Catering



**Catering Office (1000-1800 Tue-Fri)**

**Banquet Manager; Akemi Miyadera**

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BREAKS

Additions and Enhancements

Chilled Orange, Apple, Tomato, or Grapefruit Juice $15.00 per gallon

Assorted Canned Soft Drinks including Diet & Caffeine-Free $1.00 each

Special Blended Tropical Punch $18.00 per gallon

Pineapple Punch, Apple Cider Punch, Cranberry Punch $11.00 per gallon

Hot/Iced Tea served with Sliced Lemon $6.00 per gallon

Regular Coffee or Decaffeinated Coffee $10.00 per gallon

Assortment of Danishes $13.00 per dozen

Assortment of Donuts $11.00 per dozen

Assortment of Muffins $15.00 per dozen

Assorted Bagels & Cream Cheese $18.00 per dozen

Mini Butter Croissants $12.00 per dozen

Butter Croissant $21.00 per dozen

Assorted of Cookies $15.00 per dozen

Mini Chocolate Brownies $9.00 per dozen

Mini Chocolate Éclairs $9.00 per dozen

Mini Cream Puff $9.00 per dozen

Cupcake (Yellow or Chocolate Cake) $12.00 per dozen



Mini Cup Dessert $18.00 per dozen

(Banana Pudding / Tiramisu / Almond Jelly Chinese Style)

Assorted Dessert Platter (50pcs) $55.00 per tray

Your Choice of Dips and Chips or Tortillas $20.00 per tray (15 Servings)

(Avocado Dip, Garlic and Onion Dip, Salsa, Hot Crabmeat Dip, Hot Chili Con Queso, Chili Con Carne)

**20 % service charge will be added to total**

**< 3 >**

LUNCH

Plated

All Lunch Entrees are accompanied by following:

Tossed Greens Salad

Sliced French Bread and Butter

Coffee and Tea Service

Hearty Appetite

8oz Sliced Roasted Strip Loin of Beef

Or

Marinated Chicken Breast

With Garlic Mashed Potatoes and Balsamic Grilled Vegetables

$21.00 per person on Beef / $18.00 per person on Chicken

Rosemary Chicken

6oz Chicken Breast Marinated in Olive Oil, Garlic and Rosemary

Served with Roasted Potato and Chef’s Vegetable

$18.00 per person

Chicken Caprese

Breast of Chicken topped with Caprese Sauce served with Roasted Potatoes, Green Beans

$20.00 per person

Turkey & Ham Combo Plate

Sliced Slow Roasted Turkey served on Dressing and Gravy & Sliced Glazed Ham w Sweet Mustard Sauce

served with Mashed Potatoes with Gravy and Green Beans

$18.00 per person

Pork Chop

8oz Cut Pork Chop w Sauteed Cinnamon Apple Sauce, Served with Garlic-Mash and Chef’s Vegetables

$12.00 per person

Broiled Filet Mignon

A Tender 6oz Filet Cooked to Medium w Wasabi Sauce served with Roasted Potatoes and Chef’s Vegetables

$20.00 per person

Pacific Filet of Salmon

Salmon Filet served with Dill Sauce, Rice Pilaf, Chef’s Vegetables

$25.00 per person

Steak Caprese

6oz Tenderloin Filet cooked to Medium topped with Caprese Sauce served with Roasted Potatoes, Green Beans

$22.00 per person

**20 % service charge is included**

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LUNCH

Plated

YOC Sub Special

Submarine Sandwich with Choice of; Turkey, Ham, or Roast Beef

with Provolone Cheese, Lettuce, Tomato, Onion, and Sliced Olives on a Fresh Baguette

Potato Salad

Seasonal Fruit Cup

Coffee & Tea Service

$15.00 per person

The Croissant Special

Croissant Sandwich with Choice of;

Chunky Chicken Salad, Tuna Salad, Sliced Roast Beef, Ham or Turkey

Seasonal Fruit Cup / Veggie Sticks

Coffee & Tea Service

$15.00per person

Chef Salad

Tossed Greens Garnish with Roast Beef, Ham and Turkey, Olives, Cheese, Carrots, Cucumbers and Egg and Choice of Dressings

Sliced French Bread and Butter

Seasonal Fruit Cup

Coffee & Tea Service

$16.00 per person



Cobb Salad

Chopped Greens, Bacon, Tomato, Avocado, Egg, Blue Cheese with Choice of Dressing

Sliced French Bread and Butter

Seasonal Fruit Cup

Coffee & Tea Service

*$16.00 per person*

*Add Chicken $18.00 / Add Shrimp $20.00*

Tofu Salad

Garden Mixed Salad topped with Grilled Tofu, Cherry Tomato, Cucumber and Carrot Julienned

