

EISENHOWER GOLF CLUB

Catering

add greatness to your gathering



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KEY

(V) Vegetarian (N) Contains nuts (GF) Gluten free





Welcome

Throughout the years, Eisenhower Golf Club (EGC) has earned the reputation as one of the best golf courses in the Department of Defense. In addition to two world class 18-hole golf courses, Eisenhower Golf Club offers its guests an inviting banquet facility. The Blue and Silver Rooms have breathtaking views of the magnificent Rocky Mountains and the tree lined golf course.

The information in this catering guide will address the details and requirements needed for your gathering and the menu options offered.

Thank you for choosing Eisenhower Golf Club for your event. Please address your booking, as well as your food and beverage questions and concerns, to our Food and Beverage Supervisor at 719-333-2606 ext. 1005.

Welcome to Eisenhower Golf Club.

Steve Wallace
General Manager

General Information

AMENITIES —

Eisenhower Golf Club (EGC) offers two private banquet rooms, the Blue Room with guest seating up to 90 guests and the Silver Room with guest seating up to 50 guests. The Blue and Silver Rooms together accommodates guest seating up to 140 guests. We also have an outdoor ceremony site with an arbor nestled on the course.

RESERVATIONS —

A deposit of \$300 is required when you book your event with your estimated guest count. In order to serve you better, a guaranteed attendance number is required two (2) business days before the function. You will be charged for this amount or the number of guests served, whichever is greater. Once the final count is confirmed, the guest count may be increased by up to 10 percent but cannot be reduced. If the number exceeds 10 percent we will try, but cannot guarantee the same meal choice will be available.

FOOD AND BEVERAGE —

Please be aware that all food and beverage must be purchased from The Grill at Eisenhower Golf Club Club. Donated food & beverage may not be brought on to the premises. Individuals or outside caterers will not be permitted to bring any food or beverage on to the premises, with the exception of special occasion cakes. A \$1 per person cake cutting fee will be assessed which includes china plates, silverware, cocktail napkins, cake-cutting and service. All specially ordered food & beverage which is not normally stocked by The Grill will be charged in full. The Grill reserves proper judgment in ordering.

SERVICE CHARGE —

There is a 25% service charge added to all events. This fee includes the staff gratuity as well as all set up, clean up and breakdown fees. Sales tax is not charged.

PAYMENT —

Cash, Visa, MasterCard, AMEX, or checks are acceptable forms of payment. Final payment is expected on the day of your event.

SECURITY —

As EGC is located within the Air Force Academy (USAFA), security is a priority. We require that all guests enter through the North Gate. At the present time, a valid driver's license will gain you access from 5 am to 10 pm, 7 days a week. Before or after these hours an Entry Authorization List (EAL) for you and your guests may be required in addition to a driver's license. A blank EAL and USAFA map will be provided when you book your event. Guest information must be filled out exactly as stated on the form. This needs to be returned to the Food and Beverage Supervisor 14 business days prior to your event.

BAR SERVICE —

Alcoholic beverages will be served by certified Eisenhower Golf Club staff. Individuals consuming alcoholic beverages on the premises must be at least 21 years of age and have proper identification. Neither clients nor their guests may bring in or take out any alcoholic beverages. The bar staff is required to monitor alcohol consumption. There is no bar set-up or bartender fee. Minimum sales of \$300 on-site and \$400 off-site are required. If the minimum sales are not met, then you will be charged the difference between the sales and the minimum requirements.

LINENS —

Tablecloths, cloth napkins and skirting are supplied for all catered events. Many color options are available at no charge and custom linens may be ordered for an additional fee.

General Information

PROMOTION AND RETIREMENT CEREMONIES AND RECEPTIONS —

There is a \$185 fee for official functions held in the Blue Room, \$110 in the Silver Room and \$300 in the Blue and Silver Room. The fee includes setting up the room theater style, use of the Air Force and United States flags, skirted tables for awards and cake, AV to play the National Anthem and guest seating with cloths and centerpieces for the reception. If the setup fee is met in food and non-alcoholic beverage purchases, the room rental fee is waived.

GROUP LUNCH AT EISENHOWER GOLF CLUB —

Groups of 8 to 40 people who wish to order from The Grill menu should use the Group Lunch menu. This allows The Grill staff to prepare your lunch in advance to minimize wait time. For groups over 15 guests, it is necessary for the group representative to make a single payment for the lunch.

