

The Topeka Country Club



EST. 1905

2023

EVENT PLANNING GUIDE
&
CATERING MENUS

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EVENT POLICIES & GUIDELINES

Please notify all of your group attendees of these policies.

The Staff at Topeka Country Club take great pride in serving you and your guests with the Club's standard of excellence. For private party information please contact **Anna Cazier**, Director of Catering, or **Clay Meininger**, President & COO at (785) 354-8561.

1. **Dress Code.** The Club's dress code applies for all Club. Cut-offs and short shorts are not considered appropriate attire. Casual dress attire is permitted in banquet venues. Gentlemen must remove their hats while inside Club buildings.
2. **Smoking.** Topeka Country Club is a non-smoking facility. However, there are two designated outdoor smoking areas at Topeka Country Club: one is the patio on the south side of the Heritage room. The other is on the landing to the pool.
3. **Please be aware all food and beverage must be purchased from the Club.** Donated food and beverage cannot be brought onto the premises. It is unlawful to remove any food and beverage from the Club at the conclusion of your event. All food or beverage products specially ordered which are not normally stocked by the Club will be charged in full. The Club reserves the right to use proper judgment in ordering.
4. **Children.** For their own safety and the comfort of other Club Members and guests, children must be supervised at all times.
5. The group is responsible for the **conduct** of all persons in attendance and for any damage incurred by individuals associated with or representing the group's organization. Any group or private party reserving function space at Topeka Country Club agrees to carry adequate liability and other insurance protecting themselves against any claims arising from any activities conducted at the Club.
6. **The Club will not assume liability for loss or damage of any items or equipment brought to the property. Any incoming shipments should not arrive more than a day in advance. The client also agrees to reimburse and hold harmless Topeka Country Club for the fair value of any damages or losses caused to the property or to third persons or their property by the client, its guests or invitees. The Club member, host or sponsor of any event assumes responsibility for any damages to or loss of property from the function room or other areas of the Club caused by his/her guests, invitees, or independent contractors affiliated with their function.**
7. **Alcohol.** The bar staff is required to monitor alcohol consumption. All patrons consuming alcoholic beverages on the premises must be at least 21 years of age and have proper identification.
8. **In the event of an Act of God;** flood, tornado or fire, you will not be held responsible for any fees prior to cancellation of the event.

9. For use of one of the clubs **private areas**, excluding food and beverage service, the following charge guidelines will be used.

- Living Room \$125
- Club II \$125
- The Terrace Room \$200
- Board Room \$125
- Club I \$75
- The Garden Room \$125
- The Heritage Room \$300
- Woodlands \$300
- Resort Pool \$400

10. Groups reserving a **private room** for less than 20 people will be charged a room set up fee of \$35.00

11. **Billing Arrangements & Guarantee.** Please securely submit your Credit Card payment at time of contract signing. Credit cards will be pre-authorized five (5) days before the event for any remaining estimated costs not covered in the deposit schedule, plus contingency to cover add-ons. Split payments to override the daily maximum credit limit cannot be processed. The final invoice will be completed within ten (10) days after the event. The balance will be charged / refunded to the credit card at that time.

Group Deposit Schedule

<u>Payment Type</u>	<u>Due Date</u>	<u>Amount Due</u>
Deposit	Upon signature of contract	\$ 2,000.00
Payment in full	15 days prior to arrival	Remainder of balance

The deposit schedule outlined above equates to the current estimate of full master account charges excluding taxes and service charges. The final deposit will be reconciled based on an estimate of master account charges at the time that the final deposit is due, 30 days prior to arrival. Please remit payment to:

The Topeka Country Club | Attn: Accounting Department
2700 SW Buchanan | Topeka, Kansas 66611

Deposit payment(s) can be made by credit card authorizations, company or certified check, wire transfer or any other method that has been approved by Topeka Country Club and Club Controller. Deposits are refundable only to the extent that they exceed any actual charges incurred.

12. **All lunches, receptions and dinner buffets require a minimum number of guests.** If your guaranteed number falls below the minimum, you will be billed for the minimum requirement.

13. **A 20% service charge** plus Kansas State sales tax are required for all food and beverage functions.

14. **Butler passed hors d'oeuvres** require an additional service fee of \$25 per hour, per server. One server per 40 guests is recommended.

15. **Chef carving or action stations** are available at a cost of \$50.00 per hour with a 2 hour minimum.

