

Western Racquet Club

2018 Event Planner

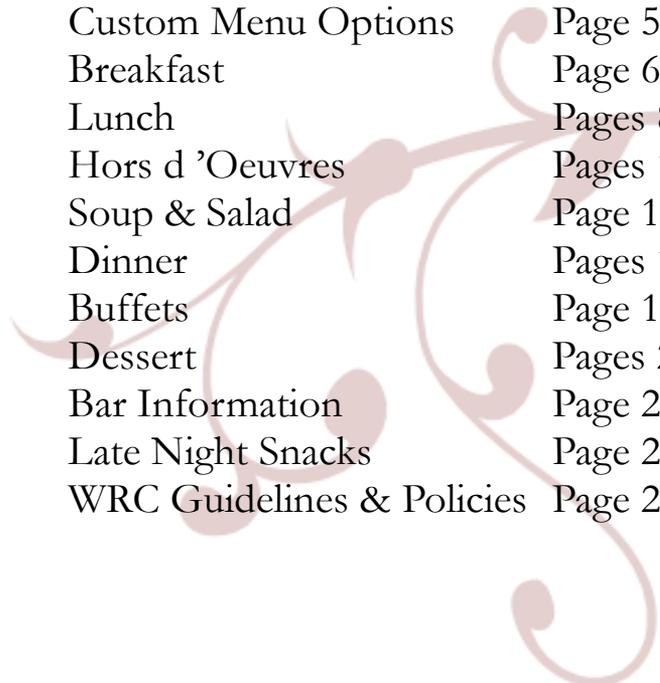


*Vital Image
Photos*



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Welcome to Western Racquet Club

For over five decades, Western Racquet Club has been the setting for many special events. We are proud to have planned and hosted wedding receptions, birthdays, anniversaries, bridal showers, and business meetings.

The Western Racquet Club team is here to attend to your every need to ensure that your event is successful. We are committed to not only meeting your expectations, but to exceeding them. If you have any special needs or concerns, please do not hesitate to ask.

The menus for all events held at Western Racquet Club can be individually tailored to meet your specific requests and needs. We thoroughly enjoy the creativity involved in both the preparation and presentation of all the food we create, and are happy to alter any menu to accommodate specific food allergies.

Both the Executive Chef, James Golombowski, and the Event Director, Rebecca Finley, are happy to assist you in creating an ala carte menu that meets your needs and is priced on an individual basis for your budget.

*Cold water lobster bisque
with root vegetable salad*



Menu Options

The culinary team at Western Racquet Club is committed to ensuring a memorable dining experience by beginning with the finest ingredients.

Beef

*We use only Certified Angus Brand Beef
All steaks are hand-cut in house*

Fish

*We offer a variety of fresh fish and seafood
delivered daily to ensure freshness*

Vegetarian

*You will find a unique selection of vegetarian
meals to choose from*

Allergies and Special Requests

*We are happy to alter any menu to accommodate
specific food allergies, dietary concerns, or if you
have special requests.*

Breakfast

WRC Traditional Continental

*Sliced fresh fruits & berries,
assorted fresh baked danish, cinnamon rolls,
and bagels with cream cheese*

\$12.50

“Good for You” Continental

*Raisin Bran muffins, sliced fruits and berries, yogurt parfaits,
whole grain bagels, and cream cheese*

\$14

Good Morning Buffet

*Fresh fruit platter, fresh baked cinnamon rolls,
scrambled eggs, apple wood smoked bacon, crispy hash browns,
and Belgian crepes stuffed with strawberry cream cheese*

\$16

(minimum of 25 guests required)

Add a chef-manned omelet station

~ \$2 per person plus \$100 chef-manned station fee ~

All buffets include juice and coffee

Breakfast

Spinach & Swiss Quiche

*Savory, open-faced pastry crust with a custard filling
with Swiss cheese, bacon, and spinach
served with an apple cider salad*

\$13

Eggs Benedict

*Traditional eggs benedict with ham,
toasted English muffin, and sauce hollandaise
served with sliced melon and berries*

