EVENTS

COME CELEBRATE WITH US!

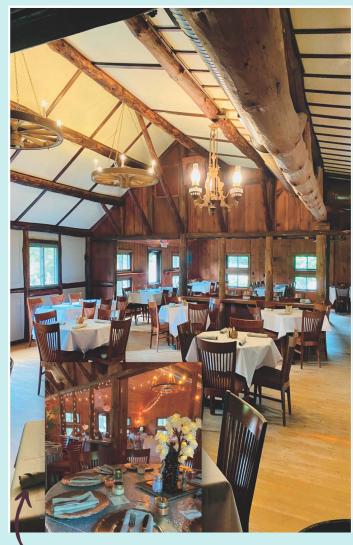
We proudly host Bridal Showers, Baby Showers, Birthday Parties, Anniversary Parties, Company Retreats, Holiday Parties, Celebrations of Life, Banquets, and more!

We offer detailed, thoughtful event services which include tables, chairs, linens, waitstaff, extension bar and (1) bartender, and four hours of celebration time.

Contact info@tl-ct.com for venue rental rates. Food and drinks are assessed separately. Clients may choose from our Grazing Board and Event menus, or both!



2024-2025







Overlook Room

MENU

APPETIZERS ~ PASSED

50 pieces minimum order per selection

Tomato Basil Bruschetta

\$2.85/each

Chicken Satay

\$4.85/each

Coconut Breaded Shrimp

\$3.85/each

Crab Cakes

with garlic caper aioli \$3.85/each

Crab Rangoon

with sweet chili dipping sauce \$3.25/each

Fried Mac n' Cheese Bites

\$2.25/each

Scallops Wrapped with Bacon

\$5.25/each

Shrimp Cocktail

\$4.85/each

APPETIZERS ~ STATIONARY

Crudite Display:

fresh vegetables served with a ranch dip \$8/person

Fruit and Cheese Display:

assorted cheeses, grapes, assorted crackers \$10/person

House-Made Nachos:

CHOICE OF: BBQ Pulled Pork OR Ground Beef Comes with cheese sauce, olives, jalapenos, salsa, sour cream, guacamole \$12/person

Dried Meat & Cheese Display:

genoa, pepperoni, assorted cheeses, olives, assorted crackers \$14/person

SIMPLE ITALIAN \$32/PERSON

CHOICE OF SALAD

Fresh Garden or Caesar

CHOICE OF PASTA

Penne A La Vodka Baked Ziti Penne with olive oil/garlic

CHOICE OF PROTEIN

Chicken Parmesan Zesty Sausage with Garden Peppers Includes rolls and butter

SIMPLE CHICKEN \$30/PERSON CHOICE OF SALAD

Fresh Garden or Caesar

CHOICE OF CHICKEN

Baked Herbed Chicken

1/2 Roasted Chicken

Includes Baked or Mashed Potato, Seasonal Vegetables, Rolls and Butter

SIMPLE BEEF \$39/PERSON CHOICE OF SALAD:

Fresh Garden or Caesar

CHOICE OF BEEF

Filet or Prime Rib Includes Baked or Mashed Potato, Seasonal Vegetables, Rolls and Butter

SIMPLE FISH \$33/PERSON

CHOICE OF SALAD

Fresh Garden or Caesar

CHOICE OF FISH

Broiled Salmon
New England Style Baked Cod
Includes Baked or Mashed Potato,
Seasonal Vegetables, Rolls and Butter

Beverages

BEVERAGES ~ NON ALCOHOLIC \$7/person

Coffee, tea, soft drinks, lemonade, bottled water

OPEN BAR ~ BEER, WINE, SOFT DRINKS \$50/PERSON

BEER

Yuengling Bud Light or Coors Light Angry Orchard Hard Cider Blue Moon

WINE,

Cabernet Sauvignon
Pinot Noir
Pinot Grigio
Chardonnay

CONSUMPTION BAR*: recommend \$1500-\$3,000:

Includes gratuity. The client can choose the drinks that will be covered under the prepaid amount, as well as increase the amount covered during the event. OPEN BAR ~ BEER, WINE, LIQUOR, SOFT DRINKS \$60/person (standard bar) \$70/person (top shelf)

BEER

Yuengling
Bud Light or Coors Light
Seasonal Cider
Blue Moon
Goose Island IPA
Corona

WINE

Cabernet Sauvignon
Pinot Noir
Pinot Grigio
Chardonnay
Sauvignon Blanc
Merlot

LIQUOR

Vodka Rum Tequila Whiskey Gin

*Includes gratuity. Price is for four hours. Add \$12/per person each additional hour for standard bar and \$14/per person for top shelf.

CASH BAR*

BEER \$5-\$10

Client choice of five beers.

Sample Menu Includes:
Yuengling or Guinness, Bud
Light or Coors Light, Angry
Orchard Hard Cider, Blue Moon
and Goose Island IPA

WINE \$6-\$11

Tamarack house wine, unless otherwise specified Cabernet Sauvignon, Pinot Noir, Pinot Grigio, Chardonnay, Sauvignon Blanc, Merlot

LIQUOR & MIXED DRINKS

\$7-\$14

Truly Seltzer, Cutwater Tiki Rum Mai Tai, Tito's Vodka, Captain Morgan Rum, Espolon Gold and Silver Tequila, Elijah Craig Bourbon, Jameson Whiskey, Bombay Sapphire Gin

*For events (excluding weddings) with a maximum of 80 guests..

Price per person includes beverages described, sales tax, gratuity, and one (1) bartender. Please note that one (1) bartender is required for every thirty (30) guests. Add \$150 for each additional bartender. Shots are not permitted. Please note that the bar must be shut down 30 minutes prior to the end of the event.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify a Tamarack Lodge staff member of any food allergies.

Please note that food prices may be subject to change within a 10% margin due to market prices.