



BIRTHDAYS
 ANNIVERSARIES
 PROMOTIONS
 GRADUATIONS
 SPECIAL EVENTS
 RETIREMENTS



Maxwell-Gunter Club Catering Information

We are happy you have chosen Maxwell-Gunter Clubs for your special event. We stand ready to make the day special. These menus include our most popular items and are value priced for members. If you prefer to customize a menu, we are happy to accommodate. Our staff will help with theme parties and packages that make your event unique. On personal functions, members receive the added benefit of a 10% "Members First" discount on all food purchases. On military functions utilizing pro-rated sheets, \$2 off per club member will be subtracted.

Our objective is to make booking parties easy and we strive to stay within your budget. We provide:

- Complete menu ideas from start to finish
- Experienced wait staff to serve your guests
- Standard room setup using our table and chairs
- China, glass and silverware, plus appropriate chaffers, sternos, and trays
- House linens to compliment your color scheme
- Standing podium for your speaker
- Tables for registration, cake, or special displays
- American and Air Force Flags are available

Our Catering Manager will help with suggestions of other items to enhance your event. Please take time to review this Club catering brochure and general information package. Our goal is to provide quality, consistent service and exceptional creative cuisine in a unique setting for you and your guests. We appreciate the opportunity to serve you!

Thank You,
Management and Staff

Getting Started

We need some information to book your party, which you can provide either by telephone or in person. **We are a membership facility, so only a member can host or sponsor a party.** Eligible nonmembers do not receive this membership benefit.

If a club member would like to sponsor and individual that is not eligible for club membership, the club member must provide their club card number and sign the contract. The club member is financially liable for the event and/or any damages incurred by the sponsored event.

Please provide the following:

- Event Date
- Event time
- Room requested
- Host/sponsor's name
- Grade
- Mailing, Billing Address
- Email Address
- Home and office telephone numbers
- Club card number and expiration date
- Name of group/organization hosting party
- Approximate number of attendees
- Serving time for cocktails and dinner

Reservation Policy

Please make preliminary arrangements for date, time, and location as early as possible. We presently allow four hours per function. In the event you need additional

time, a fee will be charged (equivalent to the room fee, per hour, see page 2). Verbal reservations are only held for 48 hours. A signed contract is required in order to hold the room past that period of time. In some cases a nonrefundable deposit may be required. Our catering section can fax or email the contract to you. Menu selection can be made at a later date. The Club may automatically cancel a reservation if unable to contact POC two weeks prior to event for final arrangements.

Food and Beverage Minimums

As a benefit of club membership, club members are not required to pay room use fees or room prepaids for authorized personal functions. However, a food and beverage minimum is assigned based on the day of the week and the room you are reserving. In general, daytime events end at 2:00 p.m. and evening events do not start until 4:00 p.m. or later. The food and beverage minimum does not include service charge. Daytime events must end by 2:00 p.m. for the daytime minimum to apply. Please see chart below.

Room Minimums	Daytime Mon-Fri	Evening Mon-Wed	Evening Thu-Fri	Saturday	Sunday or Holiday
Grand Ballroom	\$500.00	\$1,500.00	\$1,000.00	\$2,000.00	\$3,000.00
Daedalian Room	\$250.00	\$1,000.00	\$500.00	\$1,000.00	\$2,000.00
Wright Place	N/A	\$1,000.00	\$1000.00	\$1,000.00	\$2,000.00
Old South Room	\$100.00	\$1,000.00	\$500.00	\$1,000.00	\$2,000.00
Main Lounge	\$100.00	\$1,000.00	N/A	\$1,000.00	\$2,000.00
Pit Lounge	\$100.00	\$1,000.00	N/A	\$1,000.00	\$2,000.00
Patio	100.00	1,000.00	\$1,000.00	\$1,000.00	\$2,000.00

Some rooms may be unavailable if adjoining rooms are already contracted.

20% Service Charge will be added to the above Prices - Sales tax not applicable.

Room Use Fees:

Room	Daytime Room Monday-Friday	Evening Room Monday-Friday	Saturday Room	Sunday or Holiday
Grand Ballroom	\$500.00	\$1,000.00	\$2,000.00	\$1,000.00
Daedalian Room	\$500.00	\$750.00	\$1,000.00	\$1,000.00
Gold Room	N/A	\$300.00	\$300.00	\$1,000.00
Wright Place	N/A	\$300.00	\$1,000.00	\$1,000.00
Old South Room	\$150.00	\$300.00	\$1,000.00	\$1,000.00
Main Lounge	\$150.00	\$300.00	\$1,000.00	\$1,000.00
Pit Lounge	\$150.00	\$300.00	\$1,000.00	\$1,000.00
Patio	\$150.00	\$300.00	\$1,000.00	\$1,000.00

The Gold Room and The Wright Place are not available Mon-Fri from 10:30 a.m. - 2:30 p.m.

Room Use Fees:

Room use fees will apply to all functions except a club member's personal function. The room use fee covers the Club holding the room for your function for that date and time, setup/cleanup, room maintenance and general overhead expenses.

Room use fees are discounted or waived if food and beverage dollars exceeds the room use fee price x2 excluding the service charge. See table above.

We have a variety of rooms at the Maxwell Club available for your special event. Our Catering Department will assist you in choosing the appropriate banquet room for your function. Availability of any given area depends upon regularly scheduled functions in that space. Below is a chart of the maximum capacity allowed in each banquet room. These maximums are limits to meet the fire and safety codes.

