



HOTEL TOPEKA

AT CITY CENTER



HOTEL TOPEKA
AT CITY CENTER

Hotel Topeka at City Center

1717 SW Topeka Blvd
Topeka, KS 66612
785.431.7200

GENERAL INFO

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GENERAL INFO

event info

We are delighted with the opportunity to serve you. Please use this section to discover useful information, guidelines and timelines for your event.

meeting/convention timeline

To ensure we are communicating on a regular basis prior to your arrival:

90 days prior

Preliminary meeting program due to the hotel to ensure the meeting space and scheduled times are correct. Direct bill application is also to be submitted to hotel for credit approval.

30 days prior

Exhibitor requirements and liability forms due, including electrical, phone and internet needs. Final meeting program due, including meeting room set-ups, food and beverage orders and audio visual needs. All individual call in and rooming list reservations are due. All VIPS, upgrades and complimentary rooms must also be assigned.

5 business days prior

Final guarantee of attendance due, if event has more than 500 attendees, guarantee is due 7 business days prior.

service charge and tax

All banquet food and beverage, room rental, set up fees, audio visual rental and décor, etc will incur a taxable **24%** service charge and applicable sales tax. Prices are subject to change.

events

Events scheduled at Stormont Vail Events Center, Heritage Hall, Agricultural Hall, Domer Arena, Exhibition Hall and Landon Arena will incur a taxable **26%** service charge and applicable taxes





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EVENTS



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EVENTS

corporate planner packages

Thank you for discovering Hotel Topeka at City Center. Conveniently located near the heart of downtown Topeka, next to the popular Stormont Vail Event Center, no matter why you travel: business or pleasure, individual or with a group, our hotel is sure to inspire.

The following menus provide a sampling of our current selections. Your meeting and event manager, along with our team of highly talented culinary professionals, will be happy to customize a menu to fit your specific needs.

corporate planner package A \$48

choice of executive continental breakfast | see breakfast menus

choice of plated lunch | choice of sandwich or hot plated lunch (*excludes beef selections*)
upgrade to a two entrée buffet for \$3

afternoon break | assorted jumbo cookies and brownies, assorted soft drinks, specialty hot teas and coffee
upgrade to any other break option for \$3

meeting space | general session is based on standard setup

audio visual | wireless lavalier microphone, screen, podium and AV cart

corporate planner package B \$42

deluxe continental breakfast | see breakfast menus

choice of plated lunch | choice of sandwich or hot plated lunch (*excludes beef selections*)
upgrade to a two entrée buffet for \$3

meeting space | general session is based on standard setup

audio visual | wireless lavalier microphone, screen, podium and AV cart

cpp all day beverage service option

option 1 | \$5 pp

coffee service | regular and decaffeinated
tea service

option 2 | \$10 pp

coffee service | regular and decaffeinated
tea service
assorted sodas
bottled water

All plated lunches include:

Salad or Pasta Salad

rolls & butter

cookies & brownies

water service

Based on a minimum of 20 people.

make it your own Our catering specialist can coordinate with you to incorporate your brand logo into a variety of enhancements throughout the hotel and your events.

digital podium with logo

lighted GOBO

custom boxed lunches

uplighting

Please inquire with your sales associate for pricing.



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BREAKFAST



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BREAKFAST

executive continental options - \$16

choose 1 menu per day:

included daily are:

seasonal fresh fruit, orange juice,
coffee and water

1. assorted fresh baked danish, egg and cheese croissants, sausage links, individual yogurts
2. assorted muffins, biscuits and gravy, crispy bacon, assorted scones
3. cinnamon rolls, denver egg casserole, fried breakfast potatoes, assorted whole fruits
4. breakfast sandwiches with choice of meat (bacon, sausage, or ham), potatoes o'brien, assorted breakfast breads
5. fresh baked danish, scrambled eggs with cheese, bacon or sausage, build your own yogurt parfait
6. oatmeal bar with traditional fixings, assorted cereals, scrambled eggs with cheese, assorted whole fruits



BREAKFAST

breakfast buffets & breakfast additions

sunrise buffet \$19

fresh farm scrambled eggs | with cheddar cheese
crispy bacon
sausage links
breakfast potatoes
assorted pastries
fresh sliced fruit

country buffet \$20

farm fresh scrambled eggs | with cheddar cheese
buttermilk biscuits | with sausage gravy
crispy bacon
sausage links
breakfast potatoes
assorted pastries
fresh sliced fruit