ROOM RENTAL FEE —

Events are allocated four (4) hours from guest's arrival to their departure. Additional time will be charged at \$200 per hour or \$100 per half hour. EGC reserves the right to change the room or rooms assigned to your group if the number of guests should decrease, and/or if deemed necessary by EGC. Should additional space be required, EGC may charge additional room rental fees.

For any functions scheduled for outdoor facilities, EGC reserves the right of final decision to move the event to an indoor location based on weather forecast or conditions.

CHILDREN'S PRICES —

There is no charge for children under age four. Meals for children ages 5 – 10 are charged at half price. Please ask about our children's menu.

POLICIES AND PROCEDURES —

Neither the Air Force nor Eisenhower Golf Club accepts liability for any loss or damage to merchandise, equipment or articles left by the host or guests prior to, during or following an event. All items belonging to the host or the host's vendors must be removed at the conclusion of your event. We do not allow any nails, staples, command strips or tape on the walls, windows/sills, ceilings or any building surface. You may bring in your own decorations with prior approval from the event supervisor. Please note, confetti of any kind is not allowed. The host will be responsible for any damages to Eisenhower Golf Club property, grounds or equipment. If extra janitorial staff is required for extraordinary cleaning, an additional fee may be assessed.



This decision will be made no later than three (3) hours prior to the starting time of the function.

ROOM	CAPACITY	RATE
Blue Room	90	\$325/4 hrs
Silver Room	50	\$150/4 hrs
Blue & Silver Room	140	\$475/4 hrs
Tavern 34	40	\$150/4 hrs (winter hours only)
Outdoor Ceremony Site	125	\$750/2 hrs

Breakfast Buffets



All breakfast options include the following items:
assorted juices, freshly brewed coffee, decaffeinated coffee, assorted hot teas and iced water.
Minimum guest guarantee 20.

CLASSIC ALL AMERICAN \$18.50

Freshly scrambled eggs, breakfast potatoes, choice of crisp Applewood bacon, pork or turkey sausage and assorted mini pastries

ALL AMERICAN PLUS \$24

Scrambled eggs, breakfast potatoes, choice of bacon, pork or turkey sausage with French toast, maple syrup, biscuits and sausage gravy

HEALTHY START \$16.50

Scrambled egg whites, roasted potatoes with turkey sausage and English muffins

SUN RISE CONTINENTAL (V) \$9

Assortment of pastries, bagels with regular and flavored cream cheese

EXECUTIVE CONTINENTAL (V) \$16.50

Assortment of pastries, bagels with cream cheese, assorted yogurt, fresh seasonal fruit and granola

PROTEIN PACKED MORNING FUEL (N) \$18.50

Peeled hard-boiled eggs, yogurt parfaits made with seasonal fruits and granola, fresh bagel assortment with peanut butter, cream cheese and roasted almonds

Refreshment Breaks

Breaks are limited to 30 minutes. We can accommodate longer break periods by adding an additional \$3/person/30 minutes.

Selections are per person.

GRAZERS (V) \$9.50

Health bars, Greek yogurt cups, freshly brewed coffee, decaffeinated coffee, hot tea, assorted fruit juices and bottled water

NATURALIST (N)(V) \$13.50

Cut fruit assortment; (seasonal) honeydew, cantaloupe, grapes, pineapple, strawberries, dried cranberries and assorted nuts with lemonade, iced tea and bottled water

TRADITIONAL (V) \$9.50

Assortment of fresh baked cookies and fudgy brownies served with lemonade, iced tea and bottled water

CLASSICAL (V) \$11

Individual bags of chips, pretzels, trail mix and granola bars served with lemonade, iced tea and bottled water

POWER PUNCH (V) \$13

Classic or garlic hummus served with pita chips and fresh vegetable crudites with assorted sodas and bottled water

