



FORT BLISS
BANQUET SERVICES



ROD & GUN CLUB
PRICES EFFECTIVE 1 APRIL 2019

 **ROD & GUN CLUB** 

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FORMOREINFORMATION, VISIT WWW.BLISS.ARMYMWR.COM AND SEARCH FOR “CATERING”



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Welcome to The Fort Bliss Rod and Gun Club. The hunting lodge motif of the club offers short-order foodservice, meeting room and catering. Guests can also enjoy a covered pavilion, and 10 diverse ranges. The Rod and Gun Club is located off post in Northeast El Paso on Roy Johnson Lane, east of Railroad Drive and Deer Street.



IMPORTANT INFORMATION

A non-refundable deposit of \$150 (or more - determined by room/space requested) is required to confirm bookings for date chosen. All deposit amounts will be applied to final billing costs. Dates can be confirmed up to six (6) months in advance. All functions booked by telephone are tentative until secured by a deposit within the six (6) month window.

All functions have a four (4) hour time limit. This includes any breaks during a function. Should you request to use the facility over the time limit; the catering representative will arrange any time changes two weeks prior to the event. (See charges for additional hour fee.) Rehearsals, set up and break down must take place within the time frames effective with regular hours of operation.

Any damage to the facilities caused by guests will be the financial responsibility of the host/sponsor. No items can be stapled, taped or nailed onto any wall in the facility. Table decorations with drip less candles can be used as centerpieces provided the flame is enclosed in glass. Tablecloth damages caused from table decorations will be charged to the hosts at \$20 per tablecloth. Glitter, tinsel or confetti are not allowed into the facility; a cleanup fee will be assessed after the fact with a minimum of \$100 (depending on room space rented). The Club is not responsible for any items lost or items left behind in the facility.

In accordance with Army regulatory requirements, no outside food and beverages can be brought into the facility, with the exception of special occasion cakes and pastries. All food provided by the Club will be considered Club property and will not be removed from the premises.

The office must receive a guaranteed count 7 days before the day of the event. This guarantee will be the minimum meals catered; however, depending on room capacity; we must be notified immediately of any additions of up to 10% to the guaranteed count 24 hours prior to the starting time of the event. Last minute additions to the count at the time of the function might not be accommodated. The minimum is what will be billed, even if less than the given number is in attendance. The bill will not be less than the guaranteed count.

All private function accounts must be settled 72 hours prior to the date of the event. The manager can arrange corporate and organization billings. Acceptable forms of payment include cash, Visa, Discover and MasterCard, a personal check or a cashier's check.

All laws and Fort Bliss post policies regarding the consumption of alcohol must be enforced by all guests and patrons invited to utilize the Rod & Gun Club.

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 Rod & Gun property, including the parking lot.

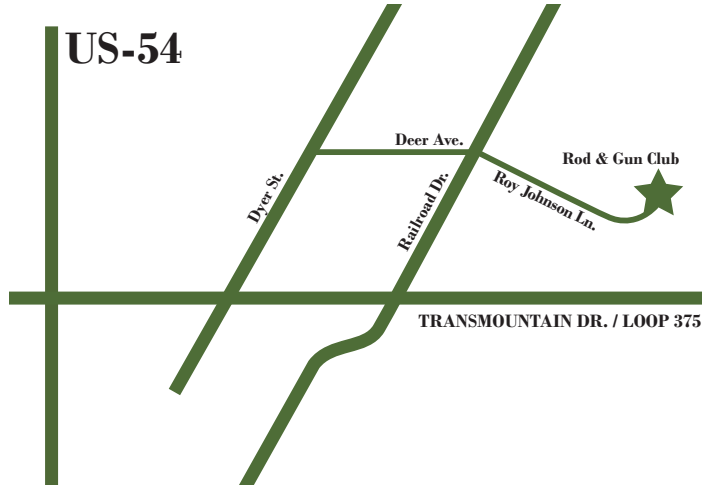
As a host, it is the responsibility of the individual or organization to comply with the laws of safe alcohol consumption and to ensure all their guests comply as well. Disregard of or inability to enforce these Fort Bliss policies will involve the host in legal reprimand with post authorities.

***Reminder: All active Rod and Gun Club members receive 10% off their total catering bill.**



DRIVING DIRECTIONS

The Fort Bliss Rod and Gun Club is located W and NW of El Paso, between US-54 and US-62/180, reaching into New Mexico. Take I-10 to US-54, then take Railroad Drive exit. Travel on Railroad for approximately 7 miles, going underneath Loop 375. At next intersection (Roy Johnson Lane and Deer Avenue), turn right onto Roy Johnson Lane.



ROOM RENTAL

*Room rental fees will be waived if the function is catered by the Club.

