

Club Hood Menu



Catering & Event Planning



Business Manager Kristine Hurley

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



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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



Breakfast Buffets

The Traditional Buffet **\$11.00**
Fluffy Scrambled Eggs
Applewood Smoked Bacon
Grilled Pork Link Sausage
Pan-Roasted Breakfast Potatoes
Buttermilk Biscuits with Whipped Butter and Assorted Jellies
Assorted Chilled Juices (Apple, Cranberry, and Orange Juice)
Regular and Decaf Coffee Service

Texas Style Buffet **\$12.50**
Cold
Sliced Seasonal Fruits
Assorted Muffins and Danishes
Buttermilk Biscuits with Whipped Butter, Honey and Assorted Jellies
Hot
Fluffy Scrambled Eggs
Biscuits and Creamed Beef
Pan-Roasted Breakfast Potatoes
Applewood Smoked Bacon
Grilled Pork Link Sausage
Beverage
Assorted Chilled Juices (Apple, Cranberry, and Orange Juice)
Regular and Decaf Coffee Service

Build-Your-Own Grand Breakfast

Build-Your-Own **\$14.50**
Choose five items listed below
Sliced Seasonal Fruits
Assorted Yogurts
Assorted Muffins and Danishes
Fluffy Scrambled Eggs
Applewood Smoked Bacon
Grilled Pork Link Sausage
Pan-roasted Breakfast Potatoes
Buttermilk Biscuit
Biscuits and Creamed Beef
Regular and Decaf Coffee Service and Assorted Chilled Juices
(Apple, Cranberry, and Orange Juice) are included

18% Service charge will be added to the price of the meal.



Signature Luncheon Buffets

Accompaniments include Regular and Decaf Coffee Service, and Fresh Brewed Iced Tea.
Buffet will remain open for 60 minutes. (50 guests Minimum)

Finger Licking Good BBQ

\$15.75

Salad

Garden Salad with Tomatoes and Cucumbers, and Assorted Dressings

Entrees

Honey-Glazed St. Louis BBQ Loin Back Pork Ribs

Carolina-Style Juicy and Crisp BBQ Chicken

Accompaniments

Cattle Baron's-Style Potatoes Au Gratin

Chuck Wagon Pinto Beans

Buttered Corn

Cornbread

Desserts (Choose One)

Apple, Cherry, or Peach Cobbler, Red Velvet Cake, Chocolate Cake, Carrot Cake

Italian Buffet

\$14.95

Salad

Garden Salad with Tomatoes and Cucumbers, and Assorted Dressings

Entrees

Chicken Parmesan, Fettuccine with Marinara Sauce, Spaghetti with Italian Meatballs

Accompaniments

Whole Green Beans

Garlic Toast

Dessert (Choose One)

Chocolate Cake, Tiramisu Cake, Italian Cream Cake

18% Service charge will be added to the price of the meal.



Plated Salad Lunches

Choice of one entrée.

Served with Rustic Artisan Bread and Whipped Butter

Accompaniments include Regular and Decaf Coffee Service, and Fresh Brewed Iced Tea.

Cobb Salad **\$11.50**

Rows of cubed roasted chicken breast, crisp bacon, cheddar cheese, diced tomatoes, hard-boiled egg, and diced avocado atop of romaine lettuce with ranch dressing.

Chef Salad **\$11.50**

Slices of ham, turkey breast, American and Swiss cheese, sliced cucumbers, cherry tomatoes, shredded carrots, fresh sliced green bell peppers, hard-boiled egg, and croutons atop of romaine lettuce with ranch or Italian dressing.

Barbecue Ranch Chicken Salad **\$11.50**

Sliced BBQ chicken breast, cheddar cheese, pepper jack cheese, black beans, tomatoes, avocado and tortilla strips atop of romaine lettuce with ranch dressing.

Marinated Chicken Salad **\$11.50**

Marinated grilled chicken breast strips on a bed of lettuce with black olives, cucumbers and tomatoes served with ranch or Italian dressing.

Lunch Sandwiches and Wraps

Served with a Pickle Spear and Ruffled Potato Chips

Accompaniments include Regular and Decaf Coffee Service and Fresh Brewed Iced Tea.

Marinated Chicken Breast **\$11.50**

Marinated chicken breast served on a Kaiser roll with smoked bacon, Monterey jack cheese, romaine leaf lettuce, fresh sliced tomato and sliced red onion.

Marinated Balsamic Steak Ciabatta **\$13.75**

Marinated steak slices served on a ciabatta baguette with smoked bacon, romaine leaf lettuce, Roma tomato slices, sliced red onion and Dijon black pepper aioli.

Greek Wrap **\$10.75**

A warm tortilla wrapped with lettuce, tomatoes, cucumbers, feta cheese, olives, and Greek dressing.

Grilled Chicken Caesar Wrap **\$11.50**

A warm tortilla wrapped with grilled chicken, bacon, parmesan cheese, croutons, and crisp lettuce with creamy Caesar dressing.

