

Club Hood Menu



Catering &

Event Planning

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
And More!



CONTENTS

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

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

The Continental

\$7.95

Sliced Seasonal Fruits
Array of Assorted Yogurts
Selection of Muffins, Danishes and Croissants, Honey and Assorted Jellies
Assorted Chilled Juices (Apple, Cranberry, and Orange Juice)
Regular and Decaf Coffee Service

Breakfast Buffets

The Traditional Buffet

\$10.50

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

\$11.95

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

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)

Soup, Salad and Sandwich Buffet

\$13.50

Soup Station (Choice of Two)

Old-Fashioned Beef and Vegetable Soup, Cream of Broccoli and Cheddar Soup, Chicken Noodle Soup, Homestyle Chili with Beans

Salad Bar

Romaine Lettuce, Diced Ham, Bacon Bits, Shredded Cheese, Cucumbers, Carrots, Tomatoes, Red Onions, Black Olives, Macaroni Salad, Croutons, and Assorted Dressings

Sandwiches

Deli-Sliced Ham and American Cheese with Lettuce, Tomato, Red Onion and Mayonnaise on Kaiser Roll
Deli-Sliced Turkey and Swiss Cheese with Lettuce, Tomato, Red Onion and Mustard on Croissant
Classic BLT – Bacon, Lettuce and Tomato Sandwich with Mayonnaise on Toasted Bread

Desserts (Choose One)

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

Finger Licking Good BBQ

\$14.95

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

\$13.95

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 **\$10.95**

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 **\$10.95**

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 **\$10.95**

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 **\$10.95**

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 **\$10.25**

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 **\$12.70**

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 **\$9.25**

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

Grilled Chicken Caesar Wrap **\$10.25**

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

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.

Vermont Maple & Mustard Glazed Chicken

\$10.75

Quarter chicken marinated in a pure maple syrup, Dijon mustard and soy sauce marinade. Char-broiled to perfection. Served with red skinned mashed potatoes and fresh green beans.

Southern Fried Chicken

\$10.75

Batter dipped and deep fried chicken until lightly crisp and golden brown. Served with mashed potatoes and gravy, and buttered corn.

Chicken Parmesan

\$11.25

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

Pepper Steak

\$12.95

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

\$10.75

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.

Choice of Deli: Ham, Turkey, or Roast Beef

\$8.95

Choice of Cheese: American, Swiss, or Pepper Jack

Choice of Bread: White, Wheat, Croissant, or Sourdough

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

\$16.95

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

\$16.95

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

Vermont Maple Syrup & Mustard Glazed Half Chicken or Chicken Breast **\$12.75**
Half chicken or chicken breast marinated in a pure maple syrup, Dijon mustard and soy sauce marinade. Char-broiled to perfection. Served with rice pilaf and buttered whole baby carrots.

Raspberry Chipotle Chicken Breast **\$12.75**
Baked chicken breast cooked with sweet raspberry preserves and chipotle chiles. Served with seasoned roasted potatoes and California blend vegetables.

Chicken Fried Chicken **\$13.25**
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 **\$12.50**
Seasoned herb breast of chicken. Served with red skinned mashed potatoes and California blend vegetables.

Balsamic Chicken and Mushrooms **\$13.25**
Boneless chicken breast topped with balsamic vinegar gravy and mushrooms. Served with seasoned roasted potatoes and green beans with red peppers.

BEEF ENTRÉE

London Broil **\$14.95**
Flank steak marinated with herbs and thinly sliced. Served with mushroom gravy, red skinned mashed potatoes and green beans almandine.

Chicken Fried Steak **\$14.25**
Golden fried beef cutlet smothered with country gravy. Served with buttery mashed potatoes and country gravy, and buttered parsley whole baby carrots.

Herb Rubbed Tip Roast **\$14.75**
Herb rubbed sirloin ball tip pot roast to perfection. Served with scalloped potatoes and steamed broccoli.

Prime Rib of Beef with Au Jus **\$22.95**
Ten-ounces of grain-fed Midwestern prime rib, slow roasted to perfection in our Alto Shaam ovens. Served with a baked Idaho potato and green beans almandine.

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



PORK ENTRÉE

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 rosemary roasted potatoes and ranch-style beans.

Jaeger Schnitzel **\$13.95**
Battered fried pork schnitzel with Jaeger sauce (mushroom gravy.) A traditional German dish served with German fried potatoes and red cabbage or sauerkraut.

Roasted Pork Tenderloin Medallions with Balsamic-Honey Glaze **\$15.25**
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.

Stuffed Flounder **\$14.50**
Savory baked stuffed flounder filet. Served with saffron rice pilaf and vegetable medley.

VEGETARIAN ENTRÉE

Bowtie Pasta with Roasted Seasonal Vegetables **\$12.95**
Pasta infused with garlic olive oil and roasted seasonal vegetables.

Tomato Basil Penne Pasta **\$11.50**
Penne pasta cooked al dente with grape tomatoes and stirred pepper jack, mozzarella, and parmesan cheese. Seasoned with fresh basil.

Hearty Vegetable Lasagna **\$11.50**
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 **\$9.95**
Chicken tenders (3pcs) with ranch dip, macaroni & cheese, buttered corn, and a fruit punch juice box.

Spaghetti & Meatballs **\$8.95**
Spaghetti noodles with marinara sauce and meatballs. Served with a fruit punch juice box.

