



Capitol Plaza Hotel & Convention Center

1717 SW Topeka Blvd

Topeka, KS 66612

785.431.7200

www.capitolplazahoteltopeka.com



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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 **22%** service charge and applicable sales tax. Prices are subject to change.

events

Events scheduled at Expocenter, Heritage Hall, Agricultural Hall, Domer Arena, Exhibition Hall and Landon Arena will incur a taxable **24%** service charge and applicable taxes





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EVENTS

*All charges on all items are subject to a **22%** service charge and applicable sales tax. All prices are per person unless otherwise stated.*

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EVENTS

corporate planner packages

Thank you for discovering Capitol Plaza Hotel and Convention Center. Conveniently located near the heart of downtown Topeka, next to the popular Expocentre, 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 \$42

deluxe continental breakfast | egg and cheese croissants, seasonal fresh fruit, assorted breakfast pastries, assorted fruit yogurts, assorted fruit juices, regular and decaffeinated coffee, assorted international teas and milk

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

executive 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 \$36

deluxe continental breakfast | egg and cheese croissants, seasonal fresh fruit, assorted breakfast pastries, assorted fruit yogurts, assorted fruit juices, regular and decaffeinated coffee, assorted international teas and milk

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 | \$3 pp

coffee service | regular and decaffeinated

tea service

option 2 | \$5 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

continental breakfast

capitol continental \$11.95

seasonal fresh sliced fruit
assorted breakfast pastries
assorted fruit juices
coffee
assorted Tazo® hot teas
milk

executive continental \$13.95

egg and cheese croissants
seasonal fresh fruit
assorted breakfast pastries
assorted fruit yogurts
assorted fruit juices
coffee
assorted Tazo® hot teas
milk





BREAKFAST

plated breakfast

denver scramble \$16.95 | fluffy scrambled eggs loaded with diced ham, red and green peppers, red onions and cheddar cheese; served with breakfast potatoes and sausage links

croissant bursts \$13.95 | flaky butter croissant stuffed with scrambled eggs, ham and cheddar cheese; served with breakfast potatoes

capitol quiche \$13.95 | baked egg casserole with honey cured ham and topped with cheddar cheese; served with breakfast potatoes and bacon

steak and eggs \$20.95 | a perfectly cooked 4 oz sirloin and fluffy scrambled eggs; served with breakfast potatoes

tex-mex migas \$14.95 | a tasty blend of scrambled eggs, chili peppers, mexican sausage, corn tortilla strips, tomatoes and cheese; served with breakfast potatoes, tortillas, salsa and sour cream

All plated breakfast include:

assorted breakfast pastries

family style sliced fruit

orange juice

coffee service



BREAKFAST

breakfast buffets & breakfast additions

sunrise buffet \$16.95

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

country buffet \$17.95

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

ranch hand buffet \$22.95

scrambled eggs or denver casserole
bacon
sausage
potatoes o'brien
buttermilk biscuits | with sausage gravy
choice of:
waffles, pancakes or french toast | with hot syrup
sliced fruit

oatmeal bar \$5

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

omelet station

with:

