PRIVATE DINING AND SPECIAL EVENTS

Private Dining Manager
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350 N. State St. Chicago, IL 60654
www.tortoisesupperclub.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 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.
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.
DINING SPACES: THE BOARDROOM

FULLY PRIVATE
UP TO 22 SEATED
REQUEST ONE, TWO, OR THREE 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, two, or three 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 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.
DINING SPACES: THE DINING ROOM

PRIVATE
UP TO 130 SEATED | UP TO 175 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.
ENTERTAINMENT & EXTRAS

Our full service event planner 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 + $150 per hour

2 hour minimum

LYRIC OPERA STAGE ARTISTS
Request a group of two or four singers from Chicago’s own Lyric Opera to perform your choice of Broadway favorites, classic opera pieces, or holiday carols.

$250.00 per hour for a duo (two singers)
$500.00 per hour for a quartet (four singers)

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!

Cocktails by consumption

$250.00 for private bartender

A/V SETUP
Present a business slideshow to your guests or feature photos and video on the big screen!

$250.00 for screen and projector, including an onsite technician for setup
$350.00 for Pro Line 50” HD TV Monitor Package, including TV stand, all required cables, HDMI cable, delivery, and setup

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

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

CHICAGO’S ORIGINAL GANGSTER TOUR
The Prohibition Era brought to life! Two Gangster Guides from Untouchable Tours mingle with guests, sharing stories, making jokes, and answering questions. Slang and jokes are relevant to the 20’s and 30’s. The stories are about Capone, Dilinger and others, the fight for “business” between the north and south side gangs, bootlegging, and other dirty business.

$950.00
Up to 4 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
DINNER PACKAGES
*All dinner packages include iced tea and brewed coffee
*Vegetarian, Vegan, and Gluten-Free items available upon request

CLUBHOUSE $65.95 PER PERSON

BREAD SERVICE
Toasted Sourdough
Butter

FIRST COURSE
Seasonal Soup
House-Made
TC House Salad
Mixed Greens, Grape Tomatoes, Cucumber, Croutons, Red Wine Vinaigrette

ENTRÉE (please select three options)
Crab-Crusted Cod G
Julienne Vegetables, Jasmine Rice Pilaf, Lobster Brandy Sauce
Skuna Bay Salmon G
Lightly Seasoned, grilled asparagus
Roasted Amish Chicken G
Cilantro Sweet Chili Glaze
Berkshire Pork Chop G
Pommery Mustard Reduction, Grilled Asparagus, Smoked Cheddar Grits
Filet Mignon G
Buttery Mashed Potatoes, Grilled Asparagus, Bordelaise

DESSERT
TC Sweet Bites
Assorted Miniature House-Made Desserts, Served Family Style
**DINNER PACKAGES**

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

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**PEARL**  
$79.95 PER PERSON

**BREAD SERVICE**
- Toasted Sourdough
- Butter
- Miso Rolls
- Peach Honey Butter

**FIRST COURSE (please select two options)**
- Seasonal Soup
- House-Made
- TC House Salad
  - Mixed Greens, Grape Tomatoes, Cucumber, Croutons, Red Wine Vinaigrette
- Caesar Salad
  - Garlic Crouton, Parmesan

**ENTRÉE (please select three options)**
- Crab-Crusted Cod  
  - Julienne Vegetables, Jasmine Rice Pilaf, Lobster Brandy Sauce
- Skuna Bay Salmon  
  - Lightly Seasoned, Grilled Asparagus
- Roasted Amish Chicken  
  - Cilantro Sweet Chili Glaze, Buttery Mashed Potatoes
- Berkshire Pork Chop  
  - Pommery Mustard Reduction, Grilled Asparagus, Smoked Cheddar Grits
- Maple Leaf Farms Roast Duck
  - Berghoff Root Beer Glazed Crispy Half Duck, Wild Rice Stuffing, Lingonberry Gastrique
- Filet Mignon Diane
  - Buttery Mashed Potatoes, Grilled Asparagus, Creamy Cognac and Dijon Sauce
- Chilean Sea Bass  
  - Sautéed Watercress & Ginger, Coconut Rice, Shrimp Ragout

**SIDES (please select two options)**
- Brussels Sprout Hash with Shiitake Mushrooms and Fingerling Potatoes
- Creamed Spinach  
  - G
- Sautéed Mushrooms
  - House-Made Worcestershire

**DESSERT**
- TC Sweet Bites
  - Assorted Miniature House-Made Desserts, Served Family Style
  - OR
- Tortoise Pie
  - Chocolate, Candied Walnuts, Bourbon-Caramel Sauce, Whipped Cream

