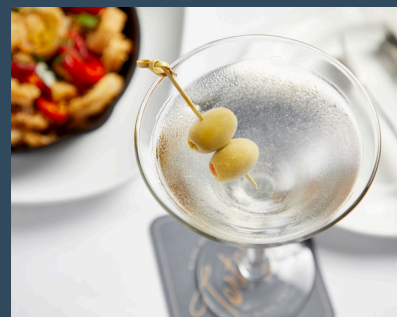
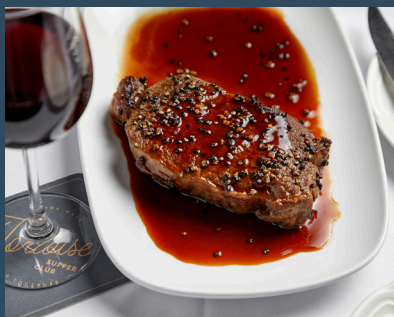


DINE WELL

# Tortoise

SUPPER  
CLUB

DINE TOGETHER



## PRIVATE DINING AND SPECIAL EVENTS

Private Dining & Special Events Manager  
Kelli Varnava 708.309.0321 [events@tortoiseclub.com](mailto:events@tortoiseclub.com)  
350 N. State St., Chicago IL 60654  
[www.tortoisepinnerclub.com](http://www.tortoisepinnerclub.com)

# 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 swanky, sophisticated and energetic, but also warm and welcoming.

All of our menu items are timeless classics prepared by Chef Pablo within our fully from-scratch kitchen using 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 featuring Chicago stories, including many items which celebrate the great city of Chicago.

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





# THE RED ROOM

FULLY PRIVATE  
UP TO 55 SEATED | UP TO 75 RECEPTION

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. Elegant and swanky on its own, our jazz era Red Room becomes a showstopper with the addition of flowers, candles, and jewels.





# THE BOARDROOM

FULLY PRIVATE  
UP TO 22 SEATED

Ideal for intimate conversations and smaller gatherings, our Boardroom is home to warm wood, brown leather and soft gold lighting. Our hand painted mural, by New York artist, Pauline de Roussy de Sales, dances the walls providing a peek into the secret Chicago stories within, while highlighting some of Chicago's most famous landmarks. The glass paned walls and doors offer privacy while incorporating the upbeat, swanky ambiance within the main dining room just outside. With a sleek built-in banquette lining the perimeter of the room, a one or two table set up is available based on your final count.





# 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, a gift 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. The Lounge is an excellent, versatile space for entertaining, dining, and mingling.





# THE MAIN DINING ROOM

PRIVATE

UP TO 130 SEATED | UP TO 140 RECEPTION

Receptions, class reunions and holiday celebrations; the possibilities are endless. Modeled after Chicago's historic Pump Room, deep rich wood accents, leather tufted banquettes along the perimeter of the room and our hand painted mural by New York artist, Pauline de Roussy de Sales, provide a warm, rich and inviting ambiance. Flexible floor plan options allow for an array of offerings, from a festive cocktail reception with a mixture of high-top cocktail tables and low optional seating, to a welcoming seated meal providing a communal, family-like set up.



# ENTERTAINMENT & EXTRAS

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

## LIVE JAZZ

Trio.....\$300 per Hour  
Duo.....\$250 per Hour  
Solo Pianist.....\$200 per Hour  
Add a Vocalist/Holiday Caroler to Live Jazz + \$350 per Hour

2 hour Minimum; December Pricing Increases;  
Pricing Subject to Change; Based on Availability

## COCKTAIL DEMONSTRATION

Make the “Perfect Manhattan” and other fun cocktails the highlight of your event with a cocktail demonstration. Complimentary custom-printed recipe cards for guests to take home and test out the knowledge shared.

\$250 Bartender Fee; Cocktails Charged Upon Consumption;  
Cocktails Included in Pearl Bar Package if Selected

## HAND-ROLLED CIGARS

Yadira Soter rolls tobacco leaves in a yellow Ecuadorian wrapper with a hint of cognac and a sweet tip. Choose from Churchills, Torpedoes, Robustos, French Vanilla Dipped Sugar Cigarillos or a mix. Customize your wrapper with your logo or date for that extra touch!

