



**FORT BLISS
BANQUET SERVICES**

**CENTENNIAL BANQUET
& CONFERENCE CENTER
1 OCTOBER 2021**



CENTENNIAL

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

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PERSHING PUB

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Fort Bliss, Texas 79916*

915.781.6809

Melinda McWeeny, Business Manager
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GOLDEN TEE

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

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ROD & GUN CLUB

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915.568.2983

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FORMOREINFORMATION,VISITWWW.BLISS.ARMYMWR.COMANDSEARCHFOR“CATERING”

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Welcome to the Fort Bliss Centennial Banquet & Conference Center. 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 \$30.00 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 Centennial 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. No outside food or beverages are permitted.

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 start-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, or cashier's check. Personal checks will not be accepted. No exceptions. Please call (915) 744-1171 for verification of final accounts and amounts due. The Centennial/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. A minimum **NON-REFUNDABLE** deposit of \$500.00 is required to confirm booking for dates chosen. Deposit is based on room size and corresponding fee. 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 must be enforced by all guests and patrons invited to utilize the Centennial Club. No outside alcohol is permitted and will be confiscated and discarded.

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 Centennial 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.



HOURS FOR THE FORT BLISS VISITOR CONTROL CENTERS (PASS OFFICE)

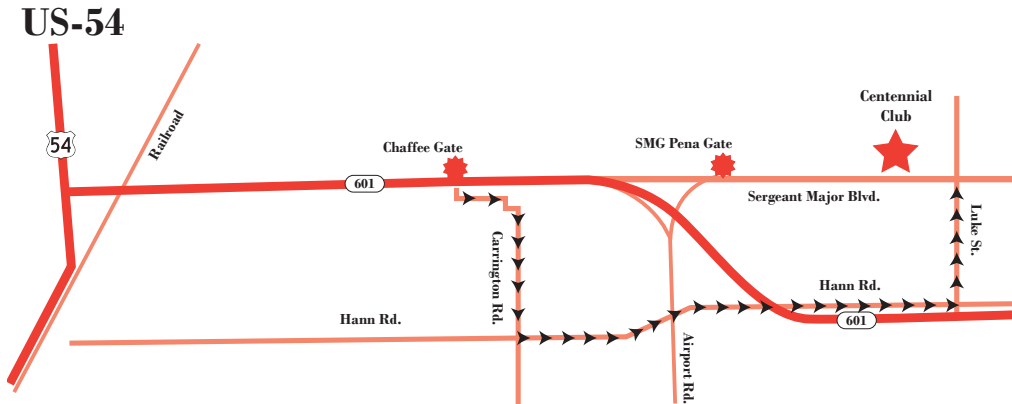
Chaffee Gate: 5am-9pm daily, including holidays .

Buffalo Soldier Gate: 24 Hours/7 days a week.

DRIVING DIRECTIONS

FROM CHAFFEE GATE

From HWY 54, take the 601 Spur East (Airport) exit. From 601 East, exit to the Ft. Bliss Chaffee Gate. Take Chaffee to Haan Rd. Then take a left on Haan Rd. Continue on Haan Rd. until you reach Luke St. and turn left. Follow Luke St. to SMC BLVD. Go through the traffic light and turn left into our parking lot.



GATE ENTRANCES & ACCESS POLICIES TO FORT BLISS

All civilian guests must be sponsored by a DoD ID Cardholder to obtain a Visitor's Pass inside one of the following Visitor Control Centers (VCC) before entering the installation: Buffalo Soldier or Chaffee. To obtain a Visitor's Pass, fill out a brief form and show Valid U.S. Issued Government ID (Driver's License, Passport, etc.) NOTE: Effective Jan 2016, Driver's Licenses from New Mexico, Missouri, Illinois, Minnesota and Washington are no longer accepted as a valid single form of ID to access Fort Bliss, due to their non-compliance with the Real ID Act. Visitors who possess a Driver's License from these states should bring an alternate form permissible ID for access to include: U.S. Passport or U.S. Passport Card. Additionally all occupants of the vehicle over 17 will need to obtain a Visitor's pass; all passes are valid for up to 30 days.

