

# TOPAZ

— CAFE —

## PRIVATE EVENTS

LEARN MORE & PLAN EVENTS

[BECKY@TOPAZCAFE.COM](mailto:BECKY@TOPAZCAFE.COM)

[WWW.TOPAZCAFE.COM](http://WWW.TOPAZCAFE.COM)



GEMSTONE CAFE HOSPITALITY GROUP



TOPAZ CAFE - BURR RIDGE is located in the heart of the Burr Ridge Village Center. Offering a unique Contemporary American menu featuring steaks, chops and seafood.

The warm, inviting interior boasts a beautiful chef's table, elegant and spacious private dining rooms, a stunning outdoor patio, and a charming lounge. Providing an extensive mix of private and semi-private spaces which serve as the perfect place to host parties or events.

## LARGE PRIVATE DINING ROOM

Tucked away from the lively main dining room and lounge providing a warm, intimate setting. This room features floor to ceiling windows and a gorgeous wine wall. Perfect for corporate gathering, showers, and rehearsal dinners!

THIS SPACE CAN ACCOMODATE  
**65 SEATED | 80 COCKTAIL**

**DEPOSIT: 25% of F&B due within five days of booking**

FOOD & BEVERAGE MINIMUMS (PRE TAX & GRATUITY):

LUNCH 11am-3pm (Tue-Fri) \$1,500 min

LUNCH 11am-3pm (Sat & Sun) \$2,500 min

DINNER 5pm+ (Mon) \$3,000 min

DINNER 5pm+ (Tue-Wed) \$2,500 min

DINNER 5pm+ (Thurs) \$3,000 min

DINNER 5pm+ (Fri-Sat) \$4,500 min

DINNER 5pm+ (Sun) \$3,000 min



## SMALL PRIVATE DINING ROOM

A charming and quiet private dining space perfect for business meals or family dinners and celebrations.

THIS SPACE CAN ACCOMODATE  
**16 SEATED**  
**(10 SEATED with AV)**

**USE OF EVENT MENU REQUIRED FOR GROUPS OF 12+**

**DEPOSIT: \$100 Due within five days of booking**

FOOD & BEVERAGE MINIMUMS (PRE TAX & GRATUITY):

DINNER 5pm+ (Tue-Thurs) \$1,000 min

DINNER 5pm+ (Fri-Sat) \$1,500 min

## TOPAZ PATIO

Indoor-Outdoor dining at it's finest. Featuring a retractable glass roof and sides providing year-around accessibility. Perfect for any event from business to pleasure!

THIS SPACE CAN ACCOMODATE  
**80 SEATED | 100 COCKTAIL**

**DEPOSIT: 25% Due within five days of booking**

FOOD & BEVERAGE MINIMUMS (PRE TAX & GRATUITY)

LUNCH 11am-3pm (Mon-Fri) \$1,500 min

LUNCH 11am-3pm (Sat & Sun) \$2,500 min

DINNER 5pm+ (Mon) \$3,000 min

DINNER 5pm+ (Tue-Wed) \$2,500 min

DINNER 5pm+ (Thurs) \$3,000 min

DINNER 5pm+ (Fri-Sat) \$5,000 min

DINNER 5pm+ (Sun) \$3,000 min





# HORS D'OEUVRES

SERVED PASSED by our staff or FAMILY STYLE at the table

SEASONAL BRUSCHETTA.....	5.00 EA
ANTIPASTO SKEWER .....	5.00 EA
SHRIMP COCKTAIL .....	6.00 EA
MINI LOBSTER SALAD SANDWICH .....	9.00 EA
SALMON TARTAR .....	6.00 EA
TUNA TARTAR ON WON TON .....	6.00 EA
MINI CRAB CAKE .....	6.00 EA
GRILLED SHRIMP .....	6.00 EA
CHEESEBURGER SLIDERS .....	5.00 EA
CHICKEN SATAY .....	5.00 EA
BEEF WELLINGTON .....	6.00 EA
MUSHROOM TARTLET .....	5.00 EA
MEATBALLS .....	5.00 EA
FAMILY STYLE CHARCUTERIE <small>MEAT + CHEESE COMBINATION</small> .....	7.00 PER PERSON



PRICES EXCLUDE BEVERAGES. CURRENT SALES TAX + 22% GRATUITY APPLY TO ALL FOOD AND BEVERAGE.  
 PRICE, SEASONAL OFFERINGS AND MENU SELECTION SUBJECT TO CHANGE AND AVAILABILITY