Banquet Room Specifications:

Banquet Room Specifications:

Room	Seated Only	Reception	Classroom	Theatre
Ballroom	300	500	150	400
Daedalian Room	90	150	75	150
Old South Room	55	75	50	80
Gold Room	80	100	50	75
Wright place	100	150	75	125
Patio	75	100	75	125
English Garden				
Main Lounge	30	75		
Pit Lounge	75	150		

CANCELLATIONS

Our members are not required to pay cash deposits to hold a room for a personal function. The member will supply us with their Club card number when the reservation is made to reserve a room. If the function is cancelled for any reason, the member's Club card will be charged the highest of the following rates:

Cancellation more than 90 days in advance of any function scheduled for a Friday or Saturday will result in no charge to the member.

Cancellations received more than 10 days in advance of the function but less than 60/90 days, the cancellation fee will be equal to the room usage fee for that particular room.

Cancellations received less than 10 days, but more than 72 hours in advance of the function, Maxwell-Gunter Club will charge the member either 25% of the contract amount or the room usage fee, whichever is greater.

Cancellations with less than 72 hours notice will result in charges of 50% of the contracted amount if no food has been prepared, or 100% of the contracted amount if the food has been prepared.

The Club Manager can waive all or part of these charges if the room can be resold/ booked for another function of approximately the same size on the date in question.

CONTRACTS AND GUARANTEES

Contracts are required to be done 30 days prior and no more than 1 year prior

to the event. When doing the contract, the amount of guests are just estimated. The guaranteed amount is required 72 hours prior (3 days). The number of meals ordered 72 hours prior will be the exact amount prepared and the minimum amount billed for. If additional meals are required over the final number stipulated, the Maxwell O' Club reserves the right to substitute depending on availability, but will be billed at the higher rate of either the contracted party meal, or the substituted meal.

Ten (10) business days before the function, we require the contracting member to call us and give us a revised number of expected attendees. That is the number that will allow us to order the product, schedule the staff and finalize the room assignment.

If not contracted with a final count 72 hours (3 workdays) before the function, we will prepare for the original estimated number and bill for that amount.

Final billing will be at 100% of the final figure supplied or the actual number of meals provided, whichever is greater.

MEETINGS AND SEMINARS

We specialize in social events for members and guests that contract for food and beverage services. Members and organizations wishing to use rooms for private meetings and seminars need to contact the catering department for details concerning available times and any applicable charges. Included in this document are room use fees and guidelines to help you plan and stay within your budget.

SPECIALIZED AUDIO VISUAL, VENDOR & MATERIALS GUIDELINES

For your convenience, microphones, podiums, and limited audiovisual equipment items may be available through the catering department to support your function. Identify your needs to the catering department well in advance of the function so we can reserve these items for you. If a specialty item is not available within the Maxwell-Gunter Club, we may be able to assist you by providing a list of sources for the required item. If any outside vendor delivers items to the Maxwell Club, they must coordinate with the catering department to receive clearance to come onto the base. If display or conference support materials are shipped to the Maxwell O'Club, ensure the boxes are clearly marked with the name of the function, host/sponsor name and date. Also mark the boxes "Deliver to the Catering Department." Please notify the catering department of any special storage needs for rented or shipped items.

Table Skirting and Linens

We have table skirts and linens available in several colors for your celebration. In addition, the catering manager can assist you in ordering specialty linens for a nominal fee.

Table Numbers

We have table numbers available and will place them on the tables to correspond with the seating arrangements. There is no charge for this service.

DECORATIONS

All decorations other than those provided by the Club are the responsibility of the host/sponsor. To preserve the beauty of the Club for all members and their guests we request no nailing, tacking or taping to the walls, ceiling or another part of the

Club without approval of Club management. The host/sponsor is financially responsible for any damages to the facility resulting from misuse of decorations. With the exception of place cards and some individual table decorations, all decorations must be fire resistant and meet the base fire department code. Our catering staff will assist you in coordinating your decorations in accordance with the fire codes. Please coordinate the time you plan to decorate your tables and area with the catering staff to ensure there is no conflict with other functions.

FLAGS

The Maxwell-Gunter Club has one Air Force Flag with stand and one American Flag with stand at no charge for your use on a first come first serve basis. For specific state, general officer, or service flags, the base Protocol Office may be able to assist you.

RESERVED PARKING SIGNS

The Club has no authority to force members who are in the Club to move their vehicles. If you would like your function to have reserved parking for DV guests, the host must obtain signs and place them in the desired spots, excluding existing designated commanders' parking spaces. This should be done not more than two hours prior to the start of the function. If the Club has any reserved signs, they will be made available on a first come basis. The host should be prepared to obtain signs to meet their needs from alternate sources such as security forces or protocol offices. Generally, in an effort to be fair to fellow Club members, reserved parking is limited to those guests seated at the head table. This privilege does not usually exceed four DV parking spaces.

NON-MILITARY EVENTS

There are restrictions on the use of the Club by civic and civilian organizations. Should your organization fall into one of these categories, and you would like to use the Club, please provide the manager the information listed below. The manager will work with the commander for authorization. The event will still have to be sponsored by a member in possession of an Air Force Club Card.