Choice of Dressing, Sliced French Bread and Butter

Seasonal Fruit Cup

Coffee & Tea Service

*$16.00 per person*

**20 % service charge is included**

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LUNCH

Plated -Vegetarian-

Vegetarian’s Twist

Tossed Greens Salad

Vegetarian Lasagna served with Garlic Toast

Coffee & Tea Service

$15.00 per person

Pasta Primavera

Tossed Green Salad

Fettuccini, Broccoli, Zucchini, bell Peppers, Onion, Asparagus.

Choice of Sauce; Garlic-Parmesan Cream or Marinara Sauce

Garlic Toast

Coffee & Tea Service

*$15.00 per person*

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Eggplant Napolitana

Tossed Green Salad

Marinara Sauce, basil and Mozzarella Layered over Grilled Eggplant Slices.

Garlic Toast

Coffee & Tea Service

*$15.00 per person*

Garden Salad

Mixed Greens, Carrots, Cucumbers, Tri Color Peppers, Eggs, Blue Cheese Crumbles,

Cherry Tomatoes, Olives, Crouton

Choice of Dressing

Sliced French Bread and Butter

Coffee & Tea Service

*$10.00 per person*

Additions:

A Scoop of Ice Cream (Vanilla, Chocolate or Strawberry) $2.00 per serving

Sundae (Chocolate or Strawberry Syrup on Top) $3.00 per serving

Mini Cup Dessert $1.80 per cup

(Banana Pudding / Tiramisu / Almond Jelly Chinese Style)

A Cup of A Sliced Cheese Cake with Fruit Sauce $6.00 per serving

A Cup of YOC Soup or Roast Garlic Tomato Soup $3.60 per serving

**20 % service charge is included**

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Packages

**Package**

Kids Birthday Party Package for 20

Pepperoni Pizza, Chicken Tenders, Mac & Cheese, French Fries,

Fruit Bowl, Fruit Punch, Water

*$150.00 (20 % service charge is included)*

Refreshment for A.M. Package for 20

Assorted Donuts, Assorted Danish, Assorted Bagel w Cream Cheese, Fruit Platter, Assorted Yogurt

Coffee, Hot Tea, Water

*$150.00*

Refreshment for P.M. Package for 20

Assorted Cheese and Cracker, Veggie Platter, Salsa w Tortilla Chips, Assorted Cookies,

Iced Tea, Coffee, Water

*$150.00 (20 % service charge is included)*

Afternoon Tea Package for 20

Deviled Eggs, Fruit and Veggie Platter, Assorted Finger Sandwiches

Mini Quiche, Hot Tea or Coffee, Water

*$200.00 (20 % service charge is included)*

Promotion Party Package for 20

Taco Bar

(Taco Shells, Flour Tortillas, Taco Meat, Shredded Lettuce, Tomato, Cheese, Salsa, Guacamole, Sour Cream)

Buffalo Wings, Pepperoni Pizza, Cheese Sticks, Meatballs

Fruit Punch, Water

*$400.00 (20 % service charge is included)*



Special 5 Course Dinner for Two

Champagne

Shrimp Cocktail

Onion Soup

Garden Mixed Salad

Sliced Tenderloin and Lobster

Served with Rosemary Potatoes, Season Grilled Vegetables

Bread and Butter

Banana Foster Flambé Special

Coffee or Tea

Water

*$150.00 Non-Member / $120.00 Member*

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RECEPTION

Hot Hors d’oeuvres

Buffalo Wings with Cool Ranch Dipping Sauce

$55.00 total per 50 pieces



Hot Breaded Wing

$50.00 total per 50 pieces

Fried Chicken Drummets

$75.00 total per 50 pieces

Spring Rolls with Plum Sauce

$55.00 total per 50 pieces

Meatballs (Sweet and Sour, Swedish, Italian or BBQ Meatballs)

$41.00 total per 50 pieces

Jalapeño Cheese Poppers with Cool Ranch Dipping Sauce

$43.00 total per 50 pieces



Cheese Sticks with Marinara Sauce

$40.00 total per 50 pieces

Combination Pizza

$59.00 total per Sheet of 48 pieces

Pepperoni Pizza

$49.00 per Sheet of 48 pieces

Cheese Pizza

$40.00 per Sheet of 48 pieces

BBQ Chicken

$75.00 total per 50 pieces

Chicken Yakitori

$50.00 total per 50 pieces

Stuffed Mushrooms w Sausage

$24.00 total per Dozen



Mini Quiche Lorraine

$18.00 per dozen (3 dozen minimum)