- breakfast buffet \$6
- à la carte \$8

eggs your way! | scrambled or over-easy

choose from a large selection of fresh ingredients for a perfect omelet

prepared fresh by your personal chef

carving station

fresh baked virginia ham \$9

roasted top sirloin \$10

build your own parfait \$7.95

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

croissant bursts \$39

each

assorted yogurts \$3

greek yogurt \$4.50

afternoon

per dozen

assorted cookies \$24

brownies \$23

assorted individual bags of chips \$24

full size candy bars \$29

individual packages of Cracker Jacks® \$25

individual packages of trail mix \$29

warm pretzel | with cheese sauce \$30

spring rolls | with sweet & sour sauce \$31

assorted dessert bars \$33

chocolate covered strawberries \$32

assorted cupcakes \$32

per person items

vegetable crudité \$4.25

cheese display \$4.50

fruit display \$4.75

chips and dip \$4.25

tortilla chips & salsa \$4.25

hummus with pita chips \$3

fresh buttered popcorn \$2.50

fancy mixed nuts \$3

beverages

per gallon

Douwe Egberts® coffee \$29.95

regular & decaf

iced tea \$25.95

lemonade \$25.95

fruit punch \$25.95

each

assorted hot tea bags \$3.50

bottled water \$2.50

assorted fruit juices \$3.50

assorted sodas \$2.50

milk \$3

All day beverage service

coffee and iced tea

half day | \$4.50

full day | \$6

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

half day | \$6.50

full day | \$9



BREAKS

specialty themed breaks



build your own s'mores \$9.95 | bring your guests back in time... roast your own homemade marshmallows over an open flame and add traditional accompaniments: graham crackers, milk chocolate and dark chocolate; served with assorted sodas and bottled water

A New Capitol Plaza Favorite!

executive afternoon break \$9.25 | assorted jumbo cookies and brownies, assorted soft drinks, specialty hot teas and coffee

7th inning stretch \$9.25 | buttered popcorn, roasted peanuts, Cracker Jacks®, pretzels, assorted soft drinks and your choice of iced tea or lemonade

chocolate overload \$11.25 | jumbo chocolate chunk cookies, white chocolate macadamia nut cookies, fudge brownies, chocolate dipped pretzels, chocolate covered strawberries and assorted sodas or bottled water

health nuts \$11.25 | assorted granola bars, fresh fruit and berry salads, yogurt with granola, assorted juices and bottled water

the candy bar \$11.25 | 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

cookie jar \$7.25 | assorted fresh baked cookies, 2% milk, skim milk and chocolate milk

popcorn \$6.25 | buttered, cheese and caramel popcorn

the italian \$11.25 | fruit and cheese brochettes, antipasto skewers, spinach artichoke dip and italian petit fours

fiesta \$11.25 | taquitos, cornucopias, chips & salsa, queso dip, sour cream & guacamole; served with cinnamon churros

build your own parfait \$8.25 | vanilla yogurt; accompanied with fresh fruits, berries and house-made granola





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LUNCH



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LUNCH

entrée salads

chicken caesar salad \$16.95 | crisp romaine lettuce topped with parmesan cheese, tomatoes, garlic croutons and grilled chicken

plaza cobb salad \$16.95 | fresh spring greens topped with honey ham, smoked turkey, swiss and cheddar cheese, tomatoes, bacon and cucumber; served with your choice of two dressings

grilled chicken thai salad \$16.95 | mixed greens tossed with crispy rice noodles, red onion, bell peppers and shredded carrots, topped with grilled chicken and served with a ginger sesame dressing

strawberry pecan salad \$16.95 | fresh mixed greens topped with grilled chicken, gorgonzola cheese, candied pecans, freshly sliced strawberries and drizzled with raspberry vinaigrette

salad mazatlan \$17.95 | mixed greens topped with fresh pico de gallo, charred corn, black beans and shredded pepper jack cheese; served with chipotle ranch dressing

**Add a soup station for \$3 per person*

All entrée salads include:

rolls & butter

cookies & brownies

water service

Upgrade to tier 1 dessert for \$2





LUNCH

cold plated lunches

club croissant \$15.95 | honey ham, smoked turkey, bacon, lettuce and tomato, served on a croissant bun

deli wrap \$15.95 | your choice of deli meats with lettuce, tomato, cheddar cheese and garlic mayonnaise wrapped in a flour tortilla. Meat choices: honey ham, smoked turkey, roast beef or chicken salad

monterey turkey sandwich \$18.95 | thinly sliced smoked turkey with provolone cheese, fresh avocado, bacon, lettuce, tomato and honey mustard dressing; served on a kaiser roll

black forest ham sandwich \$13.95 | shaved black forest ham & swiss cheese, topped with lettuce, tomato and red onion, served with stone ground mustard on a kaiser roll

smoked turkey sandwich \$13.95 | smoked turkey and aged cheddar cheese topped with lettuce, tomato and red onion, served on a kaiser roll

italian sub \$18.95 | smoked turkey, genoa salami, capicola ham and provolone cheese topped with lettuce, tomatoes, red onion and italian herb aioli, served on a telera roll

grilled vegetable wrap \$15.95 | grilled zucchini and yellow squash topped with cucumber, olive tapenade and an herbed cream cheese spread wrapped in a spinach tortilla