- Name of organization
- Type of organization
- Purpose of organization
- The type of party you wish to hold and approximate attendance

If approved, please contact the catering department for details concerning available times and any applicable charges. Included in this document are room usage fees and guidelines to help you plan and stay within your meeting budget.

Other Charges

The base Safety office has stipulated the following items at parties and weddings cannot be used due to safety hazard: Confetti, bird seed or rice. If artificial rose petals are thrown a \$50 fee will be charged. Blowing of bubbles is permitted without charge, but we ask that you have your guests do this responsibly and with safety in mind.

A cake-cutting fee of \$25 will be applied when customer supplies the cake. The Club will provide a cake table, linens and skirts, glass plates, forks, napkins and a server to cut and serve. If plastic flatware is required 50¢ per person will be charged. This fee does not apply to wedding receptions. With management permission in advance, and clearly spelled out in the contract, the customer may bring in his or her own cake at no additional charge.

However, the Club will not provide plates, forks, napkins, servers or display table.

PROPERTY, LIABILITY AND DAMAGES

Neither the Maxwell-Gunter Club, nor the Air Force is liable for any loss or damage to, merchandise, equipment, or articles left in any facility prior to, during, or following any event. The host/sponsor will be held responsible for any losses or damage to the building, equipment, house decorations or fixtures belonging to the Maxwell O' Club/base caused by the host/sponsor or guests. Damages will be billed to the host/sponsor at market replacement cost plus labor, if applicable.

GUEST ENTRANCE THROUGH THE MAIN GATE

It is the responsibility of Security Forces to stop all vehicles attempting to gain entry into Maxwell-Gunter AFB. There are a few things you can do in advance of your function to get your guests through the gate without delay and inconvenience. Submit a letter to Security Forces requesting base entry for non-base connected personnel for your specific sponsored event. Identify the occasion, date, place, and point of contact (name and telephone number) for the event. Security Forces must have the list of attendees 72 hours prior to the event. In the event you have a revised guest list, indicate on the letter "as of", so that old lists will not be confused with new lists. Drivers must have their vehicle registration and current insurance in their possession, along with their driver's license. The host/sponsor may drop off the letters during normal duty hours at the Security Forces Visitor's Center, at the Maxwell Blvd. entrance. If you should have any questions or concerns regarding this, please feel free to contact the Security Forces Desk Sergeant at 953-4283.

FOOD AND BEVERAGE

You can bring food items such as wedding cakes, military ceremonial cakes, and special event pastries from a commercial source into the Club. Should you have any other requirements please ask our staff. No alcohol will be brought into the Club, unless approved by the Manager. Additionally, for the safety of our members, all food and beverages must be either consumed or disposed of in the Club.

MULTIPLE ENTREES

The use of color-codes on luncheons and dinners where multiple entrees are ordered will expedite service and ensure each guest receives what they ordered. We will work with the host/sponsor by providing suggestions on the number of entrée offerings and a color code for each entrée. The use of colored nametags, place cards, or tickets helps the servers distinguish what entrée to serve each guest. Members are allowed to select up to two entrées, not including vegetarian plates. If a member requests 3 or more entrees to be served, there will be a \$1 split menu fee accessed for each meal served.

SERVING TIME

We pride ourselves in meeting the serving time listed on your contract. For seated functions, our staff will invite your guests to be seated 5 to 10 minutes prior to actual serving time. If you need to delay the serving time, please advise the catering staff as soon as possible to ensure the quality, taste and eye appeal of your meal. For meal service requests at other than normal operating Club hours, special pricing may apply. Management will identify those charges in advance and, if applicable, will indicate the charges on your contract.

BEVERAGES

Beverages can be ordered from the enclosed menu or we can provide a private bar for your guests. We have a “designated driver” program that provides free coffee, soda, and juice to drivers you designate from your group. The Club staff will stop serving alcoholic beverages to any individual they feel is intoxicated or nearing intoxication.

PARTY BARS

There are two types of bars: “pay-as-you-go” and an “open” bar. If you want a bar, we charge \$75 per hour with a 2-hr minimum. If your party does not meet these minimums then you will be charged the difference. Pay-As-You-Go Bar: The guests order and pay for their drinks. Standard lounge drink prices apply. Open Bar: The host/sponsor agrees to pay for all drinks served. Drinks are dispensed to the guests free of charge with the host/sponsor assuming responsibility for payment. An open bar can be set up with a predetermined dollar amount or time limit. The dollar limit amount will be annotated in the contract. A register tab will be computed until the pre-set limit is reached. There is a 20% service charge on all Open (Host) Bars ordered by the member. The host/sponsor is responsible for ensuring minors do not consume alcoholic beverages supervised or unsupervised.



SERVICE CHARGE

The Maxwell-Gunter Club adds a 20% service charge for each meal served in the Club. For bulk pickup orders, those where the meals are not separated into individual servings, nor those that require the Club to provide returnable silver, glass, or flat-ware, there will be no service charge. For those pickup orders, which are individually portioned, a 10% service charge will apply. For picnic or similar food items catered outside the facility, prepared and dropped off bulk items to the customer, without an attendant staying at the location, we will apply a 10% service charge or a delivery charge, whichever is higher. A 25% service charge fee will be assessed to all Sunday Functions. Excluding Brunch all catering functions held on Sundays must total \$3,000 in food and beverage, not including the service charge fee. Those special functions that are part of daily feeding, NAF or APF for periods exceeding 5 consecutive work days, i.e. School or youth feeding programs, will be bid and negotiated separately by the Maxwell Club and the contraction officer.