Grilled Mushroom Sandwich with Citrus Mayo **\$10.50**

Grilled portobello mushroom on sourdough with roasted bell pepper, smoked gouda cheese, and spring mix.

18% Service charge will be added to the price of the meal.



Traditional Plated Lunches

Choice of one entrée.

Served with our Crisp Garden Salad with Italian or Ranch Dressing, Rustic Artisan Bread and Whipped Butter. Accompaniments include Regular and Decaf Coffee Service, and Fresh Brewed Iced Tea.

Herb Roasted Chicken Breast **\$12.75**

Chicken breast roasted to perfection with delicious herb seasoning. Served with red skinned mashed potatoes, and fresh green beans.

Roast Brisket in Natural Gravy **\$14.25**

Slow roasted brisket in natural juices. Served with mash potatoes and fresh green beans.

Chicken Parmesan **\$11.75**

Chicken parmesan with marinara sauce, mozzarella cheese, provolone cheese and fresh basil atop of fettuccine pasta. Served with fresh broccoli.

Pepper Steak **\$13.50**

Seasoned sliced beef steak with green bell peppers and onions in a rich brown gravy mix. Served with white rice and baby carrots.

Baked Italian Lasagna **\$11.50**

Prepared from scratch in our kitchen. Lasagna pasta layered with seasoned beef, parmesan and mozzarella cheese, and fresh oregano. Served with steamed broccoli and garlic toast.

Boxed "To Go" Lunch

Served with Potato Chips, Kosher Pickle Spear and Cookie.
Sandwich includes Lettuce, Tomato, Mayonnaise and Mustard.
Beverages available at additional price.

Sandwich Choices **\$10.00**

Kaiser roll with ham and Swiss cheese.
Kaiser roll with turkey and American cheese.
Kaiser roll with roast beef and cheddar cheese.

18% Service charge will be added to the price of the meal.



Signature Dinner Buffets

Accompaniments include Regular and Decaf Coffee Service, and Fresh Brewed Iced Tea.
Buffet will remain open for 60 minutes. (50 guests Minimum)

Texas Style BBQ Buffet

\$17.95

Salad

Garden Salad with Tomatoes and Cucumbers, and Assorted Dressings

Entrees

BBQ Pork Spare Ribs

BBQ Chicken

Beef Brisket

Accompaniments

Cattle Baron's-Style Potatoes Au Gratin

Macaroni & Cheese

Chuck Wagon Pinto Beans

Green Beans with Smoked Bacon and Onions

Cornbread

Desserts (Choose Two)

Apple, Cherry, or Peach Cobbler

Red Velvet Cake

Chocolate Cake

Carrot Cake

Pecan Pie

Good Old Fashioned Country Cooking

\$17.50

Salad Bar

Garden Salad with Tomatoes and Cucumbers, and Assorted Dressings

Entrees

Herb Baked Chicken

Traditional Meatloaf

Fried Catfish

Accompaniments

Mashed Potatoes with Country Cream Gravy

Macaroni & Cheese

Green Beans with Smoked Bacon and Onions

Sweet Whole Baby Carrots

Cornbread

Desserts (Choose Two)

Apple, Cherry, or Peach Cobbler

Red Velvet Cake

Chocolate Cake

Carrot Cake

Pecan Pie

18% Service charge will be added to the price of the meal.



Plated Dinners

Choice of one entrée.

Served with our Crisp Garden Salad with Italian or Ranch Dressing, Rustic Artisan Bread and Whipped Butter. Accompaniments include Regular and Decaf Coffee Service, and Fresh Brewed Iced Tea.

POULTRY ENTRÉE

Chicken Parmesan **\$13.75**
Chicken parmesan with marinara sauce, mozzarella cheese, provolone cheese and fresh basil atop of fettucine pasta. Served with fresh broccoli.

Chicken Piccata **\$13.75**
Grilled chicken breast with lemon caper sauce. Served with buttery mashed potatoes and fresh green beans.

Chicken Fried Chicken **\$13.75**
Golden fried chicken breast filet smothered with country gravy. Served with buttery mashed potatoes and country gravy, and fresh green beans.

Herb Baked Breast of Chicken **\$13.75**
Seasoned herb breast of chicken. Served with red skinned mashed potatoes and California blend vegetables.

Roasted Lemon Rosemary Chicken **\$13.75**
Roasted lemon chicken with rosemary and garlic. Served with creamy polenta and California blend vegetables.

BEEF ENTRÉE

London Broil **\$15.75**
Flank steak marinated with herbs and thinly sliced. Served with mushroom gravy, red skinned mashed potatoes and green beans almandine.

Braised Beef Short Ribs **\$16.50**
Braised beef short ribs in red wine reduction cook to perfection. Served over buttery mashed potatoes with mix vegetable medley.

Herb Rubbed Tip Roast **\$15.75**
Herb rubbed sirloin ball tip pot roast to perfection. Served with scalloped potatoes and steamed broccoli.