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**CHILEAN SEABASS**

**MAPLE LEAF FARMS ROAST DUCK**
DINNER PACKAGES

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

STEINWAY

$109.95 PER PERSON

BREAD SERVICE
Toasted Sourdough
Butter
Miso Rolls
Peach Honey Butter

APPETIZER (served family style)
Relish Tray
Marinated Olives, Soppressata and Mozzarella, Pimento Cheese and Pretzel Toast, Bread and Butter Pickles, House-Made Mixed Nuts

FIRST COURSE (please select two options)
Seasonal Soup
House-Made
TC House Salad
Mixed greens, grape tomatoes, cucumber, croutons, red wine vinaigrette
Caesar Salad
Garlic crouton, parmesan
Wedge Salad
Applewood bacon, danish blue cheese, grape tomatoes, croutons

ENTRÉE (please select three options)
ALL ENTREE OPTIONS FROM PREVIOUS PACKAGES AVAILABLE
Stuffed Walleye
Shrimp and crayfish stuffed, asparagus, crayfish sauce
Maple Leaf Farms Roast Duck
Berghoff root beer glazed crispy half duck, wild rice stuffing, lingonberry gastrique
Bone-In Filet Mignon
Roasted mushroom, black truffle bernaise
Filet Mignon
Choice of Oscar Style (Lump crabmeat, bernaise) or Rossini (foie gras), buttery mashed potatoes, grilled asparagus
Chilean Sea Bass
Sautéed watercress & ginger, coconut rice, shrimp ragout
New York Strip Steak (12 oz.)
Peppercorn crusted, au poivre sauce, Brussels sprout hash
Monthly Special (Please Inquire)

Supper Club Classics

Prime Rib
Northwoods dry rub, jus, rosemary cream
Surf & Turf
8 oz. filet mignon and lobster tail
Red Snapper
Chefs preparation
Grouper
Chefs preparation

CLASSIC ENTREES REQUIRE FINAL COUNTS 1 WEEK IN ADVANCE

SIDES (please select two options)
Brussels sprout hash with shiitake mushrooms and fingerling potatoes
Creamed spinach
Sautéed mushrooms
House-made worcestershire

DESSERT
Tortoise pie
Chocolate, candied walnuts, bourbon-caramel sauce, whipped cream
Or guest choice of dessert cocktail
Pink squirrel or chocolate martini
FAMILY-STYLE DINING

*Available for lunch or dinner
*All family-style meals include iced tea and brewed coffee
*Vegetarian, Vegan, and Gluten-Free items available upon request

FAMILY-STYLE $50.00 PER PERSON

BREAD SERVICE
Toasted Sourdough
Butter
Miso Rolls (+ $2 per person)
Peach Honey Butter

FIRST COURSE
TC House Salad
Mixed Greens, Grape Tomatoes, Cucumber, Croutons, Red Wine Vinaigrette

ENTRÉE (please select two options)
Skuna Bay Salmon $G
Lightly Seasoned
Crab-Crusted Cod $G
Lobster Brandy Sauce
Roasted Amish Chicken $G
Cilantro Sweet Chili Glaze
Berkshire Pork Chop $G
Pommery Mustard
Seasonal Risotto $G
Chef’s Seasonal Preparation
Sliced Top Sirloin $G
Au Jus, Horseradish Cream
*Temperature determined in advance
Beef Wellington (serves 10, +$129.95)
*Temperature determined in advance

SIDES (please select two options)
Brussels Sprout Hash with Shiitake Mushrooms
Creamed Spinach $G
Grilled Asparagus $G
Buttery Mashed Potatoes $G
Sautéed Mushrooms
House-Made Worcestershire

THIRD COURSE
TC Sweet Bites
Assorted Miniature House-Made Desserts
BUFFET PACKAGE

MENU

SOUP OR SALAD (please select one option)
- Seasonal Soup
- House-Made
- Caesar Salad
  - Garlic Croutons, Parmesan
- TC House Salad
  - Mixed Greens, Grape Tomatoes, Cucumber, Croutons,
    Red Wine Vinaigrette

ENTRÉE (please select two options)
- Crab-Crusted Cod
- Roasted Turkey Breast
- Herb Roasted Chicken
- Roasted Pork Loin
- Skuna Bay Salmon
- Seasonal Pasta or Risotto
  - Please Inquire for Chef’s Selection
- Pesto Macaroni

ENTRÉE UPGRADES (+ $10 per person)
- Hand-Carved Beef Tenderloin
  - Served with Slider Rolls and Horseradish Cream
  - *Optional Chef Attendant: $150
- Chilean Sea Bass
- Shrimp Ragout

SIDES (please select two options)
- Green Beans Almondine
- Buttery Mashed Potatoes
- Asparagus

DESSERT
- TC Sweet Bites
  - Assorted Miniature House-Made Desserts,
    Served Family Style

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

$60.00 PER PERSON

CHEF LUIS AT THE CARVING STATION

CUSTOM SALAD SPREAD (AVAILABLE UPON REQUEST)

