



## *Conference & Banquet Guide*

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**2021 Edition**



## *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) .....	\$19.00
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 ).....	\$3.75
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) .....	\$225.00

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

Craft Beer (½ Barrel) .....	price \$325.00
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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)

All food and beverage prices are subject to 17.5% service charges and 5.5% State sales tax.



## 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	
French Bread Rounds (per 50)	\$55	
Mild 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)	\$35
	Medium (50 people)	\$65
	Large (100 people)	\$129
	X-Large (150 people)	\$175
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 17.5% service charges and 5.5% State sales tax.



## Plated Banquet Dinners

All Entrees are served with the choice of Soft Rolls,  
Choice of Salad, Choice of Potatoes, Rice or Pasta, and Vegetables.  
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
Steak Diane (10 ounces)	\$29
Grilled Filet Mignon (8 ounces)	\$32
Grilled Sirloin Steak with Sautéed Mushrooms (9 ounces)	\$25
Broiled Chicken Breast served with Alfredo Sauce	\$18
Broiled Chicken Breast With Rosemary Cream Sauce	\$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 Broccoli Alfredo	\$16
Kids Meal: Chicken Strips or Mini Corn Dogs with Fries and Fruit	\$10



## Buffet Banquet Dinners

All Entrees are served with the choice of Soft Rolls,  
Choice of Mixed Greens Salad or Caesar Salad,  
Choice of Potatoes, Rice or Pasta, and Vegetables.  
Coffee Table Service is \$1.25 per person.

Sliced Slow Roasted Beef with a Burgundy Mushroom Sauce and Herb Baked Chicken	\$25
Barbecued Pork Ribs and Herb Baked Chicken	\$22
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
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 the choice of Soft Rolls,  
Choice of Mixed Greens Salad or Caesar Salad, Choice of Potatoes, Rice or Pasta, and Vegetables.  
Coffee Table Service is \$1.25 per person.

### **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  
Barbecued Pork Ribs  
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**

Sweet Potato Mash  
Quinoa

Savory Sage Dressing  
Local Wild Rice  
Green Beans and Carrots

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

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



All food and beverage prices are subject to 17.5% 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	\$3 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	\$14 per dozen
Warm apple or blueberry crisp	\$2 per person

## Late Night Pizzas and Snacks

**Fourteen Inch House made Pizzas** \$18

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

<b>Breakfast Buffet</b>	\$7
Choice of Donuts, Bagels or Muffins	
Regular and Decaffeinated Coffee	
Juices and Water Station	
<b>Spanish Omelette Buffet</b>	\$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	
<b>French Toast Casserole Buffet</b>	\$9
Choice of Donuts, Bagels or Muffins	
French Toast Casserole	
Warm Maple Syrup	
Bacon or Sausage	
Regular and Decaffeinated Coffee	
Juices and Water Station	
<b>Top O' The Morning Breakfast Buffet</b>	\$13.50
(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	
<b>Add A Little Something</b>	
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 17.5% service charges and 5.5% State sales tax.



## Buffet Lunch Menu

<b>Chef's Choice</b>	\$11.50
One Protein	
One Starch	
One Vegetable	
Rolls & Butter	
Homemade Cookies or brownies	
<b>Chef's Choice with Salad</b>	\$13
Soup or	
Tossed Green Salad with 2 Dressings	
One Protein	
One Starch	
One Vegetable	
Rolls & Butter	
Homemade cookies or brownies	
<b>Boxed lunches</b>	\$12
Choice of ham, turkey sandwich or chicken wrap	
Apple or orange	
Potato chips	
Homemade cookie	
<b>Sandwich Buffet</b>	\$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	
<b>Add A Little Something</b>	
Soup	\$2 per person
Extra Vegetables	\$2 per person
Extra Starch	\$2 per person
Extra Protein	\$3 per person



## Plated Lunch Menu

<b>Chicken Alfredo</b>	\$15.50
Roasted Seasoned Chicken Breast, Alfredo Sauce, Pasta, Vegetables Rolls and Butter, Mixed Green Salad	
<b>Sirloin Steak</b>	\$16.50
Grilled 7oz Sirloin Steak, Au Jus, Baked Potato, Vegetables Rolls and Butter, Mixed Green Salad	
<b>Sliced Roast Beef</b>	\$16.50
Slow Roasted Sirloin, Burgundy Mushroom Sauce, Mashed Potatoes, Vegetables Rolls and Butter, Mixed Green Salad	
<b>Roasted Smoked Pork Loin</b>	\$15.50
Pork Loin, Cranberry Sauce, Wild Rice, Vegetables Rolls and Butter, Mixed Greens Salad	
<b>Caesar Salad with Grilled Chicken Breast</b>	\$12.50
Fresh Tossed Caesar Salad, Croutons, Shredded Parmesan Cheese, Caesar Dressing Rolls and Butter	
<b>Pulled Pork Sandwiches</b>	\$10.50
Beer Braised Pork Butts, Two Fresh Baked Rolls, Fries or Turtleback Chips and a pickle	
<b>Reuben Sandwich</b>	\$10.50
Marble Rye Bread, Corned Beef, Swiss Cheese, Sauerkraut, House Made Russian Dressing, Fries or Turtleback Chips and a Pickle	
<b>French Dip</b>	\$12.50
Slow Roasted Prime Rib, Hoagie Bun, Au jus, Fries or Turtleback Chips and Pickle	
<b>Soup &amp; Sandwich</b>	\$8 - \$10
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 \_\_\_\_\_