

DINE WELL

Tortoise

**SUPPER
CLUB**

DINE TOGETHER

PRIVATE DINING AND SPECIAL EVENTS

Private Dining Manager
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OUR STORY

After founding and operating a stir fry restaurant company for 15 years, we merged with another organization in 2009 and looked to our next adventure. We jumped into the car with our then-5-year-old son, and drove around the country with no schedule and no agenda. It was truly a special year—discovering and rediscovering so many interesting and beautiful parts of this great country, in particular the treasures of our national parks.

During this journey, our next professional undertaking became clear to us. We founded Tortoise Supper Club in the fall of 2012 inspired to open the type of place that combined all the things we love in a restaurant.



Our favorite vision is embodied in the scene from *Breakfast at Tiffany's* where Holly Golightly's cocktail party is sophisticated and energetic, but also warm and welcoming.

Keene still has a flip phone. He has never had a smart phone and he is proud of it. He is the kind of person that wants to talk instead of text, and he doesn't care if he is following the latest trends. In a way, that equates to how we feel about Tortoise, including our menus. No frills; no flashy trends. Just timeless American classics prepared from scratch with the highest quality ingredients.

We are both lifelong Chicagoans who love and appreciate this city. All around Tortoise Supper Club, you will find art and artifacts with Chicago stories, including many items—like our 1919 Steinway Concert Piano—from our family archives.

Supper clubs are historically family-owned and we are proud to continue that tradition at Tortoise Supper Club. Whether you are celebrating a corporate event or a personal milestone, expect to feel ushered into your party with the grace and charm of a familiar hostess who knows you by name.

We are delighted to host you at Tortoise Supper Club!

– Keene & Megan Addington

KEENE & MEGAN ADDINGTON, OWNERS



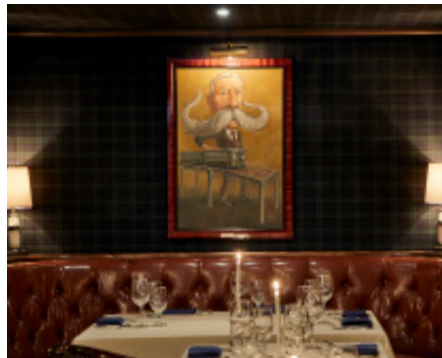
IF THESE WALLS COULD TALK...

What elevates an ordinary meal to a memorable experience? A story.

All around Tortoise Supper Club, you'll find Chicago art and artifacts, including many items from our family archives. These are just a handful of stories we would love to share with you and your guests.

CHICAGO SCOUNDRELS & ROUGES

We commissioned local caricature artist Chuck Senties to create paintings of ten outrageous characters from Chicago history. These gangsters, baddies, and rule-breakers helped shape Chicago in some form or another. Will you be sipping champagne alongside White Sox Scandal's Arnold Rothstein or slicing into our house-made meatloaf underneath World's Fair performer Sally Rand?



1919 STEINWAY CONCERT GRAND PIANO

Keene's grandmother received a 1919 Steinway grand piano for her tenth birthday. She grew up to be a great supporter of the Chicago arts including the Lyric Opera, the symphony, and the Ravinia Festival. This family heirloom is the focal point of our Lounge and live jazz is played on this beautiful concert instrument every Friday and Saturday night.



IF THESE WALLS COULD TALK...

THE LIBRARY

The bookcases along the west wall of our 1959 Hollywood Red Room are filled with books we acquired from Chicago's Newberry Library. Peek through encyclopedias from the 1950s and books like *The Chicago Daily News Register*!



TEDDY THE TORTOISE & CHICAGO BALLOT BOXES

Once living, Teddy the Tortoise was discovered at an antique market by a dear friend of the family. Teddy lived for over 150 years and now acts as the “greeter” in our foyer. Be sure to rub his gemstone for a bit of luck! Underneath Teddy are two ballot boxes used in Chicago elections from 1920 - 1950.