	Seated	Standing	
FACILITY & PATIO (After 7pm, weather permitting)	125	200	\$ 300.00
FACILITY (After 7pm)	90	90	\$ 175.00
DINING AREA (Not Available Sat-Sun)	60	60	\$ 125.00
BAR (After 7pm)	30	65	\$ 75.00
SMALL CLASS ROOM (Not Available Sat-Sun)	20	30	\$ 25.00
LARGE CLASS ROOM (Not Available Sat-Sun)	40	50	\$ 50.00



SETUP FEES

FOR ANY FUNCTION UP TO 50 GUESTS	\$ 50.00
UP TO 75 GUESTS	\$ 65.00
UP TO 100 GUESTS (After 7pm)	\$ 95.00
OVER 100 GUESTS (After 7pm)	\$ 125.00
BAR SET UP FEE (cash or hosted)	\$ 30.00
EXTRA PERSONNEL REQUIRED FOR FUNCTION (for 4 hours)	\$ 25.00
SECURITY GUARD FOR FUNCTION	\$ 40.00
EXTRA HOUR OVER THE TIME LIMIT OVER 4 HOURS	\$ 75.00



BREAKFAST BUFFET

THE SHOTGUN SPECIAL (20 people minimum) \$ 11.00/person

Fluffy scrambled eggs, grilled bacon slices, potatoes O'Brien, hot buttermilk biscuits with butter, preserves and honey, coffee or hot tea

BULLSEYE GRAND BREAKFAST BUFFET (20 people minimum)\$ 13.00/person

Fluffy scrambled eggs, bacon, sausage, pancakes French toast, hash browns and hot buttermilk biscuits with butter, preserves and honey, coffee or hot tea

Jalapenos & salsa available upon request at \$12.50 per quart (per item) + SVC

Country gravy available for an additional .50 cents per person (inclusive of SVC)

CONTINENTAL BREAKFAST (20 people minimum) \$ 7.00/person

Cereal, assorted muffins, choice of apple danish, cheese danish or doughnuts, choice of english muffins, bagles or toast, assorted fresh fruit, orange juice coffee and hot tea

TAKE A BREAK (20 people minimum) \$ 8.00/person

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



BUFFET SELECTIONS (25 people minimum)

All buffets are served with iced tea & coffee. All buffets are open for 90 minutes

Note: Upon request, jalapenos & salsa can be available on buffets at \$12.50 + SVC (Quart) for each item.

CLUB BUFFET \$ 13.00/person

Choice of sliced roast beef or baked chicken, mashed potatoes, mixed vegetables, coleslaw or potato salad and combread

MEXICAN BUFFET \$ 14.00/person

Choice of red or green enchiladas, beef tacos, refried beans, spanish rice, chile con queso, salsa, chips and corn tortillas

ITALIAN BUFFET \$ 14.00/person

Baked meat lasagna, fettucini alfredo, mixed vegetables, pasta salad, tossed salad and garlic bread

OLD FASHIONED HOLIDAY BUFFET \$ 16.00/person

Sliced ham and turkey, mashed potatoes w/gravy, green beans almondine, tossed salad w/dressing, candied yams, cranberry sauce and rolls



BUFFET SELECTIONS (CONT.) (25 people minimum)

SOUTHWESTERN BUFFET..... \$ 15.00/person
 Southwestern chicken w/ black beans, spanish rice, calabacitas, jalapeno corn bread and tossed salad w/dressing

CHUCKWAGON BUFFET\$18.00/person
 Beef brisket, BBQ chicken, potato salad, pineapple cole slaw, southwest style beans, cornbread and pineapple upside-down cake. Decorative table items included.

SOUTHERN BUFFET \$ 16.00/person
 Fried chicken, BBQ pork ribs, mac and cheese, corn cobbles, coleslaw and cornbread

WILD GAME BUFFET..... \$ 18.00/person
 Choice of one entree, one salad and two accompaniments - served with cornbread

ENTRÉES

buffalo patty elk patty
 wild boar brat venison sausage

SALADS

tossed salad potato salad
 coleslaw jello w/ fruit

ACCOMPANIMENTS

french fries onion rings
 tater tots sweet potato fries
 rice pilaf green beans almondine
 buttered noodles glazed baby carrots
 mashed potatoes

DELUXE BUFFET \$ 19.00/person
 Choice of two entrees, one salad and two accompaniments - served with rolls

ENTRÉES

beef brisket
 baked chicken (on the bone)
 honey glazed ham
 roast turkey with dressing
 bbq beef or bbq chicken (on the bone)
 beef stroganoff
 baked lasagna (meat or veg)

SALADS

garden salad bowl
 potato or pasta salad
 waldorf salad
 coleslaw or jello with fruit
 carrot and raisin salad

ACCOMPANIMENTS

rice pilaf or wild rice
 green beans almondine
 oven roasted or mashed potatoes
 buttered noodles
 glazed baby carrots
 vegetable medley
 steamed buttered broccoli



