



Western Racquet Club Event Planner

Spring/Summer 2022

Guidelines and Policies

Room Rental and Minimum (before service charge and tax)

Private room minimum

Founders Conference Room \$150

Wisconsin Room \$250

Davidson Room \$250

Champions Room \$500

Additional rental charges

Porta bar \$175

Dance floor \$225

Screen and projector rental \$100

A \$2500 minimum is required during non-traditional food and beverage hours (on Sunday, Monday, and before 5pm on Saturday).

Deadlines

Details concerning menu, seating, and guaranteed count must be completed one week prior to your event. This guaranteed count may not decrease. If your count increases after the guarantee is given you will be charged for the additional cost on your final bill.

Food & Beverage

All food and beverages must be purchased through the Banquet Director with the exception of wedding cake. No food or beverage of any kind is permitted to be brought into the Club without arrangement by the banquet director.

All alcoholic beverages to be served during any event must be dispensed only by our staff. Proper identification is required. We reserve the right to refuse alcohol service to anyone, at our discretion.

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.

It is State of Wisconsin Health Department policy that any leftover food after a banquet is over is not allowed to be taken by guests. Exceptions are made for cake provided by the client. We ask that you be as accurate as possible when giving your final count. Beverages will not be allowed to leave the premises.

Club Service Charge

A 20% service charge will automatically be applied to the check. This amount goes to the club. If extra labor is required for the event, the client will be billed accordingly.

Tips

A tip may be added by the client and distributed by Western Racquet Club to its service staff.

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Pricing good through December 31, 2022

For over six 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.

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.

Courtney Koprowski, the Club's Director of Banquets & Events, is happy to assist you in creating an ala carte menu that meets your needs and is priced on an individual basis for your budget.





Breakfast

WRC Traditional Continental

*sliced fresh fruits & berries,
assorted fresh baked danish
and cinnamon rolls,*

\$13

includes juice and coffee

Additional breakfast options are available

*our Director of Banquets and Events is 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 \$21

Pesto Salmon Salad

atop spring greens, with tart apples, dried cranberries, toasted almonds, hearts of palm, and feta cheese balsamic vinaigrette \$21

Scallop Citrus Salad

summer greens with fresh citrus pieces, shaved fennel, pickled red onion, shaved manchego cheese tossed in organic agave thyme vinaigrette \$27



Apple Cider Salad

Lunch Entrees

All entrees include freshly-baked warm rolls and whipped butter

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, and 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*

\$18

Maryland Crab Cake

*Maryland crab cake, served with fragrant jasmine sticky rice
topped with citrus ginger salad*

\$21

Coconut Crusted Halibut

*served over jasmine sticky rice and curried lime broth
topped with green papaya salsa*

\$28

Bruschetta Chicken

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

\$21

Chicken and Mushroom Crepes

*served with a white truffle rice pilaf and
broccoli hollandaise*

\$21

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 sliced melons and berries

Freshly baked cookies and fudge brownies

Coffee station

\$22 per person



Hors d' Oeuvres Presentations

Bar Snacks

Choose One:

*fresh made popcorn
or hard pretzels
\$1 per person*

Chips & Salsa

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

Schwarz Fish Company

Salmon Display

*smoked Atlantic salmon,
traditional garnishes,
chopped eggs, diced red
onions, lemon wedges,
capers, and crackers
\$7 per person
minimum of 25 guests
required for all presentations*

Antipasto Platter

*prosciutto d'parma, abruzzo and
calabrese sausages, hard salami
grilled zucchini, red onions,
pepperoncini, marinated
mushrooms, artichokes, kalamata
and manzanilla olives, roasted
peppers, sun-dried tomatoes,
and stravecchio parmesan
\$8 per person*

Assorted Domestic Cheeses and Gourmet Sausages

\$7 per person

Vegetable Crudités

*assorted chilled vegetables with peppercorn dipping sauce
\$5 per person*

Sliced Fresh Seasonal Fruits and Berries

\$6 per person



Cold Hors d' Oeuvres

Classic Bruschetta	\$2
Eggplant Caponata	\$2
Chef's Choice Sushi	\$3
Duck Breast Rose on Brioche Crouton	\$4
Chicken Waldorf Salad in a Phyllo Cup	\$2
Blue Cheese Apricot Canapes	\$1.75
Crispy Prosciutto with Red Onion Marmalade	\$2.5
Cucumber Tea Sandwiches	\$1.5
Caramel Apple Grapes	\$1.75
Mediterranean Antipasti Brochette	\$3
Ahi Tuna Wonton	\$4
Salami Cornucopias	\$1.75
Smoked Salmon Canapé	\$3.5
Classic Wedge Salad Brochettes	\$2.75
Grilled Prosciutto-Wrapped Asparagus	\$2.75
Snow Crab Claws	<i>Market Price</i>
Chilled Shrimp Cocktail	<i>Market Price</i>



