



Conference & Banquet Guide

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CONFERENCE & BANQUET FACILITIES

Welcome and thank you for the opportunity to present to you one of the finest event facilities in Northwestern Wisconsin. Located on a truly unique golf course which holds the coveted Four 1/2-Star rating by *Golf Digest* magazine, Turtleback offers a captivating setting and exceptional accommodations for meetings, conventions, banquets, and other special events.

More than 4500 square feet of versatile meeting space is available to accommodate groups of various sizes. Our grand ballroom, The Prairie Room, is the largest in the area. Offering a classic setting and a variety of lighting, seating, and audio/visual arrangements, the Prairie Room accommodates banquets and conferences of up to 275 guests (depending on your set-up needs). Our breakout rooms are available for functions with 1 to 120 people. Whatever the occasion may be, let the courteous, professional staff at Turtleback take your worries away, ensuring an enjoyable, successful event.

Due to Wisconsin State Laws, ALL beer, liquor, and soft drinks on-premise must be purchased from Turtleback Golf & Conference Center.



Beverages

Soft Drinks (16 ounce Fountain).....	\$2.00
Soft Drinks (20 ounce bottles)	\$3.00
Bottled Water (20 ounce bottles)	\$3.00
Coffee (gallon)	\$20.00
Juice (quart - Tomato, Orange, Cranberry).....	\$10.00
Milk (gallon)	\$12.00

Punch

Fruit Punch or lemonade (5-gallon).....	\$49.00
Champagne Punch (5-gallon)	\$69.00

Beer, Wine & Cocktails

Domestic Beer (12 ounce Bottle).....	\$4.00
Import & Craft Beer (12 ounce Bottle).....	\$4.50
House Wine (6 ounce pour)	\$5.00
Mixed Drinks House Pour	\$4.25
Premium Pour Drinks	prices start from \$5.25

Kegs of Root Beer \$139.00

Half Barrel	\$139.00
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Kegs of Beer

Domestic Beer (¼ Barrel)	\$100.00
Domestic Beer (½ Barrel)	\$230.00

Miller Lite - Bud Light - Coors Light - Michelob Golden Light

Craft Beer (½ Barrel)	price \$330.00
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Large Assortment Available Including

Harp - Stella Artois - Leinenkugels Honeywiess - Samuel Adams...

Blue Moon - New Glarus Spotted Cow - Summit Pale Ale - Bell's Ale

Wine and Champagne

House Champagne	\$24 per bottle. (750ml)
House Wine.....	\$24 per bottle. (750ml)



Appetizers

Mini Beef Wellingtons (per 25)	\$90	
Pot Stickers with an Asian Sesame Sauce (per 50)	\$60	
Roasted Portabella Mushrooms with Smoked Gouda Cheese (per 50)	\$80	
Assorted Pinwheels (cranberry cream cheese, turkey, scallions) or (Ham, Cheddar cheese, and Herbed Cream Cheese) (per 50)	\$75	
Deviled Eggs (per 50)	\$50	
BBQ or Swedish Meatballs (per 150)	\$85	
BBQ Cocktail Sausages (per 150)	\$65	
Hot Artichoke Dip w/Homemade Bread (per 50ppl)	\$75	
Chicken strips with bbq and ranch sauce	\$90	
Avocado Toast on focaccia bread (per 50)	\$70	
Wild Buffalo Wings (per 50)	\$80	
Shrimp Cocktail Tier (about 75 shrimp)	\$165	
Hot Taco Dip w/ Homemade Tortilla Chips (per 50 ppl)	\$75	
Smoked Salmon Fillet	Market Price	
Cheese Mirror with Crackers	Small (25 people)	\$45
	Medium (50 people)	\$75
	Large (100 people)	\$149
	X-Large (150 people)	\$225
Vegetable Mirror with Ranch Dip	Small (25 people)	\$35
	Medium (50 people)	\$65
	Large (100 people)	\$125
Fruit Mirror	Small (25 people)	\$65
	Medium (50 people)	\$125
	Large (100 people)	\$225

All food and beverage prices are subject to 18% service charges and 5.5% State sales tax.



Plated Banquet Dinners

All Entrees are served with Soft Rolls,
Choice of one Salad, One Choice of Potatoes, Rice or Pasta, and one Vegetable choice.
It is recommended choosing only two plated dinners for your event.

Salads

Mixed Greens Salad	No charge
Caesar Salad	No charge
Spinach Salad	\$2 per person

Entrees

Slow Roasted Prime Rib with Au Jus (10 ounces)	\$30
Grilled Filet Mignon (8 ounces)	\$32
Grilled Sirloin Steak with Sautéed Mushrooms (9 ounces)	\$25
Champagne Chicken Sautéed chicken with mushroom cream sauce	\$20
Broiled Chicken Breast with Rosemary Cream Sauce or Alfredo	\$18
Pan Fried Lemon Crusted Cod Loin	\$18
Seared Walleye (9 ounce filet)	\$26
Broiled Atlantic Salmon (8 ounce filet)	\$22
Hickory Smoked Roasted Pork Loin with Lingonberry Sauce	\$19
Pasta Primavera or Parmesan Risotto w/Vegetable, or Broccoli Alfredo	\$16
Kids Meal: Chicken Strips or Mini Corn Dogs with Fries and Fruit	\$10



Buffet Banquet Dinners

All Entrees are served with Soft Rolls,
Choice of Mixed Greens Salad or Caesar Salad,
Choice of one Potatoes, Rice or Pasta, and one Vegetable.

