

DINE WELL

Tortoise

SUPPER
CLUB

DINE TOGETHER



PRIVATE DINING AND SPECIAL EVENTS

Private Dining & Special Events 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 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 MINGLING

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 | UP TO 25 MINGLING

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 MINGLING

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 80 SEATED | UP TO 134 SEATED WITH BOARDROOM

UP TO 100 MINGLING | UP TO 150 MINGLING WITH BOARDROOM

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:

**Entertainment & extras not applicable towards required food & beverage minimums.*

LIVE JAZZ

Trio..... \$375 per Hour
Duo..... \$325 per Hour
Solo Pianist..... \$275 per Hour
Add a Vocalist/Holiday Caroler to Live Jazz + \$500 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 for 2 Hours; Cocktails Charged Upon Consumption; Cocktails Included in Pearl Bar Package if Selected.

*Additional hours may be added for \$150 per hour

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: \$840	75 cigars: \$1,020
100 cigars: \$1,140	125 cigars: \$1,320
150 cigars: \$1,560	200 cigars: \$1,980

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.

100 Photos; \$250 per Hour for 2 Hours; 2 Hour Minimum
*\$150 per additional hour & 100 additional photos;
based on availability

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.

\$210 per Hour; 2 Hour Minimum; Pricing Subject to Change;
Based on Availability; Travel Fee for December to Apply

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; 3 Hour Minimum;
\$400 Sommelier Fee for 3 Hours; 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

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:

**Entertainment & extras not applicable towards required food & beverage minimums.*

FAVORS & TAKE HOME TREATS

Tickle your taste buds with a delicious take home gift for your guests! Norman Love Chocolates offers an array of artistic, innovative—not to mention, delicious!—treats, perfect to leave your guests with that “cherry on top” finale to your event as they depart! Plus, customizable options allow you to personalize your gift to your desire.

Please Inquire for Further Details; Options and Pricing Varies Based on Availability.
Advanced notice required.



Need suggestions for your desired vendors?

Let Kelli provide her expertise and share her professional and highly reputable referrals, whether you're looking for a DJ, bakery, floral and decor, etc.









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

\$73.95 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, V

Creamed Spinach GF, V

Buttery Mashed Potatoes GF, V

DESSERT (served family style)

TC Sweet Bites V

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
One 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

\$81.95 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, V**

Creamed Spinach **GF, V**

Buttery Mashed Potatoes **GF, V**

Broccolini **GF, V**

DESSERT (please select one)

TC Sweet Bites **V**

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 **V**

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

One 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, V**

Creamed Spinach **GF, V**

Buttery Mashed Potatoes **GF, V**

Broccolini **GF, V**

5-Cheese Mac & Cheese **V**

V = VEGETARIAN

VG = VEGAN

GF = GLUTEN FREE



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 for all guests' entree selections provided 1 week prior to event date. *Host is responsible for providing place cards with selection clearly noted

DESSERT (please select one)

TC Sweet Bites **V**

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 & Dairy Free options available upon request

OR

(guest's choice)

Cherry Pie **V**

Michigan Tart Cherries, Almond Essence, Madagascar Vanilla Ice Cream

Tortoise Pie **V**

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

\$67.95 PER PERSON

Chef attendant available upon request at \$250 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 + \$250 Chef Fee	
Carving Station	\$59.95, \$57.95, or \$39.95 Per Person
Choice of Prime Rib \$59.95, Beef Tenderloin \$57.95, or Whole Roasted Salmon \$39.95 + \$250 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 + \$250 Pastry Chef Fee	
Boozy Coffee Station	\$20.00 Per Person
Bailey's Irish Cream, Frangelico, Amaretto + \$250 Mixologist Fee Required	
Bubbly Bar	See Page 19
Freshly Squeezed Juices, Assorted Toppings	
Bloody Mary Bar	See Page 19
Concierge 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**
- Cucumber Rounds with Hummus **GF, V, VG**

\$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**
- Grilled Vegetable Skewers **GF, V, VG**
- Cantaloupe & Watermelon Skewers **GF, V, VG**
- Crackers with Sundried Tomato & Balsamic Glaze **GF, V, VG**

