

# 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

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## 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

