



FORT BLISS
BANQUET SERVICES



ROD & GUN/PERSHING PUB PRICING
PRICES EFFECTIVE 1 FEBRUARY 2016

 **ROD & GUN CLUB** 

*Bldg. 3730 Railroad & Deer Ave.
Fort Bliss, TX 79916*

915.568.2983
(f) 915.568.4143

Melinda McWeeny,
Food and Beverage Controller
(e) melinda.k.mcweeny.naf@mail.mil

 **PERSHING PUB** 

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

915.781.6809
(f) 915.568.3189

Melinda McWeeny,
Food and Beverage Controller
(e) melinda.k.mcweeny.naf@mail.mil

 **GOLDEN TEE** 

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

915.568.1116
(f) 915.568.3189

Claudine Morgan, Manager
(e) claudine.m.morgan.naf@mail.mil

 **CENTENNIAL** 

*Banquet & Conference Center
Bldg 11199, Biggs Army Airfield
Fort Bliss, Texas 79916*

915.744.1171/915.744.9330
(f) 915.744.9175

Tabitha Bohn, Manager
(e) tabitha.m.bohn.naf@mail.mil

FOR MORE INFORMATION, 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 food-service, 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

All civilian functions MUST be requested and sponsored by a Fort Bliss DOD/ Family and MWR employee or military member (active duty or retired).

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. 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 civilian functions have a five (5) 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 Club operations.

Any damage to the facilities caused by guests will be the 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 sprinkles, 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 72 hours 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.

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, MasterCard or cashier's check. Personal checks will not be accepted.

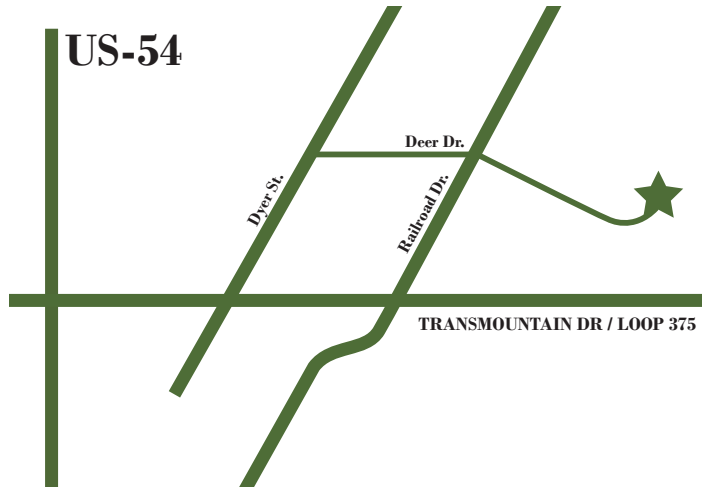
All laws and Fort Bliss post policies regarding the consumption of alcohol must be enforced by all guests and patrons invited to utilize the Bow & Gun Club.

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 Bow & 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 that host in legal reprimand with post authorities.

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 Street), turn right onto Roy Johnson Lane.



ROOM RENTAL (ROD AND GUN CLUB)

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

	Seated	Standing	
FACILITY & PATIO	125	200	\$ 300.00
FACILITY	90	90	\$ 175.00
DINING AREA	60	60	\$ 125.00
BAR	30	65	\$ 75.00
SMALL CLASS ROOM	20	30	\$ 25.00
LARGE CLASS ROOM	40	50	\$ 50.00

SETUP FEES (ROD AND GUN CLUB)

FOR ANY FUNCTION UP TO 50 GUESTS	\$ 50.00
UP TO 75 GUESTS	\$ 65.00
UP TO 100 GUESTS	\$ 95.00
OVER 100 GUESTS	\$ 125.00

BAR SET UP FEE (cash or hosted)	\$ 30.00
EXTRA PERSONNEL REQUIRED FOR FUNCTION (for 5 hours)	\$ 25.00 per
SECURITY GUARD FOR FUNCTION	\$ 40.00 per
EXTRA HOUR OVER THE TIME LIMIT OVER 4 HOURS	\$ 75.00 per

*For Pershing Pub rental rates, see additional information sheet and contract.

