

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, the Eisenhower Golf Club (EGC) at the United States Air Force Academy 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 Laurent, our Event Coordinator at 719-333-2606 ext. 502.

Theo Gregory
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

When you book your event, an estimated guest count is required. Evening and weekend events require a minimum guest count of 50. In order to serve you better, a guaranteed attendance number is required two (2) business days before the function. Your menu selections are due ten (10) 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. 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. If outside food or beverage is found on the premises, a \$500 fee will be added to your invoice. A \$1 per person cake cutting fee will be assessed which includes 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.

PAYMENT

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

SERVICE CHARGE

A 25% service charge added to all events. A 35% service charge added to events held off premises. 10% of the food and beverage bill will be charged as a delivery fee for drop off events when an attendant does not stay and serve. This fee includes the staff gratuity as well as all set up, clean up and breakdown fees. Sales tax is not charged.

SECURITY

As EGC is located within the United States Air Force Academy, security is a priority. A QR code will be emailed to the host of the event. It is their responsibility to have all guests register for base access.

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. If outside alcohol is found on the premises at your event, a \$700 bottle fee will be added to the invoice. The bar staff is required to monitor alcohol consumption. There is no bar set-up or bartender fee when using Tavern 34. A \$300 set up fee is assessed for setting up satellite bars. 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. Limited color options are available at no charge and custom linens may be ordered for an additional fee.

General Information

PROMOTION/RETIREMENT CEREMONIES AND RECEPTIONS

There is a \$200 room rental fee for official functions held in the Blue Room, \$150 in the Silver Room and \$350 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 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.

EXCESSIVE SET UP FEE

Should a room set up require extraordinary arranging of furniture outside the scope of ceremonies and dining tables, an additional fee of \$100 per set up hour will be added to your invoice.

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

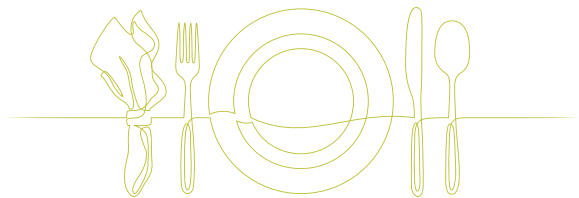
approval from the event supervisor. Please note, confetti of any kind is not allowed. The host will be responsible for any damages to Eisenhower Golf Club property, grounds or equipment. If extra janitorial staff is required for extraordinary cleaning, an additional fee may be assessed.

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. 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	\$400/4 hrs
Silver Room	50	\$200/4 hrs
Blue & Silver Room	140	\$600/4 hrs
Tavern 34	40	\$200/4 hrs (winter hours only)
Outdoor Ceremony Site ..	125	\$1000/2 hrs



Breakfast Buffets

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

Selections are per person.

CLASSIC ALL AMERICAN \$16

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

ALL AMERICAN PLUS \$20

Freshly scrambled eggs, breakfast potatoes, choice of bacon, pork or turkey sausage with French toast, butter, syrup, biscuits and sausage gravy

SUNRISE CONTINENTAL (V) \$9

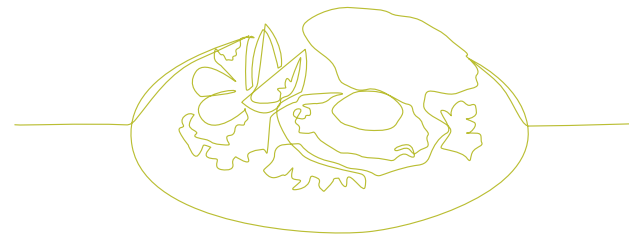
Assortment of pastries, croissants and cinnamon rolls

EXECUTIVE CONTINENTAL (V) \$16.50

Assortment of pastries and assorted yogurts, croissants, cinnamon rolls, fresh seasonal fruit and granola

VARIETY OF JUICES \$3.50/BOTTLE

Includes orange, apple, cranberry or grapefruit juice



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) \$13

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

TRADITIONAL (V) (N) \$9.50

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

CLASSICAL (V) (N) \$11

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

A La Carte Items

- Assorted Fresh Baked Cookies (N) \$18/dozen
- Chewy Chocolate Nut Free Brownies \$35/dozen
- Assorted Mini Danishes (N)..... \$20/dozen
- Assorted Fruit Yogurts (V).....\$3/each
- Trail Mix, Chip, Assorted Candy\$2.50/each
- Lemon, Meltaway, Brownie, Apple and Pecan Bars (N) \$25/dozen
- Yogurt Parfaits: vanilla yogurt, seasonal berries and granola (V)\$7/each



Beverages

Coffee:

regular, decaffeinated, hot tea (selection) \$3/person

Iced Tea:

sweetened, unsweetened \$2.50/person

Infused Water:

cucumber, citrus, tropical \$1.50/person

Assorted Bottled Fruit Juice:

orange, apple, cranberry, grapefruit\$3.50/each

Lemonade \$2.50/person

Assorted Sodas 12oz. cans\$2/each

Bottled Water 20oz\$2/each



Appetizers

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

hot offerings

JALAPEÑO POPPERS (V) \$80

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

STUFFED MUSHROOMS (V) \$130

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 BBQ, marinara, sweet and sour or Swedish sauce