## THREE COURSE DINNER \$49.95 per person

FIRST COURSE SOUP OR SALAD - CHOOSE ONE \_\_\_\_\_

**FARMER** mixed greens, frisee, watermelon radish, berries, candied pecans, goat cheese, apple cider vinaigrette

**BEET** arugula, greek yogurt, citrus, granola crumble, citrus vinaigrette

**ARUGULA** red onion, feta, cherry tomatoes, lemon vinaigrette

**CAESAR** romaine hearts, aged parmesan, torn croutons

**SOUP DU JOUR** daily selection

SECOND COURSE CHOOSE TWO FAMILY STYLE or THREE PLATED\* \_\_\_\_\_

\*FOR PLATED OPTION - HOST WILL PROVIDE TOPAZ WITH ENTREE COUNT 72 HOURS IN ADVANCE

**FILET MIGNON (+20)**

**NY STRIP (+10)**

**BRAISED SHORT RIBS (+10)**

**SURF & TURF (MKT)**

**AMISH CHICKEN BREAST**

**DOUBLE PORK CHOP (+10)**

**LAKE SUPERIOR WHITEFISH**

COUS COUS, BLISTERED TOMATOES, MUSHROOMS, BABY SPINACH,  
LEMON BEURRE BLANC

**SCOTTISH SALMON**

**MUSHROOM RISOTTO**

**RIGATONI A LA VODKA**

**SEASONAL RAVIOLI**

SIDES CHOOSE TWO \_\_\_\_\_

SERVED WITH PROTEIN(S) CHOSEN ABOVE

**MASHED POTATOES**

**ROASTED POTATOES**

**BRUSSEL SPROUTS**

**GREEN BEANS + CARROTS**

**SEASONAL VEGETABLES**

THIRD COURSE CHOOSE ONE \_\_\_\_\_

**FLOURLESS CHOCOLATE CAKE**

**LEMON CHEESECAKE** berry sauce

**CARROT CAKE** cream cheese frosting

**LITTLE BITES** Chef's mini assortment

**SORBET** lemon, mango or raspberry

**GELATO** chocolate, vanilla or pistachio

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# FOUR COURSE DINNER \$59.95 per person