Roast Brisket in Natural Gravy **\$16.50**
Slow roasted brisket in natural juices. Served with mashed potatoes and fresh beans.

18% Service charge will be added to the price of the meal.



(Plated Dinners Continued)

PORK ENTRÉE

BBQ St. Louis Pork Loin Ribs **\$15.75**
Our signature ribs! Dipped in honey and BBQ Sauce; then glazed on the char-broiler. Served with rosemary roasted potatoes and ranch-style beans.

Baked Pork Tenderloin **\$14.75**
Juicy pork tenderloin baked with herb, citrus and spices. Served with scalloped potatoes and buttery parsley whole bay carrots.

Roasted Pork Tenderloin Medallions with Balsamic-Honey Glaze **\$16.00**
Broiled pork tenderloin cut into petite filets and served with balsamic-honey glaze. Served with garlic mashed potatoes and steamed broccoli.

FISH ENTRÉE

Honey-Ginger Salmon **\$16.95**
Salmon marinated in a ginger-honey blend and char-broiled to perfection. Served with rice pilaf and oriental vegetables.

Island Mahi-mahi w/ coconut sause **\$14.95**
Baked mahi-mahi filet with creamy coconut sause, herb and spices. Setved over rice pilaf and fresh green beans.

VEGETARIAN ENTRÉE

Bowtie Pasta with Roasted Seasonal Vegetables **\$13.75**
Pasta infused with garlic olive oil and roasted seasonal vegetables.

Tomato Basil Penne Pasta **\$12.50**
Penne pasta cooked al dente with grape tomatoes and stirred pepper jack, mozzarella, and parmesan cheese. Seasoned with fresh basil.

Hearty Vegetable Lasagna **\$12.50**
Lasagna pasta layered with fresh herbs, spinach, carrots, broccoli, and ricotta and mozzarella cheese. Served with steamed broccoli.

CHILD'S MEAL (Ages 10 and under)

Chicken Tenders **\$10.50**
Chicken tenders (3pcs) with ranch dip, macaroni & cheese, buttered corn, and a fruit punch juice box.

Kids Cheesy Flatbread **\$9.00**
Traditional style pizza with melted mozzarella with chef's salad and a fruit punch drink.

18% Service charge will be added to the price of the meal.



Carving Station

Steamship Round of Beef (35lbs - Serves 200 Guests) Served with Glazed Natural Au-jus, Horseradish Cream and Bordelaise Sauces.	\$625.00
Top Round of Beef (Serves 50 Guests) Served with Glazed Natural Au-Jus, Horseradish Cream & Bordelaise Sauces.	\$225.00
Whole Roasted Turkey (Serves 25 Guests) Served with Home-Style Turkey Gravy.	\$160.00
Virginia Baked Ham (Serves 50 Guests)	\$185.00

Plated Lunch and Dinner Desserts

Red Velvet Cake	\$3.90
German Chocolate Cake	\$3.90
Apple, Cherry, or Peach Pie	\$3.25
Apple, Cherry, or Peach Cobbler	\$2.75
Carrot Cake	\$3.90
Pecan Pie	\$3.90
Fresh Fruit Cup (Sliced Seasonal Fruit)	\$3.90

Beverages

Coffee Urn, per gallon	\$18.00
Coffee Pot	\$7.00
Iced Tea, per gallon (Sweet or Un-Sweet)	\$12.50
Bottle Water	\$1.50
Blush Sangria, per gallon (With Alcohol)	\$51.50
Juice Pitcher	\$8.50
Holiday Punch, per gallon (Non-Alcoholic)	\$13.00
Canned Soda	\$1.50
Tropical Punch, per gallon (With Alcohol)	\$47.35
Lemonade Pitcher	\$7.50
Assorted Can Juices	\$1.65
Raspberry Lemonade, 4 gallons	\$22.50

18% Service charge will be added to the price of the meal.



Hors D 'Oeuvres

(Priced per 50 count)

Cold Hors D 'Oeuvres

Tomato & Mozzarella with Basil	\$40.00	Sliced Fresh Fruit w/Yogurt Dip	\$54.75
Antipasto Kabobs	\$49.00	Cheese Board	\$101.25
Basil Cream Cheese Bruschetta	\$34.50	Savory Cucumber Sandwiches	\$29.25
Crunchy Cucumber Rounds	\$17.50	Greek Deli Kabobs	\$50.75
Shrimp Cocktail Platter	\$101.75	Cream Cheese Pinwheels	\$15.00
Assorted Finger Sandwiches	\$55.50	Watermelon Basket (seasonal)	\$71.00
Silver Dollar Sandwiches	\$75.50	Fruit Kabobs	\$41.00
Vegetable Platter	\$31.50	Deviled Eggs	\$27.25
French Onion Dip & Chips	\$24.50	Assorted Meat & Cheese Platter	\$83.25
Tortilla Chips with Queso	\$37.75	Chocolate Dipped Strawberries	\$68.50
Tortilla Chips with Salsa	\$21.75	Relish Tray	\$18.50
Chicken or Tuna Salad in Puff Shells	\$57.00		

