



AIR FORCE  
**CATERING**

*ADD GREATNESS TO YOUR GATHERING*

We are pleased that you have chosen the Ramstein Club Complex to host your special event

**Our menu prices include:**

- Complete menu assistance from start to finish
- Experienced wait staff to serve your guests
- Standard table and chair set-ups to include labor
- China, glass, silverware and appropriate chafers, and trays for selected menus
- House linens to compliment your Event
- Basic Audio Equipment with podium(s)
- Registration, display, proffer and cake table (upon request)
- Table numbers (upon request)
- Projector screen and table (upon request)

**Other possible charges**

- Mirror tiles for a \$2.00 per rental fee
- Tea light wine glass candle holders for a \$2.00 per rental fee
- Corking Fee - \$10.00 per bottle – no other drinks are authorized to be brought into the facility
- Dance Floor rental - \$100.00 half a dance floor / \$200.00 a whole \*Must be requested in advance
- Confetti and Glitter are not authorized to be used in the facility. Decorations must be approved by the Catering Office for each event
- The POC is responsible for removing all trash (paper, boxes, etc.) brought in by the clients, here will be a charge of \$10.00 per bag of trash thrown away by the club’s staff
- The quoted cost of your event includes your room setup, within the scope of your food and/or beverage services. If any changes require the room to be reset, additional fees may be charged. Tables of 10 are the standard. We will set to a full table closest to your guarantee. If additional tables or place settings are requested, \$25 for each table or \$2.50 for each place setting will be charged.
- Requested bar service requires minimum sale of \$100.00 per hour for a minimum two hours for each bar server. The sponsor is responsible for payment of any difference.
- For bar services requested outside the club, a \$125 setup fee is charged, and minimum sales are \$125 per bartender, per hour, minimum two hours.
- Services outside the club incur an additional 20% charge or a minimum \$75 - whichever is greater

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**KEY**

(V) Vegetarian

# Breakfast Buffet

*Minimum Guest Guarantee 25*

*Make it plated by adding \$2 per person*

## **Classic All American**

Freshly scrambled eggs, breakfast potatoes, biscuits, butter, jelly, orange juice, freshly brewed coffee and water

