

DAY RETREATS



CORPORATE RETREATS & MEETINGS

- Premier destination settled on 120 acres of forest preserve.
- Get the team away from the daily office noise and routine. Meet in a beautiful tranquil lodgelike surrounding – off the beaten path.
- 18 hole 5-Star Golf Course consistently ranked in the top 5 public golf courses in the state.
- Brick patio great for break out sessions and breaks.
- Cutting edge speaker system.



39700 NORTH LEWIS AVENUE • BEACH PARK, IL 60099
847.968.3450 THK@FFTCHICAGO.COM

FOOD & THOUGHT
— DINING SERVICES —



DAY RETREATS

847.968.3450

CONTINENTAL BREAKFAST

\$11.00 per person

Assorted Breakfast Breads

Fresh Fruit Salad

Orange Juice and Cranberry Juice

Freshly Brewed Colombian Coffee

THUNDERHAWK BREAKFAST

\$15.00 per person

Assorted Breakfast Breads

Scrambled Eggs with Wisconsin Cheddar
and Scallions

Crisp Bacon or Sausage, Breakfast Potatoes

Fresh Fruit Salad

Orange Juice and Cranberry Juice

Freshly Brewed Colombian Coffee





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BOX LUNCH SERVICE

\$13.00 per person

- Includes Chips, Whole Fruit, Cookie and 16 oz. Fountain Soda, Water or Iced Tea from the Turn Area
- Client to Select Number of Each Sandwich
- Vegetarian Options Available Upon Request

THE OPEN CLASSIC

Albacore Tuna Salad on Multi-Grain Bread

THE SPYGLASS CLASSIC

Shaved Smoked Turkey Breast and Provolone Cheese on Multi-Grain Bread

THE AUGUSTA TRADITION

Hickory Smoked Ham and Swiss Cheese on Marble Rye Bread

LUNCHEONS

Plated \$18.00 per person

Buffet \$22.00 per person

PAN ROASTED CHICKEN BREAST
WITH HERBED JUS or PECAN ASIAGO
CHICKEN BREAST

PENNE PASTA PRIMAVERA-TOMATO
CREAM SAUCE

WILD RICE PILAF or ROASTED YUKON
GOLD POTATOES

CALIFORNIA VEGETABLE MEDLEY
or GREEN BEANS ALMONDINE

GREEN GARDEN SALAD WITH RASPBERRY
VINAIGRETTE or BUTTERMILK RANCH
DRESSING

ROLLS & BUTTER

THE PUTTING GREEN BUFFET

\$18.00 per person

CHOOSE ONE:

- VEGETABLE PASTA SALAD
Penne Pasta with Fresh Vegetables and Grated Parmesan Cheese
- CLASSIC POTATO SALAD
Red Potatoes in a Tangy Mustard Mayonnaise with Celery, Green Onions and Pickle Relish
- SEASONED BAKED BEANS
Garnished with Chopped Onions

BUFFET INCLUDES:

FRESH CUT WATERMELON SLICES

BARBECUE PRESENTATION

BEST KOSHER CHAR DOGS
Served on Bakery Fresh Bun

GRILLED HAMBURGERS
Served with Sliced Cheeses, Pickles and Condiments

ASSORTED COOKIES





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SNACK BREAKS

PICK TWO FOR \$7.00 PER PERSON

VEGETABLE CRUDITE

Dilled Buttermilk Ranch Dip

TOMATO BRUSCHETTA

Rustic Crostini with Grated Asiago Cheese

YOGURT PARFAITS

WATERMELON SLICES (Seasonal)

POPCORN & HOUSE-MADE POTATO CHIPS

SOFT PRETZELS WITH MUSTARD SAUCE

TRAIL MIX

GRANOLA BARS & PRETZELS

HUMMUS & PITA CHIPS

TORTILLA CHIPS & SALSA

SPINACH & ARTICHOKE DIP WITH CROSTINI

HORS D'OEUVRES BUFFET

PICK SEVEN FOR \$25.00 PER PERSON

PESTO CHICKEN SALAD

Crispy Filo Cup with Aged Balsamic Reduction

TOMATO BRUSCHETTA

Rustic Crostini with Grated Asiago Cheese

VEGETARIAN SPRING ROLL

Ginger Soy Dipping Sauce

MEDITERRANEAN HUMMUS DIP

Roasted Peppers, Celery and Pita Chips

MEATBALLS

Blackjack BBQ Sauce

SAUSAGE STUFFED CRIMINI MUSHROOMS

JERK CHICKEN SKEWERS

Mango Salsa

STEAMED CHICKEN POT STICKERS

SPINACH & FETA CHEESE SPANAKOPITA

LOADED BAKED POTATO SKINS

Cheddar, Bacon and Scallions

DOMESTIC CHEESE DISPLAY

Assorted Crackers

GUACAMOLE, FIRE ROASTED SALSA

Served with Tricolor Tortilla Chips

VEGETABLE CRUDITE

Dilled Buttermilk Ranch Dip

GRILLED VEGETABLE & SMOKED GOUDA

QUESADILLAS

WARM ARTICHOKE & SPINACH CHEESE DIP

Pita Chips and Flatbreads





—VENUE & RENTAL FEES—

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ROOM RENTAL

A.V. EQUIPMENT INCLUDED*

MONDAY - THURSDAY \$200 Flat Rate

FRIDAY - SUNDAY Call For Pricing

*A.V. EQUIPMENT INCLUDED:

- Sonos Speaker System
~ Volume controls through App
- 1 Lavalier
- 1 Wireless Microphone
- Screen
- Projector
- Podium

LINENS

CHOICE OF COLOR FOR ALL TABLES

PRICE DETERMINED BY GUEST COUNT AND NEEDS
ESTIMATED COST: \$3.00 - \$8.00 per person

SERVICE CHARGE

20% GRATUITY ON FOOD & BEVERAGE TOTAL

SALES TAX 7% OF ENTIRE BILL

CONTACT:

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847 968 3450

