



# 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. Whether you're looking to host a special dinner with family, celebrate the holidays with friends, or do something a little different for your next corporate outing, our private dining room is a great space to bring people together.

- 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



## PACKAGE OPTIONS

### COCKTAIL PARTY

Current State of Vermont guidelines do not allow restaurant guests to consume food and beverage while standing. Additionally guests must wear facemasks when not seated at their tables. These regulations make a traditional "cocktail party" infeasible. We are happy to host private parties for sit-down dinners. Thank you for understanding.

### DINNER *(up to 40 seated guests)*

Three-course dinner menu has the option to start additional appetizers pre-set on tables. Please note guests must be seated while enjoying food and beverages, and that masks are required when standing.

### BEVERAGES

Guild Tavern has an excellent selection of craft beer, an award-winning wine menu, and a handcrafted cocktail program. Ask us to help design a menu for your event.



## DETAILS

### 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.

\$2,000 Friday & Saturday Nights  
\$1,000 Tuesday, Wednesday, Thursday  
(Closed Sunday & Monday)

### BLACKOUT DATES

Certain black out dates may apply.

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



## **COCKTAIL PARTY**

*\$24.95 per person*

*A standing event with some seating on the perimeter of the room. Staff will take drink orders in the private dining room and deliver drinks to your guests. Hors d'oeuvres are plated individually (on small plates) and passed to your guests by staff. Due to COVID related restrictions, and with guest and employee safety in mind, we do not currently offer "stationary" buffet style appetizers and cheese boards, nor traditional "passed hors d'oeuvres".*

### **SELECT 5 ITEMS FROM BELOW FOR YOUR PARTY:**

*Our kitchen will prepare 1 plate per guest (plus a little bit extra just in case):*

*BEETS spiced honey yogurt, roasted hazelnuts, pea shoots, fig vinegar*

*DRY RUBBED CHICKEN WINGS bourbon BBQ, blue cheese dressing*

*SMOKED FAROE ISLAND SALMON RILLETTES pickled onion, Red Barn lavash*

*SHAVED STEAK CROSTINI horseradish creme fraiche, pickled red onion*

*CHEVRE & FIG CROSTINI fig vinegar, roasted garlic puree, dried fig, chevre*

*SPINACH & ARTICHOKE DIP seeded crostini*

*PETITE CRAB CAKES herb aioli*

*CRISPY ONION RINGS horseradish crème fraîche*

*ARTISANAL VERMONT CHEESE Seeded crackers, seasonal fruit compote*

*NEW ENGLAND OYSTERS ON THE HALF SHELL (add \$2 per guest)*

*three oysters per order dressed with verjus mignonette & cocktail sauce*

*CHILLED WILD SHRIMP COCKTAIL (add \$2 per guest)*

*three shrimp per order, served with cocktail sauce*



## PLATED SEATED DINNER

*\$42.95 per person*

### **SALAD** *(please choose one from the section below)*

HOUSE SALAD *sherry vinaigrette, roasted roots, spiced pumpkin seeds*

CAESAR SALAD *romaine, croutons, Grana Padano*

### **ENTRÉES** *(please choose three from the section below to be printed on your guest menus)* *Accompanied by a rotating variety of seasonal local sides & sauces*

CAST IRON SALMON

LUMP CRAB CAKES

WOOD GRILLED CHICKEN BREAST

WOOD GRILLED SIRLOIN STEAK

SPICE RUBBED SHRIMP

WOOD GRILLED 14oz RIBEYE STEAK (add \$12 per steak ordered)

WOOD GRILLED 9oz FILET MIGNON (add \$12 per filet ordered)

### **DESSERTS** *(please choose one for the entire party)*

CHOCOLATE TORTE

SEASONAL CHEESECAKE

*\*We're always happy to accommodate dietary requests and will offer a vegetarian or vegan option in addition to your two entrée choices, if required.*



## HORS D'OEUVRES

*May be added to your dining package. Items will be set on each table for guest sharing. Due to COVID related restrictions, and with guest and employee safety in mind, we do not currently offer "stationary" buffet style appetizers and cheese boards, nor traditional "passed hors d'oeuvres". Priced per order. Each order serves 4 to 6 guests as a light pre-dinner snack.*

Oysters on the Half Shell 17.95  
half dozen, mignonette, house cocktail, horseradish

Roasted Beets 10.95  
Bayley Hazen blue cheese, candied walnuts

Spinach & Artichoke Dip 9.95  
seeded crostini

Dry Rubbed Chicken Wings 12.95  
Bayley Hazen blue cheese dressing

Onion Rings 7.95  
horseradish crème fraîche

Hand Cut Fries 6.95  
house condiments

Vermont Cheese Board 15.95  
selection of Vermont cheeses, raspberry preserves, seeded crostini



## Thank you for celebrating with us!

We're so pleased you'll be joining us for your next event. Just a little bookkeeping before we proceed: Please read and fill out the form below.

Host/Contact: \_\_\_\_\_ Company: \_\_\_\_\_

Phone Number: \_\_\_\_\_ Email: \_\_\_\_\_

Address: \_\_\_\_\_

Event Date(s): \_\_\_\_\_ Guest Count: \_\_\_\_\_

### THE FINE PRINT:

- Promotional gift cards, weekly promotions and discounts, coupons, and/or vouchers cannot be used or applied during private functions.
- In general, a two-week lead time is required for all event bookings.
- Parties will be charged for all drinks (beer, wine, cocktails) a la carte. Drinks ordered will be added to the final bill.
- Guest count must be confirmed and guaranteed 72 hours in advance. Your final guest count is the minimum number of guests for which you will be charged.
- We offer bookings for the private dining room on a first come, first serve basis. Please note that the space will not be held for you tentatively or otherwise, until the deposit has been processed.
- 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 cancelled within 14 days leading up to the event, the deposit will not be refunded. We will apply 100% of the deposit to your final check at the close of your event.
- Groups 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 (Visa, Mastercard, Discover, American Express)

I have read and agree to the terms and conditions stated above.

\_\_\_\_\_  
Event Host Date

\_\_\_\_\_  
Guild Tavern Manager Date