oatmeal bar \$7

steaming hot oatmeal | served with a bounty of fresh toppings, 2% and skim milk

build your own parfait \$9

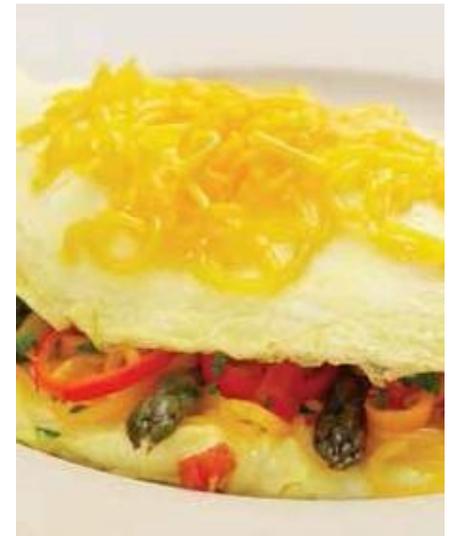
vanilla yogurt
fresh fruits and berries
house-made granola

the extras

individual yogurts \$3
assorted cereal \$2
whole fresh fruit \$2

All breakfast buffets include:

orange juice
coffee service



40 person minimum. Any amount less than minimum will be charged a \$100 chef fee.



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BREAKS



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BREAKS

morning & afternoon breaks

morning

per dozen

granola bars \$25

whole fruit \$24

assorted muffins \$30

assorted danish \$30

jumbo cinnamon rolls \$33

fruit kabobs \$32 | with yogurt
dipping sauce

ham, egg, and cheese
croissants \$39

each

assorted yogurts \$3

greek yogurt \$4

afternoon

per dozen

assorted cookies \$25

brownies \$25

assorted individual bags of chips \$24

full size candy bars \$32

individual packages of trail mix \$29

pretzel bites | with cheese sauce \$30

assorted dessert bars \$38

chocolate covered strawberries \$35

assorted cupcakes \$32

per person items

vegetable crudité \$6

cheese display \$7

fruit display \$7

tortilla chips & salsa \$5

hummus with pita chips \$5

fresh buttered popcorn \$3

beverages

per gallon

Royal Cup Coffee \$36

regular & decaf

iced tea \$29

lemonade \$26

fruit punch \$26

seasonal infused water \$18

each

assorted hot tea bags \$4

bottled water \$3

assorted fruit juices \$4

assorted sodas \$3

milk \$3

All day beverage service

coffee and iced tea

half day | \$6

full day | \$8

coffee, assorted Tazo® hot teas,
sodas and bottled water

half day | \$8

full day | \$12



BREAKS

specialty themed breaks



build your own trail mix \$12 | assorted nuts, M&M's® chocolate chips, raisins, pretzels, and dried fruit

sweet tooth \$12 | assorted jumbo cookies and brownies, candy bars, and assorted soft drinks

7th inning stretch \$11 | buttered popcorn, roasted peanuts, pretzels, assorted soft drinks and your choice of iced tea or lemonade

chocolate overload \$12 | jumbo chocolate chunk cookies, white chocolate macadamia nut cookies, fudge brownies, chocolate covered strawberries, and assorted sodas or bottled water

healthy treats \$13 | red pepper hummus, roasted garlic hummus with carrots, celery, and fried pita chips, build-your-own fruit parfait, and seasonally infused water

the candy bar \$13 | a selection of your childhood favorites! M&M's®, peanut M&M's®, Skittles®, Snickers®, Milky Way®, Reese's® peanut butter cups and assorted soda and bottled water

chips and dips \$12 | fresh fried tortilla chips, salsa, roasted tomatillo salsa, house-made queso, guacamole, and cilantro-lime sour cream

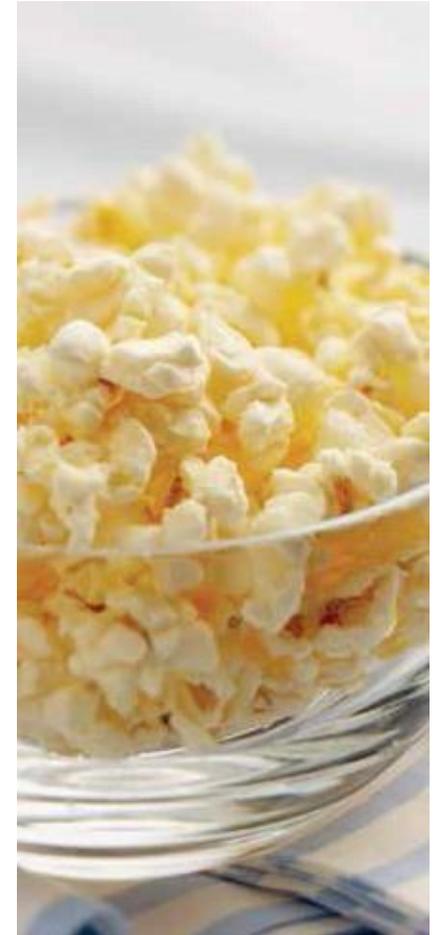
popcorn \$8 | buttered, cheese and caramel popcorn

showtime \$13 | pretzel bites with cheese, nachos, buttered popcorn, assorted candy bars, and assorted soft drinks

fiesta \$13 | taquitos, mini tacos, chips & salsa, queso dip, sour cream & guacamole; served with cinnamon churros

take my out to the ballgame \$14 | beef or pulled pork sliders, pretzel bites with cheese, peanuts, buttered popcorn, and assorted sodas and bottled water

state fair \$14 | mini corn dogs, fried cheese curds, kettle corn, fried pickles, lemonade, and assorted sodas and bottled water