Hot Hors D 'Oeuvres

Chicken Drumettes	\$62.50	Mini Cordon Bleu	\$73.00
Sausage Stuffed Mushroom Caps	\$46.50	Meatballs (Sweet & Sour or BBQ)	\$40.00
Spinach Parmesan Puffs	\$29.00	Stuffed Jalapeno Poppers	\$65.00
Chinese Egg Rolls	\$49.50	Coconut Shrimp	\$101.75
Mini Quiche	\$60.00	Santé Fe Chicken	\$79.00
Chicken Wings of Fire	\$62.00	Spinach & Artichoke Dip	\$55.50
Pigs in a Blanket	\$44.00	Creole Crab Dip with Fritos	\$81.00

Bakery

(Price per Dozen)

Assorted Mini Danishes	\$25.50	Granola Bars	\$23.00
Assorted Mini Muffins	\$11.50	Fudge Brownies	\$12.75
Lemon Bars	\$30.75	Gourmet Cookies	\$11.00
Eclairs (50 pieces)	\$36.50	Fresh Baked Cookies	\$12.50
Mini Assorted Cheesecake Bites	\$26.75	Doughnuts	\$21.00
Assorted Tarts (Strawberry, Lemon, & Cherry)	\$16.75	Mini Cream Puffs	\$20.00

18% Service charge will be added to the price of the meal.



Liquor Service

Bars

All Bars

Must meet a minimum of \$175.00 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)	\$12.25
Turning Leaf - Cabernet Sauvignon, Chardonnay, White Zinfandel or Merlot (per bottle)	\$19.50
Turning Leaf Pinot Grigio , (per bottle)	\$20.50
Beringer Moscato , (per bottle)	\$20.50
Champagne , (per bottle)	\$15.50
Grog Cart	\$26.25
Grog Corking Fee, per bottle	\$4.00

Other Rental Items & Fees

Weddings/Quinceanera **\$200.00**

Includes skirting for bridal table, cake and gift table, sign-in, head table set-up and cake service.

Welcome/Farewells **\$105.00**

Skirting for head table. Set-up in accordance with protocol standards.

Anniversary, Birthday Parties, Baby Showers and more **\$105.00**

A great look to any special occasion. Skirting for gift and cake tables and cake service.

Off-Premise Catering Fee to Fort Hood \$65 and BLORA-\$125.

General Information

Room Rental

Club Hood and the Phantom Warrior Center offer 10 versatile rooms of various sizes to choose from. Backbone NCO Lounge is also available for rent when not open during bar operation. Official events and special events hosted by private organizations are not exempt from room fees. Following is the list of room rental fees. Room fees may be waived based on the minimum amount of food spent/ordered:

Facility	Room	Mon-Thu Room Fee	Fri-Sun Room Fee	Amount to Spend on Catering Food to Waive the Room Fee
Club Hood	Grande Ballroom	\$500	\$575	\$2100
Club Hood	*Colonial	0	0	0
Club Hood	Mesquite	\$250	\$275	\$975
Club Hood	Wilshire	\$250	\$235	\$775
Club Hood	Kingston	\$200	\$235	\$775
Club Hood	Cascade	\$200	\$235	\$775
Club Hood	Executive	\$200	\$235	\$775
Club Hood	Starlight Terrace	\$200	\$235	\$775
Club Hood	Patton's Lounge	\$200	\$235	\$800
PWC	Ballroom	\$300	\$375	\$1300
PWC	Backbone NCO Lounge	\$200	\$250	\$675
Samuel Adams		\$250	\$300	Non-waive
Samuel Adams Brewhouse Hail and Farewell Standard Room Fee \$75				

* The Colonial Room is free with the room rental of the Grande Ballroom.

Facility & Room Capacity

Facility	Room	Classroom Style	Theater Style	Round Style
Club Hood	Grande Ballroom	200	500	400
Club Hood	Colonial	40	70	60
Club Hood	Mesquite	80	120	120
Club Hood	Wilshire	60	60	60
Club Hood	Kingston	30	40	30
Club Hood	Cascade	50	75	70
Club Hood	Executive	40	50	50
Club Hood	Starlight Terrace	50	60	70
Club Hood	Patton's Lounge	50	70	60
PWC	Ballroom	200	500	400
PWC	Backbone NCO Lounge	Room As Is	Room As Is	Room As Is
Samuel Adams	Samuel Adams	Room As Is	Room As Is	Room As Is

Decorations

Decoration packages are available through Club Hood. We rent chair covers, chair sashes, table runners, napkin holder rings, plate chargers, and standard centerpieces. 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. A decoration price list may be provided by the Caterer.

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 the caterer and will be required to come to the club prior to the event to receive operating instructions.

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. A linen price list may be provided by the caterer.

