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.
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 60 SEATED | UP TO 75 RECEPTION
ACCOMMODATES UP TO 30 AT A SINGLE TABLE

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

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

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

$250.00 for private bartender
Cocktails by 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.

$165.00 per hour

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

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

Price to be determined

BRANDING & AUDIO/VISUAL SETUP

* We can include company logos, group names, sponsors, or special messages on individual menu cards
* Custom welcome/reserved signs and table numbers
* We can provide a projector and free-standing screen for $250.00 including an on-site technician.
* Wireless microphone also available at no charge.

ON-SITE VALET

* Available for lunch or dinner
* Can be added to event bill if requested
DINNER PACKAGES
*All dinner packages include iced tea and brewed coffee
*Vegetarian, Vegan, and Gluten-Free items available upon request

CLUBHOUSE

$62.95 PER PERSON

FIRST COURSE

Seasonal Soup

Hydro Boston Bibb Salad
Ranch Vinaigrette, Parmesan Frico

ENTRÉE (please select three options for guest choice)

Skuna Bay Salmon
Summer Corn Relish, Mint Chimichurri

10 oz Skirt Steak (Creekstone Farms)
Bourbon Barrel Worcestershire, Grilled Onions, Buttery Mashed Potatoes

Stuffed Tomahawk Berkshire Pork Chop
Goat Cheese, Garlic, Dijon, Au Jus

Roasted Amish Chicken
Buttery Mashed Potatoes, Grilled Asparagus, Cilantro Sweet Chili Glaze

Roasted Acorn Squash and Vegetable Risotto
Garlic, Parmesan, Pinenuts

SIDES (please select two options- served family style)

Sauteed Foraged Mushrooms
Pepper Jack Creamed Corn
Mashed Potatoes

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

PEARL
$79.95 PER PERSON

FIRST COURSE (please select two options)
Lobster Bisque

Seasonal Soup

Hydro Boston Bibb Salad
Ranch Vinaigrette, Parmesan Frico
Chopped Wedge Salad
Applewood Bacon, Danish Blue Cheese, Grape Tomato, Croutons

ENTRÉE (please select three options for guest choice)
Skuna Bay Salmon
Summer Corn Relish, Mint Chimichurri
Ritz Cracker Crusted Walleye
Pepper Jack Creamed Corn
8 oz Filet Mignon (Creekstone Farms)
Maitre d’Hotel Butter
Stuffed Tomahawk Berkshire Pork Chop
Goat Cheese, Garlic, Dijon, Au Jus
Roasted Amish Chicken
Buttery Mashed Potatoes, Grilled Asparagus, Cilantro Sweet Chili Glaze
Roasted Acorn Squash and Vegetable Risotto
Garlic, Parmesan, Pinenuts

SIDES (please select two options- served family style)
Mashed Potatoes
Pepper Jack Creamed Corn
Spinach Souffle
Grilled Asparagus

DESSERT
TC Sweet Bites
Assorted Miniature House-Made Desserts, Served Family Style
OR
Tortoise Pie
Chocolate, Candied Walnuts, Bourbon-Caramel Sauce, Whipped Cream
DINNER PACKAGES
*All dinner packages include iced tea and brewed coffee
*Vegetarian, Vegan, and Gluten-Free items available upon request

STEINWAY
$95.95 PER PERSON

BREAD SERVICE
Tortoise Signature
Boule Stuffed with Blue Cheese
OR
Tater Tot Waffle
Warm Pimento Cheese Dipping Sauce

FIRST COURSE (please select two options)
Lobster Bisque
Seasonal Soup

Hydro Boston Bibb Salad
Ranch Vinaigrette, Parmesan Frico
Chopped Wedge Salad
Applewood Bacon, Danish Blue Cheese, Grape Tomato, Croutons
Burrata & Heirloom Tomato Salad
Balsamic Vinaigrette, Pesto, Pistachio

ENTRÉE (please select three options for guest choice)
Skuna Bay Salmon
Summer Corn Relish, Mint Chimichurri
Chilean Sea Bass
Sautéed Watercress and Ginger, Coconut Rice, Shrimp Ragout
Dover Sole Meuniere (preorder required 48 hours in advance)
Fresh Lemon
8 oz Filet Mignon
Maitre d’Hotel Butter
14 oz New York Strip Steak Au Poivre
Cognac Peppercorn Sauce
20 oz Bone-In Ribeye
Lawry’s Rub
Stuffed Tomahawk Berkshire Pork Chop
Goat Cheese, Garlic, Dijon, Au Jus
Roasted Amish Chicken
Buttery Mashed Potatoes, Grilled Asparagus, Cilantro Sweet Chili Glaze
Roasted Acorn Squash and Vegetable Risotto
Garlic, Parmesan, Pinenuts