Swiss Cheese Puff Pastries w Raspberry Sauce

$21.00 per Dozen

**20 % service charge will be added to total**

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RECEPTION

Cold Hors d’oeuvres

Sliced Meat Platter with Turkey, Ham, and Roast Beef served with Assorted Rolls and Condiments

$75.00 per tray (Serve approx. 30)

Shrimp Cocktail with Cocktail Sauce per 50pcs (size 21-25 shrimp)

$85.00

Assorted Finger Sandwiches

$18.00 per dozen

Fancy Deviled Eggs

$9.00 per dozen

Ham and Cheese Pinwheel

$24.00 per dozen

Sliced Turkey Tortilla Wrap

$18.00 per dozen



Sliced Black Bean Salad w Guacamole Tortilla Wrap

$18.00 per dozen

Tuna Salad or Chicken Salad Crostini

$21.00 per dozen

Your Choice of Dips and Chips or Tortillas

(Clam Dip, Avocado Dip, Garlic and Onion Dip, Salsa Dip, Hot Crabmeat Dip, Hot Chili Con Queso Dip, Chili Con Carne Dip)

$20.00 per tray

Small Cheese Tray with Crackers (Serve approx. 20)

$35.00 per tray

Large Cheese Tray with Crackers (Serve approx. 45)

$65.00 per tray

Edamame Per 1lb Pack (Serve approx. 10)

$15.00 per Dozen

Thai Style Vegetable Summer Rolls with Sweet Chili Sauce

$21.00 per Dozen

**20 % service charge will be added to total**

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RECEPTION

Fruits and Vegetables Platters, Sliders, Desserts

Fresh Vegetable Tray w Dip

Small $45.00 (serves approximately 25)

Large $75.00 (serves approximately 40)

Fresh Fruit Display with Seasonal Berries

Small $50.00 (serves approximately 25)

Large $85.00 (serves approximately 40)

Fresh Vegetable and Fresh Fruit with Seasonal Berries

Small $40.00 (serves approximately 25)

Large $75.00 (serves approximately 40)

Ham & Cheese Sliders on Hawaiian Sweet Roll $18.00 per dozen

Italian Meatball Sliders on Hawaiian Sweet Roll $18.00 per dozen

Pulled Pork Slider on Hawaiian Sweet Roll $20.00 per dozen

Cupcake (Yellow or Chocolate Cake) $12.00 per dozen

Mini Cup Dessert $18.00 per dozen

(Banana Pudding / Tiramisu / Almond Jelly Chinese Style)

Assorted Dessert Platter (50pcs) $56.00

**20 % service charge will be added to total**

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RECEPTION

Hot and Cold Hors d’oeuvres

Sliced 3ft Hoagie with Salami, Bologna and Cheese (serves approximately 25)

$35.00 each

Sliced 3ft Hoagie with Ham, Roast Beef and Cheese (serves approximately25)

$45.00 each

Sliced 6ft Hoagie with Salami, Bologna and Cheese (serves approximately 55)

$50.00 each

Sliced 6ft Hoagie with Ham, Roast Beef and Cheese (serves approximately 55)

$65.00 each

Coleslaw

$5.50 per pound (Approx. 4 servings)

Baked Beans

$7.50 per pound (Approx. 4 servings)

Mashed Potato with Gravy

$5.00 per pound (Approx. 4 servings)

Steamed White Rice

$5.00 per pound (Approx. 4 servings)

Macaroni Salad / Pasta Salad

$5.50 per pound (Approx. 4 servings)

Potato Salad

$7.50 per pound (Approx. 4 servings)

Fried Rice w Ham

 $7.00 per pound (Approx. 4 servings)

Home-Made Mac & Cheese

$10.00 per pound (Approx. 4 servings)

