



Tavern
AT THE
MEADOWS

76 Sadds Mill Road
Ellington, CT 06029






Banquets at The Terrace

The Tavern at the Meadows dining room and patio both present panoramic views of our 18 hole course. Our private tented terrace is fully covered and can seat up to 100 guests.

We specialize in all events including birthday parties, retirement parties, holiday parties, reunions, bridal showers and celebrations of life. We will gladly do our best to assist any special needs you may have.

All of the food at the tavern is freshly ordered and prepared by our own Chef Michael Geysen and Chef Stephen Shonty. We offer a wide variety of menus and are flexible with dietary needs. Our staff is dedicated to making sure your event is as pleasant as possible.

Thank you for taking the time to consider The Tavern at the Meadows for your special occasion. Please do not hesitate to contact us directly with any questions you may have!



Ashley Shonty / Stephen Shonty - Banquet Managers
Tavernatthemeadow@gmail.com / 860-870-0158



Brunch Buffet 1

\$24.95 per person Includes:


Home Style Muffins and Pastries
Seasonal Fruit Salad
Freshly Brewed Coffee, Tea, and Soft Drinks
Tossed Mixed Greens Salad

Quiche (Choose 2)

Florentine | Vegetarian
Ham and Swiss | Western
Bacon and Cheddar | BLT

Tea Sandwiches (Choose 3)

Ham and Swiss with Honey Mustard
Chicken Salad with Spring Mix and Tomato
Roast Beef and Swiss with Horseradish Aioli
Egg Salad or Tuna Salad
Caprese with Fresh Tomatoes, Basil, and Balsamic Reduction
Turkey with Sharp Cheddar and Apple Slice






Brunch Buffet 2

\$29.95 per person Includes:

Home Style Muffins and Pastries
Seasonal Fruit Salad
Freshly Brewed Coffee, Tea, and Soft Drinks
Tossed Mixed Greens Salad
Bacon and Sausage
Scrambled Eggs
French Toast OR Pancakes
Home Fries
Pasta Primavera OR Penne Vodka OR Penne Marinara
Dinner Rolls

Entrees (Choose 1)

Chicken Francaise
Chicken Piccata
Grilled Teriyaki Salmon
Grilled Salmon with Dill Cream Sauce
Baked Cod with Lobster Newburg Sauce
Sliced Pork Loin with Homestyle Gravy
Sliced Pork Loin with Cranberry Apple Gravy






Shower Menu

\$30.95 per person Includes:

Non Alcoholic Punch OR Cheese & Cracker Tray
Fresh Rolls & Butter
Freshly Brewed Coffee, Tea, and Soft Drinks
Garden Salad OR Fresh Fruit Salad
Seasonal Vegetables
Oven Roasted Potatoes OR Rice Pilaf
Finger Desserts

Entrees (Choose 2) + \$5 per extra choice

Chicken Francaise, Chicken Parmesan, or Chicken Piccata
Teriyaki Chicken or Chicken Cacciatore
Grilled Salmon with Dill Cream Sauce
Baked Cod with Lobster Newburg Sauce
Sliced Pork Loin with Homestyle Gravy
Sliced Pork Loin with Cranberry Apple Gravy
Grilled Teriyaki Salmon or Grilled Salmon with Dill Cream Sauce
Stuffed Filet of Sole
Penne Marinara, Penne Vodka, or Garlic Butter Penne
Pasta Primavera






Dinner Menu

\$30.95 per person Includes:

Fresh Rolls & Butter
Seasonal Vegetables
Oven Roasted Potatoes OR Rice Pilaf
Garden Salad OR Caesar Salad
Penne Marinara, Penne Vodka, OR Penne Garlic Butter
Freshly Brewed Coffee, Tea, and Soft Drinks
Finger Desserts

Entrees (Choose 2) + \$5 per extra choice

Chicken Francaise, Chicken Parmesan, or Chicken Piccata
Teriyaki Chicken, Chicken Cacciatore, or Chicken Marsala
Stuffed Shells, Italian Meatballs, or Sausage and Peppers
BBQ Pulled Pork or BBQ Chicken
Grilled Salmon with Dill Cream Sauce or Teriyaki Salmon
Baked Cod with Lobster Newburg Sauce or Stuffed Filet of Sole
Sliced Pork Loin with Homestyle Gravy or Cranberry Apple Gravy
Beef Tip Stroganoff or BBQ Ribs
Prime Rib (add \$5), Sliced Beef Tenderloin (add \$5), Smothered Steak Tips
(add \$5) Baked Stuffed Shrimp (add \$5), Seafood Paella (add \$5)





Cocktails

Non-Alcoholic Fruit Punch
\$3 per person

Mimosa Punch
\$6 per person

Open bar premium:


Includes house wines, draft, bottled beers & mixed drinks – (no top shelf)
\$14.00 per person for the first hour

\$10.00 per person for the second hour

\$9.00 per person for the third hour

Open bar beer & wine:

Includes house wines and domestic draft & bottles-
\$10.00 per person per hour





COCKTAIL HOUR PLATTERS

Assorted Cheese, Pepperoni & Cracker Platter \$4.50/pp

Fresh Fruit Platter \$4.50/pp

Vegetable & Dip Platter \$4.50/pp

Roasted Vegetable, Pita and Hummus Platter \$5.00/pp

HOR D'OEUVRES

Market Price per piece

Pigs in a Blanket

Vegetable Spring Rolls

Shrimp Cocktail

BBQ Kielbasa

Swedish Meatballs

Mediterranean Stuffed Mushrooms

Seafood Stuffed Mushrooms

Bacon wrapped scallops

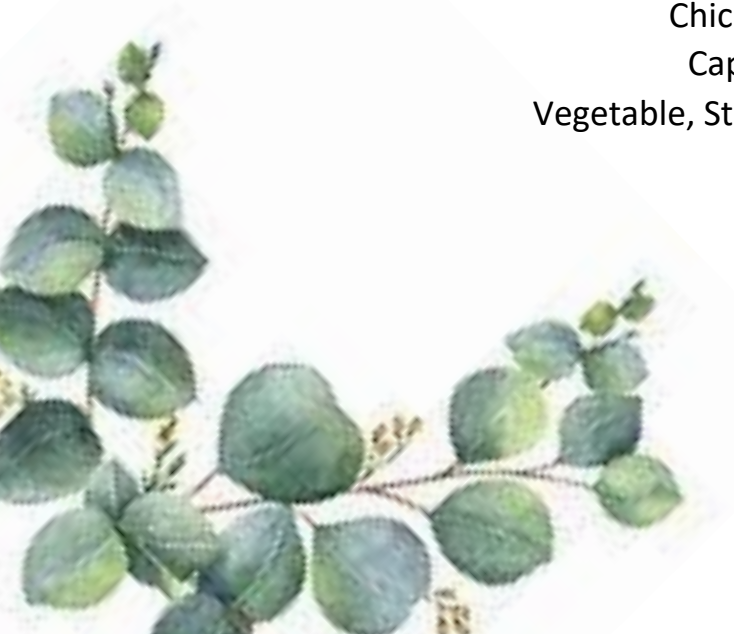
Chicken Wings

Vegetable Potstickers

Chicken Potstickers

Caprese Skewers

Vegetable, Steak, or Chicken Skewers





Plated Dinner Menu

All Buffets include:


Cheese & Cracker Tray
Fresh Fruit Cup or Soup Du Jour
Penne Marinara or Penne ala Vodka (served family style)
Garden or Caesar Salad
Warm Rolls and Butter

CHOICE OF TWO ENTREES

Vegetable Lasagna \$25.95
Chicken Piccata \$28.95
Stuffed Chicken Supreme \$28.95
Chicken Marsala \$28.95
Chicken Parmesan \$28.95
Sliced Roasted Pork Loin \$28.95
Baked Stuffed Sole \$29.95
Baked Stuffed Shrimp MP*
Baked Cod w/Lobster Newberg Sauce \$29.95
Teriyaki Salmon or Salmon with Dill Cream \$30.95
14oz Prime Rib \$35.95
12oz NY Strip Steak \$35.95
Sliced Beef Tenderloin \$35.95

Served With

Baked Potato or Oven Roasted Potatoes
Fresh Seasonal Vegetables
Coffee and Dessert





Banquet Terms and Conditions

1. All menus are subject to a 7.35% sales tax fee and 20% service fee. Parties of 30 or less will be subject to a \$250 facility fee.
 2. A minimum of \$250 is required to secure the space and date of the event. The remaining balance is due the day of the event, payable by check, cash, or credit card. Returned checks are subject to penalties and additional fees. All deposits are non-refundable.
 3. A guaranteed confirmation of attendance is required no less than 5 business days prior to the event. Total charges are based on actual head count or the guaranteed number, whichever is greater.
 4. A minimum of \$500 food and beverage sales is required for rental of the terrace.
 5. All food and beverage must be supplied by Tavern at the Meadows. We do allow celebratory items such as cakes or cupcakes if they are prepared by a licensed food vendor. All food sold is for on property consumption only. This is in accordance with county and state health codes.
 6. Alcoholic beverages may not be brought in or removed from the restaurant or terrace. Alcoholic beverages are subject to the laws of the state of Connecticut and will be strictly enforced.
 7. Management reserves the right to intervene and if necessary, stop service and/or remove a guest from the premises. Tavern at the Meadows will not serve anyone without proper identification.
 8. The client will obtain authorization in advance from the Tavern at the Meadows for any modification to the restaurant or terrace, the use of any props or decorations, staging of entertainment, or any activity that could potentially cause damage or injury.
 9. The cost of repairing any Tavern at the Meadows property broken, damaged, or removed by a guest of the banquet function will be charged to the client or designee responsible for payment.
 10. Tavern at the Meadows is not responsible for any items lost, left unattended, or not removed after the scheduled event by a guest or third party vendor.
 11. Client will provide adequate supervision for small children and will be held responsible for acceptable behavior of the children as it relates to the restaurant and golf course property.
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