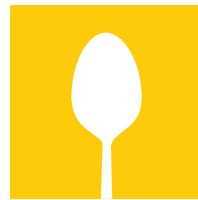


CLUB HOOD CATERING

Menu



Business Manager/Executive Chef Stephen Kolar



CLUB HOOD DESIGN TEAM

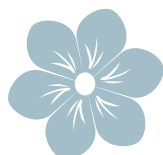
*TURNING YOUR VISION INTO
REALITY, WHILE PROVIDING YOU
WITH EXCEPTIONAL SERVICE AND
QUALITY PRODUCTS!*

DESIGNED FOR ANY OCCASION

Weddings
Birthday Parties
Quinceañeras
Sweet 16
Banquets
Dining-Ins
Military Balls
The List is Endless!

IT'S ALL IN THE DETAILS

Chair Covers and Sashes
Table Runners
Center Pieces
Backdrops with and without Lights
Candy Buffets
Charger Plates
Napkins and Napkin Rings
Table Numbers with Holders
Arches
And More!



CONTENTS

WELCOME	4
CONTINENTAL BREAKFAST	5
PLATED BREAKFAST	5
CONTINENTAL BREAKFAST ENHANCEMENTS	6
REGIONAL BREAKFAST BUFFETS	6
SIGNATURE LUNCHEON BUFFETS	7
PLATED SALAD LUNCHES	8
TRADITIONAL PLATED LUNCHES	8
SOUTHWESTERN PLATED LUNCHES	9
BOXED "TO GO" LUNCHES	9
SIGNATURE DINNER BUFFETS	10
PLATED DINNERS	11
LUNCH AND DINNER ENHANCEMENTS	12 & 13
BEVERAGES	13
HORS D'OEUVRES	14
BAKERY	14
LIQUOR SERVICE	15
SPECIAL TOUCHES	15
GENERAL INFORMATION	16-18



Welcome

Thank you for choosing Club Hood's catering services to host your special event. Whether you're organizing a military function, wedding reception, business meeting, or planning a special occasion for friends and family our experienced and dedicated staff stands ready to personally assist you with planning and arranging your event.

Our desire is to provide you and your guests with exceptional food and gracious service in a pleasant environment. Club Hood and the Phantom Warrior Center offer 10 versatile rooms of various sizes to choose from. While our catering menu has a wide variety of options available, we will be happy to design a customized menu and decorating package to fit your particular needs and budget.

Our catering office is open Monday through Friday from 9 am to 4:30 pm to assist in the planning and preparation of your event. Club Hood is open to all active duty, DoD civilians, retirees, and the general public.

We appreciate the opportunity to serve you and your guests and are proud to offer the enclosed menu selections to assist in ensuring a successful event.

Looking forward to serving you soon,

The Club Hood Catering Team



Continental Breakfast

Served with Regular and Decaf Coffee Service, Deluxe Teas and Assorted Chilled Juices.

The Continental **\$7.25**

Sliced Seasonal Fruits and Berries Platter
Array of Assorted Yogurts
Buttermilk Biscuits with Whipped Butter, Honey and Preserves
Selection of Muffins, Danish and Croissants

Deluxe Continental **\$7.75**

Sliced Seasonal Fruits and Berries Platter
Array of Assorted Yogurts
Whole Grain Cereals with Regular and Low Fat Milk
Flavored Bagels with Whipped Butter, Preserves, Honey and Cream Cheese
Cinnamon Apple Filled Muffins

Club Hood Continental **\$8.25**

Kiwi, Strawberries, Papaya and Banana Platter with Mango Cream Sauce
Array of Assorted Yogurts
Warm Country Ham and Havarti Cheese Croissants
Buttermilk Biscuits with Whipped Butter, Honey and Preserves
Cranberry Feta Pinwheels
Apple Strudel

Plated Breakfast

Choice of one entrée.

Served with Fresh Fruit Skewers Garnish and Buttermilk Biscuits with Whipped Butter, Honey and Preserves. Accompaniments include Regular and Decaf Coffee, Deluxe Teas and Assortment of Chilled Juices.

All American **\$7.75**

Fluffy Scrambled Eggs with choice of Applewood Smoked Bacon, Grilled Pork Link Sausage or Breakfast Ham. Served with Pan-Roasted Breakfast Potatoes.

