



**FORT BLISS  
BANQUET SERVICES**



**GOLDEN TEE CLUBHOUSE  
CATERING**

PRICES EFFECTIVE 1 APRIL 2019

 **GOLDEN TEE** 

*Underwood Golf Complex  
Bldg. 3191, 3200 Coe Avenue  
Fort Bliss, Texas 79916*

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**FOR MORE INFORMATION, VISIT [WWW.BLISS.ARMYMWR.COM](http://WWW.BLISS.ARMYMWR.COM) AND SEARCH FOR "CATERING"**



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## DRIVING DIRECTIONS

### FROM US HIGHWAY 54 NORTH

Exit US-54 at Ellerthorpe. Turn right onto Coe Avenue; drive to the end of Coe. The Underwood Golf Complex will be straight ahead. The Golden Tee is located inside the golf complex.

### FROM US HIGHWAY 54 SOUTH

Exit US-54 at Ellerthorpe and turn left onto Ellerthorpe Avenue. Follow Ellerthorpe as it turns right. The Underwood Golf Complex will be straight ahead, at the intersection of Ellerthorpe and Coe. The Golden Tee is located inside the golf complex.



Welcome to the Fort Bliss Golden Tee Clubhouse, located at the Underwood Golf Complex. We assure you that we will make your event a pleasant and memorable occasion. Please take a moment to read the following important information pertaining to the use of this facility.



## IMPORTANT INFORMATION

Any damages to the facilities caused by guests will be the responsibility of the host. **No items can be taped, stapled or nailed onto any wall in the facility.** Table decorations with dripless candles can be used as centerpieces provided the flame is enclosed in glass. Tablecloth damages caused from table decorations will be charged to the host at \$20.00 per tablecloth. Glitter sprinkles, tinsel or confetti is not allowed into the facility - a cleanup fee will be assessed after the fact (depending on room space rented). The Golden Tee is not responsible for any item lost or left behind in the facility.

**With the exception of special occasion cakes, pastries, and Grog ingredients, NO other outside food or beverages can be brought into the facility. This is an Army regulatory requirement. A corkage fee of \$ 5.00/bottle will be assessed for Grog ingredients. Additionally, all food and beverages must be consumed on the premises.**

All functions have a five (5) hour time limit. Additional hours may be added for a fee. Rehearsals, set-up and break-down must take place within the time frames effective with club operations.

The catering office must receive a guaranteed count 72 hours before the day of the event. This guarantee will be the minimum meals catered; however, the catering office must be notified immediately of any additions of up to 10% to the guaranteed count 48 hours prior to the starting time of the event. Last minute additions to the count at the time of the function may not be accommodated.

All function accounts must be settled 72 hours prior to the function. Pre-payments and Unit payment arrangements must be arranged with the catering representative. Acceptable payment: includes cash, Visa, Mastercard, Discover or cashier's check. Personal checks will not be accepted. No exceptions. Please call (915) 568-9891 for verification of final accounts and amounts due.

The MWR Audiovisual Branch will furnish all audio and visual equipment (see brochure for equipment and costs). No outside equipment is allowed into the facility, with the exception of deejays or other entertainment. Reservations are only tentative until deposit is made. A copy of orders is required to request postponement.

All laws and Fort Bliss post policies regarding the consumption of alcohol on Fort Bliss property must be enforced by all guests and patrons invited to utilize the Golden Tee.

The post drinking age is 21 years old without exception. No minors can consume alcoholic beverages at any time. No alcoholic beverages may be brought in to the facility nor consumed on Gen. George V. Underwood Jr. Golf Complex property, including the parking lot.

As a host, it is the responsibility of the individual or organization to comply with the laws of safe alcohol consumption and to ensure all their guests comply as well. Disregard of or inability to enforce these Fort Bliss policies will involve that host in legal reprimand with post authorities.

Listed below are the room capacities and fees. Rental fees will be charged when a function is held at the facility and no food and beverages are ordered. May apply to conferences and social events.

Rental Fee for general meeting \$50.00

| <b>ROOMS</b>            | <b>SEATING CAPACITY</b> | <b>W/ DANCE FLOOR</b> | <b>CLASSROOM SETUP</b> | <b>STANDING RECEPTION</b> | <b>SET-UP FEE</b> |
|-------------------------|-------------------------|-----------------------|------------------------|---------------------------|-------------------|
| Ballroom                | 100                     | 80                    | 96                     | 150                       | \$ 300.00         |
| *Ballroom + Dining Room | 240                     | 200                   | N/A                    | 300                       | \$ 500.00         |
| Patio                   | 72                      | N/A                   | N/A                    | N/A                       | \$ 150.00         |

\*Dining room is available only after 8 p.m.





