



EVENT MENU

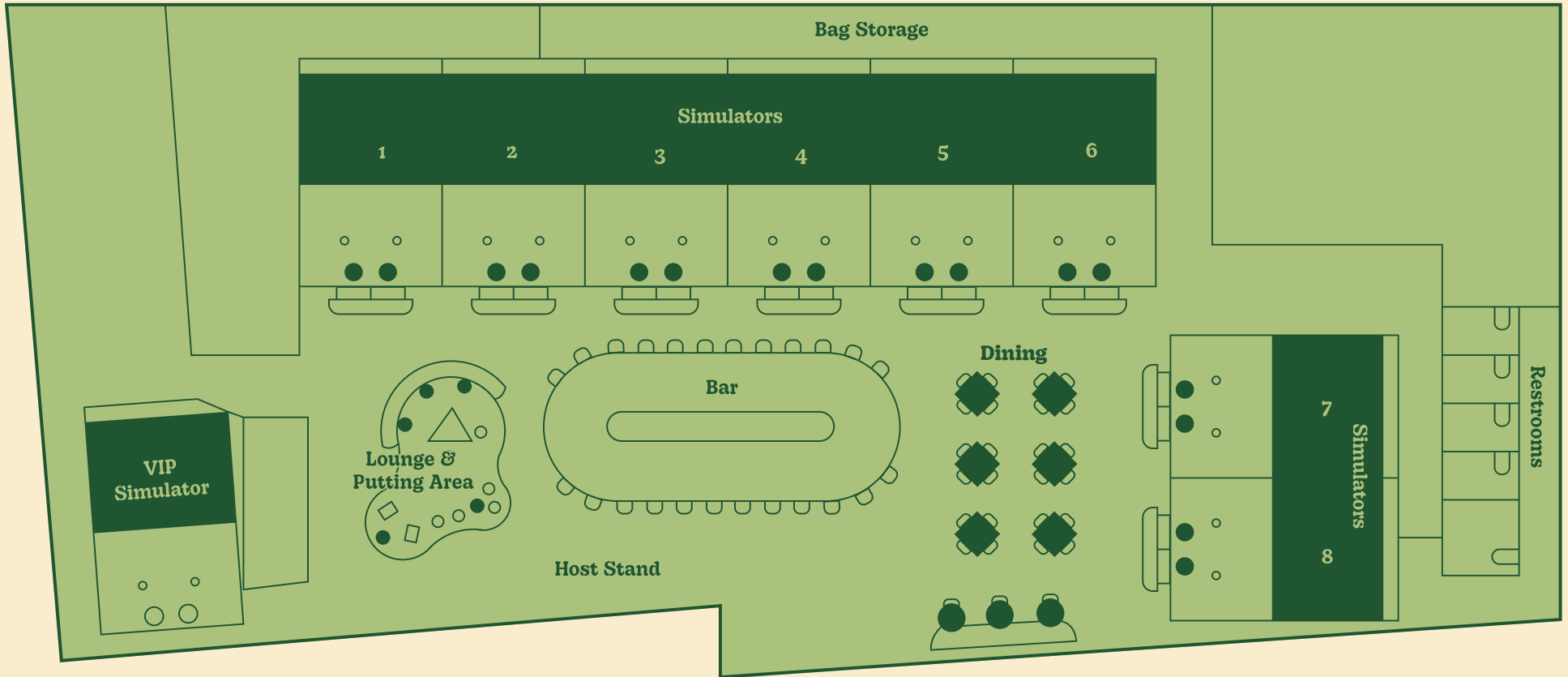


The Green is the perfect event space to entertain your group. From party sizes of 12-150, we have the space, team and hospitality to make your party a memorable one.

