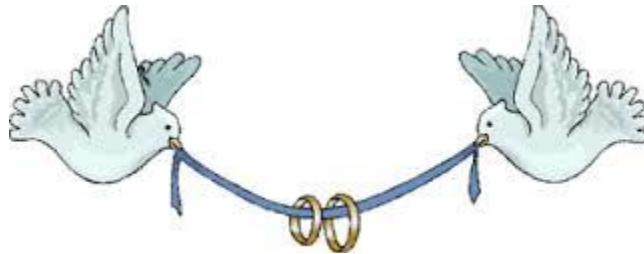




*Wedding Guide*  
*For Your Special Day at Turtleback*



*Presented by Angela Schroeder*  
*Turtleback Banquet Manager*

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All Food and Beverages Prices are Subject to 17.5% Service Charges and 5.5% State Sales Tax

2021 Edition



We, at Turtleback, would like to take this opportunity to congratulate you on your upcoming wedding! We are honored you are considering us to be of assistance on your special day. We recognize the importance and significance of the first day you will share as husband and wife.

Rest assured that our experienced and caring staff will do everything to make this day memorable for you and your guests. On the following pages, you will find answers to many of your questions and concerns. We offer a wide array of menu choices and serving styles. If you have any questions, concerns, or special needs, please do not hesitate to ask us.

Our goal is to make your day stress free and memorable.

Again, thank you for allowing us to be part of your special day.

*Congratulations!!*

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## *Wedding Reception Rooms*

The Prairie Room comfortably accommodates 275 guests and features a full bar, permanent dance floor, and a deck overlooking our beautiful golf course.

Additionally available upstairs is our restaurant with full bar, accommodating up to 80 guests; This room also exhibits a wonderful view of our 4 star golf course, and may be rented as overflow seating for your event with more than 275 guests, or as a stand alone option.

The 19th Hole downstairs accommodates 60 guests also with an adjacent full bar.

### **Prairie Room Rental**

Saturdays, May 1 through October 31  
\$2000.

Saturdays, November 1 through April 30  
\$1200

### **Upstairs Restaurant or 19th Hole Rental**

Every day year round  
\$500



## *All Wedding Receptions Include:*

Formal Tasting - Event Planning

Outdoor Areas for Photos

Room Setup and Take Down for Your Event

Head Table of Your Selected Size with Skirting

Skirted Gift Table - Place Card Table

Turtleback's Exceptional Servers and Bartenders

Full Bar Setup - Deejay Table - All Table Linens

Full Cake Service Including Cutting and Serving



## *Wedding Ceremonies*

We offer two wonderful locations for your ceremony on our property. Off course we offer a beautiful setting by our driving range, flat and tree lined for privacy. If a more scenic area on the golf course is desired, you may reserve the area of the first hole. Either area will include seating, power, and set-up.

<b>Guest Number</b>	<b>Off-Course Location</b>	<b>On-Course Location</b>
50	\$900	N/A
100	\$1000	\$1500
150	\$1200	\$18000
200	\$1500	\$2000

Please add \$5.00 for each additional guest reservation over 200



### *Both Ceremony Locations Include:*

Changing Area - Power Hookups  
 White Folding Chairs - White Arch  
 Standard Setup and Take Down

Bridal parties are responsible for hiring their own Officiant and Deejay. You are also responsible for coordination of the ceremony. We will be happy to help any way we can with available staff.

Our on-course ceremonies require us to redirect golf course traffic for 60 minutes. The on course fee is based upon that amount of time, and will increase if extra time is needed.