50 cigars: \$720      100 cigars: \$1,140  
125 cigars: \$1,320      150 cigars: \$1,560

Up to 3 hours; Pricing Subject to Change;  
Based on Availability

## POLAROID PHOTOGRAPHER

A strolling Polaroid photographer captures nostalgic instant photos for your guests to take home as a souvenir from your event. Themed character photographer (Flapper Girl or Audrey Hepburn-esque) available upon request.

Up to 100 photos; \$200 per Hour; 2 Hour Minimum  
\*Additional 100 photos available for additional fee

## CARICATURE ARTIST

Skilled caricature artist Chuck Senties creates live portraits for your guests to take home. Black and white (12-14 portraits per hour) or colored drawings (6-8 portraits per hour) are available. Group portraits and branded paper available upon request for an extra fee.

\$180 per Hour; 2 Hour Minimum;  
Pricing Subject to Change; 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. Choose from Blackjack, Roulette, Craps and Poker!

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

## WINE PAIRINGS

Escalate your dining experience and allow one of our Sommeliers to walk you through an adventure in wine.

Charged Upon Consumption, Per Bottle Opened;  
Please Inquire For Further Details; 2 Hour Minimum;  
\$300 Sommelier Fee; Based on Availability

## BRANDING & AUDIO/VISUAL ABILITIES

- \* We are happy to include company logos, group names, sponsors, or special messages on custom printed menus
- \* Custom welcome/reserved signs and table numbers available upon request
- \* AV available for an additional fee; please inquire for further details, pricing varies; based on availability
- \* Complimentary easel available upon request

## ON-SITE VALET

- \* Valet available for both daytime and evening events
- \* Can be added to hosted check
- \* Daytime, Sunday and Monday events, and buyouts require minimum guarantee of \$225; please inquire for further details



# DINNER PACKAGES

\*All dinner packages include coffee, tea and soft drinks

\*Vegetarian, Vegan and Gluten-Free items available upon request; Kosher available for additional fee

## CLUBHOUSE

\$72.95 PER PERSON

### FIRST COURSE (please select one for all guests)

#### Lobster Bisque

#### 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 Amish Chicken **GF**

Cilantro Sweet Chili Glaze, Buttery Mashed Potatoes

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

Garlic, Parmesan, Pinenuts

#### Eggplant Pizzette **V**

Aged Gouda Breading, Tomato Coulis, Fontina Gratinee, Marinara

#### Roasted Acorn Squash, Coconut Rice with Vegetable Stir Fry **GF, V, VG**

### SIDES (please select two options - served family style)

#### Grilled Asparagus **GF**

#### Creamed Spinach **GF**

#### Buttery Mashed Potatoes **GF**

### DESSERT (served family style)

#### TC Sweet Bites

Assorted Miniature House-Made Desserts, Served Family Style;  
Key Lime Cheesecake Bites **V**, Mini Bananas Foster Creme  
Brulees **V**, Oreo Balls **V**, Flourless Chocolate Cake with Peanut  
Butter Buttercream Frosting **GF, V**

\*Gluten Free, Nut Free and Dairy Free options available upon request

**V = VEGETARIAN**  
**VG = VEGAN**  
**GF = GLUTEN FREE**



**Add our Signature Bread Service for \$6.95/per loaf**

Loaf serves 6 guests.



# DINNER PACKAGES

\*All dinner packages include coffee, tea and soft drinks

\*Vegetarian, Vegan and Gluten-Free items available upon request; Kosher available for additional fee

## PEARL

\$80.95 PER PERSON

**FIRST COURSE** (please select two options for guest choice)

**Lobster Bisque**

**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 Amish Chicken** GF

Cilantro Sweet Chili Glaze, Buttery Mashed Potatoes

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

Garlic, Parmesan, Pinenuts

**Eggplant Pizzette** V

Aged Gouda Breading, Tomato Coulis, Fontina Gratinee, Marinara

**Roasted Acorn Squash, Coconut Rice with**

**Vegetable Stir Fry** GF, V, VG

**SIDES** (please select two options - served family style)

**Grilled Asparagus** GF

**Creamed Spinach** GF

**Buttery Mashed Potatoes** GF

**Broccolini** GF

**DESSERT** (please select one)

**TC Sweet Bites**

Assorted Miniature House-Made Desserts, Served Family Style;

Key Lime Cheesecake Bites V, Mini Bananas Foster Creme

Brulees V, Oreo Balls V, Flourless Chocolate Cake with Peanut

Butter Buttercream Frosting GF, V

**Tortoise Pie**

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

\*Gluten Free, Nut Free and Dairy Free options available

upon request



**Add our Signature Bread Service for \$6.95/per loaf**

Loaf serves 6 guests.