*\$10 per person*

*Add your favorites:*

*Bacon \$2 per person*

*Sausage Links \$2 per person*

*Sliced Ham \$2 per person*

*French Toast \$2 per person*

*Waffles \$2 per person*

*Grits \$2 per person*

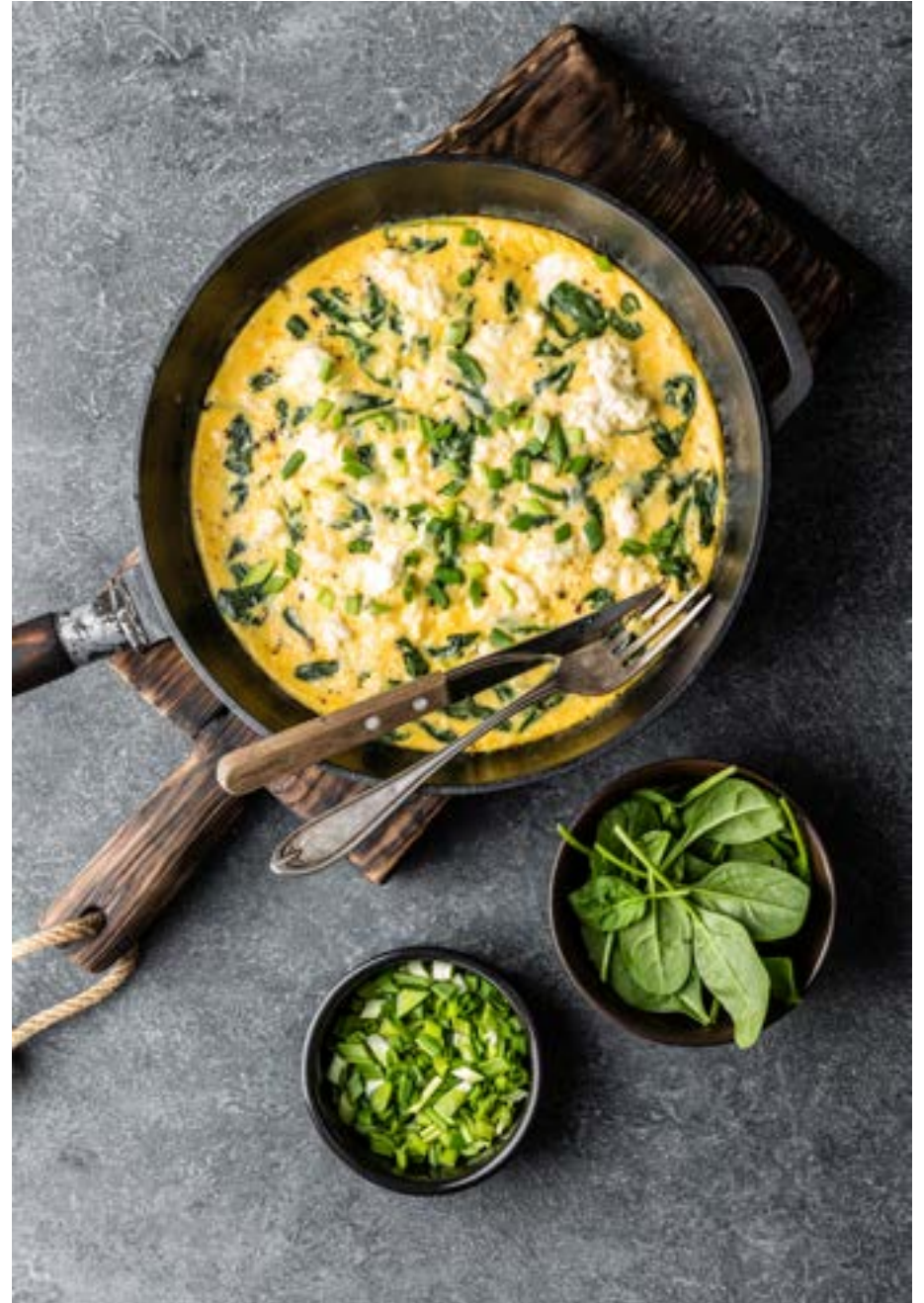
*Assorted Fresh Fruit \$2 per person*

*Biscuits & Country Gravy \$3 per person*

## **Add an Omelette Station to your Buffet**

Made to order Omelets; Eggs with the choice of: Cheddar or Swiss Cheese, Bell Peppers, Onions, Mushrooms, Tomatoes, Ham, Bacon, Sausage and Salsa

*\$5 per person*



# Refreshment Breaks

Breaks are limited to 4hr period of time

## **Basic Coffee Break**

Includes Coffee, Hot Tea, Hot  
Chocolate & Water  
*\$4 per person*

## **Good Morning**

An assortment of Fresh Baked  
Pastries & Muffins, Yogurt, Seasonal  
Fruit, Chilled Juice & Coffee  
*\$11 per person*

## **Good Afternoon**

As assortment of Cookies, Individual  
bags of Chips, Seasonal Fruit, Soft  
Drinks, Coffee & Ice Tea

*\$11 per person*

## **Good Day**

The Good Morning and Good  
Afternoon all in one  
*\$20 per person*



# Beverages

1 Gallon serves  
approximately 16 people

Coffee, Regular or Decaf	<i>\$25/gallon</i>
Iced Tea (Unsweet)	<i>\$15/gallon</i>
Assorted Sodas	<i>\$2 each</i>
Bottled Water	<i>\$2 each</i>
Juice( Orange, Apple, Cranberry)	<i>\$12 per pitcher, 20 per gallon</i>
Lemonade	<i>\$16/gallon</i>
Fruit Punch	<i>\$19/gallon</i>
Bottled Beer	<i>\$4.5/each</i>