Beverages

One gallon provides 8 x 16 oz. cups

Coffee: regular, decaffeinated and a selection of hot teas \$40/gallon

Iced Tea: sweet or unsweetened..... \$30/gallon

Lemonade \$30/gallon

Infused Water: Cucumber, citrus or tropical \$20/gallon

Assorted Sodas 12oz. cans \$2/each

Bottled Water 20oz \$2/each

Assorted Bottled Fruit Juice:
orange, apple, cranberry, grapefruit \$3.25/each

À La Carte Items

Assorted Fresh Baked Cookies\$15/dozen

Chewy Chocolate Nut Free Brownies\$35/dozen

Assorted Mini Danishes\$20/dozen

Lemon, Meltaway, Brownies, Apple, Pecan Bars\$25/dozen

Yogurt Parfaits: vanilla yogurt, seasonal berries and granola \$7.35/each

Assorted Fruit Yogurt\$3.25/each

Mixed Nuts (N)\$3.25/bag

Chex Mix\$2/bag

Hors D'oeuvres

50 pieces each. Tray passed service available. \$25/hour/server

hot offerings

SWISS AND MUSHROOM BEEF SLIDERS \$135

Succulent ground beef patties topped with Swiss cheese and sautéed mushrooms

JALAPEÑO POPPERS \$80

Traditional style poppers stuffed with cream cheese, fried to golden perfection with ranch dressing

MOZZARELLA MEATBALL SLIDERS \$135

Savory meatballs topped with marinara sauce and mozzarella cheese

STUFFED MUSHROOMS (V) \$85

Roasted mushroom caps filled with herbed cream cheese

VEGETARIAN ASIAN SPRING ROLLS (V) \$80

Served with sweet and sour dip

BACON WRAPPED LITTLE SMOKIES \$75

Smoked sausages wrapped in Applewood bacon and baked to a crisp

JUMBO CHICKEN WINGS \$90

Succulent chicken wings tossed in Buffalo, garlic and Parmesan or bourbon teriyaki sauce

MEATBALLS (100 X 1 OZ.) \$90

Small meatballs served with your choice of sauce BBQ, marinara, sweet and sour or Swedish

cold offerings

COLD CUTS \$130

Black Forest ham, roast beef, smoked turkey, cheddar, Swiss and pepper-jack cheese with yeast rolls and mini croissants with lettuce, tomato, mayonnaise, American and Dijon mustards

MINI CAPRESE SKEWERS (V) \$95

Fresh cherry tomato topped with basil leaf and fresh mozzarella cheese and drizzled with balsamic reduction

JUMBO SHRIMP COCKTAIL \$105

Seasoned poached shrimp with lemon slices and a tangy cocktail sauce

SHAVED PRIME RIB CROSTINI \$140

Served medium rare with horseradish cream on a crisp toast round

DEVEILED EGGS \$60

Hard boiled eggs cut in half stuffed with a creamy mayonnaise yolk mix

FRESH FRUIT SKEWER \$100

A variety of fresh fruits to include pineapple, honeydew, cantaloupe, grapes and strawberries

PROSCIUTTO AND ASPARAGUS \$135

Tender asparagus wrapped in savory prosciutto with roasted garlic aioli dip

Dips

Served by the pound. One pound serves 8-10 guests. **Dips are per pound.**

SPINACH AND ARTICHOKE (V) \$30

Chopped spinach and artichoke hearts with cream cheese served warm with assorted gourmet crackers and pita chips

BACON JALAPEÑO \$15

Jalapeno, green chilies and bacon in a creamy cheese sauce served with tortilla chips

CHIPS, SOFT PRETZEL BITES (V) \$15

Chips, and pretzel bites served with avocado ranch, queso, chipotle mayo, and honey mustard

GUACAMOLE (V) \$24

A cool creamy avocado based dip served with tortilla chips

SALSA (V) \$15

Tangy salsa served with tortilla chips

QUESO BLANCO (V) \$16

Creamy white cheese sauce served with tortilla chips

HUMMUS TRIO (V) \$40

Red pepper, roasted garlic and classic hummus served with pita chips



Displays

Each display serves 35-50 guests depending on the style and meal period of the event.

SEASONAL FRUIT DISPLAY (V) \$125

A selection of seasonal cut fruit honeydew, cantaloupe, grapes, pineapple and strawberries

ANTIPASTO DISPLAY \$135

A selection of Italian cheeses, Genoa salami, mortadella and prosciutto, with fire roasted red peppers, marinated olives and artichoke hearts served with assorted gourmet crackers and crostini

CHEESE LOVERS BOARD (V)(N) \$120

Selection of domestic and imported cheeses served with assorted nuts, dried fruits and olives garnished with berries and grapes with toasted baguette and assorted gourmet crackers

FRESH SEASONAL CRUDITÉS (V) \$75

Fresh vegetables, garlic hummus, ranch or bleu cheese dips paired with pita chips



Lunch Buffet

Lemonade, iced tea and iced water included. Minimum guest guarantee 15. Selections are per person.