Tossed Green Salad (Mixed Greens, Tomato and Cucumber) with Side Dressings

$2.00 per serving

Chicken Caesar Salad

$3.00 per serving

**20 % service charge will be added to total**

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RECEPTION

Enhancements

Carvings

Whole Roasted Turkey (16-18 lb) w. Rolls and Condiments

(Serves 10 guest) $60.00 each

15 pound of Prime Rib with Au Jus, Rolls and Condiments

(Serves 25 guess) $355.00

20 pound Inside Round of Beef with Horseradish, Rolls, and Condiments

(Serves 100 guests) $275.00

15 pound Honey Glazed Ham with Rolls and Condiments

(Serves 45 guests) $125.00

10 pound Roasted Tenderloin of Beef with Rolls and Condiments

(Serves 15 guests) $360.00

Specialty

Whole Baked Salmon with Cream Cheese, Caper and Crackers

(Serves 85 guests) $200.00 each

Chocolate Fondue minimum 10 pound of chocolate

with Cookies, Pretzels, Marshmallows, Sliced Bananas (Serves 200 guests) $425.00

Additional Strawberry 50pcs $75.00

*Assorted Dessert Platter (50pcs) $55.00*

Taco Bar 50 Servings

Include 75 Hard Shells,75 Soft Tortillas, Taco Meat, Cheese, lettuce, Tomato, Onion, Jalapeno

Salsa, Guacamole, Sour Cream

$200.00

**20 % service charge will be added to total**

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BEVERAGES

Cocktails / Beverages

Premium Brand Cocktails (per drink) $4.00~

Call Brand Cocktails (per drink) $3.25~

House Brand Cocktails (per drink) $3.00~

Domestic Beers (per bottle) $3.00~

Imported Beers (per bottle) $3.50~

Japanese Beers…………………………………………………………………….$6.50~

Non-Alcoholic Beers (per bottle) $3.00

Premium Wine to include Chardonnay,

Cabernet Sauvignon, Merlot and White Zinfandel (per glass) $5.50~

Cordials (per drink) $3.50~

Mineral Water (per bottle) $1.00

Soft Drinks (per glass) $2.00

**20 % service charge will be added to total**

Keg of Beer (Miller Lite / Honey Weiss) iced down w pump and 50 plastic cups

In house function (party at club)……………$260.00

Provide Your Own Sake Barrel with Sake………….Corking Fee $5.00 per Litter

**<CASH / OPEN BAR IN THE ROOM>**

Sales guarantee at $200.00 in first 2 hours (minimum) and $75.00 every additional hour.

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BEVERAGES

Wine List

Please check with Catering Office for Stocks

Sparkling Wines and Cider *price per bottle*

Barefoot Bubbly (Brut or Pink Moscato)……...………………………….….….$12.00

Apple Cider (Non-Alcohol)……………………………………………….…….…..$8.00

White Wines

Chardonnay..…………………………………..………………………….………$15.00~

Nobilo Sauvignon Blanc…………………..……………………………….……..$20.00

Santa Margherita Pinot Grigio…………....……………………….…………….$19.00

Frei Brothers Chardonnay…………………..……………………….…………..$23.00

Red Wines

Cabernet Sauvignon……………………..……….………………….…………...$15.00~

Merlot………………………….………...……………………………..…………..$15.00~

Estancia Pinot Noir………………………………………………….…………….$20.00

Gnary Head Old Vine Zin………..……………………………………………....$20.00

Tommasi Valpolicella Ripasso..………………………………………………….$30.00

**20 % service charge will be added to total**

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DINNER

Plated

All Dinner Entrees are accompanied by following:

Tossed Greens Salad

Sliced French Bread and Butter

Coffee or Tea Service

Broiled Filet Mignon

A Tender 8oz Filet of Beef Cooked Medium with Wasabi Sauce served with Roasted Potato and Chef’s Vegetables

$26.00 per person

Ribeye Steak Caprese

10oz Cut Ribeye Steak Cooked to Medium Topped with Caprese Sauce, Roasted Potatoes and Chef’s Vegetables

$25.00 per person

Steak Oscar

8oz Tenderloin Filet Cooked to Medium, Asparagus Tips, Lump Crabmeat, with Bearnaise and Bordelaise Sauce. Served with Roasted Potatoes

$30.00 per person

Rosemary Chicken

8oz Breast of Chicken Marinated in Olive Oil, garlic and Rosemary.