DINING SPACES: THE RED ROOM

FULLY PRIVATE

UP TO 55 SEATED | UP TO 75 RECEPTION

ACCOMMODATES UP TO 30 AT A SINGLE TABLE

Inspired by Manhattan socialite Brooke Astor's opulent all-red library, our iconic Old Hollywood Red Room hearkens back to a glamorous age of plush leather booths and mirrored surfaces. Our most popular event space, the Red Room features a cozy gas fireplace flanked by two red banquette booths along the north wall and a collection of midcentury texts from Chicago's Newberry Library on the west wall. The east and south walls are composed of bubble glass doors and windows with rolling shades for privacy. Keene's great-grandfather and driving force behind the brick-and-mortar launch of Sears & Roebuck, General Robert Wood, rests stoically above the fireplace. Elegant and classy on its own, our Red Room becomes a showstopper with the addition of flowers, candles, and jewels.



GREAT GATSBY REHEARSAL DINNER



BUSINESS LUNCHEON, EXECUTIVE SETUP



INTIMATE BOARD DINNER

DINING SPACES: THE BOARDROOM

FULLY PRIVATE
UP TO 22 SEATED
REQUEST ONE OR TWO TABLE SETUP

Ideal for intimate conversations and smaller gatherings, our Boardroom is home to warm wood, brown leather, and soft gold lighting. Four of our ten Chicago Scoundrels and Rogues grace the walls including diamond-wearing gangster “Big Jim” Colosimo, White Sox Scandal instigator Arnold Rothstein, Chicago’s last Republican Mayor Big Bill Thompson, and controversial political cartoonist Finley Peter Dunne. The walls and ceiling are covered with Black Watch tartan fabric, enhancing the Boardroom’s sense of warmth and homeyness. Choose from a one or two table setup along our “L” shaped banquette while still feeling a part of our larger dining room with translucent bubble glass walls and doors.



HOLIDAY GATHERING WITH COCKTAIL DEMONSTRATION



BUSINESS DINNER WITH SCREEN & PROJECTOR



FAMILY DINNER WITH A “KIDS” TABLE

DINING SPACES: THE LOUNGE

PRIVATE
UP TO 40 SEATED | UP TO 75 RECEPTION
PRIVATE BAR

The centerpiece of our wood-paneled Lounge is our much-loved 1919 Steinway Concert Grand Piano, an instrument that was given to Keene's grandmother on her 10th birthday and has remained in the family ever since. Rich, dark wood tones and low lighting create a feeling of coziness while mirrors on the north wall reflect the shaking and stirring of our bartenders behind the bar. Heavy, dark blue curtains separate the the Lounge from the rest of the restaurant. Leave them pulled back to enjoy the ambiance of the Clubhouse or request them drawn to retain a sense of intimacy and privacy. Perfect for networking events, happy hours, or personal dinner celebrations, the Lounge is an excellent, versatile space for entertaining, dining, and mingling.



COCKTAIL RECEPTION WITH HIGH TOPS AND BAR STOOLS



CELEBRATION OF LIFE WITH CUSTOM FLORAL & DARK LINENS



SEATED CORPORATE DINNER WITH PRIVATE BAR

DINING SPACES: THE MAIN DINING ROOM

PRIVATE
UP TO 120 SEATED | UP TO 130 RECEPTION

Our largest event space, the Main Dining Room, has seen many a milestone from mayoral election celebrations and wedding receptions to class reunions and holiday parties. Dark wood modeled after the walls inside Chicago's historic Pump Room shares the walls with more of our beloved Scoundrels & Rouges including Sally Rand, arrested at the Chicago World's Fair for allegedly performing nude (she was not) and John "Bet-a-Million" Gates, a West Chicago steel tycoon known to gamble with millions of dollars on the train between Chicago and his suite in New York's Waldorf Astoria Hotel.



COCKTAIL RECEPTION WITH HIGH TOPS AND CUSTOM ICE SCULPTURE



SEATED CORPORATE NETWORKING DINNER



WEDDING DINNER WITH CUSTOM FLORAL & TABLE NUMBERS

ENTERTAINMENT & EXTRAS

Our full service Private Dining and Special Events Manager is happy to assist with custom cakes, flower arrangements, and any of the entertainment options below:

LIVE JAZZ

Trio.....\$200 per hour
Duo.....\$175 per hour
Solo Pianist.....\$150 per hour
+Vocalist/Holiday Caroler to Live Jazz + \$200 per hour

2 hour minimum

COCKTAIL DEMONSTRATION

"Make the Perfect Manhattan" and other casual and fun cocktail-making demonstrations with the invitation for your guests to try making the drink themselves. Comes with custom-printed recipe cards featuring your logo!