WRAPS AND DELI SANDWICHES —

All wraps and deli options are served on choice of wrap, croissant or wheat bread, garnished with a pickle spear. Served with choice of potato chips, fresh fruit salad or side garden salad.

Garden Fresh (V) \$13.50

Fresh spinach, shredded carrots, tomatoes, roasted red peppers, cucumber and cream cheese

Turkey and Bacon \$20

Smoked turkey, bacon, romaine lettuce, tomato, mozzarella cheese, and cranberry mayo

Ham and Swiss \$19

Black Forest ham, romaine, tomatoes, Swiss and honey mustard

Lunch on the Run +

All above entree items available in a picnic box and served with chips, fruit salad, cookie, pickle and choice of soda or bottled water



FRESH SALADS —

All salad options are served with dinner rolls or mini croissants with butter

Green Garden (V) \$12

Mixed greens, tomato wedges, shredded carrots, cucumbers, red onion rings, seasoned croutons served with your choice of dressing

Chicken Caesar \$13.50

Grilled chicken breast with romaine lettuce, Parmesan cheese, croutons, served with Caesar dressing

Chef's \$12

Tossed greens topped with shredded jack and cheddar cheese, ham, turkey, eggs, cucumber slices, shredded carrots, garnished with tomato wedges with your choice of dressing

Spinach Strawberry (V) (N) \$12

Baby spinach, sliced strawberries, caramelized walnuts, topped with feta crumbles and served with a balsamic vinaigrette

ADD-ONS PER PERSON

Sliced Grilled Chicken Breast \$6

Tuna Salad \$4; Grilled Portobello Mushroom \$5.50



Themed Buffets

Are you craving a particular fare or flavor with all of the accompaniments? We have you covered. All of our themed buffets are designed to make your decision making easy. All buffets are expertly built to pair with that particular fare or flavor. All buffets include iced tea, lemonade and iced water. Minimum guest guarantee 20. **Buffets are per person.**

TEX-MEX FIESTA \$26

Cheese enchiladas
Pinto beans and Spanish rice
Mexican street corn
Steak and chicken fajitas
Nacho bar (salsa, sour cream, guacamole, queso, lettuce, tomato, olives, onions and cheese)
Churros rolled in cinnamon sugar

AMERICAN HOME-STYLE \$26

Fresh garden salad with dressing
Garlic mashed potatoes
Glazed baby carrots
Fresh baked dinner rolls with butter
Apple, Dutch apple or cherry pie with vanilla ice cream

Choice of two entrees

Baked chicken with gravy
Baked ham with pineapple sauce
Smoked brisket with BBQ sauce

BBQ SPREAD \$26

Charred corn on the cob
BBQ baked beans
Choice of house salad or coleslaw
Corn bread and butter
New York cheesecake and brownies

Choice of two entrees

Smoked brisket with BBQ sauce
Marinated chicken breast
Pulled pork
Baby back pork ribs



TUSCAN STYLE \$24

Traditional Caesar salad
Penne pasta tossed in herbs and olive oil
Italian blend vegetables
Garlic knots
Chocolate and regular cannoli

Choice of two entrees

Rosemary lemon chicken with red bell peppers
Classic beef lasagna
Meatballs and marinara
Vegetable lasagna
Chicken with Alfredo sauce

HOMETOWN DELI \$19

Roast beef, turkey, ham, Swiss, cheddar served with assorted breads and rolls, coleslaw, chips, lettuce, tomatoes and onions, sandwich condiments with no nut brownies

BACK YARD GRILL \$17.50

Grilled all beef hamburgers and hot dogs, buns, baked beans, chips, sliced cheese, relish tray and condiments with fresh cookies

Custom Buffets

All buffets include fresh warm dinner rolls with butter and choice of dessert, accompanied with iced tea, lemonade and iced water. Each buffet is served with your choice of one each salad, vegetable, starch, and entree. Add additional entrees for \$5 each per person for the less expensive entree choice. Minimum guest guarantee 20. **Buffets are per person.**