The **GREEN**



FLOORPLAN





HOW IT WORKS

**Gameplay + Food + Beverage =
Total Event Cost**

Events Include:

- Two or three hours of gameplay
- Menu selection from our event catering options
- Bottomless soda, water & coffee
- Free TaylorMade Club rentals
- Reserved bays next to one another
- Game demonstration
- Dedicated event host(s)

1. GAMEPLAY: SELECT HOURS OF PLAY, DAY & TIME

Monday - Friday, Before 4pm

2 hours: \$120

3 hours: \$180

Monday - Friday, After 4pm

2 hours: \$160

3 hours: \$240

Saturday & Sunday

2 hours: \$170

3 hours: \$255

2. CHOOSE FOOD MENU

Options ranging from **\$20 to \$35** per person

3. CHOOSE BEVERAGE MENU

Options ranging from **\$32 to \$48** per person



CATERING PACKAGES



RED TEES PACKAGE

\$20 per person

Egg Salad & Pimento Cheese Sandwiches
“A traditon unlike any other”, served with chips

Hummus Platter
Fresh hummus, fresh crudite, warm flatbread

Arugula & Goat Cheese Salad
Roasted pepitas, cucumber, marinated apple white balsamic vinaigrette

Buffalo Chicken Dip
Celery & flatbread, house “ranch”

Fully Loaded Flatbread
Pulled chicken, bacon, tomatoes, melty cheese, fresh arugula & scallions



WHITE TEES PACKAGE

\$25 per person

Warm Pretzel & Beer Cheese

Sea salt, pickled vegetables

Egg Salad & Pimento Cheese Sandwiches

“A traditon unlike any other”, served with chips

Hummus Platter

Fresh hummus, fresh crudite, warm flatbread

Buffalo Chicken Dip

Celery & flatbread, house “ranch”

Arugula & Goat Cheese Salad

Roasted pepitas, cucumber, marinated apple white balsamic vinaigrette

Fully Loaded Flatbread

Pulled chicken, bacon, tomatoes, melty cheese, fresh arugula & scallions

Toasted BLTs

Hearty bacon, fresh tomato, fresh arugula, aioli, served with chips

Assortment of Fruit Sorbets

Lemon, raspberry, lime



TIPS PACKAGE

\$35 per person

Warm Pretzel & Beer Cheese

Sea salt, pickled vegetables

Egg Salad & Pimento Cheese Sandwiches

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Buffalo Chicken Dip

Celery & flatbread, house “ranch”

Arugula & Goat Cheese Salad

Roasted pepitas, cucumber, marinated apple white balsamic vinaigrette

Fully Loaded Flatbread

Pulled chicken, bacon, tomatoes, melty cheese, fresh arugula & scallions

Classic Cobb

Fresh greens, bacon, blue cheese, scallion, marinated tomato, egg, house “ranch”