V = VEGETARIAN

VG = VEGAN

GF = GLUTEN FREE

# DINNER PACKAGES

\*All dinner packages include coffee, tea and soft drinks

\*Vegetarian, Vegan and Gluten-Free items available upon request; Kosher available for additional fee

## STEINWAY

\$99.95 PER PERSON

### BREAD SERVICE

#### Tortoise Signature Boule

Our famous Bread Stuffed With Mascarpone and Gorgonzola Cheeses,  
Drizzled With Garlic Butter

### FIRST COURSE (please select two options for guest choice)

#### Lobster Bisque

#### 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

### SIDES (please select two options - served family style)

#### Grilled Asparagus GF

#### Creamed Spinach GF

#### Buttery Mashed Potatoes GF

#### Broccolini GF

#### 5-Cheese Mac & Cheese

V = VEGETARIAN

VG = VEGAN

GF = GLUTEN FREE

\*Gluten Free, Nut Free and Dairy Free options available upon request



### 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

Pan Sautéed, Sauce 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 Amish Chicken GF

Cilantro Sweet Chili Glaze, Buttery Mashed Potatoes

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

Garlic, Parmesan, Pinenuts

#### Eggplant Pizzette V

Aged Gouda Breeding, Tomato Coulis, Fontina Gratinee, Marinara

#### Roasted Acorn Squash, Coconut Rice with Vegetable Stir Fry GF, V, VG

### Our Famous Prime Rib or Beef Wellington

Available as entree selection with confirmed count per dish  
provided 1 week prior to event date

### DESSERT (please select one)

#### TC Sweet Bites

Assorted Miniature House-Made Desserts, Served Family Style;  
Key Lime Cheesecake Bites V, Mini Bananas Foster Creme  
Brulees V, Oreo Balls V, Flourless Chocolate Cake with Peanut  
Butter Buttercream Frosting GF, V 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



# BRUNCH OPTIONS

\*Vegetarian, Vegan and Gluten-Free items available upon request; Kosher available for additional fee

## BRUNCH BUFFET

**\$65.95 PER PERSON**

Buffet may be chef attended for an additional fee of \$200 per attendant

\*Package includes coffee, tea and soft drinks

### Assorted Breakfast Pastries **V**

#### Smoked Salmon **GF**

Smoked Salmon, Sliced Mini Marbled Rye Baguettes, Whipped Crème Fraîche, Capers, Onion, Cucumber, Dill

#### Fresh Fruit **GF, V**

#### Eggs Benedict

#### French Toast **V**

#### Scrambled Eggs **GF, V**

#### Maple Bacon **GF**

#### Braised Short Ribs

#### Green Beans Almondine **V**

#### Herb Roasted Potatoes **GF, V**

**V = VEGETARIAN**  
**VG = VEGAN**  
**GF = GLUTEN FREE**

## ADD-ON BRUNCH STATIONS

### Belgian Waffle Station.....\$15.95 Per Person

Cherry Compote, Nutella Chocolate Ganache, Bananas Foster Sauce, Maple Syrup, Whipped Honey Butter, Fresh Berries + \$200 Chef Fee

### Carving Station.....\$39.95 Per Person

Choice of Prime Rib, Beef Tenderloin, or Whole Roasted Salmon + \$200 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 + \$200 Pastry Chef Fee

### Boozy Coffee Station.....\$20.00 Per Person

Bailey's Irish Cream, Frangelico, Amaretto + \$250 Mixologist Fee

### Bubbly Bar.....See Page 19

Freshly Squeezed Juices, Assorted Toppings

### Bloody Mary Bar.....See Page 19

Mile High Vodka, Assorted Toppings

# PASSED & PLATTERED APPETIZERS

## PASSED CANAPES

Minimum of two dozen pieces per selection

**\$48 PER DOZEN PIECES / \$4 PER BITE**

Truffle Mushroom Risotto Bites **V**  
Bruschetta Bites **V**  
Deviled Eggs **GF, V**  
Meatballs  
Goat Cheese Stuffed Peppadew Peppers **GF, V**  
Pimento Cheese & Pretzel Toast Crostinis **V**  
Chopped Wedge Salad Skewers **GF**