As a reminder, all vehicles are subject to random security inspections upon entry to the installation must possess a valid state issued driver's license, vehicle registration document, and proof of insurance.

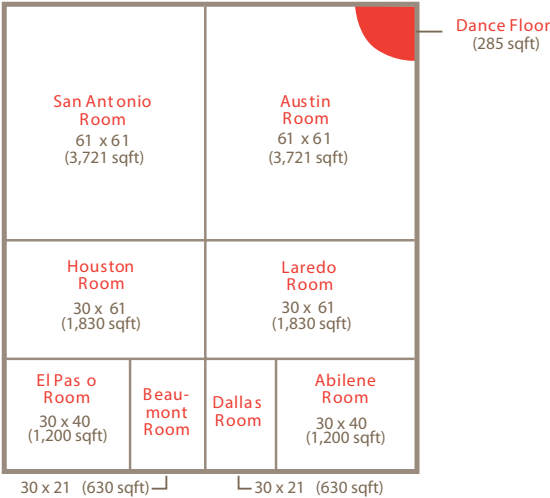
ALL COMMERCIAL VEHICLES MUST ENTER THROUGH THE CHAFFEE GATE. For example food trucks, DJ's, Catering, Florists. They will be inspected before entering Fort Bliss.

All DOD ID card holders (military, dependent, retiree, and DOD/DA civilians) are authorized to escort those that do not possess a DOD ID card or Visitor's pass onto the installation. Individuals being escorted must possess a valid form of government issued ID card (state driver's license or ID card) and present it when entering at the gate. If an individual does not possess a valid form of government issued ID, they cannot be escorted. DOD ID card holders escorting visitors assume responsibility for the escorted visitors. The authorized escort must remain with their guests at all times while they are on the installation.

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.

ROOMS	SEATING CAPACITY	W/ DANCE FLOOR	THEATER STYLE	STANDING RECEPTION	SET-UP FEE	RENTAL ** FEE
Dallas or Beaumont	40	N/A	60	60	\$50.00	\$400.00
El Paso or Abilene	80	N/A	150	150	\$ 100.00	\$ 500.00
Laredo Room	120	60	240	200	\$ 125.00	\$ 750.00
1/4 Ballroom	200	120	558	400	\$ 250.00	\$ 1500.00
1/3 Ballroom	300	180	837	600	\$ 375.00	\$ 2000.00
1/2 Ballroom	500	350	1,116	3,000	\$ 500.00	\$ 3000.00
3/4 Ballroom	690	550	1,674	4,500	\$ 750.00	\$ 4500.00
Texas Grand Ballroom	1,100	960	2,233	6,000	\$ 1,000.00	\$ 6000.00
Bingo Bliss *	200	200	N/A	N/A	\$ 250.00	\$ 1500.00
Dining Room *	125	60	N/A	N/A	\$ 100.00	\$ 350.00
Sam Adams Pub *	150	60	N/A	N/A	\$ 100.00	\$ 350.00
Patio	300	200	400	600	\$ 125.00	\$ 400.00
All Areas					\$ 1700.00	\$ 7500.00

* Rooms are available “as is”, changes may result in additional fees.
** Rental fees apply if no catering is being purchased or amount of catering does not exceed 75% of the rental fee amount.





BREAKFAST CHOICES & BREAKS *(per person)*

THE CONTINENTAL\$ 8.95

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

AMERICAN BREAKFAST BASKET\$ 9.75

mini muffins
mini danishes
assorted breakfast breads
assorted fresh whole fruits
orange juice
coffee or hot tea

THE AMERICAN CLASSIC - BREAKFAST BUFFET\$ 12.00

 *("border style" option substitute with chorizo and tortillas)*

fluffy scrambled eggs
grilled 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 / person

Choose one: Omelettes, Waffles, or Made-to-Order Eggs

AFTERNOON BREAK\$ 9.00

assorted fresh fruit slices
assorted cookies or brownies or lemon bars
iced tea and punch or lemonade

ADD COFFEE.....\$ 1.00



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, iced tea and water.

