



1230 LEGION DRIVE, TWIN LAKES, WISCONSIN 53181



CALL 262.877.2500

TLCCGOLF.COM

INFO@REDBARNWI.COM

Red Barn
CATERING & EVENTS



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, casual Palmer Patio, and lower level Hidden Fairway, 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 for your convenience. No matter your needs, let Red Barn Catering & Events take care of your special day.

Thank you for your consideration,

Harry Singh & Gurpinder Kaur
Owners
Twin Lakes Country Club



HORS D'OEUVRES

PRICED PER PERSON for a one hour cocktail period.
(Host guarantees 3 selection minimum)

FRESH FRUIT DISPLAY 5.00
Seasonal fresh fruits

THAI-SPICED CHICKEN KABOBS 3.50
Grilled with vegetables

BAKED MEATBALLS 3.50
Barbecue or Swedish

VEGETABLE SPRING ROLLS 5.00
Sweet and spicy mustard dipping sauce

BARBECUE-SPICED SHRIMP KABOBS 5.00
Pineapple and sweet peppers

MINI REUBENS 5.50
Corned beef or turkey

CHEESE AND SAUSAGE DISPLAY 5.50
Assorted crackers

BRUSCHETTA 4.00

SHRIMP COCKTAIL 7.50
House-made sauce

CAPRESE KABOBS 5.50
Mozzarella cheese, grape tomato, and basil

STEAK BROCHETTES 5.50
Peppers and onions, horseradish dipping sauce

CAPRESE-STUFFED MUSHROOM CAPS 4.50

BACON-WRAPPED WATER CHESTNUTS 5.00



SAMPLE PACKAGES

Fresh Fruit Display
Baked Meatballs **11.00**
Cheese & Crackers
Thai-Spiced Chicken Kabobs



Bruschetta
Steak Brochettes **13.00**
Bacon-Wrapped Water Chestnuts
Caprese-Stuffed Mushroom Caps

Bruschetta **15.00**
Baked Meatballs
Thai-Spiced Chicken Kabobs
Shrimp Cocktail



* Tax and service charge additional

SALADS

SALADS

PRICED PER PERSON

RED BARN SALAD 4.00

Mixed greens, grape tomatoes, sliced red onions, cucumbers, two choices of dressings

CLASSIC CAESAR 5.00

Crisp romaine hearts, croutons, parmesan cheese, creamy Caesar dressing



LATE NIGHT SNACKS

PRICED PER PERSON

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

PIZZA 6.00

Assorted varieties

PULLED PORK SLIDERS 6.00

Homemade barbecue sauce, house-made pickles

NACHO BAR 6.00

Seasoned ground beef, lettuce, tomato, cheese, jalapeno, black olives with chips. Served with sour cream and salsa.



ITALIAN BEEF SLIDERS 7.00

Homemade Au Jus & Giardiniera

WALKING TACO BAR 8.50

Beef tacos and Fritos with all the fixin's



* Tax and service charge additional

BUFFET DINNER ENTRÉES

FRONT 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 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 or 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, and marsala wine sauce

GARLIC AND HERB ROASTED PORK LOIN

Thinly sliced, natural juices

CERTIFIED ANGUS BEEF POT ROAST

Slow-roasted, mushroom and onion gravy

BACK NINE ENTRÉES 29.95 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

CHICKEN FLORENTINE

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

PECAN-ENCRUSTED CHICKEN

Blackberry bourbon demi-glace

PEPPER STEAK

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

MEXICAN BUFFET 22.95 per person

Choice of two entrées. Also includes coffee station, your choice of flour and/or corn tortillas, lettuce, tomato, onion, salsa, cheese, cilantro, sour cream, and limes.

STEAK FAJITA

Red onion, sweet peppers, grilled to perfection, seasoned with our special fajita seasoning. Served with sour cream and salsa.

CHICKEN FAJITA

Red onion, sweet peppers, grilled to perfection, seasoned with our special fajita seasoning. Served with sour cream and salsa.

CARNITAS (Pork)

Pork shoulder slow roasted in our homemade seasoning.

