



**FORT BLISS
BANQUET SERVICES**



PERSHING PUB
EFFECTIVE 1 JUNE 2020



PERSHING PUB

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

915.781.6809

Melinda McWeeny, Business Manager
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ROD & GUN CLUB

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GOLDEN TEE

*Underwood Golf Complex
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Fort Bliss, Texas 79916*

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CENTENNIAL

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

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FOR MORE INFORMATION, VISIT WWW.BLISS.ARMYMWR.COM AND SEARCH FOR "CATERING"



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IMPORTANT INFORMATION

A non-refundable deposit of \$50 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. Military and Fort Bliss command-sponsored events have priority status for reservations. Civilian 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 of normal operating hours.

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. Pace Hall/Pershing Pub 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 Pace Hall/Pershing Pub will be considered Pace Hall/Pershing Pub 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 Pace Hall/Pershing Pub.

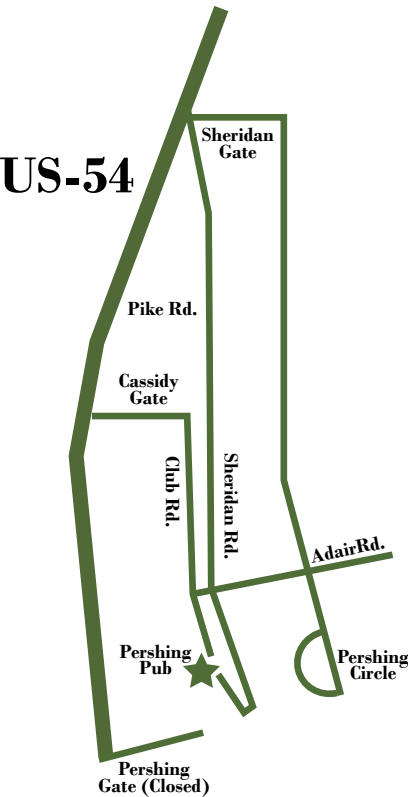
The post drinking age is 21 years old without exception. No minors can consume alcoholic beverages at any time. No alcoholic beverages may be brought in to the facility nor consumed on Pace Hall/Pershing Pub property, including the parking lot.

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.



DRIVING DIRECTIONS

Pershing Pub (Pace Hall) is located at 243 Club Road. Access to Pershing Gate is not available, enter through Sheridan Gate via the exit off of US-54. Take a right at Sheridan Road and follow it to Pershing Circle and make a right hand turn. Pershing Pub will be on the corner of Pershing Rd. and Club Rd.



ROOM RENTAL (2 HOURS) \$110.00



SETUP FEE (FOR ANY FUNCTION UP TO 50 GUESTS)..... \$70.00



BREAKFAST BUFFET SELECTIONS (25 people minimum)

PERSHING PUB SPECIAL \$ 12.00/person
Fluffy scrambled eggs, grilled bacon slices, potatoes O'Brien, hot buttermilk biscuits with butter, preserves and honey, coffee or hot tea

GRAND BREAKFAST BUFFET \$ 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 \$ 8.00/person
Cereal, assorted muffins, choice of apple danish, cheese danish or doughnuts, choice of english muffins, bagel or toast, assorted fresh fruit, orange juice, coffee and hot tea

TAKE A BREAK \$ 9.00/person
Assorted fresh fruit slices, assorted cookies, iced tea and lemonade or punch



LUNCH & DINNER BUFFET SELECTIONS (25 people minimum)

All buffets are served with iced tea. 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.

TRADITIONAL BUFFET \$ 13.00/person
Choice of sliced roast beef or baked chicken, mashed potatoes, mixed vegetables, coleslaw or potato salad and cornbread

MEXICAN BUFFET \$ 15.00/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 \$ 18.00/person
Sliced ham and turkey, mashed potatoes w/gravy, green beans almondine, tossed green salad w/dressing, candied yams, cranberry sauce and rolls



BUFFET SELECTIONS (CONT.) (25 people minimum)

All buffets are served with iced tea. 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.

STUFFED GREEN CHILE POBLANO BUFFET \$ 17.00/person
Stuffed chile poblano, white rice, calabacitas, jalapeno corn bread and tossed green salad w/dressing

CHUCKWAGON BUFFET..... \$ 19.00/person
Beef brisket, bbq chicken, potato salad, pineapple cole slaw, southwest style beans, cornbread and pineapple upside-down cake. Decorative table items included.