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

	for an additional
TOSSED GREEN SALAD W/DRESSING	\$ 1.50
LINGUINI W/PESTO CREAM SAUCE *	\$ 13.00
and choice of mushrooms, sausage, or chicken	
FETTUCINI PRIMAVERA *	\$ 13.00
blend of fresh vegetables served over a bed of fettucini noodles	
 BAKED ITALIAN LASAGNA *	\$ 13.00
either vegetarian, beef, chicken or green chili	
PORK SCHNITZEL W/ MUSHROOM GRAVY SAUCE	\$ 13.00
CHICKEN CREPES	\$ 14.00
served with chicken creme sauce	
CHICKEN CORDON BLEU	\$ 14.00
ITALIAN CHICKEN *	\$ 14.00
served with angel hair pasta, roma tomato, pine nuts, and pesto	
COCONUT CARIBBEAN CHICKEN *	\$ 14.00
chicken breast with coconut breading, pineapple-lime salsa and fluffy white rice	
HERBED ROAST BEEF	\$ 14.00
served with red-wine and mushroom sauce	
 CHICKEN TAMPEQUEÑA	\$ 14.00
grilled chicken breast with green chile and cheese	
served with black beans and cilantro rice	
STEAK TAMPEQUEÑA	\$ 15.00
strip steak with green chile and cheese	
served with black beans and cilantro rice	
FLANK STEAK	\$ 16.00
with a mushroom and red wine reduction	



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
monte carlo blend of vegetables
green bean almondine
corn o'brien

oven roasted new potatoes
whipped potatoes
scalloped potatoes
potatoes au gratin
wild rice
buttered noodles with parsley
rice pilaf



LUNCH SALADS *served with assorted rolls, iced tea, and coffee*

CHEF'S SALAD\$ 11.00
a classic with ham, turkey, tomatoes, cucumbers and assorted cheese on a bed
of crisp greens with your choice of dressing, served with fresh bread sticks

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
sliced grilled chicken breast served a top a bed of fresh spinach, mandarin oranges,
tomatoes, asian noodles, and almond slices with balsamic vinegar

FIVE-STAR SALAD\$ 11.00
chicken salad, potato salad, three bean salad, carrot raisin salad,
and fresh fruit, served with 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 crisp lettuce mix, chopped bacon, eggs,
bleu cheese crumbles and avocado

ADD SLICED GRILLED CHICKEN\$ 2.00



LUNCHEON SANDWICHES *served with iced tea and coffee*

(ask our catering office about box lunches!)

JUMBO CROISSANT SANDWICH	\$ 11.00
your choice of roast beef and cheddar cheese, ham and swiss cheese, roast turkey breast and provolone cheese or tuna salad, served with potato salad or chips	\$ 12.00 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	
REUBEN SANDWICH	\$ 13.00
corned beef piled with swiss cheese and sauerkraut on rye bread, served with potato salad or chips	



LUNCHEON BUFFETS

All buffets are served w/dinner rolls, country crock spread, iced tea & coffee, and OPEN FOR 60 MINUTES. (50-person minimum for buffet service)

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 fettucinni with alfredo sauce and lasagna choice of: chicken, beef or vegetarian, tossed salad, and garlic toast	
BBQ BUFFET	\$ 14.00
choice of one entree: pulled pork, sliced brisket or baked chicken. Macaroni or potato salad, garden salad, ranch beans, corn o'brien and corn bread	
ADD AN ENTREE	\$ 2.00



BOX LUNCHES TO GO

Sandwiches come with Lettuce & Tomato, Mayo on the side.

