

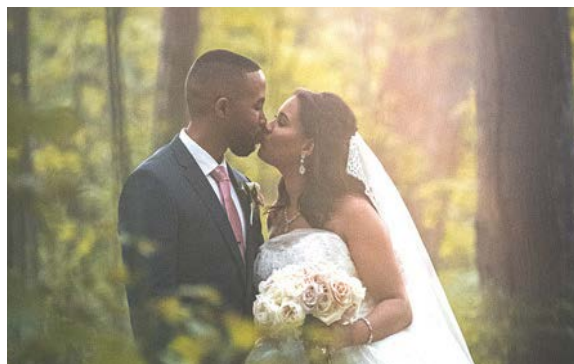
Package Menu



# WELCOME

The Golf Club at Little Turtle sits along the banks of Big Walnut Creek in secluded Westerville. With meticulous attention to detail and design matched only by the stunning views, Little Turtle is perfectly designed to accommodate your special day. From an intimate dinner to a grand gala, The Golf Club at Little Turtle is the perfect backdrop for the beginning of your happily ever after.

The Hawthorne Ballroom is the ideal space for your wedding reception and with the attached private patio, outdoor ceremonies are available seasonally. Additional spaces including our studio are perfect for bridal parties and rehearsal dinners. We offer a variety of services - from initial planning to day-of coordination. Our dedicated and professional team will ensure your special day is flawless down to the last detail with stress free planning and execution.



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## THE GOLF CLUB AT LITTLE TURTLE

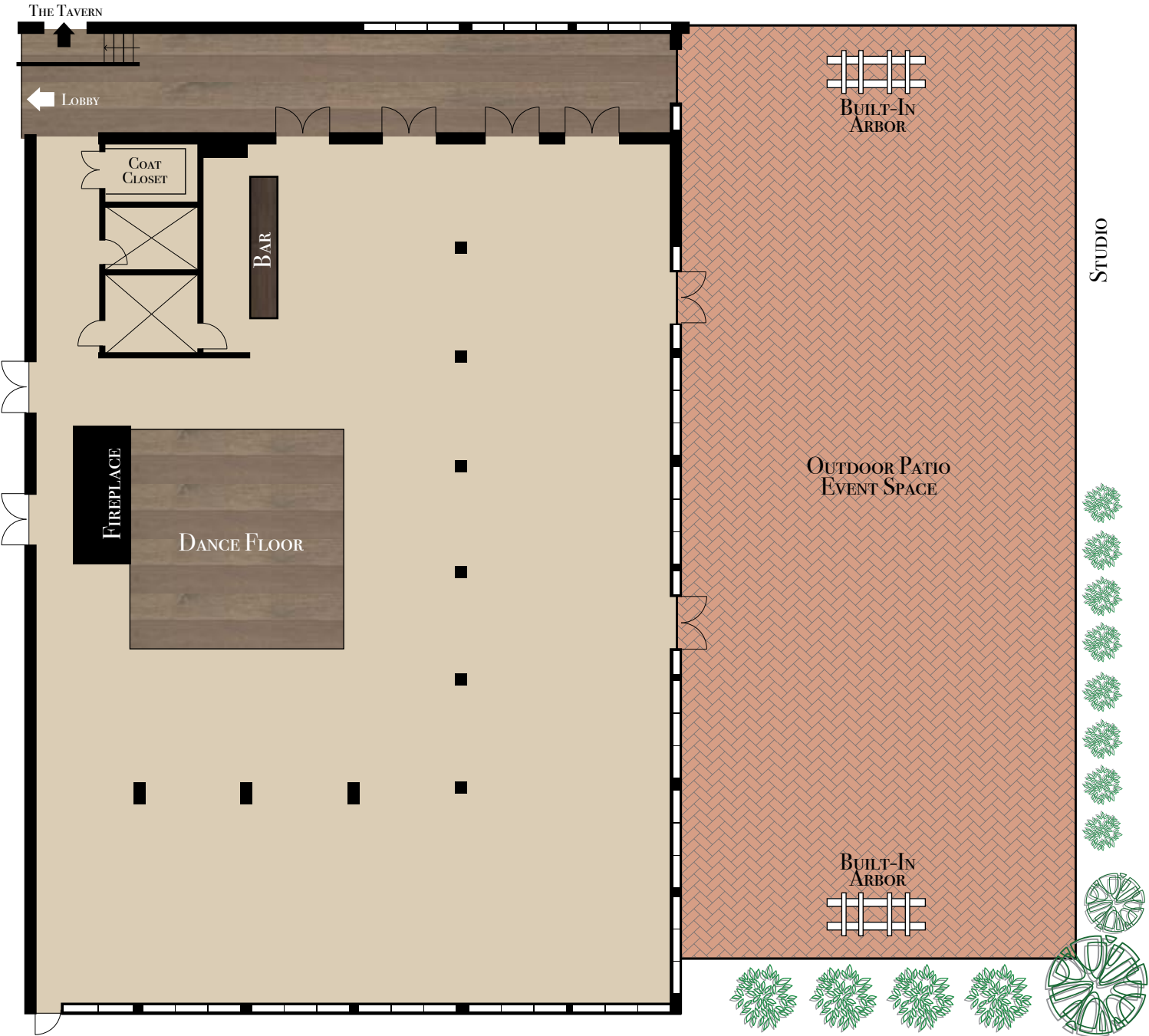
5400 Little Turtle Way  
Westerville, Ohio 43081  
614.625.2934

