



# Catering

*Country Club  
Style!*

at the Eisenhower  
Golf Course



# Welcome

Throughout the years, Eisenhower Golf Course (EGC) has earned its reputation as one of the best golf courses in the Department of Defense. In addition to two-world class, 18-hole golf courses, Eisenhower Golf Course offers its guests two banquet facilities, the Eisenhower Room and the Falcon's Nest, both with breathtaking views of the magnificent Rocky Mountains.

Whether you're holding a tournament, a promotion/retirement ceremony and reception, a luncheon or gathering your team for a meeting, Eisenhower has your needs covered. The information in this brochure will address the details and requirements needed for your event, as well as the various menu options offered at Eisenhower.

Thank you for choosing Eisenhower Golf Course to host your special event.

Please address your booking and food and beverage questions to the Food and Beverage Manager, Diane Verlinde at 719-333-2606 X214.

Please address your golf related questions to the Tournament Director, Ryan Hofsheier at 719-333-2606 x 205.

*Steve Wallace*

General Manager  
719-333-2606 x 210

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# GENERAL INFORMATION

## Amenities

The Eisenhower Golf Course (EGC) offers two private meeting/dining rooms, the Eisenhower Room (accommodating 125 guests,) and the Falcon's Nest (accommodating 38 guests).

## Reservations

A deposit of \$100 is required 45 days prior to your event. The EGC staff must be made aware of your estimated guest count seven days in advance and any cancellations or change in number of participants, no later than 48 hours prior to your event. You will be charged for this count or the actual number of guests served, whichever is greater.

## Food and Beverage

Individuals or outside caterers will not be permitted to bring any food or beverage onto the premises with the exception of special occasion cakes.

## Service Charge

There is a 20% service charge added to all events. This fee includes the staff gratuity and all setup, clean up and breakdown fees. Sales tax is not charged.

## Payment

The course will accept cash, money order, Club Cards, Visa, Master Card or check. Payment is expected at the time of your event.

## Security

Eisenhower Golf Course is located within the United States Air Force Academy and security is always a priority. We require that all guests enter through the north gate. At the time of publication, a valid driver's license will allow access from 9 a.m.-5 p.m. seven days a week. Outside those hours or in the event of heightened security, an EAL (Entry Authorization List) will be required in addition to your driver's license. All guest information must be filled out exactly as stated on the enclosed forms.

## Off-Site Catering Fee

All off-site catering incurs a 30% off-site catering fee. This includes food and beverage transportation, setup, service and gratuities. Disposable table settings are included. Glassware, china and silverware may be rented for an additional fee. Off-site bars are available with a \$150 bar setup fee, as well as a minimum \$400 in guaranteed sales. A \$75 bartender fee is charged if sales are under \$400.

## **Bar Service**

Alcoholic beverages will be served by certified Eisenhower Golf Course staff and may only be consumed by guests who are over 21 years of age. Clients or their guests may not bring in or take out any alcoholic beverages.

## **Linens**

Tablecloths, cloth napkins and skirting are supplied for all on-site catered events. Linens may be rented for off-site events. Tablecloths are \$5 each and napkins are \$1 each.

## **Room Rental Fees**

The rental fee for the Eisenhower Room is \$60 per hour and \$30 per hour for the Falcon's Nest. If the room rental fee is met in food and beverage purchases the room rental fee is waived. Events are allocated 4 hours from guest's arrival to their departure. Additional time is charged at \$100 per hour.

## **Promotion and Retirement Ceremonies/Receptions**

There is a \$160 fee to hold a promotion or retirement ceremony in the Eisenhower Room. The fee includes setting up the room theater style for your number of guests, use of the AF and US flags, skirted tables for awards and cake, a music center with speakers to play the National Anthem and guest seating with cloths and centerpieces for the reception. If the setup fee is met in food and beverage purchases, the room rental fee is waived.

## **Group Luncheons at Ike's Grill**

Groups of 8 to 40 people who wish to order from the Ike's Panini Grill menu should use the Group Luncheon menu. This allows the Grill staff to prepare your lunch in advance to minimize wait time. For groups over 15 guests, the group representative must make a single payment for the lunch.