Deposits

All events require a \$100 non-refundable deposit to confirm reservations. The \$100 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, Discover, 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. A 15% service charge is applied to decorating packages. There is no service charge for room rentals.

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 \$75 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." Per Army Regulation 215-1, 8-24, (17) Food and beverages from other than Food and Beverage (FB&E) operations; No member, guest, or group will be permitted to bring food or beverage into a MWR FB&E facility for consumption on the premises.

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. Per TB MED 530, Page 3-8, (3-37-d) Consumer Self-Service Operations, "customers will be prohibited from taking any Potentially Hazardous Food (PHF) home (doggy bagged) from a buffet or other customer self-service operations."

Fort Hood Visitor's Center Information

Marvin Leath Visitor's Welcome Center

Open 24 hours a day.

Marvin Leath Visitors Center is located just off Interstate 14 (U.S. Hwy. 190) on T.J Mills Blvd Building 69012, adjacent to Fort Hood Main Gate. The Visitor Center provides visitor access passes for non-DoD ID card holders, AIE registration services, and Fort Hood firearms registration services. You can always get more information by calling the Marvin Leath visitor center at (254) 287-9909.

Active military, military dependents, DoD civilians, retired, retiree dependents and contractors with DoD ID cards may enter the installation by displaying their DoD issued ID card to the guard personal at the Access Control Points (ACPs) entering the installation. If you do not have your government ID card in your possession you must go any of the VWCs to get an installation access pass/badge.

Installation Access Passes – The Fort Hood VWCs issues passes to all non-DoD persons with a valid reason for entering the installation. All persons requesting a pass are required to undergo security vetting prior to receive a visitor pass. Non-DoD persons 17 and under are not required to present photo ID unless operating a motor vehicle. Non-DoD persons age 16 years and up operating a vehicle must present a valid driver’s license, valid vehicle registration, and valid proof of insurance for the vehicle they are operating. Non-DoD passengers of adult age, riding in the non-DoD person’s vehicle are also required to undergo security vetting prior to receiving a passenger-only pass. The VWC has begun issuing 90-day passes to help reduce customers’ frequency of visits to the VWC for pass renewals.



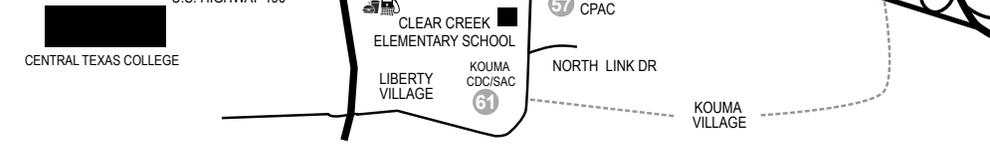
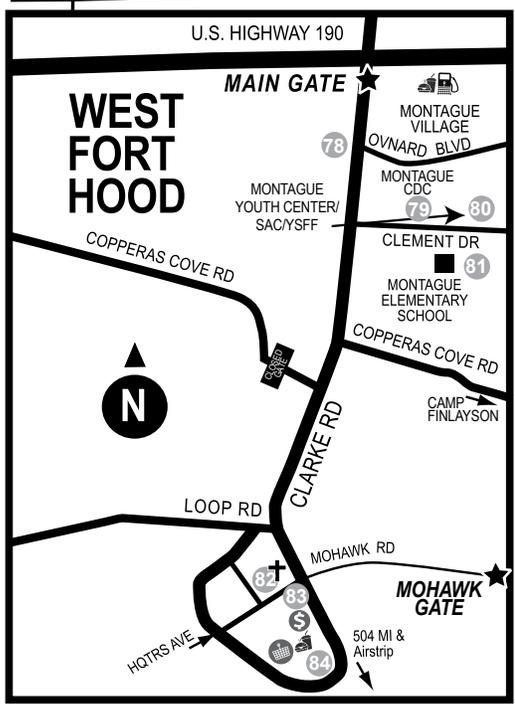
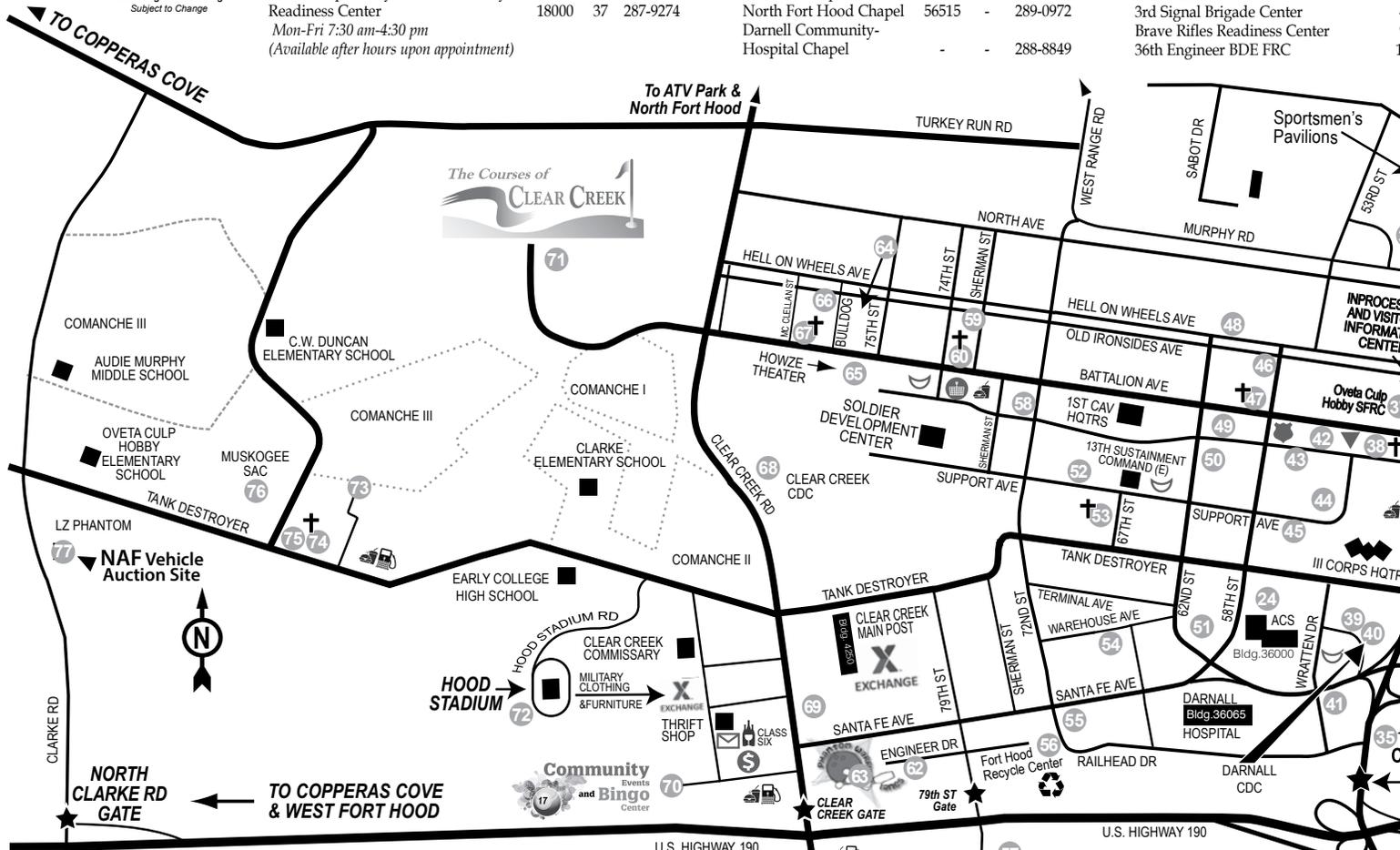
Updated 07/19
Fort Hood, Family and MWR
Marketing & Advertising
Subject to Change