Hot Hors d' Oeuvres

All prices are per piece



Parmesan-Breaded Tortellini with Smoked Tomato Ragu

Fig & Goat Cheese Flatbread \$3.25

Chive and Cheddar Cheese Curds \$3.50

Twice-Baked Stuffed Tater Tot \$3.25

Spicy Shrimp Montadito with Eggplant Tapenade \$4

Bacon-Wrapped Water Chestnut \$2

BBQ, Asian, or Swedish Meatballs \$2

Beef Wellington with Burgundy Demi Glace \$4.25

Chorizo & Cheese Quesadilla \$2

Coconut Shrimp with Pina Colada Dipping Sauce \$4

Bacon & Green Onion Stuffed Mushroom \$3

Chicken & Cashew Spring Rolls \$3.50

Tempura Chicken with Honey Mustard Sauce \$2.50

Kung Pao Chicken Brochette \$2.50

Beef Sate with Thai Peanut Sauce \$3

Chicken & Waffles with Rosemary Maple Syrup \$3

Parmesan-Breaded Tortellini with Smoked Tomato Ragu \$2.50

Bacon-Wrapped Chicken with Cranberry Mustard \$2.50

Classic Spanakopita \$3

Specialty Soups and Salads

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

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*

Golden Winter Soup

*butternut squash and
leek bisque with
gruyere 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*

Signature Spinach Salad

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

Salad of Baby Lettuces

*honey-roasted pecans, green
and red grape halves, cherry
tomatoes, dried cranberries,
and 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 with
fresh blueberries, toasted walnuts,
red onion and creamy
gorgonzola drizzled with minted
champagne honey vinaigrette*



Plated Dinner Selections

Available for groups of 25 people or more

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

Please select up to two entrée options for your guests to choose from

Raspberry Pecan Chicken

*pecan-dusted chicken breast, topped with melted brie
cheese, served over wild rice pilaf and baby spinach*
\$31

Chicken Picatta

*herb-roasted chicken breast over garlic herb cappellini
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

Artichoke Stuffed Chicken

*served with lyonnaise potatoes and steamed asparagus
with diced tomatoes and feta cheese
finished with sun-dried tomato jus*
\$34

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*



Plated Dinner Selections

Available for groups of 25 people or more

*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
5 oz or 7oz
Market price*

Southwest Rubbed Filet Mignon

*served over smoked potato puree, with fire roasted corn
topped with Argentinian chimichurri
5 oz or 7oz
Market price*

Filet Mignon & Jumbo Shrimp (3)

*grilled 5oz filet and sautéed shrimp
served with buttery yukon gold mashed potatoes,
and steamed asparagus
Market price*

Pasta Primavera

*sautéed fresh summer corn, baby zucchini,
grape tomatoes and bell pepper strips tossed with
basil pesto-laced cavatappi pasta, topped with
Mexican style crumbling cheese
\$24*

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*

Plated Dinner Selections

Available for groups of 25 people or more

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

Please select up to two entrée options for your guests to choose from

Wood-Roasted Salmon Filets

*over wilted spinach and portabella mushrooms
topped with heirloom tomato Picalilly*

\$36

Norwegian Salmon

*crispy yukon gold potato-crust ed salmon fillet
horseradish cream ed spinach and
dilled tomato concasse*

\$39

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*

\$39

Crab Stuffed Sole

*served with garden vegetable rice pilaf and
steamed broccoli and cherry tomatoes
finished with béarnaise sauce*

\$27

Black and Blue Ribeye Steak

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

\$48

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

\$28 per person

Buffets are available for groups of 25 people or more



That's Amore Buffet



Caprese Salad

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

\$24 per person

*Add a chef-manned station for made-to-order pasta
\$200 per chef*

Buffets are available for groups of 25 people or more

Traditional Buffet

Warm Rolls 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 (select one)