## **Children's Prices**

There is no charge for children under 5. Meals for children 6 - 10 years of age are charged at half price. Please ask about our children's menu.

# BREAKFAST OPTIONS

## **Sunrise Coffee Cart** \$4.50 p/p

Selection of freshly baked breakfast pastries  
Regular and decaffeinated coffee, orange juice

## **Fresh Fruit and Pastries** \$5.95 p/p

Selection of freshly baked breakfast pastries  
Fresh seasonal fruit  
Regular and decaffeinated coffee

## **Light and Lean** \$7.95 p/p

Fresh seasonal fruit  
Yogurt  
Granola  
Regular and decaffeinated coffee

## **Hole in One** \$9.25 p/p

Scrambled eggs  
Sausage and bacon  
Breakfast potatoes  
Selection of freshly baked breakfast pastries  
Regular and decaffeinated coffee, orange juice

## **The Falcon** \$10.95 p/p

Scrambled eggs  
Sausage and bacon  
Biscuits and sausage gravy  
Fresh seasonal fruit  
Regular and decaffeinated coffee

## **South of the Border** \$10.95 p/p

Sausage, cheese and egg burritos  
House-made green chili and sour cream  
Fajita potatoes  
Fresh seasonal fruit  
Regular and decaffeinated coffee

# GROUP LUNCHEONS

If you have a group of 8 to 40 people and wish to use the Ike's Panini Grill menu, please select three options from the list below for your guests to choose from. Use of this menu allows the EGC staff to prepare your food in advance and minimize wait time. Providing group sales are over \$60, you may book the Falcon's Nest for your gathering. Please advise the EGC staff of your group's menu selections 24 hours in advance. Payment may be made by individual diners for up to 15 guests. For groups over 15 guests, the group representative must make a single payment for the lunch - **\$8.50 per person + 10% gratuity**

## Cheeseburger

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

## Beef Philly Sandwich

Shaved sirloin of beef, mozzarella cheese, onions, mushrooms, red and green peppers served on a hoagie bun

## Caprese Panini (Vegetarian)

Mozzarella, fresh basil, pesto, Roma tomatoes served on whole wheat ciabbata bread

## Reuben Panini

Corned beef, sauerkraut, Thousand Island dressing and Swiss cheese on Texas rye bread

## Chicken Caesar Salad

Grilled chicken breast, Romaine lettuce, Parmesan cheese, croûtons and Caesar dressing

## Classic Spinach Salad

Baby spinach, egg, crispy bacon, red onions and dried cranberries with balsamic dressing

## Italian Wrap

Swiss, salami, ham, black olives and olive oil mayonnaise wrapped in a sundried tomato basil tortilla

## Club Wrap

Black Forest ham, smoked turkey, bacon, Swiss cheese, Roma tomatoes and ranch dressing wrapped in a garlic tortilla

All lunches include unlimited fountain beverages and chips or fresh fruit

# HORS D' OEUVRES

## Hot selections

Jalapeno poppers.....	\$50/50 pieces
Petit meatballs - your choice of Swedish, BBQ or marinara.....	\$50/100 pieces
Buffalo or honey wings with blue cheese or ranch dip.....	\$65/50 pieces
Santa Fe eggrolls .....	\$70/50 pieces
Mini crab cakes with lemon aioli.....	\$100/50 pieces
Vegetarian Asian spring rolls with sweet and sour dip .....	\$50/50 pieces
Spanakopita (Greek spinach and feta cheese pastries) .....	\$85/50 pieces
Mozzarella sticks with marinara sauce .....	\$55/50 pieces
Vegetarian curry samosas with a creamy curry sauce .....	\$60/100 pieces
Breaded zucchini with ranch dip .....	\$40/50 pieces