HOUSE-MADE SWEET BITES
APPETIZERS & PLATTERS

PASSED CANAPES

$24 PER DOZEN PIECES
Truffle Mushroom Risotto G
Caprese Skewer G
Bruschetta Bites
Deviled Eggs G
Goat Cheese Stuffed Peppadew Peppers G
Smoked Chicken Croquette
Steak Tartare
Meatballs
TC Sweet Bites

$36 PER DOZEN PIECES
Bacon-Wrapped Dates G
Salmon Rillettes
Mushroom Sliders
Asian BBQ Chicken Kabob
Thick-Cut Brown Sugar Bacon G
TC Cheeseburger Bites

$48 PER DOZEN PIECES
Lamb Chop Lollipops G
Ahi Tuna Poke
Mini Crab Cakes
Coconut Shrimp
Prime Rib Sliders
Mini Lobster Rolls
Beef Tenderloin Sliders
Shrimp Cocktail G

Minimum of two dozen pieces per selection

PLATTERS

FOR 10 OR MORE GUESTS

Dippers.........................................................................................................................$2.00 Per Person
Choice of Bruschetta & Mozzarella, House Spreads

Garden Platter.............................................................................................................$2.00 Per Person
Assorted Seasonal Vegetables, Grilled Pita, Dipping Sauces

Cheese & Charcuterie..............................................................................................$11.00 Per Person
Aged Cheddar, Provolone, Danish Blue Cheese, Soppressata, Delaware Fireball Salami,
Dried Rioja Chorizo, Mixed Crackers, Mustard, and Cornichon Pickles

Tortoise Antipasti Platter.........................................................................................$9.00 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
Selection of Three Seasonal Bite-Sized Desserts; Gluten-Free Desserts Available Upon Request

Smoked Salmon......................................................................................................$12.00 Per Person
Two Pounds of Smoked Salmon, Sliced Mini Marbled Rye Baguettes,
Whipped Crème Fraîche, Caper, Onion, Cucumber, Dill

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

ATTENDED STATIONS
$150 PER ATTENDANT

MADE-TO-ORDER CAESAR SALAD STATION ................................................................. $12.00 Per Person
Garlic Crouton, Parmesan

PASTA STATION ........................................................................................................ $15.00 Per Person
Spaghettini Puttanesca with Italian Sausage and Parmesanese
OR
Pesto Macaroni with Asparagus and Foraged Mushrooms

RISOTTO STATION ..................................................................................................... $15.00 Per Person
Foraged Mushroom Risotto with Shitake, Oyster, and Crimini Mushrooms
OR
English Pea Risotto with House-Made Pesto

CARVING STATION
Beef Tenderloin, Rack of Lamb ....................................................................................... $37.50 Per Person
Pork Tenderloin, Duck Breast, Whole Roasted Salmon, Roasted Turkey, or Honey Ham—Served with Brioche Rolls and Accompanying Sauces ................... $25.00 Per Person

DESSERT BAR ............................................................................................................. $25.00 Per Person
Seasonal House-Made Pies, Assorted Cookies, Fresh Fruit

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

Shrimp Cocktail ........................................................................................................... $4.00 Per Piece
Chilled Gulf Shrimp, Bloody Mary and Cocktail Sauces

Oysters ............................................................................................................................ $4.00 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 .......................................................................................................... $60.00 Per Person
King Crab Legs, Lobster Tail, East & West Oysters, Gulf Shrimp

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

*Consumption option also available

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

## CLUBHOUSE

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**WINES:**
- **Chandon Brut Classic** California, NV
- **Wente** Morning Fog Chardonnay Livermore, CA
- **Wairau River** Sauvignon Blanc, Marlborough
- **Skyside** Cabernet Sauvignon, North Coast CA
- **Complicated** Pinot Noir, Sonoma Coast, CA

**DOMESTIC & IMPORTED BEERS**

**NON-ALCOHOLIC BEVERAGES**

## TORTOISE

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**WINES:**
- **Chandon Brut Classic** California, NV
- **Wente** Morning Fog Chardonnay Livermore, CA
- **Wairau River** Sauvignon Blanc, Marlborough
- **Skyside** Cabernet Sauvignon, North Coast CA
- **Complicated** Pinot Noir, Sonoma Coast, CA

**DOMESTIC & IMPORTED BEERS**

**NON-ALCOHOLIC BEVERAGES**

**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

## PEARL

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**WINES:**
- **Chandon Brut Classic** California, NV
- **Wente** Morning Fog Chardonnay Livermore, CA
- **Wairau River** Sauvignon Blanc, Marlborough
- **Skyside** Cabernet Sauvignon, North Coast CA
- **Complicated** Pinot Noir, Sonoma Coast, CA

**DOMESTIC & IMPORTED BEERS**

**NON-ALCOHOLIC BEVERAGES**

**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**