All cold plated lunches includes:

potato chips

pasta salad

cookies & brownies

Water service

Upgrade to tier 1 dessert for \$2



Serve any sandwich as a BOXED meal with chips, cookie, bottled water or soda for \$1.25 more.

LUNCH

hot plated lunches

plated lunches

bourbon street chicken \$17.95
grilled chicken breast topped with bourbon cream sauce, bacon crumbles and cheddar cheese

chicken angeline \$17.95 | lightly breaded chicken breast topped with a parmesan cream sauce

chicken cordon bleu \$18.95
breaded chicken breast stuffed with honey ham and mozzarella cheese

grilled flank steak \$21.95 | tender marinated 6 oz. flank steak with roasted shallot demi-glace

beef medallions \$24.95 | tender 6 oz choice angus beef medallions served with a balsamic au jus

yankee pot roast \$21.95 | roasted with carrots, onions, garlic, thyme and red wine; topped with a veal demi-glace

home-style meatloaf \$18.95
housemade meatloaf topped with mushroom gravy

bbq beef brisket \$20.95 | tender slices of smoked choice brisket with homemade bbq sauce



beef lasagna \$16.95 | layers of pasta stuffed with beef, ricotta and mozzarella cheeses

roasted pork loin \$18.95
marinated boneless pork loin, slow roasted to perfection and served with rosemary au jus

apple glazed pork chop \$20.95
a grilled pork chop topped with roasted apples and sweet onions, finished with a sweet apple glaze

pesto roasted salmon \$22.95
roasted salmon topped with a fresh pesto cream sauce

vegetarian options

portobello mushroom steak \$16.95 | marinated in red wine, balsamic vinegar, garlic, spices and grilled to tender

mushroom penne pasta \$16.95
penne with shiitake mushrooms in a savory mushroom cream sauce

tofu stir fry \$16.95 | tofu and asian vegetables with a light asian sauce

portobello panini \$16.95 | grilled portobello mushrooms and provolone cheese, served on a grilled sourdough

vegetarian lasagna \$16.95 | layers of pasta stuffed with vegetables, ricotta and mozzarella cheeses

All hot plated lunches include:

salad

chef's choice of:
starch and vegetables

rolls & butter

cookies & brownies

water service

Upgrade to tier 1 dessert for \$2



LUNCH

lunch buffets

create your own

1 entrée | \$20.95

2 entrées | \$22.95

3 entrées | \$24.95

choose 1 salad

- garden
- spinach
- strawberry
- caesar

choose 1 cold side

- potato salad
- 4 bean salad
- coleslaw
- pasta salad
- fruit salad

choose 1 starch

- orzo
- macaroni and cheese
- garlic mashed potatoes
- rice pilaf
- pesto fettuccini
- au gratin potatoes
- roasted red potatoes

chef's fresh vegetables

your choice of entrées

- meatloaf
- beef medallions
- pulled pork
- beef lasagna
- pesto salmon
- bourbon street chicken
- chicken angeline
- bbq brisket
- flank steak
- pot roast
- pork loin
- vegetable lasagna

choice of tier 1 dessert display

deli lunch buffet \$17.95

three freshly prepared salads

assorted deli meats

breads

cheeses

served with traditional accompaniments

cookies and brownies

soup, salad or spud lunch buffet

choose 2 | \$16.95

choose 3 | \$19.95

fresh homemade soup

mixed greens salad | with assorted toppings & dressings

loaded baked potato bar

dessert | cookies and brownies

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 \$21.95

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 \$20.95

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 | \$22.95

3 meats | \$26.95

choose from the following meats:

smoked brisket | tender slices of smoked brisket with bbq sauce

bbq pork ribs | slow cooked to perfection and smothered in bbq sauce

bbq chicken | tender chicken legs and thighs 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 \$23.95