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# THE HAWTHORNE BALLROOM

FLOOR PLAN

LITTLE TURTLE LAKE



LITTLE TURTLE WAY

# PRICING & MINIMUMS

## FACILITY RENTAL

	January - March	April - December
Monday - Thursday	\$500	\$500
Friday *	\$750	\$1500
Saturday	\$1000	\$2000
Sunday *	\$500	\$1000

*\*Holidays are treated as Saturday pricing.*

## FOOD & BEVERAGE MINIMUM

In addition to your facility rental we require a minimum spend on food and beverages. Minimum pricing consists of any food or beverage purchased from The Club. Room Rental, additional rentals, tax & service charges do not count toward the minimum. All food and beverages are applicable to a 23% service charge and applicable sales tax.

	January - April	May - December
Monday - Thursday	Custom	Custom
Friday	\$3000	\$4000
Saturday	\$4000	\$8000
Sunday	\$2000	\$3000

## CEREMONY FEE

*\*Includes one (1) additional hour of event time, white wedding chairs, setup & break down of the space, access to our shared locker rooms four (4) hours prior, a time dependent rehearsal, and day-of ceremony coordination assistance.*

Indoor	\$750
Outdoor	\$750

## DEPOSIT / PAYMENTS

A signed contract and non-refundable deposit of the room rental fee is required to hold a date and time. A second payment equal to an estimated 50% is due six (6) months prior, and final payment is due ten (10) days in advance of your event. All deposits / payments are non-refundable and non-transferrable.

# SILVER PACKAGE

\$67 PER ADULT

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## AMENITIES

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- Five (5) Hours for Cocktail Hour, and Reception
- Two (2) Hours of Vendor Setup Time
- Set up and Tear Down of Event
- Standard Linen Tablecloths and Napkins
- All Flatware, China, Glass, and Silver
- Tables and Banquet Chairs
- Three (3) Votive Candle Holders with White Candles
- Dance Floor
- Serving Staff and Bartenders
- Complimentary Food Tasting
- Day of Reception Coordination
- Champagne Toast for Adult Guests
- Cake Cutting and Service
- Fruitwood Chiavari Chairs

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## FOOD

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### COCKTAIL RECEPTION

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#### Gourmet Fruit & Cheese Display

variety of fresh fruit and cheeses served with assorted crackers

#### Vegetable Crudite

variety of fresh raw vegetables served with ranch

### MEAL SERVICE

*select either buffet or plated service*

#### Silver Buffet

rolls and butter, choice of one (1) Silver salad, choice of two (2) Silver entrées, choice of two (2) sides

#### Silver Plated

rolls and butter, choice of one (1) Silver salad, choice of one (1) Silver entrée, choice of two (2) sides. *Upgrade to two (2) entrees +\$6.00/person \*guest meal cards required for multiple entrées*

#### Kids' Meals

choice of one (1) kid's meal - all kids' meals are plated and served with fruit - price for children 10 and under is \$15 per child

