



TRAPPERS TURN

PRIVATE FUNCTIONS MENU

*Pricing and availability may vary for functions with over 60 guests.
All prices are subject to change without notice.
All prices are subject to a 24% taxable service charge and applicable taxes.*

Book your event today 608-253-7000 TrappersTurn.com

FILET MIGNON 8oz 54

Served with baked potato and asparagus

RIBEYE 12oz 40

Served with baked potato and asparagus

FRIDAY NIGHT FISH FRY 22

Available Fridays starting at 4pm

Choice of broiled, lightly breaded, or beer battered haddock filets served with jasmine rice velouté and asparagus

WEEKEND PRIME RIB

8oz 28 | 10oz 33 | 14oz 43

Available Fridays & Saturdays starting at 4pm

Angus beef served with jus and horseradish sauce, baked potato and asparagus

CLASSIC ALFREDO 22

Fettuccine, basil-garlic cream, broccoli, roasted peppers and parmesan

Chicken 5 | Shrimp 8

SHRIMP TEMPURA 26

Lightly battered shrimp, onion and green pepper served with jasmine rice velouté and asparagus

GREAT LAKES WALLEYE 29

Prepared with butter crumb crust served with jasmine rice velouté and asparagus

JACKED UP CHICKEN 27

Grilled chicken breast, crispy hash browns, tomato and asparagus served with Jack Daniel's cream sauce

APPETIZERS & DESSERTS

Subject to availability

Available for your event, please inquire with your catering manager for options and pricing



MAIN DINING

250 Guests

Elegant space with rich feel, complete with 45-seat bar overlooking the championship golf course.



VERANDA

60 Guests

Covered outdoor space, overlooking the most awe-inspiring natural views of Mystic Lake and finishing holes.



NORTH ROOM

60 Guests

Completely private dining space and bar with private entrance and restrooms.



PUB ROOM

25 Guests

Semi-private area separated from the dining room by brick archways and wood flooring.



WINE CELLAR

12 Guests

1,000 bottle cellar featuring an extensive high-end wine list and table perfect for up to for up to 12 guests. Enjoy special dinners, exclusive events or private meetings.