(All area code 2541)

Army Substance Abuse Program	Bldg	Map	Phone
ASAP Control Office	36045	41	287-2892
Employee Assistant Program	36045	41	287-6702
Sexual Assault Prevention & Response	2242	41	288-4931
Travel / Museums			
Leisure Travel Services	136	30	287-7310
1st Cav Museum	2218	42	287-3626
3d ACR Museum	419	13	288-3590
Centralized Information Area			
Copeland Center			
Front Desk Open 24 hrs 7 days a week	18010	33	287-3832
Oveta Culp Hobby Soldier & Family Readiness Center	18000	37	287-9274
Mon-Fri 7:30 am-4:30 pm (Available after hours upon appointment)			

Chapels	Bldg	Map	Phone
Comanche Chapel	52024	75	288-6556
Iron Horse Chapel (75th)	37012	67	288-7607
1 Cav Memorial Chapel (73rd)	31001	60	287-0469
OIF Chapel (58th)	24008	47	287-4034
Spiritual Fitness Center	12013	22	553-1195
The Ohana Place	9406	5	287-2690
13th SC(E) Chapel (67th)	39010	53	287-1391
Historical Old Post Chapel	53	38	288-6545
West Fort Hood Chapel	91074	81	288-9442
Spirit of Fort Hood Chapel	320	20	286-6545
25 Street Chapel	10041	11	285-6751
North Fort Hood Chapel	56515	-	289-0972
Darnell Community-Hospital Chapel	-	-	288-8849

Child Development Centers	Bldg	Map	Phone
Child Development Services, Admin	36	41	287-3600
Clear Creek CDC	41	37	287-3600
Comanche CDC	52	36	287-3600
Fort Hood CDC Annex	36	37	287-3600
Fort Hood CDC	36	37	287-3600
Meadows CDC	3	37	287-3600
Montague CDC	70	37	287-3600
Family Readiness Centers			
Oveta Culp Hobby SFRC	18	37	287-3600
Soldier & Family Assistance Center	36	37	287-3600
1CD Center	4	37	287-3600
3rd Signal Brigade Center	4	37	287-3600
Brave Rifles Readiness Center	9	37	287-3600
36th Engineer BDE FRC	10	37	287-3600