Eggs Old English **\$7.95**

Poached Eggs on English Muffin with Shaved Smoked Turkey and Honey Baked Ham. Topped with a light Cheddar Cheese sauce & sprinkled with Onion Straws, Bacon Bits, Black Olives and Chives. Served with Roasted Potato Gratin.

Huevos a la Tex-Mex **\$7.95**

Mexican-style Scrambled Eggs served with choice of Applewood Smoked Bacon, Grilled Pork Link Sausage or Breakfast Ham. Served with Southwest Rice, Black Beans and choice of Buttermilk Biscuits or Flour Tortillas.

Tandoori Naan Tastic **\$9.95**

Authentic Hand-Stretched Flatbread layered with Grilled Shaved Honey-Cured Ham, Melted Blue Marble Jack Cheese and Applewood Smoked Bacon. Topped with Poached Eggs and Persian Hollandaise Sauce.



Continental Breakfast Enhancements

The following selections are perfect for when a little more is required.

Tex-Mex Breakfast Burritos	\$4.50
Scrambled Eggs, Spinach, Chorizo, Queso Fresco, Monterey Jack Cheese in a Spinach Flour Tortilla. Accompanied with Sour Cream, Chipotle Salsa and Scallions.	
Toaster Station	\$2.50
Assorted Sliced Breads, Assorted Bagels, Cream Cheese, Butter and Preserves.	
Breakfast Biscuits	\$2.95
Prepared with Scrambled Eggs, Grilled Sausage Patty & Cheddar Cheese.	
California Sidewalk Cafe Breakfast Frittata	\$3.75
Prepared with Skin-on potatoes, Spinach, Sautéed Mushrooms, Tomatoes and Onions.	

Regional Breakfast Buffets

Accompaniments include Regular and Decaf Coffee Service, Deluxe Teas, Assorted Chilled Juices,
Buttermilk Biscuits with Whipped Butter, Honey and Preserves.

All American Tradition	\$11.95
Cold	
Sliced Seasonal Fruits and Berries	
Array of Assorted Yogurts	
Cereal Selection with Whole and Skim Milk	
Granola	
Assorted Muffins and Danish	
Hot	
Traditional Scrambled Eggs	
Biscuits and Gravy	
Pan-Roasted Breakfast Potatoes	
Applewood Smoked Bacon and Grilled Pork Link Sausage	
New Orleans Mardi Gras Extravaganza	\$12.95
Cold	
Kiwi, Strawberries, Cantaloupe and Banana Platter with Strawberry-Cream Dressing	
Array of Assorted Yogurts	
Cajun Fruit Muffin	
Apricot, Cranberry and Pecan Breakfast Bread Pudding	
Hot	
Scrambled Eggs with Cajun Andouille Sausage and Cheddar Cheese	
Poached Eggs Hussarde	
Pan-Roasted Breakfast Potatoes	
Old-Fashioned Southern Grits	
Creole Corn Pudding	



Signature Luncheon Buffets

Served with our warmed Specialty Lunch Rolls and Whipped Butter. Accompaniments include Regular and Decaf Coffee Service, Deluxe Teas and Iced Tea. (50 guest minimum)

Soup, Salad and Sandwich Buffet

\$12.95

Soup Station

Cowboy Chili & Beans with all the Fixings

Old-Fashioned Beef and Vegetable Soup

Salad Bar

Spring Mix Salad with Assorted Condiments and Dressings

Sirloin, Avocado and Bean Salad

Sandwiches

Deli-Sliced Ham with Lettuce, Tomato, Onion and Mayonnaise on 7-Grain Oat Bread

Deli-Sliced Turkey, Curry Slaw and Jasmine Rice Wrap in a Sun-Dried Flour Tortilla

Deli-Sliced Beef grilled on Sourdough Bread with Ortega Chile, Pepper Jack Cheese, Lettuce & Tomato.

Desserts

Red Velvet Cake

Fresh Strawberry Torte

Banana Pudding

Finger Licking Good BBQ

\$14.95

Salad Bar

Spring Mix Salad with Assorted Condiments and Dressings

Bowtie Pasta with Roasted Bell Peppers and Fresh Basil Vinaigrette

Cajun Country Corn Salad

Entrees

Honey-Glazed St. Louis BBQ Loin Back Pork Ribs

Carolina-style Juicy and Crisp BBQ Chicken

Accompaniments

Chuck Wagon Pinto Beans

Old Fashioned Double Corn Pudding

Cattle Baron's-style Potato Gratin

Desserts

Southern-style Bread Pudding with Pecans, Vanilla Sauce, Raspberry & Mango Coulis Garnish

Carrot Cake



Plated Salad Lunches

Choice of one entrée.