SIDES (please select two options)
Mashed Potatoes
Pepper Jack Creamed Corn
Spinach Souffle
Grilled Asparagus
French Onion Mac & Cheese

DESSERT
TC Sweet Bites
Assorted Miniature House-Made Desserts, Served Family Style
OR
(guest’s choice)
Cherry Pie
Michigan Tart Cherries, Almond Essence
Tortoise Pie
Chocolate, Candied Walnuts, Bourbon-Caramel Sauce, Whipped Cream
LUNCH PACKAGES

*All lunch packages include iced tea and brewed coffee
*Dinner menus available for lunch service
*Vegetarian, Vegan, and Gluten-Free items available upon request

GOLIGHTLY

$29.95 PER PERSON

FIRST COURSE
Seasonal Soup

Hydro Boston Bibb Salad
Ranch Vinaigrette, Parmesan Frico

ENTRÉE (please select three options for guest choice)
Oak Aged Bourbon Barrel Meatloaf
Foraged Mushrooms, Buttery Mashed Potatoes
TSC Cheeseburger
Pimento Cheese, Kennebec Frites
Chopped Wedge Salad
Applewood Bacon, Danish Blue Cheese, Grape Tomato, Croutons

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

TORTOISE

$45.95 PER PERSON

FIRST COURSE (please select two options)
Lobster Bisque
Seasonal Soup

Hydro Boston Bibb Salad
Ranch Vinaigrette, Parmesan Frico
Burrata & Heirloom Tomato Salad
Balsamic Vinaigrette, Pesto, Pistachio

ENTRÉE (please select three options for guest choice)
Skuna Bay Salmon
Summer Corn Relish, Mint Chimichurri
10 oz Skirt Steak
Bourbon Barrel Worcestershire, Grilled Onions, Buttery Mashed Potatoes
Roasted Amish Chicken
Buttery Mashed Potatoes, Grilled Asparagus, Cilantro Sweet Chili Glaze
Chopped Wedge Salad
Applewood Bacon, Danish Blue Cheese, Grape Tomato, Croutons
Roasted Acorn Squash & Spring Vegetable Risotto
Garlic, Parmesan, Pinenuts

DESSERT
Tortoise Pie
Chocolate, Candied Walnuts, Bourbon-Caramel Sauce, Whipped Cream

Cherry Pie
Michigan Tart Cherries, Almond Essence, Madagascar Vanilla Ice Cream
# BREAKFAST PACKAGES
*All breakfast packages include iced tea and brewed coffee

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

## CONTINENTAL

**$25.00 PER PERSON**

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

## BREAKFAST BUFFET

**$39.95 PER PERSON**

- Assorted Breakfast Pastries
- Smoked Salmon
  
  Two Pounds of 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

- **Carving Station**........................................................................**$27.95 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**..............................................................**$15.00 Per Person**
  
  Bailey’s Irish Cream, Frangelico, Amaretto + $100 Mixologist Fee

- **Bubbly Bar**................................................................................**$25.00 Per Person**
  
  Freshly Squeezed Juice, Assorted Toppings + $100 Mixologist Fee

- **Bloody Mary Bar**.....................................................................**$25.00 Per Person**
  
  Organic Prairie Vodka, Assorted Toppings + $100 Mixologist Fee
APPETIZER & BUFFET PACKAGES

PASSED CANAPES

$24 PER DOZEN PIECES
Truffle Mushroom Risotto
Burrata Toast Points
Bruschetta Bites
Deviled Eggs*
Goat Cheese Stuffed Peppadew Peppers*
Smoked Chicken Croquette
Steak Tartare
Meatballs
TC Sweet Bites

$36 PER DOZEN PIECES
Bacon-Wrapped Dates*
Salmon Rillettes
Grilled Cheese Triangles
Apple Curry Chicken Satay*
Thick-Cut Brown Sugar Bacon*
TC Cheeseburger Bites