PRO-RATA FORMS

For your convenience, we have pro-rata forms you may use to pro-rate and charge individual Club member accounts. Whether paying by cash or credit, members providing their Club card number will receive a Members First discount of \$2 per meal. Please have the member sign beside their Club card number for all charges or the POC will be responsible for all declined charges. If the POC decides to make his/her own pro-rata forms, please ensure that the Privacy Act Statement, POC signature block, and a Club POC signature block are included on the forms. We would appreciate receiving the pro-rata forms 1 day before the function. Additionally, we

ask for your assistance in ensuring the participants know the actual cost of meals and services being provided by the Club. They should know of any costs above that amount required to cover non-club services. The Club will not refund any over collected amounts.

PAYMENTS

Cash, personal check, bank draft, your Club card, and any commercial Visa or Master Card are accepted for party payments. The Club will accept your payment up to two business days after the event or the first business day after a weekend event. Members will receive a 10% discount on food purchases for their personal special functions.

SUBJECT TO CHANGE

All menu prices and items are subject to change due to item availability, or market conditions.

Catering to Your Needs

OFF-SITE CATERING SERVICES

In-house catering charges food + beverage + a 20 percent service charge, an off-site function can expect additional delivery and labor costs. The Clubs are only allowed to cater to on-base quarters and facilities. We can't compete with retail operations so we are restricted from providing in home catering services to home within the local off base community.



ENTERTAINING AT HOME

We value you as a member. We know there are times you want to do things at home but may not have enough of a particular service item, i.e. glassware, china, or flatware to support your needs. Members do not pay any fee when borrowing (for their personal use) small quantities of Club daily-use china, glassware, flatware, tables or chairs when these items are not in use in support of Club functions. Generally we do not have any kitchen equipment, chafing dishes, or pots and pans in excess of our needs. Ice, when available in excess of Club needs is given to members free of charge. However, members must provide their own

container transport arrangements. In addition, sterno or other food warming products may be purchased at cost. Linen may be ordered but a cleaning fee does apply. This membership lending benefit does not apply to squadron and private organizations. All borrowed items will be signed out on a hand receipt and will have an explicit return date/time. Failure to return items on or before the agreed time will result in the charges shown below for each item borrowed. Lost or broken items will be replaced at current cost.

Linens	\$5 each
(tablecloths: 54" x 54", 152" x 114" or 90" x 90")	
Napkins.....	\$.75 each
Tables	\$5 each
Silverware:	\$6 dozen
(Dinner Knives, Forks, Teaspoons)	
Glassware.....	\$2.50 dozen
(Bar, Wine, Water, Champagne Glasses)	
Dinner Plates	\$2.50 dozen
Salad Plates	\$1.50 dozen
Dessert Plates	\$1.50 dozen
Coffee Cups.....	\$2.50 dozen
Saucers	\$1.50 dozen
Punch Bowl w/ ladel	\$5 each
(glass or silver)	

Breakfast

Buffets or Plated

(Members receive a \$2 discount on following breakfast menus)

Minimum 30 guests or more.

All Breakfast Buffets to include the following items:

Selection of Chilled Juices, Toast or Biscuits

Assortment of Mini Danish and Mini Muffins

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

In addition to the above items,

select one of the following entrees for your Buffet:

American Classic

\$11.75 per person buffet

\$13.75 per person plated

Scrambled Eggs Home Fried Potatoes

Crisp Bacon and Sausages

American Classic Plus

\$12.80 per person buffet

\$14.80 per person plated

French toast with maple syrup

scrambled eggs

home fried potatoes

crisp bacon and sausages

Healthy Morning

\$11.95 per person buffet

\$13.95 per person plated

Scrambled "Eggbeaters"

roasted potatoes with peppers & onions

seasonal fruit

Roll Tide

\$11.95 per person buffet

\$13.95 per person plated

Fluffy buttermilk biscuits split and stuffed

with scrambled eggs,

grilled ham and cheddar cheese

roasted potatoes with peppers and onions

seasonal Fruit

War Eagle

\$12.95 per person buffet

\$14.95 per person plated

Scrambled Eggs,

bacon and sausage

roasted potatoes with peppers and onions

buttermilk biscuits with country gravy

cheese grits

Additions and Enhancements

Chilled Orange, Apple, Tomato, Cranberry or Grapefruit Juice\$3.75 per carafe	Chocolate Chip Cookies\$9.95 per dozen
Assorted Bottled Water \$1.50 each	Chewy Chocolate Brownies\$25 per dozen
Canned Soft Drinks \$1.25 each	Assorted Whole Seasonal Fruit 75¢ each
Fruit Punch \$12.95 per gallon	Sliced Fresh Fruit\$2.75 per person
Sparkling White Grape Punch \$14.95 per gallon	Mixed Nuts\$14.50 per pound
Iced Tea \$7.50 per gallon	Snack Pretzels or Chex's Mix\$ 7.95 per pound
Freshly Brewed Coffee (Regular or Decaf)..... \$8 per gallon	Dinner Mints\$ 7.95 per pound
Mini Danish\$12.95 per dozen	
Mini Muffins\$7.95 per dozen	