16. **Audio-Visual.** Topeka Country Club offers an AV package for \$100. Please talk with management about offered equipment. If additional equipment is necessary Topeka Country Club has chosen "Cytek Media" for its audio-visual needs. Please note the audio-visual company is responsible for the equipment set up prior to the beginning of the event. If assistance and/or attention to equipment are needed while the function is in process, a dedicated technician is recommended and additional fees will apply.

17. **Valet is offered** for functions over 50 guests, at a cost of \$50 per attendant.

OFF-SITE CATERING

From impressive presentation to delicious food and professional service, The Topeka Country Club is your premier catering service for events at your home or business. This service is provided exclusively for members-only.

Allow us to help you by providing staff to work your function.

A 4 hour minimum applies to the costs of each:

Wait Staff 25 per hour

Bartender 25 per hour

Chef 50 per hour

Why do the dishes when we are also able to provide plates, silverware, glassware, napkins and chaffing dishes?

Plates, Silverware, Napkins, Glassware
5 per person

Chaffers
100 each

Delivery fee applies to any off-site catering provided by TCC.

BREAKFAST & AMENITIES

Coffee

Regular, Decaffeinated
3 per person

Soda

3 per person

Juice

Orange, Grapefruit, Cranberry, Apple
4 per person

Tea

3 per person

Beverage Table

Water, Tea, Coffee, Assorted Sodas
5 per person

Continental Breakfast

Coffee, Tea, One Juice, Danish
12 per person
Add Fruit
14 per person

Country Club Continental Breakfast

Coffee, Tea, One Juice,
Choice of Sausage Breakfast Burritos or
Ham or Bacon Croissant Sandwiches,
Choice of Fresh Fruit or Cinnamon Rolls
17 per person

PLATED OPTIONS

Classic Eggs Benedict

Poached Egg, Canadian Bacon, English Muffin,
Housemade Hollandaise, Crispy Hasbrowns
16 per person

Caprese Eggs Benedict

Poached Egg, Tomato, Mozzarella Cheese, Balsamic Glaze, English Muffin,
Housemade Hollandaise, Crispy Hasbrowns
16 per person

Quiche Lorraine

Ham & Swiss Cheese Egg Custard served with Fresh Fruit
16 per person

Vegetarian & Gluten Free Options Available

BREAKFAST BUFFET

23 per person
Assorted Breakfast Rolls, Danish, Muffins
Fresh Fruit
Hash Browns
Scrambled Eggs
Bacon & Sausage Links
Pancakes with Warm Syrup

LUNCH SALADS

All Lunch Salads below are served with assorted Breads.

Cobb

Turkey, Tomatoes, Avocado, Blue Cheese, Bacon, Hard Boiled Eggs
17

François

Herbes de Provence Oven Roasted Salmon, Warm Brie, Cherry Tomatoes,
Red Onions, Marinated Artichokes, Asparagus, Niçoise Olives,
Mixed Greens tossed with Black Olive Tapenade Vinaigrette
22

California Chicken

Cantaloupe Rose filled with Chicken Salad
Garnished with Fresh Fruit
18

Taco

Seasoned Beef, Grated Cheddar Cheese, Tomato,
Olives, Avocado, Sour Cream
17

Turkey Cashew Crunch

Turkey & Golden Raisin Salad, Seasonal Fruit,
Mixed Greens, Toasted Cashews
18

Gigi's Spinach

Goat Cheese, Strawberries, Candied Walnuts,
Baby Spinach tossed with Roasted Tomato Balsamic Vinaigrette
18

Classic Caesar

Parmesan Cheese, House-made Croutons,
Crisp Romaine tossed with Caesar Dressing
16

Balsamic Steak Salad

4 oz. Sirloin, Arugula & Spinach Blend, Grilled Tomatoes,
Crispy Onion Strips, Cucumbers, Mushrooms, Balsamic Vinaigrette
24

Grilled Chicken 8 ~ Grilled 6 oz. Salmon 14 ~ Shrimp 14

SANDWICHES

*All sandwiches include your choice of side
Fresh Cut Chips, French Fries, Cottage Cheese or Cole Slaw*

Fresh Fruit

3

Soup-n-Sandwich

1/2 Sandwich of Ham or Turkey with soup or 1/2 Sandwich of Chicken or Tuna Salad with Soup
14

Chicken & Avocado Sandwich

Cumin & Chili Seasoned Grilled Chicken, Grilled Tomatoes,
Avocado, Provolone, Lemon Aioli, Toasted Potato Bun
16

Topeka Burger

6 oz. Burger cooked to temperature and served with your choice of side
15

Triple Decker Club

Roasted Turkey, Cured Ham, Cheddar Cheese, Swiss Cheese, Apple-wood Smoked Bacon
15

Chicken or Tuna Salad

Your choice of Tender Albacore Tuna or Roasted Chicken Salad
Served in an Avocado Bowl with a choice of side
14

Grilled Reuben

Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island, Grilled Marble Rye
16

Sandwich Buffet

Provencial Tuna on Foccoccia, Ham & Cheese on Sun-Dried Tomato Baguette,
Turkey & Avocado on a Wheat Baguette

Side Options

Sliced Fruit, Chips, Soup du Jour, Cookies
24

LUNCH

All entrées below are served with Assorted Breads and House or Caesar Salad.