## BREAKFAST BREAKS *(per person)*

**THE CONTINENTAL .....\$ 9.00**

mini bagels or croissants w/ cream cheese and fruit preserves  
danish or muffins  
orange juice  
coffee or hot tea

**ADD YOGURT OR GRANOLA .....\$ 2.00**

 **THE AMERICAN CLASSIC - BREAKFAST BUFFET .....\$ 13.00**

*("border style" option substitute with chorizo and tortillas)*

fluffy scrambled eggs  
bacon slices or sausage links  
potatoes o'brien  
hot buttermilk biscuits or silver dollar pancakes  
butter, preserves, honey  
fresh fruit slices  
chilled orange juice  
coffee or hot tea

**ACTION STATION (ADD TO ANY OF THE ABOVE).....\$ 4.00 per person**

Choose one:

Omelettes, Waffles, or French Toast

**AFTERNOON BREAK .....\$ 9.00**

assorted fresh fruit slices  
assorted cookies  
iced tea and punch or lemonade



MENU ITEMS MADE WITH REGIONALLY GROWN INGREDIENTS AND/OR INFLUENCED BY LOCAL CULTURE

all prices subject to a 20% service charge

 **LUNCH & DINNER ENTRÉES** *(please choose one (1) option per party)*

*All entrées are served with a tossed green salad (at dinner time), a premier vegetable and starch, roll and butter, coffee and iced tea.*

*\* indicates starch and/or vegetable are predetermined with meal*

**HERBED ROAST BEEF** .....\$ 14.50

served with red-wine and mushroom sauce

**ITALIAN CHICKEN \*** .....\$ 14.00

served with angel hair pasta, roma tomato, pine nuts, and pesto

**BAKED ITALIAN LASAGNA \*** .....\$ 14.00

either vegetarian, beef, or chicken

 **GREEN CHILE LASAGNA** .....\$ 14.00

served with a light, white green chile sauce

**COUNTRY-FRIED STEAK W/CREAM GRAVY** .....\$ 14.00

**BBQ BRISKET** .....\$ 14.50

 **MEXICAN PLATE \*** .....\$ 13.00

one chile relleno, one enchilada, one taco - served with rice and beans

**CHICKEN MARSALA** .....\$ 18.00

breaded chicken breast served with marsala wine and mushroom demi-glaze

**CHICKEN CORDON BLEU** .....\$ 18.00

drizzled with alfredo sauce

**CHICKEN PICCATA** .....\$ 18.00

served over angel hair pasta w/lemon butter sauce

**TEQUILA LIME CHICKEN**.....\$ 18.00

served w/ crispy tortilla strips

**TENDERLOIN OF BEEF** ..... **Fair Market Value**

served with bordelaise sauce

**EGGPLANT PARMESAN**.....\$ 18.00



**MENU ITEMS MADE WITH REGIONALLY GROWN INGREDIENTS AND/OR INFLUENCED BY LOCAL CULTURE**



**PRIME RIB** ..... Fair Market Value  
served with au jus and horseradish

**FILET MIGNON** ..... Fair Market Value  
served with brandied mushroom ca

**ROAST LOIN OF PORK** .....\$ 17.00  
served with herbed demi-glaze

**PASTA PRIMAVERA** .....\$ 16.00  
tossed with fresh vegetables

 **TWO ENTREE OPTION** ..... additional \$ 2.00  
Choice of two entrées, one starch and one vegetable.  
Final price of meal will be determined by manager.

## **PREMIERE VEGETABLES & STARCHES**

steamed broccoli, cauliflower & baby carrots  
belgian carrots and broccoli florets  
honey glazed baby carrots  
sautéed broccoli almondine  
garlic mashed potatoes  
sicilian steamed blend of garden vegetables  
green bean almondine  
rosemary oven roasted new potatoes  
sautéed broccoli w/red pepper strips in butter  
almond rice pilaf

oven roasted new potatoes  
whipped potatoes  
scaloped potatoes  
potatoes au gratin  
wild rice  
buttered noodles with parsley  
blend of carrot, zucchini and yellow squash  
belgian carrots & broccoli florets  
stuffed potato

