



1230 LEGION DRIVE, TWIN LAKES, WISCONSIN 53181

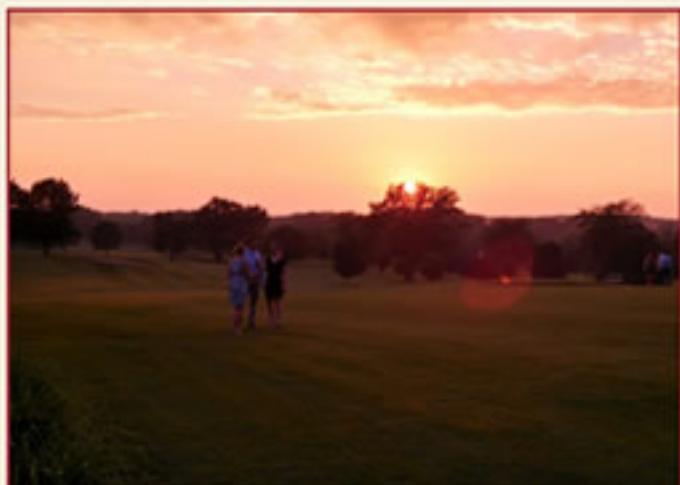


CALL 262.877.2500

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Red Barn
CATERING & EVENTS



*Twin Lakes
Country Club*

WELCOME

Our Mission - To exceed the expectations of every guest, every time.

The Red Barn family at Twin Lakes Country Club would like to extend you a warm invitation. Our extensive experience will help make your event successful and positively memorable. For your next wedding, holiday gathering, fundraiser, company outing, class reunion, or other special event, our professional staff will treat you and your guests like family.

Our on-site venues include our beautiful outdoor Fairway Pavilion, classic Red Barn dining room and lounge, and casual Palmer Patio, offering options for groups of all sizes. If you would prefer to host your event off premise, let us remove the stress of the cooking by preparing delicious food that can be picked up or delivered at your convenience. No matter your needs, let Red Barn Catering & Events take care of your special day.

Thank you for your consideration,

Chad Cantwell
General Manager
Twin Lakes Country Club



TESTIMONIALS

"We were able to plan our wedding without being forced into over the top minimums like all other venues... The food was over the top good, the wait staff, bar staff, cart drivers, event planning teams were all just amazing. TLCC provided us with the opportunity to make the day about US."

Jeannie K., 6/28/2014

"TLCC offers an incredible service and experience that made for a flawless night of our wedding. Everything from the food and drinks, to the ambiance, and the staff were top notch. This experience made not only my wife and me happy, it was felt by many guests who stated it was 'the best weddings they had ever been to'."

Greg L., 8/2/2014



"Twin Lakes Country Club was the best possible choice we could have made in a venue. The service from Bill, and the entire staff, throughout the process and the day of was above and beyond. We cannot say enough about their dedication to making our day seamless and perfect. TLCC is exceptional!"

Amy S., 9/21/2013

"TLCC was extremely accommodating to all of our needs. Adam and I could not have picked a more perfect setting for our special day. TLCC made our rustic wedding dreams come true."

Dana K., 6/8/2013



A LIGHTER FARE *Perfect for showers, birthdays, and family gatherings.*

CELEBRATIONS MENU

CHOICE OF THREE DISHES 14.95 PER PERSON

COLD SANDWICHES AND WRAPS

Roast beef, ham, turkey, Swiss and American cheeses

OR

HOT SANDWICHES

Choice of baked ham, Italian beef, turkey or barbecued pulled pork

EGG SOUFFLÉ

With peppers, onions, ham and cheese

OR

APPETIZER

Your choice of cheese, sausage, and cracker platter, bacon-wrapped water chestnuts, or thai-spiced chicken kabobs

BRUSCHETTA

Freshly toasted bread with our homemade bruschetta

OR

SOUP

Your choice of tomato florentine, stuffed green pepper, cream of chicken, or classic chicken noodle

