



**GOLDEN TEE CLUBHOUSE
CATERING**
PRICES EFFECTIVE 1 OCTOBER 2016

 GOLDEN TEE

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

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 CENTENNIAL

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FOR MORE INFORMATION, VISIT 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.

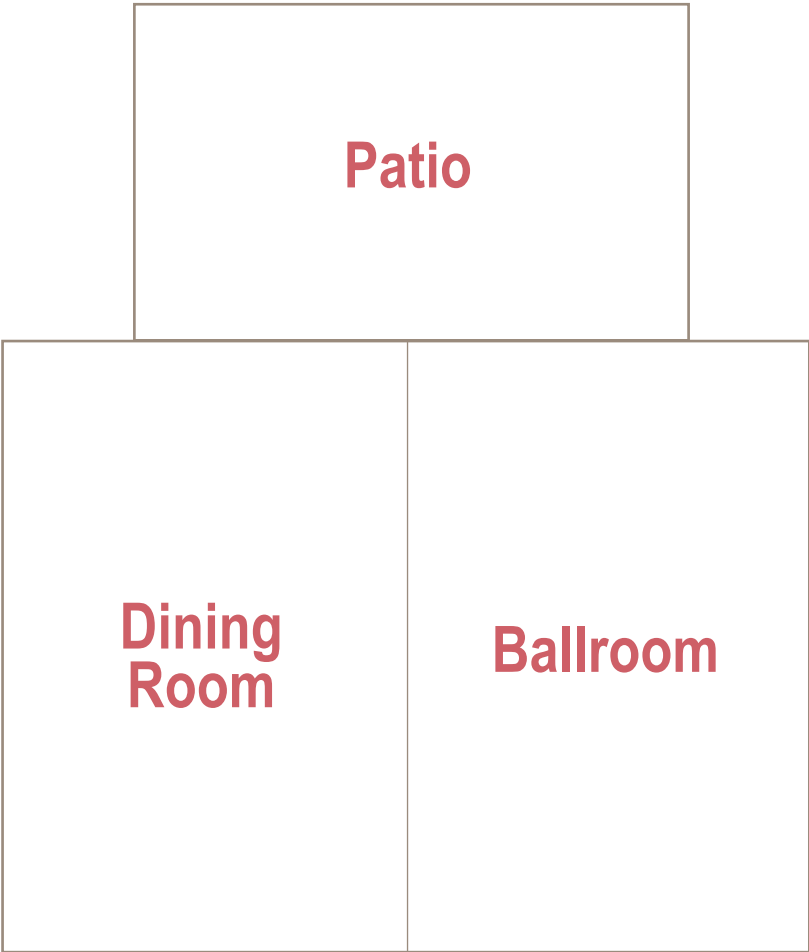
As a host, it is the responsibility of the individual or organization to comply with the laws of safe alcohol consumption and to ensure all their guests comply as well. Disregard of or inability to enforce these Fort Bliss policies will involve that host in legal reprimand with post authorities.

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

ROOMS	SEATING CAPACITY	W/DANCE FLOOR	CLASSROOM SETUP	STANDING RECEPTION	SET-UP FEE
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 CHOICES & BREAKS *(per person)*

THE CONTINENTAL\$ 8.00

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\$ 12.00

("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 Made-to-Order Eggs

AFTERNOON BREAK\$ 8.00

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



LUNCHEON ENTRÉES (please choose one (1) option per party)

All luncheon entrees are served with a premier vegetable and starch, roll and butter, coffee and iced tea.