\$15

Strawberries & Cream Belgian Crepes

*Twin crepes filled with New York style cheesecake filling
Topped with fresh strawberries in a sauce
Served with a side of hardwood smoked bacon*

\$13

Minimum of 25 guests required

~ Additional breakfast options are available ~

*Our Event Director will be happy to
assist you in customizing a menu*

Lunch Salads

All salads include freshly
baked warm rolls and whipped butter

WRC Apple Cider Salad

*Grilled chicken breast atop mixed greens, gala apples,
candied walnuts, golden raisins, and crumbled gorgonzola cheese,
served with apple cider vinaigrette*

\$15

Blueberry Chicken Salad

*Summer greens topped with all natural chicken breast, fresh blueberries,
toasted walnuts, red onion and creamy gorgonzola
drizzled with minted champagne honey vinaigrette*

\$15

Southwest Steak Salad

*Blackened 6 oz. skirt steak, roasted corn salsa, pico de gallo,
pepper jack cheese, Haas avocado, with southwest buttermilk dressing*

\$19

Pesto Salmon Salad

*Atop spring greens, with tart apples, dried cranberries,
toasted almonds, hearts of palm, & feta cheese, balsamic vinaigrette*

\$18

Scallop Citrus Salad

*Summer greens with fresh citrus pieces, shaved fennel, pickled red onion,
shaved Manchego cheese, tossed in organic agave thyme vinaigrette*

\$17



Scallop Citrus Salad
\$17

Lunch Entrees

All entrees include warm rolls and whipped butter
and a house salad or soup du jour

Quiche Lorraine

*Fresh baked gruyere, spinach, and housemade bacon quiche
served alongside a candied walnut salad*

\$16

Pasta Primavera

*Sautéed fresh summer corn, baby zucchini, grape tomatoes,
& bell pepper strips tossed with basil pesto laced Cavatappi pasta
finished with Mexican style crumbling cheese*

\$15

Peach BBQ Glazed Pork Loin

*Served with Yukon Gold potato puree
finished with peach barbecue sauce and crispy sweet potatoes*

\$17

Raspberry Brie Grilled Cheese

*Grilled tart apples, crispy bacon, melted brie and white cheddar cheese
served along side an apple cider salad*

\$16

Coconut Crusted Tilapia

*Served over jasmine sticky rice and curried lime broth
Topped with green papaya salsa*

\$18

Bruschetta Chicken

*Sautéed chicken breast topped with fresh bruschetta and balsamic glaze
Sever over garlic parmesan risotto, with steamed lemon-pepper broccolini*

\$18

Chicken and Mushroom Crepes

Served with a white truffle rice pilaf and broccoli hollandaise

\$17

Lunch Buffet

Buffets are available for groups of 25 people or more

Garden Salad

Includes cherry tomatoes, sliced cucumbers, red onions, croutons, bacon bits, and shredded cheddar cheese, with choice of dressings

Chef's-choice Pasta Salad

*Ham and turkey silver dollar sandwiches
accompanied by appropriate condiments*

Soup du jour

Fresh vegetable crudités

Fresh sliced melons and berries

Freshly baked cookies and fudge brownies

Coffee station

\$22 per person



*Apple Cider Salad served
in Parmesan Baskets
\$3.50*

Cold Hors d' Oeuvres

All prices are per piece



- Classic Bruschetta \$1.75
- Eggplant Caponata \$1.75
- Chef's Choice Sushi \$2
- Duck Breast Rose on Brioche Crouton \$3.25
- Chicken Waldorf Salad in a Phyllo Cup \$1.75
- Blue Cheese Apricot Canapes \$1.75
- Crispy Prosciutto with Red Onion Marmalade \$2.25
- Cucumber Tea Sandwiches \$1.25
- Caramel Apple Grapes \$1.75
- Mediterranean Antipasti Brochette \$2.50
- Ahi Tuna Wonton \$3.50
- Salami Cornucopias \$1.75
- Smoked Salmon Canapé \$2.75
- Classic Wedge Salad Brochettes \$2.75
- Grilled Prosciutto-Wrapped Asparagus \$2.75
- Snow Crab Claws *Market Price*
- Chilled Shrimp Cocktail *Market Price*

