



Private Dining and Special Events

Reserving a private dining room for an intimate dinner, lunch, brunch, or special event is truly a unique experience at the Scarlet Oak Tavern. Our beautiful rooms are tastefully decorated with antiques and artifacts chosen to highlight the elegant spaces within our 250 year-old farmhouse. Whether you choose our large private dining room upstairs with its beautiful beamed ceiling, one of the two small 8-12 person dining rooms upstairs, or the elegant Chef's Table just off the main dining room, our food and the setting will certainly impress. We can accommodate a small gathering of 8 people for a dinner party or lunch meeting, and can also arrange a seated dinner with a private bar for up to 70 people. In an effort to provide you with the most seasonal and fresh menu options, our event manager and chef will work closely with you to customize and tailor the cuisine to suit your needs and give you and your guests a spectacular experience.

To provide you with ideas and a sense of what we can offer you and your guests, here are some examples of events custom designed for our guests. Please note that we often try to infuse local produce into our event menus, so we cannot guarantee that a menu that has been done in the past can be reproduced exactly the same way in the future.

Wine Dinner to benefit the Alzheimer's Foundation

Working with our client to host a cocktail party and dinner event for 60 to benefit such a worthy cause is a pleasure and a joy for us at the Scarlet Oak Tavern. Our wine director worked with our chefs to pair some beautiful California and Oregon wines with seasonal dishes such as Seared Scallop on Brioche for a starter followed by Vermont Quail with truffled Mac & Cheese and Verrill Farms squash. Other highlights of the menu include Roasted Venison with blackberry risotto and golden beets and Grilled Angus Sirloin & Smoked short rib with chipotle cream corn and garlic braised kale. We love using local producers such as Verrill Farms and use them whenever possible.

Summer BBQ Anniversary Luncheon

This group of 40 revelers celebrated an anniversary party in our large private dining room upstairs. They utilized our chef Brian's love of BBQ and our authentic J&R

smoker to create a fantastic menu consisting of Memphis-style dry-rubbed ribs with watermelon salad and housemade pickles, Pulled Pork Sliders with Red Pepper aioli, and House-Smoked Turkey Sandwiches with cornbread stuffing and fresh potato salad. The atmosphere was fun and the food was fabulous!

Surf, Turf & Martinis

For this business meeting and celebration we worked with the client to create a decadent and memorable cocktail hour and seated dinner for 60. Utilizing the entire upstairs, we reserved the upstairs bar for their exclusive use, serving an array of specialty martinis designed for the occasion. We served passed hors d'ouvres such as Braised Beef on Potato Pancake with Balsamic Glaze and Cajun-Spiced Jumbo Shrimp Skewers. For the 4 course dinner, a choice of bone-in ribeye or steak au poivre was presented on elegant menu cards placed at each table setting. The night was finished off with espresso and chocolate – in either martini or dessert form!

We look forward to hosting your event, whatever it may be!

Please contact our event manager, Tara, to discuss our pricing and your event needs.

Sample menus with per person rates are available upon request but do not necessarily reflect seasonal changes and some menu items may no longer be available.