Lunch

(Members receive a \$2 discount on following lunch menus)

PLATED LUNCH MENUS

A Light Duo \$11.95 per person
A duo of healthy chilled salads mixed greens topped with strips of turkey, ham, bacon, cheese, carrots, cucumbers, black olives and baby corn. Served with a fruit cup and baked rolls with butter

Potato & Green Bean Salad with Fresh Pesto \$10.95 per person
Petite red roasted potatoes with green beans and red onions mixed with basil pesto creating an exhilarating flavor served with baked rolls and butter

BBQ Chicken & Roasted Corn Salad..... \$10.95 per person
Expertly seasoned BBQ chicken strips served with blackened-corn, bell peppers and onions mixed with black beans and BBQ tortilla chips on a bed of lettuce (served cold)

Tuscan Salmon and Bean Salad \$12.95 per person
Chopped poached salmon , white kidney beans and red peppers drizzled with a sumptuous dressing served on French bread with tomato slices

Turkey Cranberry Croissant \$9.75 per person
Fresh croissant with sliced turkey, lettuce, tomato, home-made cranberry spread served with a pickle spear and potato chips

Downtown Croissant..... \$11.75 per person
Fresh croissant with chicken salad, lettuce, tomato served with potato salad a pickle spear and a fruit cup

Deluxe Club Sandwich \$10.95 per person
Lightly toasted white bread, sliced turkey with American cheese crisp bacon, lettuce, tomato and mayonnaise served with a pickle spear and potato chips

20% Service Charge will be added to the above Prices - Sales tax not applicable.

Lunch

(Members receive a \$2 discount on following lunch menus)

PLATED LUNCH MENUS (CONTINUED)

Turkey Wrap\$10.75 per person
Sliced breast of turkey, Provolone cheese, fresh vegetables with a hint of Dijon mustard rolled in a spinach wrap served with pickle spear and a potato chips

Quesadillas\$11.95 per person
12 inch Flour Tortilla stuffed with strips of grilled Chicken Breast, Shredded Cheddar Cheese, diced Tomatoes and Jalapenos, shredded Lettuce topped with Salsa and Sour Cream

Hometown Favorite\$13.75 per person
Sliced Rosemary Roasted Pork Loin, Garlic Mashed Potatoes, Chef's Vegetables served with Freshly Baked Rolls with Butter

Marinated Grilled Flank Steak.....\$15.95 per person
Tossed Greens with Tomatoes, Carrots and Sprouts topped with house Dressing Slow Roasted Sliced Beef Loin with Garlic Ginger Sauce, Roasted New Potatoes, California Medley served with Freshly Baked Rolls with Butter

Sauteed Chicken Breast with Raspberry Sauce \$14.75 per person
Seasoned Chicken Breast with your choice of Vegetables and Raspberry Sauce served with a Fruit Cup and Freshly Baked Rolls with Butter

Blackened Salmon Filet\$15.95 per person
6 ounce Blackened Salmon Filet atop a bed of Rice Pilaf Drizzled with Hollandaise Sauce served with steamed Broccoli And freshly Baked Rolls with Butter

Vegetarian Lasagna.....\$12.75 per person
Vegetarian Lasagna topped with Marinara Sauce and Parmesan Cheese served with freshly baked Garlic Bread with Butter

Lunch Buffets

(Members receive a \$2 discount on following lunch menus)

(Group of under 30 may go through the lunch buffet line

and pay the room fee/ service charge.

Groups over 30 must order from the catering brochure.)

Mediterranean Lunch Buffet

\$15.95 per person

Classic Caesar Salad with Herbed Croutons
Bowtie Pasta Salad with Roasted Vegetables and Creamy Balsamic Vinaigrette
Grilled Italian Sausages with Peppers and Onions
Slow Roasted Chicken with Garlic, Lemon, Rosemary, and Olive Oil
Penne Pasta with Pomodoro Diablo Sauce
Chef's Choice Assorted Desserts
Coffee and Tea Service
Additional vegetable add \$1

Southwestern Buffet

\$15.95 per person

Tossed House Salad with House Dressing
Chicken Fried Steak
Grilled Chicken Breast
Whipped Potatoes with Country Gravy
Whole Kernel Corn and Green Beans
Cornbread & Rolls
Apple, Cherry or Peach Cobbler
Coffee and Tea Service

Southern BBQ Buffet

\$16.95 per person

Crisp Coleslaw
Mixed Salad with choice of Dressing
Pulled BBQ Pork
Fried Catfish,
Baked Beans
Rustic Mashed Potatoes
Corn on the Cob
Apple, Cherry or Peach Cobbler
Coffee and Tea Service

Reception

Hot & Cold Hors d'oeuvres (minimum order 50 pieces)