Hot Hors d' Oeuvres

All prices are per piece

Fig & Goat Cheese Flatbread \$3.25

Chive and Cheddar Cheese Curds \$3.50

Raspberry & Brie Canape \$2.75

Twice-Baked Tater Tot \$2.50

Spicy Shrimp Montadito with Eggplant Tapenade \$3.25

Bacon-Wrapped Water Chestnut \$1.50

BBQ or Swedish Meatballs \$1.75

Beef Wellington with Burgundy Demi Glace \$3.50

Miniature Quiche Lorraine \$2.75

Chorizo & Cheese Quesadilla \$1.75

Coconut Shrimp with Pina Colada Dipping Sauce \$2.75

Bacon & Green Onion Stuffed Mushroom \$2.50

Chicken & Cashew Spring Rolls \$2.75

Edamame Potsticker \$3.25

Tempura Chicken with Honey Mustard Sauce \$1.75

Kung Pao Chicken Brochette \$2.50

Beef Sate with Thai Peanut Sauce \$2.50

Chicken & Waffles with Rosemary Maple Syrup \$2.75

Parmesan-Breaded Tortellini with Smoked Tomato Ragu \$1.75

Bacon-Wrapped Chicken with Cranberry Mustard \$1.75

Classic Spanakopita \$2.50

Warm Baby Swiss Gougeres with Garlic Aioli \$2

Hors d' Oeuvres Presentations

Bar Snacks

Choose One:

*Fresh made popcorn, salted
peanuts or hard pretzels*
\$1 per person

Chips & Salsa

*Homemade tortilla chips,
three tomato salsa*
\$3 per person
add homemade guacamole
\$2 per person

Schwarz Fish Company

Salmon Display

*Smoked Atlantic salmon,
traditional garnishes,
chopped eggs, diced red onions,
lemon wedges, capers,
and crackers*
\$4.75 per person

Antipasto Platter

*Prosciutto d'Parma, Abbruzzio and
Calabrese sausages, hard salami,
grilled zucchini, red onions, pepperoncini,
marinated mushrooms, artichokes,
kalamata & manzanilla olives, roasted
peppers, & sun-dried tomatoes,
stravecchio parmesan*
\$6 per person

Assorted Domestic Cheeses and Gourmet Sausages

\$5.50 per person

Vegetable Crudités

Assorted chilled vegetables with peppercorn dipping sauce
\$4.50 per person

Sliced Fresh Seasonal Fruits and Berries

\$5.75 per person

*Minimum of 25 guests
required for all presentations*



Specialty Soups and Salads

*If you are looking for a special touch to start your meal,
the specialty starters listed may be substituted at lunch or dinner
for an additional \$3 per person*

Custom starter courses can be themed to fit your needs

Puree of Wild Mushroom

*Finished with white truffle oil,
baked under a golden puff
pastry dome*

Cold Water Lobster Bisque

*Chantilly cream and poached
lobster meat*

Sprecher Amber & Wisconsin

Cheddar Cheese Soup

Rye bread crouton

Tomato Basil Bisque

*Baked under a golden puff
pastry dome*

BelGioso parmesan cheese

French Onion Soup

Gruyere cheese crouton

Chicken Tortilla Soup

*Pico de gallo, sour cream,
and queso cotija*

Beet Salad

*Roasted scarlet and golden beets,
housemade granola, locally-sourced goat
cheese, and Fuji apple vinaigrette*

Signature Spinach Salad

*Citrus segments, fresh berries,
red onions, & caramelized pecans
fat free raspberry vinaigrette*

Salad of Baby Lettuces

*Honey-roasted pecans, green &
red grape halves, cherry tomatoes,
dried cranberries, & Boursin cheese
with fat-free raspberry vinaigrette*

Caprese Salad

*Roma tomatoes and fresh
mozzarella cheese,
balsamic vinaigrette, and fresh basil*

Blueberry Salad

*Summer greens topped fresh
blueberries, toasted walnuts, red onion
and creamy gorgonzola drizzled with
minted champagne honey vinaigrette*