Served with appropriate Rustic Artesian Bread and Whipped Butter or Warm Flour Tortillas.

Accompaniments include Regular and Decaf Coffee Service, Deluxe Teas and Iced Tea.

Chicken Florentine Salad **\$9.75**

Boneless Chicken Breast with a Savory filling of Spinach and Cheese Blend Cut into medallions and served atop Spring Mix Greens mixed with Fennel, Orange Segments, Goat Cheese & Toasted Pecans. Served with a Lime and Basil Vinaigrette.

Barbecue Ranch Chicken Salad **\$9.95**

Romaine Lettuce sprinkled with Ranch Dressing. Topped with Sliced BBQ Chicken Breast, Corn, Black Beans, Onion Straws, Avocado and Tomatoes.

Italian Rustic Deli **\$9.95**

Cappicola, Salami, Mortadella, Prosciutto and Provolone arranged on a plate with mound of Mesculin Greens. Sprinkled with Fresh Basil Dressing & garnished with Sweet Peppers, Olives & Spanish Onion.

Traditional Plated Lunches

Choice of one entrée.

Served with our Specialty House Salad and appropriate Rustic Artesian Bread or Buttermilk Biscuits and Whipped Butter. Accompaniments include Regular and Decaf Coffee Service, Deluxe Teas and Iced Tea.

Vermont Maple & Mustard Glazed Chicken **\$10.25**

One-half of a Young Chicken marinated in a Pure Maple Syrup, Dijon Mustard and Soy Sauce Marinade. Slow-roasted in our state-of-the-art halo heat Alto Shaam ovens until plump, juicy and Crisp. Served with Fresh Corn and Polenta Cakes and Honey Baked Tomatoes with Crusty Topping.

California Bistro Pork Loin **\$10.50**

Boneless Pork Loin stuffed with Apricots and Prunes. Marinated in Apple Juice enhanced with Apple Brandy and Exotic Spices. Roasted to perfection and served with Glazed Carrots and Potato Gratin.

Southern Fried Chicken **\$9.50**

Prepared from scratch in our kitchen. Batter dipped and deep fried until lightly crisp and golden brown. Served with Whipped Potatoes, Gravy, Corn on The Cob and Fresh Cranberry Sauce.

Roasted Beef Sirloin Ball Tip **\$10.50**

Flavorful and tender best describes this cut of beef. Skillfully seasoned and roasted to perfection. Topped with Bordelaise Sauce and served with Pan-Fried Red Potatoes & Broccoli Rabe Polonaise.



Southwestern Plated Lunches

Choice of one entrée.

Served with choice of Field Greens tossed in our House Prepared Honey Chipotle Dressing or Santa Fe Brown Rice and Lentil Salad and side of Warm Flour Tortillas. Accompaniments include Regular and Decaf Coffee Service, Deluxe Teas and Iced Tea.

Chile Rubbed Top Sirloin Steak **\$16.50**

Rubbed with a blend of Southwestern Herbs and Spices; then Fire-Grilled to perfection. Served with Sonora-style Squash and Stuffed Parmesan Potato Rounds.

Adobo Chicken Pasta **\$12.95**

Imported Penne Pasta tossed with a Spicy, rich Red Pepper Cream Sauce, Root Vegetables, grilled Chicken Breast and Broccoli Florets. Finished with Parmesan Cheese and garnished with a sprinkle of Confetti Vegetables and a Dollop of Pico de Gallo.

Pueblo Roast Chicken with Salsa Verde **\$10.95**

One-half of a Young Chicken marinated in a Lime and White Wine Marinade with a Special Blend of Mexican Spices and Herbs. Slow-roasted in our state-of-the-art halo heat Alto Shaam ovens until plump and juicy. Served with Mexican-Style Pan Fried Potatoes and Mexicali Vegetables.

Boxed "To-Go" Lunch

Served with Chips, Apple, Kosher Pickle Spear and Cookie.