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

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

refried beans | red 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 angeline \$23.95 | lightly breaded chicken breast topped with a parmesan cream sauce

bourbon street chicken \$23.95 | grilled chicken breast topped with bourbon cream sauce, bacon crumbles and cheddar cheese

chicken parmesan \$23.95 | lightly breaded chicken breast topped with melted mozzarella cheese and marinara; served on a bed of linguine

herb roasted chicken \$21.95 | herb grilled chicken breast with a herb jus

chicken cordon bleu \$23.95 | breaded chicken breast stuffed with honey ham and mozzarella cheese

beef selections

All beef cooked to medium

grilled kansas city strip \$38.95 | tender 10 oz choice angus kc strip marinated and grilled

filet of sirloin \$34.95 | tender 8 oz filet of sirloin topped with mushroom demi-glace

beef medallions \$30.95 | tender choice angus beef medallions topped with a balsamic au jus

filet mignon (market price) | tender 8 oz choice of filet topped with a mushroom demi-glace

beef tips \$25.95 | tender tips sautéed with mushrooms and onion and finished in a white wine demi-glace

pork & fish selections

roasted pork loin \$24.95 | marinated boneless pork loin, slow roasted to perfection and served with a shiitake mushroom demi-glace

apple glazed pork chop \$25.95 | grilled pork chop topped with roasted apples and sweet onions, finished with a sweet apple glaze

pesto roasted salmon \$26.95 | roasted salmon topped with a fresh pesto cream sauce

tilapia \$23.95 | tender and flaky rubbed with blackened seasoning

vegetarian selections

portobello mushroom steak \$20.95 | marinated in red wine, balsamic vinegar, garlic and spices then grilled

mushroom penne pasta \$20.95 | penne with shiitake mushrooms in a savory mushroom cream sauce

asian stir fry \$20.95 | asian vegetables with a light asian sauce, add tofu for \$2

tomato tortellini \$20.95 | cheese filled with a tomato cream sauce

All plated dinners include:

choice of salad (choose 1)
house
caesar
wedge

upgrade to salad choice of:
chopped or strawberry pecan salad \$1.50

dessert

rolls and butter

chef's choice of:
starch and vegetable

water

iced tea

coffee service





DINNER

plated duet dinners

create your own unique plate \$40.95

choose 2 entrées

herb roasted chicken | herb grilled chicken breast with a herb jus

chicken angeline | lightly breaded chicken breast topped with a parmesan cream sauce

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

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

filet of sirloin | tender 6 oz filet of sirloin cooked to perfection

beef medallions | tender beef medallions topped with balsamic au jus

shrimp scampi | broiled shrimp with a garlic butter sauce

tilapia | tender and flaky rubbed with blackened seasoning

pesto roasted salmon | roasted salmon topped with a fresh pesto cream sauce

All plated duet dinners include:

choice of salad (choose 1)

house
caesar
wedge

upgrade to salad choice of:
chopped or strawberry pecan salad \$1.50

dessert

rolls and butter

chef's choice of:
starch and vegetable

water

iced tea

coffee service

Upgrade to filet mignon for \$45.95

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GENERAL INFO BREAKFAST BREAKS LUNCH **DINNER** RECEPTION BAR
PLATED **DUET** BUFFETS ENHANCEMENTS DESSERTS

