



GUILD

TAVERN



COME CELEBRATE WITH US

Guild Tavern invites you to schedule your next special event in our private dining room and enjoy an evening of farm-to-table cuisine in a warm and comfortable environment..

- 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. Food & beverage minimum spends apply (\$7,500 weeknights, \$10,000 Friday & Saturday). 120 guests maximum. Strict black out dates and other restrictions may apply.

RENTAL RATES & AVAILABILITY

A \$250 deposit is required to reserve the private dining room 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.

January 1 - September 14, 2023

\$2,000 Friday & Saturday Nights

\$1,000 Sunday-Thursday Nights

September 15 - December 30, 2023

\$3,000 Friday & Saturday Nights

\$1,000 Sunday-Thursday Nights

2022 BLACKOUT DATES

February 14

February 18, 19, 20

May 19, 20, 21 May 27, 28

October 6, 7, 8

November 23

December 24, 25 December 31

****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

\$30 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

FARMERS PLATE roasted veggies, sweet potato hummus, grilled bread

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 #1

\$48 per person

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

ATLANTIC SALMON

ADAMS' FARM CHICKEN BREAST

SIRLOIN STEAK (10oz)

GUEST CHOICE OF DESSERT:

FLOURLESS CHOCOLATE CAKE

NEW YORK CHEESECAKE

**We're always happy to accommodate dietary requests and will offer a vegetarian or vegan option in addition to your entrée choices if requested, at no additional charge.*

Note: *we do not recommend steaks cooked past "medium" temperature.*



PLATED SEATED DINNER #2

\$65 per person

SALAD TO START:

MARKET SALAD

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

GUEST CHOICE OF WOOD GRILLED ENTRÉE:

served with buttermilk whipped potatoes, seasonal veggies, bearnaise sauce

JUMBO SHRIMP

HUDSON VALLEY DUCK BREAST

RIBEYE STEAK (14oz)

GUEST CHOICE OF DESSERT:

FLOURLESS CHOCOLATE CAKE

NEW YORK CHEESECAKE

**We're always happy to accommodate dietary requests and will offer a vegetarian or vegan option in addition to your entrée choices if requested, at no additional charge.*

Note: *we do not recommend steaks cooked past "medium" temperature.*



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.