\$250.00 for private bartender
Cocktails charged on consumption

HAND-ROLLED CIGARS

Yadira Soter rolls tobacco leaves in a yellow Ecuadorian wrapper with a hint of cognac and a sweet tip. Select from Churchills, Torpedoes, Robustos, or French Vanilla Dipped Sugar Cigarillos. *Custom branding available upon request.*

50 cigars: \$600.00 100 cigars: \$1020.00
125 cigars: \$1200.00 150 cigars: \$1440.00
Up to 3 hours

POLAROID PHOTOGRAPHER

A strolling Polaroid photographer snaps instant photos for your guests to take home as a souvenir of your event. *Themed character photographer (i.e. Audrey Hepburn, flapper girl) available upon request.*

\$150.00 per hour

CARICATURE ARTIST

Skilled caricature artist Chuck Senties does live portraits for your guests to take home. Please specify black and white (12-14 portraits per hour) or color (6-8 portraits per hour). *Group portraits and branded paper available upon request.*

\$165.00 per hour
2 hour minimum

ROARING TWENTIES THEMED PARTY

The Prohibition Era brought to life! Our Event Planner will work with you to create the Twenties party of your dreams. Great Gatsby themed, flapper girls or prohibition, you name it. We will curate a party transporting you and your guests to the Roaring Twenties!

Pricing varies; please inquire for further details

CASINO ROYALE

Elevate your event with an array of casino style gaming sure to ramp up the excitement! Live dealers challenge your guests and test their luck. One, two, three or multiple table set ups available.

Pricing and Gaming Styles May Vary; Please Inquire For Further Details
2 Hour Minimum

BRANDING & AUDIO/VISUAL SETUP

- * We are happy to include company logos, group names, sponsors, or special messages on personalized menu cards
- * Custom welcome/reserved signs and table numbers - available upon request
- * Audio/visual equipment available for your event's needs; please inquire for further details, pricing varies
- * Complimentary wireless microphone also available upon request

ON-SITE VALET

- * Valet available for daytime an evening events
- * Daytime, Sunday and Monday events require minimum guarantee; please inquire for further details
- * Can be added to hosted check

DINNER PACKAGES

*All dinner packages include iced tea and brewed coffee

*Vegetarian, Vegan, and Gluten-Free items available upon request

CLUBHOUSE

\$67.95 PER PERSON

FIRST COURSE (please select one)

Seasonal Soup

Hydro Boston Bibb Salad **GF, V**

Ranch Vinaigrette, Parmesan Frico

ENTRÉE (please select three options for guest choice)

Skuna Bay Salmon

Summer Corn Relish, Mint Chimichurri

10 oz Skirt Steak (Creekstone Farms) **GF**

Bourbon Barrel Worcestershire, Grilled Onions, Buttery Mashed Potatoes

Stuffed Tomahawk Berkshire Pork Chop **GF**

Goat Cheese, Garlic, Dijon, Au Jus

Roasted Amish Chicken **GF**

Buttery Mashed Potatoes, Grilled Asparagus, Cilantro Sweet Chili Glaze

Roasted Acorn Squash and Vegetable Risotto **GF, V**

Garlic, Parmesan, Pinenuts

SIDES (please select two options - served family style)

Sautéed Foraged Mushrooms **GF**

Pepper Jack Creamed Corn

Mashed Potatoes **GF**

DESSERT (served family style)

TC Sweet Bites

Assorted Miniature House-Made Desserts, Served Family Style

*Gluten free option available upon request

GF = GLUTEN FREE

V = VEGETARIAN



DINNER PACKAGES

*All dinner packages include iced tea and brewed coffee

*Vegetarian, Vegan, and Gluten-Free items available upon request

PEARL

\$79.95 PER PERSON

FIRST COURSE (please select two options for guest choice)

Lobster Bisque

Seasonal Soup

Hydro Boston Bibb Salad GF, V

Ranch Vinaigrette, Parmesan Frico

Chopped Wedge Salad

Applewood Bacon, Danish Blue Cheese, Grape Tomato, Croutons

ENTRÉE (please select three options for guest choice)