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## BEVERAGE

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#### Beverage Station

Water, Iced Tea, Lemonade, Regular & Decaf Coffee

#### Four (4) Hour Beer & Wine Bar Package\*

House Wines, Domestic Beers, Import Beers, Soft Drinks *\*Bar will close for thirty (30) minutes during dinner and thirty (30) minutes prior to the conclusion of your event.*

# GOLD PACKAGE

\$85 PER ADULT

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## AMENITIES

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- Five (5) Hours for Cocktail Hour, and Reception
- Two (2) Hours of Vendor Setup Time
- Set up and Tear Down of Event
- Standard Linen Tablecloths and Napkins
- All Flatware, China, Glass, and Silver
- Tables and Banquet Chairs
- Three (3) Votive Candle Holders with White Candles
- Dance Floor
- Serving Staff and Bartenders
- Complimentary Food Tasting
- Day of Reception Coordination
- Champagne Toast for Adult Guests
- Cake Cutting and Service

## GOLD AMENITIES

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- Upgraded Linen Package  
Solid Floorlength Tablecloths and Solid Napkins
- Uplighting
- Fruitwood Chiavari Chairs

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## FOOD

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### COCKTAIL RECEPTION

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#### Gourmet Fruit & Cheese Display

variety of fresh fruit and cheeses served with assorted crackers

#### Vegetable Crudite

variety of fresh raw vegetables served with ranch

..... OR .....

#### Two (2) Hors D'oeuvres

displayed or butler passed

### MEAL SERVICE

*select either buffet or plated service*

#### Gold Buffet

rolls and butter, choice of one (1) Gold Salad, choice of three (3) Gold Entrées, choice of two (2) sides

#### Gold Plated

rolls and butter, choice of one (1) Gold Salad, choice of up to two (2) Gold Entrées\*, choice of two (2) sides \*guest meal cards required for multiple entrées

#### Kids' Meals

choice of one (1) kid's meal - all kids' meals are plated and served with fruit - price for children 10 and under is \$15 per child

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## BEVERAGE

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### Beverage Station

Water, Iced Tea, Lemonade, Regular & Decaf Coffee

### Four (4) Hour House Bar Package\*

House Liquors, House Wines, Domestic Beers, Import Beers, Craft Beers, Soft Drinks \*Bar will close for thirty (30) minutes during dinner and thirty (30) minutes prior to the conclusion of your event.

# PLATINUM PACKAGE

\$99 PER ADULT

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## AMENITIES

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- Five (5) Hours for Cocktail Hour, and Reception
- Two (2) Hours of Vendor Setup Time
- Set up and Tear Down of Event
- Standard Linen Tablecloths and Napkins
- All Flatware, China, Glass, and Silver
- Tables and Banquet Chairs
- Three (3) Votive Candle Holders with White Candles
- Dance Floor
- Serving Staff and Bartenders
- Complimentary Food Tasting
- Day of Reception Coordination
- Champagne Toast for Adult Guests
- Cake Cutting and Service

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## PLATINUM AMENITIES

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- Five (5) Hour Premium Bar Package
- Upgraded Linen Package  
Solid Floorlength Tablecloths and Solid Napkins
- Uplighting
- Fruitwood Chivari Chairs

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## PLATINUM SPECIAL FEATURE

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- Round of Golf for Four (4) People or Golf Simulator Session \*Based on Schedule Availability
- Guaranteed Access at Noon for Vendor & Decor Setup

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## FOOD

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### COCKTAIL RECEPTION

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*select 2 displays or 2 hors d'oeuvres*

#### Gourmet Fruit & Cheese Display

variety of fresh fruit and cheeses served with assorted crackers

#### Vegetable Crudite

variety of fresh raw vegetables served with ranch

#### Hummus Bar

roasted red pepper and regular hummus, served with warm pita

#### Bruschetta Bar

chicken and sun-dried tomato, roasted eggplant with feta and mozzarella, served with crackers and toasted baguettes

..... OR .....