TACOS (Beef, Chicken, or Shrimp)

Seasoned beef, chicken or shrimp, lettuce, tomato, cheddar jack cheese, green pepper, and onion.

* Tax and service charge additional



SIDE SELECTIONS

FRONT NINE STARCHES

Buttermilk Smashed

Rice Pilaf

Roasted Baby Reds

Parmesan Pasta

Whipped Potatoes

Mac & Cheese

Spanish Rice

FRONT NINE VEGETABLES

Green Beans

Roasted Broccoli

Buttered Corn

Seasonal Medley

Glazed Baby Carrots



BACK NINE STARCHES

Garlic and Onion Smashed

Au Gratin Potatoes

Roasted Sweet Potatoes

Roasted Fingerling

Four Cheese Gourmet Mac & Cheese

BACK NINE VEGETABLES

Asparagus

Creamed Spinach

Balsamic-Marinated Vegetables

Creamed Corn

* 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 39.00

8 oz. choice grilled filet with sautéed mushrooms

PRIME RIB 35.00

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

NEW YORK STRIP STEAK 35.00

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

SURF & TURF 55.00

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



SHRIMP AND SCALLOPS PASTA 28.00

Sweet corn, spinach, and roasted pepper cream

GRILLED SALMON 33.00

Red onion, lemon & caper cream

CHICKEN FLORENTINE 25.00

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

CHICKEN MARSALA 24.00

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

* 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 *(75 Guest Minimum)*

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: *12.00 for the first hour, 6.00 for each additional hour*

Includes top tier, mid-level, and rail liquors. Also includes beer, wine and soda.

HOUSE PACKAGE: *11.00 for the first hour, 5.00 for each additional hour*

Includes rail liquors. Also includes beer, wine and soda.

BEER, WINE & SODA PACKAGE: *10.00 for the first hour, 4.00 for each additional hour*

Includes choice of one domestic canned beer and one specialty canned beer.

PARTY CHECK BAR *(75 Guest Maximum)*

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: *30.00 per bottle*

CHAMPAGNE: *35.00 per bottle*

DOMESTIC KEG: *350.00 for half barrel, 225.00 for quarter barrel*

SPECIALTY KEG: *450.00 for half barrel, 300.00 for quarter barrel*

* Tax and service charge additional

FAIRWAY PAVILION

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

RENTAL RATE

Tables, chairs, linen tablecloths, linen napkins, and dinnerware are included in the rental rate. Colored linens are available at no additional cost. Set up and take down are also included. If you choose to have your wedding ceremony with us, you will also have access to our on-site bridal suite! If you choose not to have your ceremony with us, there is an additional \$500 in-house coordination fee.

SATURDAY EVENTS

The rental rate is \$2,500.00.

FRIDAY EVENTS

The rental rate is \$1,750.00.

SUNDAY - THURSDAY EVENTS

The rental rate is \$1,250.00. 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 \$2,200. This includes a professional "day of" wedding coordinator, 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 & MINIMUMS

Food and beverage charges will be calculated based guaranteed guest count. Friday, Saturday, and Sunday events require a minimum food and beverage purchase of \$4,000 (pre-tax and service charge). This amount can be met with any combination of food and beverages. For events which do not meet the \$4,000 minimum, the host will be charged \$4,000, regardless of the total food and beverage amount (pre-tax and service charge). Cake cutting is included for the event at no additional cost.

FOOD AND BEVERAGE SELECTION

Menu selections must be finalized 60 days prior to the event. Buffet menu OPTIONS are subject to change based on availability and current market pricing. Plated menu PRICES are subject to change based on current market prices. Menu prices and options will be locked in 60 days prior to the event date. With the exception of desserts, 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

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



FAIRWAY PAVILION CONTINUED

RETAINERS

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

RETAINER SCHEDULE

Retainer at the time of booking	\$1,000
Due 10 months prior to event	\$2,500
Due 6 months prior to event	\$1,500
Due 14 days prior to event	Estimated remaining balance plus security deposit



SERVICE CHARGE AND TAX

A standard 22% 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 the conclusion of the event.