- applewood-smoked pork loin accompanied by bourbon glaze and apple mustard
- slow-roasted beef inside round accompanied by cabernet demi-glaze and creamed horseradish
- herb-roasted all-natural turkey breast accompanied by turkey gravy and cranberry compote
- lemon herb broiled Icelandic cod fillets accompanied by tartar sauce and lemons

add a second option for an additional \$7 per person

incorporate a chef-manned carving station for an additional \$200

Dessert

Turtle Cheesecake

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

\$29 per person

buffets are available for groups of 25 people or more



Carving Stations

*Items listed below are served with oven roasted potatoes,
vegetable du jour, fresh baked rolls and
an appropriate selection of condiments*

Steamship of Beef

*served with creamed horseradish and cabernet demi glace
(serves 50-60 people)
market price*

Chile Marinated Flank Steak

*served with Argentinean chimichurri
(serves 15-20 people)
market price*

Salmon en Croûte

*with dill cream
\$280 (serves 15-20 people)*

Prime Rib of Beef au Jus

*served with creamed horseradish
(serves 25 people)
market price*

Marinated Natural Turkey Breast with Chile Mango Chutney

\$180 (serves 20 people)

Montague Grilled Beef Tenderloin with Burgundy Jus & Creamed Horseradish

*(serves 15-20 people)
market price*

Slow-Roasted Pork Loin Apple Cider Bourbon Glaze

\$220 (serves 25 people)

*an additional \$200 chef-carving fee
will be added to all buffets*

Themed Stations



Italian Station

\$17 per person

Antipasto Display

*prosciutto di parma, abruzzo and calabrese sausages,
hard salami, grilled zucchini, red onions, pepperoncini, marinated
mushrooms, artichokes, kalamata & manzanillo olives,
roasted peppers, and sun-dried tomatoes,
stravecchio parmesan*

Parmesan Baked Garlic bread

French Italian bread covered in toasted parmesan

Roasted Vegetable Pasta Primavera

Meatballs Marinara

Mashed-Tini Bar

\$13 per person

Whipped Garlic Herbed Butter Mashed Potatoes

served in a martini glass

*toppings include: shredded cheddar, crispy bacon,
green onions, caramelized onions, exotic mushrooms,
crispy jalapenos, crispy onions, cabernet demi, mild salsa,
steamed broccoli, sour cream, gorgonzola cheese,
and fresh horseradish*

Risotto Station

\$13 per person (add \$200 for labor)

there are two options for guests to choose from:

Seasoned Chicken & Vegetable Herb Risotto and

Wild Mushroom & Vegetable Herb Risotto

(spicy sautéed shrimp, add \$3)

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

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

\$12.5 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 + \$200 chef-manned station fee



Chocolate-Dipped Strawberries

\$2 each

Chocolate Chip Cookies

\$1.50 each

Seven Layer Bars, Turtle Bars and Raspberry Lemon Bars

\$2 each

Double Fudge Brownies

\$1.50 each

Assorted Chocolate Truffles

\$2 each



Late Night Snacks

Assorted Made-to-order Pizzas

\$18 each

Assorted Flatbreads

\$12 each

BBQ Pork Sliders

*with white cheddar cheese & pickled red onions
served on a pretzel bun*

\$5 each

Build-your-own Beef Slider Bar

\$5 each

Mini Hot Dog or Bratwurst Sliders

\$4 each

Barbecue or Swedish Meatballs

\$2 each

Soft Baked Pretzels

with warm cheese sauce

\$3 per person



Bar Information

Bar service is charged by consumption
for events at Western Racquet Club

Beer and House Wine:

Imported and domestic beer is available in draft and bottles. House wines include chardonnay, sauvignon blanc, pinot grigio, riesling, moscato, white zinfandel, merlot, pinot noir, and cabernet sauvignon wines.

