



**GOLDEN TEE CLUBHOUSE
CATERING**
PRICES EFFECTIVE 1 OCTOBER 2017

❖ **GOLDEN TEE** ❖

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

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❖ **PERSHING PUB** ❖

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❖ **ROD & GUN CLUB** ❖

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❖ **CENTENNIAL** ❖

*Banquet & Conference Center
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CONTENTS

<i>Directions</i>	4
<i>Introduction & Important Information</i>	5
<i>Breakfast</i>	7
<i>Lunch & Dinner Entrées</i>	8
<i>Reception Varieties</i>	8
<i>Hors D'Oeuvres</i>	13
<i>Desserts</i>	15
<i>Beverages</i>	16
<i>Military Reception Packages</i>	17
<i>Golf Tournament Packages</i>	18
<i>Other Rental Items & Banquet Enhancements</i>	19
<i>Audio / Visual</i>	20

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.

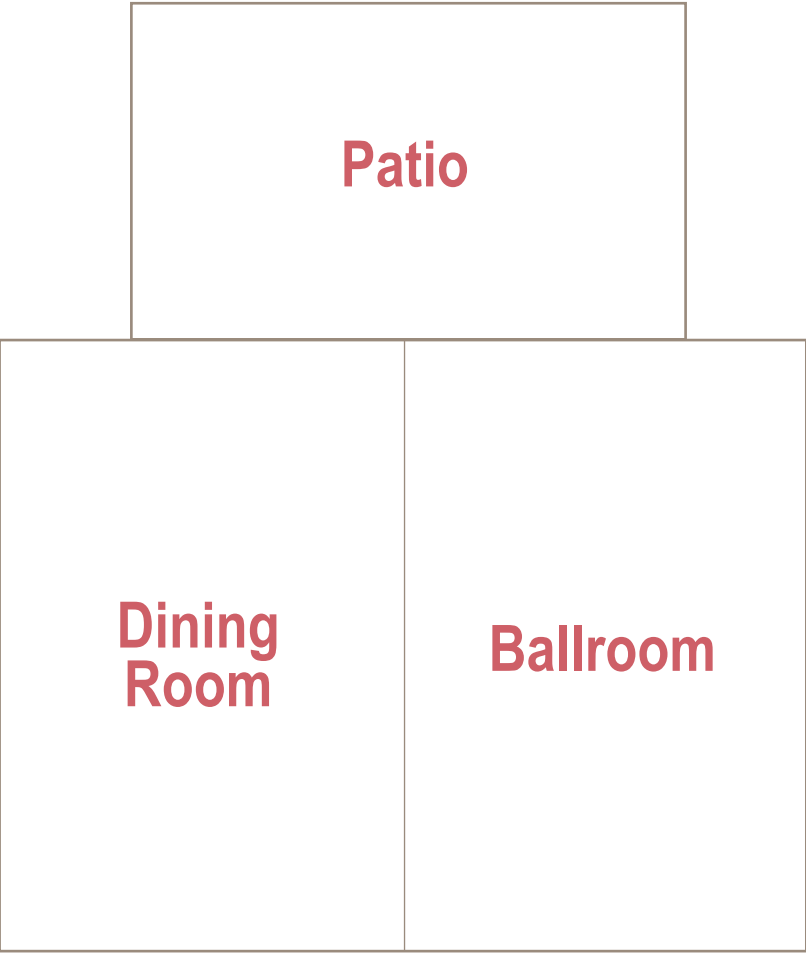
As a host, it is the responsibility of the individual or organization to comply with the laws of safe alcohol consumption and to ensure all their guests comply as well. Disregard of or inability to enforce these Fort Bliss policies will involve that host in legal reprimand with post authorities.

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 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 French Toast

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



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\$ 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

 GREEN CHILE LASAGNA\$ 13.00

served with a light, white green chile sauce

COUNTRY-FRIED STEAK W/CREAM GRAVY\$ 14.00

BBQ BRISKET\$ 13.00

 MEXICAN PLATE *\$ 12.00

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\$ 22.00

served with bordelaise sauce

EGGPLANT PARMESAN.....\$ 18.00

PRIME RIB\$ 22.00

served with au jus and horseradish

FILET MIGNON\$ 24.00

served with brandied mushroom caps

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

scalloped potatoes

potatoes au gratin

wild rice

buttered noodles with parsley

blend of carrot, zucchini and yellow squash

belgian carrots & broccoli florets

stuffed potato

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



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

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



LUNCH 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*



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 \$ 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\$ 14.00

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\$ 14.00

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

BBQ BUFFET\$ 14.00

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\$ 18.00

choice of two entrees, three salads and three accompaniments

GRAND BUFFET\$ 20.00

choice of three entrees, three salads and three accompaniments

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 steamshipround of beef or prime rib with chef’s carving services or jambalaya

per item per person+ 20% 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
cucumber salad
spinach salad
carrot and
raisin salad
fruit salad

ACCOMPANIMENTS

green beans almonidine
corn o'brien
steamed buttered broccoli
glazed baby carrots
vegetable medley
rice pilaf
wild rice
au gratin potatoes
scalloped 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

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	\$ 11.00 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)

STUFFED DEVEILED EGG HALVES	\$ 90.00
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FINGER SANDWICHES	chopped ham, tuna & chicken	\$ 90.00
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FRUIT KABOBS	seasonal & fresh	\$ 80.00
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SHRIMP COCKTAIL	(quart)	\$ 35.00
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VEGETABLE TRAY W/DIP	(small / medium / large)	\$ 60 / \$ 70 / \$ 80
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FRUIT TRAY	seasonal & fresh (small / medium / large)	\$ 60 / \$ 70 / \$ 80
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CHEESE & CRACKER TRAY	cubed or sliced assorted cheese (one size tray only)	\$ 70.00
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GUACAMOLE W/TOSTADA CHIPS	(quart - serves 10–12)	\$ 22.00
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DIP W/CHIPS	picante, sour cream & onion or french onion (quart - serves 10–12)	\$ 15.00
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SPINACH/ARTICHOKE DIP W/ PITA CHIPS	(quart - serves 10–12)	\$ 19.00
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PRETZEL BOWL	(quart)	\$ 11.00
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SALTED PEANUTS	(quart)	\$ 12.00
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FANCY MIXED NUTS	(quart)	\$ 16.00
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DESSERT MINTS	(quart)	\$ 9.00
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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)		

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

	HOT HORS D’OEUVRES <i>(prices per 100 pieces)</i>	
	MEATBALLS (PLUM SAUCE, GREEN CHILE, SWEEDISH OR BBQ)	\$ 100.00
	MINI QUICHE LORRAINE	\$ 105.00
	TERIYAKI BEEF SKEWERS	\$ 125.00
	CHICKEN SATAY SKEWERS	\$ 125.00
	BUFFALO OR BBQ CHICKEN WINGS	\$ 120.00
	CHICKEN OR BEEF FLAUTAS	\$ 110.00
	EGG ROLLS W/SWEET & SOUR SAUCE	\$ 115.00
	CHICKEN DRUMETTES	\$ 125.00
	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	\$ 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

	DESSERTS	
	BAKERY ITEMS <i>(doz)</i>	
	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 <i>(sold by the serving)</i>	
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

 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
SPARKLING WINE BAREFOOT BUBBLY	\$ 15.00
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 coffee and water

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\$ 11.00
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*

 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\$ 600.00
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.

RENTAL\$ 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.

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

 NOTES