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)
- baked lasagna (meat or veg)

SALADS

- garden salad bowl
- potato or pasta salad
- waldorf salad
- coleslaw or jello with fruit

ACCOMPANIMENTS

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



HOT HORS D'OEUVRES Price per 50 pieces

SWEDISH MEATBALLS	\$ 55.00
MEATBALLS IN BBQ SAUCE	\$ 55.00
BUFFALO CHICKEN WINGS	\$ 65.00
MINI BURRITOS w/salsa	\$ 50.00
CHICKEN <u>OR</u> BEEF FLAUTAS w/salsa	\$ 65.00
EGG ROLLS w/sweet & sour sauce	\$ 55.00
CHICKEN WINGS	\$ 65.00
BACON-WRAPPED SCALLOPS	\$ 70.00
SIZZLING STUFFED JALAPEÑOS	\$ 50.00
CHICKEN <u>OR</u> BEEF TERIYAKI SKEWERS	\$ 65.00
BACON-WRAPPED POTATOES	\$ 65.00
CHILE CON QUESO w/TOSTADA CHIPS quart	\$ 19.00
BACON-WRAPPED SHRIMP	\$ 70.00
PARMESAN STUFFED MUSHROOMS	\$ 55.00
FRIED POTSTICKERS w/sweet and sour sauce	\$ 55.00
MINI QUICHE	\$ 60.00
MINI GRILLED CHEESE SANDWICHES w/Hatch Green Chile	\$ 55.00



COLD HORS D'OEUVRES Price per 50 pieces

DEVILED EGG HALVES	\$ 50.00
SHRIMP, BACON AND JALAPEÑO DEVILED EGG HALVES.....	\$ 70.00
FINGER SANDWICHES (chopped ham, turkey or chicken salad)	\$ 50.00
VEGETABLE TRAY w/ ranch dip small \$ 65.00 medium \$ 75.00 large \$ 85.00	
FRUIT TRAY (seasonal) small \$ 65.00 medium \$ 75.00 large \$ 85.00	
CHEESE TRAY	\$ 75.00
GUACAMOLE W/TOSTADA CHIPS quart	\$ 22.00
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
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 (minimum order 3 lbs. - serves 35-40 people)	\$ 19.00
INSIDE-OUT BLTs	\$ 60.00
FRUIT KABOBS (SEASONAL & FRESH)	\$ 50.00
FRUIT & CHEESE KABOBS (SEASONAL & FRESH)	\$ 60.00
TRADITIONAL BRUSCHETTA W/CROSTINI quart.....	\$ 23.00
SHRIMP COCKTAIL quart	\$ 30.00
MUSHROOM CAPS STUFFED W/ CRAB MEAT	\$ 70.00



MILITARY RECEPTION PACKAGES

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

CHANGE OF COMMAND

100 GUESTS\$ 375.00

3 gallons of orange juice, 3 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

4 gallons of orange juice, 3 gallons of lemonade, 7 gallons of iced tea, 5 gallons of coffee, 15 dozen
assorted pastries (choice of donuts, danishes, muffins, croissants or cookies) 1 large fruit tray

INDUCTION CEREMONY

150 GUESTS\$ 500.00

5 gallons of iced tea and full sheet cake
Choice of 3 (served in 100-piece platters) stuffed jalapeños, mini burritos, egg rolls, bacon-wrapped shrimp, buffalo chicken wings, inside-out BLT or fruit and cheese kabobs



DESSERTS

BAKERY ITEMS (dozen)

ASSORTED MINI DANISH PASTRY	\$ 12.00
JUMBO CROISSANTS	\$ 17.00
ASSORTED DOUGHNUTS OR COOKIES	\$ 11.00
BAGELS WITH CREAM CHEESE	\$ 11.00
ASSORTED MINI MUFFINS	\$ 11.00
BUTTERMILK BISCUITS WITH BUTTER & PRESERVES	\$ 14.00

DESSERTS (sold by the serving)

PLAIN CHEESECAKE	\$ 4.00
CARROT CAKE	\$ 4.00
LEMON BARS	\$ 3.00
GERMAN CHOCOLATE CAKE	\$ 4.00
CUPCAKE	\$ 3.00

SHEET CAKES (*sold by the half sheet*) Half Sheet\$80.00 Full Sheet\$140.00



BEVERAGES

COFFEE Regular or decaffeinated by the pot (8 - 6oz servings)	\$ 6.00
COFFEE Regular or decaffeinated by the gallon (21 - 6oz servings)	\$ 16.00
ICED TEA by the pitcher (7 - 8oz servings)	\$ 6.00
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
SPARKLING NON-ALCOHOLIC CIDER (bottle)	\$ 9.00
WINE CARAFE (1 liter) Choice of: white zinfandel, rosé, burgundy, chablis	\$ 15.00
NON-ALCOHOLIC SPRITZER CARAFE (1 liter).....	\$ 8.00



ALCOHOLIC BEVERAGES

PUNCH (Mimosa, Screwdriver, Maragarita, Bloody Mary, or Champagne).....	\$ 45.00
<i>*Champagne fountain free with purchase of 5 gallons of any alcoholic punch</i>	
ASSORTED DOMESTIC BRAND BEER KEG (160 - 12 ounce glasses)	\$ 225.00
HOUSE CHAMPAGNE (bottle)	\$ 22.00
WINE CARAFE (1 liter) Choice of white zinfandel, rosé, burgundy, chablis.....	\$ 15.00



CONFERENCE BEVERAGE FEES

COFFEE, TEA AND WATER SETUP (1 hour)	\$ 2.00/person
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Note: Other flavored beverages available upon request (prices determined by ingredients & mixes)