MEAL INCLUDES

FRESH FRUIT TRAY

Seasonal fruit variety

SALAD

Your choice of fresh garden salad, cucumber salad, or potato salad

ASSORTED PASTRIES

Kringle, éclairs, cream puffs, muffins, croissants, and bagels

ALSO AVAILABLE 4.00 PER PERSON

MIMOSA BAR

Champagne with cranberry, orange, pineapple, and grapefruit juices

RED BARN BARBECUE MENU

ALL YOU CAN EAT 14.95 PER PERSON

YOUR CHOICE OF TWO MAIN DISHES

Served with all the fixin's

Hamburger and Cheeseburger

Johnsonville Bratwurst

Black Angus Hot Dog

BBQ Pulled Pork Sandwich

Grilled Chicken Breast Sandwich

Steak Sandwich

YOUR CHOICE OF TWO SIDE DISHES

Served with chips. Additional sides are 1.50 per person

Cole Slaw

Tossed House Salad

Baked Beans

German Potato Salad (served hot)

American Potato Salad (served cold)

Tuna Macaroni Salad

Pasta Salad



HORS D'OEUVRES

PRICED PER PERSON for a one hour cocktail period.
 Please inquire for pricing on custom
 hors d'oeuvres packages.

FRESH FRUIT DISPLAY 3.00
 Seasonal fresh fruits

THAI-SPICED CHICKEN KABOBS 2.50
 Grilled with vegetables

BAKED MEATBALLS 2.00
 Barbecue or Swedish

VEGETABLE SPRING ROLLS 2.50
 Sweet and spicy mustard dipping sauce

BARBECUE-SPICED SHRIMP KABOBS 3.00
 Pineapple and sweet peppers

MINI REUBENS 2.50
 Corned beef or turkey

CHEESE AND SAUSAGE DISPLAY 3.00
 Assorted crackers

BRUSCHETTA 2.00

SHRIMP COCKTAIL 5.00
 House-made sauce

ANTIPASTO DISPLAY 5.50
 Italian cheeses, meats, marinated veggies, and olives

STEAK BROCHETTES 3.00
 Peppers and onions, horseradish dipping sauce

CAPRESE-STUFFED MUSHROOM CAPS 2.50

BACON-WRAPPED WATER CHESTNUTS 2.50



SAMPLE PACKAGES

Fresh Fruit Display
 Baked Meatballs **6.00**
 Cheese & Crackers
 Thai-Spiced Chicken Kabobs



Cheese and Sausage Display
 Bruschetta **8.00**
 Steak Brochettes
 Bacon-Wrapped Water Chestnuts
 Caprese-Stuffed Mushroom Caps

Antipasto Display
 Mini Ruebens **11.00**
 Vegetable Spring Rolls
 Thai-Spiced Chicken Kabobs
 Hand-Passed Shrimp Cocktail



LATE NIGHT SNACKS

PRICED PER PERSON

The host will be charged based on 60% of guest guarantee

PIZZA 3.00

Assorted varieties

PULLED PORK SLIDERS 3.00

Homemade barbecue sauce, house-made pickles

SHREDDED BEEF SLIDERS 3.00

Homemade barbecue sauce, cheese

WALKING TACO BAR 4.00

Beef tacos and Fritos with all the fixin's

ASSORTED DELI SANDWICHES 5.00

House-made chips

* Tax and service charge additional



STARTERS, SOUPS AND SALADS

STARTERS

PRICED PER PERSON

SHRIMP COCKTAIL 6.00
 House-made sauce

CHICKEN, MUSHROOM, GOAT CHEESE STRUDEL 7.00
 Marsala wine sauce

LUMP CRAB CAKE 7.00
 Lemon and chive aoli

GRILLED PORTABELLO PIZZIOLA 7.00
 Roasted vegetable pomodoro, fresh mozzarella,
 sautéed spinach



SOUPS

PRICED PER PERSON

WISCONSIN BEER CHEESE 3.50
 Potatoes, peppers, celery

ITALIAN WEDDING SOUP 3.00
 Ditalini pasta, spinach, meatballs

VEGETABLE MINISTRONE 3.00
 Orzo pasta

CREAM OF ASPARAGUS 3.50
 With lemon

BLT SOUP 3.00
 Creamy tomato bisque with bacon and spinach



SALADS

PRICED PER PERSON

RED BARN SALAD 3.00
 Mixed greens, grape tomatoes, sliced red onions,
 cucumbers, two choices of dressings

BABY SPINACH AND ARUGULA 4.50
 Artichoke hearts, Kalamata olives, crumbled feta cheese,
 roasted red peppers with lemon oregano vinaigrette

CLASSIC CAESAR 4.00
 Crisp romaine hearts, croutons, parmesan cheese,
 creamy Caesar dressing