#### Two (2) Hors D'oeuvres

displayed or butler passed

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### MEAL SERVICE

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*select either buffet or plated service*

#### Platinum Buffet

rolls and butter, choice of one (1) Platinum Salad, choice of two (2) Platinum Entrées and a chef attended carving station, choice of two (2) sides

#### Platinum Plated

rolls and butter, choice of one (1) Platinum Salad, choice of up to two (2) Platinum Entrées\*, choice of two (2) sides \*guest meal cards required for multiple entrées

#### Kids' Meals

choice of one (1) kid's meal - all kids' meals are plated and served with fruit - price for children 10 and under is \$15 per child

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## BEVERAGE

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#### Beverage Station

Water, Iced Tea, Lemonade, Regular & Decaf Coffee

#### Five (5) Hour Premium Bar Package\*

Premium Liquors, Select Wines, Domestic Beers, Import Beers, Craft Beers, Soft Drinks



# HORS D'OEUVRES

All hors d'oeuvres are **priced per person**. Hors d'oeuvres may be butler passed or displayed. You may select a variety of options to meet your event needs, however minimum quantities may apply.

## POULTRY

<b>Grilled Chicken Crostini</b> sun-dried tomatoes, roasted garlic and basil	\$4.00	<b>Crispy Orange Chicken Skewer</b> sweet & sour orange glaze	\$3.50
<b>Buffalo Chicken Slider</b> shredded chicken tossed in buffalo sauce, smokey bleu cheese; served on a Hawaiian bun	\$4.00	<b>Coconut Chicken Tenders</b> sweet chili dipping sauce	\$4.50
<b>Chicken &amp; Lemongrass Pot Sticker</b> red wine reduction	\$3.50	<b>Chicken Satay</b> honey sriracha and sesame seeds	\$4.50
<b>Apple-Pecan Chicken Salad</b> mini croissant	\$4.00		

## BEEF · LAMB · PORK

<b>Braised Meatballs</b> choice of marinara, BBQ, or teriyaki	\$4.00	<b>Sausage Stuffed Mushroom</b> Italian sausage, parmesan, breadcrumbs	\$4.00
<b>Tenderloin Crostini*</b> horseradish sour cream, micro arugula	\$5.00	<b>Steak &amp; Shiitake Mushroom Skewer</b> chimichurri sauce	\$6.00
<b>Antipasto Skewer</b> salami, pepperoncini, olive, tomato, mozzarella, balsamic reduction drizzle	\$4.50	<b>Braised Short Rib Sliders</b> carolina-style slaw	\$5.50
<b>Carnitas Toastada</b> slow braised pork, corn pico de gallo, scallion crème fraîche	\$6.00	<b>Spiced Caramelized Bacon</b>	\$3.50
		<b>Rosemary Roasted Lamb Lollipops</b> balsamic reduction	\$6.50

## SEAFOOD

<b>Ahi Tuna Ceviche Crisps*</b> lime, soy, agave, e.v.o.o., basil, sea salt; served on crispy wonton	\$5.00	<b>Shrimp Ceviche Shooter*</b> lightly poached gulf shrimp, citrus, cilantro, jalapeño, red onion, braised tomatoes	\$5.00
<b>Maryland Crab Cake</b> remoulade sauce	\$5.50	<b>Bacon Wrapped Shrimp</b> applewood smoked bacon, sherry-vinegar aioli	\$7.00
<b>Smoked Salmon Crostini</b> toasted baguette, tzatziki, sweet onion marmalade	\$4.00	<b>Jumbo Shrimp Cocktail</b> cocktail sauce	\$5.50

## VEGETARIAN

<b>Stuffed Jumbo Mushroom</b> boursin and spinach stuffed	\$4.00	<b>Spinach Artichoke Tart</b> creamy spinach and artichoke	\$3.50
<b>Spanikopita</b> spinach, onions, garlic, and ricotta in crispy phyllo	\$3.50	<b>Caprese Skewer</b> with basil and balsamic vinaigrette	\$4.00

\*The FDA warns that consuming raw or undercooked meat or seafood could cause illness.



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## VEGETARIAN CONT.

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Smoked Gouda Arancini marinara, parmesan	\$4.00	Peasch Bruschetta w/ Goat Cheese sliced bruschetta topped with goat cheese, peaches, and honey	\$4.00
Fried Goat Cheese spicy tomato jam	\$4.00		

## DISPLAYS

Displays are self-serve and **priced per person** (unless otherwise noted); no partial guest orders.