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

HERBED ROAST BEEF\$ 13.00

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 *\$ 13.00

either vegetarian, beef, or chicken

 **STEAK TAMPIQUEÑA\$ 14.00**

strip steak with green chile and cheese - served with black beans and cilantro rice

CHICKEN CREPES\$ 14.00

served with chicken creme sauce

COUNTRY-FRIED STEAK W/CREAM GRAVY\$ 14.00

FETTUCINI PRIMAVERA *\$ 13.00

blend of fresh vegetables served over a bed of fettucini noodles

BBQ BRISKET\$ 13.00

 **MEXICAN PLATE *\$ 12.00**

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

**TOSSED GREEN SALAD W/DRESSINGfor an additional
\$ 1.50**



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

8 all prices subject to a 20% service charge

PREMIERE VEGETABLES & STARCHES

- steamed broccoli, cauliflower & baby carrots

belgian carrots and broccoli florets

honey glazed baby carrots

sautéed broccoli almondine

green peas and pearl onions

sicilian steamed blend of garden vegetables

green bean almondine

corn o'brien

sauteed spinach
- oven roasted new potatoes

whipped potatoes

scalloped potatoes

potatoes au gratin

wild rice

buttered noodles with parsley



LUNCH SALADS

served with assorted rolls, iced tea, and coffee

CHEF'S SALAD\$ 11.00
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

ASIAN CHICKEN SALAD\$ 12.00
served with fresh spinach, mandarin oranges, tomatoes, asian
noodles, and almond slices with balsamic vinegar

TACO SALAD\$ 11.00
zesty ground beef, pinto beans, tomatoes, taco shell, and
shredded cheese served over a bed of lettuce
*substitute steak fajita..... \$ 12.00

COBB SALAD\$ 11.00
a favorite with chopped bacon, eggs,
bleu cheese crumbles and avocado

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

- JUMBO CROISSANT SANDWICH**\$ 10.00
your choice of roast beef and cheddar cheese, ham and
swiss cheese, cashew chicken salad or tuna salad, served
with potato salad **\$ 11.00** *with*
**cashew chicken 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
- 1/2 SANDWICH AND SOUP OR SALAD**\$ 10.00
your choice of roast beef and cheddar cheese, ham and swiss cheese,
cashew chicken salad or tuna salad, served with garden salad or the soup du jour **\$ 11.00** *with*
**cashew chicken salad*

 LUNCHEON BUFFETS *served with iced tea and coffee*

- AMERICAN DELI - DELUXE BUFFET**\$ 13.00
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**\$ 13.00
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**\$ 13.00
spaghetti with marinara sauce or fettuccinni with alfredo sauce
and chicken, beef or veggie lasagna, tossed salad, and garlic toast
- BBQ BUFFET**\$ 13.00
choice of pulled pork, sliced brisket or baked chicken, macaroni
or potato salad, garden salad, ranch beans, corn o'brien and corn bread



BOX LUNCHES TO GO

OPTION #1\$ 8.00

Comes with a sandwich, bag of chips, pickle and a package of cookies.

\$ 9.00 with
**bottled water*

Choice of Sandwich: *Sandwiches come with Lettuce & Tomato, Mayo on the side.*

Chicken Salad Tuna Salad Ham & Am Cheese Turkey & Swiss Cheese

Choice of Bread:

White Wheat Sourdough

OPTION #2\$ 9.00

Comes with a sandwich, potato salad, pickle, apple and a package of cookies.

\$ 10.00 with
**bottled water*

Choice of Sandwich: *Sandwiches come with Lettuce & Tomato, Mayo on the side.*

Chicken Salad Tuna Salad Ham & Am Cheese Turkey & Swiss Cheese

Choice of Bread:

White Wheat Sourdough

OPTION #3\$ 9.00

Comes with a sandwich, bag of chips, pickle, and a package of cookies.

\$ 10.00 with
**bottled water*

Club Sandwich: *Sandwiches come with Lettuce & Tomato, Mayo on the side.*

Choice of Bread:

White Wheat Sourdough

OPTION #4\$ 10.00

Comes with a sandwich, potato salad, pickle, apple and a package of cookies.

