



WEDDING MENUS

AT TAMARACK

A PREMIER WEDDING VENUE IN IDAHO

You have said YES to forever—Congratulations on your engagement! Tamarack Resort has one-of-a-kind wedding venues nestled in naturally breathtaking places. We would love to help plan your special day in one of our spectacular venues in the mountains, by the lake or in the meadows.

We host numerous weddings every year with each one unique, elegant, and customized to match the dreams of the bride and groom.





PASSED HORS D'OEUVRES

Minimum order is 25 pieces of each kind @ \$5 per piece

Heirloom Melon Skewers

La Querca Prosciutto Americano, Balsamic Drizzle

Chilled Poached Shrimp

House Made Horseradish Cocktail Sauce

Caprese Skewers

Tomato, Basil, Mozzarella, Balsamic Reduction

Tomato Bruschetta

Baguette, Tomato, Garlic, Basil

Chicken Skewer

Spicy Peanut Sauce

Swedish Meatballs

Traditional Dijon Cream Sauce

Vegetable Spring Rolls

Ponzu Dipping Sauce

Spanakopita

Spinach, Feta

DISPLAYED HORS D'OEUVRES

Each display serves 50 guests

Crudit  \$250

Seasonal Vegetables, Green Goddess

Charcuterie & Artisanal Cheese Board \$400

Cured & Smoked Meats, Crostini, Chef's Selection of Accoutrements

Assorted Flatbreads & Dips \$150

Herbed Goat Cheese, Hummus, Jalapeno and Artichoke Dip

Baked Wheel of Brie Cheese \$150

Mixed Berry Compote, Baguette

Fresh Fruit Display \$250

Brown Sugar, Honey Sour Cream

*All food & beverage is subject to service charge and applicable taxes.
Pricing valid through December, 31 2023*



THE WEST MOUNTAIN BUFFET

SALADS

Traditional Caesar Salad

Parmesan Cheese, Herb Croutons

Mesclun Mixed Greens Salad

Green Apples, Golden Raisins, Sliced Almonds, Balsamic Vinaigrette

ENTRÉES

Traditional Caper & Thyme Chicken

Caper Butter Thyme Sauce

Chef's Marinated Tri Tip

Wild Mushroom

Alaskan Halibut

Pistachio, Lemon Puree

Cavatappi Pasta

Arugula, Capers, Tomato, Onion, Garlic, Parmesan, Lemon, White Wine

SIDES

Tri Color Roasted Fingerling Potatoes

Rosemary, Butter

Roasted Seasonal Vegetables

Garlic, Herbs

2 Entrée Selections \$35

3 Entrée Selections \$45

Buffet prices include both salads and both sides

DESSERTS

New York Cheesecake \$8

Huckleberry Sauce

Chocolate Chip Bread Pudding \$8

Caramel Sauce

Triple Chocolate Cake \$8

Chocolate Sauce

*All food & beverage is subject to service charge and applicable taxes.
Pricing valid through December, 31 2023*



THE LONE TREE SUMMIT BUFFET

SALADS

Spring Mix Salad

Organic Mixed Greens, Cucumber, Tomato, Red Onion, Champagne Vinaigrette

Baby Spinach Salad

Blue Cheese Crumbles, Toasted Walnuts, Crisp Onions, Raspberry Vinaigrette

ENTRÉES

Herb Marinated Flank Steak

Seasonal Mushroom Ragout

Oven Roasted Atlantic Salmon

Idaho Huckleberry Glaze White Wine Sauce

Crispy Tofu

Roasted Mushrooms, Wilted Arugula, Grain Mustard Vinaigrette

Roasted Pork Loin

Pickled Fennel Salad

SIDES

Gourmet Mashed Potatoes

Choice of Traditional, Horseradish, or Garlic

Roasted Seasonal Vegetables

Garlic, Herbs

2 Entrée Selections \$42

3 Entrée Selections \$52

Buffet prices include both salads and both sides

DESSERTS

New York Cheesecake \$8

Huckleberry Sauce

Chocolate Chip Bread Pudding \$8

Caramel Sauce

Triple Chocolate Cake \$8

Chocolate Sauce

*All food & beverage is subject to service charge and applicable taxes.
Pricing valid through December, 31 2023*