Choice of Sandwich: **Roast Beef & Cheddar, Ham & Cheese, Turkey & Swiss Cheese or Ultimate Veggie**

Choice of Bread: **White, Wheat or Sourdough**

OPTION #1\$ 9.00

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

MAKE IT CHICKEN SALAD OR TUNA SALAD \$ 1.00

Choice of Sandwich: **Roast Beef & Cheddar, Ham & Cheese, Turkey & Swiss Cheese or Ultimate Veggie**

Choice of Bread: **White, Wheat or Sourdough**

OPTION #2\$ 10.00

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

MAKE IT CHICKEN SALAD OR TUNA SALAD \$ 1.00

Choice of Sandwich: **Club Sandwich**

Choice of Bread: **White, Wheat or Sourdough**

OPTION #3\$ 11.00

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

Choice of Sandwich: **Club Sandwich**

Choice of Bread: **White, Wheat or Sourdough**

OPTION #4\$ 12.00

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

** ADD a 16 oz. bottled soda for an additional \$1.00*

** ADD a 20 oz. bottled soda for an additional \$2.00*

** substitute with croissant for an additional \$.75*

** Inclusive price. No service charge attached.*

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

** All orders must be picked up or 10% delivery fee will be included.*



MILITARY RECEPTION PACKAGES

Ask about our sheet cakes!

CHANGE OF COMMAND

100 GUESTS\$ 400.00

- 3 gallons of orange juice
- 6 gallons of coffee (choice of regular or decaf)
- 4 gallons of iced tea
- 10 dozen assorted pastries
 - Choice of donuts
 - danishes
 - muffins
 - croissants
 - or cookies
- 1 large fruit tray

150 GUESTS\$ 500.00

- 3 gallons of orange juice
- 6 gallons of coffee (choice of regular or decaf)
- 4 gallon of lemonade
- 4 gallons of iced tea
- 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
- 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

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

*** A 10% delivery fee will be applied to any off-site events.**



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. *Indicates starch and/or vegetable are predetermined with meal.*

CHICKEN MARSALA\$ 18.00

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

CHICKEN CORDON BLEU\$ 19.00

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

PECAN CRUSTED CHICKEN\$ 20.00

served with dijonnaise sauce

CHICKEN OSCAR *\$ 22.00

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

MARINATED FLANK STEAK\$ 22.00

served with mushroom demi-glaze

SLICED TENDERLOIN OF BEEF\$ 30.00

served with bordelaise sauce

STEAK AU POIVRE.....\$ 23.00

peppercorn crusted steak, flambéed in a cognac cream sauce

BURBON STREET STEAK.....\$ 23.00

served with cajun spices, onions and mushrooms

ROAST PRIME RIB OF BEEF (not available for combination plates)\$ 30.00

served with au jus and horseradish

FILET MIGNON\$ 30.00

served with brandied mushroom caps



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

all prices subject to a 20% service charge

FARM & SEA\$ 25.00
chicken breast topped with shrimp

BAKED COD\$ 20.00
served with beurre blanc

GRILLED SALMON\$ 23.00
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

VEGAN PASTA *\$ 16.00
a blend of fresh vegetables served over your choice of a bed of cucumber or zucchini noodles or vegan pasta

PASTA PRIMAVERA *\$ 16.00
tossed with fresh vegetables

EGGPLANT PARMESAN.....\$ 18.00

 **TWO ENTRÉE OPTION.....** additional \$3.00
Choice of two entrées, one starch and one vegetable.
Final price of meal will be determined by manager.

Multiple Entrée Option

Meal selection must be clearly identified by guest before service with a **max 300 guests**.
Events over 300 Guests will have to choose the Two Entrée option.