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LUNCH



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LUNCH

entrée salads

chicken caesar salad \$17 | crisp romaine lettuce topped with parmesan cheese, tomatoes, garlic croutons and grilled chicken

plaza chef salad \$18 | fresh spring greens topped with honey ham, smoked turkey, swiss and cheddar cheese, tomatoes, bacon and cucumber; served with your choice of two dressings

southwestern chicken salad \$18 | fresh spring greens, tomato, black beans, pepper, onion, corn, cilantro, shredded cheese, with grilled chicken and served with a cilantro ranch dressing

strawberry pecan salad \$17 | fresh mixed greens topped with grilled chicken, feta cheese, candied pecans, freshly sliced strawberries and drizzled with raspberry vinaigrette

**Add a soup station for \$5 per person*

All entrée salads include:

rolls & butter

family style cookies

water service

Upgrade to tier 1 dessert for \$3





LUNCH

cold plated lunches

club croissant \$17 | honey ham, smoked turkey, bacon, lettuce and tomato, served on a croissant bun

classic wrap \$17 | your choice of deli meats with lettuce, tomato, cheddar cheese and garlic mayonnaise wrapped in a flour tortilla. Meat choices: smoked ham, roasted turkey, chicken salad, tuna salad, or roast beef

smoked ham sandwich \$16 | sliced smoked ham & swiss cheese, topped with lettuce, tomato and red onion, served with dijon mustard on a kaiser roll

oven roasted turkey sandwich \$16 | sliced roasted turkey and aged cheddar cheese topped with lettuce, tomato and red onion, served on a kaiser roll

smoked turkey BLT \$19 | smoked turkey, applewood smoked bacon, smoked gouda, crisp lettuce, fresh sliced tomatoes on whole grain wheat bread

roasted vegetable wrap \$16 | roasted zucchini, yellow squash, pepper, onion, lettuce, tomato, mayonnaise wrapped in a tortilla

sante fe chicken wrap \$17 | roasted chicken, corn, black beans, colby jack cheese, pico de gallo, shredded lettuce, tomatoes, cilantro ranch dressing wrapped in a tortilla

All cold plated lunches includes:

potato chips

pasta salad

family style cookies

Water service

Upgrade to tier 1 dessert for \$3



*Serve any sandwich as a **BOXED meal** with chips, cookie, bottled water or soda for \$2 more.*

LUNCH

hot plated lunches

plated lunches

bourbon street chicken \$23 | grilled chicken breast topped with bourbon cream sauce, bacon crumbles and cheddar cheese

chicken parmesan \$23 | lightly breaded chicken breast topped with a marinara and mozzarella

chicken cordon bleu \$24 | breaded chicken breast stuffed with honey ham and mozzarella cheese

sliced sirloin \$26 | tender sliced sirloin with roasted shallot demi-glace

beef medallions \$27 | tender 6 oz choice angus beef medallions served with a cabernet demi-glace

yankee pot roast \$26 | roasted with carrots, onions, garlic, thyme and red wine; topped with a veal demi-glace

home-style meatloaf \$24 | housemade meatloaf topped with mushroom gravy

bbq beef brisket \$26 | tender slices of smoked brisket with homemade bbq sauce

bbq chicken breast \$23 | marinated chicken breast topped with award winning bbq sauce and grilled pineapple

pesto grilled chicken \$23 | marinated grilled chicken topped with a fresh pesto cream sauce

mediterranean grilled chicken \$24 | marinated chicken breast topped with fresh diced tomato, feta and kalamata olives

beef lasagna \$21 | layers of pasta stuffed with beef, ricotta and mozzarella cheeses

roasted pork loin \$21 | marinated boneless pork loin, slow roasted to perfection and served with rosemary au jus or apricot glaze

state fair pork chop \$23 | marinated pork chop sprinkled with state fair seasoning

candied pork chop \$24 | grilled pork chop topped with brown sugar, bacon, parmesan and seasoned with cayenne pepper

pesto roasted salmon \$24 | roasted salmon topped with a fresh pesto cream sauce

vegetarian options

portobello mushroom steak \$20 | marinated in red wine, balsamic vinegar, garlic, spices and grilled

mushroom penne pasta \$20 penne with shiitake mushrooms in a savory mushroom cream sauce

eggplant parmesan \$21 | fried, breaded eggplant, topped with marinara and mozzarella

vegetarian lasagna \$21 | layers of pasta stuffed with vegetables, ricotta and mozzarella cheeses

portobello caprese \$21 | portobello cap with layered mozzarella, fresh basil, grape tomatoes, topped with balsamic reduction (vegan option available)

quinoa stuffed pepper \$21 | bell pepper stuffed with quinoa, green chiles, corn, black beans, tomatoes, and cheese (vegan option available)