Plated Dinner Selections

All entrees include freshly baked warm rolls & whipped butter
and a house salad

Raspberry Pecan Chicken

*Pecan-dusted chicken breast, topped with melted brie cheese
served over wild rice pilaf and baby spinach*
\$29

Chicken Picatta

*Herb roasted chicken breast over garlic herb Cappelini pasta and
julienne vegetables, finished with lemon-caper buerre blanc*
\$28

Bruschetta Chicken

*Sautéed chicken breast topped with fresh bruschetta
and balsamic glaze, Served over garlic parmesan risotto
with steamed lemon-pepper broccolini*
\$28

Chicken Marsala

*Garlic whipped Yukon Gold potato puree, sautéed green bean medley
finished with marsala jus*
\$28

Roasted Pork Loin

*Rosemary-scented, slow-roasted pork loin served over garlic red potato
mash, finished with caramelized onion jus and steamed broccolini*
\$30

Pork Tenderloin Oscar

*Slow-roasted pork tenderloin topped with warm blue crab,
smoked white cheddar potato puree, and steamed broccolini*
\$39

*Southwest Rubbed Filet Mignon
over Smoked Potato Puree,
Fire Roasted Corn, and
Argentinian Chimichurri*
\$47



Plated Dinner Selections

All entrees include freshly baked warm rolls & whipped butter
and a house salad

Wood-Roasted Salmon Filets

*Over wilted spinach and portabella mushrooms
Topped with heirloom tomato Picalilly*
\$30

Cedar Plank Roasted Salmon

*Potato leek hash and sautéed dill-scented zucchini
saffron Beurre blanc, port wine reduction*
\$32

Norwegian Salmon

*Crispy Yukon Gold potato-crusting salmon fillet
horseradish creamed spinach and dilled tomato concasse*
\$36

Grilled Mahi Mahi

*Marinated and grilled over plantain mofongo
served with chimichurri and radish escabeche salad*
\$36

Coconut Prawns

*Jumbo freshwater prawns dredged in crispy coconut, served over jasmine
sticky rice and curried cream, finished with pineapple mango salsa*
\$36

Cajun Red Snapper Oscar

*Sautéed spinach and grilled portabella mushrooms
flamed crawtails, and sauce béarnaise*
\$38

Black and Blue Ribeye Steak

*14oz blackened ribeye smothered with brandied exotic mushrooms
gorgonzola cheese, and buttermilk-breaded crispy haystack onion rings*
\$44

Plated Dinner Selections

All entrees include freshly baked warm rolls & whipped butter
and a house salad

Grilled Beef Filet Mignon

*Horseradish Yukon Gold mashed potatoes, steamed asparagus hollandaise
brandied mushroom demi-glace*

7oz \$47 5oz \$42

Southwest Rubbed Filet Mignon

*Served over smoked potato puree, with fire roasted corn
Topped with Argentinian chimichurri*

7oz \$47 5oz \$42

Filet Mignon & Jumbo Shrimp (3)

*Grilled 5oz filet and sautéed shrimp
Served with buttery Yukon Gold mashed potatoes, and steamed asparagus*

\$48

Pasta Primavera

*Sautéed fresh summer corn, baby zucchini, grape tomatoes and
bell pepper strips tossed with basil pesto-laced Cavatappi pasta
sprinkled with Mexican style crumbling cheese*

\$23

Portabella Florentine

*A marinated portabella mushroom cap overflowing with
sautéed vegetables and spinach, topped with melted mozzarella and
parmesan cheese, served over angel hair pasta with tomato coulis*

\$26

Vegetarian Stuffed Shells

*Cheese and spinach-stuffed shells baked in parmesan cream over julienne
vegetables, finished with sauce marinara and basil pesto*

\$26

Homestyle Buffet

Garlic Cheddar Biscuits

Whipped honey butter

Tomato Basil Bisque

Iceberg Salad

*Roma tomato, gorgonzola cheese,
hardwood-smoked bacon, and hard boiled egg
French, Ranch and Thousand Island Dressing*