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

Minimum of two dozen pieces per selection | *Indicates Gluten-Free

PLATTERS

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 ..................................................................................................................................$9.00 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

*V egetarian, Vegan, and Gluten-Free items available upon request
# APPETIZER & BUFFET PACKAGES

## ATTENDED STATIONS

### $150 CHEF ATTENDANT

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

### PASTA STATION
- Spaghettini Puttanesca with Italian Sausage and Parmesean
  - $20.00 Per Person
- OR
  - Pesto Macaroni with Asparagus and Foraged Mushrooms

### RISOTTO STATION
- Foraged Mushroom Risotto with Shittake, Oyster, and Crimini Mushrooms
  - $20.00 Per Person
- OR
  - English Pea Risotto with House-Made Pesto

### CARVING STATION
- Beef Tenderloin, Rack of Lamb
  - $42.50 Per Person
- Pork Tenderloin, Duck Breast, Whole Roasted Salmon, Roasted Turkey, or Honey Ham—Served with Brioche Rolls and Accompanying Sauces
  - $29.00 Per Person

### DESSERT BAR
- Seasonal House-Made Pies, Assorted Cookies, Fresh Fruit
  - $29.00 Per Person

## RAW BAR

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

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

**Oysters**
- East and West Selections, Cucumber Mignonette, Lemon Wedges
  - $3.50 Per Piece
- Upgrade to Oysters Rockefeller (Not Raw) for an Additional $5 Per Person

**Sliced Seared Tuna**
- House-Made Seaweed Salad, Sriracha Aioli, Jalapeno Cilantro Aioli
  - $12.00 Per Person

**Seafood Tower**
- King Crab Legs, Lobster Tail, East & West Oysters, Gulf Shrimp
  - $65.00 Per Person

*Vegetarian, Vegan, and Gluten-Free items available upon request*
APPETIZER & BUFFET PACKAGES

BUFFET MENUS

$150 CHEF ATTENDANT

**Option 1:** $55.95 PER GUEST

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

**ENTRÉE (please select two options)**
- Whitefish
- Roasted Turkey Breast
- Roasted Pork Loin
- Vegetable Spaghettini
  - Seasonal Vegetables, White Wine, Tomato Fennel Broth

**SIDES (please select two options)**
- Green Beans Almondine
- Buttery Mashed Potatoes
- Honey Butter Carrots
- Asparagus

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

**Option 2:** $67.95 PER GUEST

**SALAD (please select one option)**
- Caesar Salad
  - Garlic Croutons, Parmesan
- TC House Salad
  - Mixed Greens, Grape Tomatoes, Cucumber, Croutons, Red Wine Vinaigrette
- Kale & Quinoa Salad
  - Port Cherries, Candied Pumpkin Seeds, Goat Cheese, White Balsamic Vinaigrette

**ENTRÉE (please select two options)**
- Hand-Carved Beef Tenderloin
  - Served with Slider Rolls and Horseradish Cream
- Skuna Bay Salmon
  - Summer Corn Relish, Mint Chimichurri
- Chilean Sea Bass (+ $10 per person)
  - Coconut Rice, Shrimp Ragout
- Roasted Turkey Breast
- Roasted Pork Loin
- Vegetable Spaghettini
  - Seasonal Vegetables, White Wine, Tomato Fennel Broth

**SIDES (please select two options)**
- Green Beans Almondine
- Buttery Mashed Potatoes
- Honey Butter Carrots
- Asparagus
- Brussels Sprout Hash with Fingerling Potatoes & Shiitake Mushrooms

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

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

*Consumption option also available

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

## CLUBHOUSE

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<td>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</td>
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<td>Domestic &amp; Imported Beers</td>
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<td>Non-Alcoholic Beverages</td>
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BEVERAGE PACKAGES
*Consumption option also available
*Please inquire about custom beverages (champagne toasts, wine by the bottle, branded cocktails, etc.)

BUBBLY BAR

$25.00 Per Person
$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. Toppings Include: Orange, Cranberry, Pineapple and Grapefruit Juices; Orange Slices, Strawberries, Raspberries and Blueberries.

BLOODY MARY BAR

$25.00 Per Person
$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, Provolone, Cheddar, Celery, Olives, Pickles, Pepperocini, Lemons, Limes, Tobasco, A-1 and Worcestershire.