## Cold selections

Steamed chilled jumbo shrimp (16 – 20 count per pound).....	\$45 per pound
Steamed chilled shrimp (31 – 40 count per pound).....	\$35 per pound
Deviled eggs.....	\$45 50 pieces
Brie and caramelized walnut crostini .....	\$80 50 pieces
Assorted tea sandwiches: egg salad, ham salad, cheddar and tomato, cream cheese and cucumber .....	\$14 per dozen
Assorted petit deli sandwiches: smoked turkey and pepper jack, ham & Swiss, roast beef and cheddar with lettuce and tomato ...	\$18 per dozen
English cucumber round topped with herbed cream cheese and smoked salmon .....	\$70/50 pieces
Beef tenderloin crostini with horseradish cream.....	\$75/50 pieces
Prosciutto wrapped asparagus with a roasted garlic aioli.....	\$75/50 pieces
Fresh vegetables with ranch dip.....	\$60 (serves 25-40)
.....	\$90 (serves 41-60)
Specialty domestic & imported cheese with gourmet crackers ..	\$85 (serves 25-40)
.....	\$160 (serves 41-60)
Seasonal fresh sliced fruit.....	\$85 (serves 25-40)
.....	\$160 (serves 41-60)
Antipasto tray with olives, salami, roasted red peppers, pepperoncini, artichoke hearts and mozzarella.....	\$55 (serves 25-40)
.....	\$100 (serves 41-60)
Mediterranean Platter with garlic and roasted red pepper hummus, assorted country olives, raw vegetables and pita chips .....	\$55 (serves 25-40)
.....	\$100 (serves 41-60)



# BUFFET SELECTIONS

## **The All American** \$11.95 p/p

All beef hot dogs  
Angus hamburgers  
Romaine lettuce, Roma tomatoes  
and yellow onions  
Pickles, American cheese  
Ketchup, mayonnaise,  
American and Dijon mustard  
Baked beans  
Potato chips

## **The Birdie** \$11.95 p/p

House salad with a choice of two  
dressings  
Marinated chicken breast  
\*Whole wheat bun  
Romaine lettuce, Roma tomatoes  
and yellow onions  
Pickles, American cheese  
Ketchup, mayonnaise  
American and Dijon mustard  
Potato salad

## **The Sandwich Board** \$13.95 p/p

Deli style smoked turkey, ham and  
roast beef  
A selection of deli cheeses  
\*Assorted rolls  
Romaine lettuce, Roma tomatoes and  
yellow onions  
Pickles, mayonnaise, American and  
Dijon mustard  
House salad with a choice of two  
dressings  
Potato chips

## **The Lone Star** \$19.95 p/p

Grilled chicken breast with Sweet  
Baby Ray's BBQ glaze  
Marinated tri-tip beef  
Sweet corn  
Cowboy beans  
Coleslaw  
Watermelon wedges  
\*Corn bread muffins - butter

## **Asian Express** \$14.95 p/p

Chicken stir-fry  
Vegetarian stir-fry  
Fried rice  
Japanese cucumber salad  
Vegetarian spring rolls

## **The Long Drive** \$12.95 p/p

Hard taco shells and flour tortillas  
Seasoned ground beef  
Pinto beans  
Shredded cheddar cheese  
Shredded lettuce, chopped tomatoes,  
diced onions  
Tortilla chips and salsa  
Sour cream and guacamole

## **Ike's Brisket BBQ** \$17.95 p/p

Slow cooked brisket  
Macaroni and cheese  
Vegetable medley  
House salad with a choice of two dress-  
ings  
\*Assorted dinner rolls - butter

All choices are accompanied by  
iced tea, lemonade, iced water  
and assorted freshly baked cookies.