Buttermilk Chicken

Crispy all-natural Bell & Evan's Chicken

Whipped Yukon Gold Potato Puree

Black pepper country gravy

Homemade Macaroni and Cheese

Steamed Broccoli and Carrots

Freshly Baked Apple Pie

\$22 per person

Buffets are available for groups of 25 people or more



That's Amore Buffet



Parmesan Garlic Bread

Classic Caesar Salad

*Topped with shredded parmesan cheese and garlic croutons
served with creamy Caesar dressing*

Caprese Salad

*Roma tomatoes and fresh mozzarella cheese
finished with balsamic vinaigrette and fresh basil*

Chicken Marsala

Sautéed chicken breast finished with a mushroom marsala sauce

Homemade Meatballs Marinara

Pasta Combinations

Roasted Red Pepper & Italian Sausage

Seafood Alfredo

Pasta Primavera

Homemade Cannolis

\$21 per person

Add a chef-manned station for made-to-order pasta

\$100 per chef

Buffets are available for groups of 25 people or more

All-American Buffet

Warm English Popovers and Whipped Butter

Garden salad bar

*Includes cherry tomatoes, sliced cucumbers, shredded carrots, red onions
homemade croutons, & bacon bits, with French, Ranch, & Balsamic dressings*

Chef's-choice compound salad

Fresh fruit display

Parmesan-roasted red potatoes

Vegetable herb rice pilaf

Steamed broccoli & carrots

Choice of sliced meat

please select one of the following

- Applewood-smoked pork loin
- Slow-roasted beef inside round
- Herb-roasted all-natural turkey breast
- Wood-roasted salmon fillets

add a second option for an additional \$5 per person

Accompanied by appropriate condiments

*Incorporate a chef-manned carving station for
an additional \$100*

Dessert

Turtle Cheesecake

*New York Style cheesecake topped with homemade caramel,
salted pecans, and rich fudge*

\$27.50 per person

Dessert

WRC Signature Sundae

Vanilla bean ice cream presented in an almond lace basket, topped with homemade hot fudge, freshly whipped cream, and a maraschino cherry

\$8

Chocolate Flourless Torte

Fresh strawberries in sauce

\$7

Belgium White Chocolate Crème Brulee

Twice-poached raspberries and vanilla whipped cream

\$7

State Fair Trio

Fresh baked profiteroles with vanilla, raspberry and chocolate filling

\$6

Turtle Fudge Cake Trifle

Chocolate cake layered with homemade caramel sauce, candied pecans rich fudge, and fresh vanilla whipped cream

\$4

Peach Cobbler

Warm sweet Georgia peaches with a crumbled biscuit topping served with vanilla ice cream

\$8

Strawberry Shortcake

Old fashioned shortcake topped with layers of fresh strawberries in sauce and Chantilly cream

\$5

Key Lime Pie

Topped with raspberry coulis and fresh vanilla whipped cream

\$5

Strawberry Rhubarb Pie

Sun-kissed strawberry and rhubarb with crumble topping in a hand-made buttery crust, fresh vanilla whipped cream and strawberry sauce

\$7

Dessert

Small Bites

Assorted miniature desserts for all, including cream puffs, raspberry bars, mini cheesecakes, brownie bites, and miniature cookies

\$7 per person

Delectable Dessert Station

A selection of our most decadent specialties: chocolate éclairs, Italian macaroons, chocolate truffles, cream puffs, chocolate-covered strawberries, lemon berry trifles, cheesecake shooters, chocolate espresso mousse tarts, English toffee, assorted petit fours, and miniature cakes

\$12.50 per person

Chef's Desserts Flambé

Your choice of flaming bananas foster, cherries jubilee, or strawberry Chambord, served over country rich vanilla ice cream