* Tax and service charge additional

BUFFET DINNER ENTRÉES

FRONT NINE ENTRÉES 19.95 per person

Choice of two entrées. Also includes coffee station, Red Barn Salad, as well as your choice of one starch and one vegetable from the front nine selections

BAKED MOSTACCIOLI

Layered with three cheeses and house made marinara

SWEET OR SPICY ITALIAN SAUSAGE

Stewed tomatoes, peppers, and onions

ROASTED TOP ROUND OF BEEF

Thinly sliced, natural juices

PENNE PASTA PRIMAVERA

Fresh seasonal vegetables, alfredo and marinara sauce on the side

BROWN SUGAR AND HONEY GLAZED HAM

Slow baked and thinly sliced

CHICKEN MARSALA

Pan-seared boneless breast of chicken, mushroom, onion, and marsala wine sauce

CHICKEN FLORENTINE

Pan-seared boneless breast of chicken, sautéed spinach, tomatoes, onions, and bacon

GARLIC AND HERB ROASTED PORK LOIN

Thinly sliced, natural juices

SOUTHERN FRIED CHICKEN

Lightly breaded, crispy fried

CERTIFIED ANGUS BEEF POT ROAST

Slow-roasted, mushroom and onion gravy



BACK NINE ENTRÉES 24.95 per person

Choice of two entrées. Also includes coffee station, Red Barn Salad, as well as your choice of one starch and one vegetable from the front or back nine selections

BARBECUE RIBS

Fall-off-the-bone pork ribs, house made barbecue sauce

SIRLOIN FLORENTINE

Grilled sirloin steak, wilted baby spinach, chimichurri

CHICKEN CORDON BLEU

Milanese breaded chicken breast, krakus ham, Swiss mornay

BACON-WRAPPED PORK LOIN

Rosemary orange glaze

SHRIMP PASTA

Orzo pasta, cajun sweet pepper, onion, and tomato cream sauce

ALMOND ENCRUSTED TILAPIA

Roasted pear and gorgonzola butter sauce

PECAN-ENCRUSTED CHICKEN

Blackberry bourbon demi-glaze

HICKORY GRILLED SALMON

Red onion, lemon and caper cream

PEPPER STEAK

Beef tenderloin tips, sweet bell peppers, tomatoes, and mushrooms in a red wine reduction

* Tax and service charge additional



SIDE SELECTIONS

FRONT NINE STARCHES

- | | |
|--------------------|-----------------------|
| Buttermilk Smashed | Parmesan Pasta |
| Roasted Baby Reds | Mac & Cheese |
| Whipped Potatoes | Mashed Sweet Potatoes |
| Rice Pilaf | Lyonnaise Potatoes |
| Spanish Rice | Baked Sweet Potatoes |
| Baked Potato | |

FRONT NINE VEGETABLES

- | | |
|---------------------|---------------------|
| Italian Green Beans | Edamame Succotash |
| Buttered Corn | Seasonal Medley |
| Glazed Baby Carrots | Roasted Cauliflower |
| Roasted Broccoli | |



BACK NINE STARCHES

- | | |
|----------------------------------|--------------------|
| Garlic and Onion Smashed | Red Rice |
| Roasted Sweet Potatoes | Au Gratin Potatoes |
| Saffron Rice | Roasted Fingerling |
| Carrot Whipped Potatoes | Sweet Potato Hash |
| Four Cheese Gourmet Mac & Cheese | |

BACK NINE VEGETABLES

- | | |
|-------------------------------|-----------------|
| Brussel Sprouts | Creamed Spinach |
| Asparagus | Creamed Corn |
| Roasted Root Blend | Sugar Snap Peas |
| Balsamic-Marinated Vegetables | |

* Tax and service charge additional



PLATED DINNER ENTRÉES

Served Meal - Includes coffee station, Red Barn salad, as well as your choice of starch and vegetable from the front or back nine selections - Priced as noted per person.