DINNER

themed dinner buffets

taste of italy \$27.95

beef or vegetable lasagna | layers of pasta, roasted vegetables, ricotta cheese, mozzarella cheese and tomato sauce

chicken parmesan | lightly breaded chicken breast with mozzarella cheese and marinara sauce

penne pasta | served with creamy alfredo and zesty marinara sauces

italian green beans | tossed with olive oil and italian seasoning

fresh fruit salad | a blend of fresh seasonal fruits

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

garlic bread sticks

choice of tier 1 dessert display

enhancements

pasta action station with chef's attendant \$3 | have our culinary team prepare a pasta dish-to-order for your guests



taste of mexico \$28.95

choose 2 of the following meats:

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

chicken mole | shredded chicken braised in a rich dark chili sauce

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

carne asada | sliced marinated strips of beef with peppers and onions, served with flour tortillas

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

frijoles charros | stewed pinto beans with bacon and onions

fresh fruit salad | 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

7-layer dip | refried beans, sour cream, guacamole, shredded cheddar cheese, red onions, chopped tomatoes, jalapeños and black olives

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

themed dinner buffets (cont.)

taste of kansas city

2 meats | \$26.95

3 meats | \$29.95

choose from the following meats:

smoked brisket | tender slices of smoked brisket with bbq sauce

bbq pork ribs | slow cooked to perfection and smothered in bbq sauce

bbq chicken | tender chicken legs and thighs basted in bbq sauce

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

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

baked beans

corn on the cob

potato salad

cole slaw

silver dollar rolls

choice of tier 1 dessert display



taste of asia \$27.95

sweet chili glazed satays | skewers of chicken with a sweet chili glaze

pork fried rice | traditional chinese fried rice with pork

cashew chicken | chicken with asian vegetables in a savory sauce and toasted cashews

beef and broccoli | tender beef and broccoli

vegetable or pork spring rolls

steamed white rice

fresh fruit salad | a blend of fresh seasonal fruits

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

choice of tier 1 dessert display

enhancements

stir fry station \$4 | hand cooked-to-order choice of chicken or beef

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.

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GENERAL INFO BREAKFAST BREAKS LUNCH **DINNER** RECEPTION BAR
PLATED DUET **BUFFETS** ENHANCEMENTS DESSERTS

DINNER

dinner buffets & enhancements



your choice of entrées

- meat loaf
- pot roast
- bbq brisket
- pork loin
- vegetable lasagna
- bourbon street chicken
- chicken angelina
- flank steak
- beef medallions
- pulled pork
- beef lasagna
- pesto salmon

choice of tier 1 dessert display

carving and specialty stations*

carved roast beef	\$6
herb encrusted prime rib	\$14
roasted breast of turkey	\$7
baked honey glazed ham	\$4
roasted pork loin	\$5

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 | \$26.95

2 entrées | \$28.95

3 entrées | \$30.95

choose 1 salad

- garden
- spinach
- strawberry
- caesar

choose 2 cold side

- 4-bean salad
- caprese salad
- antipasto platter
- vegetable crudité
- fruit salad
- creamy vegetable salad
- pasta primavera salad

choose 2 starches

- orzo
- au gratin potatoes
- rice pilaf
- parmesan polenta
- mashed sweet potatoes
- pesto fettuccini
- garlic mashed potatoes
- roasted red potatoes
- macaroni & cheese