\$ 11.00 with
**bottled water*

Club Sandwich: *Sandwiches come with Lettuce & Tomato, Mayo on the side.*

Choice of Bread:

White Wheat Sourdough

** substitute a 20 oz. bottled soda for an additional \$.50*

** Inclusive price. No service charge attached.*

** Order must be placed at a minimum 48 hours before pickup.*

** All orders must be picked up or delivery fee will be included.*

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

STEAMSHIP ROUND serves 150 people	\$ 600.00
HONEY GLAZED HAM serves 50 people	\$ 180.00
ROASTED BREAST OF TURKEY serves 80 people	\$ 200.00
PRIME RIB serves 60 people	\$ 250.00

ACTION STATIONS

TACO BAR min. 50 people **\$ 11.00 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 **\$ 9.00 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

*a \$2.00 per person setup will be applied to receptions



DINNER ENTRÉES (please choose one (1) option per party)

All dinner entrées are served with a tossed green salad, dressing, premier vegetable and side dish selection, dinner roll, coffee and iced tea.

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

PECAN CRUSTED CHICKEN\$ 18.00

served with dijonnaise sauce

TEQUILA LIME CHICKEN\$ 18.00

served w/ crispy tortilla strips

CHICKEN OSCAR\$ 20.00

baked chicken breast topped with Havarti cheese, crab meat and hollandaise sauce
served with crisp asparagus and roasted red potatoes

MARINATED FLANK\$ 20.00

served with mushroom demi-glaze

TENDERLOIN OF BEEF\$ 22.00

served with bordelaise sauce

STEAK AU POIVRE\$ 22.00

Peppercorn crusted steak, flambéed in a cognac cream sauce

BURBON STREET STEAK\$ 22.00

served with cajun spices, onions and mushrooms

PRIME RIB\$ 22.00

served with au jus and horseradish

FILET MIGNON\$ 24.00

served with brandied mushroom caps



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

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SURF & TURF\$ 24.00
beef tenderloin topped with shrimp

BAKED COD\$ 20.00
served with beurre blanc

GRILLED SALMON\$ 21.00
served with tequila lime hollandaise

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

 **GREEN CHILE LASAGNA**\$ 16.00
served with a light, white green chile sauce

PASTA PRIMAVERA\$ 16.00
tossed with fresh vegetables

EGGPLANT PARMESAN\$ 18.00

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

PREMIER VEGETABLES & STARCHES

 steamed broccoli, cauliflower & baby carrots
sautéed broccoli w/red pepper strips in butter
belgian carrots & broccoli florets
honey glazed baby carrots
sicilian steamed blend of garden vegetables
blend of carrot, zucchini and yellow squash
green beans almondine

rosemary oven roasted new potatoes
potatoes au gratin
stuffed potato
scalloped potatoes
almond rice pilaf
wild rice
fried rice
garlic mashed potatoes

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

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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)

DINNER BUFFET\$ 17.00

your choice of sliced roast beef OR baked chicken, whipped potatoes, rice pilaf, peas with pearl onions, mixed vegetables, tossed garden salad with dressings

DELUXE BUFFET\$ 18.00

choice of two entrees, three salads and three accompaniments

GRAND BUFFET\$ 20.00

choice of three entrees, three salads and three accompaniments

CENTENNIAL PREMIERE BUFFETadditional \$2.50

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

*per item
per person
+ 18% svc*

ENTRÉES

roast baron of 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 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
corn, avocado and tomato salad
cucumber salad
spinach salad
carrot and raisin salad
jello with fruit
fruit salad

ACCOMPANIMENTS

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

WESTERN BUFFET\$ 18.00

choose 2: bbq chicken, bbq brisket, beef or pork ribs or pulled pork
mini corn on the cob, potato salad or macaroni salad
ranch beans, corn bread, and watermelon



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



DESSERTS

(ice cream available for functions of 50 people or less at a cost of \$1.95 per serving.)

