

EVENTS

2024-2025

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!



Main Lodge



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.

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