chef's fresh vegetables

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

DINNER

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

lemon cream shortcake | refreshing layers of lemon cake and lemon cream

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

strawberry cream cake | layers of strawberry puree and strawberry cream

tier two

upgrade your dessert for an additional \$3

lemon berry cream cake | lemon cake with layers of berries and mascarpone cream

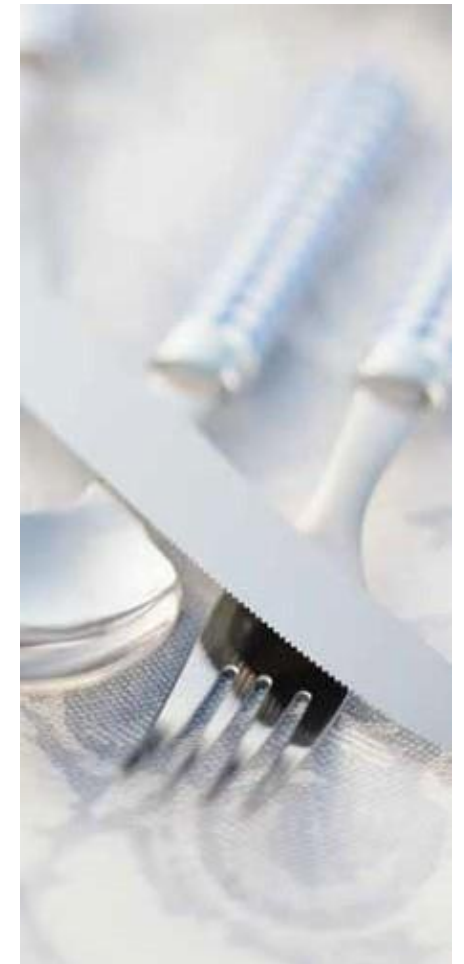
coconut cream layer cake | moist white cake layered with delicate coconut cream and topped with toasted coconut

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, 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	\$125
<i>Add chef attendant for an additional \$75</i>	
asian chicken satays	\$125
chicken drumettes	\$100
pork egg rolls	\$120
lion head meatballs	\$75
sausage stuffed mushrooms	\$125
thai chicken spring rolls	\$125
assorted mini quiches	\$150
breaded chicken strips	\$125
pork pot stickers	\$125
bbq little smokies	\$75
pulled pork served served with fresh rolls	\$125
chicken taquitos	\$75

seafood

miniature crab cakes	\$135
crab stuffed mushrooms	\$135
bacon wrapped shrimp	\$175
fried shrimp	\$160
coconut shrimp	\$160
crab rangoon	\$150

vegetarian

spinach artichoke dip	\$115
<i>Each order serves 50 people</i>	
spanakopita	\$175
vegetarian egg rolls	\$150
jalapeño poppers	\$125

*cold hors d'oeuvres

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

shrimp ceviche shooters	\$160
shrimp cocktail	\$160
roasted red pepper hummus	\$100
<i>Each order served 50 people</i>	
white bean & roasted garlic dip	\$85
<i>Each order serves 50 people</i>	
olive tapenade crostini	\$95
shaved beef crostini	\$145
blue cheese canapés	\$100
shrimp salad canapés	\$135
curry chicken salad canapés	\$125
assorted canapés	\$125
smoked salmon canapés	\$125
deviled eggs	\$85
crab salad in a phyllo cup	\$150
fruit and cheese brochettes	\$100
cherry tomatoes stuffed with Boursin® cheese	\$125
antipasto brochettes	\$125

All cold hors d'oeuvres may be butler passed for \$25 per server

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GENERAL INFO BREAKFAST BREAKS LUNCH DINNER **RECEPTION BAR**
HORS D'OEUVRES PACKAGES DISPLAYS

RECEPTION

hors d'oeuvres packages

jet-setter package \$23.95 | 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
- assorted petit fours

capitol plaza's summer party package \$21.95 | includes:

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

Add a chef attendant to the slider station- additional \$75

tuscan party package \$20.95 | 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
- assorted petit fours

tailgater package \$18.95 | includes:

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

asian \$10.95 | includes:

- crab rangoon
- veggie & pork spring rolls
- chicken satays
- fortune cookies

barbecue \$19.95 | includes:

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

fiesta \$17.95 | includes:

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



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

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GENERAL INFO BREAKFAST BREAKS LUNCH DINNER RECEPTION BAR
HORS D'OEUVRES PACKAGES DISPLAYS

RECEPTION

packages (cont.) & displays

packages

iced seafood bar \$26.95 | includes:

- crab claws
- shrimp cocktail
- shrimp ceviche shooters
- smoked salmon canapés
- assorted petit fours

the tavern \$18.95 | includes:

- fried chicken wings with choice of sauce

house made sauces:

- buffalo, pineapple soy, spicy orange, 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 \$14.95 | includes:

- fried chicken wings with your choice of 3 of our

house made sauces:

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

dips and spreads \$17.95 | includes:

- spinach artichoke dip
- olive tapenade
- roasted red pepper hummus
- bruschetta with herbed goat cheese
- tortilla and pita chips
- vegetable crudité with ranch dressing
- assorted petit fours

“build your own” s’mores \$7.95 | take your guests back in time... roast your own homemade marshmallows over an open flame; served with graham crackers, milk chocolate and dark chocolate.

A New Capitol Plaza Favorite!

displays

vegetable crudités \$4.25 | fresh seasonal vegetables; served with ranch dipping sauce

fresh fruit display \$4.75 | a selection of sliced fresh seasonal fruits

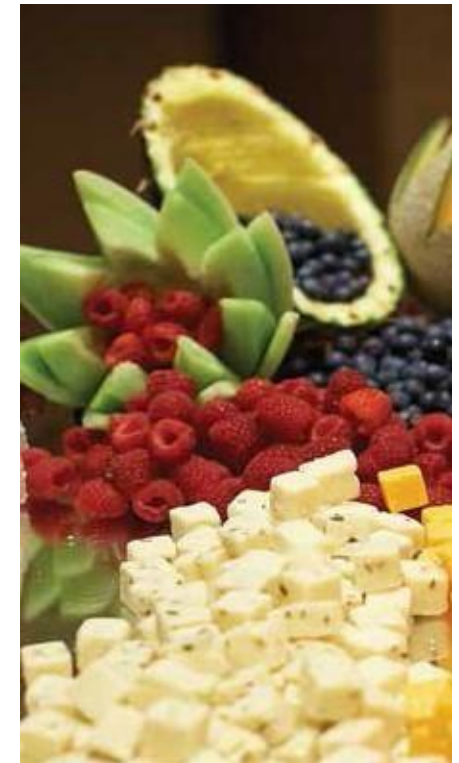
market cheese display \$4.50 | an assortment of domestic cheeses and crackers

international meat & cheese display \$6.50 | an assortment of international deli meats and cheeses with crisp lavosh

antipasto platter \$7 | hard salami, artichoke hearts, kalamata olives, roasted red peppers and assorted cheeses

dessert bar \$8 | an assortment of delicious desserts prepared by our culinary team, items include: chocolate mousse, assorted petit fours, miniature cheesecakes, chocolate covered strawberries and dessert bars

the candy bar \$9 | 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.
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vegetable, fruit & cheese display)*



Capitol Plaza Hotel & Convention Center

1717 SW Topeka Blvd
Topeka, KS 66612
785.431.7200

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BAR

*All charges on all items are subject to a **22%** service charge and applicable sales tax. All prices are per person unless otherwise stated.*

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GENERAL INFO BREAKFAST BREAKS LUNCH DINNER RECEPTION **BAR**
BEVERAGE SERVICE

BAR

beverage service

premium brands

Pinnacle Vodka
 Cruzan Rum
 Captain Morgan Rum
 J&B Scotch
 Canadian Club Canadian Whiskey
 Jim Beam Bourbon
 Sauza Gold Tequila
 New Amsterdam Gin

super premium brands

Absolut 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 \$4.50
 super premium brands \$6.50
 ultra premium brands \$7.50
 domestic bottle beer \$4.00
 import bottle beer \$4.75
 microbrew bottle beer \$4.75
 glass of house wine \$6.00
 assorted soft drinks \$2.50
 0domestic keg \$325.00
 house bottle wine \$24.00
 import /microbrew keg Market

cash bar

premium brands \$5.25
 super premium brands \$7.25
 domestic bottle beer \$4.75
 import bottle beer \$5.25
 microbrew bottle beer \$5.25
 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	\$11	\$8
super premium brands	\$13	\$9

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.