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.	\$595.00
Top Round of Beef (Serves 50 Guests) Served with Glazed Natural Au-Jus, Horseradish Cream & Bordelaise Sauces.	\$210.00
Whole Roasted Turkey (Serves 25 Guests) Served with Home-Style Turkey Gravy.	\$150.00
Virginia Baked Ham (Serves 50 Guests)	\$175.00

Plated Lunch and Dinner Desserts

Red Velvet Cake	\$3.50
German Chocolate Cake	\$3.50
Apple, Cherry, or Peach Pie	\$2.95
Apple, Cherry, or Peach Cobbler	\$2.50
Carrot Cake	\$3.50
Pecan Pie	\$3.50
Fresh Fruit Cup (Sliced Seasonal Fruit)	\$3.50

Beverages

Coffee Urn, per gallon	\$18.00
Coffee Pot	\$5.90
Iced Tea, per gallon (Sweet or Un-Sweet)	\$11.40
Bottle Water	\$1.50
Blush Sangria, per gallon (With Alcohol)	\$51.50
Juice Pitcher	\$8.50
Holiday Punch, per gallon (Non-Alcoholic)	\$12.25
Canned Soda	\$1.50
Tropical Punch, per gallon (With Alcohol)	\$47.35
Lemonade Pitcher	\$6.50
Assorted Can Juices	\$1.65
Raspberry Lemonade, 4 gallons	\$20.10

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	\$38.95	Sliced Fresh Fruit w/Yogurt Dip	\$52.00
Antipasto Kabobs	\$48.00	Cheese Board	\$96.30
Basil Cream Cheese Bruschetta	\$32.80	Savory Cucumber Sandwiches	\$28.00
Crunchy Cucumber Rounds	\$16.90	Greek Deli Kabobs	\$48.25
Shrimp Cocktail Platter	\$97.05	Cream Cheese Pinwheels	\$14.30
Assorted Finger Sandwiches	\$52.85	Watermelon Basket (seasonal)	\$67.10
Silver Dollar Sandwiches	\$71.95	Fruit Kabobs	\$38.95
Vegetable Platter	\$29.95	Deviled Eggs	\$25.95
3ft Hoagie (3 Cold Cuts & 2 Cheeses)	\$152.95	French Onion Dip & Chips	\$23.15
Assorted Meat & Cheese Platter	\$79.25	Tortilla Chips with Queso	\$35.95
Chocolate Dipped Strawberries	\$64.95	Tortilla Chips with Salsa	\$20.65
Relish Tray	\$16.95	Mixed Nuts (Priced per Pound)	\$28.90
Chicken or Tuna Salad in Puff Shells	\$54.25	Pretzel Bowl (Priced per Pound)	\$16.90

Hot Hors D 'Oeuvres

Chicken Drumettes	\$59.35	Mini Cordon Bleu	\$68.75
Sausage Stuffed Mushroom Caps	\$45.25	Bacon Wrapped Scallops	\$86.95
Meatballs (Sweet & Sour or BBQ)	\$38.00	Spinach Parmesan Puffs	\$27.55
Stuffed Jalapeno Poppers	\$61.50	Chinese Egg Rolls	\$47.15
Coconut Shrimp	\$97.00	Mini Quiche	\$57.05
Santé Fe Chicken	\$74.95	Chicken Wings of Fire	\$58.90
Spinach & Artichoke Dip	\$52.90	Pigs in a Blanket	\$41.95
Beef or Chicken Empanadas	\$92.15	Creole Crab Dip with Fritos	\$76.95

Bakery

(Price per Dozen)

Assorted Mini Danishes	\$24.20	Granola Bars	\$21.95
Assorted Mini Muffins	\$10.75	Fudge Brownies	\$12.15
Lemon Bars	\$29.25	Gourmet Cookies	\$10.50
Eclairs (50 pieces)	\$34.65	Fresh Baked Cookies	\$11.75
Mini Assorted Cheesecake Bites	\$25.35	Doughnuts	\$19.95
Assorted Tarts (Strawberry, Lemon, & Cherry)	\$15.95	Mini Cream Puffs	\$18.90

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



Liquor Service

Bars

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)	\$18.50
Turning Leaf Pinot Grigio , (per bottle)	\$19.50
Beringer Moscato , (per bottle)	\$18.50
Champagne , (per bottle)	\$14.50
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

Room Rental

Club Hood and the Phantom Warrior Center offer 10 versatile rooms of various sizes to choose from. Legends Pub and the Backbone NCO Lounge are 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	\$475	\$525	\$1900
Club Hood	*Colonial	0	0	0
Club Hood	Mesquite	\$225	\$250	\$900
Club Hood	Wilshire	\$175	\$200	\$700
Club Hood	Kingston	\$175	\$200	\$700
Club Hood	Cascade	\$175	\$200	\$700
Club Hood	Executive	\$175	\$200	\$700
Club Hood	Starlight Terrace	\$175	\$200	\$700
Club Hood	Patton's Lounge	\$175	\$200	\$700
Legends Pub	Legends Pub	\$175	\$200	\$700
PWC	Ballroom	\$275	\$325	\$1100
PWC	Backbone NCO Lounge	\$150	\$200	\$600

*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
Legends Pub	Legends Pub	Room As Is	Room As Is	Room As Is
PWC	Ballroom	200	500	400
PWC	Backbone NCO Lounge	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 \$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, 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 \$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." 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."

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 MARCH 22, 2016
and are subject to change.*