Call Brands:

Call brands include: Beefeaters, Bombay, Canadian Club, Tanqueray, Jim Beam, Korbel, Seagram's 7 Crown, Seagram's V.O., Tito's, Southern Comfort, Bacardi, Captain Morgan

Premium Brands:

Premium brands include: Absolut, Bombay Sapphire, Tanqueray, Tullamore Dew, Ketel One, Stolichnaya, Dewars, J & B, J. Walker Red, Bulleit, Chambord, Crown Royal, Cointreau, Jack Daniels, Frangelico, Jameson, Makers Mark

Top Shelf Brands:

Top shelf brands include: Grey Goose, Glenlivet, J. Walker Black, Gentleman's Jack, Jack Daniels Single, Hendrick's, Knob Creek, Don Julio Silver, Grand Marnier, Patron Silver, B & B



Bar Information



Cash Bar Service

Call Brand Cocktails: \$8-\$10 per drink

Premium Cocktails: \$9-\$11 per drink

Top Shelf Cocktails: \$10-\$12 per drink

Imported & Domestic Beer: \$5-\$7 per draft or bottle

House Wine: \$28 per bottle

Champagne: \$28 per bottle

Sangria (red or white): \$60/gallon

Non-alcoholic Punch: \$40/gallon

Blender drinks are not available at events.

Courtney Koprowski
Clubhouse Manager and Director of Banquets & Events
ckowprowski@westernracquetclub.com

Courtney Koprowski joined the Food & Beverage team at Western Racquet Club in July of 2014 as Clubhouse Manager. Courtney oversees all aspects of front of the house dining and Club events. She is passionate, driven, and has nearly 20 years of experience in the restaurant and hospitality industry. Prior to joining the WRC team Courtney managed Jimmy's Island Grill located in the Radisson Hotel and has planned events for The Westown Association which include the Downtown St. Patrick's Day Parade, River Rhythms concert series, and downtown Farmer's Market. She has also managed large corporate training seminars for Rockwell Automation. In addition to her passion for leading her team, she enjoys decorating the Club for the holidays and booking music for member events. Courtney holds a Hotel Management degree from Milwaukee Area Technical College

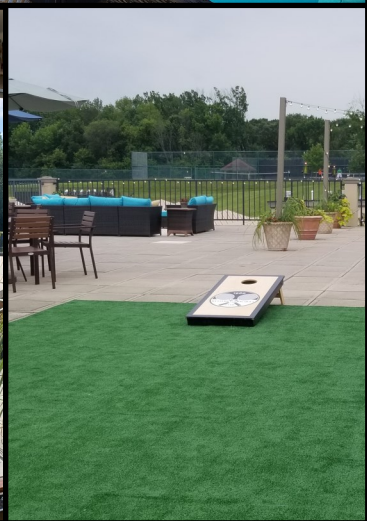
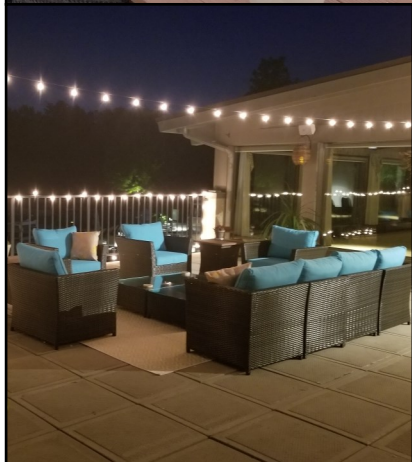
James Golombowski
Executive Chef and Director of Food & Beverage
chef@westernracquetclub.com

Executive Chef James Golombowski joined the Western Racquet Club in 2004 as Sous Chef and was offered the coveted Executive Chef position in 2007 that he occupies today. Along with his talented kitchen staff, Chef James prepares lunch and dinner for club members and their guests. Chef James has received multiple NRA Professional Development Certifications including Nutrition, Menu Planning and Design, Catering and Special Events Planning, ServSafe Food Protection Management and Successful Hospitality Supervision.

Chef James' first culinary experience was as a line cook at the Elm Grove Inn. He received a culinary arts degree from the Milwaukee Area Technical College receiving both the Gold Medal Student Hot and Cold Plate Competitions. Chef James also studied at the Culinary Institute of America in Napa Valley, California in 2012. He earned his American Culinary Federation Accreditation and is an American Culinary Federation Certified Culinarian. Chef James apprenticed at the four-star restaurant Harold's located in the Four Points by Sheraton and later worked at Crawdaddy's as a Lead Line Cook.

Rooftop Patio

Available, weather permitting, when booked
with the Champions Room





Western Racquet Club

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



Photo by Reminisce Studio

www.westernracquetclub.com

May 2022