

SUITE PACKAGES

3 SUITES (accommodates up to 18 active players comfortably)

- 2 Hours - \$420
- 3 Hours - \$630
- 4 Hours - \$840

5 SUITES (accommodates up to 30 active players comfortably)

- 2 Hours - \$700
- 3 Hours - \$1,050
- 4 Hours - \$1,400

8 SUITES (FULL SPACE) (accommodates up to 48 active players comfortably)

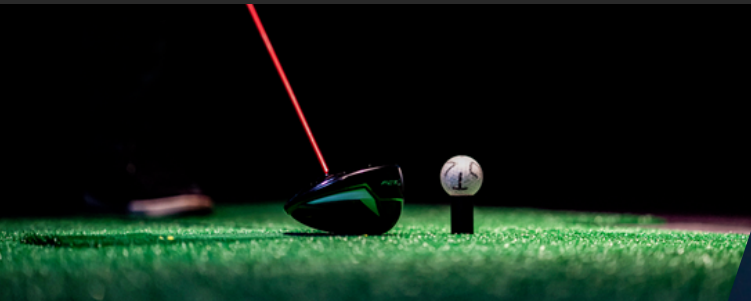
- 2 Hours - \$1,120
- 3 Hours - \$1,680
- 4 Hours - \$2,240

EACH PACKAGE OPTION INCLUDES COMPLIMENTARY:

****Must state if you would like these options at your event before invoice is sent***

- **Selection of one contest option:**
 - Longest Drive
 - Putting Contest
 - Closest to the Pin
- **Selection of one prize for contest winner:**
 - \$100.00 Gift Card
 - Travis Mathew Polo (Valued at \$100)
 - 60 Minute Golf Lesson (Valued at \$120)
- **Logos or custom digital messaging on TVs and suite screens**
- **Balloon decor**

**All events include 20% gratuity added to final bill*



BEVERAGE PACKAGES

BASE

- House wine
- House liquor
- Domestic bottles
- Domestic draft beers
- Fountain beverages and coffee

SELECT TIME

- 2 hours • \$26 per person
- 3 hours • \$36 per person
- 4 hours • \$46 per person

DELUXE

- House wine
- House and call liquor
- Domestic and import bottles
- Domestic and import draft beers
- Fountain beverages and coffee

SELECT TIME

- 2 hours • \$32 per person
- 3 hours • \$42 per person
- 4 hours • \$52 per person

PREMIUM UPGRADE

- Premium wine
- Premium liquor (*Includes mixed drinks, excludes shots*)

ADDED COST PER HEAD

- \$10 per person

Upgrade your base or deluxe package

OPEN BAR

- All beverages purchased *a la carte* at the event.

SELECT TIME

- 2 hours
- 3 hours
- 4 hours



CATERING PACKAGES

BONEFISH GRILL | ALGONQUIN ONLY

BONEFISH GRILL | BANG BANG SHRIMP TACOS

\$19|P ENTREE

Bang bang shrimp tacos

Signature bang bang shrimp, romaine lettuce, tomatoes and lime sour cream in a corn flour tortilla (2)

SALAD

House salad

Hearts of palm, kalamata olives, pepitas tossed in citrus herb vinaigrette

-or-

Caesar salad

Crisp romaine and garlic croutons tossed in creamy caesar dressing

A LA CARTE

pomme frites, coleslaw, garlic whipped potatoes, steamed seasonal vegetable, **or** herbed iasmine rice

DESSERT

individual cheesecake with raspberry melba sauce **or** cookie assortment

BONEFISH GRILL | CHICKEN MARSALA

\$27|P ENTREE

Chicken marsala

8 oz. butterflied chicken breast topped with sautéed mushrooms, marsala wine butter sauce, and crispy prosciutto

SALAD

House salad

Hearts of palm, kalamata olives, pepitas tossed in citrus herb vinaigrette

-or-

Caesar salad

Crisp romaine and garlic croutons tossed in creamy caesar dressing

A LA CARTE

Pomme frites, coleslaw, garlic whipped potatoes, **or** steamed seasonal vegetable

DESSERT

Individual cheesecake with raspberry melba sauce **or** cookie assortment



CATERING PACKAGES

BONEFISH GRILL | GRILLED SHRIMP AND SCALLOPS

\$33|P **ENTREE**

Grilled Shrimp and Scallops

Five jumbo tail shrimp and four sea scallops seasoned and grilled in pan asian sauce

SALAD

House salad

Hearts of palm, kalamata olives, pepitas tossed in citrus herb vinaigrette

-or-

Caesar salad

Crisp romaine and garlic croutons tossed in creamy caesar dressing

A LA CARTE

Pomme frites, coleslaw, garlic whipped potatoes, steamed seasonal vegetable, **or** herbed jasmine rice