 **LUNCH SALADS** *served with assorted rolls, iced tea, and coffee*

**CHEF'S SALAD** .....\$ 12.00

a classic ham, turkey and assorted cheeses on a bed of crisp greens with your choice of dressing, served with fresh baked rolls

**GRILLED CHICKEN CAESAR SALAD** .....\$ 12.00

marinated sliced grilled chicken breast served on crisp romaine lettuce tossed in caesar dressing, served w/ fresh bread sticks

**TACO SALAD** .....\$ 12.00

zesty ground beef, pinto beans, tomatoes, taco shell, and shredded cheese served over a bed of lettuce

\*substitute steak fajita..... \$ 14.00

**COBB SALAD** .....\$ 11.00

a favorite with chopped bacon, eggs, bleu cheese crumbles and avocado

 **LUNCH SANDWICHES** *served with iced tea and coffee*  
*(ask our catering office about box lunches!)*

**JUMBO CROISSANT SANDWICH** .....\$ 11.00

your choice of roast beef and cheddar cheese, ham and swiss cheese, chicken salad or tuna salad, served with potato salad

**CLUB HOUSE/CLUB SUB** .....\$ 12.00

fresh bread piled high with turkey, ham, bacon and american cheeses, lettuce and tomatoes, served with a kosher dill spear and potato salad or potato chips

**½ SANDWICH AND SOUP OR SALAD** .....\$ 10.00

your choice of roast beef and cheddar cheese, ham and swiss cheese, chicken salad or tuna salad, served with garden salad or the soup du jour

 **LUNCH & DINNER BUFFETS** *All buffets are served w/dinner rolls, country crock spread, iced tea & coffee, and OPEN FOR 90 MINUTES. (50-person minimum for buffet service)*

**AMERICAN DELI - DELUXE BUFFET** \$ 14.00

sliced ham, sliced turkey breast, sliced roast beef, american, swiss and provolone cheeses, white, whole wheat & sourdough breads served with condiments and relishes with crisp lettuce, tomato slices and accompanied by potato salad & potato chips

**ADD TUNA SALAD** .....\$ 2.00

**MEXICAN BUFFET .....\$ 15.00**

red and green enchiladas, beef flautas, spanish rice, refried beans and tossed salad w/ assorted dressings, served with warm tortillas, sour cream, jalapeños & salsa

**ITALIAN BUFFET .....\$ 15.00**

spaghetti with marinara sauce or fettuccini with alfredo sauce and chicken, beef or veggie lasagna, tossed salad, and garlic toast

**BBQ BUFFET .....\$ 15.00**

choice of pulled pork, sliced brisket or baked chicken, macaroni or potato salad, garden salad, ranch beans, corn o'brien and corn bread

**DELUXE BUFFET .....\$ 20.00**

choice of two entrees, three salads and three accompaniments

**GRAND BUFFET ..... \$ 23.00**

choice of three entrees, three salads and three accompaniments

**PREMIERE BUFFET ..... additional \$ 3.00**

an added upscale selection in place of any entrée chosen to the deluxe & grand buffets, as well as your choice of steamshipround of beef or prime rib with chef's carving services or jambalaya

*per item per person+ 20% svc*

**ENTRÉES**

sliced roast beef  
baked chicken (on the bone)  
honey glazed ham  
roast loin of pork  
roast turkey with dressing  
bbq beef or pork ribs  
beef burgundy  
baked fish almondine  
sesame chicken with teriyaki  
baked lasagna (chicken, beef or vegetable)  
herb roasted chicken breast  
marinated brisket

**SALADS**

garden salad bowl  
potato salad  
coleslaw  
pasta salad  
three bean salad  
cucumber salad  
spinach salad  
carrot and  
raisin salad  
fruit salad

**ACCOMPANIMENTS**

green beans almondine  
corn o'brien  
steamed buttered broccoli  
glazed baby carrots  
vegetable medley  
rice pilaf  
wild rice  
au gratin potatoes  
oven roasted potatoes  
whipped potatoes  
buttered noodles




## ADD VARIETY TO RECEPTIONS *(stations set up with 8" plates)*

### CARVING STATIONS


*stations include chef services for one hour & served with silver dollar rolls and condiments*

|  |                  |
|--|------------------|
| <b>STEAMSHIP ROUND</b> serves 150 people .....         | <b>\$ 600.00</b> |
| <b>HONEY GLAZED HAM</b> serves 50 people .....         | <b>\$ 180.00</b> |
| <b>ROASTED BREAST OF TURKEY</b> serves 80 people ..... | <b>\$ 200.00</b> |
| <b>PRIME RIB</b> serves 60 people .....                | <b>\$ 250.00</b> |

