



FORT BLISS
BANQUET SERVICES



**GOLDEN TEE CLUBHOUSE
CATERING**

PRICES EFFECTIVE 1 AUGUST 2023

 **GOLDEN TEE** 

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

915.568.1116
(f) 915.568.3189

Beatriz I. Carlos Diaz, Restaurant Manager
(e) beatriz.i.carlosdiaz.naf@army.mil

 **PERSHING PUB** 

*Bldg. 243 Club Road
Fort Bliss, Texas 79916*

915.781.6809

Melinda McWeeny, Business Manager
(e) melinda.k.mcweeny.naf@army.mil

 **ROD & GUN CLUB** 

*Bldg. 3730 Roy Johnson Lane
Fort Bliss, TX 79916*

915.202.7405
(f) 915.568.2416

Carolyn Pedraza, Operations Assistant
(e) carolyn.r.pedraza.naf@army.mil

 **CENTENNIAL** 

*Banquet & Conference Center
Bldg. 11199 Sgt. E. Churchill St.
Fort Bliss, Texas 79916*

915.744.1171 / 915.744.9330
(f) 915.744.9175

Tabitha Bohn, Business Manager
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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, American Express 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\$ 12.00

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

ADD YOGURT OR GRANOLA\$ 3.00

THE AMERICAN CLASSIC - BREAKFAST BUFFET\$ 15.00

 *("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).....\$ 6.00 per person

Choose one:

Omelettes, Waffles, or French Toast

AFTERNOON BREAK\$ 12.00

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

ADD COFFEE\$ 3.00



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\$ 17.00

served with red-wine and mushroom sauce

BAKED ITALIAN LASAGNA *\$ 16.00

either vegetarian, beef, or chicken

 **GREEN CHILE LASAGNA**\$ 18.00

served with a light, white green chile sauce

COUNTRY-FRIED STEAK W/CREAM GRAVY\$ 16.00

BBQ BRISKET\$ 16.00

 **MEXICAN PLATE ***\$ 15.00

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

CHICKEN MARSALA\$ 21.00

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

CHICKEN CORDON BLEU\$ 22.00

drizzled with alfredo sauce

CHICKEN TAMPIQUENA\$ 17.00

grilled chicken breast with green chile and cheese
served with black beans and cilantro rice

STEAK TAMPIQUENA \$ 18.00

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

TEQUILA LIME CHICKEN.....\$ 21.00

served w/ crispy tortilla strips

MARINATED FLANK STEAK \$23.00

with a mushroom and red wine reduction



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EGGPLANT PARMESAN.....\$ 19.00

ROAST LOIN OF PORK\$ 19.00

served with herbed demi-glaze

PASTA PRIMAVERA\$ 18.00

tossed with fresh vegetables



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



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\$ 13.00

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

TACO SALAD\$ 14.00

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

*substitute steak fajita..... \$ 17.00

COBB SALAD\$ 13.00

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

ADD SLICED GRILLED CHICKEN \$ 3.00



LUNCH SANDWICHES *served with iced tea and coffee*

(ask our catering office about box lunches!)

JUMBO CROISSANT SANDWICH\$ 12.00

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\$ 14.00

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\$ 12.00

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 60 MINUTES.*

AMERICAN DELI - DELUXE BUFFET \$ 16.00

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\$ 3.00

MEXICAN BUFFET\$ 16.00

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\$ 17.00

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

BBQ BUFFET\$ 17.00

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\$ 23.00

choice of two entrees, two salads and two accompaniments

GRAND BUFFET \$ 25.00

choice of three entrees, three salads and three accompaniments

OLD FASHIONED HOLIDAY BUFFET \$ 20.00

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

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 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
scalloped potatoes
oven roasted potatoes
whipped potatoes
buttered noodles

all prices subject to 20% service charge


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

- HONEY GLAZED HAM** serves 50 people\$ 350.00
- ROASTED BREAST OF TURKEY** serves 80 people\$ 400.00

ACTION STATIONS

 **TACO BAR** min. 50 people\$ 13.00 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 \$ 13.00 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 \$ 12.00 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\$ 14.00 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
 *add salad bowl \$ 2.00 per person

SALAD STATION min. 50 people\$ 13.00 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
 *add soup du jour \$ 2.00 per person