# A La Carte Items

Assorted Mini Bagels w/Cream Cheese	<i>\$30/ dozen</i>
Assorted Danishes	<i>\$20/ dozen</i>
Assorted Muffins	<i>\$18/ dozen</i>
Croissants	<i>\$20/dozen</i>
Chewy Chocolate Brownies	<i>\$21/ dozen</i>
Assorted Fresh Baked Cookies	<i>\$15/ dozen</i>
Snack Pretzels	<i>\$7/lb</i>
Yogurt Cups	<i>\$2/each</i>



# Lunch

Our plated options provide 2 Entree selections. Additional Entree choices are \$1 extra per person. Each Entree includes (unless noted) rolls & butter, ice tea, coffee and water.

## **Club Sandwich**

A traditional Triple Decker Sandwich with ham, turkey, bacon, cheese, lettuce, tomato, chips

**\*\*does not come with roll & butter  
\$15 per person**

## **Veggie Pasta Duo (V)**

Bowtie Pasta tossed w/seasonal vegetables & sundried tomato sauce

**\$15 per person**

## **Chicken Fajita Wrap**

Chicken in a large soft tortilla with rice, black beans, lettuce, tomatoes, onions, cheese & fresh salsa on the side, chips

**\*\*does not come with roll & butter  
\$16 per person**

## **Philly Cheese Steak Wrap**

Thinly sliced marinated steak with grilled bell peppers, onions, melted cheese wrapped in a large soft tortilla, chips

**\*\*does not come with roll & butter  
\$16 per person**

## **Chicken Salad Sandwich**

Made the old fashion way with roasted chicken breast topped with lettuce, tomato and onions on fresh bread, chips

**\*\*does not come with roll & butter  
\$15 Per person**

## **Caesar Salad (V)**

Romaine lettuce, parmesan cheese, croutons, tossed in caesar dressing

**\$15 per person**

*Add chicken \$17 per person*

## **Chef Salad**

Tossed greens topped with shredded carrots, sliced tomatoes, American cheese, ham, turkey, eggs, olives, cucumber and dressing

**\$15 per person**

## **Garden Salad (V)**

Fresh Greens topped with carrots, tomatoes, cucumber, olives & dressing

**\$14 per person**

# Lunch

Rolls, butter, ice tea, coffee & water included

Minimum Guest Guarantee 30

## Build your own Buffet

### 1 Entree Buffet

\$20 per person

### 2 Entree Buffet

\$22 per person

### 3 Entree Buffet

\$25 per person

#### Entrees

Carved Prime Rib (+\$6), Sliced London Broil (+\$4), Ribeye (+\$6), Tender Roast Beef, Sliced Roast Turkey, Rosemary Pork Loin, Chicken Parmesan, Chicken Marsala, Marinated Chicken Breast, Veggie Lasagna, Pork Schnitzel, Eggplant Parmesan

#### Vegetables (choose 2)

Tender Green Beans  
California Blend  
Buttered Corn  
Balsamic Grilled Vegetables  
Collard Greens

#### Starches (choose 2)

Garlic Mashed Potatoes  
Rustic Mashed Potatoes  
Roasted New Potatoes  
Rice Pilaf  
Mac-N-Cheese

#### Salads (choose 2)

Caesar Salad  
Green Salad  
Pasta Salad

#### Add Dessert for only \$3

Cheesecake  
Cobbler  
Pineapple Upside Down Cake  
Sheet cake (Chocolate, Vanilla, Marble)

## Theme Buffets

Rolls, butter, ice tea, coffee & water included

Minimum Guest Guarantee 30

### BBQ Spread

Tender- single cut pork ribs, smoked pulled pork, BBQ chicken breast, mini buns, assorted sauces, mac-n-cheese, coleslaw, baked beans, corn on the cob, cornbread muffins