BAKERY ITEMS *(doz)*

BROWNIES	\$ 11.00
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
 EMPANADAS (PINEAPPLE/PUMPKIN/APPLE)	\$ 11.00

DESSERTS *(sold by the serving)*

CARROT LAYER CAKE	\$ 4.00
CHOCOLATE LAYER CAKE	\$ 4.00
LEMON CRÈME LAYER CAKE	\$ 4.00
GERMAN CHOCOLATE CAKE	\$ 4.00
APPLE RUM CAKE	\$ 4.00
CHEESECAKE w/chocolate or strawberry sauce	\$ 4.00
PLAIN CHEESECAKE	\$ 4.00
FRUIT CUP	\$ 3.00
FRUIT PARFAIT	\$ 4.00
TIRAMISU	\$ 5.00
STRAWBERRY SHORTCAKE	\$ 3.00
ORANGE CREAM	\$ 3.00
CHOCOLATE CAKE	\$ 3.00
CARROT CAKE	\$ 3.00



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



BEVERAGES

COFFEE - GALLON (serves 20)	\$ 16.00
ICED TEA - GALLON (serves 20)	\$ 16.00
LEMONADE - GALLON (serves 20)	\$ 16.00
FRUIT PUNCH - GALLON (serves 20)	\$ 16.00
ORANGE JUICE - GALLON (21 - 6 oz servings)	\$ 16.00
SPRITZER CARAFE (serves 6)	\$ 8.00
SPARKLING NON-ALCOHOLIC CIDER (serves 6)	\$ 9.00
SOFT DRINKS 20 oz. bottles	\$ 1.95
BOTTLED WATER	\$ 1.00
CASE OF SODA (serves 90)	\$ 50.00



ALCOHOLIC BEVERAGES

PUNCH (Mimosa, Screwdriver, Maragarita, Bloody Mary or Champagne)	\$ 40.00
DOMESTIC KEG BEER (160 - 12 oz glasses)	\$ 200.00
CHAMPAGNE TOAST (1/3 glass per person, table side service)	\$ 3.00 per person

WINE

MIRASSOU PINOT NOIR	\$ 20.00
MIRASSOU CHARDONNAY	\$ 20.00
MIRASSOU CABERNET	\$ 20.00
REDWOOD CREEK CHARDONNAY	\$ 15.00
REDWOOD CREEK WHITE ZINFANDEL	\$ 15.00
REDWOOD CREEK CABERNET	\$ 15.00
REDWOOD CREEK MERLOT	\$ 15.00

SPARKLING WINE

BAREFOOT BUBBLY	\$ 15.00
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HOUSE WINE

VELLA WHITE ZINFANDEL CARAFE	\$ 12.00
VELLA CHARDONNAY CARAFE	\$ 12.00
VELLA MERLOT CARAFE	\$ 12.00

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



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



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 a 16 oz. soft drink, water or coffee

HAMBURGER\$ 9.00

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

**add cheese.....\$1.00 per person*

**add green chili.....\$1.00 per person*

BRATWURST\$ 8.00

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

**add sauerkraut.....\$1.00 per person*

HOT DOG\$ 7.00

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

**add cheese.....\$1.00per person*

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

BBQ BEEF OR PORK SANDWICH\$ 10.00

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\$ 8.00

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

**See Page 11 for more sandwich options*



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

MEATBALLS (PLUM SAUCE, SWEEDISH OR BBQ)	\$ 100.00
MINI QUICHE LORRAINE	\$ 105.00
TERIYAKI BEEF SKEWERS	\$ 125.00
CHICKEN SATAY SKEWERS	\$ 125.00
BUFFALO CHICKEN WINGS	\$ 120.00
CHICKEN OR BEEF FLAUTAS	\$ 110.00
EGG ROLLS W/ SWEET & SOUR SAUCE	\$ 115.00
CHICKEN DRUMETTES	\$ 125.00
BACON-WRAPPED SCALLOPS	\$ 120.00
STUFFED JALAPEÑOS	\$ 120.00
 MINI EMPANADAS choice of potato, cheese, beef or chicken	\$ 110.00
MOZZARELLA STICKS W/ MARANARA SAUCE	\$ 120.00
BACON WRAPPED POTATOS	\$ 120.00
BACON-WRAPPED SHRIMP	\$ 130.00
POT STICKERS chicken, pork, or vegetables	\$ 110.00
CHILI CON QUESO W/ TOSTADA CHIPS 1 quart	\$ 19.00
BACON WRAPPED JALAPEÑOS	\$ 135.00
CHICKEN QUESADILLAS	\$ 120.00
MINI BURRITOS W/ SALSA	\$ 100.00
FRIED MUSHROOM CAPS	\$ 90.00