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 11:00 pm.

RED BARN, PALMER PATIO AND HIDDEN FAIRWAY

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 120 guests, with a maximum capacity of 60 in the dining room. Additional seating of up to 70 is available on the patio deck, which overlooks the east end of the golf course. Our lower level Hidden Fairway event space can accommodate up to 50 guests and boasts views of the back 9 holes of the golf course.



RETAINERS

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

GUEST GUARANTEE

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

FOOD AND BEVERAGE SELECTION

Menu selections must be finalized 30 days prior to the event. Buffet menu **OPTIONS** are subject to change based on availability and current market pricing. Plated menu **PRICES** are subject to change based on current market prices. Menu prices and options will be locked in 60 days prior to the event date. 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.



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.

RENTAL RATES

The rental rate is \$300 for a private event in the dining room or Hidden Fairway. \$450 for a private event to include the dining room, bar, and lounge. Tables, chairs, linen tablecloths, and linen napkins are provided and included in the rental rate. Colored linen napkins are available at no additional cost. Setup and take down is also included.



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

CELEBRATIONS MENU

MENU CUSTOMIZED TO MEET YOUR NEEDS

CUSTOM OMELETS (or Choice of Egg Dish)

FRENCH TOAST

PANCAKES

BREAKFAST POTATOES

HASH BROWNS

SAUSAGE

BACON

BAGELS & CREAM CHEESE

CROISSANTS

MINI MUFFINS

PASTA SALAD

BROCCOLI PASTA SALAD

TOSSED GARDEN SALAD

CAPRESE SALAD

FRESH FRUIT

GOURMET MAC N CHEESE

BACON-JALAPENO MAC N CHEESE

MEAT & CHEESE PLATTER

PULLED PORK

RED BARN BARBECUE MENU

ALL YOU CAN EAT 20.95 PER PERSON

*YOUR CHOICE OF TWO MAIN DISHES
Served with all the fixin's*

Hamburger and Cheeseburger

Brat Stop Bratwurst

Black Angus Hot Dog

BBQ Pulled Pork Sandwich

Grilled Chicken Breast Sandwich

*YOUR CHOICE OF TWO SIDE DISHES
Served with chips. Additional sides are 2.00 per person*

Cole Slaw

Tossed House Salad

Baked Beans

German Potato Salad (served hot)

American Potato Salad (served cold)

Tuna Macaroni Salad

Pasta Salad



* Tax and service charge additional



OFFSITE CATERING

For parties of 30 or more guests, 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 21 days in advance of your event. Orders placed within 21 days of the event may have limited menu availability. A final guest count / order is due 14 days prior to your event.

RETAINER SCHEDULE AND FINAL PAYMENT

A non-refundable \$500 retainer is required for all events at time of booking. Final payment is due 7 days prior to event. A 3% processing fee will be applied to any payments made with a credit card.



TESTIMONIALS

"This is "THE" place to have a wedding . Donna was great from the start. Planning was made easy with their prices and packages all up front. When you get married at the venue they provide you a wedding coordinator for the day. She was priceless. They setup everything. All you do is show up , enjoy, and go home. The staff takes care of everything else."

Peter L.

"I had my mothers' funeral luncheon at the Twin Lakes Country Club and I was very pleased with both the food, service, the set up and the courtesy extended to me by Donna Woller. I had to work with her long distance over the phone, emails, etc. and I couldn't have been more pleased as how easy it was working with her. The BBQ was delicious and very affordable. I would recommend TLCC to anyone looking for a place to have their party, luncheon, wedding, etc."

Star M.



"Everything was perfect for our wedding day. Staff was amazing, the scenery and atmosphere were perfect, the food was delicious and people are still raving about it. If we had to do that again we would choose Twin Lakes Country Club it was fantastic."

Bobbie C.

"We had an amazing wedding! The location was beyond beautiful and the food was delicious. Everyone was amazed by the surrounding. All of the staff were very professional and made sure that your big day went smoothly. Thank you so much TLCC for a day to remember forever."

Scott L.





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