All hot plated lunches include:

salad

chef's choice of:
starch and vegetables

rolls & butter

family style cookies

water service

Upgrade to tier 1 dessert for \$3



LUNCH

lunch buffets

create your own

1 entrée | \$25

2 entrées | \$28

3 entrées | \$30

choose 1 salad

- garden
- caesar
- strawberry +\$1/person
- spinach + \$1/person

choose 1 cold side

- potato salad
- coleslaw
- pasta salad
- fruit salad

choose 1 starch

- roasted sweet potatoes
- macaroni and cheese
- garlic mashed potatoes
- rice pilaf

- wild rice
- au gratin potatoes
- roasted red potatoes
- oven roasted fingerling potatoes

chef's choice vegetables

your choice of entrées

- meatloaf
- beef medallions +\$2
- bbq chicken breast
- beef lasagna
- pesto salmon
- bourbon street chicken

- chicken parmesan
- pesto grilled chicken
- mediterranean grilled chicken
- eggplant parmesan
- roasted pork loin
- chicken cordon bleu
- vegetable lasagna

choice of tier 1 dessert display

deli lunch buffet \$24

two freshly prepared salads

assorted deli meats

bread

cheeses

served with traditional accompaniments

choice of tier 1 dessert display

soup, salad or spud lunch buffet

choose 2 | \$18

choose 3 | \$21

fresh homemade soup

choose from chicken noodle, vegetable beef, broccoli cheese with rice, potato soup, chili, or chicken and wild rice

mixed greens salad | with assorted toppings & dressings

loaded baked potato bar

choice of tier 1 dessert display

All lunch buffets include:

rolls & butter

Water

iced tea

coffee service



40 person minimum. Any amount less than minimum will be charged a \$100 chef fee.

LUNCH

themed lunch buffet

taste of italy \$28

beef or vegetable lasagna | layers of pasta, beef OR roasted vegetables, ricotta and mozzarella cheeses

penne pasta | served with creamy alfredo and zesty marinara sauces, add grilled chicken for \$4 per person

italian green beans | tossed with olive oil and italian seasoning

fresh fruit salad | blend of fresh seasonal fruits

mixed greens salad | fresh mixed greens with tomatoes, cucumbers, croutons, shredded cheese and assorted dressings

garlic bread sticks

choice of tier 1 dessert display

backyard cookout \$25

hamburgers | lettuce, tomatoes, onions, cheese and fresh buns

brats | cooked in beer and finished on the grill

baked beans | in traditional sauce

fresh fruit salad | a blend of fresh seasonal fruits

sides | potato salad, macaroni salad, deviled eggs, assorted chips

desserts | strawberry cream cake & brownies

taste of kansas city

2 meats | \$28

3 meats | \$31

choose from the following meats:

smoked brisket | tender slices of smoked brisket with bbq sauce

bbq chicken | tender bone-in chicken basted in bbq sauce

smoked turkey | slow smoked turkey breast lightly basted in bbq sauce

bbq pulled pork | slow roasted pork shoulder covered in bbq sauce and served with cuban buns

mixed green salad | fresh mixed greens with tomatoes, cucumbers, croutons, shredded cheese and assorted dressings

baked beans corn

on the cob potato

salad silver

dollar rolls

choice of tier 1 dessert display

taste of mexico

2 entrees | \$25

3 entrees | \$27

carnitas | slow-simmered shredded pork with salsa verde; served with flour tortillas

chicken fajitas | tender strips of seasoned chicken with peppers and onions; served with flour tortillas

tacos | hard and soft with all the traditional accompaniments

enchilada casserole | layered tortillas, enchilada sauce, cheese, choice of chicken or beef

spanish rice | blend of rice with tomato, peppers and southwest spices

refried beans | pinto beans seasoned, cooked tender and mashed

fresh fruit salad | a blend of fresh seasonal fruits

tortilla chips | tortilla chips with salsa

mixed green salad | fresh mixed greens with tomatoes, cucumbers, croutons, shredded cheese and assorted dressings

choice of tier 1 dessert display

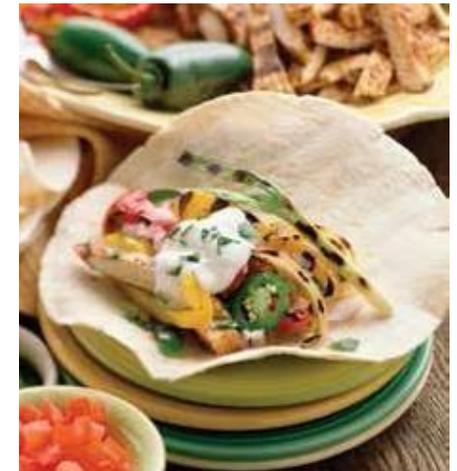
All lunch buffets include:

rolls & butter

water

iced tea

coffee service



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DINNER

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DINNER

plated dinners



chicken selections

chicken parmesan \$26 | lightly breaded chicken breast topped with a marinara and mozzarella

bourbon street chicken \$26 | grilled chicken breast topped with bourbon cream sauce, bacon crumbles and cheddar cheese

grilled chicken newburg \$26 | marinated grilled chicken breast topped with sherry mushroom cream sauce

napa valley grilled chicken \$27 | marinated grilled chicken topped with sun-dried tomatoes, onion, and garlic sauce

chicken cordon bleu \$27 | breaded chicken breast stuffed with honey ham and mozzarella cheese

mushroom grilled chicken \$27 | marinated grilled chicken breast with a wild mushroom ragout

beef selections

All beef cooked to medium

surf and turf \$45 | grilled beef medallions, jumbo shrimp skewer, choice of creole or scampi butter

sirloin medallions \$37 | two 4 oz sirloin steaks topped with roasted shallot cabernet demi-glace

beef medallions \$35 | tender angus beef medallions topped with a peppercorn au jus

beef medallions with hunter sauce \$36 | tender angus beef medallions with a mushroom tomato and onion gravy

beef tenderloin (market price) | tender 8 oz filet topped with roasted shallot butter

beef tips \$32 | 8oz beef tips sautéed with mushrooms and onion and finished in a red wine demi-glace

pork & fish selections

roasted pork loin \$25 | marinated boneless pork loin, slow roasted to perfection and served with a shiitake mushroom demi-glace

state fair pork chop \$27 | marinated pork chop sprinkled with state fair seasoning

candied pork chop \$28 | grilled pork chop topped with brown sugar, bacon, parmesan and seasoned with cayenne pepper

pesto roasted salmon \$28 | roasted salmon topped with a fresh pesto cream sauce

grilled mahi mahi \$34 | grilled mahi mahi filet served with fresh pineapple salsa

vegetarian selections

mushroom penne pasta \$23 penne with shiitake mushrooms in a savory mushroom cream sauce

tomato tortellini \$25 | tri-color cheese tortellini with a tomato cream sauce

portobello caprese \$23 | portobello cap with layered mozzarella, fresh basil, grape tomatoes, topped with balsamic reduction (vegan option available)

quinoa stuffed pepper \$23 | bell pepper stuffed with quinoa, green chiles, corn, black beans, tomatoes, and cheese (vegan option available)

All plated dinners include:

choice of salad (choose 1)
garden, house, or caesar

upgrade to salad choice of:
chopped, wedge, or strawberry pecan salad \$2

dessert

rolls and butter

chef's choice of:
starch and vegetable

water

iced tea

coffee service



DINNER

themed dinner buffets

taste of italy \$31

beef or vegetable lasagna | layers of pasta, beef OR roasted vegetables, ricotta and mozzarella cheeses

penne pasta | served with creamy alfredo and zesty marinara sauces, add grilled chicken for \$4 per person

italian green beans | tossed with olive oil and italian seasoning

fresh fruit salad | blend of fresh seasonal fruits

mixed greens salad | fresh mixed greens with tomatoes, cucumbers, croutons, shredded cheese and assorted dressings

garlic bread sticks

choice of tier 1 dessert display

backyard cookout \$28

hamburgers | lettuce, tomatoes, onions, cheese and fresh buns

brats | cooked in beer and finished on the grill

baked beans | in traditional sauce

fresh fruit salad | a blend of fresh seasonal fruits

sides | potato salad, macaroni salad, deviled eggs, assorted chips

desserts | strawberry cream cake & brownies

taste of kansas city

2 meats | \$32

3 meats | \$36

choose from the following meats:

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bbq chicken | tender bone-in chicken basted in bbq sauce

smoked turkey | slow smoked turkey breast lightly basted in bbq sauce

bbq pulled pork | slow roasted pork shoulder covered in bbq sauce and served with cuban buns

mixed green salad | fresh mixed greens with tomatoes, cucumbers, croutons, shredded cheese and assorted dressings

baked beans corn

on the cob potato

salad silver

dollar rolls

choice of tier 1 dessert display

taste of mexico

2 entrees | \$28

3 entrees | \$31

carnitas | slow-simmered shredded pork with salsa verde; served with flour tortillas

chicken fajitas | tender strips of seasoned chicken with peppers and onions; served with flour tortillas

tacos | hard and soft with all the traditional accompaniments

enchilada casserole | layered tortillas, enchilada sauce, cheese, choice of chicken or beef

spanish rice | blend of rice with tomato, peppers and southwest spices

refried beans | pinto beans seasoned, cooked tender and mashed

fresh fruit salad | a blend of fresh seasonal fruits

tortilla chips | tortilla chips with salsa

mixed green salad | fresh mixed greens with tomatoes, cucumbers, croutons, shredded cheese and assorted dressings