SANTA FE EGG ROLLS \$90

Crisp exterior filled with chicken, black beans and corn

SPANAKOPITA (V) \$110

Greek spinach and feta pastry triangles

MINI QUICHES \$120

Assorted egg filled pastry tartlets

MINI BEEF TACOS \$60

Seasoned ground beef in a petite taco shell with salsa and guacamole

ARANCINI SICILIANA \$80

Italian rice balls filled with spinach and ricotta or beef and marinara

cold offerings

PETITE SANDWICHES \$130

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

DEVILED EGGS (V) \$60

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

FRESH FRUIT SKEWERS (V) \$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

SPINACH AND ARTICHOKE DIP (V) \$60

Creamy spinach and artichoke served with sourdough cubes

ROASTED GARLIC HUMMUS (V) \$70

Served with pita chips, carrots and celery sticks

SMOKED SALMON AND CUCUMBER \$120

English cucumber rounds topped with herb cream cheese and smoked salmon

Enhancements

Designed to complement your appetizers (minimum of four). Please choose from any of the following meats to be carved. All meats come with appropriate sauces, rolls & condiments.

the carving board

PRIME RIB \$14/PERSON

Marinated in red wine, Worcestershire sauce, fresh rosemary and garlic cloves. Comes with a peppercorn au jus, horseradish cream sauce and soft yeast rolls

HONEY GLAZED HAM \$8/PERSON

Marinated with pineapple juice and brown sugar. Roasted until golden brown. Served with maple ham glaze, chutney, grain mustard, and soft yeast rolls

CAJUN ROASTED PORK LOIN \$8/PERSON

Seasoned with a Cajun rub and brown sugar, roasted to golden perfection. Served with an apple brandy pork gravy and soft yeast rolls

ROSEMARY TURKEY BREAST \$8/PERSON

With cranberry mayonnaise. Served with soft yeast rolls



Displays

Each display serves up to 50 guests.

SEASONAL FRUIT DISPLAY (V) \$125

A selection of seasonal cut fruits with 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 olives garnished with berries and grapes with assorted gourmet crackers and crostini

FRESH SEASONAL RAW VEGETABLES (V) \$75

Fresh vegetables, garlic hummus, ranch or bleu cheese dips

Soup, Salad and Sandwich Buffets

Includes iced tea, lemonade, iced water and fresh baked cookies

SOUPS

Served with a selection of crackers

- Tomato Basil Bisque (V)** **Chicken Noodle**
- Chicken And Wild Rice** **Italian Wedding**
- Broccoli Cheddar (V)** **Butternut Squash (V)**

SANDWICHES AND WRAPS

Chicken Salad - chicken breast, cranberries and celery served on a buttery croissant with lettuce and tomatoes

Avocado Vegetable Wrap (V) - avocado, diced tomato, grated carrots, garlic and herb cream cheese and spinach wrapped in a soft flour tortilla

Club - smoked turkey, Black Forest ham, applewood smoked bacon, Swiss cheese, lettuce and tomato on sourdough bread. Also available as a wrap

Caprese (V) - creamy fresh buffalo mozzarella, ripe tomatoes and fresh basil leaves drizzled with olive oil and balsamic glaze served on focaccia

Deli Hoagie - roast beef with cheddar cheese, lettuce and tomato on a soft hoagie roll

Chicken Parisienne - grilled chicken breast with brie and thinly sliced tart apple on a hearty whole grain ciabatta



SALADS

Turkey, Bacon and Avocado - romaine, smoked turkey, bacon, avocado, cherry tomatoes and cucumber with ranch dressing on the side

Spinach and Berries - baby spinach with diced egg, bacon and sliced fresh strawberries and raspberries with balsamic vinaigrette on the side

Greek (V) - romaine, country olives, feta cheese and pepperoncini with balsamic vinaigrette on the side

Classic Chicken Caesar - grilled chicken breast, romaine, shaved Parmesan cheese and croutons with Caesar dressing on the side

Field Greens Salad with Chicken - mixed greens with dried cranberries, caramelized walnuts and feta cheese with balsamic vinaigrette

Tuna Salad - on a bed of crisp hearts romaine with lightly dressed tuna, chopped celery, onion and parsley drizzled with a lemon vinaigrette

TWO CHOICES..... \$20

THREE CHOICES..... \$28

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 priced per person.