\$8 per person + \$100 chef-manned station fee

Cookies & Brownies

\$1.50 each

Seven Layer Bars, Turtle Bars & Raspberry Lemon Bars

\$2 each

Chocolate-Dipped Strawberries

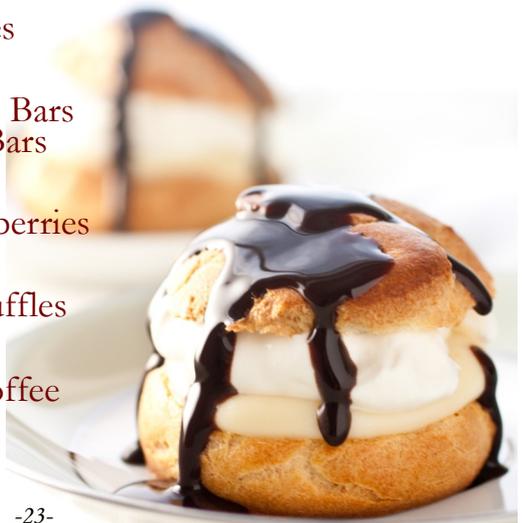
\$2 each

Assorted Chocolate Truffles

\$2 each

Housemade English Toffee

\$2 per person



Bar Information

Fountain Beverages \$2.50

We proudly serve Coca-Cola products

Beers on Draught \$4-\$7

Miller Lite, Sprecher Amber, Stella Artois, Riverwest Stein, Guinness, and seasonal selection

Domestic Beer \$4 & Imported Bottled Beer \$5-\$7

Including: Miller Lite, Miller High Life, Bud Lite, Heineken, Beck's, Corona, Harp, Michelob Ultra, Miller Genuine Draft, MGD 64, Coors Light, Hacker Pschorr, Redd's Apple Ale

Non-Alcoholic Beers ~ Clausthaler, O'Doul's Amber

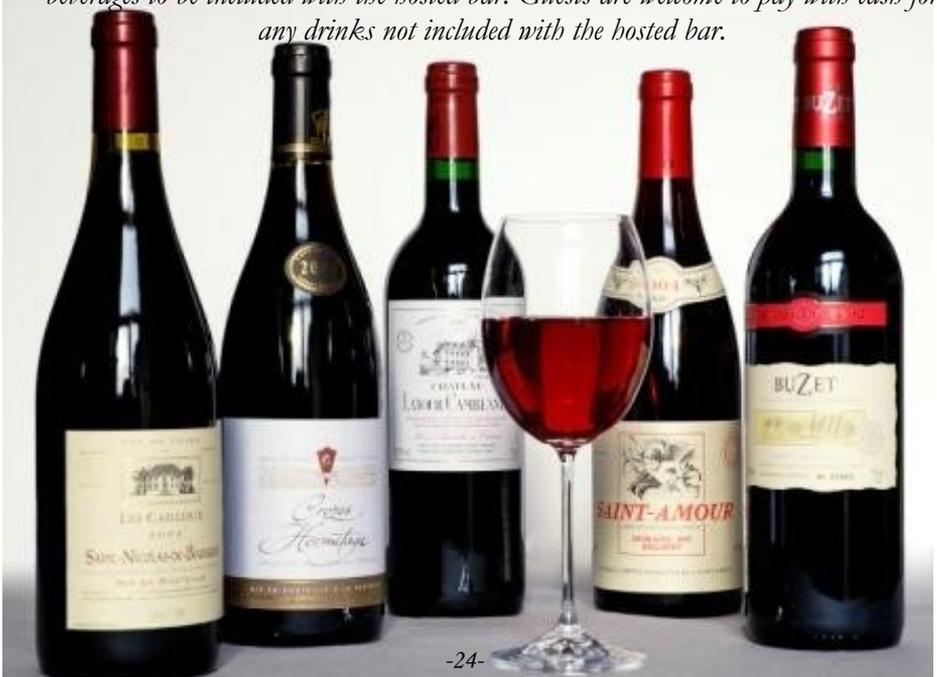
House Wine \$7.00

Chardonnay, Sauvignon Blanc, Pinot Grigio, Riesling, Merlot, Cabernet, Pinot Noir, Malbec

Other wine selections are available upon request

Canned Soda \$3, Bottled Water \$4, Juice \$3

All beverages are charged per individual serving. Hosts are welcome to select specific beverages to be included with the hosted bar. Guests are welcome to pay with cash for any drinks not included with the hosted bar.