### ACTION STATIONS

 **TACO BAR** min. 50 people ..... **\$ 12.00 per person**  
 seasoned beef taco meat with crisp and soft taco shells,  
 diced tomatoes, shredded lettuce, grated cheddar cheese,  
 sour cream, guacamole and picante sauce

**SUPREME NACHO BAR** min. 50 people ..... **\$ 12.00 per person**  
 seasoned shredded beef with crisp tostada chips, chile  
 con queso, shredded lettuce, black olives, sour cream,  
 guacamole and picante sauce

 **BURGER BAR** min. 50 people **\$ 10.00 per person**  
 grilled burger patties, hamburger buns, american cheese, tomatoes,  
 shredded lettuce, rings of red onion, pickles, condiments and potato chips  
 \*add mushrooms, avocado and green chile ..... **\$ 2.00 per person**

**PASTA STATION** min. 50 people ..... **\$ 11.00 per person**  
 your choice of three pastas with three sauces: angel  
 hair, tortellini, fettucini, linguini, rotini or ravioli pastas;  
 bolognaise, alfredo, pesto or marinara sauces served  
 with grated parmesan cheese, cracked black pepper,  
 red pepper and bread sticks

**SALAD STATION** min. 50 people ..... **\$ 10.00 per person**  
 Fresh lettuce and baby greens, assorted chopped vegetables,  
 shredded cheese, black olives, diced turkey and ham, pepperoni,  
 jalapenos, cottage cheese and choice of potato or pasta salad  
 plus three dressing choices



## COLD HORS D'OEUVRES *(prices per 100 pieces)*

|   |                              |
|---|------------------------------|
| <b>STUFFED DEVILED EGG HALVES</b> .....   | <b>\$ 90.00</b>              |
| <b>FINGER SANDWICHES</b> chopped ham, tuna & chicken .....                                  | <b>\$ 90.00</b>              |
| <b>FRUIT KABOBS</b> seasonal & fresh .....  | <b>\$ 100.00</b>             |
| <b>SHRIMP COCKTAIL</b> (quart) .....  | <b>Fair Market Value</b>     |
| <b>VEGETABLE TRAY W/DIP</b> (small / medium / large) .....                                  | <b>\$ 60 / \$ 70 / \$ 80</b> |
| <b>FRUIT TRAY</b> seasonal & fresh (small / medium / large) .....                           | <b>\$ 60 / \$ 70 / \$ 80</b> |
| <b>CHEESE &amp; CRACKER TRAY</b> cubed or sliced assorted cheese (one size tray only) ..... | <b>\$ 70.00</b>              |
| <b>GUACAMOLE W/TOSTADA CHIPS</b> (quart - serves 10-12) .....                               | <b>\$ 22.00</b>              |
| <b>DIP W/CHIPS</b> picante, sour cream & onion or french onion (quart - serves 10-12) ..... | <b>\$ 16.00</b>              |
| <b>SPINACH/ARTICHOKE DIP W/ PITA CHIPS</b> (quart - serves 10-12) .....                     | <b>\$ 19.00</b>              |
| <b>PRETZEL BOWL</b> (quart) .....   | <b>\$ 11.00</b>              |
| <b>SALTED PEANUTS</b> (quart) .....   | <b>\$ 14.00</b>              |
| <b>FANCY MIXED NUTS</b> (quart) .....   | <b>\$ 16.00</b>              |
| <b>DESSERT MINTS</b> (quart) .....  | <b>\$ 9.00</b>               |
| <b>SLICED DELI MEATS</b> choice of ham, turkey or roast beef (per pound) .....              | <b>\$ 14.00</b>              |
| served with silver dollar rolls & condiments (minimum order of 5 lbs - serves 45-55 people) |                              |



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all prices subject to a 20% service charge



