



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

TABLE OF CONTENTS

General Information	4-5
Breakfast Menus.....	6
Group Luncheons.....	7
Hors d'oeuvres.....	8
Buffet Options.....	9-10
Custom Buffets.....	11
Beverages	12-13
Meeting Refreshments.....	14
Estimated Costing Sheet	15

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

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

Domestic Beer 16 oz.	\$ 4.50 ea.
Coors, Coors Light, Bud, Bud Light, MGD, Miller Light,	

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

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

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

Keg Beer (1/6 barrel – 40 16 oz. servings)	
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	\$ _____
Total estimate cost of your special event	\$ _____
Deposit paid	\$ _____
Estimated balance due	\$ _____

NOTES