DESSERT

Individual cheesecake with raspberry melba sauce **or** cookie assortment

BONEFISH GRILL | FILET MIGNON

\$36|P **ENTREE**

Filet mignon

7 oz. filet seasoned and grilled over oak fire grill

SALAD

House salad

hearts of palm, kalamata olives, pepitas tossed in citrus herb vinaigrette

-or-

Caesar salad

crisp romaine and garlic croutons tossed in creamy caesar dressing

A LA CARTE

Pomme frites, coleslaw, garlic whipped potatoes, **or** steamed seasonal vegetable

DESSERT

Individual cheesecake with raspberry melba sauce **or** cookie assortment



CATERING PACKAGES

BONEFISH GRILL | SURF AND TURF

\$52|P **ENTREE**

Surf and turf

7 oz. filet with a steamed 5 oz. cold water lobster tail

SALAD

House salad

Hearts of palm, kalamata olives, pepitas tossed in citrus herb vinaigrette

-or-

Caesar salad

Crisp romaine and garlic croutons tossed in creamy caesar dressing

A LA CARTE

Pomme frites, coleslaw, garlic whipped potatoes, steamed seasonal vegetable, **or** herbed jasmine rice

DESSERT

Individual cheesecake with raspberry melba sauce **or** cookie assortment

BONEFISH GRILL | SURF AND TURF

\$59|P **ENTREE**

Surf and turf

A 7 oz. filet of chilean seabass topped with house made chimichurri sauce, seasoned and oak fire grilled paired with a 5 oz. steamed cold water lobster tail

SALAD

House salad

hearts of palm, kalamata olives, pepitas tossed in citrus herb vinaigrette

-or-

Caesar salad

crisp romaine and garlic croutons tossed in creamy caesar dressing

A LA CARTE

Pomme frites, coleslaw, garlic whipped potatoes, **or** steamed seasonal vegetable

DESSERT

Individual cheesecake with raspberry melba sauce **or** cookie assortment



CATERING PACKAGES

ON THE BORDER | ALGONQUIN ONLY

ON THE BORDER | ENTREES

\$21|P **GRAND FAJITA FIESTA**

Start with our famous signature queso followed by mesquite-grilled chicken and steak fajitas. Served with sour cream, guacamole, pico de gallo, shredded lettuce, and mixed cheese. Top your meal off with warm sopapillas!

\$21|P **TASTE OF THE BORDER**

Choice of beef or chicken mini-chimichangas, mesquite-grilled chicken fajitas, hand-rolled cheese enchiladas and a crispy beef taco. Served with diced tomatoes, guacamole, shredded lettuce and mixed cheese.

\$19|P **FIESTA FAVORITES**

An assortment of traditional specialties including cheese enchiladas, chicken enchiladas, chicken mini chimichangas and a crispy ground beef taco. Served with diced tomatoes, shredded lettuce and mixed cheese.

ON THE BORDER | PLATTERS

\$30 **CHIPS & GUACAMOLE**

Made fresh daily, throughout the day, with 100% Haas Avocados. Includes (2) small complimentary bags of chips. (add LG. chips for \$11) Per quart, serves 8-10

\$59 **MEXICAN SAMPLER**

Mini-chicken quesadillas, Chicken or beef empanadas, Beef or chicken mini-chimi's, Served with original queso. Serves 6-8

\$35 **CONFETTI RICE SALAD**

A medley of black beans, corn, rice and vegetables tossed with lime juice and a spicy hint of smoked jalapeño vinaigrette. Serves 15 - 20

\$53 **DESSERT BITE PLATTER**

Bite-size chewy chocolate walnut brownies paired with mini sopapillas that have been tossed in cinnamon and sugar. Served with honey and chocolate for dipping sauces. 48 mini bites per platter

COMPLIMENTARY

ALL ENTREES come with Mexican rice, your choice of beans, Chips & Salsa. Not Applicable for platters.



CATERING PACKAGES

BYRDS HOT CHICKEN | ALGONQUIN ONLY

BYRDS HOT CHICKEN | ENTREES

\$98 2 DOZEN TENDER

24 juicy chicken tenders served with 24k sauce and pickles. Serves 12.

\$100 DOZEN CHICKEN SANDWICH

12 juicy chicken tenders, each with a brioche bun, slaw, 24k sauce, and pickles. Serves 12.
Add cheese for +\$10. Make it plant based for +\$20

\$107 8 POUNDS OF WINGS

48 of chicken wings. Served with ranch or 24K sauce, and pickles. Serves 8.

\$64 BYRD BOMB

Diced chicken, cheese, slaw, 24k sauce, and pickles. Served on a bed of fries and toast. Serves 4.
Make it plant based for +\$10

BYRDS HOT CHICKEN | SIDES

\$35 BASKET O' NUGGETS

24 chicken nuggets served with ranch. Serves 4.

\$27 BASKET O' FRIES

Just fries. Serves 6.