Beverages available at additional price.

Deli Lunch **\$8.95**

Ham, Roast Beef or Turkey with choice of Swiss or Pepper Jack Cheese on Sourdough Bread. Served with lettuce, Tomato and choice of Mayonnaise, Grain Mustard or Pesto Aioli.



Signature Dinner Buffets

Served with our warmed Specialty Dinner Rolls and Whipped Butter. Accompaniments include Regular and Decaf Coffee Service, Deluxe Teas and Iced Tea. (50 guests Minimum)

Cattle Baron's Ranch House BBQ

\$16.95

Salad Bar

Texas Field Greens with Salsa Ranch Dressing and Sesame-Garlic Citrus Vinaigrette

Condiments: Croûtons, Black Olives, Mixed Cheeses, Black Beans, Avocado, Corn and Pico de Gallo

Sonora Green Bean and Feta Salad

Pueblo Salad - Shrimp, Zucchini, Tomatoes & Mushrooms tossed with Roasted Green Chili Vinaigrette

Entrees

Honey Glazed St. Louis BBQ Loin Back Pork Ribs.

Carolina-style Juicy and Crisp BBQ Chicken.

Pulled Pork with our Cannon Ball BBQ Sauce and Assorted Slider Rolls

Accompaniments

Cattle Baron-style Potato Gratin

Sweet Whole Baby Carrots

Chuck Wagon Pinto Beans

Old Fashion Double Corn Pudding

Desserts

Carrot Cake

Lemon Meringue Pie

Southern-Style Bread Pudding with Pecans and Vanilla Rum Sauce, Raspberry/Mango Coulis Garnish.

Good Old Fashioned Country Cooking

\$16.95

Salad Bar

Spring Mix Salad with Country Pepper Vinaigrette, Buttermilk Ranch and Honey French Dressings

Condiments: Kitchen prepared Sourdough Croûtons, English Cucumbers, Bacon Bits, Crumbled Egg, Olives, Grape Tomatoes and Alfalfa Sprouts

Marinated Corn Salad

Country Potato Salad

Entrees

Traditional Farmhouse Meatloaf - authentic prepared the ole country way with Mushroom Pan Gravy.

Farm-Raised Catfish - prepared hand-breaded with Cornmeal and fried to a golden brown.

Young Whole Chickens - skillfully seasoned, then slow-roasted in our halo heat Alto Shaam ovens until plump, juicy and crisp. Ladled with a Natural Gravy Glaze and decoratively displayed.

Accompaniments

Old-Fashioned Double Corn Pudding

Lima Bean Succotash

Green Beans with Smoked Bacon and Onions

Buttery Mashed Potatoes with Country Cream Gravy

Desserts

Peach and Berry Cobbler

Old Fashioned Rice Pudding

Carrot Cake



Plated Dinners

Choice of one entrée.

Served with our House Signature Salad and Rustic Artesian Bread and Whipped Butter.
Accompaniments include Regular and Decaf Coffee Service, Deluxe Teas and Iced Tea.

Vermont Maple Syrup & Mustard Glazed Chicken Breast **\$11.50**

Chicken breast marinated in a pure Maple Syrup, Dijon Mustard and Soy Sauce marinade. Char-broiled to perfection. Served with Fresh Corn and Polenta Cakes and Honey Baked Tomatoes with Crusty Topping.

BBQ St. Louis Pork Loin Ribs **\$14.95**

Our Signature Ribs! Dipped in Honey and BBQ Sauce; then glazed on the char-broiler. Served with Ranch-style Beans and Roasted Parmesan Potato Wedges.

Emperor's Teriyaki Salmon **\$15.25**

Char-broiled until flakey and golden. Served with Oriental Vegetables and Ginger-Coconut Rice.

Top Sirloin Steak **\$17.95**

Ten-ounces of flavorful Top Sirloin char-broiled to perfection. Finished with Maitre d Butter and served with Green beans and Red Bell Pepper flavored with Garlic and Stuffed Parmesan Potatoes.

Prime Rib of Beef **\$22.95**

Ten-ounces of grain-fed Midwestern Prime Rib, slow roasted to perfection in our Alto Shaam ovens. Served with Green Beans tossed with Toasted Almonds and Baked Idaho Potatoes.