## FIRST COURSE \_\_\_\_\_

**CRAB CAKE** petite salad, lemon aioli

**SHRIMP COCKTAIL** cocktail sauce

**BRUSCHETTA** classic tomato-basil

**MUSHROOM RISOTTO**

**MEATBALLS** polenta, pomodoro sauce

## SECOND COURSE SOUP OR SALAD - CHOOSE ONE \_\_\_\_\_

**FARMER** mixed greens, frisee, watermelon radish, candied pecans, berries, goat cheese, apple cider vinaigrette

**BEET** arugula, greek yogurt, citrus, granola crumble, citrus vinaigrette

**ARUGULA** red onion, feta, cherry tomatoes, lemon vinaigrette

**CAESAR** romaine hearts, aged parmesan, torn croutons

**SOUP DU JOUR** daily selection

## THIRD COURSE CHOOSE TWO FAMILY STYLE or THREE PLATED\* \_\_\_\_\_

\*FOR PLATED OPTION - HOST WILL PROVIDE TOPAZ WITH ENTREE COUNT 72 HOURS IN ADVANCE

**FILET MIGNON (+20)**

**NY STRIP (+\$10)**

**BRAISED SHORT RIBS (+10)**

**SURF & TURF (MKT)**

**AMISH CHICKEN BREAST**

**DOUBLE PORK CHOP (+10)**

**LAKE SUPERIOR WHITEFISH**

COUS COUS, BLISTERED TOMATOES, MUSHROOMS, BABY SPINACH, LEMON BEURRE BLANC

**SCOTTISH SALMON**

**MUSHROOM RISOTTO**

**RIGATONI A LA VODKA**

**SEASONAL RAVIOLI**

## SIDES CHOOSE TWO \_\_\_\_\_

SERVED WITH PROTEIN(S) CHOSEN ABOVE

**MASHED POTATOES**

**ROASTED POTATOES**

**BRUSSEL SPROUTS**

**GREEN BEANS CARROTS**

**SEASONAL VEGETBALES**

## FOURTH COURSE CHOOSE ONE \_\_\_\_\_

**FLOURLESS CHOCOLATE CAKE**

**LEMON CHEESECAKE** berry sauce

**CARROT CAKE** cream cheese frosting

**LITTLE BITES** Chef' mini assortment

**SORBET** lemon, mango or raspberry

**GELATO** chocolate, vanilla or pistachio

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# THREE COURSE LUNCH

\$39.95 per person

MON-SUN 11AM-3PM

## FIRST COURSE SOUP OR SALAD - CHOOSE ONE

**FARMER** mixed greens, frisee, watermelon radish, candied pecans, berries, goat cheese, apple cider vinaigrette

**BEET** arugula, greek yogurt, citrus, granola crumble, citrus vinaigrette

**ARUGULA** red onion, feta, cherry tomatoes, lemon vinaigrette

**CAESAR** romaine hearts, aged parmesan, torn croutons

**SOUP DU JOUR** daily selection

## SECOND COURSE CHOOSE TWO FAMILY STYLE or THREE PLATED\*

\*FOR PLATED OPTION - HOST WILL PROVIDE TOPAZ WITH ENTREE COUNT 72 HOURS IN ADVANCE

### LAKE SUPERIOR WHITEFISH

COUS COUS, BLISTERED TOMATOES, MUSHROOMS, BABY SPINACH,  
LEMON BEURRE BLANC

### SCOTTISH SALMON

### AMISH CHICKEN BREAST

### NY STRIP (+10)

### MUSHROOM RISOTTO

### RIGATONI A LA VODKA

### SEASONAL RAVIOLI

## SIDES CHOOSE TWO

SERVED WITH PROTEIN(S) CHOSEN ABOVE

### MASHED POTATOES

### ROASTED POTATOES

### BRUSSEL SPOUTS

### GREEN BEANS & CARROTS

### SEASON VEGETABLES

## THIRD COURSE CHOOSE ONE

### FLOURLESS CHOCOLATE CAKE

**LEMON CHEESECAKE** berry sauce

**CARROT CAKE** cream cheese frosting

**LITTLE BITES** Chef's mini assortment

**SORBET** lemon, mango or raspberry

**GELATO** chocolate, vanilla or pistachio

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# BUFFET

DINNER \$59.95 PER PERSON | LUNCH \$45.95 PER PERSON

## SALAD CHOOSE TWO \_\_\_\_\_

**FARMER** mixed greens, frisee, watermelon radish, candied pecans, berries, apple cider vinaigrette

**BEET** arugula, greek yogurt, citrus, granola crumble, citrus vinaigrette

**ARUGULA** red onion, feta, cherry tomatoes, lemon vinaigrette

**CAESAR** romaine hearts, aged parmesan, torn croutons

## ENTREES CHOOSE TWO \_\_\_\_\_

**LAKE SUPERIOR WHITEFISH** COUS COUS, BLISTERED TOMATOES, MUSHROOMS, BABY SPINACH, LEMON BEURRE BLANC

**GRILLED CHICKEN BREAST**

**SCOTTISH SALMON**

**PORK TENDERLOIN**

**RIGATONI A LA VODKA**

ENTREES INCLUDE ROASTED POTATOES + SEASONAL VEGETABLES

## DESSERT \_\_\_\_\_

**LITTLE BITES** Chef's mini assortment

## ADD ON'S \_\_\_\_\_

**CARVING STATION** INCLUDES DINNER ROLLS + 2 SAUCES

**BEEF TENDERLOIN (MKT)**

**SIRLOIN (MKT)**

**PORK TENDERLOIN (MKT)**

**CHARCUTERIE PLATTER**

**2 MEATS (+7) | 2 CHEESES (+7) | OR COMBINATION (+7)**

**SUNDAE BAR**

**CHOCOLATE & VANILLA GELATO | 2 SAUCES | 4 TOPPINGS**

**\$7 PER PERSON**

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# BEVERAGE

## Mimosa Bar

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**3 HOURS - \$35 PER PERSON + \$150 ATTENDANT FEE  
AVAILABLE SATURDAY & SUNDAY AFTERNOON EVENTS ONLY**

Bottomless Mimosas with choice of juices (Soft Drinks and Ice Tea included)

Classic Juices - choose two

**ORANGE**

**CRANBERRY**

**PINEAPPLE**

**GRAPEFRUIT**

Specialty Juices - choose one

**WHITE PEACH**

**STRAWBERRY**

**WATERMELON**

**BLOOD ORANGE**

## Bubbles

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Pop the bubbly with a toast of sparkling wine! \$7 per person

## Beer & Wine

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Select Beers, House Red, House White, Rose, Prosecco, Soft Drinks, Coffee & Teas

**\$20 PER HOUR - PER PERSON**



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## Classic Bar

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House Spirits, Select Beers, House Red, House White, House Rose, Prosecco, Soft Drinks, Coffee & Teas

