



Wedding Menu

CATERING
COUNTRY CLUB STYLE



EISENHOWER
GOLF COURSE



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Welcome

Congratulations on your engagement and finding your perfect match! We look forward to meeting you to guide you through planning your wedding reception. Knowledgeable staff with many years of wedding experience will assist you in customizing your reception to ensure this is one of the most memorable days of your life.

Throughout the years, Eisenhower Golf Course (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 Course 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 document will address the details and requirements needed for your reception, as well as the menu options offered.

Thank you for choosing Eisenhower Golf Course for your wedding reception.

Please address your booking as well as your food and beverage questions and concerns to our Event Coordinator Rob Proctor at (719) 333-2606 ext. 1005. Again, congratulations and welcome to Eisenhower Golf Course.

*Theo Gregory
General Manager
719-333-2606 ext.1002*



General information

AMENITIES

Eisenhower Golf Course (EGC) offers two private banquet rooms, the Blue Room with guest seating up to 90 guests and the Silver Room will seat 50 guests. The Blue and Silver Rooms together accommodates up to 120 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 seven (7) business days in advance of the function. You will be charged for this amount or the number of guests served, whichever is the greater. Once the guarantee is confirmed, the number 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 & beverage must be purchased from The Grill at Eisenhower Golf Course. 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. All food & beverage specially ordered which is not normally stocked by the Grill will be charged in full. The Grill reserves proper judgment in ordering. Children's Prices: There is no charge for children under 4. Meals for children 5 - 10 years of age are charged at half price. Please ask about our children's menu.

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, money orders, Visa, MasterCard, AMEX, or checks are accepted forms of payment. Final payment is expected on the day of your event.

SECURITY

As EGC is located within the Air Force Academy, 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 9:00 am to 5:00 pm, 7 days a week. Before or after these hours an EAL (entry authorization list) for you and your guests may be required in addition to your driver's license. A blank EAL and USAFA map will be provided when you book your reception. Guest information must be filled out exactly as stated on the form. This needs to be returned to the Banquet Coordinator 14 days prior to your event.

OFF-SITE CATERING FEE

All off-site catering incurs a 30% off-site catering fee. This includes food and beverage transportation, set up, service and gratuities. Disposable table settings are included. Glassware, china and silverware may be rented for an additional fee. If you require a bar set up at your event location, there is a \$300 minimum sales requirement (includes bartender and set up). A \$25 per bartender, per hour fee will be charged for every hour past 4 hours. A credit card will be required to be held on file prior to the day of your bar service.

BAR SERVICE (ON-SITE)

Alcoholic beverages will be served by certified Eisenhower Golf course staff. All patrons 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 fee, nor bartender fee, but a minimum of \$300 guaranteed sales is required. If the minimum sales are not met, then you will be charged \$25 per bartender, per hour (minimum of 2 hours). A credit card will be required to be held on file prior to the day of your bar service.

LINENS

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

ROOM RENTAL FEE

Please see below for fees. Events are allocated 6 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 'Option 3' EGC Members, room rental fee is waived.

ROOM	CAPACITY	ROOM RENTAL
Blue Room	70	\$400/6 hrs.
Silver Room	40	\$200/6 hrs.
Blue & Silver Room	120	\$600/6 hrs.
Tavern 34*	40	\$150/4 hrs.
Outdoor Ceremony Site	120	\$500/2 hrs.

**Tavern 34 has limited availability. Please check with Banquet Coordinator for dates and times.
AV & TV available in event room for an additional fee. Ask our coordinator for details.*

FOR 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. This decision will be made no later than three (3) hours prior to the starting time of the function. Outdoor ceremony site includes set up and breakdown, white folding chairs, and wedding arbor.