Hawaiian BBQ Pul Kogi Short Ribs **\$24.95**

Korean-style BBQ Short Ribs are considered some of the best tasting ribs on the planet! Our preparation is served with Oriental Coconut/Ginger/Sesame Steamed Rice, Stir-Fry Vegetables and Macadamia Nut-Mango Bread.



Lunch and Dinner Enhancements

The Following selections are perfect for when a little more is required.

Plated Dinner Starters and Appetizers

Yakitori Chicken - Japanese-style broiled Skewered Chicken Breasts.	\$4.25
Shrimp Cocktail - Cocktail Sauce and Lemon.	\$7.95
Chinese Prawns – Served with Ginger-Coconut Rice and a White Wine Sauce with Pesto.	\$7.95
Bruschetta - Grilled Italian Bread topped with Olive Tapenade, Tomato and Gorgonzola.	\$3.25
New England Clam Chowder – Authentic Preparation, Served with Oyster Crackers.	\$2.75

Dinner Buffet Carving Stations

Steamship Round of Beef (Serves 200 Guests)	\$488.00
Served with Glazed Natural Au-jus, Horseradish Cream and Bordelaise Sauces.	
Top Round of Beef (Serves 50 Guests)	\$190.00
Served with Glazed Natural Au-Jus, Horseradish Cream & Bordelaise Sauces.	
Orange-Glazed Boneless Pork Loin (Serves 25 Guests)	\$82.95
Served with Grand Marnier flavored Orange Sauce.	
Whole Roasted Turkey (Serves 25 Guests)	\$125.00
Served with Home-Style Turkey Gravy.	

Chef Dinner Buffet Action Stations

Italian Pasta	\$4.00
<ul style="list-style-type: none">• Penne Pasta with choice of Italian Sausage, Boneless Chicken Breast or Shrimp. Finished in a White Wine Sauce with Capers, Shallots, Garlic, Diced Roma Tomatoes, Italian Parsley, Mushrooms & Parmesan.• Angel Hair Pasta with choice of Scallops, Shrimps or Whole Littleneck Clams. Prepared with Arugula and Pine Nuts in a fresh herb lemon butter sauce.	
Asian Stir-Fry	\$3.50
<ul style="list-style-type: none">• Teriyaki or Sweet & Sour Stir-Fry with choice of Beef, Chicken or Pork. Sautéed with an assortment of fresh Oriental Vegetables and served over Steamed Rice.• Choice of Cantonese Beef and Broccoli or Szechwan Chicken stir-fried over Lo Mein Noodles.	
Bananas Foster	\$4.00
<ul style="list-style-type: none">• Next to Bread Pudding this classic is probably the most well-known of all South Louisiana desserts. Bananas are sautéed in butter with exotic spices, rum and banana liqueur. Served with a scoop of Ice Cream on top and a drizzle of Pan Sauce.	



(Lunch and Dinner Enhancements Continued)

Lunch and Dinner Buffet Additions (Serves 50 Guests)

Fresh Seasonal Fruit Platter - Served with Strawberry Chantilly Cream	\$52.00
Fresh Vegetable Tray with Dipping Sauce	\$29.95
Imported and Domestic Cheese Platter - Served with Assorted Breads and Crackers	\$89.95
Cajun Deviled Eggs Platter	\$23.25
New England Clam Chowder – Authentic preparation. Served with Oyster Crackers	\$39.00

Plated Lunch and Dinner Desserts

German Chocolate Cake	\$3.50
Nutella Croissant Bread Pudding - Topped with sliced Banana, Berries and Caramel Sauce	\$4.50
New York Cheesecake - Finished with Mango and Raspberry Coulis and Whipped Cream	\$3.25
Vanilla Panna Cotta - A rich Vanilla flavored creamy Italian Classic. Served with fresh Berries	\$4.00
Bittersweet Chocolate Cake - Served with Grand Marnier Custard Sauce	\$4.00
Apple Pie	\$2.75
Cherry Pie	\$2.50
Red Velvet Cake	\$2.50
Peach or Berry Cobbler	\$2.25
Pineapple Upside Down Cake	\$3.25
Banana Pudding	\$2.00
Fresh Strawberry Torte	\$2.95
Fudge Brownie	\$2.75
Lemon Bar	\$2.75