\$32 BASKET O' CHEESE FRIES

Fries with cheese. Serves 6.

\$32 LOADED MAC N' CHEESE

Mac n' cheese. Serves 6.

\$23 LOADED SLAW

Coleslaw. Serves 6.

CHOOSE YOUR SPICE

Plain | Mild | Medium | Hot | Supa Hot



CATERING PACKAGES

SHINTO | NAPERVILLE ONLY

SHINTO | TRADITIONAL SUSHI ROLL PARTY TRAY

\$150 **(90PC) CHOICE OF 15 TRADITIONAL ROLLS:**

(6pc per roll) Salmon roll, Avocado Cucumber roll, Sweet Potato Roll, California roll, Eel roll, Tuna roll, Yellowtail roll, Spicy Tuna roll, Philly roll, Alaskan roll, or Boston roll.

SHINTO | SPECIALTY ROLL PARTY TRAY

\$162 **(64 PC) CHOICE OF 8 SPECIALTY ROLLS:**

(8-10 pc per roll) Your choice of 8 specialty rolls.

SHINTO | HALF TRADITIONAL HALF SPECIALTY SUSHI ROLL PARTY TRAY

\$150 **(40PC) YOUR CHOICE OF ANY 5 SPECIALTY ROLLS,** excluding unique rolls

(30PC) YOUR CHOICE OF THESE 5 TRADITIONAL ROLLS FROM THE FOLLOWING LIST:

Salmon roll, Avocado Cucumber roll, Sweet Potato Roll, California roll, Eel roll, Tuna roll, Yellowtail roll, Spicy Tuna roll, Philly roll, Alaskan roll, or Boston roll.

SHINTO | SASHIMI OR NIGIRI PARTY TRAY

\$150 **(50PC) CHEFS CHOICE OF EITHER NIGIRI OR SASHIMI**

If you wish to specify certain fish you would like in your tray, this may come with an extra charge.

SHINTO | VEGETARIAN SUSHI ROLL PARTY TRAY

\$81 **VEGETARIAN SUSHI ROLL PARTY TRAY**

(8pc) 1 Veggie roll

(2pc) Inari Nigiri (Tofu Skin)

(24pc) Your choice of 4 of the following vegetarian traditional rolls:

Avocado Cucumber roll, Sweet Potato roll, Avocado roll, Cucumber roll, Asparagus roll, Cucumber maki, Avocado maki, Cucumber & Kampyo (Japanese Squash) maki, or Oshinko (Japanese Pickled Radish) Maki.

You may choose your sushi options or Shinto can prepare your choices for you which will highlight a variety of our sushi options.



CATERING PACKAGES

SHINTO | SPECIALTY ROLLS

- \$27 LOBSTER ROLL**
Flash-fried South African cold water lobster, cucumber, Oshinko, wrapped in soy paper, topped with a lemon glaze and Tobiko
- \$23 BLACK WIDOW ROLL**
Soft shell crab, shrimp tempura, cucumber, avocado, asparagus, cream cheese, topped with wasabi mayo and eel sauce
- \$23 MEXICAN ROLL**
Shrimp tempura, crab, cream cheese, scallion, avocado and cucumber, topped with BBQ eel, tempura flakes, spicy mayo & wasabi mayo with a touch of seaweed powder
- \$22 DRAGON ROLL**
Spicy tuna, shrimp tempura, avocado & eel, topped with more eel, spicy mayo & eel sauce
- \$23 THE "BIGGIE" ROLL**
Shrimp tempura, avocado, cream cheese, wrapped in soy paper, topped with chicken motiyaki, tempura flakes, spicy mayo & eel sauce
- \$22 WEST COAST ROLL**
Spicy tuna, eel, salmon, white tuna tempura and avocado, topped with spicy mayo, eel sauce, red and black tobiko
- \$22 HAWAIIAN ROLL**
Shrimp tempura, eel, avocado, cucumber, topped with spicy tuna, wasabi mayo & eel sauce
- \$22 HEAT ROLL**
Shrimp tempura, smoked salmon, avocado, cucumber, jalapeño, wrapped in soy paper, topped with spicy crab salad, miss glaze, and dots of Sriracha
- \$22 RASTA ROLL**
Flash-fried South African cold water lobster, cucumber, Oshinko, wrapped in soy paper, topped with a lemon glaze and Tobiko
- \$22 CAPTAIN JACK ROLL**
Spicy salmon, avocado and cucumber, topped with salmon, chopped jalapeño and mango
- \$22 LITTLE DELICIOUS**
Crab, spicy tuna, avocado, cream cheese, flash fried and topped with spicy mayo and eel sauce
- \$21 MONSTER ROLL**
Shrimp tempura, mashed avocado, cilantro, jalapeño on top, finished with eel sauce and dots of Sriracha