FILET MIGNON 29.00

8 oz. choice grilled filet with sautéed mushrooms

PRIME RIB 27.00

12 oz. of our specially seasoned, slow-roasted ribeye

NEW YORK STRIP STEAK 26.00

12 oz. portion, char-grilled with garlic and herbs

BRAISED BEEF SHORT RIBS 29.00

16 oz. portion, red wine demi-glace

ROASTED SLICED STRIP LOIN OF BEEF 26.00

Dijon and herb bread crumb crust, brandy and mushroom demi-glace

SURF & TURF 39.00

6 oz. grilled Filet accompanied by a 6 oz. Lobster tail



SHRIMP AND SCALLOPS PASTA 27.00

Sweet corn, spinach, and roasted pepper cream

MAHI MAHI 23.00

Grilled pineapple and sweet pepper chutney

CHICKEN FLORENTINE 21.00

Pan-seared chicken breast, sautéed spinach, tomatoes, onions, and bacon

CHICKEN MARSALA 21.00

Pan-seared chicken breast, mushroom, onion, and marsala wine sauce

CHICKEN CORDON BLEU 22.00

Milanese breaded chicken breast, krakus ham and swiss mornay

PECAN ENCRUSTED CHICKEN BREAST 22.00

Blackberry bourbon demi-glace

* Tax and service charge additional



BEVERAGE RATES

Twin Lakes Country Club offers many different drink package options to cater to your party's every need. A cash bar will be offered for drinks not included in the package of your choosing.



PACKAGE BAR

Unlimited beverages per person based on the guaranteed guest count (or actual attendance if greater than guaranteed number).

All packages include soda and wine by the glass, and bottled water.

PREMIUM PACKAGE: *9.50 for the first hour, 4.75 for each additional hour*

Includes top tier, mid-level, and rail liquors. Also includes beer served by the can.

HOUSE PACKAGE: *7.50 for the first hour, 3.75 for each additional hour*

Includes rail liquors. Also includes beer served by the can.

BEER, WINE & SODA PACKAGE: *4.50 for the first hour, 2.50 for each additional hour*

Includes unlimited domestic beer by the keg and limited specialty by the keg.

PARTY CHECK BAR

The party host or hostess will pay for the actual amount of beverages ordered by guests. All drinks will be rung up under a separate tab, and totaled at the end of the time agreed upon by the host or hostess.

INDIVIDUAL ITEMS

HOUSE WINE OR CHAMPAGNE: *17.00 per bottle*

DOMESTIC KEG: *250.00 for half barrel, 150.00 for quarter barrel*

SPECIALTY KEG: *350.00 for half barrel, 200.00 for quarter barrel*

* Tax and service charge additional



FAIRWAY PAVILION

Whether you are planning your wedding reception, class reunion, fundraiser, or company outing you will surely enjoy the view of our beautifully landscaped grounds.

RENTAL RATE

Tables, chairs, linen tablecloths, and linen napkins are provided and included in the rental rate. Colored linens are available at no additional cost. Set up and take down is also included.

SATURDAY EVENTS

The rental rate is \$8.00 per person. There is a 150 guest minimum, with a 250 guest maximum capacity.

FRIDAY EVENTS - Perfect for events with less than 125 guests

The rental rate is \$5.00 per person. There is a 75 guest minimum, with a 175 guest maximum capacity due to facility limitations created by our weekly Friday Fish Fry. *Buffet only.*

SUNDAY - THURSDAY EVENTS

The rental rate is \$3.00 per person. There is a 100 guest minimum, with a 250 guest maximum capacity.

For holiday weekend Sundays (Memorial Day, Fourth of July, and Labor Day), Saturday rental rates apply .

CEREMONY FEE

The fee to host your ceremony at the Fairway Pavilion waterfall area is \$1,500. This includes the closure of select holes on the golf course during the ceremony, as well as set up and removal of chairs for guest seating.

FOOD AND BEVERAGE CHARGES

Food and beverage charges will be calculated based on the guest guarantee. Saturday events require a minimum purchase of four hours of the open bar package of your choosing. For events with a guest count less than the minimum as detailed in the rental rate section, the host will be charged the buffet price for the number of guests below the minimum. Cake cutting is included for the event at no additional cost.

FOOD AND BEVERAGE SELECTION

Menu selections must be finalized 14 days prior to event. No outside food or beverages may be brought into Twin Lakes Country Club, unless previously agreed upon by Twin Lakes Country Club management and prepared by a licensed vendor. No leftover food or beverages may be removed from the property or event.

GUEST GUARANTEE

A guest count is due 14 days prior to your event. The final guest count is due 7 days prior to your event. The guest count may not decrease after this date.



FAIRWAY PAVILION CONTINUED

DEPOSITS

A \$1,000 deposit is required to secure the banquet facility for your event. All deposits are non-refundable and apply to the balance of the event. A fully refundable \$500 security deposit is due with the final deposit. The security deposit will be refunded after the event given the absence of damages.