EISENHOWER RECEPTION AMENITIES & SPECIAL TOUCHES

This \$400 fee includes sweetheart and/or head table, guest tables & chairs, glassware, china & flatware, buffet, cake table, guest book and gift table skirting, table, chair, linen and skirting for your DJ, as well as wedding cake cutting and service. Centerpiece rentals in many price points are available. Please discuss options during your booking appointment. Black or ivory chair covers with your choice of chair sashes are available for rent at \$2 per chair (DIY). EGC staff will set up and remove covers for \$5 per chair (includes rental). A 9' x 9' (\$200) dance floor is available for rental. Audio Visual support is available upon request for an additional fee. Please check for options and pricing with Banquet Coordinator.

POLICIES AND PROCEDURES

Neither the Air Force nor Eisenhower Golf Course 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 or tape on the walls, windows/sills, ceilings or any building surface. You may bring in your own decorations with prior approval from the Banquet Coordinator. Please note, confetti of any kind is not allowed. The host will be responsible for any damages to Eisenhower Golf Course property, grounds or equipment. If extra janitorial staff is required for extraordinary cleaning, an additional fee may be assessed.

Hors d'Oeuvres

HOT SELECTIONS

Jalapeno Poppers.....	\$70.....	50 pieces
Petit Meatballs - Swedish, BBQ or Marinara.....	\$70.....	100pieces
Buffalo or Honey Wings with Blue Cheese or Ranch Dip.....	\$90.....	50 pieces
Santa Fe Eggrolls.....	\$90.....	50 pieces
Mini Crab Cakes with Lemon Aioli.....	\$120.....	50 pieces
Vegetarian Asian Spring Rolls with Sweet and Sour Dip.....	\$70.....	50 pieces
Spanakopita - Greek spinach and feta cheese pastries.....	\$95.....	50 pieces
Mozzarella Sticks with Marinara Sauce.....	\$75.....	50 pieces
Spicy Chicken Empanadas with Sour Cream.....	\$95.....	50 pieces
Breaded Zucchini with Ranch Dip.....	\$60.....	50 pieces
Pork or Vegetable Potstickers.....	\$75.....	50 pieces
Pan fried Chinese dumplings with ginger dipping sauce		
Cheese Stuffed Mushrooms.....	\$80.....	50 pieces
Button mushrooms filled with herb cream cheese		
Warm Spinach or Artichoke Dip Served in Bread Bowl.....	\$40.....	(serves 25 - 40)
	\$95.....	(serves 41 - 80)



COLD SELECTIONS

Chilled Shrimp (31 – 40 per pound)	\$30.....	perpound
Deviled Eggs	\$60.....	50 pieces
Brie and Caramelized Walnut Crostini	\$95.....	50 pieces
Assorted Tea Sandwiches: egg salad, ham salad, cheddar and tomato, cream cheese and cucumber	\$18.....	per dozen
Petit Deli Sandwiches- smoked turkey & pepper jack, ham & Swiss, roast beef & cheddar with lettuce & tomato	\$25.....	per dozen
English Cucumber Round Topped with Herbed Cream Cheese and Smoked Salmon.....	\$130.....	50 pieces
Beef Tenderloin Crostini with Horseradish Cream	\$140.....	50 pieces
Prosciutto and Asparagus with a Roasted Garlic Aioli.....	\$100.....	50 pieces
Caprese Skewers mozzarella balls with baby tomatoes and fresh basil.....	\$125.....	50 pieces
Fresh Vegetables with Ranch Dip.....	\$60.....	(serves 25 - 40)
	\$90.....	(serves 41 - 80)
Specialty Cheese selection with Gourmet Crackers	\$85.....	(serves 25 - 40)
	\$160.....	(serves 41 - 80)
Seasonal Fresh Sliced Fruit.....	\$85.....	(serves 25 - 40)
	\$160.....	(serves 41 - 80)
Antipasto Platter – pepperoncini’s, country olives, salami, roasted red peppers, Italian artichoke hearts, and mozzarella cheese.....	\$70.....	(serves 25 - 40)
	\$135.....	(serves 41 - 80)
Hummus Platter- garlic & roasted red pepper hummus, celery, carrot sticks and pita chips	\$55.....	(serves 25 -40)
	\$100.....	(serves 41 - 80)

Tray passed hors d' oeuvres require an additional service fee of \$25 per hour, per server.

One server per 40 guests is recommended.