Golf Car Rentals for Special Guest Transportation Needs  
 \$28 per 2 Person Cart



## *Gold Plated Event*

### *Cocktail Hour Hors d'oeuvres*

- Artisan Cheese Mirror with Crackers
- Mini Beef Wellingtons
- Roasted Portabella Mushrooms with Smoked Gouda Cheese
- Assorted Fresh Fruit Mirror

### *Salad Options (Please Select One)*

- **Caesar Salad** - Chopped Romaine Lettuce tossed in a Caesar Dressing topped with house made Croutons and Parmesan Cheese.
- **Garden Mixed Green Salad** - Chopped Romaine Lettuce mixed with Fresh Spring Greens topped with Carrots, Radishes, Tomatoes and Cucumbers. Choice of Two Dressings (Ranch, Balsamic Vinaigrette, Blue Cheese, French, Italian, Caesar)
- **Artisan Beet Salad** – Fresh Spring Greens topped with Carrots, Radishes, Beets, Blue Cheese, Croutons and a Lemon Vinaigrette.
- **Artisan Pineapple Salad** - Fresh Spring Greens topped with Carrots, Radishes, Red Onion Gorgonzola Cheese, Coconut, Pineapple and a Pineapple Vinaigrette.

### *Dinner Entrees (One Per Guest - You May Select Two Options)*

- **Slow Roasted Prime Rib with Au Jus** - 24 hour Slow Roasted Prime Rib Cut to 10 ounces, served with Au Jus and/or Horseradish Sauce.
- **Steak Diane** – 8oz Cast Iron Seared New York Strip Steak served with a Diane Sauce.
- **Boursin Stuffed Chicken Breast** – Seared Frenched Chicken Breast Stuffed with a Cream Cheese Filling. Served with Boursin Sauce.
- **Pan Seared Walleye** – 7oz Walleye Fillet seasoned, and served with a lemon slice.
- **Bacon Wrapped Filet** – Grilled, Bacon Wrapped, 8 ounce Filet served with Jus Lie.

All Entrees are served with the choice of Soft Rolls and/or French Baguettes,  
Choice of Starch and Vegetable.  
Full Coffee Service and Cake Cutting Included.

**\$32.95 Per Person**

\* All food prices are subject to 5.5% state sales tax and 17.5% service charges.  
**Call our Banquet Manager Angela to discuss your event at (715) 234-6607**



## *Silver Plated Event*

### *Cocktail Hour Hors d'oeuvres*

- Artisan Cheese Mirror with Crackers
- Vegetable Mirror with Ranch Dip

### *Salad Options (Please Select One)*

- **Caesar Salad** - Chopped Romaine Lettuce tossed in a Caesar Dressing topped with house made Croutons and Parmesan Cheese.
- **Garden Mixed Green Salad** - Chopped Romaine Lettuce mixed with Fresh Spring Greens topped with Carrots, Radishes, Tomatoes and Cucumbers. Choice of Two Dressings (Ranch, Balsamic Vinaigrette, Blue Cheese, French, Italian, Caesar)

### *Dinner Entrees (One Per Guest - You May Select Two Options)*

**Broiled Chicken Breast Served with Alfredo Sauce** - Heart Shaped Boneless Skinless Chicken Breast Served with Fettuccine Pasta, topped with an Alfredo Sauce.

- **Seared Chicken Breast with Rosemary Cream Sauce** - Frenched Chicken Breast topped with a Rosemary Cream Sauce.
- **Grilled Sirloin Steak with Sautéed Mushrooms** - House cut 9 Ounce Grilled Sirloin Steak, topped with Sautéed Mushrooms
- **Slow Roasted Prime Rib with Au Jus** - 24 hour Slow Roasted Prime Rib Cut to 8 Ounces, served with Au Jus and/or Horseradish Sauce.
- **Hickory Smoked Roasted Pork Loin with Lingonberry Sauce** - House Smoked Pork Loin Sliced and served with a Sweet Lingonberry Sauce

All Entrees are served with the choice of Soft Rolls and/or French Baguettes,  
Choice of Starch and Vegetable.  
Coffee Station and Cake Cutting Included.

