



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, separated from the main dining area
- Brick-lined fireplace warms the room during the cooler months
- Central to the space is an up-cycled lighting centerpiece designed by local artisan Conant Metal & Light
- 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



DETAILS

The Guild Tavern private dining room is available for evening rentals to accommodate the needs of your event. Large parties must be reserved a minimum of 2 weeks in advance. A \$250 deposit is required to reserve the room and is fully refundable up until 14 days prior to the event.

Maximum occupancy: 50 seated dinner // 75 cocktail style

Summer (April 1st - August 31st)	Fall & Winter (September 1st - March 31st) <i>**Excludes December - Please inquire for Holiday minimums**</i>
Sunday - Thursday Nights 4:30 - 11:00 \$500 food & beverage minimum*	Sunday - Thursday Nights 4:30 - 11:00 \$800 food & beverage minimum*
Friday Nights 4:30 - 11:00 \$1,000 food & beverage minimum*	Friday Nights 4:30 - 11:00 \$2,000 food & beverage minimum*
Saturday Nights 4:30 - 11:00 \$1,000 food & beverage minimum*	Saturday Nights 4:30 - 11:00 \$2,500 food & beverage minimum*

BLACKOUT DATES

The private dining room is not available during the following dates:

2019

- January 18th - 21st - Martin Luther King Jr. Weekend
- February 3rd - Super Bowl Sunday
- February 15th - 18th - President's Day weekend
- April 21st - Easter Sunday
- May 10th - 12th - Champlain, St. Mike's commencements, Mother's Day
- May 17th - 19th - UVM commencement
- October 4th - 6th - UVM Homecoming/Parents Weekend
- November 28th - Thanksgiving
- December 24th - 25th - Holidays
- December 28th - 31st - NYE

**Food & Beverage minimums expenditures are calculated by the total of food and beverage charges before taxes and gratuity are added*



PACKAGE OPTIONS

COCKTAIL PARTY

Reserve the Private Dining Room for a one-of-a-kind cocktail party. Choose a selection of Hors d'oeuvres featuring a wide variety of seasonal ingredients and local fare.

Accommodations for up to 75 guests.

DINNER

For a more formal gathering, opt for a plated dinner. This three-course dinner menu has the option to start with a cocktail hour of stationary appetizers; then your choice of salad, entrées, and seasonal house made desserts. For a more casual gathering, opt for a family style dinner. This three course dinner features family style platters served in the center of the table(s) including your choice of salad, entrees, sides and seasonal house made desserts.

**Menus are subject to change due to seasonal availability.*

Accommodations for up to 50 guests.

CUSTOMIZE IT

We have variety of add-on packages so you can design your event exactly the way you want it. From a champagne toast to oyster station to house made charcuterie, there are plenty of options to fit your budget and preferences.

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.



PRIVATE PARTY PACKAGES

COCKTAIL PARTY

priced per person

BEETS <i>lemon creme fraiche, pea shoots, sunflower seeds</i> -----	\$3.95
SMOKED CHICKEN WINGS <i>bourbon BBQ, blue cheese dressing</i> -----	\$5.95
VEGETABLE CRUDITE <i>charred sweet onion dip</i> -----	\$3.95
SMOKED FAROE ISLAND SALMON RILLETTES <i>pickled onion, Red Barn lavash</i> -----	\$4.95
SHAVED STEAK CROSTINI <i>horseradish creme fraiche, pickled red onion</i> -----	\$5.95
CHEVRE & FIG CROSTINI <i>fig vinegar, roasted garlic puree, dried fig, chevre</i> -----	\$3.95
SPINACH & ARTICHOKE DIP <i>seeded crostini</i> -----	\$3.95
PETITE CRAB CAKES <i>herb aioli</i> -----	\$5.95

priced per order (order serve 3-4 guests each)

CASTELVETRANO OLIVES -----	\$7.95
CRISPY ONION RINGS <i>horseradish crème fraîche</i> -----	\$7.95
HAND CUT FRIES <i>house condiments</i> -----	\$5.95
POUTINE <i>hand cut fries, cheddar curds, herb gravy</i> -----	\$14.95

ADD-ON OPTIONS:

ARTISANAL VERMONT CHEESE \$6.95 per person
Seeded crackers, seasonal compote, rotating selection of cheeses

CHARCUTERIE \$7.95 per person
Chef's selection of artisan cured meats with house pickles and whole grain mustard

NEW ENGLAND OYSTER STATION \$125 for 50 oysters
two varieties of oysters, verjus mignonette, cocktail sauce, horseradish, lemon

CHILLED WILD SHRIMP COCKTAIL \$125 for 50 shrimp

HAND CARVED WOOD GRILLED MEATS \$16.95 per person
Vermont beef sirloin with horseradish crème fraîche - or - Vermont pork loin with maple mustard. Served with Red Hen Bakery rolls.



FAMILY STYLE DINNER

\$38 per person

Served family style on the center of the table for sharing.

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

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

CAESAR SALAD *romaine, croutons, lemon, Grana Padano*

ENTRÉES *(please choose three from the section below)*

CAST IRON SALMON - *basil pistou*

TURNSPIT CHICKEN LEG - *herb jus, pickled red onions*

WOOD GRILLED SIRLOIN STEAK - *demi glace, charred onions*

RICOTTA GNOCCHI - *taleggio cream, roasted mushrooms*

WOOD GRILLED BEEF TENDERLOIN - *demi glace, charred onions***

***\$10 per person add-on charge*

SIDES *(please choose two for the entire party)*

WHIPPED POTATOES

BRAISED GREENS

ROASTED VEGETABLES

HAND CUT FRIES

CRUSHED FINGERLING POTATOES

CHEDDAR GRITS

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

FLOURLESS CHOCOLATE CAKE

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.*



PLATED DINNER OPTION NO. 1

\$38 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)*

Accompanied by a rotating variety of seasonal local sides & sauces

CAST IRON SALMON

TURNSPIT CHICKEN LEG

WOOD GRILLED SIRLOIN STEAK (5 oz)

SLOW ROASTED PULLED LOCAL PORK **available w/2 weeks notice**

WOOD GRILLED TENDERLOIN TIPS

RICOTTA GNOCCHI

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.*



PLATED DINNER OPTION NO. 2

\$46 per person

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

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

CAESAR SALAD *romaine, garlic croutons, Grana Padano*

ENTRÉES *(please choose two from the section below)*

Accompanied by a rotating variety of seasonal local sides & sauces

HERB CRUSTED COD

SPICE RUBBED SHRIMP

WOOD GRILLED FILET MIGNON (6 oz)

NY STRIP OR RIBEYE STEAK (\$10 per order add-on charge)

RICOTTA GNOCCHI

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 three entrée choices, if required.*



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:

- All rates and prices are subject to change.
- Menus are subject to change due to seasonal availability.
- Promotional gift cards, weekly promotions and discounts, coupons, and/or vouchers cannot be used or applied during private functions.
- The Private Dining Room is available seven days a week, with exception for some Saturdays. Certain dates, such as holidays, may be unavailable.
- 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