



GUILD

TAVERN



COME CELEBRATE WITH US

Guild Tavern invites you to schedule your next special event in our private dining room.

- Completely private space, separate from the main dining area
- Brick-lined fireplace warms the room during the cooler months
- Wi-Fi is available and free to our guests
- Sound system can be controlled separately to cater to guests' musical preferences
- Plenty of on-site parking available

¹ Printed January 10, 2023. All info subject to change thereafter.



GUEST COUNTS

- Up to 50 guests for a standing cocktail party
- Up to 40 guests for a seated dinner party

ENTIRE RESTAURANT BUYOUT

Addressed upon request. 120 guests maximum.

RENTAL RATES & AVAILABILITY

A \$250 deposit is required and is 100% refundable until 14 days prior to the event.

ROOM RENTAL FEE

Guild Tavern does not charge a room rental fee. However food & beverage minimum spends do apply. See below for details.

MINIMUM FOOD & BEVERAGE SPEND

Food & Beverage minimums are calculated by the total of food and beverage charges before taxes and gratuity are added. If your bill comes up short, we will issue you a gift card for future use to ensure that the minimum spend is achieved. *Entree orders for seated dinners must be submitted prior to the day of the event*

Sunday - Thursday Nights

\$1,000 year-round

Friday & Saturday Nights

\$2,000 Jan 1 - Oct 3

\$3,000 Oct 4 - Dec 22

(unavailable Dec 23-31)

2024 BLACKOUT DATES

Valentine's Day February 14

July 4

Holiday Week December 23 - January 1

UVM Commencement May 18 & 19

Thanksgiving Day November 28

Marathon Weekend May 25

****other black out dates may arise and apply***

**All Large Parties are subject to applicable state and local taxes and 20% service charge*

**Menu items are subject to change, and often do, due to seasonal menu changes*

**Drinks and beverages are not included in menu prices. All drinks and beverages are charged regular restaurant prices, and added to your final bill.*



COCKTAIL PARTY

\$32 per person

A standing event with some seating on the perimeter of the room. Staff will take drink orders and deliver drinks to your guests. All drinks are added to the final bill.

STATIONARY HORS D'OEUVRES

(placed on the center round table for guests to enjoy)

ARTISANAL VERMONT CHEESES seeded crostini, fruit compote

CRISPY ONION RINGS horseradish creme fraiche

CHICKEN WINGS blue cheese dressing

PASSED HORS D'OEUVRES

(select 3 items from the list below)

BEETS CROSTINI blue cheese, candied walnuts, fig vinegar

SMOKED FAROE ISLAND SALMON RILLETTES pickled onion, crostini

SHAVED STEAK CROSTINI horseradish creme fraiche, pickled red onion

ROASTED MUSHROOM CROSTINI tarragon aioli, pickled red onion

PETITE CRAB CAKES herb aioli

AVAILABLE ADD ONS:

OYSTERS ON THE HALF SHELL \$150 for 50 oysters

CHILLED WILD SHRIMP COCKTAIL \$125 for 50 shrimp



PLATED SEATED DINNER

\$45 per person

additional charges per steak ordered, if selected, see below

entree orders must be submitted prior to the day of the event

SALAD TO START:

MARKET SALAD

greens, carrots, shaved radish, pepitas, croutons, sherry vinaigrette

GUEST CHOICE OF WOOD GRILLED ENTRÉES:

served with buttermilk whipped potatoes, seasonal veggies, bearnaise sauce

Select 3 items for your guests to choose from:

ATLANTIC SALMON

ADAMS' FARM CHICKEN

JUMBO SHRIMP

PETITE SIRLOIN STEAK (6oz)

SIRLOIN STEAK (10oz) (\$10 additional charge per steak ordered)

RIBEYE STEAK (14oz) (\$25 additional charge per steak ordered)

GUEST CHOICE OF DESSERT:

FLOURLESS CHOCOLATE CAKE

NEW YORK CHEESECAKE

Notes:

- We're always happy to accommodate dietary requests onsite as best we can, such as a vegetarian or vegan entree selection.
- Steaks are not recommended cooked past "medium" temperature.
- If Sirloin or Ribeye steak is offered on your menu, typically most guests will order this item, and an additional charge per steak is added to the bill.



THANK YOU FOR CELEBRATING WITH US!

We are pleased you'll be joining us for your event. Here are a few details to be aware of as we proceed. Please read and fill out the form and sign where indicated below:

Host/Contact: _____ Company: _____

Phone: _____ Email: _____

Event Date: _____ Guest Count: _____

THE FINE PRINT

We offer bookings for the private dining room on a first-come/first-served basis, with a minimum two-week lead time.

A \$250 deposit is required to reserve the room and is 100% refundable up to 14 days before the reserved date of the event. If the event is canceled within 14 days leading up to the event, the deposit will not be refunded except in the case of "force majeure" as described below. We will apply 100% of the deposit to your final check at the close of your event. Please note that the space will not be held for you until the deposit has been processed.

Final guest count must be confirmed 72 hours in advance.

Your final guest count is the minimum number of guests for which you will be charged, but your total bill will not be less than the Food & Beverage minimum (not including applicable taxes, service charge and/or gratuity). All drinks ordered will be added to the final bill.

Promotional gift cards, other promotions and discounts, coupons, and/or vouchers cannot be used as payment for or applied to your bill.

The restaurant has in-force liquor liability insurance and will gladly provide a certificate of liability insurance to our guests. The restaurant and its employees reserve the right to deny service of alcohol to any guests at its sole discretion.

Institutional parties may need to provide the restaurant a certificate of general liability insurance (or event insurance).

You will be presented with one check. All bills are subject to applicable state and local taxes and 20% service charge on food and beverage charges. Payment accepted via cash or credit card.

I have read and agree to the terms and conditions stated in this seven page document.

Event Contact Date

Guild Tavern Manager Date



“Force Majeure”

Neither Party (the Restaurant or the Guest) shall be liable for delays or any failure to perform due to causes beyond its control, including, but not limited to, severe storm, fire, flood, earthquake, damage or destruction to facilities, health and/or public safety hazards, disease including but not limited to any declared or undeclared quarantine, outbreak, epidemic or pandemic, travel or other restrictions, labor disturbance, war, civil commotion, shortage or unavailability of labor, governmental law, ordinance, order or regulation and may terminate this agreement.

If this Agreement is terminated pursuant to this Force Majeure provision, all deposits and prepayments made by Guest to the Restaurant shall be refunded. The Party invoking this Force Majeure provision may terminate this Agreement upon providing written notice or other reasonable method under the circumstances to the other Party at any time prior to a scheduled event.