Served with Roasted Potatoes and chef’s Vegetables

$20.00 per person

Chicken Caprese

8oz Breast of Chicken Topped with Caprese Sauce, Roasted Potatoes and Chef’s Vegetables

$22.00 per person

Chicken Cordon Bleu

Breast of Chicken stuffed with Swiss Cheese and Ham served with Rice Pilaf and Chef’s Vegetables

$20.00 per person

Chicken Kiev

Breast of Chicken stuffed with Garlic Butter and Parsley served with Rice Pilaf and Chef’s Vegetables

$20.00 per person

Additions:

A Scoop of Ice Cream (Vanilla, Chocolate or Strawberry) $2.00 per serving

Sundae (Chocolate or Strawberry Syrup on Top) $3.00 per serving

Mini Cup Dessert $1.80 per cup

(Banana Pudding / Tiramisu / Almond Jelly Chinese Style)

A Cup of A Sliced Cheese Cake with Fruit Sauce $6.00 per serving

A Cup of YOC Soup or Roast Garlic Tomato Soup $3.60 per serving

**20 % service charge is included**

**< 15 >**

DINNER

Plated

All Dinner Entrees are accompanied by following:

Tossed Greens Salad

Fresh Baked Rolls and Butter

Coffee and Tea Service

Baked Pacific Salmon

Baked Salmon with Dill Sauce served with Roasted Potatoes and Chef’s Vegetables

$25.00 per person

Pork Chops

Two 8oz Cut Pork Chops w Sautéed Cinnamon Apple served with Garlic-Mash and Chef’s Vegetables

$22.00 per person

Pasta Premavera

Fettuccini, Broccoli, Zucchini, Bell Peppers, Onion, Asparagus

Choice of Sauce; Garlic Parmesan Cream or Marinara Sauce. Served with Garlic Toast

$18.00 per person

Eggplant Napolitana

Marinara Sauce, Basil and Mozzarella Layered Over Grilled Eggplants Slices, Serve with Garlic Toast

*$18.00 per person*

Soba Noodles Salad (Not Accompanied with Tossed Green Salad)

Soba, Cucumber, carrot, Bok Choy, Tofu and Peanut Sauce, Seasonal Fruit Cup

$15.00 per person

Tofu Salad (Not Accompanied with Tossed Green Salad)

Garden Mixed Salad topped with Grilled Tofu, Cherry Tomato, Cucumber and Carrot Julienned

Choice of Dressing, Sliced French Bread and Butter

Seasonal Fruit Cup

Coffee & Tea Service

*$18.00 per person*

Additions:

A Scoop of Ice Cream (Vanilla, Chocolate or Strawberry) $2.00 per serving

Sundae (Chocolate or Strawberry Syrup on Top) $3.00 per serving

Mini Cup Dessert $1.80 per cup

(Banana Pudding / Tiramisu / Almond Jelly Chinese Style)

A Cup of A Sliced Cheese Cake with Fruit Sauce $6.00 per serving

A Cup of YOC Soup or Roast Garlic Tomato Soup $3.60 per serving

**20 % service charge is included**

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Dinner Buffet

Build Your Own Buffet

- 50 Person Minimum, Once through the line -

All Buffets include:

Tossed Green Salad

Rolls and Butter

Coffee and Tea Service

Light Buffet: Choose (2) Salad, (**1**) Meat, (2) Starch, (2) Vegetable **$20.00** per person

Classic Buffet: Choose (2) Salads, (**2**) Meats, (2) Starches, (2) Vegetables **$23.00** per person

Sumptuous Buffet: Choose (2) Salads, (**3**) Meats, (2) Starches, (2) Vegetables **$26.00** per person

Meats/Main Course Starches\_\_\_\_\_\_\_\_

Sliced London Broil Mashed Potatoes with Gravy

Baked Chicken Breast Rice Pilaf

Sliced Roasted Pork Loin Steamed Rice

Baked New England Cod Roasted Potatoes

Sliced Roasted Turkey Linguini Marinara

Vegetable Lasagna Au Gratin Potatoes

Fried Rice

Vegetables Salad\_\_\_\_\_\_\_\_

Green Beans Classic Potato Salad

Steamed Broccoli Spears Marinated Cucumber & Tomato Salad

Corn on the Cob Bowtie Pasta with Seasonal Vegetables

Asian Stir Fry Cole Slaw

Balsamic Grilled Vegetables Macaroni Salad

Vegetable Medley Fruit Salad

Additions:

A Scoop of Ice Cream (Vanilla, Chocolate or Strawberry) $2.00 per serving

Sundae (Chocolate or Strawberry Syrup on Top) $3.00 per serving

Mini Cup Dessert $1.80 per cup

(Banana Pudding / Tiramisu / Almond Jelly Chinese Style)