\$22 per person

### The Tex Mex Buffet

Seasoned ground beef, pulled pork, fajita chicken, refried beans, tortilla chips, four tortillas, crispy corn shells, lettuce, tomato, onion, shredded cheese, salsa

\$20 per person

### Mediterranean Style Buffet

Caesar salad, bowtie pasta salad, grilled Italian sausages w/bell peppers & onions, slow roasted chicken, penne pasta w/ pomodoro sauce

\$22 per person

### Louisiana Bayou Boil

Southern fried catfish, boiled shrimp, spicy gumbo, messy roast beef, new potatoes, cajun corn on the cob, okra, cornbread muffins

\$26 per person

### Hawaiian Delight

Cucumber kimchi, oriental salad, teriyaki beef sticks, Hawaiian-Style huli-huli chicken, kalua pork w/cabbage, stir fried vegetables, steamed white rice

\$22 per person

*Buffets allow a varied selection of items for all guests and can ease the planning process. Our obligation is to ensure that the guaranteed number of attendees have full selection of items one time thru the buffet line. The line will remain open for approximately 20 minutes after the last person goes through the line for those to return a second time, however; items will not be replenished.*



# Hors D'oeuvres

## Hot Offerings

### Buffalo Wings w/Ranch

\$21 per dz, \$89 per 50 pieces

### Vegetable Spring Rolls

\$7 per dz, \$30 per 50 pieces

### BBQ or Swedish Meatballs

\$13 per dz, \$55 per 50 pieces

### Jalapeno Poppers w/Ranch

\$15 per dz, \$65 per 50 pieces

### Sausage Stuffed Mushrooms

\$17 per dz, \$69 per 50 pieces

### Assorted Mini Quiche

\$22 per dz, \$94 per 50 pieces

### Crispy Fried Chicken Tenders

#### w/Honey Mustard dip

\$24 per dz, \$98 per 50 pieces

### Sliders - Hamburger, Chicken or Pulled Pork

\$31 per dz, \$128 per 50 pieces

### Crisp Won Ton Cups

#### w/Spicy sauce, pepperoni & mozzarella

\$18 per dz, \$80 per 50 pieces

### Taco Crisps

\$20 per dz, \$80 per 50 pieces

### Bacon Wrapped Jalapenos

\$22 per dz, \$94 per 50 pieces

### Bacon Wrapped Shrimp

\$26 per dz, \$108 per 50 pieces

### Bacon Cheddar Deviled Eggs

\$15 per dz, \$65 per 50 pieces

### Gourmet Mini Chicken Cordon Bleu

\$19 per dz, \$78 per 50 pieces

## Cold Offerings

### Finger Sandwiches

#### (Chicken, Egg, Tuna or Cheese)

\$15 per dz, \$64 per 50 pieces

### Fancy Deviled Eggs

\$11 per dz, \$46 per 50 pieces

### Caprese Skewers

\$28 per dz, \$117 per 50 pieces

### Mini Fruit Kabobs

\$17 per dz, \$69 per 50 pieces

### Petit Fours

\$19 per dz, \$77 per 50 pieces

### Cold Spinach Dip with crackers

\$61 (est. serves 50)

### Mexican Layer Dip w/ Tortilla Chips

\$67 (est. serves 50)

### French onion Dip w/Potato Chips

\$44 (est. serves 50)

### Shrimp Dip served w Rye Bread and Crackers

\$64 (est. serves 50)

### Salsa w/Tortilla Chips

\$43 (est. serves 50)

### Spicy Cream cheese roll ups

\$51 (est. serves 50)

### Assorted Cubed Cheese served w/Crackers

\$24 (per lb)

### Sheet Cake (chocolate, vanilla, marble)

\$75 (half sheet)

\$150 (full sheet)