**Sweet Bites (TO INCLUDE ALL OF THE BELOW)**

Key Lime Cheesecake Bites **V**, Mini Bananas Foster Creme  
Brulees **V**, Oreo Balls **V**, Flourless Chocolate Cake with  
Peanut Butter Buttercream Frosting **GF, V**

\*Gluten free, Nut Free and Dairy  
Free options available upon request

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

Bacon-Wrapped Dates **GF**  
Cheeseburger Sliders  
Sun Dried Tomato & Goat Cheese Crostinis **V**  
Mini Grilled Cheese & Tomato Soup Shooters **V**  
Thick-Cut Brown Sugar Bacon Bites **GF**  
Cucumber & Herbed Cream Cheese Rounds **GF, V**

**\$84 PER DOZEN PIECES / \$7 PER BITE**

Lamb Chop Lollipops  
Watermelon Caprese Skewers **GF, V**  
Mini Crab Cakes  
Sweet Chili Jumbo Chicken Wing Drumettes  
Coconut Shrimp  
Mini Lobster Rolls  
Beef Tenderloin Sliders  
Shrimp Cocktail **GF**  
Mini Grasshopper Boozy Milkshakes **V**  
Chocolate Chip Cookie Shot "Glass" & Milk **V**

## PLATTERS priced per person, minimum order of 10

**Caprese Platter **V**.....\$5.00 Per Person**  
Bruschetta, Fresh Mozzarella, Pesto, Crostini

**Vegetable Platter **V**.....\$7.00 Per Person**  
Assorted Seasonal Vegetables, Grilled Pita Bread, Hummus

**Cheese & Charcuterie Platter.....\$15.00 Per Person**  
Aged Cheddar, Fontina, Danish Blue Cheese, Soppressata, Delaware Fireball Salami,  
Dried Rioja Chorizo, Mixed Crackers, Mustard, Cornichon Pickles

**Fresh Fruit Platter **GF, V**.....\$10.00 Per Person**  
Assorted Seasonal Fresh Fruit

**Smoked Salmon Platter **GF, V**.....\$20.00 Per Person**  
Smoked Salmon, Sliced Marbled Rye Baguettes, Whipped Crème Fraîche, Capers, Onion, Cucumber, Dill

**V = VEGETARIAN  
VG = VEGAN  
GF = GLUTEN FREE**



# FOOD STATIONS

\$200 CHEF ATTENDANT

**MADE-TO-ORDER CAESAR SALAD STATION** .....\$14.00 Per Person  
Parmesan, Garlic Croutons

**PASTA STATION** .....\$25.00 Per Person  
Spaghettini Puttanesca with Italian Sausage and Parmesan  
OR  
Pesto Macaroni with Asparagus and Foraged Mushrooms

**RISOTTO STATION** .....\$25.00 Per Person  
Foraged Mushroom Risotto with Shiitake, Oyster, and Crimini Mushrooms  
OR  
English Pea Risotto with House-Made Pesto

**CARVING STATION**  
Beef Tenderloin Served with Slider Rolls and Horseradish Cream .....\$55.95 Per Person  
Whole Roasted Salmon, Pork Tenderloin, Roasted Turkey, or Honey Ham—  
Served with Brioche Rolls and Accompanying Sauces.....\$35.95 Per Person

**MASHED POTATO “MARTINI” BAR**.....\$25.95 Per Person  
Start with a Dollop of Our Velvety Buttery Mashed Potatoes in a Classic Martini Glass, then Garnish  
with Your Favorite Toppings Including: Yellow Cheddar Cheese, White Cheddar Cheese, Scallions,  
Caramelized Onions, Bacon Bits, Sour Cream, Butter, Sriracha

**PIE BAR**.....\$25.95 Per Person  
Our Famous House-Made Pies including our Tortoise Pie, Cherry Pie and Peanut Butter Pie, Fresh Fruit,  
Creme Anglaise & Whipped Cream

