



FORT BLISS
BANQUET SERVICES

Golden Tee Military Pricing
Prices Effective 1 March 09



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 **GOLDEN TEE** 

*Underwood Golf Complex
Bldg 3191, 3200 Coe Avenue
Fort Bliss, Texas 79916*

915.562.3559
(f) 915.568.3189

Claudine Morgan, Manager
(e) claudine.morgan@us.army.mil

 **ROD & GUN CLUB** 

*Bldg. 3730 Railroad & Deer Ave.
Fort Bliss, TX 79916*

915.568.2983
(f) 915.568.4143

Barbara Stokes, Manager
(e) barbara.stokes@us.army.mil

 **CENTENNIAL** 

*Banquet & Conference Center
Bldg 11199, Biggs Army Airfield
Fort Bliss, Texas 79916*

915.562.5969/7848
(f) 915.744.9175

Tabitha Bohn, Catering & Operations Assistant
(e) tabitha.bohn@us.army.mil

Welcome to the Golden Tee Restaurant. We assure you that we will make your event a pleasant and memorable occasion. Please take a moment to read the following important information pertaining to the use of the Club.

IMPORTANT INFORMATION

Any damages to the facilities caused by guests will be the responsibility of the host. NO ITEMS can be taped, stapled or nailed onto any wall in the facility. Table decorations with dripless candles can be used as centerpieces provided the flame is enclosed in glass. Tablecloth damages caused from table decorations will be charged to the host at \$20.00 per tablecloth. Glitter sprinkles, tinsel or confetti is not allowed into the facility - a cleanup fee will be assessed after the fact (depending on room space rented). The Club is not responsible for any item lost or left behind in the facility.

With the exception of special occasion cakes, pastries, and Grog ingredients, NO other outside food or beverages can be brought into the facility, unless previous arrangements are made in reference to tournaments. This is an Army regulatory requirement.

All functions have a four (4) hour time limit. Additional hours may be added for a fee. Rehearsals, set-up and break-down must take place within the time frames effective with club operations.

The catering office must receive a guaranteed count 72 hours before the day of the event. This guarantee will be the minimum meals catered; however, the catering office must be notified immediately of any additions of up to 10% to the guaranteed count 48 hours prior to the starting time of the event. Last minute additions to the count at the time of the function may not be accommodated.

All function accounts must be settled 72 hours prior to the function. Pre-payments and Unit payment arrangements must be arranged with the catering representative. Acceptable payment: includes cash, Visa, Mastercard, or cashier's check. Personal checks will not be accepted. No exceptions. Please call 562-3559 for verification of final accounts and amounts due.

The Golden Tee/Audiovisual Branch will furnish all audio and visual equipment (see brochure for equipment and costs). No outside equipment is allowed into the facility, with the exception of deejays or other entertainment. A non-refundable deposit of \$300.00 is required to confirm booking for dates chosen. Reservations are only tentative until deposit is made. A copy of orders is required to request postponement.

An additional 18% service charge is applicable on all food and beverage purchase costs. This, however, cannot be applied to the room fee waiver.



IMPORTANT INFORMATION

All laws and Fort Bliss post policies regarding the consumption of alcohol on main post and Biggs Army Airfield must be enforced by all guests and patrons invited to utilize the Golden Tee.

The post drinking age is 21 years old without exception. No minors can consume alcoholic beverages at any time. No alcoholic beverages may be brought in to the facility nor consumed on Underwood Golf Complex property, including the parking lot.

As a host, it is the responsibility of the individual or organization to comply with the laws of safe alcohol consumption and to ensure all their guests comply as well. Disregard of or inability to enforce these Fort Bliss policies will involve that host in legal reprimand with post authorities.



BREAKFAST CHOICES & BREAKS (per person)

ALL AMERICAN \$ 7.10

fresh fruit
choice of crisp bacon or sausage
scrambled eggs
hash browns
homemade biscuits w/butter & jelly
freshly brewed coffee or tea

PANCAKE BREAKFAST \$ 7.10

fresh fruit
choice of crisp bacon or sausage
pancakes or french toast w/butter & syrup
scrambled eggs
chilled juice
freshly brewed coffee or tea

THE EYE OPENER \$ 7.10

fresh fruit
biscuits & gravy
choice of crisp bacon or sausage
scrambled eggs
chilled juice
freshly brewed coffee or tea

BREAKFAST BREAK \$ 5.85

choice of fresh pastries, donuts,
english muffins w/butter & jelly,
or bagels w/cream cheese
fresh fruit
chilled juice
freshly brewed coffee or tea



LUNCHEON SALADS (per person)

All salads are served with crackers, iced tea and coffee.

CHEF'S SALAD \$ 7.25
served w/ham, turkey, Swiss and American cheese, eggs, and tomatoes

TACO SALAD \$ 7.25
served w/chicken or beef in a taco shell with cheddar cheese, tomatoes, guacamole, and sour cream

STUFFED TOMATO PLATE \$ 7.25
tomato stuffed w/tuna or chicken salad served on a bed of lettuce, eggs and cheese

FRESH FRUIT PLATE \$ 7.75
fresh fruit served w/cottage cheese, tomatoes, eggs, and cheese, all on a bed of lettuce



LUNCHEON SANDWICHES (per person)

CROISSANT OR CLUB \$ 7.75
served w/potato salad, lettuce, tomato, pickles, condiments, and coffee or tea

1/3 LB. HAMBURGER \$ 7.00
served w/potato salad, lettuce, tomato, pickles, condiments, and coffee or tea + .15 w/ cheese

OPEN FACE ROAST BEEF \$ 8.75
served w/mashed potatoes & gravy, vegetables, and dinner roll

PHILLY STEAK \$ 8.25
served w/french fries, lettuce and tomato

FRENCH DIP AU JUS \$ 8.25
served w/french fries, lettuce and tomato

4 all prices subject to a 18% service charge



DINNER ENTRÉES (please choose one (1) option per party)

All entrées are served with choice of starch, vegetable, salad, dinner roll, and iced tea or coffee.

