietary Red, Sonoma County, California	75.
Frog's Leap Zinfandel, Napa Valley, California	99.
Mission Hill 'Compendium' Cabernet-Merlot, Okanagan Valley, British Columbia	105.

Not sure what to select? Forward your menu selection and wine price range to your Event Specialist.
Our Sommelier is happy to assist with selecting wines for your event!



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