### Cake cutting & plating service \$25

### Cupcakes(chocolate, vanilla, marble)

\$2 each

### Cake Table (Bring in your own cake)

\$50





# Displays

Each display serves 35-50 guests depending on the style and meal period of the event

## **Seasonal Fruit Display (V)**

\$89 (est 50 servings)

\$178 (est 100 servings)

## **Sliced Meat Platter**

*Turkey, ham, roast beef served rolls & condiments*

\$113 (est. 50 servings)

\$224 (est. 100 servings)

## **The Supreme Platter**

*Sliced Meats & cheeses, turkey, ham, roast beef, salami, cheddar, swiss & American cheese, rolls, condiments*

\$161 (est. 50 servings)

\$315 (est. 100 servings)

## **Fresh Vegetable Tray**

\$61 (est 50 servings)

\$120 (est 100 servings)

## **Smoked Salmon (6lb)**

*served w/ capers, chopped onion, diced eggs, cream cheese, dill and mini baguette*

\$220

# Reception Packages

## **Approx. 50 guests**

\$640

- Crispy Fried Chicken Tenders (100 pieces)
- Swedish Meatballs (150 pieces)
- Vegetable Spring Rolls (100 pieces)
- Medium Sliced Meat platter
- Fresh Salsa with Tortilla Chips
- Mexican Layer Dip
- Assorted Cubed Cheese Tray (4lbs)

## **Approx. 100 guests**

\$1320

- Crispy Fried Chicken Tenders (200 pieces)
- Swedish Meatballs (300 pieces)
- Vegetable Spring Rolls (200 pieces)
- Large Sliced Meat platter
- Fresh Salsa with Tortilla Chips
- Mexican Layer Dip x2
- Assorted Cubed Cheese Tray (5lbs)
- Fancy Deviled Eggs (100 pieces)

# Carving Station

includes rolls , condiments and 1hr serving

**Roasted Turkey Roll**, Min 12lbs increments \$23 per lb

**Prime Rib Au Jus**, Min 14lbs increments \$27 per lb

**Top Round of Beef**, Min 12lbs increments \$21 per lb

**Honey Glazed Ham**, Min 10lbs increments \$21 per lb

**Rosemary Roasted Pork Loin**, Min 8lbs increments \$20 per lb



# Plated Dinner Service

All Dinner entrees(except vegetarian) are served with one vegetable, and one starch item. They also include: Fresh Garden Green Salad, Rolls and Butter, Iced Tea, Freshly Brewed Coffee and Water

Our plated options provide 2 Entree selections. Additional Entree choices are \$1 extra per person.

## Beef Selections

### Prime Rib Au Jus (min 20 servings)

Roasted Prime Rib of Beef Au Jus  
\$31 per person

### London Broil (min 15 servings)

with Au Jus  
\$31 per person

### Steak Dinner

Covered with a rich brown sauce  
\$37 per person

## Chicken Selections

### Marinated Chicken Breast

Boneless Marinated Chicken Breast  
\$28 per person

### Stuffed Chicken Breast

Chicken Breast stuffed with breadstuffing, onions, celery and carrots  
\$31 per person

### Chicken Supreme w/Cream cheese & Herbs

\$31 per person

### Chicken Cordon Bleu

\$31 per person

### Chicken Bordeaux

Boneless chicken breast lightly breaded & topped w sautéed mushrooms, red grapes in a wine sauce  
\$31 per person