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

| | |
|---|-------------------------------|
| STUFFED DEVILED EGG HALVES | \$ 130.00 |
| FINGER SANDWICHES chopped ham, tuna & chicken | \$ 140.00 |
| FRUIT KABOBS seasonal & fresh | \$ 140.00 |
| SHRIMP COCKTAIL (quart) | \$60.00 |
| VEGETABLE TRAY W/DIP (small / medium / large) | \$ 80 / \$ 90 / \$ 100 |
| FRUIT TRAY seasonal & fresh (small / medium / large) | \$ 80 / \$90 / \$ 100 |
| CHEESE & CRACKER TRAY cubed or sliced assorted cheese (one size tray only) | \$ 85.00 |
| GUACAMOLE W/TOSTADA CHIPS (quart - serves 10-12) | \$ 30.00 |
| DIP W/CHIPS picante, sour cream & onion or french onion (quart - serves 10-12) | \$ 20.00 |
| SPINACH/ARTICHOKE DIP W/ PITA CHIPS (quart - serves 10-12) | \$ 35.00 |
| PRETZEL BOWL (quart) | \$ 25.00 |
| SALTED PEANUTS (quart) | \$ 20.00 |
| FANCY MIXED NUTS (quart) | \$ 25.00 |
| DESSERT MINTS (quart) | \$ 15.00 |
| SLICED DELI MEAT TRAY choice of ham, turkey or roast beef | 150.00 |
| served with silver dollar rolls & condiments | |



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

| | |
|---|-----------|
| MEATBALLS (PLUM SAUCE, GREEN CHILE, SWEDISH OR BBQ) | \$ 130.00 |
| MINI QUICHE LORRAINE | \$ 150.00 |
| TERIYAKI BEEF SKEWERS | \$ 180.00 |
| CHICKEN SATAY SKEWERS | \$ 180.00 |
| BUFFALO OR BBQ CHICKEN WINGS | \$ 180.00 |
| CHICKEN OR BEEF FLAUTAS | \$ 160.00 |
| MINI EGG ROLLS W/SWEET & SOUR SAUCE | \$ 130.00 |
| JALAPEÑO POPPERS | \$ 140.00 |
|  MINI EMPANADAS choice of potato, cheese, beef or chicken | \$ 160.00 |
| MOZZARELLA STICKS W/ MARANARA SAUCE | \$ 140.00 |
| BACON WRAPPED POTATOS | \$ 150.00 |
| BACON-WRAPPED SHRIMP | \$ 200.00 |
| POT STICKERS chicken, pork, or vegetables | \$ 180.00 |
| CHILI CON QUESO W/ TOSTADA CHIPS 1 quart | \$ 25.00 |
| BACON WRAPPED JALAPEÑOS | \$ 160.00 |
| CHICKEN QUESADILLAS | \$ 150.00 |
| FRIED MUSHROOM CAPS | \$ 150.00 |



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



DESSERTS

BAKERY ITEMS *(doz)*

| | |
|-------------------------------------|----------|
| MINI DANISH PASTRY | \$ 16.00 |
| ASSORTED DOUGHNUTS | \$ 20.00 |
| ASSORTED COOKIES | \$ 13.00 |
| ASSORTED MINI MUFFINS | \$ 13.00 |
| MINI BAGELS WITH CREAM CHEESE | \$ 13.00 |

DESSERTS *(sold by the serving)*

| | |
|--|---------|
| CHOCOLATE SHEET CAKE | \$ 5.00 |
| GERMAN CHOCOLATE CAKE | \$ 5.00 |
| CHEESECAKE w/chocolate or strawberry sauce | \$ 5.00 |
| PLAIN CHEESECAKE | \$ 5.00 |
| FRUIT CUP | \$ 4.00 |
| TIRAMISU | \$ 6.00 |
| CHOCOLATE CAKE | \$ 4.00 |
| CARROT CAKE | \$ 4.00 |



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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 12 oz. cans | \$ 2.00 |
| BOTTLED WATER | \$ 1.00 |



ALCOHOLIC BEVERAGES

| | |
|---|------------------|
| PUNCH (Mimosa, Screwdriver, Maragarita, Bloody Mary or Champagne)..... | \$ 60.00 |
| DOMESTIC KEG BEER (160 - 12 oz glasses) | \$ 275.00 |
| SPARKLING WINE BAREFOOT BUBBLY | \$ 15.00 |
| HOUSE WINE | |
| VELLA WHITE ZINFANDEL CARAFE | \$ 16.00 |
| VELLA CHARDONNAY CARAFE | \$ 16.00 |
| VELLA MERLOT CARAFE | \$ 16.00 |

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\$ 500.00

- 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\$600.00

- 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\$ 600.00

- 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

Choose up to two options per tournament

Additional service charge applies

Linen Fee \$3.00 per table

BREAKFAST BURRITO\$ 8.00

Sausage, egg and cheese, served with coffee and water

HAMBURGER\$ 12.00

All-beef patty, with cheese, served with chips, iced tea and water

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

BRATWURST\$ 10.00

Served with chips, iced tea and water

HOT DOG\$ 9.00

Served with chips, iced tea and water

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

BBQ BEEF OR PORK SANDWICH\$ 13.00

Served with chips, iced tea and 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, iced tea and water

White or Wheat Bread - Choice of: Ham & Cheese, Turkey & Swiss, Chicken Salad or Tuna Salad

TACO BAR\$ 13.00

Beef/chicken tacos, Mexican rice, beans



OTHER RENTAL ITEMS & FEES

PORTABLE DANCE FLOOR\$ 150.00

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.

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