BREAKFAST BUFFET

THE SHOTGUN SPECIAL (15 people minimum) \$ 10.75/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)\$ 12.75/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) \$ 6.50/person
 Cereal, assorted muffins, choice of apple danish, cheese danish or doughnuts, choice of english muffins, bagels or toast, assorted fresh fruit, orange juice coffee and hot tea

TAKE A BREAK (20 people minimum) \$ 7.50/person
 Assorted fresh fruit slices, assorted cookies, iced tea and lemonade or punch

BOX LUNCHES TO GO

OPTION #1 **\$ 8.50**
 Comes with a sandwich, potato salad, pickle, apple and a package of cookies. \$ 9.50 *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

OPTION #2 **\$ 9.00**
 Comes with a sandwich, potato salad, pickle, apple 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

** 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 ANY RECEPTION

CARVING STATIONS

stations include chef services for one hour & served with silver dollar rolls and condiments

STEAMSHIP ROUND serves 150 people.....	\$ 525.00
HONEY GLAZED HAM serves 50 people	\$ 170.00
ROASTED BREAST OF TURKEY serves 70 people	\$ 145.00

ACTION STATIONS (minimum of 25 people)

TACO STATION \$ 9.00/person
 seasoned beef with crisp and soft taco shells, diced tomatoes, shredded lettuce, grated cheddar cheese, sour cream, jalapeños and picante sauce

SUPREME NACHO STATION \$ 8.00/person
 seasoned beef with crisp tostada chips, chile con queso, shredded lettuce, black olives, jalapenos, diced tomatoes, sour cream, guacamole and picante sauce

BURGER STATION \$ 9.00/person
 grilled burger patties, hamburger buns, sliced American cheese, shredded cheese, tomatoes slices, shredded lettuce, raw rings of red onion, pickles, condiments and potato chips

SALAD STATION \$ 8.00/person
 chef salad featuring diced ham, turkey, and hardboiled eggs, assorted cheese and dressings, served with dinner rolls

CHICKEN SALAD STATION \$ 9.00/person
 chicken salad featuring grilled chicken, hard boiled eggs, assorted cheese and dressing, served with dinner rolls

SHRIMP COCKTAIL STATION \$ 10.00/person
 shrimp in a tangy sauce with avocado, cucumber and garnished with lemon wedges, served with crackers

HOT DOG STATION \$ 8.00/person
 hot dogs, buns, ketchup, mustard, relish, chili, cheese, sauerkraut, and potato chips

PASTA STATION \$ 9.00/person
 fettuccine and bow tie pasta served with meat sauce and alfredo sauce with garlic bread

QUESADILLA STATION \$ 9.00/person
 chicken quesadillas, sour cream, salsa and chile con queso dip with tostada chips

BUFFET SELECTIONS

All buffets are served with dinner rolls, spread, 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.

SALAD AND POTATO BUFFET \$ 12.00/person

Garden salad served with Ranch and Italian dressings, baked potatoes, sour cream, chives, bacon, cheese, chili, and cornbread

CLUB BUFFET \$ 12.00/person

Choice of sliced roast beef or baked chicken, whipped potatoes, mixed vegetables, coleslaw or potato salad

MEXICAN BUFFET..... \$ 14.00/person

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

ITALIAN BUFFET \$ 14.00/person

Baked beef 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 green salad w/dressing, candied yams and cranberry sauce

SOUTHWESTERN BUFFET \$ 15.00/person

Southwestern chicken w/ black beans, spanish rice, calabacitas, jalapeno corn bread and tossed green salad w/dressing

STUFFED GREEN CHILE POBLANO BUFFET \$ 16.00/person

Stuffed chile poblano, white rice, calabacitas, jalapeno corn bread and tossed green salad w/dressing

CREAMY SPINACH CHICKEN BUFFET..... \$ 16.00/person

Served w/ rice pilaf, glazed baby carrots and tossed green salad w/dressing

SAUERKRAUT & APPLE PORK RIBS BUFFET \$ 16.00/person

Served w/ mashed potatoes, corn on the cob, tossed green salad w/dressing

CHUCKWAGON BUFFET..... \$ 18.00/person

Beef brisket, bbq chicken, potato salad, pineapple cole slaw, southwest style beans and upside-down pineapple cake. Decorative table items included.

WILD GAME BUFFET..... \$ 15.00/person

Choice of one entree, one salad and two accompaniment

ENTRÉES

buffalo patty elk patty
 wild boar brat venison sausage

SALADS

garden 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..... \$ 17.00/person

Choice of two entrees, one salad and two accompaniments

ENTRÉES

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

SALADS

garden salad bowl
 potato or pasta salad
 waldorf salad
 coleslaw or jello with fruit
 spinach or three bean salad
 cucumber in sour cream
 carrot and raisin salad