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## COCKTAIL HOUR AND RECEPTION

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Vegetable Crudite variety of fresh raw vegetables served with ranch	\$3.95	Hummus Display roasted red pepper and regular hummus, served with warm pita	\$4.00
Gourmet Fruit & Cheese Display variety of fresh fruit and domestic cheeses served with assorted crackers - <i>substitute international cheeses</i> +\$2.00	\$5.50	Bruschetta Bar chicken and sun-dried tomato, roasted eggplant with feta and tomato mozzarella, served with crackers and toasted baguettes	\$5.00
Shrimp Cocktail chilled jumbo shrimp served on ice with traditional cocktail sauce and lemon wedges	\$500.00 (100 pieces)	Charcuterie Display variety of cheeses, vegetables, roasted garlic hummus, olive tepeenade, sun-dried tomato pesto, candied nuts, dried fruit, chili dusted candied bacon, crackers, toasted baguettes, and warm pita	\$10.00
Herb Grilled Vegetables variety of grilled vegetables served with chilled red pepper pomodoro	\$5.00		
Seared Tuna Display peppercorn and sesame crusted ahi tuna, wasabi, pickled ginger, soy sauce and soy caramel	\$MKT		

## SALADS

Garden Salad romaine, cherry tomatoes, cucumbers, red onions, croutons, dressed with choice of Italian vinaigrette or ranch		Caesar Salad	+\$1.00
Little Turtle House Salad mixed greens, dried cranberries, goat cheese, toasted walnuts with a poppy seed dressing		Strawberry Spinach Salad baby spinach, strawberries, toasted almonds, balsamic vinaigrette	+\$1.00

# ENTRÉES

## SILVER

### Pork Tenderloin

herb marinated and pan seared tenderloin, apricot & whole grain mustard au jus

### Chicken Picatta

pan seared chicken breast, lemon caper butter sauce

### Pesto Farfalle

broccoli florets & semi-dry tomatoes tossed in a pesto cream, shaved parmesan, pine nuts

### Chicken Marsala

pan seared airline breast, roasted portobello mushrooms, marsala cream demi

### Faroe Island Salmon

charred herb salmon, roasted pepper nage

### Cod Varacruz

tomato caper herb relish

### Portobello Eggplant Stack

roasted vegetables, pomodoro and balsamic reduction

### Gerber Farms Buttermilk Fried Chicken

rosemary infused ohio maple syrup

### Flank Steak

soy bourbon marinade, garnished with green onions

## GOLD

*includes Silver entrées*

### Chicken Saltimbocca

pan seared airline breast, sage beurre blanc, crispy prosciutto

### 7oz Top Sirloin

with a burgundy demi-glace

### Mediterranean Chicken

artichoke, caper, white wine reduction

### Teriyaki Glazed Mahi

thai cucumber salad

### Grilled Flat Iron Steak

garlic and herb marinated, rosemary demi

### Kona Braised Short Ribs

natural reduction

## PLATINUM

*includes Silver & Gold entrées*

### Pecan Crusted Grouper

peach bourbon and sweet chili roasted red onion relish

### Grilled New York Strip

house-made steak sauce

### Stuffed Chicken

prosciutto, roasted red pepper and fontina cheese with a smoked tomato sauce

### Grilled Filet

veal jus (Plated Option Only)

### Duet of Beef Tenderloin & Salmon

veal jus, tomato butter sauce (Plated Option Only)

## CHEF ATTENDED CARVING STATIONS

*priced per person - no partial orders*

### Slow Roasted Prime Rib\*

horseradish cream, au jus

\$13.00

### Garlic & Rosemary Brined Turkey Breast

black pepper gravy

\$8.00

### Herb Crusted Beef Tenderloin\*

smoked pancetta & truffle au jus

\$15.00

### Pesto Crusted Pork Loin\*

burgundy butter sauce

\$10.00

## KIDS' MEALS

*served with fresh fruit*

### Chicken Tenders and Fries

### Macaroni and Cheese

### Grilled Cheese and Chips

### Pasta Marinara

\*The FDA warns that consuming raw or undercooked meat or seafood could cause illness.