\*Gluten-free bread available upon request

# BUFFET SELECTIONS (continued)

## **Taste of Italy** \$16.95 p/p

Beef lasagna or chicken Parmesan  
Fettuccine with marinara and Alfredo sauce  
Caesar salad  
Italian breadsticks

## **Fiesta Fare** \$15.95 p/p

Chicken fajitas with warm flour tortillas  
Cheese enchiladas  
Pinto beans  
Spanish rice  
Fiesta salad  
Sour cream, guacamole, salsa and tortilla chips

## **Ice Cream Social** \$6.00 p/p

A selection of premium ice creams  
Chocolate and caramel syrups  
M&M's, sprinkles, butterscotch chips, crushed Oreos  
Peanuts, cherries and whipped cream  
Cake and sugar cones

## **Brunch** \$18.95 p/p

Scrambled eggs  
Bacon and sausage  
Breakfast potatoes  
Beef stroganoff with buttered egg noodles  
House salad with choice of two dressings  
Seasonal fresh sliced fruit  
Freshly baked assorted pastries  
Coffee, decaffeinated coffee and hot tea

## **Baked Potato Bar** \$12.95 p/p

Baked potatoes  
Your choice of chili con carne, green or vegetarian chili  
Bacon crumbles, sour cream, Jack and cheddar cheese  
Lightly steamed broccoli, green onions  
House salad with a choice of two dressings  
\*Corn bread muffins - butter

## **Bagged Lunch** \$10.00 p/p

Your choice of one of the following sandwiches:  
\*Smoked turkey and cheddar on a hoagie roll  
\*Black Forest ham and Swiss on a whole wheat ciabatta roll  
\*Italian wrap on a sundried tomato and basil tortilla  
\*Marinated grilled vegetables on a spinach tortilla

\*Gluten-free bread available upon request

All choices are accompanied by iced tea, lemonade, iced water and assorted freshly baked cookies.

# DESIGN YOUR OWN BUFFET

Buffets include two entrée choices, one starch, one vegetable, one salad, dinner rolls and your choice of dessert. If you would like a staff member to carve your pork loin or prime rib, please add \$45. [\\$24.95 per person](#)

## Entrée selections

- Beef stroganoff
- Marinated grilled chicken breast
- Potato parmesan crusted salmon
- Smoked apple wood pork loin with raspberry chipotle sauce
- Chicken cordon bleu with hollandaise
- Roast prime rib of beef with au jus and horseradish cream
- Lemon pepper salmon with lime beurre blanc
- Portobello mushroom stuffed with herbed cream cheese, pine nuts and spinach, drizzled with a balsamic glaze
- Eggplant napoleon layers of grilled eggplant, roasted red peppers and garlic mashed potatoes topped with caramelized onions

## Starch selections

- Garlic mashed potatoes
- Baked potatoes with butter & sour cream
- Long grain and wild rice
- Penne pasta with butter and parsley
- Buttered egg noodles

## Salad selections

- House salad with a choice of two dressings
- Caesar salad
- Greek salad with balsamic vinaigrette
- Baby spinach with caramelized walnuts and dried cranberries
- Seasonal fresh fruit

## Vegetable selections

- Monte Carlo vegetable medley
- Glazed baby carrots
- Fresh seasonal vegetable assortment
- Steamed broccoli
- Marinated grilled asparagus

## Dessert Selections

- Cheesecake with raspberry sauce
- Triple chocolate cake
- Carrot cake
- Lemon bars
- Freshly baked assorted cookies
- Brownies with vanilla ice cream
- Dark chocolate mousse with raspberry drizzle
- Tiramisu
- Apple pie with caramel sauce and ice cream

# BEVERAGE OPTIONS

## Non-alcoholic beverages

Iced tea, lemonade and iced water.....	\$ 1.75 p/p
Coffee, decaffeinated coffee, hot tea.....	\$ 2.00 p/p
Hot chocolate.....	\$ 2.00 p/p
Assorted canned sodas.....	\$ 1.50 ea.
Bottled water.....	\$ 1.25 ea.