## Pork Selections

### Jaeger Schnitzel

\$27 per person

### Tender Roast Pork Loin

\$31 per person

## Vegetarian Selections

### Ratatouille (V)

\$24 per person

### Linguine topped w/grilled vegetables & tomato basil sauce

\$24 per person

### Stuffed Mushroom Platter

\$26 per person

## Desserts

**Cheesecake** \$5 per slice

**Tiramisu** \$6 per slice

**German Chocolate Cake** \$5 per slice

**Black Forest Cake** \$6 per slice

**Carrot Cake** \$4 per slice

**Fruit Cobbler** \$4 per person

**Pineapple upside down cake** \$4 per slice

### Ice Cream Bar- Vanilla Ice Cream

\$5 per person

Choose 4 toppings

- Chocolate Sauce

- Caramel Sauce

- Crushed Pineapple

- Whipped Cream

- Chopped Nuts

- Maraschino Cherries

- Crushed Oreo Cookies

- Strawberry Topping

- Mini Brownies \$1 per person

\$25 will be charged for cake cutting and plating services.  
If the dessert is to be preset, \$0.50 per person will be charged.

# Dinner Buffets

*All Dinner Buffets include Dinner Rolls with Butter, accompanied with Iced Tea, Freshly Brewed Coffee and Water.*

## **Minimum Guest Guarantee 30**

### **Build your own Buffet**

*1 Entree Buffet \$28 per person*

*2 Entree Buffet \$31 per person*

*3 Entree Buffet \$33 per person*

### **Entrees**

*Carved Prime Rib (+\$6), Sliced London Broil (+\$4), Ribeye (+\$6), Tender Roast Beef, Sliced Roast Turkey, Rosemary Pork Loin, Chicken Parmesan, Chicken Marsala, Marinated Chicken Breast, Veggie Lasagna, Pork Schnitzel, Eggplant Parmesan*

### **Vegetables (choose 2)**

*Tender Green Beans*

*California Blend*

*Buttered Corn*

*Balsamic Grilled Vegetables*

*Collard Greens*

### **Starches (choose 2)**

*Garlic Mashed Potatoes*

*Rustic Mashed Potatoes*

*Roasted New Potatoes*

*Rice Pilaf*

*Mac-N-Cheese*

### **Salads (choose 2)**

*Caesar Salad*

*Green Salad*

*Pasta Salad*

*Traditional Coleslaw*

### **Add Dessert for only \$3**

*Cheesecake*

*Cobbler*

*Pineapple Upside Down Cake*

*Sheet cake (Chocolate, Vanilla, Marble)*

Buffets allow a varied selection of items for all guests and can ease the planning process. Our obligation is to ensure that the guaranteed number of attendees have full selection of items one time thru the buffet line. The line will remain open for approximately 20 minutes after the last person goes through the line for those to return a second time, however; items will not be replenished.



# Themed Dinner Buffet

*Minimum Guest Guarantee 30*

*All Dinner Buffets include Dinner Rolls with Butter, accompanied with Iced Tea, Freshly Brewed Coffee and Water.*

## **BBQ Spread**

*Tender- single cut pork ribs, smoked pulled pork, BBQ chicken breast, mini buns, assorted sauces, mac-n-cheese, coleslaw, baked beans, corn on the cob, cornbread muffins*

*\$31 per person*

## **The Tex Mex Buffet**

*Seasoned ground beef, pulled pork, fajita chicken, refried beans, tortilla chips, four tortillas, crispy corn shells, lettuce, tomato, onion, shredded cheese, salsa*

*\$26 per person*

## **Mediterranean Style Buffet**

*Caesar salad, bowtie pasta salad, grilled Italian sausages w/bell peppers & onions, slow roasted chicken, penne pasta w/pomodoro sauce*

*\$31 per person*

## **Louisiana Bayou Boil**

*Southern fried catfish, boiled shrimp, spicy gumbo, messy roast beef, new potatoes, cajun corn on the cob, okra, cornbread muffins*

*\$33 per person*

## **Hawaiian Delight**

*Cucumber kimchi, oriental salad, teriyaki beef sticks, Hawaiian-Style huli-huli chicken, kalua pork w/cabbage, stir fried vegetables, steamed white rice*

*\$31 per person*



Buffets allow a varied selection of items for all guests and can ease the planning process. Our obligation is to ensure that the guaranteed number of attendees have full selection of items one time thru the buffet line. The line will remain open for approximately 20 minutes after the last person goes through the line for those to return a second time, however; items will not be replenished.

