



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)
- Projector screen and table (upon request)

Other possible charges

- Mirror tiles for a \$4.00 per rental fee
- Tea light wine glass candle holders for a \$4.00 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, \$30 for each table or \$4.00 for each place setting will be charged.
- Services outside the club incur an additional 20% charge or a minimum \$100 - whichever is greater

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KEY

(V) Vegetarian

Breakfast Buffet

Minimum Guest Guarantee 30

20% service charge is included in the prices

Prices are honored before 1000 a.m.

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

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
20% service charge is included in the prices

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	\$25/gallon
Iced Tea (Unsweet)	\$15/gallon
Assorted Sodas	\$2 each
Bottled Water	\$2 each
Juice(Orange, Apple, Cranberry)	\$12 per pitcher, 20 per gallon
Lemonade	\$16/gallon
Fruit Punch	\$19/gallon
Bottled Beer	\$5.5/each

A La Carte Items

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

Bar

Bartenders per event size:

100-150 attendees minimum of 2 bartenders

150-250 attendees minimum of 3 bartenders

250-350 attendees minimum of 4 bartenders

Beer and Wine:

\$125/hour per bartender, with a minimum of 2 hours (pay as you go bar OR open bar)

This option offers keg beer, traditionally being Pils and Hefeweizenbier. Additional Beer options available upon request. This also offers a selection of white, red and sekt wines along with water/soda.

\$175 Set Up Fee, with a minimum of 3 hours (off-site only)

Basic Bar:

\$150/hour per bartender, with a minimum of 2 hours (pay as you go bar OR open bar)

This options includes Beer and Wine bar offerings along with a simple bar containing 1&1 beverages such as Jack and Coke, Vodka and Sprite etc

\$200 Set Up Fee, with a minimum of 3 hours (off-site only)

Full Bar:

\$175/hour per bartender, with a minimum of 2 hours (pay as you go bar OR open bar)

This options includes Beer and Wine bar offerings along with a full bar capable of creating a true bar experience, from Long Islands, Mojito's and Margaritas beyond.

\$250 Set Up Fee, with a minimum of 3 hours (off-site only)

Lunch

Offered from 1000-1300

20% service charge is included in the prices

Our plated options provide 2 Entree selections. Additional Entree choices are \$4 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

Chipotle Chicken Wrap

Seasoned Chicken, cilantro, tomatoes, pepper jack cheese, chipotle ranch & 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

Southwest Chicken Salad

Grilled Chicken, tossed greens, black beans, cheese, corn, tomatoes, onions, cilantro, jalapeno ranch

\$17 per person



Lunch

Offered from 1000-1300

20% service charge is included in the prices

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

Theme Buffets

Rolls, butter, ice tea, coffee & water included

Minimum Guest Guarantee 30

BBQ Spread

Smoked pulled pork, BBQ chicken, 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, 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, spicy gumbo, messy roast beef, new potatoes, cajun corn on the cob, okra, cornbread muffins

\$26 per person

Hawaiian Delight

Cucumber kimchi, oriental salad, 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

Gourmet Mini Chicken Cordon Bleu
\$19 per dz, \$78 per 50 pieces

**Texas Sliders w/Beef, jalapeno relish, pickled
jalapenos, cream cheese**
\$31 per dz, \$128 per 50 pieces

Cold Offerings

**Finger Sandwiches
(Chicken, Egg, Tuna or Cheese)**
\$15 per dz, \$64 per 50 pieces

Jalapeno Bacon Deviled Eggs
\$15 per dz, \$65 per 50 pieces

BBQ Deviled Eggs w/Pulled Pork
\$15 per dz, \$65 per 50 pieces

French Onion Deviled Eggs
\$15 per dz, \$65 per 50 pieces

Tex Mex Orzo or Mediterranean Orzo
\$67 (serves 50)

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)

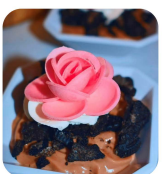
Sheet Cake (chocolate, vanilla, marble)
\$75 (half sheet)
\$150 (full sheet)