Hot Hors d'oeuvres

***Buffalo Wings with Ranch
& Blue Cheese Dipping Sauce***

\$10.95 per dozen
\$45 per (50) pieces

Vegetable Spring Rolls

\$12.95 per dozen
\$45 per (50) pieces

***Sweet & Sour, Swedish or BBQ Meat-
balls***

\$25 per order (50) pieces

***Assorted Jalapeno Cheese Poppers
with Cool Ranch Dipping Sauce***

\$38 per order (50) pieces

***Crispy Fried Chicken Atlanta with Hon-
ey Mustard Dipping Sauce***

\$57 per order (50) pieces

Mini Ham Biscuits

\$60 per order (60) pieces

Pigs in a Blanket

\$50 per order (50) pieces

Shrimp Stuffed Spring Rolls

\$75 per order (50) pieces

Seafood Stuffed Shrimp

\$75 per order (50) pieces

Seafood Stuffed Mushrooms

\$105 per order (50) pieces

Water Chestnuts Wrapped in Bacon

\$35 per order (50) pieces

Scallops Wrapped in Bacon

\$125 per order (50) pieces

Mini Pork Eggrolls

\$45 per order (50) pieces

Mini Vegetable Eggrolls

\$35 per order (50) pieces

Petite Assorted Quiche

\$78 per order (50) pieces

***Hot Artichoke Dip served with Crackers
or Sliced Baguettes***

\$55 per order (50) servings

***Tender Hot Sliced Ham served with Din-
ner Rolls and Condiments***

\$85 per order (50) servings

Cold Hors d'oeuvres

***Homemade Chicken Salad
Sandwiches***

\$57 per order (50) pieces

Ham Salad Finger Sandwiches

\$57 per order (50) pieces

Fancy Deviled Eggs

\$29 per order (50) pieces

Corned Beef Rolls with Asparagus

(filled with cream cheese)

\$44 per (50) pieces

Assorted Trays

**Cold Spinach Dip with Crackers
served in Bread Bowl**
\$30 (serves 50)

**Chili Con Queso served Hot
with Tortilla Chips**
\$48 (serves 50)

**Mexican Layered dip served
with Tortilla Chips**
\$50 per tray (serves 50)

Mild Salsa with Tortilla Chips
\$127.50 per tray (serves 50)

**French Onion or Ranch Dip
served with Chips**
\$29.50 per tray (serves 50)

**Assorted Cubed Cheeses
served with Crackers**
\$12 per pound

Desserts

Petit Fours
\$18.50 per dozen or \$75 per 50 pieces

New York Style Cheese Cake, Raspberry or Key Lime Pie
\$3.75 per piece

Chocolate Brownies
\$25 per dozen

Deep Fried Cheese Cake Bites
\$13.75 per dozen

Deep Fried Brownie Bites
\$13.75 per dozen

Chocolate Chip Cookies
\$9 per dozen

20% Service Charge will be added to the above Prices - Sales tax not applicable.

Enhancements

**Fancy Imported and Domestic
Cheese Display with
Sliced Baguettes**
\$115 per tray (serves 100)

**Fresh Vegetable Crudités
with Assorted Dips**
Small \$40 Large \$68.95

**Sliced Fresh Fruit Display
with Seasonal Berries**
Mar - Sep in season:
Small \$62.50 Large \$105
Oct - Feb Market Price

Spectacular Strawberry Tree
Mar - Sep in season: \$85 each
Oct - Feb Market Price

**Spectacular Strawberry Tree
with Chocolate Fondue**
Mar - Sep in season: \$120 each
Oct - Feb Market Price

Spectacular Pineapple Tree
Mar - Sep in season: \$75 each
Oct - Feb Market Price

**Whole French Brie
Baked in a Golden Pastry Crust
with Crushed Raspberries
Served with Sliced Baguettes**
\$55 each

**Deluxe Platter of Sliced Meats
and Cheeses with Turkey, Ham,
Roast Beef, Cheddar, Swiss, and
American Cheese served with
Rolls and Condiments**
Small \$89 Large \$190

Whole Smoked Salmon
(served cold) Displayed on a bed
of lettuce served with Mustard Dill
Sauce and Crackers
\$340 each or Market Price

Whole Cooked Salmon
(served at room temperature)
Displayed on a bed of lettuce
served with Mustard Dill Sauce
and Crackers
\$275 each or Market Price

**Chilled Jumbo Shrimp
Served with tangy
Cocktail Sauce and Lemon**
Market Price

Tomato Basil Crostini
\$25 per tray (50 pieces)

**Smoked Salmon Canape
with Dill Cream Cheese**
\$70 per tray (50 pieces)

Carvings

Whole Roasted Turkey with Cranberry Chutney, Rolls and Condiments

\$99 minimum 20-pound increments (Serves 100 guests)

Prime Rib Au Jus

\$25 per pound, minimum 12-pound increments (Serves 50 guests)

Steamship Round of Beef with Horseradish, Rolls, and Condiments

\$17.50 per pound, minimum 50-pound increments (Serves 200 guests)

Top Round of Beef with Horseradish, Rolls and Condiments

\$16.50 per pound, minimum 15-pound increments (Serves 75-100 guests)

Whole Beef Tenderloin with Horseradish, Rolls and Condiments

\$40 per pound, minimum 5-pound increments (Serves 50 guests)

Carved Pit Ham with Rolls and Condiments

\$16.50 per pound, minimum 15-pound increments (Serves 50-75 guests)

Beverage Policies and Charges

BEVERAGES

Beverages can be ordered from the enclosed menu or we can provide a private bar for your guests. We have a “designated driver” program that provides free coffee, soda, and juice to drivers you designate from your group. The Maxwell Club staff will stop serving alcoholic beverages to any individual they feel is intoxicated or nearing intoxication.