**\$26.95 Per Person**

\* All food prices are subject to 5.5% state sales tax and 17.5% service charges.  
Call our Banquet Manager Angela to discuss your event at (715) 234-6607





## *Duet Plated Event*

### *Cocktail Hour Hors d'oeuvres*

- Artisan Cheese Mirror with Crackers
- Vegetable Mirror with Ranch Dip

### *Salad Options (Please Select One)*

- **Caesar Salad** - Chopped Romaine Lettuce tossed in a Caesar Dressing topped with house made Croutons and Parmesan Cheese.
- **Garden Mixed Green Salad** - Chopped Romaine Lettuce mixed with Fresh Spring Greens topped with Carrots, Radishes, Tomatoes and Cucumbers. Choice of Two Dressings (Ranch, Balsamic Vinaigrette, Blue Cheese, French, Italian, Caesar)

### *Dinner Entrees (Please Select One Option)*

- **Chicken Alfredo with Sautéed Shrimp Scampi** - Heart Shaped Boneless Skinless Chicken Breast Served with Fettuccine Pasta, topped with an Alfredo Sauce accompanied by Four Sautéed Shrimp.
- **Surf and Turf** - House cut 9 Ounce Grilled Sirloin Steak, topped with Sautéed Mushrooms accompanied by A 5 Ounce Lobster Tail.
- **Seafood Trio** – Scallop and Shrimp Scampi with a Crab Cake
- **BBQ Ribs and Chicken** – Seared Frenched Chicken Breast with Rack of BBQ Ribs
- **Duck and Scallops** – Seared Duck Breast, finished with a Port Reduction accompanied by Seared Scallops

All Entrees are served with the choice of Soft Rolls and/or French Baguettes,  
Choice of Starch and Vegetable.  
A Coffee Station and Cake Cutting Included.

**\$38.95 Per Person**

\* All food prices are subject to 5.5% state sales tax and 17.5% service charges.  
Call our Banquet Manager Angela to discuss your event at (715) 234-6607



## *Bridal Showers*

### **Chicken Caesar Salad**

A Grilled Chicken Breast with Chopped Romaine Lettuce tossed with Caesar Dressing, Croutons and Parmesan Cheese

\$13.00

### **Chicken Alfredo with Sautéed Shrimp**

**Scampi** - Heart Shaped Boneless Skinless Chicken Breast Normal Served with Fettuccine Pasta, topped with an Alfredo Sauce accompanied by Four Sautéed Shrimp.

\$22.00

## *Groom's Dinner*

### **Fish Fry**

House Battered Deep Fried Cod Filet, Cole Slaw, Baked Potato, Sour Cream and Tartar Sauce.

\$14.00

### **Slow Roasted Prime Rib with Au Jus**

A 24hour Slow Roasted Prime Rib cut to 8 ounces, served with Au Jus and/or Horseradish Sauce, Baked Potato and Sour Cream

\$26.00

## *Golf for Free!*

Bride and Groom golf for free when their wedding Ceremony and/or reception is booked at Turtleback.

Includes up to 18 holes with a golf cart on our 4 star golf course

This offer may be used for the week before or after your special event.

Please contact our General Manager Kevin Carter for special rate for your guests.

[kevin.carter@turtlebackgolf.com](mailto:kevin.carter@turtlebackgolf.com)







## *Appetizers*

Mini Beef Wellingtons (per 25)	\$90
Pot Stickers with an Asian Sesame Sauce (per 50)	\$55
Roasted Portabella Mushrooms with Smoked Gouda Cheese (per 50)	\$80
Hot Artichoke Dip with homemade bread (per50)	\$75
Deviled Eggs (per 50)	\$50
BBQ or Swedish Meatballs (per 150)	\$85
BBQ Cocktail Sausages (per 150)	\$55
Assorted Pinwheels <b>or</b> egg rolls with sweet and sour sauce (per 50)	\$75
Salami Coronets filled with Seasoned Cream Cheese (per 50)	\$60
French Bread Rounds (per 50)	\$55
Mild Buffalo Wings (per 50) or chicken strips w/BBQ & ranch dip	\$90
Shrimp Cocktail Tier (about 75 shrimp)	\$165
Smoked Salmon Filet with crackers	Market Price
Taco Dip with Homemade Tortilla Chips (per50ppl)	\$75
Cheese Mirror with Crackers	Small (25 people) ..... \$35 Medium (50 people)..... \$65 Large (100 people)..... \$125 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)..... \$120 Large (100 people)..... \$225



## *Plated Banquet Dinners*

All Entrees are served with Soft Rolls,  
Choice of Salad, Choice of Potatoes, Rice or Pasta, and Vegetable.  
Coffee Table Service is \$1.25 per person.