CATERING PACKAGES

SHINTO | SPECIALTY ROLLS

- \$21** **JEKYLL N' HYDE ROLL**
Flash-fried South African cold water lobster, cucumber, Oshinko, wrapped in soy paper, topped with a lemon glaze and Tobiko
- \$21** **VOLCANO ROLL**
Shrimp tempura, cucumber, topped with crab salad, spicy mayo and eel sauce
- \$21** **SPIDER ROLL**
Fried soft shell crab, avocado, cucumber, topped with tobiko, wasabi mayo & eel sauce
- \$21** **KELLER ROLL**
Shrimp, tuna, cucumber, topped with spicy crab salad and tempura flakes
- \$21** **MISO SURPRISE**
Shrimp tempura, scallions, crab, cucumber, avocado, cream cheese and Masago, wrapped in soy paper topped with miso glaze
- \$22** **FIRE AND ICE ROLL**
Spicy crab with scallions, topped with thinly sliced red & white tuna
- \$21** **VEGGIE ROLL**
Flash-fried South African cold water lobster, cucumber, Oshinko, wrapped in soy paper, topped with a lemon glaze and Tobiko
- \$21** **CATERPILLAR ROLL**
Eel and cucumber topped with avocado, topped with wasabi mayo & eel sauce
- \$19** **THE GUATEMALAN**
Eel and cucumber topped with avocado, topped with wasabi mayo & eel sauce
- \$21** **CHICAGO ROLL**
Shrimp, crab, avocado, asparagus, and cucumber rolled maki style topped with wasabi mayo
- \$19** **RAINBOW ROLL**
California maki, topped with thinly sliced tuna, salmon, white fish, yellowtail and avocado
- \$18** **SHRIMP TEMPURA ROLL**
Shrimp tempura, avocado and cucumber, topped with eel sauce



CATERING PACKAGES

SHINTO | UNIQUE ROLLS

\$26 **SNOW MOUNTAIN ROLL**

Shrimp tempura, crab, cucumber, avocado, cream cheese, scallions, topped with crab salad, eel sauce wasabi mayo, tempura flakes and Masago

\$26 **FILET ROLL**

Spicy tuna, crab salad, asparagus, topped with seared filet, Tobiko, scallions, spicy mayo and eel sauce

\$25 **BEAR ROLL**

Soft shell crab, cucumber, topped with steamed shrimp, avocado, fried sweet potato, eel sauce and wasabi mayo

\$23 **BIKINI BOTTOM ROLL**

Shrimp tempura topped with salmon, white tuna, finished with eel sauce, wasabi mayo and fried crab

\$23 **NAPER ROLL**

Shrimp tempura, avocado, topped with crab meat, Masago, eel sauce and wasabi mayo

\$23 **GODZILLA ROLL**

Shrimp tempura, avocado, cream cheese, eel, crab, topped with tempura flakes, eel sauce and spicy mayo

\$23 **TROPIC THUNDER ROLL**

Shrimp tempura, topped with spicy tuna, mango, avocado and red tobiko, finished with spicy mayo and eel sauce



CATERING PACKAGES

MISSION BBQ | NAPERVILLE ONLY

MISSION BBQ | PARTY PACKS

Party Pack: \$25/person

Choose 2 Smoked Meats, 2 Sides, Bakery & Homemade BBQ Sauce.

Extra Large Party Pack: \$30/person

Choose 3 Smoked Meats, 3 Sides, Bakery & Homemade BBQ Sauce.

1) CHOOSE 2 OR 3 MEATS

- Sliced Brisket
- Chopped Brisket
- Pulled Pork
- Turkey
- Pulled Chicken
- Classic #41 Sausage
- Classic Jalapeño & Chz

2) CHOOSE YOUR SIDES

- Maggie's Mac-N-Cheese
- Baked Beans with Brisket
- Green Beans & Bacon
- Cold Slaw
- Seasonal Side

3) CHOOSE YOUR BAKERY

- Slider Rolls
- Buns
- Cornbread
- Sliders/Cornbread Combo

4) CHOOSE YOUR SAUCES

- Memphis Belle
- Smoky Mountain
- Tupelo Honey Heat
- KC Classic
- Texas Twang
- Bay-B-Que
- Alabama White
- Carolina Vinegar
- Georgia Mustard
- Craftsman Special

10 PEOPLE: 2 lbs of each Smoked Meat, 1.5 qts of each Side, Bakery & Homemade BBQ Sauce

20 PEOPLE: 4 lbs of each Smoked Meat, 3 qts of each Side, Bakery & Homemade BBQ Sauce

30 PEOPLE: 6 lbs of each Smoked Meat, 4.5 qts of each Side, Bakery & Homemade BBQ Sauce

40 PEOPLE: 8 lbs of each Smoked Meat, 6 qts of each Side, Bakery & Homemade BBQ Sauce