**RAW BAR** \*Option to serve on personalized ice sculpture featuring your company logo for additional fee

**Shrimp Cocktail**.....\$5.00 Per Person  
Chilled Gulf Shrimp, Bloody Mary and Cocktail Sauces

**Oysters**.....\$3.95 Per Person  
East and West Selections, Cucumber Mignonette, Lemon Wedges  
Upgrade to Oysters St. Charles (cooked) for an Additional \$5 Per Person

# BUFFET PACKAGES

## BUFFET MENUS

\$200 CHEF ATTENDANT

### Option 1: \$65.95 PER GUEST

**SALAD OR SOUP** (please select one option)

**Caesar Salad**

Garlic Croutons, Parmesan

**House Salad** **V**

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** **GF**

Au Jus

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

Garlic, Parmesan, Pinenuts

**SIDES** (please select two options)

**Grilled Asparagus** **GF**

**Creamed Spinach** **GF**

**Buttery Mashed Potatoes** **GF**

**Broccoli** **GF**

**5-Cheese Mac & Cheese**

**DESSERT**

**Sweet Bites**

Assorted Miniature House-Made Desserts, Served Family Style; Key Lime Cheesecake Bites **V**, Mini Bananas Foster Creme Brulees **V**, Oreo Balls **V**, Flourless Chocolate Cake with Peanut Butter Buttercream Frosting **GF, V** Gluten Free option available upon request

### Option 2: \$85.95 PER GUEST

**SALAD OR SOUP** (please select one option)

**Caesar Salad**

Garlic Croutons, Parmesan

**House Salad** **V**

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

**Lobster Bisque**

**ENTRÉE** (please select two options)

**Hand-Carved Beef Tenderloin** **GF**

Served with Slider Rolls and Horseradish Cream

**Skuna Bay Salmon**

Mint Chimichurri

**Chilean Sea Bass (+ \$15 per person)** **GF**

Coconut Rice, Shrimp Ragout

**Roasted Amish Chicken** **GF**

Cilantro Sweet Chili Glaze

**Braised Short Ribs**

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

Garlic, Parmesan, Pinenuts

**SIDES** (please select two options)

**Grilled Asparagus** **GF**

**Creamed Spinach** **GF**

**Buttery Mashed Potatoes** **GF**

**Broccoli** **GF**

**5-Cheese Mac & Cheese**

**DESSERT**

**Sweet Bites**

Assorted Miniature House-Made Desserts, Served Family Style; Key Lime Cheesecake Bites **V**, Mini Bananas Foster Creme Brulees **V**, Oreo Balls **V**, Flourless Chocolate Cake with Peanut Butter Buttercream Frosting **GF, V** Gluten Free option available upon request

**V = VEGETARIAN**  
**VG = VEGAN**  
**GF = GLUTEN FREE**

\*Vegetarian, Vegan and Gluten-Free items available upon request; Kosher available for additional fee



# 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  
Battle Creek Unconditional Pinot Noir, Willamette Valley  
Paso D'oro Cabernet Sauvignon, Paso Robles

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  
Battle Creek Unconditional Pinot Noir, Willamette Valley  
Paso D'oro Cabernet Sauvignon, Paso Robles

### LIQUORS TO INCLUDE BUT NOT LIMITED TO:

Mile High Vodka, Tito's Vodka, Mile High 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  
Battle Creek Unconditional Pinot Noir, Willamette Valley  
Paso D'oro Cabernet Sauvignon, Paso Robles

### LIQUORS TO INCLUDE BUT NOT LIMITED TO:

Grey Goose Vodka, Ketel One Vodka, Macallan 12 Year,  
Balvenie 12 Year, Bombay Sapphire Gin, Hendricks Gin, Sazarac  
Rye, as well as the Spirits within the Tortoise Bar Package

Signature Cocktails  
Domestic & Imported Beers  
Non-Alcoholic Beverages

# BEVERAGE PACKAGES

\*Beverages also available on consumption

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

## BUBBLY BAR

2 HOURS - \$30.00

3 HOURS - \$40.00

\$250.00 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.  
Toppings to include Orange Slices, Strawberries, Raspberries and Blueberries.

## BLOODY MARY BAR

2 HOURS - \$30.00

3 HOURS - \$40.00

\$250.00 Mixology Fee

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

## CUSTOM SIGNATURE COCKTAILS AVAILABLE UPON REQUEST