LASAGNA	\$ 9.25
SPAGHETTI & MEATBALLS	\$ 9.25
CHICKEN A LA KING	\$ 9.25
BBQ BRISKET	\$ 9.25
BEEF STROGANOFF	\$ 9.25
BEEF TIPS	\$ 9.25
SALISBURY STEAK	\$ 9.25
STUFFED PORK CHOPS	\$ 12.25
BAKED CHICKEN w/cream sauce	\$ 12.25
WIENER SCHNITZEL	\$ 12.25
RIBEYE STEAK (6 oz)	\$ 12.25
RED SNAPPER	\$ 12.25
ROAST BEEF AU JUS	\$ 12.25



PREMIER VEGETABLES & STARCHES

butter noodles	au gratin potatoes
buttered baby carrot	parsley snipped potatoes
rice pilaf	potato salad
buttered rice	green peas w/mushrooms
mashed potatoes & gravy	corn w/pimentos
baked potato w/sour cream & butter	green beans w/bacon



DINNER BUFFETS

All buffets are served with coffee or tea.

MEXICAN PLATE 1 \$ 9.25

burrito, taco & cheese enchilada, mexican rice, refried beans, sour cream, and guacamole

MEXICAN PLATE 2 \$ 10.25

chile relleno, taco & cheese enchilada, mexican rice, refried beans, sour cream, and guacamole

BBQ PLATE \$ 12.25

bbq brisket, bbq chicken, ranch style beans, cole slaw, roll & butter

STEAK & SHRIMP \$ 16.75

8 oz. ribeye, fried shrimp, baked potato, vegetable, roll & butter



HOT HORS D'OEUVRES (per 100 pieces)

SWEDISH MEATBALLS \$ 85.00

MEATBALLS W/BBQ SAUCE \$ 85.00

COCKTAIL FRANKS W/BBQ SAUCE \$ 85.00

BUFFALO CHICKEN WINGS \$ 85.00

CHICKEN DRUMETTES \$ 90.00

STUFFED JALAPENOS \$ 87.00

MINI QUICHE LORRAINE \$ 135.00

BUFFALO FRIED SHRIMP \$ 109.00

MINI BURRITOS \$ 92.00

EGG ROLLS & VEGETABLES \$ 85.00

PIGS IN A BLANKET \$ 76.00

CHICKEN NUGGETS \$ 76.00

CHILI CON QUESO W/TOSTADAS (quart) \$ 20.50


6 all prices subject to a 18% service charge

COLD HORS D'OEUVRES

STUFFED DEVILED EGG HALVES	\$\$\$ 76.00
CELERY STICKS W/CREAM CHEESE	\$\$\$ 76.00
ASSORTED FINGER SANDWICHES	\$\$\$ 76.00
VEGETABLE TRAY W/DIP	\$\$\$ 95.00
FRUIT TRAY	\$\$\$ 95.00
CHEESE & CRACKER TRAY	\$\$\$ 76.00
GUACAMOLE W/TOSTADAS	\$\$\$ 25.00
PICANTE DIP W/CRACKERS (quart)	\$\$\$ 20.00
ASSORTED MEAT TRAY W/ROLLS	\$\$\$ 60.00

BEVERAGES

CHAMPAGNE (bottle)	\$\$\$ 13.00
PUNCH (gallon)	\$\$\$ 15.00
MARGARITA PUNCH (gallon)	\$\$\$ 40.00
WINE (carafe)	\$\$\$ 12.00
SODA MIX (80 16oz cups) Coca-Cola, Sprite, Diet Coke, & Dr. Pepper	\$\$\$ 37.50
COFFEE (pot)	\$\$\$ 6.00
ICED TEA (pitcher)	\$\$\$ 6.00

all prices subject to a 18% service charge 



OTHER RENTAL ITEMS & FEES

SMALL DINING AREA (capacity up to 50 people)	\$ 100.00
LARGE DINING AREA (capacity up to 100 people)	\$ 350.00
BOTH DINING AREAS (capacity up to 150 people)	\$ 400.00
DANCE FLOOR	\$ 125.00
CHAMPAGNE FOUNTAIN	\$ 25.00
(no charge w/minimum purchase of 6 bottles of champagne)	
CAKE CUTTING	\$ 40.00
BAR SET-UP	NO CHARGE
ADDITIONAL LABOR (per hour, after 5 hours)	\$ 40.00
SECURITY GUARD (per hour)	\$ 50.00
BEER BY THE KEG (Budweiser / Budlight)	\$ 150.00
BEER BY THE KEG (Miller / MGD / Coors / Coors Light)	\$ 150.00
SCULPTURES	\$ 10.00 mini
For a minimal fee you can impress your guests with our	\$ 30.00 small
amazing ice sculptures. Have one large one on your buffet table or have	\$ 150.00 large
a smaller one on each table as your centerpieces!!	

We can customize and integrate any theme into the smaller pieces or even color them to match your vision!!

DRIVING DIRECTIONS

FROM INTERSTATE 54 (NORTH/SOUTH PATRIOT FREEWAY)

Exit I-54 at the Ellerthorpe Ave. exit and head east on Ellerthorpe. Follow Ellerthorpe as it turns right. The Underwood Golf Complex will be straight ahead. After entering the building, The Golden Tee is to the left.



 **NOTES**