## Alcoholic beverages

<b>Premium Beer 16 oz.</b> .....	\$ 5.00 ea.
Guinness, Heineken, Blue Moon, Nitro Vanilla Porter	

<b>Domestic Beer 16 oz.</b> .....	\$ 4.50 ea.
Coors, Coors Light, Bud, Bud Light, MGD, Miller Light,	

<b>Premium Beer 12 oz.</b> .....	\$ 4.00 ea.
Fat Tire, Samuel Adams, Corona, Shock Top, Michelob Ultra, Red Leg Doolittle, Red Leg Howitzer, Red Leg Brown Nose, Stella Artois	

<b>Keg Beer (1/2 barrel – 120 16 oz. servings)</b>	
Coors, Coors Light, Bud, Bud Light, MGD, Miller Light.....	\$250.00
Avalanche, Blue Moon, Heineken, Newcastle, Fat Tire, Shock Top.....	\$325.00

<b>Keg Beer (1/4 barrel – 60 16 oz. servings)</b>	
Coors Light, Miller Lite, Bud Light.....	\$150.00
Fat Tire, Michelob Amber Rock, Shock Top, Avalanche, Sam Adams.....	\$185.00

<b>Keg Beer (1/6 barrel – 40 16 oz. servings)</b>	
Blue Moon, Sam Adams Boston Lager, Fat Tire, Sunshine Wheat, Stella Artois, Avalanche, Red Leg Doolittle, Red Leg Brown Nose, Red Leg Howitzer.....	\$135.00

## Additional Selections

Mike's Hard Lemonade or Cranberry 16 oz.....	\$ 4.50 ea.
Straw-ber-ita/Lime-a-rita/Chelada/Chelada Light 24 oz.....	\$ 7.00 ea.
Apple Orchard (hard cider) 12 oz.....	\$ 4.00 ea.

## Wine - Canyon Road

By the glass ..... \$5.00 each  
By the bottle ..... \$18.00 each

### Red

Cabernet sauvignon, merlot, pinot noir

### White

Chardonnay, pinot grigio, moscato

### Sparkling Wine

By the bottle only ..... \$18.00 each

### Sparkling Apple Cider

By the bottle only ..... \$10.00 each

## Hard Liquor

(1.5 oz) ..... \$6.00 each

Smirnoff, Tanquarey, Bombay Sapphire, Bacardi, Bacardi Gold, Jack Daniels, Canadian Club, Seagram's 7, Seagram's VO, Crown Royal, Jim Beam, Dewar's, Johnny Walker Red, Captain Morgan, Jose Cuervo, Amaretto, Baileys

If you require a bar setup at your event location, there is a \$150 setup and breakdown fee. Bartender fees are \$75 per bartender for four hours. Additional hours are \$25 per hour. Bartender fees are waived if sales are over \$400.

### You may choose from the following options for bar service:

**Hosted Bar** - The party host funds the bar costs completely.

**Semi-Hosted Bar** - The party host funds the bar to a certain dollar amount then guests pay cash.

**Cash Bar** - The host pays for the bartender fee (\$75.00) and guests pay for their own drinks.

# MEETING REFRESHMENTS

## Beverages

Iced tea, lemonade and iced water.....	\$1.75 p/p
Coffee, decaffeinated coffee, hot tea.....	\$2.00 p/p
Hot chocolate.....	\$2.00 p/p
Assorted canned sodas.....	\$1.50 each
Bottled water.....	\$1.25 each

## Snacks

Gourmet chocolate chip and Royale (macadamia nut, coconut, chocolate chip).....	\$12.00/doz.
Brownies.....	\$24.00/doz.
Granola bars.....	\$1.50 each
Assorted bagged chips.....	\$1.25 each

# COST ESTIMATING SHEET

Menu choice per person	\$ _____
Hors d'oeuvres	\$ _____
Gratuity and 20% service charge	\$ _____
Carver	\$ 45.00
Bartender	\$ 75.00
Bar costs	\$ _____
30% Off-site catering fee	\$ _____
Eisenhower Room fee (\$60 per hour unless Food & Beverage minimum is met)	\$ _____
Falcon's Nest room fee (\$30 per hour unless Food & Beverage minimum is met)	\$ _____
Additional hours (exceeding 4 hours)	\$ _____
Miscellaneous	\$ _____
<b>Total estimate cost of your special event</b>	<b>\$ _____</b>
Deposit paid	\$ _____
Estimated balance due	\$ _____

# NOTES