Roasted Beef with a Burgundy Mushroom Sauce and Herb Baked Chicken	\$26
Barbecued Pork Ribs and Herb Baked Chicken	\$23
Brown Sugar Honey Roasted Ham and Herb Baked Chicken	\$20
Lemon and Thyme Baked Cod with Herb Baked Chicken	\$22
Broiled Chicken Breast Pasta Buffet with Alfredo, Marinara and Pesto Sauce	\$18
Broiled Chicken Breast with Rosemary Cream Sauce	\$20
Herb Baked Chicken	\$18
Beef Pot Roast with Mirepoix sauce (sautéed carrots, celery, and onions)	\$22
Hickory Smoked Roasted Pork Loin with Cranberry Sauce	\$19
Marinated Grilled Skirt Steak with Chasseur Sauce	\$21

Choices of Starches and Vegetables

Local Wild Rice
Quinoa

Aged Cheddar Au Gratin Potatoes
Steamed Red Potatoes with Parsley
Baked Potato
Mashed Potatoes
Roasted Reds with Fresh Herbs
Sweet Potato Mash

Savory Sage Dressing
Green Beans & Carrots

Broccoli, Cauliflower, Carrot Medley
Sweet Kernel Corn
Asparagus (Seasonal)



Buffet Banquet Options

All Entrees are served with Soft Rolls,
Choice of Mixed Greens Salad or Caesar Salad, Choice of Potatoes, Rice or Pasta, and Vegetable.

Dinner Buffet Option 1

\$20.00

Includes a choice of one salad, one entrée, one starch and one vegetable.

Dinner Buffet Option 2

\$22.00

Includes a choice of one salad, one entrée, two starches and one vegetable.

Dinner Buffet Option 3

\$24.00

Includes a choice of two salads, two entrées, two starches and one vegetable

Choices of Proteins

Herb Baked Chicken
Barbecued Baked Chicken
Beef pot-roast with mirepoix sauce
Honey Baked Ham
Hickory Smoked Roasted Pork Loin
Lemon and Thyme Baked Cod
Roasted Turkey Breast

Pasta with Sauce
Alfredo
Marinara
Pesto Cream
Broiled Chicken
Skirt Steak

Choices of Starches and Vegetables

Aged Cheddar Au Gratin Potatoes
Steamed Red Potatoes with Parsley
Baked Potato

Broccoli, Cauliflower, Carrot Medley
Sweet Kernel Corn
Asparagus (Seasonal)

Mashed Potatoes with gravy
Sweet potato mash

Savory Sage Dressing
Local Wild Rice
Green Beans and Carrots



All food and beverage prices are subject to 18% service charges and 5.5% State sales tax.

Desserts

Dish of Ice Cream	\$3 per person
Fudge Brownies	\$2 per person
New York Style Cheesecake with Fruit Topping	\$4 per person
Parfaits	\$3 per person
Crème Brulee	\$4 per person
Carrot Cake with Cream Cheese Frosting	\$3 per person
Assorted Desserts	\$3 per person
Fresh Baked Cookies	\$16 per dozen
Warm apple or blueberry crisp	\$2 per person

Late Night Pizzas and Snacks

Sixteen Inch House made Pizzas \$22

Choice of Toppings Bell Peppers, Onions, Black Olives, Green Olives, Pepperoni, BBQ Chicken, Sausage, Jalapeno peppers.

Mini Pretzels (5pounds) \$39

Gardetto's Mix (5pounds) \$60

Tortilla chips and Salsa (50 ppl) \$60

Tortilla Chips, Salsa, and Guacamole (50ppl) \$100

Soft pretzels with cheese (per 50) \$75

Appetizers can also be used for late night snacks



Breakfast Menu

Breakfast Buffet	\$7
Choice of Donuts, Bagels or Muffins	
Regular and Decaffeinated Coffee	
Juices and Water Station	
Spanish Omelette Buffet	\$9
Choice of Donuts, Bagels or Muffins	
Spanish Omelette	
"Eggs, Potatoes, Onions, Bell Pepper and Chorizo"	
Bacon or Sausage	
Regular and Decaffeinated Coffee	
Juices and Water Station	
French Toast Casserole Buffet	\$9
Choice of Donuts, Bagels or Muffins	
French Toast Casserole	
Warm Maple Syrup	
Bacon or Sausage	
Regular and Decaffeinated Coffee	
Juices and Water Station	
Top O' The Morning Breakfast Buffet	\$15
(minimum 20 people)	
Choice of Assorted Muffins and Donuts or	
Fresh Fruit	
Scrambled Eggs	
Breakfast Potatoes	
Bacon or Sausage	
French Toast or Pancakes	
Warm Maple Syrup	
Regular and Decaffeinated Coffee	
Juices and Water Station	
Add A Little Something	
Yogurt	\$2 Each
Yogurt and Granola	\$2.50 Each
Fresh Fruit	\$1.50 Per Person
Bacon	\$2 Per Person
Sausage	\$2 Per Person
Bottled Water and Soda	\$3 Each

Breakfast Buffets are served until 10:30 AM.