 PREMIER VEGETABLES & STARCHES

steamed broccoli, cauliflower & baby carrots
sautéed broccoli w/red pepper strips in butter
belgian carrots & broccoli florets
honey glazed baby carrots
monte carlo blend of 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**



DINNER BUFFETS

All buffets are served w/ dinner rolls, country crock spread, iced tea & coffee, and OPEN FOR 60 MINUTES. (50-person minimum for buffet service)

DINNER BUFFET\$ 17.00

choice of one entree, one salad and two accompaniments

DELUXE BUFFET\$ 18.00

choice of two entrees, two salads and two accompaniments

GRAND BUFFET\$ 20.00

choice of three entrees, three salads and three accompaniments

CENTENNIAL PREMIERE BUFFETadditional \$3.00

an added upscale selection in place of any entrée chosen to the deluxe & grand buffets, your choice of steamship round 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
pork ribs
beef burgundy
baked fish almonidine
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
fresh seasonal fruit salad

ACCOMPANIMENTS

green beans almonidine
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\$19.00

Choose 2 entrees: bbq chicken, bbq ribs or pulled pork, mini corn on the cob, potato salad or macaroni salad, garden 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 \$2.00 per serving.)

BAKERY ITEMS *(doz)*

ASSORTED COOKIES	\$ 10.00
ASSORTED MINI MUFFINS	\$ 10.00
MINI BAGELS WITH CREAM CHEESE	\$ 11.00
MINI DANISH PASTRY	\$ 11.00
BROWNIES/BLONDIES/LEMON BARS	\$ 13.00
ASSORTED DOUGHNUTS	\$ 15.00
 EMPANADAS (PINEAPPLE/PUMPKIN/APPLE)	\$ 15.00

DESSERTS *(sold by the serving)*

SHEETCAKE BY THE SLICE	\$ 1.00
FRUIT CUP	\$ 3.00
CUPCAKES	\$ 3.00
STRAWBERRY SHORTCAKE	\$ 3.00
ORANGE CREAM	\$ 3.00
CHOCOLATE CAKE	\$ 3.00
CARROT CAKE	\$ 3.00
FRUIT COBBLER	\$ 3.00
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 PARFAIT	\$ 4.00
TIRAMISU	\$ 5.00
CHOCOLATE LAVA CAKE	\$ 5.00
GLUTEN FREE (GF) CHEESECAKE	\$ 5.00

SHEET CAKES *(prices vary, please ask a manager)*

COFFEE BAR \$ 3.00 per person

Starbucks coffee, shaved chocolate, cinnamon sticks, whipped topping



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



BEVERAGES

(• *Minimum of 3 gallons* - * *Minimum of 2 gallons*)

• 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	\$ 2.00
BOTTLED WATER	\$ 1.00
CASE OF SODA (serves 90)	\$ 60.00



ALCOHOLIC BEVERAGES

PUNCH (Bellini, Mimosa, Screwdriver, Margarita, Bloody Mary, Champagne or Sangria) **\$ 40.00**

**Champagne fountain free with purchase of 5 gallons of any alcoholic punch*

DOMESTIC KEG BEER (160 - 12 oz glasses) **\$ 250.00**

PREMIUM KEG BEER (160 - 12 oz glasses) **\$ 350.00**

CHAMPAGNE TOAST (1/3 glass per person, table side service)..... **\$ 3.00 per person**