# Rental Items & Fees

The Club has various items for Rent. Items and quantities based on availability. Rentals fees are based on a 72 hour period from pickup, and lost or broken items will be charged at replacement cost.

Tablecloths		\$10.00 round, \$7.00 rectangle, \$5.00 square
Club Napkins		\$1.00 ea
Table-skirts w/clips		\$15.00 ea
Club China (Plate, Bowl, Cup & Saucer)		\$1.00 ea
Glassware		\$1.00 ea
Silverware		\$1.00 ea
Banquet Tables (round-seats 10)		\$20.00 ea
Conference Tables (8')		\$10.00 ea
Chairs		\$5.00 ea
Chafer (includes Water and 2" pan, Cover, 2 sterno)		\$25.00 ea
Coffee Urn		\$5.00 ea
Sterno		\$5.00 ea
Plastic Pitcher		\$2.00 ea
Coffee Carafes		\$2.00 ea
Mirror Tiles, Tea Candle Holders		\$2.00 ea
Dance Floor (inc in-house setup)	-1/2	\$75.00
	-whole	\$150.00
Added Event Seats or Place Settings		\$2.50 ea
Added Event Tables		\$25.00 ea

As a club member, certain items may be borrowed on an available basis. Examples are glassware, plates, and silverware. They may not be used for organizational or official events, fund raising, to support APF programs, or borrowed on behalf of non-members. The intent is for small, personal gatherings. A cleaning fee equal to 25% of the rental fee is charged for each item. Lost or broken items will be charged at replacement cost. Loaner items are limited to support a maximum of 8 individual place-settings. Additional items are at normal rental charges. Tablecloths, sterno, and non-personal items may not be loaned.

# Banquet Room Specifications

## *Capacity and Room Fees*

Room use fees will apply to all functions except a member's personal function.\* The room use fee covers the Officers' Club holding the room for your function for that date and time, setup/cleanup, room maintenance and general overhead expenses. Room use fees are waived if food and beverage dollars exceed the room use fee price x3 excluding the service charge. Listed below are the available meeting spaces and the associated room/ set up fees. Room set up fees are based on a 4 hour period

ROOM	PLATE/ BUFFET	RECEPTION	CLASSROOM/ MTG	THEATER	ROOM SET UP FEE		LABOR***
					OFFICIAL**	UNOFFICIAL	
SUITE 1	180/150	300	120	300	\$125.00	\$300	\$100
SUITE 2	180/150	300	120	300	\$125.00	\$300	\$100
SUITE 3	210/180	350	120	350	\$125.00	\$300	\$100
SUITE 4	120/100	200	70	150	\$125.00	\$300	\$100
DAEDALIAN	50/40	75	40	60	\$75.00	\$150	\$50

The Ramstein Officers' Club is normally closed on Saturdays. If you would like to book a function on that day there is a \$1500.00 minimum in sales required.

\* As a benefit of club membership, club members may be entitled to the room fee being waived. Please ask for details. Certain labor and set up fees may apply. Except when the club is closed.

\*\* Official functions are events paid by GPC, Government Purchase Order, or other authorized APF or NAF process.

\*\*\* Applies to personal members events where room fees are waived. May be offset by self set up/teardown.

# Conferences

Our conference options are many. We can host a small informal get-together, to large, multi-purpose gathering. All our packages include the following:

- Club and room access: 0700-1700 hours Monday - Friday. (Outside or extra hours available - fees apply).
- Room set-up and teardown.
- Limited audio-visual support.
- Registration and display tables (Linen fees apply).
- Water station(s).

We have various options for your breaks, snacks, or meals. Ask about our special pricing for an opening Ice-Breaker!

#1: Suites 1,2,3,4 & Daedalian room - \$ 2500/ Day (Add Wings Lounge - \$100)

# Suites 1,2,3,4