PARTY BARS

There are two types of bars: “pay-as-you-go” and an “open” bar. There is a \$75 sales guarantee per bar for the a minimum of two hours and \$75 sales guarantee per bar for each additional hour. If your party does not meet these minimums, a charge of \$75 per bar, per hour will be applied to cover bar labor. The minimum sales guarantee is one two hours.

Pay-As-You-Go Bar:

The guests order and pay for their drinks. Standard lounge drink prices apply. There is no service charge added to this type of bar service.

Open Bar:

The host/sponsor agrees to pay for all drinks served. Drinks are dispensed to the guests free of charge with the host/sponsor assuming responsibility for payment. An open bar can be set up with a predetermined dollar amount or time limit. The dollar limit amount will be annotated in the contract. A register tab will be computed until the pre-set limit is reached. There is a 20% service charge on all Open (Host) Bars ordered by the member. The host/sponsor is responsible for assuring minors do not consume alcoholic beverages.

Beverages

Sparkling Wines & Champagnes

(Price Per Bottle)

Andre White	\$8.95
Sparkling Grape Juice	\$8.95
Martini & Rossi Asti Spumante	\$37
Korbel Extra Dry Champagne.....	\$32
Champagne Fountain Rental	\$75
(\$195 including one case of Andre Champagne (value \$237 - need at least 12 bottles to fill the fountain)	

Assorted Bulk/Keg Beer

1/2 Barrel Domestic Kegs.....	\$135
Miller Lite, Bud Light, Coors Light, Michelob Ultra, Bud Light Lime, Yuengling	
1/2 Barrel Premium Kegs	\$175
Heinekin, Blue Moon, Sierra Nevada New Castle	
	\$200
1/6 Barrel Kegs.....	\$90
Bud American Ale, Sam Adams, Sam Adam Seasonal.	

Wines and Varietals.

Soft Drinks (per glass).....	\$1
Soft Drinks (per can).....	\$1.25
Bottled Water	\$1.50
Fruit Punch (per gallon)	
20 servings	\$14.95
Champagne Punch	
(2 gal batch) 40 servings	\$42
Iced Tea	
(per gallon) 20 servings.....	\$7.95

House Wines

House Chardonnay
House Merlot
House White Zinfandel

Wines by the Bottle

Cabernet, Francis Coppola.....	\$18
Cabernet Sauvignon	
Liberty School.....	\$17
Chardonnay, Francis Coppola	\$17
Chardonnay, Liberty School	\$16
Claret, Francis Coppola	\$18
Cuvee, Liberty School	\$17
Grenache, Austin Hope	\$48
Pinot Grigio, Francis Coppola	\$12
Pinot Noir, Francis Coppola	\$18
Sauvignon Blanc, Francis Coppola ..	\$17
Syrah, Austin Hope	\$48



Helpful Planning Information

Your catering department will assist you in planning your special event. However the information listed below will help you understand the appropriate amounts needed for your function.

EQUIVALENTS

Bottle of Champagne:
= 8 glasses for toasting

Liter Carafe Wine:
= 8 glasses (4 oz per glass)

Liter Liquor: = 32 drinks

Gallon Punch:
=30 servings (4 oz per glass)

Gallon Punch:
= 30 servings (4 oz per glass)

Full Barrel of Beer:
= 180-200 glasses
(10 oz per glass)

Qtr. Barrel of Beer: = 50-75 glasses
(10 oz per glass)

Light Hors d'oeuvres:

Usually served in early afternoon or prior to dinner. Plan 4 to 6 pieces per person plus dips, spreads, fruit or vegetable trays.

Medium Hors d'oeuvres:

Usually served mid to late afternoon and considered "bridge" food for the period between lunch and "after 6" dinner. Plan 7 to 10 pieces per person plus snack foods, chips, and dips.

Heavy Hors d'oeuvres:

Usually a lunch substitute and/or a pre-show or light dinner substitute, which includes sliced meats and sandwich items. Plan 11 to 13 pieces per person plus dips and fruit/cheese/vegetable trays.

Meal Substitute Hors d'oeuvres:

Served in lieu of a meal and always includes hot/cold meat items. Plan 14 plus pieces per person. Enclosed in this menu packet are many types of hors d'oeuvres from which to choose. Your catering department will be happy to recommend items that compliments each other for a tasteful event.

Dinner

(Members receive a \$2 discount on the following dinner menus)

All Meals are accompanied by Coffee and Tea

Please choose one from each group to accompany your meal:

Salads

Caesar
Tossed
Spinach

Sides

Creamy Mashed
Garlic Mashed
Rustic Mashed
Roasted Potatoes
Baked Potato
Rice Pilaf
Wild Rice
Macaroni & Cheese

Vegetables

California Medley
Broccoli
Green Beans Almondine
Peas & Carrots
Glazed Carrots

Desserts

Carrot Cake
German Chocolate Cake
Cheese Cake
Raspberry Cheesecake
Key Lime Pie

Plated Dinners (prices are per person)

Awards Night \$33.95

Sliced Filet Mignon with Bernaise Sauce

Club Classic \$29.95

Roasted Prime Rib of Beef Au Jus

Sumptuous Feast \$22.95

Sliced London Broil Au Jus

(20 guest minimum)

Roasted Stuffed Chicken..... \$22.95

A chicken breast stuffed with spinach and cheese smothered in Parmesan sauce

Chicken Supreme with Cream Cheese and Herbs \$20.95

Boneless Chicken Breast filled with a blend of Cream Cheese, Mushrooms, Parsley and Chives,