HOT HORS D'OEUVRES Price per 50 pieces

SWEDISH MEATBALLS	\$ 50.00
MEATBALLS IN BBQ SAUCE	\$ 50.00
BUFFALO CHICKEN WINGS	\$ 60.00
MINI BURRITOS w/salsa	\$ 50.00
CHICKEN <u>OR</u> BEEF FLAUTAS w/salsa	\$ 60.00
MOZZARELLA STICKS w/marinara sauce	\$ 60.00
EGG ROLLS w/sweet & sour sauce	\$ 50.00
CHICKEN DRUMMETTES	\$ 60.00
BACON-WRAPPED SCALLOPS	\$ 65.00
SIZZLING STUFFED JALAPENOS	\$ 50.00
PIGGIES IN A BLANKET	\$ 45.00
CHICKEN <u>OR</u> BEEF TERIYAKI SKEWERS	\$ 55.00
BACON-WRAPPED POTATOES	\$ 60.00
CHILE CON QUESO W/TOSTADA CHIPS quart	\$ 19.00
BACON-WRAPPED SHRIMP	\$ 65.00
PARMESAN STUFFED MUSHROOMS	\$ 50.00
MINI QUICHE	\$ 55.00
MINI CHICKEN QUESADILLAS	\$ 60.00



COLD HORS D'OEUVRES Price per 50 pieces

DEVILED EGG HALVES	\$ 45.00
FINGER SANDWICHES (chopped ham, turkey or chicken salad)	\$ 45.00
VEGETABLE TRAY w/ ranch dip small \$ 60.00 medium \$ 70.00 large \$ 80.00	
FRUIT TRAY (seasonal) small \$ 60.00 medium \$ 70.00 large \$ 80.00	
CHEESE TRAY	\$ 70.00
GUACAMOLE W/TOSTADA CHIPS quart	\$ 20.00
PICANTE SAUCE W/TOSTADA CHIPS quart	\$ 14.00
FRENCH ONION DIP W/CHIPS quart	\$ 15.00
SOUR CREAM & ONION DIP W/CHIPS quart	\$ 15.00
PRETZEL BOWL quart	\$ 11.00
ROD & GUN MIX quart	\$ 15.00
DESSERT MINTS lb.	\$ 9.00
HUNGRY MAN'S MEAT TRAY by the pound - choice of ham, turkey or roast beef Served w/silver dollar rolls and condiments	\$ 14.00
INSIDE-OUT BLTs	\$ 60.00
FRUIT KABOBS (SEASONAL & FRESH)	\$ 45.00
FRUIT & CHEESE KABOBS (SEASONAL & FRESH)	\$ 45.00
SHRIMP COCKTAIL quart	\$ 25.00
MUSHROOM CAPS STUFFED WITH CRAB MEAT	\$ 60.00



DESSERTS

BAKERY ITEMS (dozen)

ASSORTED DANISH PASTRY	\$ 14.00
ASSORTED MINI DANISH PASTRY	\$ 11.00
ASSORTED DOUGHNUTS OR COOKIES	\$ 10.00
BAGELS WITH CREAM CHEESE	\$ 10.00
ASSORTED MINI MUFFINS	\$ 10.00
BUTTERMILK BISCUITS WITH BUTTER & PRESERVES	\$ 14.00

DESSERTS (sold by the serving - minimum 20 servings)

PLAIN CHEESECAKE	\$ 4.00
CARROT LAYERED CAKE	\$ 4.00
DOUBLE CHOCOLATE LAYERED CAKE	\$ 4.00
LEMON CREME LAYERED CAKE	\$ 4.00
GERMAN CHOCOLATE CAKE	\$ 4.00
CUPCAKE	\$ 2.00

SHEET CAKES (sold by the half sheet) Half Sheet\$60.00 Full Sheet\$100.00



BEVERAGES

COFFEE Regular or decaffeinated by the gallon (10 - 12oz servings)	\$ 16.00
ICED TEA by the pitcher (7 - 8oz servings)	\$ 5.00
ICED TEA by the gallon (16 - 8oz servings).....	\$ 16.00
LEMONADE by the gallon (16 - 8oz servings)	\$ 16.00
FRUIT PUNCH by the gallon (16 - 8oz servings)	\$ 16.00
SOFT DRINKS	\$ 2.00
BOTTLED WATER	\$ 2.00
SPARKLING NON-ALCOHOLIC CIDER (bottle)	\$ 9.00
WINE CARAFE (1 liter) Choice of: white zinfandel, rosé, burgundy, chablis	\$ 12.00
NON-ALCOHOLIC SPRITZER CARAFE (1 liter).....	\$ 8.00

 **ALCOHOLIC BEVERAGES** (Only Available AFTER Ranges Close)

- PUNCH** (Mimosa, Screwdriver, Maragarita, Bloody Mary, or Champagne) \$ 40.00
**Champagne fountain free with purchase of 5 gallons of any alcoholic punch*
- HOUSE CHAMPAGNE** (bottle) \$ 15.00
- WINE CARAFE** (1 liter) Choice of white zinfandel, rosé, burgundy, chablis..... P.O.R.
- BOTTLED BEER: DOMESTIC, PREMIUM & IMPORT** P.O.R.

 **CONFERENCE BEVERAGE FEES**

- COFFEE, TEA AND WATER SETUP** (1 hour) \$ 2.00/person

Note: Other flavored beverages available upon request (prices determined by ingredients & mixes)

 **ADDITIONAL RENTALS**

- SMALL CHOCOLATE FOUNTAIN** (7 lbs. 175-200 pieces) \$ 180.00
- LARGE CHOCOLATE FOUNTAIN** (15 lbs. 350-400 pieces) \$ 340.00