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

- Lamb Chop Lollipops **GF**
- 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**
- Mini Vegetable Roll **GF, V, VG**

Sweet Bites (TO INCLUDE ALL OF THE BELOW)

- Key Lime Cheesecake Bites **V**, Mini Bananas Foster
- Crème Brûlées **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

PLATTERS priced per person, minimum order of 10

- Caprese Platter **V**** \$7.00 Per Person
Bruschetta, Fresh Mozzarella, Pesto, Crostini
- Vegetable Platter **V**** \$8.00 Per Person
Assorted Seasonal Vegetables, Grilled Pita Bread, Hummus, Ranch Dressing
- 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

\$250 CHEF ATTENDANT
Upon request

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

Prime Rib Served with Slider Rolls and Horseradish Cream..... \$59.95 Per Person
Beef Tenderloin Served with Slider Rolls and Horseradish Cream \$57.95 Per Person
Whole Roasted Salmon, Pork Tenderloin, Roasted Turkey, or Honey Ham—
Served with Brioche Rolls and Accompanying Sauces..... \$39.95 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..... \$7.00 Per Piece
Chilled Gulf Shrimp, Bloody Mary and Cocktail Sauces

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

BUFFET PACKAGES

BUFFET MENUS

\$250 CHEF ATTENDANT

Upon request

Option 1: \$65.95 PER GUEST

SALAD (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: \$86.95 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, v

Creamed Spinach GF, v

Buttery Mashed Potatoes GF, v

Broccoli GF, v

5-Cheese Mac & Cheese v

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

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

One Loaf serves 6 guests.

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.)

*Bar package timing must be consecutive hours

CLUBHOUSE

2 HOURS - \$36.00

3 HOURS - \$46.00

4 HOURS - \$53.50

WINES:

Gratien & Meyer Brut, France
Terlato Pinot Grigio, Friuli, Italy
Loveblock Sauvignon Blanc, Marlborough
Chalone Vineyard Estate Chardonnay, Monterey
North Valley Classic Pinot Noir, Willamette Valley
Paso D'Oro Cabernet Sauvignon, Paso Robles

Domestic & Imported Beers
Non-Alcoholic Beverages

TORTOISE

2 HOURS - \$41.00

3 HOURS - \$56.00

4 HOURS - \$66.00

WINES:

Gratien & Meyer Brut, France
Terlato Pinot Grigio, Friuli, Italy
Loveblock Sauvignon Blanc, Marlborough
Chalone Vineyard Estate Chardonnay, Monterey
North Valley Classic Pinot Noir, Willamette Valley
Paso D'Oro Cabernet Sauvignon, Paso Robles

SPIRITS TO INCLUDE (BUT NOT LIMITED TO):

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

Domestic & Imported Beers
Non-Alcoholic Beverages

PEARL

2 HOURS - \$48.50

3 HOURS - \$60.50

4 HOURS - \$80.50

WINES:

Gratien & Meyer Brut, France
Terlato Pinot Grigio, Friuli, Italy
Loveblock Sauvignon Blanc, Marlborough
Chalone Vineyard Estate Chardonnay, Russian River Valley
North Valley Classic Pinot Noir, Willamette Valley
Paso D'Oro Cabernet Sauvignon, Paso Robles

SPIRITS TO INCLUDE (BUT NOT LIMITED TO):

Gin, Bulleit Bourbon, Old Forrester, Jack Daniels, Jim Beam,
Maker's Mark, Jameson Irish Whiskey, Sazerac Rye, Monkey
Shoulder Scotch, Dewars, Johnny Walker Black Label, Grey
Goose Vodka, Ketel One Vodka, Macallan 12 Year, Balvenie 12
Year, Bombay Sapphire Gin, Hendricks Gin, Sazerac Rye, as well
as the Spirits within the Tortoise Bar Package

*A limited satellite bar can be added into your private space with a
bartender fee of \$250 for 3 hour service

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.)

*Bar package timing must be consecutive hours

BUBBLY BAR

2 HOURS - \$31.00

3 HOURS - \$41.00

\$250.00 Mixologist Fee Required

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 - \$31.00

3 HOURS - \$41.00

\$250.00 Mixologist Fee Required

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