**\$22 PER HOUR - PER PERSON**

### House Spirits

TITO'S VODKA, PRARIE GIN, CORAZON BLANCO TEQUILA, OLD FORESTER BOURBON, RITTENHOUSE RYE, DEWARS SCOTCH, BACARDI RUM

## Premium Bar

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Specialty Cocktails, Premium Spirits, Select Beers, House Red, House White, House Rose, Prosecco, Soft Drinks, Coffee & Teas

**\$24 PER HOUR - PER PERSON**

### Premium Spirits

GREY GOOSE VODKA, TANQUERY GIN, TEQUILA OCHO BLANCO, OLD FORESTER BOURBON, HIGH WEST DOUBLE RYE, JOHNNY WALKER BLACK SCOTCH, BACARDI RUM

## Specialty Cocktails

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### MIDNIGHT IN PARIS

Vodka, Chambord,  
Lime, Pineapple,  
Prosecco Float



### THE G.T.O

Gin, Thyme, Bonal,  
Lime, Grapefruit



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## MORE INFORMATION & FAQ'S

### Children's Menu

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Available for little guests age 8 & under. Includes soft drink and gelato for dessert - \$12

**AMISH CHICKEN FINGERS with French Fries**

**RIGATONI with marinara or butter**

**CHEESEBURGER SLIDERS (2) with French Fries**

### FAQs

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**IS A DEPOSIT REQUIRED?** Yes. Deposits payments (25% of food and beverage minimum) are required within 5 days of booking. Cancellation forfeits deposit paid, additional cancellation fees may apply.

**IS THERE A MINIMUM SPEND REQUIRED?** Yes, see food and beverage minimums listed on page two. Should the minimum not be met, the difference will be assessed as a Room Fee.

**WHEN DOES THE MENU NEED TO BE FINALIZED?** Completed menus (food and beverage selections) are due **at least 2 weeks** prior to your event date. If the event is booked **less than 2 weeks** prior, menu is due within **3 days** of booking. **Guests will not have a choice of entree at the event.** If choosing the Family Style entree option, the host will select two entrees that will be served family style and guests will enjoy both selections. If choosing the Plated option, the host will choose three entrees and provide those choices to their guests **in advance**. It will be the hosts responsibility to collect their guests entree choice and provide Topaz with a total number of each entree ordered no less than 72 hours before the event. If choosing the Plated entree choice, hosts will need to provide placecards with each guests' selection clearly stated.

**WHEN IS THE FINAL GUEST COUNT DUE?** A final guarantee number of guests is due **by 3pm 3 days (72 hours)** prior to your event. If the event is booked **less than 72 hours** prior to the event the guarantee count is the contracted guest count at booking.

**WHAT FORMS OF PAYMENT ARE ACCEPTED?** Accepted forms of payment include cash and credit card. No personal checks are accepted.

**WHAT COVID PRECAUTIONS ARE IN PLACE?** Topaz is following all current national, state and local (Cook County) mandates and requirements. This information can and may change frequently without advance notice.

**WHERE DO MY GUESTS PARK?** Free on street and garage parking are available. Valet parking is available during dinner hours (Tue-Sat). Cost per car is \$10. If you are interested in providing complimentary valet for your event, the Event Director can provide you with a price quote.

**DO YOU HAVE AV EQUIPMENT AVAILABLE?** We offer the following AV equipment for rental:  
Screen \$50 | Projector \$150 | Microphone \$100

**CAN I PROVIDE MY OWN CAKE/COOKIES, ETC?** Hosts may bring in their own dessert, **a \$30 fee applies**. No other outside food or beverage is allowed. The \$30 fee includes a dessert table with white linen and Topaz will cut, plate and serve your cake. No platters, cake stands, etc for items brought in are provided. Custom Cakes may be ordered through our Pastry Chef, the Event Director can provide you with pricing. See contract for more information on deliveries and outside vendors.

**WHAT TYPE OF DECOR MAY I BRING?** Hosts may provide décor for their event; however we kindly ask that glitter and confetti be excluded. Additionally, blue painters tape is required to hang any pictures, posters, etc. to avoid damage to walls. Hosts will have access to their reserved space 1 hour prior to your event start time unless otherwise agreed in advance. If extensive set up is required, a \$150 Set up Fee will apply. See contract for more information on deliveries and using outside vendors.

**DO YOU OFFER A MENU TASTING?** Yes. Menu Tastings may be scheduled in advance with the Event Director. Tasting costs reflect all event menu pricing listed on the event menus.

**CAN TOPAZ ACCOMODATE DIETARY CONCERNS?** Gluten free, vegetarian and vegan options are available upon request. Please inform the Event Director when you submit your menu of any dietary needs.