Lodging	Bldg	Map	Phone
Holiday Inn IHG Army Express			
Keith Ware Hall Reservations Desk	36006	39	532-8233
Candlewood Suites Fort Hood	144	25	532-8233
Information / Assistance Programs			
Volunteer Services	36000	24	287-8657
Abuse Hotline	36000	24	287-2273
Army Community Service	36000	24	287-4227
Army Emergency Relief	36000	24	288-6330
Army Family Team Bldg (AFTB)	18000	37	286-6600
Consumer Affairs	36000	24	287-2489
Financial Readiness Program	36000	24	288-2862
Food Pantry	320	20	286-6545
Mobilization & Deployment	18000	37	288-2794
Visitor's Control Center	69012	35	287-9909
Inprocessing	18010	33	287-3832
Client Services (Legal Assistance)	4617	55	287-7901/3199
Library Services			
Casey Memorial Library Circulation Desk	3202	58	287-4921
Library Overdue Section	3202	58	287-4878
Library Reference Section	3202	58	287-5202

Lounges & Restaurants	Bldg	Map	Phone
Chili's Grill & Bar	50	34	532-8233
Sam Adams Brewhouse	5782	9	287-3600
Club Hood	5764	9	287-3600
Phantom Warrior Center	194	23	287-3600
Courses of Clear Creek Snack Bar	52381	71	287-3600
Sportsmen's Center	1937	36	532-8233
Strike Zone/Phantom Warrior Lanes	49010	63	287-3600
Outdoor Recreation			
Belton Lake Outdoor Rec Area (BLORA)	NAF 126	1	287-3600
BLORA Boat Dock	2120	1	287-3600
BLORA Reservation Office	NAF 126	1	287-3600
BLORA Sierra Beach	20140	1	287-3600
Courses of Clear Creek	52381	71	287-3600
Recreation Equipment Checkout	4930	69	287-3600
Hunt & Saddle Club	1937	36	532-8233
Hunt Control Office	1937	36	532-8233
Sportsmen's Center	1937	36	532-8233
Skeet Range	1937	36	532-8233
West Fort Hood Travel Camp	70013	78	287-3600
Comanche Youth Skate Park	52019	73	287-3600
ATV Park	Area 111	-	532-8233
Adventure Programs	4930	69	287-3600

Bldg	Map	Phone
0000	24	288-3196
0015	68	553-9443
0024	74	287-4848
0084	40	553-9556
013	32	287-8771
033	19	553-8353
0004	79	287-8835
0000	37	287-9793
0051	51	286-5768
0007	64	286-6284/6285
4075	54	285-5411
409	4	286-6728
0040	10	

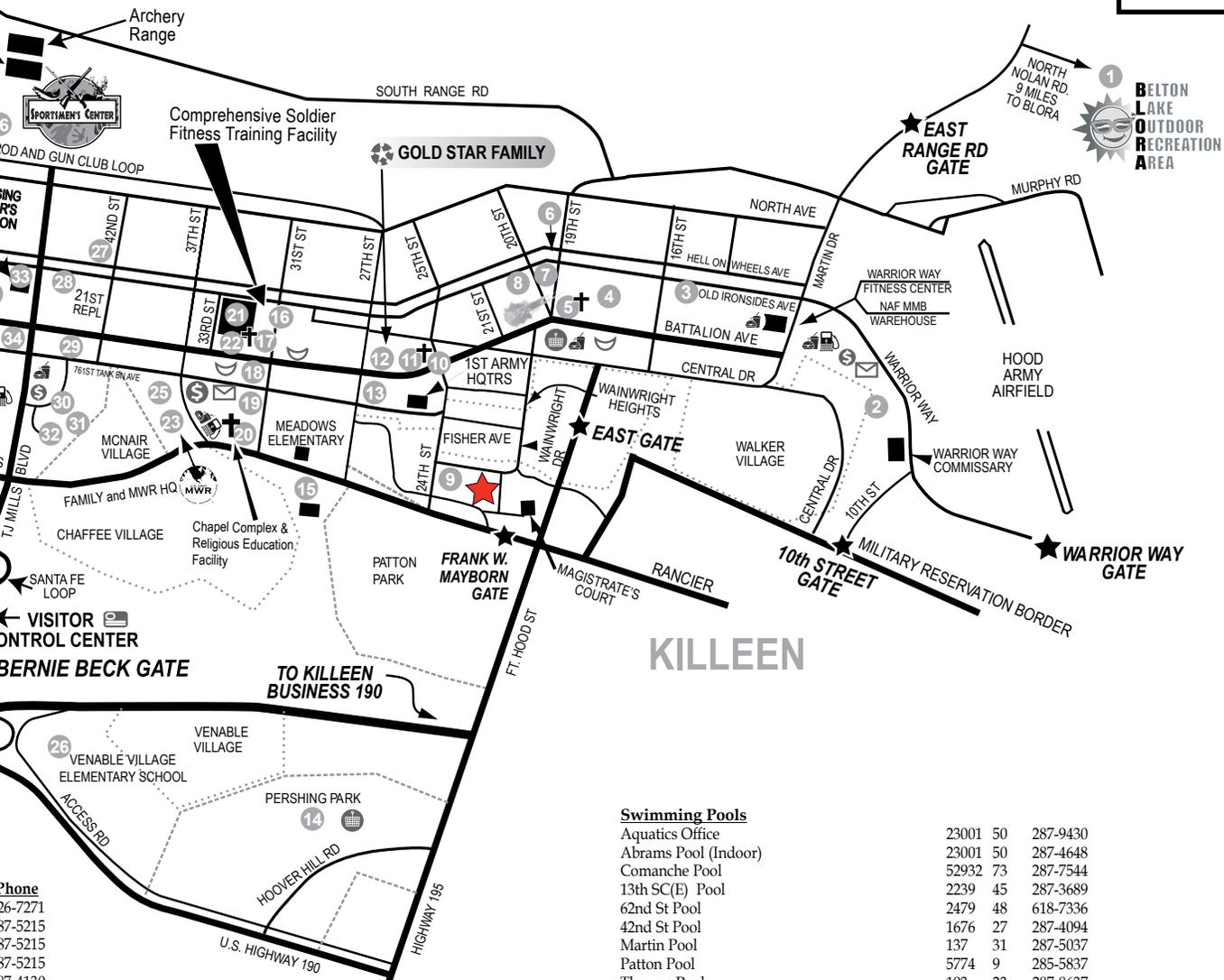
Family Services
 Employment Readiness
 Army Community Service
 Exceptional Family Member Prog.
 Parent Central Services
 Family Advocacy Program
 New Parent Support Program
 Civilian Personnel Advisory Ctr
 Family Child Care
 Youth & School Age Care, Admin
 Information & Referral
 School Liaison Office
 SKIESUnlimited Academy
 Woman, Infants & Children (WIC)
 Survivor Outreach Services/Gold Star Family
 Kids on Site