Skuna Bay Salmon

Summer Corn Relish, Mint Chimichurri

Ritz Cracker Crusted Walleye

Pepper Jack Creamed Corn

8 oz Filet Mignon (Creekstone Farms) GF

Maitre d'Hotel Butter

Stuffed Tomahawk Berkshire Pork Chop GF

Goat Cheese, Garlic, Dijon, Au Jus

Roasted Amish Chicken GF

Buttery Mashed Potatoes, Grilled Asparagus, Cilantro Sweet Chili Glaze

Roasted Acorn Squash and Vegetable Risotto GF, V

Garlic, Parmesan, Pinenuts



SIDES (please select two options - served family style)

Mashed Potatoes GF

Pepper Jack Creamed Corn

Spinach Souffle

Grilled Asparagus GF

DESSERT (please select one)

TC Sweet Bites

Assorted Miniature House-Made Desserts, Served Family Style

OR

Tortoise Pie

Chocolate, Candied Walnuts, Bourbon-Caramel Sauce, Whipped Cream



GF = GLUTEN FREE
V = VEGETARIAN

*Gluten free options available upon request

DINNER PACKAGES

*All dinner packages include iced tea and brewed coffee

*Vegetarian, Vegan, and Gluten-Free items available upon request

STEINWAY

\$99.95 PER PERSON

BREAD SERVICE

Tortoise Signature

Our famous Boule Stuffed With Mascarpone And Gorgonzola Cheeses,
Drizzled With Garlic Butter

FIRST COURSE (please select two options for guest choice)

Lobster Bisque Seasonal Soup

Hydro Boston Bibb Salad GF, V

Ranch Vinaigrette, Parmesan Frico

Chopped Wedge Salad

Applewood Bacon, Danish Blue Cheese, Grape Tomato, Croutons

Burrata & Heirloom Tomato Salad GF, V

Balsamic Vinaigrette, Pesto, Pistachio

GF = GLUTEN FREE
V = VEGETARIAN



ENTRÉE (please select three options for guest choice)

Skuna Bay Salmon

Summer Corn Relish, Mint Chimichurri

Chilean Sea Bass GF

Sautéed Watercress and Ginger, Coconut Rice, Shrimp Ragout

Dover Sole Meuniere

Fresh Lemon

8 oz Filet Mignon GF

Maitre d'Hotel Butter

14 oz New York Strip Steak Au Poivre GF

Cognac Peppercorn Sauce

20 oz Bone-In Ribeye GF

Lawry's Rub

Stuffed Tomahawk Berkshire Pork Chop GF

Goat Cheese, Garlic, Dijon, Au Jus

Roasted Amish Chicken GF

Buttery Mashed Potatoes, Grilled Asparagus, Cilantro Sweet Chili Glaze

Roasted Acorn Squash and Vegetable Risotto GF, V

Garlic, Parmesan, Pinenuts

SIDES (please select two options - served family style)

Mashed Potatoes GF

Pepper Jack Creamed Corn

Spinach Souffle

Grilled Asparagus GF

French Onion Mac & Cheese

DESSERT (please select one)

TC Sweet Bites

Assorted Miniature House-Made Desserts, Served Family Style
Gluten Free option available upon request

OR (guest's choice)

Cherry Pie

Michigan Tart Cherries, Almond Essence, Madagascar Vanilla Ice Cream

Tortoise Pie

Chocolate, Candied Walnuts, Bourbon-Caramel Sauce, Whipped Cream



12*Gluten free options available upon request

LUNCH PACKAGES

*All lunch packages include iced tea and brewed coffee

*Dinner menus available for lunch service

*Vegetarian, Vegan, and Gluten-Free items available upon request

GOLIGHTLY

\$29.95 PER PERSON

FIRST COURSE (guest choice)

Seasonal Soup

Hydro Boston Bibb Salad **GF, V**

Ranch Vinaigrette, Parmesan Frico

ENTRÉE (guest choice of)

Oak Aged Bourbon Barrel Meatloaf

Foraged Mushrooms, Buttery Mashed Potatoes

TSC Cheeseburger

Pimento Cheese, Kennebec Frites

Chopped Wedge Salad

Applewood Bacon, Danish Blue Cheese, Grape Tomato, Croutons

DESSERT COURSE

TC Sweet Bites

Assorted Miniature House-Made Desserts, Served Family Style

*Gluten free option available upon request

GF = GLUTEN FREE

V = VEGETARIAN

TORTOISE

\$45.95 PER PERSON

FIRST COURSE (please select two options for guest choice)