Beverages

Coffee Urn, per gallon	\$17.00
Coffee Pot	\$5.00
Iced Tea, per gallon (Sweet or Un -Sweet)	\$9.00
Bottle Water	\$1.50
Blush Sangria, per gallon (With Alcohol)	\$42.00
Juice Pitcher	\$8.50
Holiday Punch, per gallon (Non-Alcoholic)	\$11.00
Canned Soda	\$1.50
Tropical Punch, per gallon (With Alcohol)	\$37.00
Lemonade Pitcher	\$3.50



Hors D 'Oeuvres

(Priced per 50 count)

Cold Hors D 'Oeuvres

Tomato & Mozzarella	\$38.95	Sliced Fresh Fruit	\$52.00
Shrimp Roulade	\$70.95	Cheese Board	\$89.95
Assorted Finger Sandwiches	\$49.00	Cube Cheese Platter	\$58.00
Silver Dollar Sandwiches	\$69.95	Fruit Kabobs	\$38.95
Shrimp Cocktail Platter	\$60.00	Watermelon Basket	\$62.95
Assorted Meat & Cheese Platter	\$67.00	Cajun Deviled Eggs	\$23.25
French Onion Dip & Chips	\$20.95	Vegetable Platter	\$29.95
Chocolate Dipped Strawberries	\$64.45	Petite Fours	\$65.95
Tortilla Chips with Queso	\$35.95	Beef Bruschetta	\$58.00
Mixed Nuts (Priced per Pound)	\$27.00	Assorted Canapés	\$58.95

Hot Hors D 'Oeuvres

Stuffed Jalapeños	\$61.50	Pigs in a Blanket	\$41.95
Bacon Wrapped Scallops	\$86.95	Creole Crab Dip	\$42.90
Meatballs (Sweet & Sour or BBQ)	\$38.00	Chicken Yakitori	\$62.95
Adobe Glazed Chicken Wings	\$52.95	Chinese Egg Rolls	\$38.40
Coconut Shrimp	\$75.00	Quiche Lorraine	\$46.95
Santé Fe Chicken	\$74.95	Wings of Fire	\$45.00
Spinach & Artichoke Dip	\$47.25	Beef Yakitori	\$62.95

Bakery

(Price per Dozen)

Assorted Mini Danishes	\$17.00	Granola Bars	\$19.95
Assorted Mini Muffins	\$10.75	Brownies	\$9.50
Lemon Bars	\$10.50	Cookie Tray	\$8.50



Liquor Service

All Bars

Must meet a minimum of \$150.00 for the first two hours per bar, then \$50.00 each additional hour thereafter. Please work closely with the caterer, as the Club wishes to provide the best service possible at a reasonable rate.

Host Bar The sponsor agrees to pay for all drinks served. Drinks are served to the guests without charging the guest, with the contracted customer assuming responsibility for payment. A host bar can be set up with a determined dollar amount or with a set time limit. The limit will be written into the party contract and a running tab is computed at the register until the time limit is reached.

No Host Bar

Each guest pays for his/her drink as it is ordered at current bar pricing.

Wine

Peter Vella House Wine - Blush, Chablis or Burgundy per carafe	\$11.50
Turning Leaf - Cabernet Sauvignon, Chardonnay, White Zinfandel or Merlot per bottle	\$17.50
Turning Leaf Pinot Grigio, per bottle	\$19.50
Beringer Moscato, per bottle	\$18.50
Champagne, per bottle	\$12.00
Grog Cart	\$25.00
Grog Corking Fee, per bottle	\$3.00

Special Touches

Weddings/Quinceanera **\$175.00**
Includes skirting for bridal table, cake and gift table, sign-in, head table set-up and cake service.

Welcome/Farewells **\$95.00**
Skirting for head table. Set-up in accordance with protocol standards.

Anniversary, Birthday Parties, Baby Showers and more **\$95.00**
A great look to any special occasion. Skirting for gift and cake tables and cake service.

Off-Premise Catering Fee to Fort Hood \$50 and BLORA - \$100.



General Information

Decorations

Decoration packages are available through Club Hood. However, outside decorations may be brought into the Club. Nothing may be attached to the walls or ceiling in any of the rooms, nor will any of the existing decorations be removed without prior approval of the Club Manager. All decorations must be removed after your function or a clean up fee will be charged to your contract.