## HOT HORS D'OEUVRES *(prices per 100 pieces)*

|   |                   |
|---|-------------------|
| MEATBALLS (PLUM SAUCE, GREEN CHILE, SWEDISH OR BBQ) .....   | \$ 100.00         |
| MINI QUICHE LORRAINE .....  | \$ 105.00         |
| TERIYAKI BEEF SKEWERS .....   | \$ 125.00         |
| CHICKEN SATAY SKEWERS .....   | \$ 125.00         |
| BUFFALO OR BBQ CHICKEN WINGS .....  | Fair Market Value |
| CHICKEN OR BEEF FLAUTAS .....   | \$ 110.00         |
| EGG ROLLS W/SWEET & SOUR SAUCE .....  | \$ 115.00         |
| JALAPEÑO POPPERS .....  | \$ 120.00         |
|  MINI EMPANADAS choice of potato, cheese, beef or chicken ..... | \$ 120.00         |
| MOZZARELLA STICKS W/ MARANARA SAUCE .....   | \$ 120.00         |
| BACON WRAPPED POTATOS .....   | \$ 120.00         |
| BACON-WRAPPED SHRIMP .....  | \$ 130.00         |
| POT STICKERS chicken, pork, or vegetables .....   | \$ 120.00         |
| CHILI CON QUESO W/ TOSTADA CHIPS 1 quart .....  | \$ 19.00          |
| BACON WRAPPED JALAPEÑOS .....   | \$ 135.00         |
| CHICKEN QUESADILLAS .....   | \$ 120.00         |
| FRIED MUSHROOM CAPS .....   | \$ 100.00         |



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## DESSERTS

### BAKERY ITEMS *(doz)*

|                                     |          |
|-------------------------------------|----------|
| MINI DANISH PASTRY .....            | \$ 11.00 |
| ASSORTED DOUGHNUTS .....            | \$ 10.00 |
| ASSORTED COOKIES .....              | \$ 10.00 |
| ASSORTED MINI MUFFINS .....         | \$ 10.00 |
| MINI BAGELS WITH CREAM CHEESE ..... | \$ 10.00 |

### DESSERTS *(sold by the serving)*

|  |         |
|--|---------|
| CHOCOLATE SHEET CAKE .....                       | \$ 4.00 |
| GERMAN CHOCOLATE CAKE .....                      | \$ 4.00 |
| CHEESECAKE w/chocolate or strawberry sauce ..... | \$ 4.00 |
| PLAIN CHEESECAKE .....                           | \$ 4.00 |
| FRUIT CUP .....                                  | \$ 3.00 |
| TIRAMISU .....                                   | \$ 5.00 |
| STRAWBERRY SHORTCAKE .....                       | \$ 3.00 |
| CHOCOLATE CAKE .....                             | \$ 3.00 |
| CARROT CAKE .....                                | \$ 3.00 |



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all prices subject to a 20% service charge



## BEVERAGES

|   |                 |
|---|-----------------|
| <b>COFFEE - GALLON</b> (serves 20) .....                | <b>\$ 16.00</b> |
| <b>ICED TEA - GALLON</b> (serves 20) .....              | <b>\$ 16.00</b> |
| <b>LEMONADE - GALLON</b> (serves 20) .....              | <b>\$ 16.00</b> |
| <b>FRUIT PUNCH - GALLON</b> (serves 20) .....           | <b>\$ 16.00</b> |
| <b>ORANGE JUICE - GALLON</b> (21 - 6 oz servings) ..... | <b>\$ 17.00</b> |
| <b>SPRITZER CARAFE</b> (serves 6) .....                 | <b>\$ 9.00</b>  |
| <b>SPARKLING NON-ALCOHOLIC CIDER</b> (serves 6) .....   | <b>\$ 9.00</b>  |
| <b>SOFT DRINKS</b> 12 oz. cans .....                    | <b>\$ 1.50</b>  |
| <b>BOTTLED WATER</b> .....                              | <b>\$ 1.00</b>  |



## ALCOHOLIC BEVERAGES

|   |                  |
|---|------------------|
| <b>PUNCH</b> (Mimosa, Screwdriver, Maragarita, Bloody Mary or Champagne)..... | <b>\$ 40.00</b>  |
| <b>DOMESTIC KEG BEER</b> (160 - 12 oz glasses) .....                          | <b>\$ 250.00</b> |
| <b>SPARKLING WINE BAREFOOT BUBBLY</b> .....                                   | <b>\$ 15.00</b>  |
| <b>HOUSE WINE</b>   |                  |
| <b>VELLA WHITE ZINFANDEL CARAFE</b> .....                                     | <b>\$ 13.00</b>  |
| <b>VELLA CHARDONNAY CARAFE</b> .....  | <b>\$ 13.00</b>  |
| <b>VELLA MERLOT CARAFE</b> .....  | <b>\$ 13.00</b>  |

**CONFERENCE BEVERAGE FEES**.....**\$ 2.00 per person**  
for coffee or tea and water setup for 1 hour



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## MILITARY RECEPTION PACKAGES