Lobster Bisque

Seasonal Soup

Hydro Boston Bibb Salad **GF, V**

Ranch Vinaigrette, Parmesan Frico

Burrata & Heirloom Tomato Salad **GF, V**

Balsamic Vinaigrette, Pesto, Pistachio

GF = GLUTEN FREE

V = VEGETARIAN

ENTRÉE (please select three options for guest choice)

Skuna Bay Salmon

Summer Corn Relish, Mint Chimichurri

10 oz Skirt Steak **GF**

Bourbon Barrel Worcestershire, Grilled Onions, Buttery Mashed Potatoes

Roasted Amish Chicken **GF**

Buttery Mashed Potatoes, Grilled Asparagus, Cilantro Sweet Chili Glaze

Chopped Wedge Salad

Applewood Bacon, Danish Blue Cheese, Grape Tomato, Croutons

Roasted Acorn Squash & Spring Vegetable Risotto **GF, V**

Garlic, Parmesan, Pinenuts

DESSERT (guest choice of)

Tortoise Pie

Chocolate, Candied Walnuts, Bourbon-Caramel Sauce, Whipped Cream

OR

Cherry Pie

Michigan Tart Cherries, Almond Essence, Madagascar Vanilla Ice Cream

*Gluten free option available upon request

BREAKFAST PACKAGES

*All breakfast packages include iced tea and brewed coffee
*Vegetarian, Vegan, and Gluten-Free items available upon request

CONTINENTAL

\$29.95 PER PERSON

Assorted Breakfast Pastries
House-Made Jams
Fresh Fruit
Freshly Squeezed Orange Juice
Maple Bacon
Herb Roasted Potatoes

BREAKFAST BUFFET

\$45.95 PER PERSON

Buffet may be chef attended for an additional fee of \$150 per attendant

Assorted Breakfast Pastries
Smoked Salmon
Smoked Salmon, Sliced Mini Marbled Rye
Baguettes, Whipped Crème Fraîche, Caper,
Onion, Cucumber, Dill
Fresh Fruit
Open-Faced Ham & Egg Sandwich
Hollandaise Sauce
Biscuits & Gravy
French Toast
Scrambled Eggs
Maple Bacon
Herb Roasted Potatoes

ADD-ON STATIONS

Belgian Waffle Station	\$12.95 Per Person
Cherry Compote, Nutella Chocolate Ganache, Bananas Foster Sauce, Maple Syrup, Whipped Honey Butter, Fresh Berries	+ \$150 Chef Fee
Carving Station	\$29.95 Per Person
Choice of Prime Rib, Beef Tenderloin, or Whole Roasted Salmon	+ \$150 Chef Fee
Iced Seafood Station	\$40.00 Per Person
East & West Coast Oysters, Shrimp Cocktail, Tuna Poke	
Dessert Bar	\$25.00 Per Person
Seasonal House-Made Pies, Assorted Cookies, Fresh Fruit	+ \$150 Pastry Chef Fee
Boozy Coffee Station	\$20.00 Per Person
Bailey's Irish Cream, Frangelico, Amaretto	+ \$100 Mixologist Fee
Bubbly Bar	See Page 19
Freshly Squeezed Juices, Assorted Toppings	
Bloody Mary Bar	See Page 19
Organic Prairie Vodka, Assorted Toppings	

APPETIZER & BUFFET PACKAGES

PASSED CANAPES

\$24 PER DOZEN PIECES / \$4 PER BITE

Truffle Mushroom Risotto **v**
 Burrata Toast Points **v**
 Bruschetta Bites **v**
 Deviled Eggs **GF, v**
 Goat Cheese Stuffed Peppadew Peppers **GF, v**
 Smoked Chicken Croquette
 Steak Tartare
 Meatballs
 TC Sweet Bites ***GF** available upon request



\$36 PER DOZEN PIECES / \$5 PER BITE

Bacon-Wrapped Dates **GF**
 Salmon Rillettes
 Grilled Cheese Triangles **v**
 Apple Curry Chicken Satay **GF**
 Thick-Cut Brown Sugar Bacon **GF**
 TC Cheeseburger Bites

\$48 PER DOZEN PIECES / \$6 PER BITE

Lamb Chop Lollipops
 Ahi Tuna Poke
 Mini Crab Cakes
 Coconut Shrimp
 Prime Rib Sliders
 Mini Lobster Rolls
 Beef Tenderloin Sliders
 Shrimp Cocktail **GF**