PREMIUM WINE **Available at current market price**

SPARKLING WINE

BAREFOOT BUBBLY **\$ 15.00**

HOUSE WINE

WHITE ZINFANDEL CARAFE **\$ 12.00**

CHARDONNAY CARAFE **\$ 12.00**

MERLOT CARAFE **\$ 12.00**

MOSCATO CARAFE **\$ 12.00**

CONFERENCE BEVERAGE FEES..... **\$ 2.00 per person**

for coffee or tea and water setup for **1 hour**



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

MEATBALLS (PLUM SAUCE, SWEEDISH OR BBQ	\$ 110.00
MINI QUICHE LORRAINE	\$ 115.00
TERIYAKI BEEF SKEWERS	\$ 150.00
CHICKEN SATAY SKEWERS	\$ 150.00
BUFFALO CHICKEN WINGS	\$ 125.00
CHICKEN OR BEEF FLAUTAS	\$ 115.00
EGG ROLLS W/SWEET & SOUR SAUCE	\$ 120.00
CHICKEN DRUMETTES	\$ 150.00
BACON-WRAPPED SCALLOPS	\$ 150.00
STUFFED JALAPEÑOS	\$ 120.00
ARTICHOKE HEARTS IN PHYLLO DOUGH	\$ 120.00
POT STICKERS chicken, pork, or vegetables	\$ 110.00
BACON WRAPPED SHRIMP	\$ 150.00
MINI CHICKEN QUESADILLAS	\$ 125.00
CHILE CON QUESO W/TOSTADA CHIPS (quart - serves 10-12)	\$ 20.00
SQUASH FRIES with red pepper aioli	\$ 90.00
FRIED MUSHROOM CAPS	\$ 110.00
PHILLY CHEESE ROLLS	\$ 115.00
PIGS IN A BLANKET	\$ 90.00
MINI BURRITOS W/ SALSA	\$ 110.00
FRIED CALAMARI	\$ 135.00
CRAB CAKES	\$ 195.00
LUMPIA	\$ 135.00
BACON WRAPPED POTATOES	\$ 125.00
POT STICKERS W/SWEET & SOUR SAUCE	\$ 115.00
BACON WRAPPED JALAPEÑOS	\$ 135.00
BRIE & RASPBERRIES EN CROUTE TRAY	\$ 195.00
BREADED ZUCCHINI/MUSHROOMS	\$ 120.00
MINI EMPANADAS potato, cheese, beef or chicken	\$ 135.00

HORS D'OEUVRES PASSED @ \$ 25.00/HOUR PER SERVER



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



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

STUFFED DEVILED EGG HALVES	\$ 90.00
INSIDE OUT BLTS	\$ 120.00
STUFFED CHERRY TOMATOES w/crabmeat	\$ 135.00
MUSHROOM CAPS stuffed w/crabmeat	\$ 135.00
FINGER SANDWICHES chopped ham, tuna & chicken	\$ 110.00
FRUIT KABOBS seasonal & fresh	\$ 95.00
FRUIT & CHEESE KABOBS seasonal & fresh	\$ 125.00
BLEU CHEESE MOUSSE W/CRACKERS (quart)	\$ 30.00
CALIFORNIA ROLLS	\$ 120.00
VEGETABLE SQUARES	\$ 110.00
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 (small / medium / large)	\$ 70 / \$ 80 / \$ 90
CHEESE BOARD (small / medium / large)	\$ 75 / \$ 150 / \$ 200
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
PICANTE SAUCE W/TOSTADA CHIPS (quart)	\$ 15.00
SPINACH/ARTICHOKE DIP W/ PITA CHIPS (quart - serves 10-12)	\$ 23.00
TOMATO OR ROSTED RED PEPPER BRUSCHETTA W/CROSTINI (quart)	\$ 30.00
SHRIMP COCKTAIL (quart)	\$ 25.00
MARINATED MUSHROOMS	\$ 90.00
PRETZEL BOWL (quart)	\$ 15.00
CENTENNIAL CLUB MIX (quart)	\$ 15.00
SALTED PEANUTS (quart)	\$ 18.00
FANCY MIXED NUTS (quart)	\$ 20.00
DESSERT MINTS (quart)	\$ 10.00
SLICED DELI MEATS choice of ham, turkey or roast beef (lb)	\$ 75.00
served with silver dollar rolls & condiments (minimum order of 5 lbs - serves 45-55 people)	
Additional lbs	\$15.00

SHRIMP AVAILABLE AT MARKET PRICE



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	AVAILABLE AT MKT PRICE
HONEY GLAZED HAM serves 50 people	\$ 200.00
ROASTED BREAST OF TURKEY serves 80 people	\$ 275.00

ACTION STATIONS (stations set up with 8" plates)