Custom Buffets

DESIGN YOUR OWN BUFFET \$39.95

Buffets include two entrée choices, one starch, one vegetable, one salad, dinner rolls, lemonade, iced tea and iced water. If you would like a staff member to carve your pork loin or prime rib, please add \$50. If a third entrée is requested, there will be an additional charge based on your selection.

ENTRÉE SELECTIONS

Beef Stroganoff

tender strips of sautéed sirloin steak in a creamy mushroom sauce served on a bed of buttered noodles

Stuffed Flank Steak

choice flank steak filled with mushrooms, long grain and wild rice, served with demi-glace

Roast Prime Rib of Beef

seasoned with an aromatic rub, served with au jus and horseradish cream

Marinated Grilled Flank Steak

choice flank steak marinated in a sweet soy sauce, grilled over an open flame

Smoked Apple Wood Pork Loin

slow cooked premium pork with savory sauce

Pecan Crusted Pork Loin

pork loin enrobed with pecans and Dijon mustard roasted to perfection

Flame Grilled Chicken Breast

delicately marinated in a light infusion of Italian flavors

Chicken Cordon Bleu

chicken breast stuffed with ham and Swiss cheese served with a hollandaise sauce

Chicken Picatta

sautéed chicken scallopini in a white wine, lemon & caper sauce

Airline Breast of Chicken

charbroiled, roasted and served with house made pineapple mint salsa

Potato Parmesan Crusted Salmon

center-cut fresh salmon topped with cheesy mashed potatoes and oven baked

**Lemon Pepper Salmon with
Lime Beurre Blanc**

flame grilled center cut
fresh salmon served with a
buttery citrus sauce

Portobello Heaven

portobello mushroom
stuffed with herbed
cream cheese, pine nuts
& spinach, drizzled with a
balsamic glaze

Eggplant Napoleon

layers of grilled eggplant,
roasted red peppers and
garlic mashed potatoes
topped with caramelized
onions



STARCH SELECTIONS

Mashed Potatoes

your choice of garlic
Parmesan or Colorado
green chili

**Garlic Roasted Baby Red
potatoes**

**Baked Potatoes with Butter
and Sour Cream**

Sweet Potato Puree

Long Grain and Wild Rice

Spanish Rice

Confetti Rice

long grain white rice with
diced red, green, and yellow
peppers

**Penne Pasta with Butter
and Parsley**

Buttered Egg Noodles

VEGETABLE
SELECTIONS

Chateau Vegetable Medley

broccoli florets, carrots,
yellow squash, cauliflower
and zucchini

**Fresh Seasonal Vegetable
Mélange**

Glazed Baby Carrots

Steamed Broccoli

**Marinated Grilled
Asparagus with Julienne
Bell Peppers**

Sautéed French Green Beans

SALAD SELECTIONS

House Salad

blend of greens with
tomato, cucumber, black
olives and shredded cheese

Caesar Salad

romaine lettuce, parmesan
cheese and seasoned
croutons

Greek Salad

romaine lettuce with feta
cheese, country olives, and
pepperoncini's

Baby Spinach

tender spinach with
caramelized walnuts, dried
cranberries, and blue
cheese crumbles

Asian Salad

romaine lettuce with Napa
cabbage, julienne tri-color
peppers, carrots, green
onions, mandarin oranges
and sesame seeds

Hearts of Romaine Salad

tender romaine leaves with
cherry tomatoes, pumpkin
seeds and thinly sliced tri-
color bell peppers

Dressing Choices:
Balsamic Vinaigrette,
Ranch, Blue Cheese, Honey
Dijon, Italian or Thousand
Island.



Beverage Options

NON-ALCOHOLIC BEVERAGES

Iced Tea, Lemonade and Iced Water (complimentary with buffet dinners).....	\$2 pp
Coffee, Decaffeinated Coffee, Hot Tea	\$2.50 pp
Hot Chocolate	\$2.50 pp
Assorted Canned Sodas	\$2 each
Bottled Water	\$2 each

ALCOHOLIC BEVERAGES

INDIVIDUAL BEER SELECTIONS

Premium (12 oz.)