Cake cutting & plating service \$25
Cupcakes (chocolate, vanilla, marble)
\$2 each

Cake Table (Bring in your own cake)
\$50



Customized Menus



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)

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)

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

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)



Reception Packages

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 OR lemon cream 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

\$30 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

Pasta w/lemon cream sauce

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

Smoked pulled pork, BBQ chicken, 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, 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, spicy gumbo, messy roast beef, new potatoes, cajun corn on the cob, okra, cornbread muffins

\$33 per person

Hawaiian Delight

Cucumber kimchi, oriental salad, 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
Napkins		\$1.00 ea
Table-skirts w/clips		\$20.00 ea
Club China (Plate, Bowl, Cup & Saucer)		\$2.00 ea
Glassware		\$2.00 ea
Silverware		\$2.00 ea
Cocktail Tables (tall round)		\$20.00 ea
CoffeeMaker		\$40.00 ea
Chafer (includes Water and 2" pan, Cover, 2 sterno)		\$25.00 ea
Coffee Urn		\$25.00 ea
Sterno		\$7.00 ea
Plastic Pitcher		\$4.00 ea
Coffee Carafes		\$4.00 ea
Mirror Tiles, Tea Candle Holders		\$4.00 ea
Dance Floor (inc in-house setup)	-1/2	\$100.00
	-whole	\$200.00
Added Event Seats or Place Settings		\$4.00 ea
Added Event Tables		\$30.00 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.

Banquet Room Specifications

Capacity and Service Fees

Service fees will apply to all functions except a member's personal function.* The service fee covers the Officers' Club holding the room for your function for that date and time, setup/cleanup, room maintenance and general overhead expenses. Listed below are the available meeting spaces and the associated service/set up fees. Service fees are based on a 4 hour period

ROOM	PLATE/ BUFFET	RECEPTION	CLASSROOM/ MTG	THEATER	ROOM SERVICE FEE
					UNOFFICIAL
SUITE 1	160/140	300	120	250	\$400
SUITE 2	160/140	300	120	250	\$400
SUITE 3	180/150	300	120	280	\$400
SUITE 4	120/100	200	70	150	\$400
DAEDALIAN	50/40	60	40	50	\$250
SUNSHINE	20	25	20	25	\$200

The Ramstein Officers' Club is normally closed on Saturdays. If you would like to book a function on a Saturday, there will be a \$5000.00 minimum in sales required for a 4hr period plus a 2hr set up block. *Any event past 2300 will incur of \$1000.00 per hour.

* As a benefit of club membership, club members may be entitled to the service 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.

Please ask the Catering Team for the Official Function Rates

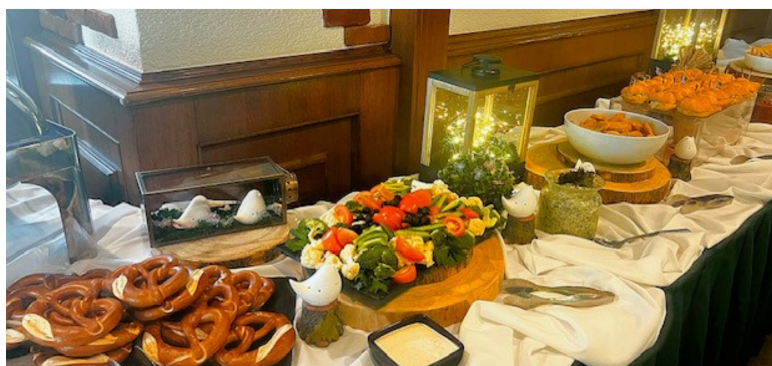
Conferences

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: 0700-1600 hours Monday - Friday. (Outside or extra hours available - fees apply).
- Room set-up and teardown.
- Limited audio-visual support.
- Registration and display tables
- 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 - \$ 3000/ Day (Add Wings Lounge - \$100)



Suites 1,2,3,4