DEPOSIT SCHEDULE

Deposit at the time of booking	\$1,000
Due 10 months prior to event	\$2,000
Due 6 months prior to event	\$1,000
Due one week prior to event	
Estimated remaining balance plus security deposit	

SERVICE CHARGE AND TAX

A standard 20% service charge will be applied to all food and beverage charges. Sales tax of 5.5% is applied to all food and beverage charges after service charge is applied. A 3% processing fee will be applied to any payments made with a credit card.



DECORATIONS

Decorations may be brought in, subject to approval by Twin Lakes Country Club management. Any decorations, including staples and tape, must be removed by noon the day after the event, unless special arrangements are made.

ENTERTAINMENT AND VENDORS

Twin Lakes Country Club has experience working with many vendors to make your special day as enjoyable and memorable as possible. A list of these vendors will be provided upon signing. Twin Lakes Country Club management will monitor sound levels during the event. Evening sound curfew is 12:00 midnight.

SECURITY

Twin Lakes Country Club does not assume responsibility for the damage or loss of any items brought onto its property. The host or hostess is responsible for any damage to Twin Lakes Country Club property.

SMOKING

Smoking is not permitted inside the Fairway Pavilion. Designated smoking areas are provided around the perimeter of the facility.

RED BARN AND PALMER PATIO

The Red Barn beckons all to relax, refresh and feel like family.

A charming, grand old focal point for fun awaits you at Twin Lakes Country Club.

She's still a grand old gal at over 100 years old. The Red Barn, converted to serve as our clubhouse, is the hub of all activity here at Twin Lakes Country Club.

The restaurant and lounge seats up to 140 guests, with a maximum capacity of 80 in the dining room. Additional seating of up to 100 is available on the patio deck, which overlooks the east end of the golf course.



DEPOSITS

A \$300 deposit is required to secure the banquet facility for your private function. All deposits are non-refundable.

GUEST GUARANTEE

A guest count is due 14 days prior to your event. The final guest count is due 7 days prior to your event. The guest count may not decrease after this date.

FOOD AND BEVERAGE SELECTION

Menu selections must be finalized 14 days prior to event. No outside food or beverages may be brought into Twin Lakes Country Club, unless previously agreed upon by Twin Lakes Country Club management and prepared by a licensed vendor. No food or beverages may be removed from the property or event.



SERVICE CHARGE AND TAX

A standard 20% service charge will be applied to all food and beverage charges. Sales tax of 5.5% is applied to all food and beverage charges after gratuity is applied. A 3% processing fee will be applied to any payments made with a credit card.

DECORATIONS

Decorations may be brought in, subject to approval by Twin Lakes Country Club management.

TABLES, CHAIRS, AND LINENS

Linen tablecloth and napkin rental can be included for additional 1.00 per person. Colored linens are available at no additional cost. Set up and take down is also included.



OFFSITE CATERING

For groups of any size, we will be happy to prepare a delicious meal for you to enjoy at a location of your choosing.

PICK UP

We will prepare your meal and have it ready for pick up at your convenience. If immediately prior to your event is not convenient for pick up, your food can be ready ahead of time with simple, detailed finishing instructions to enjoy your food on your schedule.

DELIVERY

If you are unable to pick up your food, we will be happy to deliver at a time of your choosing. Cold food will be delivered on disposable, decorative platters. Hot food will be delivered in disposable aluminum containers unless other arrangements have been made. A \$50 delivery fee will apply. Any deliveries made outside of a 15 mile radius may incur additional charges.

DISPOSABLES

Due to the use of disposable containers for transporting food, a 5% charge will be applied to cover the cost of disposables for all offsite events.

EQUIPMENT RENTAL

Rental of service equipment is available, including chaffing dishes and warmers, serving utensils, plates, flatware, and more. Pricing is determined based on your individual event needs. All equipment must be returned prior to 12:00 noon the day after the event unless special arrangements are made.

GUEST COUNT / MENU SELECTIONS

An initial guest count with menu selections is due 14 days in advance of your event. Orders placed within 14 days of the event may have limited menu availability. A final guest count / order is due 7 days prior to your event.

DEPOSIT SCHEDULE AND FINAL PAYMENT

A \$150 deposit is required for all events estimated under \$1000. A \$300 deposit is required for all events estimated over \$1000. Deposits totaling half of the final estimated bill are due 14 days before the event. Final payment is due at the completion of your event. A 3% processing fee will be applied to any payments made with a credit card of over \$500.





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