SIGNATURE PLATED DINNER

SALADS

Spring Mix

Organic Mixed Greens, Cucumber, Tomato, Red Onion, Champagne Vinaigrette

Baby Spinach Salad

Blue Cheese Crumbles, Toasted Walnuts, Red Onion, Raspberry Vinaigrette

Traditional Caesar Salad

Parmesan Cheese, Herb Croutons

Mesclun Mixed Greens Salad

Green Apples, Golden Raisins, Sliced Almonds, Balsamic Vinaigrette

ENTRÉES

Grilled Atlantic Salmon \$37

Wild Rice Blend, Roasted Broccolini, Idaho Huckleberry White Wine Sauce

Top Sirloin \$40

Garlic Herb Butter Mashed Potatoes, Braised Lemon Mushrooms, House Steak Sauce

Grilled Pork Porterhouse \$42

Red Onion Sage Polenta, Smothered Green Beans, Smoked Honey Jus

Roasted Chicken \$35

Roasted Root Vegetables, Mashed Potatoes, White Wine Mustard Reduction

Beef Tenderloin \$60 or Market Price

Asparagus, Rosemary Fingerling Potatoes

DESSERTS

New York Cheesecake \$8

Huckleberry Sauce

Chocolate Chip Bread Pudding \$8

Caramel Sauce

Triple Chocolate Cake \$8

Chocolate Sauce

For groups of 20 to 50 guests

Entrée prices include your choice of salad

*All food & beverage is subject to service charge and applicable taxes.
Pricing valid through December, 31 2023*



BEVERAGE PACKAGES

Priced per person

BEER & WINE PACKAGE

Domestic & Craft Beer
House White & Red Wine
Soft Drinks

\$14 for the first hour
\$7 for each additional hour

FULL BAR PACKAGE

Amsterdam Vodka
44 North Huckleberry Vodka
Beefeater Gin
Bacardi Rum
Jim Beam Whiskey
Hornitos Tequila
Dewar's Scotch
Domestic & Craft Beer
House White & Red Wine
Soft Drinks

\$18 for the first hour
\$9 for each additional hour

An additional \$3 per hour to upgrade any package to premium wines

*A bartender is required at \$25 per hour, per bartender along with a \$50 set up/breakdown fee
All food & beverage is subject to service charge and applicable taxes
Pricing valid through December 31, 2023*



BAR PRICING

HOSTED or CASH BAR

Priced per drink

LIQUOR, BEER & WINE PACKAGE

\$9 per drink

Amsterdam Vodka

44 North Huckleberry Vodka

Beefeater Gin

Bacardi Rum

Jim Beam Whiskey

Hornitos Tequila

Dewar's Scotch

BEER & WINE SELECTIONS

BEERS

Domestic \$6

Craft \$7

HOUSE WINES

\$8 glass / \$28 bottle

Cantine Maschio, Prosecco Brut

Cocobon Vineyards, Chardonnay

Ava Grace Vineyards, Rosé

Lindemans Bin 99, Pinot Noir

CK Mondavi, Cabernet Sauvignon

PREMIUM WINES

\$11 glass / \$38 bottle

Cantine Maschio, Prosecco Brut

Harken, Chardonnay

Bonterra Vineyards, Rosé

The Seeker, Pinot Noir

Waterbrook Winery, Cabernet Sauvignon

SOFT DRINKS

Coke, Diet Coke, Sprite \$3

JUICES

Orange, Grapefruit, Cranberry \$3.50

A bartender is required at \$25 per hour, per bartender along with a \$50 set up/breakdown fee

All food & beverage is subject to service charge and applicable taxes

Pricing valid through December 31, 2023



INFORMATION & POLICIES

PRICING & PAYMENT

Please note that menu pricing reflects current availability and offerings, and while infrequent, is subject to change. Pricing quoted does not include 11.3% tax and 22% service charge. Payment arrangements must be made prior to your event date. A non-refundable deposit is required to secure a venue.

GUARANTEE

A final attendance count must be provided no later than 12 noon (MST) 15 business days prior to your scheduled event. In the event a final guarantee is not received we will use the expected attendance count for ordering and setup purposes. We will use either guaranteed or actual attendance (whichever is greater) for the final invoice.

FOOD & BEVERAGE

All food & beverages must be provided and prepared exclusively by Tamarack Resort.

DIETARY/FOOD ALLERGY

We are happy to accommodate special dietary or food allergy needs. Please submit dietary considerations along with the final guaranteed headcount 15 business days prior your scheduled event.

ADDITIONAL INFORMATION

Our team of event experts can provide assistance with additional furniture rental items as well as contact information for other vendors to help plan your special day. Please do not hesitate to ask us about these additional services or options.