

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



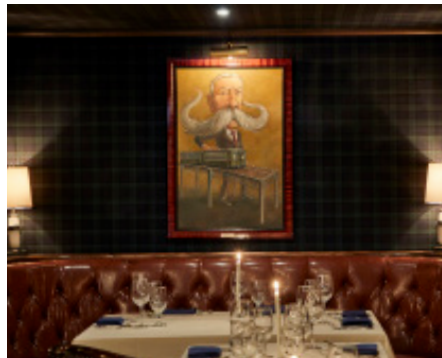
IF THESE WALLS COULD TALK...

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 32 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
ACCOMMODATES UP TO 16 AT A SINGLE TABLE

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 TWO DINNER TABLES

DINING SPACES: THE LOUNGE

PRIVATE

UP TO 40 SEATED | UP TO 75 RECEPTION

PRIVATE BAR AND PERSONAL BARTENDER

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 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 140 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

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.....\$275 per hour
Duo.....\$225 per hour
Solo Pianist.....\$175 per hour
+Vocalist/Holiday Caroler to Live Jazz + \$350 per hour

2 hour minimum; December Pricing Increases;
Based on Availability

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.

Up to 100 photos; \$200.00 per hour; 2 hour minimum
*Additional 100 photos available for additional fee

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 Bartender Fee
Cocktails Charged Upon Consumption

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.

\$175.00 per hour; 2 hour minimum

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; Based on Availability

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 Vary; Please Inquire For Further Details
2 Hour Minimum; Based on Availability

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 and 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

\$69.95 PER PERSON

FIRST COURSE (please select one for all guests)

Tomato Soup

Hydro Boston Bibb Salad GF, V

Ranch Vinaigrette, Parmesan Frico

ENTRÉE (please select three options for guest choice)

Skuna Bay Salmon

Corn Relish, Mint Chimichurri

10 oz Skirt Steak GF

Bourbon Barrel Worcestershire, Grilled Onions, Buttery Mashed Potatoes

Roasted Miller's Farm Chicken GF

Wild Rice, Broccolini

Roasted Acorn Squash and Vegetable Risotto GF, V

Garlic, Parmesan, Pinenuts



SIDES (please select two options - served family style)

Grilled Asparagus GF

Roasted Sweet Corn Casserole

Buttery 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

Tomato 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

Corn Relish, Mint Chimichurri

Pan Seared Sea Scallops GF

Green Pea Risotto, Asparagus, Artichokes

10 oz Filet Mignon GF

Maitre d'Hotel Butter

Roasted Miller's Farm Chicken GF

Wild Rice, Broccolini

Roasted Acorn Squash and Vegetable Risotto GF, V

Garlic, Parmesan, Pinenuts



SIDES (please select two options - served family style)

Buttery Mashed Potatoes GF

Roasted Sweet Corn Casserole

Creamed Spinach GF

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
Tomato 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

Corn Relish, Mint Chimichurri

Chilean Sea Bass GF

Sautéed Watercress and Ginger, Coconut Rice, Shrimp Ragout

Dover Sole Meuniere

Fresh Lemon

Pan Seared Sea Scallops GF

Green Pea Risotto, Asparagus, Artichokes

10 oz Filet Mignon GF

Maitre d'Hotel Butter

14 oz New York Strip Steak Au Poivre GF

Cognac Peppercorn Sauce

Roasted Miller's Farm Chicken GF

Wild Rice, Broccolini

Roasted Acorn Squash and Vegetable Risotto GF, V

Garlic, Parmesan, Pinenuts

SIDES (please select two options - served family style)