AMERICAN HOME-STYLE \$26

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

Choice of two entrees

- Baked chicken with gravy
- Baked ham with pineapple sauce
- Beef meatloaf with gravy
- Fried chicken

BACKYARD BBQ \$26

- Butter sweet corn
- 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

TEX-MEX FIESTA \$26

- Cheese enchiladas
- Pinto beans and Spanish rice
- Steak and chicken fajitas
- Nacho bar with salsa, sour cream, guacamole, fresh cilantro, lettuce, tomato, olives, onions and cheese
- Churros rolled in cinnamon sugar



MEDITERRANEAN STYLE \$27

- Greek salad with balsamic dressing
- Penne pasta tossed in herbs/olive oil
- Pomodoro sauce
- Sautéed French green beans
- Garlic knots
- Limoncello mascarpone cake

Choice of two entrees

- Rosemary lemon chicken with red bell peppers
- Classic beef lasagna
- Vegetable lasagna
- Chicken with Alfredo sauce

BACKYARD GRILL \$19

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

ITALIAN \$27

- Caesar salad
- Italian blend vegetables
- Fettuccine
- Creamy Alfredo and marinara sauce
- Chicken Milano (*grilled chicken breast with a sun-dried tomato cream sauce*)
- Beef meatballs in pomodoro sauce
- Garlic knots
- Tiramisu

HOMETOWN DELI \$19

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

Build Your Own Buffet

Buffets include two entrée choices, one starch, one vegetable, house salad with ranch and balsamic dressings, dinner rolls, dessert, 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.

\$39.95

Please choose from any of the following categories:

MEATS

Marinated and Grilled Flank Steak with rosemary au jus

Marinated and Grilled Chicken Breast

Roast Prime Rib Of Beef with au jus and horseradish cream

Lemon Pepper Salmon with buttery citrus sauce

Rosemary Rubbed Pork Loin

VEGETABLES

Sautéed Chef's Vegetables with garlic and shallots

Sautéed French Green Beans with red peppers

Grilled Asparagus with baby carrots

Brown Sugar Glazed Carrots

Buttered Sweet Corn

STARCHES

Classic Mashed Potatoes

Buttery Garlic Mashed Potatoes

Rice Pilaf

Buttered Noodles

Garlic Roasted Red Potatoes

VEGETARIAN OPTIONS

Marinated Grilled Portobello Mushroom stuffed with herbed cream cheese and pine nuts

Pasta Primavera

Wild Mushroom Ravioli

Stuffed Red Pepper with rice, spinach and zesty tomato sauce topped with cheese

Vegetarian Lasagna

DESSERT OPTIONS

Double Chocolate Cake

Carrot Cake

Churros with cinnamon and sugar

New York Cheesecake with choice of chocolate, raspberry or caramel topping

Tiramisu

Brownies & Vanilla Ice Cream



Group Lunch

If you have a group of 8 to 40 people and wish to use The Grill menu, please select three menu options from the list below for your guests to choose from. Use of this menu allows EGC staff to prepare your food in advance and minimize wait time. Please advise the manager of your group's menu selections 24 hours in advance.

Payment may be made by individual diners for up to 15 guests. For groups over 15 guests it is necessary for the group representative to make a single payment for the lunch.

\$15.50/PERSON + 15% GRATUITY

Cheeseburger

Angus beef with American cheese, lettuce, tomato, onions and pickles

Chicken Salad Sandwich

Chicken breast with celery, onions, cranberries and mayonnaise, served on a croissant with lettuce and tomato

BLT

Bacon, lettuce and tomato served on toasted sourdough bread

Club Sandwich

Triple decker sandwich with smoked turkey, Black Forest ham, bacon, Swiss cheese, lettuce and tomato on wheat bread

Chicken Caesar Salad

Grilled chicken breast, romaine lettuce, Parmesan cheese, croutons and Caesar dressing

Chicken Tenders

Served with Buffalo, honey mustard, BBQ or ranch

Guacamole Vegetable Wrap (V)

Guacamole, diced tomatoes, spinach, herb cream cheese wrapped in a soft flour tortilla

Desserts

Selection costs are per person

DOUBLE CHOCOLATE CAKE \$6

LIMONCELLO MASCARPONE CAKE \$8

CARROT CAKE (N) \$6

CHURROS \$2

With cinnamon and sugar

NEW YORK CHEESECAKE \$6

With choice of chocolate, raspberry or caramel topping

CHOCOLATE FLOURLESS TORTE (GF) \$6.50

TIRAMISU \$6

BROWNIES & VANILLA ICE CREAM \$6

MISSISSIPPI MUD CAKE (GF) \$8

KEY LIME PIE \$8

PEANUT BUTTER REESE'S CAKE (N)(GF) \$8

Ice Cream Social

SELECTION OF PREMIUM ICE CREAMS (N)(GF) \$8

Chocolate and Caramel Syrups, M&M's, Sprinkles, Butterscotch Chips, Crushed Oreos, Peanuts, Cherries, Whipped Cream, Cake and Sugar Cones



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 Laurent, the Event Coordinator when placing your final guest count.

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





Laurent Piccino

Event Coordinator

(719) 333-2606 ext 502

laurent.piccino@us.af.mil



10/10/25

Eisenhower Golf Club

3169 Golf Course Road

USAF Academy, CO 80840