## SIDES

Seasonal Vegetable Medley  
 Roasted Garlic Mashed Potatoes  
 Crispy Brussels Sprouts  
 Baked Mac n Cheese  
 Skillet Green Beans  
 Rice Pilaf  
 Herb Roasted Yukon Potatoes

Roasted Red Skin Potatoes  
 Buttermilk Mashed Potatoes  
 Parmesan & Herb Risotto  
 Classic Parmesan Potato Au Gratin  
 Roasted Broccolini

## LATE NIGHT SNACKS

*priced per person*

<b>Nacho Bar</b> tortilla chips, cheese sauce, sour cream, taco meat, salsa and gaucamole	<b>\$6.00</b>	<b>Chicken Tenders</b> choice of two (2) dipping sauces	<b>\$5.50</b>
<b>Assorted Pizza</b>	<b>\$5.50</b>	<b>Fried Chicken Sliders</b> with honey mayo	<b>\$4.50</b>
<b>Cheeseburger Slider Station</b>	<b>\$5.50</b>	<b>Grilled Cheese Bites</b> variety of grilled cheese bites made with an array of cheeses	<b>\$4.00</b>
<b>Pretzel Bites</b> cheese dip and mustard	<b>\$3.50</b>		

## BAR

Bar Packages are based on the final adult guest count regardless of age or choice of beverage. Packages work on averages for the group as a whole. Alcohol can only be dispensed by servers and bartenders. Little Turtle reserves the right to request identification of any person who is of questionable age and to refuse alcohol service if the person is underage or proper identification cannot be provided. Little Turtle staff also has the right to refuse alcohol service to any person who, in the server's judgment, appears intoxicated. A beverage station of coffee, decaffeinated coffee, iced tea and lemonade is provided with Silver, Gold and Platinum Packages.

## PACKAGES

All packages include unlimited beverages for four (4) hours. Bar packages exclude martinis, specialty cocktails, and shots. Bar will close for thirty (30) minutes during dinner and thirty (30) minutes prior to the event conclusion. An additional thirty 30 minutes may be purchased for \$5.00 per person.

**Beer & Wine Bar (Silver)**  
 House Wines, Domestic Beers, Import Beers, Soft Drinks  
*Upgrade to House Bar +\$12.00/adult*

**House Bar (Gold)**  
 House Liquors, House Wines, Import Beers, Domestic Beers,  
 Craft Beers, Soft Drinks - *Upgrade to Premium Bar +\$10.00/  
 adult, Upgrade to Superior Bar +\$15.00/adult*

**Premium Bar (Platinum)**  
 Premium Liquors, House Liquors, Select Wines, Craft Beers,  
 Import Beers, Domestic Beers, Soft Drinks *Upgrade to  
 Superior Bar +\$5.00/adult*

**Superior Bar**  
 Superior Liquors, Premium Liquors, Select Wines, House  
 Wines, Champagne, Craft Beers, Import Beers, Domestic  
 Beers, Soft Drink

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## ADD ONS

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House Wine with Dinner \$24.00/bottle  
select two (2) House Wine offerings

Select Wine with Dinner \$35.00/bottle  
select two (2) Select Wine offerings

Simple Times Signature Cocktails \$7.00/each  
blueberry basil lemonade, strawberry lemonade, raspberry mule

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## LIQUOR • WINE • BEER

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### Domestic Beer

Budweiser, Bud Light, Yuengling, Coors Light, Miller Light, Michelob Ultra, High Noon, Truly

### Import Beer

Corona, Amstel Light, Heineken

### Craft Beer

Seasonal Selections

### House Wines

Canyon Road: Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay, Pinot Grigio, Moscato; Covey Run: Riesling

### Select Wines

Drumheller Cabernet Sauvignon, Chateau Souverain Merlot, Prophecy Pinot Noir, Robert Mondavi Chardonnay, Brancott Sauvignon Blanc, Caposaldo Pinot Grigio, Castello del Poggio Sparkling Moscato, Covey Run Riesling

### House Liquors

New Amsterdam Vodka, New Amsterdam Gin, Meiers Light Rum, Lauders Scotch, La Prima Tequila, Southern Comfort Whiskey

### Premium Liquors

Absolut Vodka, Tito's Vodka Tanqueray Gin, Bacardi Silver Rum, Jose Cuervo Silver Tequila, Jim Beam Kentucky Bourbon, Dewars Scotch, Seagrams 7 Whiskey, Kahlua, Disaronno

### Superior Liquors

Ketel One Vodka, Bombay Sapphire Gin, 1800 Silver Tequila, Maker's Mark Whiskey, Jameson Irish Whiskey, Crown Royal Canadian Whiskey, The Glenlivet Scotch

## A LA CARTE BEVERAGES

Each bar producing less than \$400 will be assessed a bartender fee of \$100 per bartender. For groups of less than 50 guests, the bartender fee will be automatic. Charges are based on the actual number of drinks consumed. You may select any or all of the below drink options to include in your host or cash bar.