Bar Information

House Brands \$6.50-\$9

Vodka, gin, rum, brandy, whiskey, scotch, bourbon, tequila

Call Brands \$7.50-\$10

Including: Smirnoff Vodka, Beefeater's Gin, Bacardi Rum, Korbel Brandy, Seagram's 7 Whiskey, Jim Beam Bourbon

Premium Brands \$8.50-\$12

Including: Absolut Vodka, Tanqueray Gin, Jack Daniel's Whiskey, Maker's Mark Bourbon, Dewars Scotch, Johnny Walker Red

Top Shelf, Cordials, Cognacs, Single Malts \$9 and up

Including: Grey Goose, Bailey's, Couvoisier, B & B, Drambuie, Grand Marnier, Kablua, Frangelico, Amaretto Di Saronno, Glenlivet, Macallan, Knob Creek, Woodford Reserve, Chambord, Campari, Patron, Patron, and Don Julio Tequila

Late Night Snacks

Assorted Made-to-order Pizzas

\$16 each

Assorted Flatbreads

\$12 each

Tenderloin Sliders

\$5 each

BBQ Pork Sliders

With white cheddar cheese & pickled red onions

Served on a pretzel bun

\$4 each

Build-your-own Beef Slider Bar

\$4 each

Mini Hot Dog or Bratwurst Sliders

\$4 each

Barbecue Meatballs

\$1.75 each

Soft Baked Pretzels

with warm cheese sauce

\$3 per person

Kansas City Cups

Layers of BBQ pulled pork, mashed potatoes, & coleslaw

Served in a fluted glass

\$3.5 each

Western Racquet Club's Guidelines and Policies

Additional details are listed on the Contract Agreement

Entertainment

Entertainment, photographers, florists, and other vendors' support is to be coordinated directly with the Event Director. Vendors will have venue access to load and unload in the designated areas at designated times. Special arrangements can be made to provide a meal to the contracted service providers. The Club does not allow vendors to partake in the guest presentations or to consume alcoholic beverages during the event. The Club reserves the right to control the noise level of the music service. Smoke machines are not permitted. The member is to accept full financial obligation for damage to Club property caused from the contracted service (insurance certificates for all vendors and contractors are the sole responsibility of the event host).

Food & Beverage

Western Racquet Club's Culinary Staff will provide the food and beverage for all functions. Food and beverages may not be removed from the premises (except the wedding cake) or be brought onto the property. Wisconsin State Sales Tax (5.1%) and a customary service charge of (20%) will be added to all food and beverage charges. Prices are subject to change and will be guaranteed, upon request, 30 days prior to event. No one under the age of 21 will be served alcoholic beverages.

For the safety of your guests, in the event that someone is recognized to be unable to drive home and no other safe method of transportation is available, our staff will arrange for transportation, and the fare will be added to your final bill.

Please be advised that our foods may contain, may have come into contact with, or have been prepared in shared containers that contain tree nuts, peanuts, and other major food allergens. If one of your guests has a known food allergy, please inform the WRC staff.

Dress Code

Club casual dress is permitted in all dining areas. Club casual includes dress slacks, khakis, or dress jeans that are clean and free from holes, and fit appropriately.

Deposit

A non-refundable deposit of \$1000 is required for functions that exceed \$5000 or 100 people in order to book your date. Please make this remittance payable to Western Racquet Club.

Parking

WRC offers complimentary parking to all guests. There shall be no parking of cars at any time on any of the grounds surrounding the Clubhouse, except in the parking lots. Fire safety lanes must be kept open at all times. Handicap parking is permitted only in the designated areas.

Children

Children under 18 years of age are not permitted at the Grille Room Bar. Parents are expected to exercise supervision and adequate control of their children at all times.

Hours of Operation

To ensure that everyone makes it home safely, the bar will stop serving alcoholic beverages at 11:30pm. Western Racquet Club will close at midnight. Closing times are subject to change at the discretion of the manager on duty that evening.



Western Racquet Club

1800 Highland Drive
Elm Grove, Wisconsin 53122
(262)786-7060 Fax (262)786-7526

*Please contact us with any
questions you might have!*

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