GF = GLUTEN FREE
v = VEGETARIAN

Minimum of two dozen pieces per selection

PLATTERS priced per person, minimum order of 10

Dippers	\$4.00 Per Person
Choice of Bruschetta & Mozzarella, House Spreads	
Garden Platter	\$4.00 Per Person
Assorted Seasonal Vegetables, Grilled Pita, Dipping Sauces	
Cheese & Charcuterie	\$12.00 Per Person
Aged Cheddar, Fontina, Danish Blue Cheese, Soppressata, Delaware Fireball Salami, Dried Rioja Chorizo, Mixed Crackers, Mustard, Cornichon Pickles	
Tortoise Antipasti Platter	\$12.00 Per Person
Marinated Olives, Sopressata and Mozzarella, Pimento Cheese and Pretzel Toast, Bread and Butter Pickles, Golden Beets, House-Made Mixed Nuts	
Sweets Table	\$10.00 Per Person
Assortment of Three Seasonal Bite-Sized Desserts; Gluten-Free Desserts Available Upon Request	
Smoked Salmon	\$17.00 Per Person
Smoked Salmon, Sliced Mini Marbled Rye Baguettes, Whipped Crème Fraîche, Capers, Onion, Cucumber, Dill	

*Vegetarian, Vegan, and Gluten-Free items available upon request

APPETIZER & BUFFET PACKAGES

ATTENDED STATIONS

\$150 CHEF ATTENDANT

MADE-TO-ORDER CAESAR SALAD STATION\$12.00 Per Person

Garlic Croutons, Parmesan

PASTA STATION\$25.00 Per Person

Spaghettini Puttanesca with Italian Sausage and Parmesean

OR

Pesto Macaroni with Asparagus and Foraged Mushrooms

RISOTTO STATION\$25.00 Per Person

Foraged Mushroom Risotto with Shittake, Oyster, and Crimini Mushrooms

OR

English Pea Risotto with House-Made Pesto

CARVING STATION

Beef Tenderloin or Rack of Lamb.....\$49.95 Per Person

Pork Tenderloin, Duck Breast, Whole Roasted Salmon,

Roasted Turkey, or Honey Ham—Served with Brioche Rolls and Accompanying Sauces..... \$29.00 Per Person

DESSERT BAR.....\$29.00 Per Person

Seasonal House-Made Pies, Assorted Cookies, Fresh Fruit

RAW BAR *Option to serve on personalized ice sculpture featuring your company logo, pricing varies

Shrimp Cocktail.....\$5.00 Per Piece

Chilled Gulf Shrimp, Bloody Mary and Cocktail Sauces

Oysters.....\$3.50 Per Piece

East and West Selections, Cucumber Mignonette, Lemon Wedges

Upgrade to Oysters Rockefeller (Not Raw) for an Additional \$5 Per Person

Sliced Seared Tuna.....\$12.00 Per Person

House-Made Seaweed Salad, Sriracha Aioli, Jalapeno Cilantro Aioli

Seafood Tower.....\$75.00 Per Person

King Crab Legs, Lobster Tail, East & West Oysters, Gulf Shrimp

*Vegetarian, Vegan, and Gluten-Free items available upon request

APPETIZER & BUFFET PACKAGES

BUFFET MENUS

\$150 CHEF ATTENDANT

Option 1: \$55.95 PER GUEST

SALAD (please select one option)

Caesar Salad

Garlic Croutons, Parmesan

TC House Salad

Mixed Greens, Grape Tomatoes, Cucumber, Croutons, Red Wine Vinaigrette

ENTRÉE (please select two options)

Whitefish

Roasted Turkey Breast

Roasted Pork Loin

Vegetable Spaghettini

Seasonal Vegetables, White Wine, Tomato Fennel Broth

SIDES (please select two options)

Green Beans Almondine

Buttery Mashed Potatoes

Honey Butter Carrots

Asparagus

DESSERT

TC Sweet Bites

Assorted Miniature House-Made Desserts,
Served Family Style

Option 2: \$75.95 PER GUEST

SALAD (please select one option)

Caesar Salad

Garlic Croutons, Parmesan

TC House Salad

Mixed Greens, Grape Tomatoes, Cucumber, Croutons, Red Wine Vinaigrette

Kale & Quinoa Salad

Port Cherries, Candied Pumpkin Seeds, Goat Cheese,
White Balsamic Vinaigrette

ENTRÉE (please select two options)