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### HOST SPONSORED BAR

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House Cocktails	\$7.00	Domestic Beer	\$4.00
Premium Cocktails	\$8.00	Imported Beer	\$5.00
Superior Cocktails	\$10.00	Craft Beer	\$6.00
House Wine	\$7.00	Soft Drinks/Bottled Water	\$2.00
Select Wine	\$9.00		

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### CASH BAR

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House Cocktails	\$8.00	Domestic Beer	\$5.00
Premium Cocktails	\$9.00	Imported Beer	\$6.00
Superior Cocktails	\$11.00	Craft Beer	\$7.00
House Wine	\$8.00	Soft Drinks/Bottled Water	\$3.00
Select Wine	\$10.00		

\*The FDA warns that consuming raw or undercooked meat or seafood could cause illness.



# BRIDAL & GROOM SUITES MENU

Minimum order quantity required is five (5) guests. **Priced per person** (unless otherwise noted); no partial guest orders.

## SNACKS & MEALS

*Ask your coordinator about additional menu options*

### Cheese & Fruit Display \$5.50

variety of fresh fruit and cheeses, assorted crackers

### Hummus & Vegetable Display \$7.00

soft pita bread, baby carrots, cucumbers, celery sticks, roasted garlic hummus, ranch

### Grab & Dress \$7.00

yogurt bar with assorted berries, fresh fruit and house-made granola, bagels and cream cheese, assorted fresh baked pastries

### Small Bites Display \$9.00

loaded nachos, pretzel bites, chicken tenders, honey mustard, barbecue sauce

### Sandwich Platter - Served with Chips \$8.00

Italian, Little Turtle Club, Roasted Veggie Wrap

## MINI DESSERTS

*mini desserts are priced per piece*

### Chocolate Covered Strawberries \$3.50

### Cookies \$2.00

*chocolate chip or peanut butter*

### Assorted Petit Fours & Mini Pastries \$2.00

### Buckeye \$2.00

## DRINKS

### Mimosa\* \$25.00/bottle

### Champagne \$25.00/bottle

### Domestic Beer \$3.50

### Import Beer \$4.00

### Craft Beer \$6.00

### High Noon \$4.00

### Truly \$6.00

### Soft Drinks & Bottled Water \$2.00

### Lemonade \$21.00/gallon

### Iced Tea \$21.00/gallon

### Decaf Coffee \$24.00/gallon

### Regular Coffee \$24.00/gallon

### Mimosa Bar Accompaniments \$40.00

cranberry, orange juice, pineapple, fresh fruit

\*The FDA warns that consuming raw or undercooked meat or seafood could cause illness.

## ADDITIONAL SERVICES

Projector & Projection Screen      \$150.00  
7 colors

Uplighting      \$350.00  
7 colors

Pipe & Drape      \$50.00/section  
10'x8'

Tent      Varies, Please Inquire

Satelite Bar      \$400.00  
free if guest count is 200 or more

Golf Simulator      \$120.00  
two (2) hour access, golf clubs not included

Specialty Linens      Varies, Please Inquire

Tuelle & Greenery on Arch      \$350

Chair Covers with Sash      \$4.00/chair

Chiavari Chairs      \$8.00/chair  
includes chair pad

Standard Centerpiece      \$8.00/each  
antiqued silver etched glass hurricane vase

Candle Centerpiece      \$16.00/table  
three (3) tiered cylinders with white floating candles

Charger Plates      \$2.00/each  
copper or silver

# DETAILS

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## FOOD • BEVERAGE

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All food and beverages served must be provided by The Golf Club at Little Turtle, excluding custom cakes and edible favors. No other food or beverage will be permitted to be brought into or removed from the facility by any client or client's guests as in accordance with local and state regulations. This includes our get-ready spaces.

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## TASTINGS

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The Golf Club at Little Turtle provides a complimentary menu tasting for clients with a confirmed event reservation who spend a minimum of \$4,000 in food sales. The tasting includes up to two (2) salads, three (3) entrees, and three (3) side dishes and includes up to four (4) guests. Additional guests and options can be purchased for an additional charge.