Buttery Mashed Potatoes GF

Roasted Sweet Corn Casserole

Creamed Spinach GF

Grilled Asparagus GF

5-Cheese 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

*Gluten free options available upon request

BREAKFAST PACKAGES

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

BREAKFAST BUFFET

\$55.95 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

\$48 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



\$60 PER DOZEN PIECES / \$5 PER BITE

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

\$84 PER DOZEN PIECES / \$7 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	\$5.00 Per Person
Choice of Bruschetta & Mozzarella, House Spreads	
Garden Platter	\$6.00 Per Person
Assorted Seasonal Vegetables, Grilled Pita, Dipping Sauces	
Cheese & Charcuterie	\$13.00 Per Person
Aged Cheddar, Fontina, Danish Blue Cheese, Soppressata, Delaware Fireball Salami, Dried Rioja Chorizo, Mixed Crackers, Mustard, Cornichon Pickles	
Tortoise Antipasti Platter	\$13.00 Per Person
Marinated Olives, Sopressata and Mozzarella, Pimento Cheese and Pretzel Toast, Bread and Butter Pickles, Golden Beets, House-Made Mixed Nuts	
Smoked Salmon	\$19.00 Per Person
Smoked Salmon, Sliced Marbled Rye Baguettes, Whipped Crème Fraîche, Capers, Onion, Cucumber, Dill	
Sweets Table	\$11.00 Per Person
Assortment of Three Seasonal Bite-Sized Desserts; Gluten-Free Desserts Available Upon Request	

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

APPETIZER & BUFFET PACKAGES

ATTENDED STATIONS

\$150 CHEF ATTENDANT

MADE-TO-ORDER CAESAR SALAD STATION\$14.00 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.....\$55.95 Per Person

Whole Roasted Salmon, Pork Tenderloin,

Roasted Turkey, or Honey Ham—Served with Brioche Rolls and Accompanying Sauces.....\$32.95 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.....\$3.75 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.....\$15.00 Per Person

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

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

APPETIZER & BUFFET PACKAGES

BUFFET MENUS

\$150 CHEF ATTENDANT

Option 1: \$59.95 PER GUEST

SALAD OR SOUP (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)

Almond Crusted Lake Superior Whitefish

Skuna Bay Salmon

Mint Chimichurri

Skirt Steak

Au Jus

Acorn Squash Risotto

Garlic, Parmesan, Pinenuts

SIDES (please select two options)

Buttery Mashed Potatoes

Grilled Asparagus

Broccolini

5-Cheese Mac & Cheese

DESSERT

TC Sweet Bites

Assorted Miniature House-Made Desserts,
Served Family Style

Option 2: \$79.95 PER GUEST

SALAD OR SOUP (please select one option)

Caesar Salad

Garlic Croutons, Parmesan

TC House Salad

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

Lobster Bisque

ENTRÉE (please select two options)

Hand-Carved Beef Tenderloin

Served with Slider Rolls and Horseradish Cream

Skuna Bay Salmon

Mint Chimichurri

Chilean Sea Bass (+ \$15 per person)

Coconut Rice, Shrimp Ragout

Roasted Miller's Farm Chicken

Wild Rice

Braised Short Ribs

Acorn Squash Risotto

Garlic, Parmesan, Pinenuts

SIDES (please select two options)

Buttery Mashed Potatoes

Grilled Asparagus

Broccolini

5-Cheese Mac & Cheese

Creamed Spinach

Roasted Sweet Corn Casserole

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:

Banshee Brut, Ten of Cup, Sonoma
Terlato Pinot Grigio Friuli, Italy
Wairau River Sauvignon Blanc, Marlborough
Stag's Leap Hands of Time Chardonnay, Napa
Cline Pinot Noir, Sonoma Coast, CA
Coppola Director's Cut Cabernet Sauvignon, Alexander Valley
Cleto Chiarli Centenario Lambrusco Emilia-Romagna Valley

Domestic & Imported Beers
Non-Alcoholic Beverages

TORTOISE

2 HOURS - \$40.00

3 HOURS - \$55.00

4 HOURS - \$65.00

WINES:

Banshee Brut, Ten of Cup, Sonoma
Terlato Pinot Grigio Friuli, Italy
Wairau River Sauvignon Blanc, Marlborough
Stag's Leap Hands of Time Chardonnay, Napa
Cline Pinot Noir, Sonoma Coast, CA
Coppola Director's Cut Cabernet Sauvignon, Alexander Valley
Cleto Chiarli Centenario Lambrusco Emilia-Romagna Valley

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:

Banshee Brut, Ten of Cup, Sonoma
Terlato Pinot Grigio Friuli, Italy
Wairau River Sauvignon Blanc, Marlborough
Stag's Leap Hands of Time Chardonnay, Napa
Cline Pinot Noir, Sonoma Coast, CA
Coppola Director's Cut Cabernet Sauvignon, Alexander Valley

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