Hand-Carved Beef Tenderloin

Served with Slider Rolls and Horseradish Cream

Skuna Bay Salmon

Summer Corn Relish, Mint Chimichurri

Chilean Sea Bass (+ \$10 per person)

Coconut Rice, Shrimp Ragout

Roasted Turkey Breast

Roasted Pork Loin

Vegetable Spaghettini

Seasonal Vegetables, White Wine, Tomato Fennel Broth

SIDES (please select two options)

Green Beans Almondine

Buttery Mashed Potatoes

Honey Butter Carrots

Asparagus

**Brussels Sprout Hash with Fingerling Potatoes &
Shiitake Mushrooms**

DESSERT

TC Sweet Bites

Assorted Miniature House-Made Desserts,
Served Family Style

*Vegetarian, Vegan, and Gluten-Free items available upon request

BEVERAGE PACKAGES

*Beverages also available on consumption

*Please inquire about custom beverages (champagne toasts, wine by the bottle, signature and customized cocktails, etc.)

CLUBHOUSE

2 HOURS - \$35.00

3 HOURS - \$45.00

4 HOURS - \$52.50

WINES:

Chandon Brut Classic California, NV
Wente Morning Fog Chardonnay Livermore, CA
Wairau River Sauvignon Blanc, Marlborough
Intrinsic Cabernet Sauvignon, Columbia Valley AVA
Cline Pinot Noir, Sonoma Coast, CA

Domestic & Imported Beers
Non-Alcoholic Beverages

TORTOISE

2 HOURS - \$40.00

3 HOURS - \$55.00

4 HOURS - \$65.00

WINES:

Chandon Brut Classic California, NV
Wente Morning Fog Chardonnay Livermore, CA
Wairau River Sauvignon Blanc, Marlborough
Intrinsic Cabernet Sauvignon, Columbia Valley AVA
Cline Pinot Noir, Sonoma Coast, CA

LIQUORS:

Prairie Vodka, Tito's Vodka, Prairie Gin, Tanqueray Gin,
Bulleit Bourbon, Old Forrester, Jack Daniels, Jim Beam,
Maker's Mark, Jameson Irish Whiskey, Templeton Rye,
Monkey Shoulder Scotch, Dewars,
Johnny Walker Black Label

Domestic & Imported Beers
Non-Alcoholic Beverages

PEARL

2 HOURS - \$47.50

3 HOURS - \$59.50

4 HOURS - \$79.50

WINES:

Chandon Brut Classic California, NV
Wente Morning Fog Chardonnay Livermore, CA
Wairau River Sauvignon Blanc, Marlborough
Intrinsic Cabernet Sauvignon, Columbia Valley AVA
Cline Pinot Noir, Sonoma Coast, CA

LIQUORS:

Grey Goose Vodka, Ketel One Vodka, Macallan 12 Year,
Ardmore Traditional Cask, Balvenie 12 Year, Tullamore
Dew Irish Whiskey, Bombay Sapphire Gin, Hendricks Gin

Signature Cocktails
Domestic & Imported Beers
Non-Alcoholic Beverages

BEVERAGE PACKAGES

*Consumption option also available

*Please inquire about custom beverages (champagne toasts, wine by the bottle, branded cocktails, etc.)

BUBBLY BAR

2 HOURS - \$30.00

3 HOURS - \$40.00

\$100.00 Mixology Fee

Start with some Bubbly, add a splash of freshly squeezed juice, garnish and enjoy! A colorful display of an array of juices and complementing toppings. Juices to include Orange, Cranberry, Pineapple and Grapefruit Juices. Toppings to include Orange Slices, Strawberries, Raspberries and Blueberries.

BLOODY MARY BAR

2 HOURS - \$30.00

3 HOURS - \$40.00

\$100.00 Mixology Fee

Organic Prairie Vodka, season, garnish and sip! A succulent spread sure to catch the eye and please the palette. Toppings include Salami, Bacon, Shrimp, Fontina, Cheddar, Celery, Olives, Pickles, Pepperoncini, Lemons, Limes, Tabasco, A-1 and Worcestershire.

CUSTOM SIGNATURE COCKTAILS AVAILABLE UPON REQUEST