Bldg	Map	Phone
36000	24	286-6067
36000	24	287-4ACS/4227
36000	24	287-6070
36000	24	287-8029
36000	24	286-6774
36000	24	287-2286
4220	57	288-2089
36000	24	553-4620
36000	24	287-8436
36000	24	287-4227
36000	24	288-7946
36000	24	287-4592
36000	24	532-8680
10043	12	288-3655
36000	24	287-7438

Bldg	Map	Phone
23001	50	287-2016
12019	21	287-8219
9301	7	287-8298
31006	59	287-0195
37017	66	287-1346
39008	52	287-4293
24006	46	287-0194
56480	**	288-0111
87010	3	287-9639
90007	84	553-2010
Fort Hood Comprehensive Soldier Training Facility		
Fort Hood CSTF HQ	12022	17 285-5693
Warrior Adventure Quest	12019	17 319-1619
Army Center/Enhanced Performance	12020	17 288-4671
Spiritual Fitness	12013	22 553-1195
Military Family Life Cons, Ste 500	12020	16 553-4705

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- Fort Hood Recycle Center
- Bank
- Post Office
- Dental Clinics
- Gold Star Family
- Vehicle Registration
- Law Enforcement
- American Red Cross
- U.S.O.
- Shoppette/Food Court/Gas
- DFMWR Headquarters



LOCATION GUIDE

Phone
26-7271
37-5215
37-5215
37-5215
37-4130
32-4552
37-3424
37-4907
37-8303
37-8303
37-6644
37-4130
37-4126
32-4552
37-5847
32-4552
32-4552
38-9926
37-5834
32-4552
1853/4907

Bldg	Map	Phone
2337	49	287-0343
49010	63	287-3424
50012	70	532-9253
9138	6	287-2725
3302	51	287-6116
School Age Services (SAC Sites)		
52943	76	553-7706
60160	26	616-5943
70020	80	553-7662
85018	2	287-7950
48303	61	285-6017
Sports & Fitness Programs		
194	23	286-5800
194	23	286-5760
6602	15	288-3770

Bldg	Map	Phone
23001	50	287-9430
23001	50	287-4648
52932	73	287-7544
2239	45	287-3689
2479	48	618-7336
1676	27	287-4094
137	31	287-5037
5774	9	285-5837
193	23	287-8637
91075	83	288-9838
Youth Centers		
6602	15	287-6745
52019	73	287-5834
5485	14	287-5646
70020	80	553-7662
Miscellaneous Services		
8640	24	287-0400
194	23	287-0345
4220	57	288-2055
334	18	287-3066
3000	65	288-5048
4909	62	287-2823
2250	43	285-5808
194	23	287-4339
4626	56	287-7881
50021	72	287-6962
Yard 36	77	287-2725

Notes

Notes



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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.

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**Prices current at time of publication September, 2019
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