ACCOMPANIMENTS

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



HOT HORS D'OEUVRES Price per 50 pieces

SWEDISH MEATBALLS.....	\$ 45.00
MEATBALLS IN BBQ SAUCE	\$ 45.00
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
TOMATO AND MOZZARELLA ROUNDS	\$ 50.00
BACON-WRAPPED SHRIMP	\$ 65.00
CRAB CREAM CHEESE DIP W/CROSTINI quart	\$ 25.00
PARMESAN STUFFED MUSHROOMS	\$ 50.00
ASSORTED MINI QUICHE	\$ 75.00
FRIED POTSTICKERS w/sweet and sour sauce	\$ 50.00



COLD HORS D'OEUVRES Price per 50 pieces

DEVILED EGG HALVES.....	\$ 45.00
FINGER SANDWICHES(chopped ham, turkey or chicken salad).....	\$ 45.00
VEGETABLE TRAYsmall \$ 60.00medium \$ 70.00large \$ 80.00	
FRUIT TRAY (seasonal)small \$ 60.00medium \$ 70.00large \$ 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
BUFFALO CHICKEN DIP W/CHIPS OR CROSTINI quart	\$ 22.00
FRUIT KABOBS (SEASONAL & FRESH)	\$ 45.00
FRUIT & CHEESE KABOBS (SEASONAL & FRESH).....	\$ 45.00
TRADITIONAL BRUSCHETTA W/CROSTINI quart	\$ 20.00
STUFFED CHERRY TOMATOES	\$ 50.00
SHRIMP COCKTAIL quart	\$ 25.00



MILITARY RECEPTION PACKAGES

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

CHANGE OF COMMAND

100 GUESTS\$ 350.00

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

2 gallons of orange juice, 1 gallon of lemonade, 7 gallons of iced tea
12 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, 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



DESSERTS

Ice cream is available for functions of 50 people or less at a cost of \$2.25 per serving

BAKERY ITEMS (dozen)

ASSORTED DANISH PASTRY	\$ 14.00
ASSORTED MINI DANISH PASTRY	\$ 10.55
JUMBO CROISSANTS	\$ 16.75
MINI CROISSANTS	\$ 10.55
ASSORTED DOUGHNUTS OR COOKIES	\$ 9.55
GRANOLA BARS (EACH)	\$ 1.50
BAGELS WITH CREAM CHEESE	\$ 9.55
ASSORTED JUMBO MUFFINS	\$ 15.00
ASSORTED MINI MUFFINS	\$ 9.55
CINNAMON ROLLS	\$ 12.75
BUTTERMILK BISCUITS WITH BUTTER & PRESERVES	\$ 14.00

DESSERTS (sold by the serving)

PLAIN CHEESECAKE	\$ 3.50
CARROT LAYERED CAKE	\$ 3.50
DOUBLE CHOCOLATE LAYERED CAKE	\$ 3.50
LEMON CREME LAYERED CAKE	\$ 3.50
GERMAN CHOCOLATE CAKE	\$ 3.50
FRUIT PIE	\$ 3.50
CHEESECAKE with your choice of Chocolate or Strawberry Sauce	\$ 3.75

SHEET CAKES (sold by the half sheet)

HALF SHEET CAKE	\$60.00
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BEVERAGES

COFFEE Regular or decaffeinated by the pot (8 - 6oz servings).....	\$ 5.00
COFFEE Regular or decaffeinated by the gallon (21 - 6oz servings)	\$ 16.00
HOT TEA by the pot (8 - 6oz servings)	\$ 5.00
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 by the can	\$ 1.00
BOTTLED WATER (500ml).....	\$ 1.00
CASE SODA 6 x 3 liter bottles (90 - 12 ounce glasses)	\$ 50.00
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

PUNCH (Bellini, Mimosa, Screwdriver, Maragarita, Bloody Mary, Champagne or Sangria)	\$ 40.00
<i>*Champagne fountain free with purchase of 5 gallons of any alcoholic punch</i>	
ASSORTED DOMESTIC BRAND BEER KEG (160 - 12 ounce glasses).....	\$ 175.00
HOUSE CHAMPAGNE (bottle)	\$ 15.00
WINE CARAFE (1 liter) Choice of white zinfandel, rosé, burgundy, chablis.....	\$ 12.00

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)

ADDITIONAL RENTALS (ONLY AVAILABLE AT THE ROD AND GUN CLUB)

CHUCK WAGON	\$ 50.00
SMALL CHOCOLATE FOUNTAIN (7 lbs. 175-200 pieces)	\$ 180.00
LARGE CHOCOLATE FOUNTAIN (15 lbs. 350-400 pieces)	\$ 340.00
CHAIR COVERS	\$ 2.00
GRILL	\$ 50.00
FIRE PIT	\$ 25.00