Stella Artois, Fat Tire, Samuel Adams, Corona, Red Leg Blue Nose Brown Ale, Red Leg Twin Tail.....	\$5.00 each
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Domestic (16 oz.)

Coors, Coors Light, Miller Light, Budweiser, Bud Light Ultra, Bud Platinum	\$5 each
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Premium (16 oz.)

Guinness, Heineken, NVP (Nitro-Vanilla-Porter).....	\$7.00 each
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Keg Beer (1/2 barrel – 120 16 oz. servings)

Coors, Coors Light, Bud, Bud Light, MGD, Miller Light	\$285
Avalanche, Blue Moon, Heineken, Fat Tire, Shock Top.....	\$350

Keg Beer (1/4 barrel – 60 16 oz. servings)

Coors Light, Miller Lite, Bud Light.....	\$150
Fat Tire, Michelob Amber Rock, Shock Top, Avalanche, Sam Adams.....	\$185

Keg Beer (1/6 barrel – 40 16 oz. servings)

Blue Moon, Sam Adams Boston Lager, Fat Tire,

Sunshine Wheat, Stella Artois, Avalanche,

Red Leg Twin Tail IPA, Red Leg Blue Nose Brown Ale, Red Leg Heffeweiser \$135

ADDITIONAL SELECTIONS

Mike’s Hard Lemonade or Cranberry 24 oz. \$9 each

Straw-ber-ita/Lime-a-rita/Chelada/Chelada Light 24 oz. \$9 each

Strongbow Hard Apple Cider 16 oz..... \$7 each

WINE - HOUSE

By the glass \$7.00 each

By the bottle\$18 each

Red

House - Cabernet Sauvignon, Merlot, Pinot Noir

White

House - Chardonnay, Pinot Grigio, Moscato

WINE – PREMIUM

By the glass \$12 each

By the bottle\$37 each

Red

Premium – Imagery - Cabernet Sauvignon and Pinot Noir

White

Premium – Imagery – Chardonnay and Pinot Grigio

Prosecco By the bottle only\$24 each

Sparkling Apple Cider

By the bottle only \$10 each

SPIRITS (1.5 OZ.)

Well

Smirnoff Vodka, Beefeater Gin, Bacardi Silver Rum,
Seagram’s 7 Blended Whiskey, Jose Cuervo Tequila,
Jim Beam Bourbon Whiskey, Johnny Walker Red Label Scotch Whiskey \$7 each

Call

Captain Morgan Dark Rum, Seagram’s VO Canadian Whiskey,
Tanqueray Gin, Jack Daniels Tennessee Whiskey, Dewar’s Scotch Whiskey,
Fireball Cinnamon Whiskey, Amaretto, Baileys, Kahlua \$8 each

Premium

Crown Royal Blended Canadian Whiskey, Maker’s Mark Bourbon,
Jameson Irish Whiskey, Bombay Sapphire Gin, Hendrick’s Gin \$9 each

BAR SERVICE

If you require a bar set up at your event location, there is a \$300 minimum sales requirement (includes bartender and set up).

You may choose from the following options for bar service:

HOSTED BAR

The party host funds the bar costs completely.

SEMI-HOSTED BAR

The party host funds the bar to certain dollar amount then guests pay cash.

CASH BAR

The host pays for the bartender fee and guests pay for their own drinks.

Estimated Costing Sheet

Hors D'œuvres\$ _____

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

Gratuity and Service Charge: 25%\$ _____

Off-site Catering Fee: 30%\$ _____

Carver\$ 50

Bar Minimum Sales (includes bartender and set up).....\$ 300

Bar Tab\$ _____

Room (_____) Rental\$ _____

Additional Hours (exceeding 4 hours) \$200/hr.\$ _____

Miscellaneous\$ _____

Audio Visual\$ _____

Reception Amenities and Special Touches\$ 400

TOTAL ESTIMATE cost of your special event\$ _____

Deposit (date paid / /)\$ 300

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



Notes