choice of tier 1 dessert display

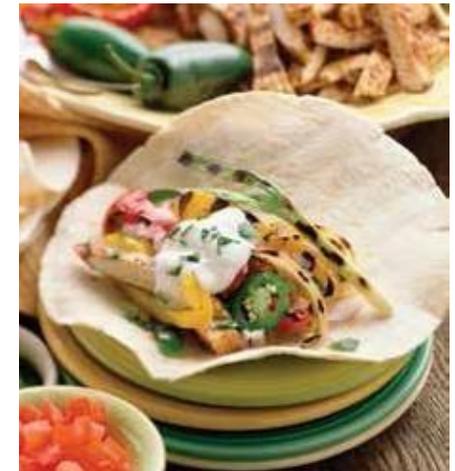
All themed dinner buffets include

rolls & butter

water

iced tea

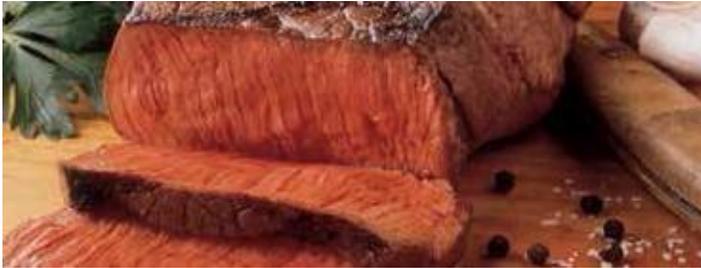
coffee service



50 person minimum. Any amount less than minimum will be charged a \$100 chef fee.

DINNER

dinner buffets & enhancements



your choice of entrées

- meatloaf
- beef medallions +\$2
- bbq chicken breast
- beef lasagna
- pesto salmon
- bourbon street chicken
- chicken parmesan
- pesto grilled chicken
- mediterranean grilled chicken
- eggplant parmesan
- roasted pork loin
- chicken cordon bleu
- vegetable lasagna

choice of tier 1 dessert display

carving and specialty stations*

carved roast beef	\$7
herb encrusted prime rib	\$13
smoked turkey breast	\$7
baked honey glazed ham	\$6
roasted pork loin	\$6

All themed dinner buffets include:

rolls & butter

water

iced tea

coffee service

*All specialty stations are in addition to your dinner buffet. They cannot be substituted in place of an entrée. All carved meats include a chef attendant and traditional accompaniments.

create your own

1 entrée | \$27

2 entrées | \$29

3 entrées | \$31

choose 1 salad

- garden
- caesar
- strawberry +\$1/person
- spinach + \$1/person

choose 2 cold side

- caprese salad
- antipasto platter
- vegetable crudités
- fruit salad
- pasta salad
- broccoli salad
- cottage cheese
- potato salad

choose 2 starches

- roasted sweet potatoes
- macaroni and cheese
- garlic mashed potatoes
- rice pilaf
- wild rice
- au gratin potatoes
- roasted red potatoes
- oven roasted fingerling potatoes

seasonal fresh vegetables

50 person minimum. Any amount less than minimum will be charged a \$100 cheffee.

Desserts

desserts



tier one

choice of 1 to be included with plated dinner

new york cheesecake | creamy cheesecake with strawberry sauce

carrot cake | traditional carrot cake with cream cheese frosting

german chocolate cake | delicious blend of chocolate cake, coconut and pecans

triple chocolate tiger cake | layers of chocolate cake and chocolate cream

strawberry cream cake | layers of strawberry puree and strawberry cream

dutch apple pie | deep dish apple pie with oatmeal cinnamon streusel topping

layered lemon cream cake | layers of lemon puree and lemon cream

tier two

upgrade your dessert for an additional \$3

lemon italian cream cake | layers of yellow cake filled with italian lemon cream

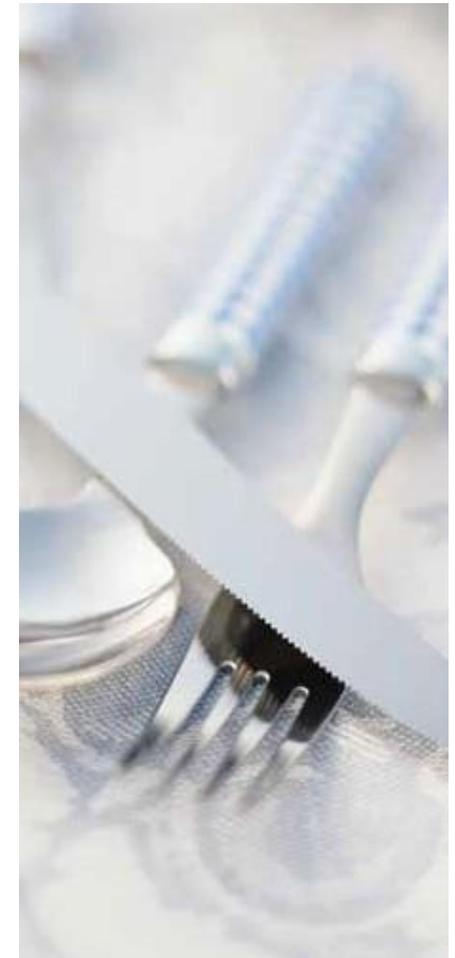
triple layer carrot cake | three delicious layers of moist cake loaded with shredded carrots, pecans, and pineapple, topped with cream cheese frosting