BEEF BUFFET \$31.50

London Broil

Seasoned with an aromatic rub, served with au jus and creamy horseradish

BBQ Brisket

Melt in your mouth smoked brisket, smothered in tangy BBQ sauce

Additional selections: \$5 each pp



CHICKEN BUFFET \$22.50

Chicken Milano

Grilled chicken breast with sun-dried tomato cream sauce

Polynesian Marinated Chicken

Grilled marinated chicken breast with grilled pineapple and soy pineapple glaze

SEAFOOD BUFFET \$35

Lemon Pepper Salmon

Baked center cut salmon seasoned with lemon pepper, served with a creamy hollandaise sauce

Baked Mahi Mahi

With an avocado salsa

PORK BUFFET \$24.50

Sweet and Spicy Pork Loin

Roasted and served with Major Grey's mango chutney

Rosemary Rubbed Pork Loin

Roasted and served with a mushroom demi-glaze



THE CARVING BOARD

Add a chef attended carving action station. All selections served with dinner rolls. Minimum guest guarantee 20.

Roasted Prime Rib \$16.50

with au jus and creamy horseradish

Southern-style Brown

Sugar Ham \$8.50

with whole grain mustard

Herb Roasted Pork Loin \$8.50

with pan gravy

Rosemary Roasted

Turkey Breast \$11.50

with cranberry mayonnaise



More Custom Buffets



vegetarian options

PORTOBELLO HEAVEN (V)

Marinated, grilled portobello mushroom stuffed with herbed cream cheese and pine-nuts

WILD MUSHROOM RAVIOLI (V)

Served with a cognac Alfredo sauce

BLACK BEAN BURGER (V)

Grilled black bean burger served on a bun with crisp lettuce, sliced tomato and topped with guacamole

VEGETARIAN LASAGNA (V)

Packed with healthy vegetables, layered between noodles, Alfredo sauce and cheese

PASTA PRIMAVERA (V)

Penne pasta with creamy marinara sauce

SALAD SELECTION

Mixed green garden salad

Classic Caesar salad

Greek salad

Classic spinach salad with egg and bacon

Fresh seasonal fruit

Additional selections \$2 each pp

VEGETABLE SELECTION

Glazed baby carrots

French green beans

Steamed vegetable medley

Steamed broccoli

Golden buttered corn

Additional selections \$2ea/person

STARCH ITEM SELECTION

Classic mashed potatoes

Cheddar and bacon mashed potatoes

Roasted garlic red potatoes

Rice pilaf

Southwest rice

Additional selections \$2ea/person

DESSERT CHOICES

New York style cheesecake

Double chocolate cake

Carrot cake

Lemon Italian cream cake

\$2 upcharge

Individual chocolate torte (GF)

\$3 upcharge

Individual vanilla bean brûlée
cheesecake (GF) \$4 upcharge

No nut brownies and vanilla bean ice
cream

Chocolate chip and royale cookies

A selection of dessert bars: lemon, pecan
chocolate, meltaway, caramel apple

Special Dietary Information

We are sensitive to the dietary requirements of our guests. The selections below are a very small sampling of what we can accomplish to make your event complete. Please discuss any dietary concerns with the catering staff. Should you or one of your guests require meat or seafood free, dairy free, gluten free, egg free, nut free or soy free, please inform the Food and Beverage Supervisor when placing your final guest count.

- ✂ Gluten free products can be substituted for dinner rolls, pastas and other breads
- ✂ Anything containing nuts has been identified through this brochure
 - ✂ Vegetarian options are identified in the brochure
 - ✂ With notice, we can accommodate vegan options



Estimated Cost Sheet

Appetizers \$ _____

Menu Choice Per Person (____ x \$ ____) \$ _____

Gratuity and Service Charge: 25%..... \$ _____

Carver for custom buffet \$ **50.00**

Bar Minimum Sales \$300 onsite; \$400 offsite \$ _____

Bar Tab \$ _____

Room (_____) Rental \$ _____

Additional Hours (exceeding four hours) \$200/hr \$ _____

Miscellaneous \$ _____

TOTAL ESTIMATE cost of your special event \$ _____

Deposit (date paid ____ / ____ / ____) \$ _____

Balance Due (on day of your event) \$ _____

NOTES



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Catering*

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