TACO BAR min. 50 people	\$ 10.00 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	\$ 10.00 per person
seasoned ground beef with crisp tostada chips, chile con queso, shredded lettuce, black olives, sour cream, guacamole and picante sauce	
*substitute seasoned shredded beef	
BURGER BAR min. 50 people	\$ 9.00 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 assorted cheese	
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; bolognese, alfredo, pesto or marinara sauces served with grated parmesan cheese, cracked black pepper, red pepper and bread sticks	
*add a salad bowl	
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	
*add a soup du jour	

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



OTHER RENTAL ITEMS & FEES

PORTABLE DANCE FLOOR	\$ 150.00
LED DANCE FLOOR	\$ 350.00
RISER W/STAIRS (1- 4'x8' foot piece)	\$ 50.00
EXTRA HOURS (per hour)	\$ 100.00
EXTRA PERSONNEL (per hour)	\$ 100.00
SECURITY GUARD (per 100 guests) (per hour)	\$ 60.00
CAKE CUTTING (per 100 guests)	\$ 60.00
CAKE PLATING	\$ 1.00
DELIVERY FEE	10% surcharge
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 (LARGE OR MINI)

The Centennial 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! Compliments from your guests included at no additional charge! Rental includes dipping sauce, dipping choices (strawberries, pineapple, cherries, grapes, pretzels, marshmallows, pound cake, wafers or graham crackers) and skewers. For an additional cost exchange the chocolate for white chocolate, caramel sauce or peanut butter sauce!

LARGE (15lbs chocolate, 350-400 pieces)..... **\$ 450.00** **MINI** (7lbs chocolate, 175-200 pieces)**\$ 250.00**

TABLE OVERLAYS (colors and styles vary) **starting at \$ 10.00 each TABLE**

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.

CHARGERS**\$ 1.00 each**

Enhance each table setting by adding charger plates to your tables. In metallic shades of gold, silver, black or red, charger plates compliment the color scheme of your event as well as add class and style. (limited amounts)

PIPE AND DRAPE**\$ 50.00 per section**

CEILING DRAPERY (assorted colors available).....**\$ 350.00**

LIGHTED COLUMNS**\$ 30.00 each**

LIGHTED INFLATABLES (assorted shapes and sizes)**\$ 35.00 each**

UPLIGHTING**\$ 30.00 each**

8FT. LED TREE **1 for \$ 395.00 ... 2 for \$ 600.00 ... 3 for \$ 800.00 ... 4 for \$900.00**

4FT. LED TREE**\$ 50.00 each**

Ask your caterer about special displays and custom centerpieces!



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.

AUDIO SYSTEMS

PODIUM WITH MICROPHONE\$ 50.00

ADDITIONAL AUDIO EQUIPMENT

MICROPHONE with floor or table stand\$ 25.00

HANDHELD OR LAPEL WIRELESS MIC\$ 25.00

CONFERENCE MICS 5 table mics\$ 75.00

Additional mics\$ 10.00/ea

CUBE SPEAKER.....\$ 50.00

PRESS BOX\$ 50.00

VIDEO EQUIPMENT

LCD VIDEO & COMPUTER PROJECTOR with 15' x 15' ceiling mounted screen\$ 150.00

LCD VIDEO & COMPUTER PROJECTOR with appropriate room size screen.....\$ 100.00

PORTABLE TV\$ 100.00

LIVE CAMERA Remote Controlled, ceiling mounted\$ 50.00

POWER STRIPS.....\$ 10.00

*Some video systems include tech support.

CONFERENCE & MEETING ACCESSORIES

VTC Video Teleconference Equipment (Ballroom Only)\$ 250.00

TELECONFERENCE POLYCOM STAR PHONE\$ 50.00

LAPTOP.....\$ 25.00

PRINTER - B&W (with 1 ream of paper)\$ 25.00

FLIP CHART STAND.....\$ 10.00

FLIP CHART STAND with Pad & Markers\$ 40.00

SPOTLIGHT.....\$ 50.00

AV SUPPORT PERSONEL (per hour).....\$ 75.00

NETWORK DROP (1).....\$ 50.00

*Free wireless internet access

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