We recommend you select a maximum of 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)	\$29.95
Steak Diane (10 ounces)	\$27.95
Grilled Filet Mignon (8 ounces)	\$32.95
Grilled Sirloin Steak with Sautéed Mushrooms (9 ounces)	\$23.95
Broiled Chicken Breast with Alfredo Sauce	\$17.95
Parmesan Chicken Breast with Mozzarella Cheese	\$18.95
Shrimp Scampi	\$29.95
Pan Fried Lemon Crusted Cod Loin	\$17.95
Seared Walleye (9 ounce filet)	\$25.95
Broiled Atlantic Salmon (8 ounce filet)	\$21.95
Hickory Smoked Roasted Pork Loin with Lingonberry Sauce	\$18.95
Pasta Marinara or broccoli Alfredo	\$15.95



## *Buffet Banquet Dinners*

All Entrees are served with your choice of Soft Rolls,  
Choice of Mixed Greens Salad, Caesar Salad, or Pasta Salad,  
Choice of Potatoes, Rice, or Pasta, and Vegetable.  
Coffee Table Service is an additional \$1.25 per guest.

### *Entrees*

Sliced Slow Roasted Beef with a Burgundy Mushroom Sauce and Herb Baked Chicken	\$24.95
Barbecued Pork Ribs and Herb Baked Chicken	\$21.95
Brown Sugar, Honey Roasted Ham and Herb Baked Chicken	\$20.95
Sliced, Slow Roasted Beef with a Chasseur Sauce and Barbecued Baked Chicken	\$25.95
Lemon and Thyme Baked Cod with Herb Baked Chicken	\$21.95
Pasta Buffet with Alfredo, Marinara and Pesto Sauce	\$17.95
Frenched Chicken Breast with Rosemary Cream Sauce	\$19.95
Herb Baked Chicken	\$17.95
Roasted, Smoked Pork Loin with Cranberry Sauce	\$18.95
Marinated, Grilled Skirt Steak with Chasseur Sauce	\$20.95

### *Choices of Starch and Vegetable*

Sweet Potato Mash  
Local Wild Rice  
Quinoa  
Scalloped Potatoes  
Aged Cheddar Au Gratin Potatoes  
Steamed Red Potatoes with Parsley  
Baked Potato  
Mashed Potatoes

Savory Sage Dressing  
Squash (Seasonal)  
Sugar Snap Peas and Carrots  
Green Beans and Carrots  
Broccoli, Cauliflower, Carrot Medley  
Sweet Kernel Corn  
Asparagus (Seasonal)  
pasta



## *Desserts*

More delicious desserts are also available for you and your guests.  
Please note: wedding cakes will be cut after Entrees have been served.  
Please plan ahead for pictures.

All wedding cakes will be cut and served unless otherwise specified.  
If there is leftover cake it will be placed on a table in the event room for late night snacks.

Dish of Ice Cream, Assorted Flavors	\$3.50 per person
Home Made Fudge Brownies	\$3.00 per person
New York Style Cheesecake	\$3.50 per person
New York Style Cheesecake with Fruit Topping	\$4.00 per person
Warm apple or blueberry crisp	\$3.00 per person
Assorted Parfaits	\$2.00 per person
Crème Brulee	\$4.00 per person
Carrot Cake with Cream Cheese Frosting	\$4.00 per person
Fresh Baked Home Made Cookies	\$14.00 per dozen

## *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.

Priced per 5 pounds

Pretzels	Gardettos	chips & Dip	soft pretzels w/cheese (50)
\$40	\$60	\$60	\$75

Appetizers on page 9 may also be used.

## *Children's Menu*

Children 10 and under  
Chicken Tenders with Fries and Fruit  
Pasta Marinara and Fruit  
Mini Corn Dogs with Fries and Fruit

\$10



## *Beverage Services*

(All Bar Packages include appropriate Mixers, Condiments, and Bartenders.)  
Bar Service must conclude by 12:00 midnight.