key lime pie | a refreshing sweet & tart dessert made from florida key limes and topped with whipped cream

peanut butter pie | chocolate crumb crust and a whipped peanut butter filling

triple chocolate truffle cake | layers of chocolate cake, chocolate ganache and chocolate mousse

hot fudge sundae cheesecake | rich cheesecake topped with hot fudge, chopped peanuts, whipped cream and a cherry on top





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RECEPTION

hors d'oeuvres

*hot hors d'oeuvres

All hot hors d'oeuvres are priced 50 pieces per order

beef chicken & pork

sliders, beef or fried chicken	\$150
teriyaki chicken satays	\$135
fried chicken wings	\$125
bbq meatballs	\$100
marinara meatballs	\$100
sausage stuffed mushrooms	\$125
mozzarella sticks	\$135
assorted mini quiches	\$150
breaded chicken strips	\$135
bbq little smokies	\$75
pulled pork served with fresh rolls	\$125
chicken taquitos	\$100

seafood

miniature crab cakes	\$155
crab stuffed mushrooms	\$165
bacon wrapped shrimp	\$185
beer battered shrimp	\$180
coconut shrimp	\$190

vegetarian

spinach artichoke dip	\$135
spanakopita	\$200
jalapeño poppers	\$135
fried cauliflower	\$125
roasted cheesy corn nugget	\$135

*cold hors d'oeuvres

All cold hors d'oeuvres are priced 50 pieces per order

shrimp ceviche shooters	\$185
shrimp cocktail	\$185
roasted red pepper hummus	\$110
white bean & roasted garlic dip	\$100
olive tapenade crostini	\$110
shaved beef crostini	\$145
roasted corn canapés	\$125
shrimp salad canapés	\$135
curry chicken salad canapés	\$125
rotisserie chicken canapés	\$125
smoked salmon canapés	\$125
deviled eggs	\$100
crab salad in a phyllo cup	\$175
fresh fruit and berry skewers	\$120
caprese skewers	\$140
antipasto skewers	\$140

All cold hors d'oeuvres may be butler passed for \$40 per server

RECEPTION

hors d'oeuvres packages

jet-setter package \$29 | includes:

- miniature crab cakes with remoulade
- bacon wrapped shrimp with raspberry chipotle sauce
- shrimp ceviche shooters
- asian chicken satays
- spinach artichoke stuffed mushrooms
- roasted red pepper hummus
- gourmet fruit & cheese display

hotel topeka's summer party package \$26 | includes:

- shrimp ceviche shooters
- gourmet fruit & cheese display
- crab stuffed mushrooms
- tomato bruschetta
- spinach & artichoke dip
- strawberry short cakes
- "build-your own" slider station

tuscan party package \$26 | includes:

- tomato bruschetta
- miniature meatballs with marinara
- white bean & roasted garlic dip
- antipasto display
- italian sausage stuffed mushrooms
- spinach & artichoke dip
- fresh fruit & gourmet cheese display

tailgater package \$24 | includes:

- fried chicken wings with your choice of sauce
- bbq meatballs
- spinach & artichoke dip
- chicken taquitos
- vegetable crudité display
- assorted domestic cheeses and crackers
- assorted dessert bars

happy hour \$23 | includes:

- pretzel bites with cheese
- chicken wings
- mozzarella sticks
- bruschetta
- assorted cheese board

barbecue \$25 | includes:

- pulled pork served with fresh rolls
- bbq little smokies
- meatballs in bbq sauce
- deviled eggs
- chips & dip
- assorted dessert bars

fiesta \$22 | includes:

- tortilla chips
- queso dip
- ground beef
- shredded chicken
- fixins | pico de gallo, jalapeños, sour cream and guacamole
- chicken taquitos
- sopapillas with honey



*Minimum 50 guests.
All packages are based on 8-10 pieces
per person (excluding the vegetable,
fruit & cheese display)*

RECEPTION

packages (cont.) & displays

packages

the tavern \$28 | includes:

- fried chicken wings with choice of sauce

house made sauces:

- buffalo, chili & lime,
- raspberry bbq, traditional bbq, or garlic & herb
- celery & carrot sticks with ranch and blue cheese dressing
- potato skins
- jalapeño poppers
- chips and salsa
- fudge brownie bits

ultimate wings \$22 | includes:

- traditional bone-in and boneless chicken wings with your choice of 3 of our

house made sauces:

- buffalo, chili & lime, raspberry bbq, traditional bbq, or garlic & herb
- served with crisp veggies, ranch & blue cheese dressings - assorted dessert bars

dips and spreads \$18 | includes:

- spinach artichoke dip
- olive tapenade
- roasted red pepper hummus
- tomato bruschetta
- tortilla and pita chips
- vegetable crudité with ranch dressing

potato bar \$17 | includes: baked, mashed, roasted potatoes with chili, cheese, bacon bits, sour cream, whipped butter, and green onions.

displays

vegetable crudités \$6 | fresh seasonal vegetables; served with ranch dipping sauce

fresh fruit display \$7 | a selection of sliced fresh seasonal fruits

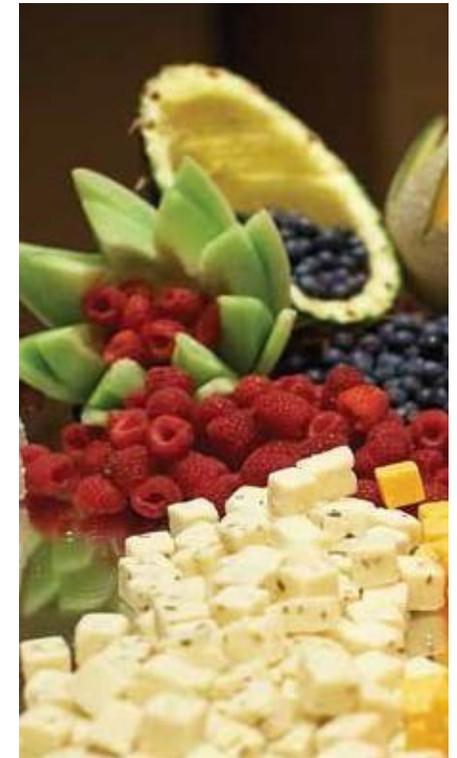
market cheese display \$7 | an assortment of domestic cheeses and crackers

international meat & cheese display \$11 | an assortment of international deli meats and cheeses with crisp lavosh

antipasto platter \$10 | hard salami, artichoke hearts, kalamata olives, roasted red peppers and assorted cheeses

dessert bar \$12 | an assortment of delicious desserts prepared by our culinary team, items include: chocolate mousse, miniature cheesecakes, miniature cupcakes, chocolate covered strawberries and dessert bars

the candy bar \$13 | a selection of your childhood favorites! M&M's®, Peanut M&M's®, Skittles®, Snickers®, assorted jelly beans, Milky Way®, Gummi Bears®, Reese's® Peanut Butter Cups



*Minimum 25 guests.
All packages are based on 8-10 pieces per person (excluding the vegetable, fruit & cheese display)*



HOTEL TOPEKA
AT CITY CENTER

Hotel Topeka at City Center

1717 SW Topeka Blvd
Topeka, KS 66612
785.431.7200

BAR

*All charges on all items are subject to a **24%** service charge and applicable sales tax. All prices are per person unless otherwise stated.*

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BAR

beverage service

premium brands

Boston Vodka
 Boston Rum
 Captain Morgan Rum
 Jim Beam Bourbon
 Cutty Sark
 Sauza Gold Tequila
 Boston Gin

super premium brands

Titos Vodka
 Dewars Scotch
 Crown Royal Canadian Whiskey
 Jack Daniel's Tennessee Whiskey
 Sauza Blue Silver Tequila
 Tanqueray Gin
 Bacardí Rum

ultra premium brands

Grey Goose Vodka
 Glenlivet Scotch
 Patrón Silver Tequila
 Woodford Reserve Kentucky Bourbon

hosted bar

premium brands \$5.25
 super premium brands \$7.00
 ultra premium brands \$8.00
 domestic bottle beer \$5.00
 import bottle beer \$5.50
 microbrew bottle beer \$5.50
 glass of house wine \$5.50
 assorted soft drinks \$2.50
 domestic keg \$525.00
 house bottle wine \$26.00
 import /microbrew keg Market

cash bar

premium brands \$5.50
 super premium brands \$7.50
 domestic bottle beer \$5.50
 import bottle beer \$6.00
 microbrew bottle beer \$6.00
 glass of house wine \$6.50
 assorted soft drinks \$2.75

cash bar prices are inclusive of sales tax

A bartender fee of \$50 will be charged per hour. The fee will be waived if beverage sales average \$150 per hour, per bartender.

host bar package

	first hour	each additional hour
premium brands	\$14	\$11
super premium brands	\$17	\$14

Unlimited quantities served within hours specified. The number of persons charged is based upon the food function guarantee or the number in attendance, whichever is greater.

2 hour minimum and 25 person minimum.

