

*The Topeka Country Club*



EST. 1905

2023

EVENT PLANNING GUIDE

&

CATERING MENUS

# EVENT PLANNING GUIDE & CATERING MENUS

Event Policies & Guidelines.....	3-4
Off-site Catering.....	5
Breakfast & Amenities.....	6
Lunch Salads.....	7
Sandwiches.....	8
Lunch.....	9
Dinner.....	10
Dinner Entrée Duets.....	11
Dinner Salads.....	12
Soups.....	13
Hors D' Oeuvres.....	14
Buffets.....	15
Sweets & Snacks.....	16
Wine List.....	17
Alcoholic Beverage Service.....	18





## 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

### *Juice*

Orange, Grapefruit, Cranberry, Apple  
4 per person

### *Soda*

3 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 Focaccia, 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 Poppyseed 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 <sup>GF</sup>
Pecan Pie	Triple Chocolate Cake	Chocolate Decadence Torte <sup>GF</sup>
Vanilla Crème Brûlée <sup>GF</sup>	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.