All food and beverage prices are subject to 18% service charges and 5.5% State sales tax.



Buffet Lunch Menu

Chef's Choice	\$12
One Protein	
One Starch	
One Vegetable	
Rolls & Butter	
Homemade Cookies or brownies	
Chef's Choice with Salad	\$13.50
Soup or	
Tossed Green Salad with 2 Dressings	
One Protein	
One Starch	
One Vegetable	
Rolls & Butter	
Homemade cookies or brownies	
Boxed lunches	\$12.50
Choice of ham, turkey sandwich or chicken wrap	
Apple or orange	
Potato chips	
Homemade cookie	
Sandwich Buffet	\$12.50
Assortment of cold cuts of meats	
Assortment of Cheeses	
Lettuce, Tomatoes, Onions	
Pickles	
Potato or Pasta Salad	
Assortment of Sandwich Breads	
Mustard and Mayonnaise	
Home Baked Cookies	
Add A Little Something	
Soup	\$2 per person
Extra Vegetables	\$2 per person
Extra Starch	\$2 per person
Extra Protein	\$3 per person



Plated Lunch Menu

Chicken Alfredo	\$15
Roasted Seasoned Chicken Breast, Alfredo Sauce, Pasta, Vegetables Rolls and Butter, Mixed Green Salad	
Sirloin Steak	\$16
Grilled 7oz Sirloin Steak, Au Jus, Baked Potato, Vegetables Rolls and Butter, Mixed Green Salad	
Sliced Roast Beef	\$16
Slow Roasted Sirloin, Burgundy Mushroom Sauce, Mashed Potatoes, Vegetables Rolls and Butter, Mixed Green Salad	
Roasted Smoked Pork Loin	\$15
Pork Loin, Cranberry Sauce, Wild Rice, Vegetables Rolls and Butter, Mixed Greens Salad	
Caesar Salad with Grilled Chicken Breast	\$13
Fresh Tossed Caesar Salad, Croutons, Shredded Parmesan Cheese, Caesar Dressing Rolls and Butter	
Pulled Pork Sandwiches	\$12
Beer Braised Pork Butts, Two Fresh Baked Rolls, Fries or Turtleback Chips and a pickle	
Reuben Sandwich	\$13
Marble Rye Bread, Corned Beef, Swiss Cheese, Sauerkraut, House Made Russian Dressing, Fries or Turtleback Chips and a Pickle	
French Dip	\$13
Slow Roasted Prime Rib, Hoagie Bun, Au jus, Fries or Turtleback Chips and Pickle	
Soup & Sandwich	\$10 -14
Please talk with Chef	



CONTRACTUAL INFORMATION

All food and beverages must be purchased from Turtleback. Please notify the Banquet Manager seven (7) working days prior to your function with the guaranteed number of guests you expect to attend. If a guarantee is not received seven (7) days prior to the function, the original expected number will serve as the guarantee and will be billed accordingly. Guarantees may not be lowered once submitted, but may be raised only upon approval of the banquet and kitchen management. Prices will be guaranteed within 30 days prior of event. Estimates cannot be guaranteed.

CONFIRMATION OF YOUR SCHEDULED EVENT

Spec Sheets regarding the details of your event will be faxed or emailed prior to your event. It is your responsibility to check over, correct, and return the Spec Sheet signed and dated at least one week prior to the date of your event. In the event a Spec Sheet is not returned one week prior your event, your event will be considered cancelled.

SALES TAX AND SERVICE CHARGE

All food prices are subject to 5.5% state sales tax and 17.5% service charges. All liquor prices are subject to 5.5% state taxes and a 17.5% service charge. State law requires us to tax the service charge at 5.5%.

LIABILITY & FINANCIAL ARRANGEMENTS

A \$1000 deposit is required for Large Functions & Christmas parties. A \$100-\$500 deposit is required for small events, and a credit card number is required at the time of the booking which will hold your date. If you decide to cancel, the deposit refund will be ½ of the deposit amount as long as it is canceled six (6) months prior to the event, given the Banquet Hall is rebooked. We cannot guarantee decorating any day other than the day of your event.

The person or group renting the facility is responsible for payment of fees for use of the facility, and for breakage or loss of china, glassware, decorations, damage to or loss of PA System, as well as any other damages such as carpet, furniture or any candle wax incurred by the group. Glitter, Confetti, Toilet Tissue, Hot Glue and the Like are prohibited from use. Evidence of such "Decorating" will result in a \$500.00 cleaning fee.

It is expressly understood and agreed that Turtleback LLC shall not be liable for any damages whatsoever to a person, property, and/or other loss arising from the use of, operation of, or in any way connected with the said property or any part thereof, from whatever cause arising.

Turtleback Agent Angela Schroeder Signature _____

Customer Name _____ Signature _____

Date _____