Steak Dianne \$25.95

Filet of Tenderloin Medallions, cooked to medium and covered with a Rich brown sauce flavored with Dijon mustard, brandy, mushrooms and onions

Vegetarian Twist \$16.95

Vegetable Lasagna

Steak Au Poivre \$26.95

Tenderloin of Beef crusted with freshly cracked black pepper and topped with a rich brown sauce flavored with brandy and just a hint of mango chutney

Red Snapper Classic \$24.95

Seafood Stuffed Fresh Red Snapper Filet

Filet of Salmon \$26.95

Baked Filet of Salmon drizzled in White Cream Sauce

Breast of Chicken Tarragon \$22.50

Tender breast of chicken sauteed with a Tarragon, tomato, mushroom and white wine sauce cooked to a golden brown

Vegetable Primavera \$17.50

Fresh Steamed Vegetables served on a layer of Pasta Fettuccini with Alfredo Sauce

Combo Plate \$27.95

4 oz Boneless Marinated Chicken Breast grilled to perfection 4 oz Sliced Filet Mignon with Béarnaise Sauce

20% Service Charge will be added to the above Prices - Sales tax not applicable.

Dinner Buffets

(prices are per person)

(Members receive a \$2 discount on following dinner menus)

Themed Buffets (Minimum 50 People)

South of the Border \$16.95

Greens with Tomatoes and onions tossed with house Dressing Tender Beef and chicken Fajitas with warm Flour Tortillas, Refried Beans, Mexican Rice, Tortillas Chips with Salsa, Chile Con Quesao, Sliced Fruits, Coffee & Tea Service

“BAMA” BBQ \$16.95

Crisp Cole Slaw and Creamy Potato Salad Slow Cooked smoked BBQ Brisket, Sliced Smoked Sausage Links with Zest BBQ Sauce, Baked Beans, Sweet Cornbread or Buttermilk Biscuits with Honey Butter, Fruit Cobbler, Coffee & Tea Service

Classic Club Buffet..... \$24.95

Tossed Greens with tomatoes, Cucumbers, Carrots, Sprouts and Choice of Dressing, Macaroni Salad, Classic Cole Slaw, Roast Beef with Horseradish Cream, Sliced Smoked Ham with Pineapple Rings, Slice Roast Turkey with Gravy, Oven Roasted New Potatoes or Mashed Potatoes, Buttered Peas and Carrots or green Beans, Freshly Baked Rolls with Butter, Warm Fruit Cobbler, Coffee & Tea Service

Endless Summer Beach Party..... \$14.95

Tossed Spring Greens with Tomatoes, Cucumbers, Carrots and Dressings, Classic Potato Salad, Grilled Burgers and Hot Dogs with all the Trimmings, Steamed Corn on the Cob, Warm Fruit Cobbler, Coffee & Tea Service

20% Service Charge will be added to the above Prices - Sales tax not applicable.

Build Your Own Buffets

(minimum of 75 people)

(Members receive a \$2 discount on following dinner menus)

All Buffets include:

Fresh Greens and Tomatoes tossed with Italian, Ranch or Vinaigrette
Rolls and Butter, Coffee and Tea Service

Light Buffet: \$20.95 per person

Choose (1) Salad, (1) Meat, (1) Starch, (1) Vegetable, (1) Dessert

Classic Buffet: \$23.95 per person

Choose (2) Salads, (2) Meats, (2) Starches, (2) Vegetables, (1) Dessert

Main Course

Sliced Roast Beef
Grilled Chicken Breast
Vegetable Lasagna
Sliced Roasted Pork Loin
Sliced Roasted Turkey
Sliced Pit Ham
Crispy Catfish

Starches

Roasted New Potatoes
Red Skinned Potatoes
Buttered Egg Noodles
Cornbread Dressing
Steamed Rice
Rice Pilaf
Garlic Mashed Potatoes
Rustic Mashed Potatoes

Vegetables

Green Beans w Almonds
California Blend
Steamed Broccoli Spears
Corn on the Cob
Asian Stir Fry
Steamed Vegetables
Squash
Glazed Baby Carrots

Salads

Classic Potato Salad
Macaroni Salad
Marinated Cucumber &
Tomato Salad
Fruit Salad
Bowtie Pasta w Veggies
Cole Slaw
Three Bean Salad

Desserts

Apple Pie
Cheesecake
Pecan Pie
Vanilla Yellow Cake
Assorted Cobbler
Carrot Cake
German Chocolate Cake
Chocolate Mousse

Kids Meals

(Choose one menu for all children ages 12 and younger)

- Wright Flyer\$7.95
Chicken Nuggets, French Fries, Veggie, Macaroni & Cheese
and Chocolate Chip Cookie
- Orville Wright\$6.95
Hot Dog, French Fries, Veggie, Macaroni & Cheese and
Chocolate Chip Cookie
- Wilbur Wright\$7.95
Hamburger, French Fries, Veggie, Macaroni & Cheese and
Chocolate Chip Cookie

20% Service Charge will be added to the above Prices - Sales tax not applicable.




MAXWELL &
GUNTHER
CATERING



To Schedule an Appointment Please Call

334-953-7820

Mon - Tue: 9 a.m. - 2 p.m.

Wed - Fri: 9 a.m. - 4 p.m.



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FORCE
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