Simply Grilled Shrimp

Grilled Lemon, Zucchini, Yellow Squash, Tomato & Asparagus
24

Honey Pecan Chicken

Crispy Chicken Breast, Honey Toasted Pecan Sauce,
Rice Pilaf, Steamed Asparagus
26

Chicken Cordon Bleu

Pounded Thin Chicken, Stuffed with Ham & Swiss, Fried till Crisp,
Mornay Sauce, Broccoli, Garden Risotto
26

Parmesan Chicken

Parmesan Crusted Boneless Breast, Vin Blanc, Fresh Herbs,
Diced Tomato, Rice Medley, Chef's Vegetables
26

TCC Signature Sirloin

Grilled 6 oz. Sirloin Steak,
Haystack Onion, Roasted Sea Salt Potatoes, Glace de Viande
28

Beef Stroganoff

Beef Tips, Savory Beef Gravy, Mashed Potatoes, Green Beans
24

Eggplant Stack*

Hand-Breaded Eggplant, Fresh Mozzarella, Marinara,
Sautéed Chef's Vegetables, Fried Basil Garnish
24

Spinach & Wild Mushroom Crepe*

Housemade Crepe, Light Cream Sauce, Baby Carrots
22

** Vegetarian Option*

DINNER

All entrées below are served with Assorted Breads and House or Caesar Salad.

Chicken Cordon Bleu

Pounded Thin Chicken,
Stuffed with Ham & Swiss, Fried till Crisp,
Mornay Sauce, Broccoli, Garden Risotto
28

Honey Pecan Chicken

Crispy Chicken Breast,
Honey Toasted Pecan Sauce,
Rice Pilaf, Steamed Asparagus
28

Chicken Parmesan

Parmesan Crusted Boneless Breast, Vin Blanc,
Fresh Herbs, Diced Tomato, Rice Medley,
Chef's Vegetables
28

Artichoke Chicken Pasta

Grilled Chicken, Artichokes, Heirloom Tomatoes,
Mushrooms, Basil Pesto,
Penne Pasta, Parmigiano Reggiano
28

Barbecue Smoked Pork Tenderloin

Smoked Pork Tenderloin, Cheddar & Bacon
Polenta, Grilled Asparagus, Barbecue Jus
32

Herb Crusted Atlantic Salmon

Sea Salt Crusted Fingerling Potatoes,
Steamed Asparagus, Heirloom Tomato Relish
32

Shrimp & Grits

Cajun Grilled Shrimp, Smoked Cheddar Grits,
Tomato Bacon Jam, Grilled Asparagus
32

Baseball Cut Sirloin

8oz Choice Sirloin, Roasted Fingerling Potatoes,
Grilled Asparagus, Demi-Glace, Herb Butter
34

Bistro Cut Strip

8oz KC Strip, 5 Pepper Blend,
Boursin Mashed Potatoes, Roasted Broccoli,
Smoked Tomato Butter
38

Smoked Prime Rib

Certified Black Angus Kansas-Raised Buckhead
Hickory Smoked and Grilled Prime Rib,
Horseradish Cream, Broccoli, Au Jus,
Country Club Mashed Potatoes
44

Wine Country Filet

Napa Spice Rubbed Grilled 6 oz. Filet,
White Cheddar & Thyme Mashed Potato,
Roasted Cauliflower, Red Wine Demi,
Red Wine Glaze
44

Black Angus Filet

8 oz. Certified Black Angus Filet,
Glace de Viande, Twice Baked Potato, Asparagus
48

"The Classic" 12 oz. KC Strip

12 oz. Kansas Raised 28-Day Aged Grilled Kansas
City Strip Steak, Loaded Baked Potato,
Sautéed Green Beans, Bacon, Onions,
Smoked Tomato, Maitre d' Butter
44

DINNER ENTRÉE DUETS

All duets below are served with Assorted Breads and House or Caesar Salad.