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



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

STUFFED DEVEILED EGG HALVES	\$ 90.00
INSIDE-OUT BLTs	\$ 120.00
MUSHROOM CAPS stuffed w/crabmeat	\$ 135.00
FINGER SANDWICHES chopped ham, tuna & chicken	\$ 90.00
FRUIT KABOBS seasonal & fresh	\$ 80.00
SHRIMP COCKTAIL (quart)	\$ 25.00
FRUIT & CHEESE KABOBS seasonal & fresh	\$ 100.00
VEGETABLE TRAY W/DIP (small / medium / large)	\$ 60 / \$ 70 / \$ 80
FRUIT TRAY seasonal & fresh (small / medium / large)	\$ 60 / \$ 70 / \$ 80
CHEESE & CRACKER TRAY cubed or sliced assorted cheese (one size tray only)	\$ 70.00
GUACAMOLE W/TOSTADA CHIPS (quart - serves 10-12)	\$ 22.00
DIP W/CHIPS picante, sour cream & onion or french onion (quart - serves 10-12)	\$ 15.00
SPINACH/ARTICHOKE DIP W/ PITA CHIPS (quart - serves 10-12)	\$ 19.00
PRETZEL BOWL (quart)	\$ 11.00
GOLDEN TEE MIX (quart)	\$ 11.00
SALTED PEANUTS (quart)	\$ 12.00
FANCY MIXED NUTS (quart)	\$ 16.00
DESSERT MINTS (quart)	\$ 9.00
SLICED DELI MEATS choice of ham, turkey or roast beef (lb)	\$ 14.00
served with silver dollar rolls & condiments (minimum order of 5 lbs - serves 45-55 people)	

all prices subject to a 20% service charge



OTHER RENTAL ITEMS & FEES

PORTABLE DANCE FLOOR\$ 110.00

EXTRA PERSONNEL\$ 100.00

SECURITY GUARD (per 100 guests)\$ 60.00

DESSERT PLATING FEE (preset on table)\$ 1.00
per person

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.



BANQUET ENHANCEMENTS

CHOCOLATE FOUNTAIN

The Golden Tee offers Chocolate Fountains that add a touch of class to any type of event.

Dipping your favorite fruit or other goodies into the Chocolate Fountain is not only delicious but entertaining as well! You may rent it for your special event at a very reasonable price.

Rental includes chocolate, a dipping choice, and skewers. Compliments from your guests included at no additional charge! Ask about our colored chocolate upgrade.

RENTAL\$ 395.00

includes up to four dipping choices (strawberries, pineapple, cherries, grapes, pretzels, marshmallows, pound cake, wafers or graham crackers), 15 lbs of chocolate, & 350-400 pieces w/ skewers

MINI CHOCOLATE FOUNTAIN

A smaller version of the Chocolate Fountain, the mini fountains add the same class and fun to your occasion at less cost. Rental includes chocolate, dipping choices, and skewers.

MINI\$ 225.00

Includes up to three dipping choices (strawberries, pineapple, cherries, grapes, marshmallows, pound cake, wafers or graham crackers), 7 lbs of dipping sauce and 175-200 pieces w/ skewers- for an additional cost exchange the chocolate for white chocolate, caramel sauce or peanut butter sauce!

CHAIR COVERS\$ 2.00 each

Available in white, ivory 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.

AUDIO SYSTEMS

SYSTEM.....\$ 50.00

ADDITIONAL AUDIO EQUIPMENT

MICROPHONE with floor or table stand\$ 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

LAPTOP\$ 25.00

*Some video systems include tech support.

CONFERENCE & MEETING ACCESSORIES

LAPTOP\$ 25.00

FLIP CHART STAND\$ 10.00

FLIP CHART STAND with pad & markers\$ 40.00

*Free wireless internet access

ASK ABOUT A BUSINESS CENTER OR ADMIN ROOM FOR YOUR NEXT CONFERENCE!