A Cup of A Sliced Cheese Cake with Fruit Sauce $6.00 per serving

A Cup of YOC Soup or Roast Garlic Tomato Soup $3.60 per serving

**20 % service charge is included**

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DINNER

Theme Buffets

- 50 Person Minimum, Once through the line -

**$20.00 per Adult and Child age 13 and above**

**$10.00 per Child Age 5-12**

**$2.00 per Child Age 4 and under**

Western Buffet

Pulled Pork, BBQ Chicken

Serves with Cole slaw, Mac & Cheese, Baked Beans, Collard Greens, Corn on the Cob, Corn Bread,

Assorted Dessert

Coffee and Tea Service

Mexican Buffet

Chicken Fajitas, Taco Bar,

Serves with Tossed Green Salad, Mexican Rice, Pinto Beans, Salsa with Tortillas Chips, Rolls

Assorted Dessert

Coffee and Tea Service

Oriental Buffet

Mini Teriyaki Chicken, Pork Cutlet

Serves with Shredded Chicken Salad in Sesame Dressing, Fried Rice, Yakisoba, Gyoza, Rolls, Assorted Dessert

Coffee and Tea Service

Italian Buffet

Chicken Parmesan, Pizza Quattro Formaggi

Tomato & Cucumber Salad, Italian Blend Vegetables, Penne Chicken Alfredo, Pepperoni Pizza,, Garlic Toast Assorted Dessert

Coffee and Tea Service

Additions:

A Scoop of Ice Cream (Vanilla, Chocolate or Strawberry) $2.00 per serving

Sundae (Chocolate or Strawberry Syrup on Top) $3.00 per serving

Mini Cup Dessert $1.80 per cup

(Banana Pudding / Tiramisu / Almond Jelly Chinese Style)

A Cup of A Sliced Cheese Cake with Fruit Sauce $6.00 per serving

A Cup of YOC Soup or Roast Garlic Tomato Soup $3.60 per serving

**20 % service charge is included**

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KIDS MENU

**12 years and under**

* **Chicken Tenders**

**French Fries, Fruit Cocktail, Juice**

* **Spaghetti**

**Garlic toast, Fruit Cocktail, Juice**

* **Hamburger**

**French Fries, Fruit Cocktail, Juice**

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***$ 7.00 per serving***

**20% Service Charge is already included.**

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OFF-SITE CATERING

Rental / Off Site / Room Rental Fee

To complete your event off-property, the following items may be rented at a nominal fee:

First Priority In House Function

Club Linens……………………………………………………$2.00 per 54x54,

$3.00 per 120x60 Rectangle

$3.00 per 120 round

Club Napkins……………………………………………..…. $0.50 per napkin

Skirts…………...................................................................$10.00 per skirt

Chair Covers……………………………………..………….. $1.00 per

Lost or broken items replaced at current cost.

Burger Buffet Pick Up

Include Burger w Bunn, Sliced Cheese, Lettuce, Tomato, Pickles, Onion, Ketchup & Mayo

Cook-Your-Own (Pick Up) $5.50 per serving

Cooked Burgers and Pick Up $6.95 per serving

Hot Dog Buffet Pick Up

Hot Dog w Bunn, Chopped Onion, Sweet relish, Mustard, Ketchup

Cook-Your-Own (Pick up) $3.50 per serving

Cooked Hot Dogs and Pick up $4.50 per serving

**Additions:**

French Fries $2.00 per serving

Cole Slaw $1.50 per serving

Macaroni salad $1.50 per serving

Potato Salad $1.50 per serving

Baked Beans $1.50 per serving

Corn on the Cob $1.50 per serving

Steamed Rice $1.50 per serving

Fried Rice $2.00 per serving

Room Rental Fee per Hours (0800-2100)

Ballroom (Capacity of 100 – 200 Depend How to Set Up) $50.00 or Equivalent Food or Beverage Order

Niwa Room (Capacity of 2 – 20 Depend How to Set Up) $10.00 or Equivalent Food or Beverage Order

Room Rental Fee per Hours (0800-1500)

Chico’s = Bamboo & Daedalian Room (Capacity of 30-70 Depend How to Set Up) $30.00 or Equivalent Food or

Beverage Order

Bamboo Room (Capacity of 15 – 30 Depend How to Set Up) $15.00 or Equivalent Food or Beverage Order

Daedalian Room (Capacity of 15-40 Depend How to Set Up) $15.00 or Equivalent Food or Beverage Order

Samurai Lounge (Capacity of 30-120 Depend How to Set Up) $30.00 or Equivalent Food or Beverage Order

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