### CHANGE OF COMMAND

**100 GUESTS** .....\$ 400.00

- 3 gallons of orange juice
- 5 gallons of coffee (choice of regular or decaf)
- 5 gallons of iced tea
- 12 dozen assorted pastries
  - Choice of donuts
  - danishes
  - muffins
  - croissants
  - or cookies
- 1 large fruit tray

**150 GUESTS** .....\$ 500.00

- 5 gallons of orange juice
- 7 gallons of coffee (choice of regular or decaf)
- 1 gallon of lemonade
- 7 gallons of iced tea
- 18 dozen assorted pastries
  - Choice of donuts
  - danishes
  - muffins
  - croissants
  - or cookies
- 1 large fruit tray

### INDUCTION CEREMONY

**150 GUESTS** .....\$ 500.00

- 7 gallons of iced tea
- Full sheet cake
- Podium and microphone
  - Choice of 3 (served in 100-piece platters)
    - bacon-wrapped jalapenos
    - mini philly rolls
    - pigs in a blanket
    - chicken drumettes
    - buffalo chicken wings
    - inside-out BLT
    - fruit and cheese kabobs
    - chips and dip

*supplemental beverages and food items available at an additional cost. NO SUBSTITUTES.*



## GOLF TOURNAMENT PACKAGES

*Minimum of 50 guests*

*Choose up to two options per tournament*

*Additional service charge applies*

*Linen Fee ..... \$3.00 per table*

**BREAKFAST BURRITO .....\$ 6.00**

Sausage, egg and cheese, served with coffee and water

**HAMBURGER .....\$ 10.00**

All-beef patty, with cheese, served with chips and a 16 oz. soft drink or water

\* add cheese.....**\$0.50 per person**      \* add green chili.....**\$0.50 per person**

**BRATWURST .....\$ 9.00**

Served with chips and a 16 oz. soft drink or water

**HOT DOG .....\$ 8.00**

Served with chips and a 16 oz. soft drink or water

\* add cheese.....**\$0.50 per person**      \* add chili beans.....**\$1.00 per person**

**BBQ BEEF OR PORK SANDWICH .....\$ 12.00**

Served with chips and a 16 oz. soft drink or water

\* add coleslaw.....**\$1.00 per person**      \* add ranch-style beans.....**\$1.00 per person**

**BOX LUNCH .....\$ 9.00**

A deli meat sandwich served with chips and a 16 oz. soft drink or water

White or wheat bread - Choice of Ham & Cheese, Turkey & Swiss, Chicken Salad or Tuna Salad



## OTHER RENTAL ITEMS & FEES

**PORTABLE DANCE FLOOR** .....\$ 125.00

**SECURITY GUARD** (per 100 guests) .....\$ 60.00

**CAKE CUTTING FEE** (per 100 guests) .....\$ 60.00

**FULL BAR SET-UP** .....\$ 60.00

Hosted bar may be determined by dollar amount or time limit.  
Drink tickets are also available.

**CHAIR COVERS** .....\$ 3.00 each

Available in white and black with bows in a variety of colors, chair covers add sophistication and polish to all events. Especially wonderful for weddings and quinceañeras-your guests will be stepping into another world.



## AUDIO/VISUAL

All equipment and services will be provided by MWR Audio Support Personnel. Cancellations must be made at least 24 hours prior to the function, otherwise rental charges will apply. All prices are based on daily rental schedules. Availability of equipment is subject to change, so please call to verify. Scheduled rehearsals must be set up in advance with both the Club and the Audio-Visual Department. Prices contained in this brochure are accurate as of the date printed, but may be subject to change. For additional information or questions, please contact the Audiovisual Systems Support Office at 915.568.9979 or email [dallas.cooke@us.army.mil](mailto:dallas.cooke@us.army.mil).

## ADDITIONAL AUDIO EQUIPMENT

**MICROPHONE OR PODIUM.....\$ 25.00**

## VIDEO EQUIPMENT

**LCD VIDEO & COMPUTER PROJECTOR with ceiling-mounted screen.....\$ 100.00**

**LCD VIDEO & COMPUTER PROJECTOR with appropriate room size screen.....\$ 100.00**

\*Some video systems include tech support.

## CONFERENCE & MEETING ACCESSORIES

**FLIP CHART STAND.....\$ 10.00**

**FLIP CHART STAND with pad & markers .....\$ 40.00**

\*Free wireless internet access