Filet Mignon & Atlantic Salmon

Chive & Cheddar Twice Baked Potato, Steamed Broccoli,
Red Wine Demi, Tomato Coulis

48

Beef Medallion & Roasted Chicken

Certified Black Angus Herb Crusted Beef Medallion,
Beef Gravy, Black Pepper Crusted Chicken Breast,
Au Jus, Duchess Potatoes, Roasted Roma Tomato

40

Surf & Turf

3 Grilled Shrimp (13-15/lb.), 6 oz. Grilled Certified Black Angus Beef Medallion,
Parmesan Risotto, Grilled Asparagus, Hollandaise Sauce

48

Barbecue Ribs & Chicken

3 Barbecue Baby Back Ribs, 1/4 Roasted Chicken,
Scalloped Potatoes, Grilled Asparagus

36

Lobster Tail Available - Market

DINNER SALADS

The Salads below can be added to entrée selections with your choice of dressings for an additional charge

The Topekan

Boursin Cheese, Warm Grilled Crostini, Red Onion, Scallion,
Arugula tossed with Herb Vinaigrette

10

Pear

Poached Pears, Blue Cheese, Candied Walnuts,
Dried Cranberries, Brie en Croute

10

Mediterranean

Roasted Red Pepper, Kalamata Olives, Red Onion,
Cucumber, Chickpeas, Mixed Greens, Greek Vinaigrette

10

Apple & Cheese

Manchego Cheese, Granny Smith & Red Delicious Apples,
Lemon Shallot Dressing

10

Berry & Blue

Spring Mix, Blue Cheese, Seasonal Berries,
Candied Pecans, Lemon Poppysseed Vinaigrette

10

SOUPS

7 per cup

French Onion

Clam Chowder

Vegetable

Tex-Mex Chili

Ham & Navy Bean

Minestrone

Tomato Bisque

Chicken & Wild Rice

Creamy Potato

B.L.T.

Broccoli & Cheddar

*Our culinary team is more than happy to create any soups you would like for your event.
Please speak with our Director of Catering about creating soups that are not listed.*

HORS D'OEUVRES

Pricing based upon 25 guests or more

6 per person

Tomato & Roasted Garlic Bruschetta

Avocado Bruschetta

Caprese Skewers

Chips, Salsa & Guacamole

Deviled Eggs

Crudités

Mediterranean Hummus & Pita

Cheese Stuffed Mushrooms*

Quiche Bites*

Egg Rolls*

Queso Fundido*

8 per person

Sausage and Cheese Skewers

Seasonal Fruit

French Cheese

Shrimp Cocktail

BLT Sliders

Maryland Crab Dip

Smoked Salmon Crostini

Southwest Egg Roll*

Prosciutto & Provolone Flatbread*

Shrimp Remoulade*

Coconut Chicken*

Spinach Artichoke Dip*

Bacon Wrapped Stuffed Dates*

Swedish Meatballs*

Brie Fondue*

** Denotes Served Hot*

*Our culinary team is excited to create any appetizers you are intrigued in serving for your event.
Please speak with our Director of Catering about creating Hors D'oeuvres not listed.*

BUFFETS

All buffets include assorted rolls, coffee and tea

Minimum of 25 Guests

Chef carving or action stations are available at a cost of 50 per hour with a 2 hour minimum.

MEADE

23 per person
Assorted Breakfast Rolls, Danish
Fresh Fruit
Hash Browns
Scrambled Eggs
Bacon & Sausage Links
Pancakes with Warm Syrup

COPELAND

24 per person
Assorted Deli Meats & Cheeses
Assorted Breads
Potato Chips
Coleslaw or Cottage Cheese
Potato Salad
Assorted Cookies & Brownies

DEAN

35 per person
Salad Station
Wild Rice & Mushroom Stuffed Chicken
Chef's Choice Starch
Seasonal Vegetable
Assorted Dessert Station

MEXICAN

34 per person
Salsa & Queso with Chips
Beef or Cheese Enchiladas
Chicken Fajitas
Refried Beans
Spanish Rice
Churros with Mexican Chocolate Dipping Sauce

VERNON

60 per person
Salad Station
Beef Tenderloin
Grilled Seasonal Fish or Chicken
Cordon Bleu
Chef's Choice Starch
Seasonal Vegetable
Assorted Dessert Station

STERLING

46 per person
Salad Station
Prime Rib and Roasted Turkey
Chef's Choice Starch
Seasonal Vegetable
Assorted Dessert Station

DAVIS

52 per person
Salad Station
Grilled Salmon
Prime Rib and Roasted Turkey
Chef's Choice Starch
Seasonal Vegetable
Assorted Dessert Station