Jumbo Kobe Beef Hotdog

Cooked in local beer, house made bacon giardiniera, pickle spear, tangy mustard

Cured Lox Platter

Cured salmon, cream cheese, cucumber, pickles, tomato, red onion, toasted bagel

Skillet Cookies

Classic chocolate chip, served warm



BEVERAGE PACKAGES

Pricing is per person

Does not include: Shots, Doubles, Redbull

DRIVING RANGE

Wine & Beer

\$36 per person *(2 hour minimum)*

9 HOLE

Wine, Beer & Well Spirits

\$42 per person *(2 hour minimum)*

18 HOLE

Wine, Beer, Menu Cocktails &

Premium Spirits

\$48 per person *(2 hour minimum)*



COCKTAILS

Old Fashioned

Four Roses Bourbon, Demerara, Bitters

Margarita

Corazon Blanco, Cointreau, Lime, Lemon

Martini

Gin or Vodka, Dirty or Classic, Olives or Twist

Negroni

Sipsmith Gin, Campari, Carpano Antica Sweet Vermouth

Manhattan

Highest Double Rye, Carpano Antica Sweet Vermouth, Bitters

Bloody Mary

Sneaky Fox Vodka, House-made Mix, Olives, Pickles

The Green Mule

Prairie Gin, Chartreuse, Lime, Gingerbeer

Rosé Vodka Lemonade

Sneaky Fox Vodka, Aperol, Lillet Rosé, Lemon

Lone Ranger

Casamigos Blanco Tequila, Prosecco, Lime

Tequila Old Fashioned

Corazon Tequila, Montelobos Mezcal, Agave, bitters

Watermelon Gimlet

Amass Gin, Watermelon, Lime

DRAFT BEER

Mexico Calling Mexican Lager / 4.7%
Chicago, IL

Bodem IPA / 6.7%
Half Acre, Chicago, IL

Allagash White Witbier / 5.0%
Allagash Brewing, Portland, ME

Coors Light Adjunct Lager / 4.2%
Coors Brewing, Golden, CO

Le Jus Hazy IPA / 6.0%
Alarmist Brewing, Chicago, IL

PACKAGED BEER

First Pils Pilsner / 5.1% / 16oz
Hopewell, Chicago, IL

Gumballhead American Wheat Beer / 5.6% / 12oz
Three Floyds, IN

Anti-Hero IPA / 6.7% / 12oz
Revolution, Chicago, IL

Lagunitas IPA IPA / 6.2% / 12oz
Lagunitas, CA

Brut Cider / 5.3% / 12oz
Virtue, MI

Daisy Cutter IPA / 6.7% / 16oz
Half Acre, Chicago, IL

Oberon American Wheat Ale / 5.8% / 12oz
Bells, MI

Guinness Dry Irish Stout / 4.0% / 12oz Nitro
IRE

Special Effects Hoppy N/A Brew / N/A / 12oz
Brooklyn, NY

Miller High Life 12oz

Miller Lite 12oz

Pabst Blue Ribbon 16oz

HARD SELTZER

White Claw
Lime

White Claw
Iced Tea & Lemon

Truly
Mixed Berry

WINE BY THE GLASS

Prosecco
Ca Furlan, Italy, NV

Rose
Domaine de la Bastide, Cotes du Rhone,
France, 2021

Pinot Grigio
Scarpetta, Friuli- Venezia- Giulia,
Italy, 2020

Sauvignon Blanc
Matthew Fritz, California, 2019

Chardonnay
Domaine Skouras, Almyra, Greece, 2019

Pinot Noir
Cembra, Trentino, Italy, 2019

Malbec
Decaro, Mendoza, Argentina, 2019

Cabernet Sauvignon
Browne Estate, Columbia Valley,
WA, 2019





SPIRITS

GIN

Bombay Sapphire
Hendrick's
Plymouth
Prairie
Sipsmith
Tanqueray

TEQUILA & MEZCAL

Casamigos Blanco
Casamigos Reposado
Casamigos Añejo
Casa Noble Reposado
Clase Azul Plata
Clase Azul Reposado
Corazón Blanco
Don Julio Blanco
Don Julio Reposado
Don Julio Añejo
Don Julio 1942
Del Maguey Chichicapa Mezcal
Del Maguey Vida Mezcal

BOURBON

Basil Hayden's
Buffalo Trace
Bulleit
Elijah Craig Small Match
Evan Williams Black Label
Four Roses Single Barrel
Knob Creek
Maker's Mark
Woodford Reserve

SCOTCH

Dewar's 15-year
Famous Grouse
Glenfiddich 12-year
Johnnie Walker Black
Johnnie Walker Blue
Laphroaig 10-year
Macallan 12-year Double Cask

WHISKEY

Bulleit Rye
High West Double Rye
Jack Daniels
Jameson.
Michter's American
Sazerac Rye
Wild Turkey Yye 101

RUM

Flor de Caña 4-year
Goslings Black Seal
Ron Matusalem Classico
Captain Morgan
Smith & Cross

VOODKA

Basic
Belvedere
Grey Goose
Ketel One
St. George Citrus
Tito's



WANT TO RENT THE PLACE OUT? WE DIG YOUR STYLE. WE'RE HAPPY TO BE FLEXIBLE AND WORK WITH YOUR SPECIFIC EVENT NEEDS. PLEASE INQUIRE ABOUT ALL INCLUSIVE EVENTS AND RENTALS BY EMAILING US AT MATT@GOLFTHEGREEN.COM