Tastings are scheduled Tuesday, Wednesday, or Thursday between 2:00-4:00p.m. based on the kitchen availability. They must be scheduled and the menu submitted no later than two (2) weeks prior to your desired tasting date. Weekends and evenings are not available. A tasting is not mandatory. Our team is happy to provide you menu suggestions. After your menu tasting meeting we will provide you with an updated estimate of costs for your event.

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## WEDDING CEREMONIES

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The Golf Club at Little Turtle features a scenic outdoor ceremony area overlooking the small lake. The area is available throughout the year, weather permitting. In the event of inclement weather, guests are directed to The Hawthorne Ballroom for an indoor ceremony. The ceremony fee is \$750, which includes an additional hour of event time, white wedding chairs, setup and breakdown of the space, access to our member locker rooms for four (4) hours prior to the event, time dependent wedding rehearsal, and day-of ceremony coordination assistance.

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## RESERVATIONS • DEPOSITS • CANCELLATIONS

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The Golf Club at Little Turtle is able to reserve your event up to 2 years in advance, based on availability. Little Turtle can put you on a waiting list if your event date is further than 2 years out. A non-refundable, non-transferable deposit in the amount of the room rental fee must be returned with a signed contract to reserve your date. A second deposit equal to an estimated 50% is due six (6) months prior to your event. All deposits are non-refundable and non-transferrable.

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## ATTENDANCE GUARANTEE

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All final guaranteed attendance is due ten (10) days prior to your event. This number will be considered a guarantee and will be charged in full, even if fewer guests attend. If no guarantee is given, Little Turtle will consider the number indicated at the initial event booking to be the correct guarantee number. **(Add \$5 per person to additional meals added on day of.)**

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## PAYMENT

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The final balance will be due ten (10) days prior to your event. Any overpayment or additional balance due will be refunded or billed within ten (10) days of your event. A credit card will be required at the time of deposit, and will be kept on file for any additional balance due.

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## LINENS / CHAIRS

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Little Turtle provides a standard linen package with white or black tablecloths and a variety of colored napkins. Specialty linens may be provided at an additional cost. All linens must be arranged through The Golf Club at Little Turtle.

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## EVENT COORDINATION

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Booking your wedding at The Golf Club at Little Turtle comes with the piece of mind of working with an experienced event team. You will work directly with our staff throughout the planning process, as well as be provided a day-of coordinator to assure your event is smooth and stress free. Upon booking you will receive a detailed timeline for planning and expectations to assist in the process and help us ensure your seamless and perfect wedding day.

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## AMENITIES

*subject to additional charge*

The Golf Club at Little Turtle provides the following with the room rental: 60 inch round dining tables, 6-ft or 8-ft rectangular tables, glassware, flatware, china and a dance floor. Inquire with your event coordinator for additional items Little Turtle can recommend through our preferred partners. These include photo booths, hotel referrals, entertainment, DJ and transportation.

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## SERVICE CHARGE • LABOR FEES

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All food, beverage, and rental charges are subject to a 23% service charge and applicable Ohio state sales tax. Sales tax is applicable to the service charge. Standard setup, tear down and clean-up are included in the rental fee. Additional labor fees may apply for extensive setup and clean up.

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## DAMAGE • LIABILITY

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You will be responsible for any damage or losses to Little Turtle equipment, property or fixtures, whether due to your event's activities or guest conduct. The Golf Club at Little Turtle does not assume responsibility for personal property or equipment brought into the facility, or any items provided by an outside vendor. All items used for your event must be removed at the conclusion of your event. Restricted items include glitter and confetti. Candles contained within glass enclosures are permitted.

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## LIQUOR LIABILITY

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In accordance with the liquor laws governing the State of Ohio, a guest must be 21 years or older to consume alcoholic beverages. Little Turtle reserves the right to refuse service to any person who is unable to produce acceptable identification as to proof of age, or who exhibits signs of intoxication.

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## FOOD & BEVERAGE MINIMUM

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In addition to your facility rental we require a minimum spend on food and beverages. Minimum pricing consists of any food or beverage purchased from The Club. Room Rental, additional rentals, tax & service charges do not count toward the minimum. All food and beverages are applicable to a 23% service charge and applicable sales tax.