### *Hourly Hosted Bar Packages:*

**Beer, Wine, & Soda** - Includes: Draft Beer, Standard Wine Selection (Chardonnay, White Zinfandel, Cabernet and Merlot), Soft Drinks & Juices \$10 dollars per person. Each Additional Hour - \$8 Dollars per person

**Standard Brands** - Includes: Rail Drinks, Draft Beer, Bottled Domestic Beer, Standard Wine Selection (Chardonnay, White Zinfandel, Cabernet and Merlot), Soft Drinks & Juices. \$13 dollars per person; Each Additional Hour - \$11 Dollars per person.

**Premium Brands** – Includes Premium and Rail Drinks, Draft Beer, Bottled Domestic Beer, Standard Wine Selection (Chardonnay, White Zinfandel, Cabernet and Merlot), Soft Drinks & Juices. \$15 dollars per person; Each Additional Hour - \$13 Dollars per person.

**Top Shelf Brands** – Includes Top Shelf Brands, Premium Brands and Rail Drinks, Draft Beer, Bottled Domestic Beer, Standard Wine Selection (Chardonnay, White Zinfandel, Cabernet and Merlot), Soft Drinks & Juices. \$17 dollars per person - Each Additional Hour - \$15 Dollars per person.

#### **Open Tab Bar**

Host pays for the Tab Bar at the end of the event. A \$75 dollar Bartender fee will apply if revenues do not exceed \$300 Dollars for the night.

**Cash Bar** - Guests pay individually for each drink. A \$75 dollar Bartender fee will apply if revenues do not exceed \$300 Dollars for the night.

### *À la Carte Refreshment Menu*

Champagne / House Wine	\$24 per bottle
Fountain Soft Drinks	\$4.00 per guest for the full night
Red Fruit Punch or lemonade (per 5 gallons)	\$49
1/2 Barrel Domestic Beer	\$225
1/2 Barrel Specialty Beer	\$325
1/2 Barrel Root Beer	\$139



## *Policies*

1. Menu selections must be submitted to Turtleback a minimum of 14 days prior to the event. The exact number of guests must be guaranteed a minimum of 14 days prior to the event. All billings will be based on the guaranteed or the actual number of guests served, whichever is larger
2. A \$1000 dollar deposit will be taken as a non-refundable deposit at the time of booking and is applied towards the balance. A credit card number must be on file for all weddings.
3. Payment in full is required for all guaranteed food and beverage services a minimum of 2 days prior to the event. Payment for any additional charges is due at the conclusion of the event.
4. The Prairie Room requires a food and beverage minimum of \$4500 dollars for all Saturday events between May 1 and October 31. If the minimum is not met the difference will be charged to the credit card on file. Room rental does not apply to the minimum.
5. Multiple plated entree selections must be indicated at time of the guarantee and place cards must be provided to each guest indicating their meal selection.
6. Food and beverages may not be brought onto the premises with the exception of bakery prepared cakes. Check with the banquet manager regarding table favors or gifts. Extra food and beverages cannot be removed from Turtleback.
7. All banquet functions are subject to a 17.5% service charge and prevailing sales and liquor taxes. All service charges are the sole property of Turtleback.
8. If a change from the already agreed upon banquet room setup is requested on the day of the function, an additional \$250 dollars labor charge will be added to the bill.
9. All banquet functions must end by 12am. Last call for bar service will be at 11:45pm.
10. Glitter, confetti, rice and free-standing candles are not allowed for decorative purposes. An additional \$250 dollars will be charged for cleaning up any of these items following the function.
11. Turtleback reserves the right to discontinue service to patrons and Turtleback also reserves the right to remove any guest for overconsumption or inappropriate behavior.
12. Smoking is not allowed anywhere inside the clubhouse of Turtleback. This includes E-cigarettes.
13. Charges for excessive room cleaning, breakage or loss of china, glassware, decorations, or stolen property caused to Turtleback's property or equipment will be applied if and when necessary.
14. Prices will be guaranteed 30 days prior to the event. Estimates are not a Guarantee.
15. 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 part thereof, from whatever cause arising.

Turtleback Agent \_\_\_\_\_ Signature \_\_\_\_\_

Customer Name \_\_\_\_\_ Signature \_\_\_\_\_

Date Signed \_\_\_\_\_

Date of Event \_\_\_\_\_