ITALIAN

40 per person
Sausage Lasagna
Fettuccine Alfredo
Italian Seasoned Grilled Chicken
Garlic Bread
Oregano & Lemon Zucchini & Squash
Roman Salad
Tiramisu

BBQ

42 per person
Baby Back BBQ Ribs
BBQ Beef Brisket
Roasted Chicken
Pasta Salad or Potato Salad
Brown Sugar Glazed Beans
Seasonal Vegetable
Fruit Cobbler

SWEETS

8 per selection

Apple or Cherry Pie	Carrot Cake	German Chocolate Cake
Key Lime Pie	Red Velvet Cake	Chocolate Mousse with Seasonal Fruit ^{GF}
Pecan Pie	Triple Chocolate Cake	Chocolate Decadence Torte ^{GF}
Vanilla Crème Brûlée ^{GF}	Apple, Cherry or Peach Cobbler	Chocolate Molten Cake
New York Style Cheesecake		

CUPCAKES

36 per person

German Chocolate	Lemon & Raspberry with Lemon Glaze	Black Forrest
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ICE CREAM

6 per selection

Vanilla Bean	Peppermint
White Chocolate with Raspberry Sauce	Sweet Bourbon Caramel

WEDDING CAKE CUTTING OPTIONS

3 per person

SNACKS

Chips, Pretzels, Bar Snacks

6 per person

Nuts

6 per person

Cookies, Brownies & Lemon Bars

24 per dozen/30 per dozen

WINE OFFERINGS

HOUSE WINES

30 per Bottle

CK Mondavi Cabernet

CK Mondavi Merlot

Guenoc Pinot Noir

CK Mondavi Chardonnay

CK Mondavi Sauvignon Blanc

CK Mondavi Pinot Grigio

CK Mondavi Moscato

Sycamore Lane White Zinfandel

SIGNATURE LIST

42 per Bottle

Juggernaut 2019 Cabernet Sauvignon

J Lohr 2018 Merlot

Raeta Tri-County Pinot Noir 2020

Daou Pessimist Red Blend 2020

J Lohr Riverstone Chardonnay

Kim Crawford Sauvignon Blanc 2020

Duck Pond Pinot Grigio 2020

TASTE OF CALIFORNIA

60 per Bottle

Quilt Cabernet Sauvignon 2019

Duckhorn Merlot 2018

Gary Farrell Russian River Valley Pinot Noir 2018

Laird Cold Creek Chardonnay 2019

Honig Sauvignon Blanc

Laird Cold Creek Pinot Grigio 2019

Caymus Conundrum 2020

SPARKLING TOASTS

Henry Varnay NV Blanc de Blancs 30

Mumm Brut Prestige 42

Veuve Clicquot 'Yellow Label' 74

Hand-selected and curated wine pairings available by request.

Please determine wine choices at least two weeks prior to your party to ensure availability and ordering.

All alcohol, beer and wine served on the premises of Topeka Country Club must be purchased from Topeka Country Club. Topeka Country Club reserves the right to refuse alcoholic beverage service to any person or group when continued service does not appear to be in the best interest of the person, group or Topeka Country Club.

A 20% service charge and Kansas state sales tax will be added to the cost of all beverages purchased.

ALCOHOLIC BEVERAGE SERVICE

HOSTED "OPEN" BAR

The option of cocktail service is used when the host wishes to pay for all of the beverages consumed by guests. An inventory of bottles is taken prior to the opening of the bar and at the closing of the bar. The billing will be charged by the tenth of the bottle. The inventory bar is stocked with one of the three levels of brands listed below.

HOUSE BRANDS

13 per Tenth

Skyy Vodka
Seagram's Gin
Dewars Scotch
Canadian Club Whiskey
Jose Cuervo Tequila
Cruzan Rum
Jim Beam Bourbon

CALL BRANDS

15 per Tenth

Titos Vodka
Bombay Sapphire
Johnnie Walker Black Scotch
Canadian Club Small Batch
Milagro Silver Tequila
Bacardi Rum
Maker's Mark Bourbon

PREMIUM BRANDS

17 per Tenth

Grey Goose Vodka
Tanqueray Gin
Glenlivet 12-Year Scotch
Crown Royal Whiskey
Patron Tequila
Bacardi 8Y Rum
Woodford Reserve Bourbon

Domestic Beer

5

Imported & Micro-Brewery Beer

6

Soda

3

Juice & Sparkling Water

3

Cash bars can be requested when booking a party. Prices increase to include service charge and sales tax.

A bartender is generally provided for groups of more than 35 people. If you would like a bartender for a group smaller than 35 people there will be a \$50.00 fee.