Photographers

Any special arrangement for taking pictures is the responsibility of the customer and must be coordinated with the caterer. If a dedicated room is required for photos there may be an additional charge. Please consult with the catering office.

Entertainment

Customers desiring a band, DJ, or other entertainment will need to inform the caterer or any special needs. Additional costs for entertainment will be borne by the customer.

Audio & Visual Equipment

The Club Hood Ballroom offers self use audio and visual amenities at no cost. Customers must coordinate audio visual requests with caterer and will be required to come to the club prior to the event to receive operating instructions.

Room Rental

Club Hood and the Phantom Warrior Center offer 10 versatile rooms of various sizes to choose from. Official events and special events hosted by private organizations are not exempt from room fees. Our events staff will provide you with room layouts and current pricing.

Linen & Linen Rental

Tablecloths and napkins are included in the cost of your event when catered through Club Hood. Linen rental is available for non-catered events at a charge of \$6.50 for 10 ft tablecloths, \$7.50 for (85x85) tablecloths, \$.50 per napkin and \$15 per table skirt.



Deposits

All events require a \$75 non-refundable deposit to confirm reservations. The \$75 deposit is applied (credited) to the customer's contract. Deposits are Non-Refundable.

Pricing & Payment

The contracted customer is responsible for full payment 3 days PRIOR to the event. Payments for events may be made in cash, check, or charge (Visa, MasterCard, American Express or MWR Card).

Unit functions using Unit Funds for payment must obtain prior approval before funds can be used. See the unit fund custodian at the Financial Management Branch of Family and MWR.

Special privileges or reduced prices are not authorized to include official functions. Additional charges will be incurred for customers who reserve their event on a Sunday or Holiday. All prices subject to change.

Service Charge

An 18% service charge is applied to all catered food and beverage orders. There is no service charge for room rental events.

Cancellations

We understand that unforeseen circumstances happen and may require you to cancel your event. Should you need to cancel, please contact the caterer no later than 30 days prior to your event. There will be a 50% cancellation fee (of contracted event revenue) for events cancelled fourteen working days prior to your event and no refund will be issued for events cancelled less than five working days prior to your event date. Deposits are Non-Refundable.

Guaranteed Minimums

A single customer must be designated for making and confirming all arrangements, they will be the contracted customer. Event details must be arranged one month in advance of a function. Final guest counts are due to the catering office 3 days prior to the event. If the actual number of guests exceeds the guarantee given you will be charged for the additional guests. If the count is lower, the guaranteed amount still applies. Without a guarantee you will be charged for either the estimate or actual guest count whichever is greater. The Catering Office reserves the right to make menu substitutions when the guest count increases after the guarantee has been given.



Liability

The Club will not be liable for any damages incurred by patrons or their guests and will not assume liability for lost or damaged articles left in the facility prior to, during, or following the event. The customer assumes full responsibility for the conduct of all persons in attendance at the event and for any damages incurred to the facility or persons as a result of the event. The contracted customer and their guests will conduct the event in an orderly manner and in compliance with Fort Hood regulations. We ask for your cooperation in sharing responsibility for the conduct of your guests and ensure that no one under the age of 21 consumes alcoholic beverages. All items should be removed from the event facility at the conclusion of your function; items left behind are not the clubs responsibility.

Event Duration

All catered events are scheduled for a four hour period. In addition, you are allowed four hours prior to the event start time for decorating. Your event must be cleaned up and ready to leave at the ending time on your contract. A \$50 labor fee per hour will be charged for early set-ups and or events ending past their contracted time.

Outside Food & Beverage

Outside food and beverages are not allowed in Club Hood. All food served at any event or function on premise must be purchased from Club Hood and served by Club Hood staff, with the exception of "specialty cakes". All catered food and beverages must be consumed on club premise at the contracted time. Leftover food and beverages are not permitted to be removed from the premise in compliance with TB MED 530, Health and Food Safety standards.



Notes



LET US CATER TO YOU!

Our professionally trained catering staff brings many years of experience to the table and stands ready to assist with all of your catering needs, as well as offer suggestions about room rental accommodations.

CLUB HOOD CATERING

**BUILDING 5764, 24TH STREET AND
TANK DESTROYER BOULEVARD
254-287-8815 OR 254-287-5215
HoodMWR.com/club.hood.htm**

**Prices current at time of publication JULY 10, 2013
and are subject to change.*

