



THE ELKHORN

CATERING & CONFERENCE CENTER

CATERING BROCHURE

1725 Woodfill Rd. BLDG 7300

Fort Carson, 80913

+1 (719) 524-1163

TABLE OF CONTENTS

POLICIES & PROCEDURES	2, 3
ROOM RATES	4
CONFERENCE BREAKS, HORS D'OEUVRES, & APPETIZERS	5, 6
BREAKFAST & LUNCH	7, 8, 9
DINNER & DESSERT	10, 11, 12
DRINKS & BEVERAGES	13, 14
MILITARY DINING & HOLIDAY PACKAGES	15, 16
IMAGES OF ROOMS	17, 18

CATERING & CONFERENCE POLICIES

Time Limits and Additional Hours

All events at the Elkhorn Catering and Conference Center have a default time limit of four (4) hours. Additional time can be arranged for a fee: \$250 per hour for wedding receptions and \$150 per hour for other events. Rehearsals, setup, and breakdown must occur within scheduled hours, adhering to facility operations and not interfering with other events.

Room Fees and Non-Food Events

For non-catered events such as conferences, meetings, or other functions, clients will be charged a room fee. Room fees apply in half-day (4-hour) increments as specified on the center's pricing page. For example, a half-day reservation of the Colorado Room is \$400, while a full-day reservation is \$750. Non-food reservations include water pitchers, glasses, reasonable copy machine use (up to 50 copies), audiovisual setup (excluding laptops), and daily room refreshing for multi-day bookings.

Facility Damage and Decoration Guidelines

Guests are responsible for any damages to the facility. Items may not be affixed to walls with tape, staples, or nails, per Army regulations. Dripless candles are allowed as centerpieces if enclosed in glass, though flameless candles are preferred. Tablecloth damages from decorations will incur a \$20 fee per cloth. The use of glitter, sprinkles, tinsel, or confetti is prohibited, with cleanup fees applied as necessary based on the space rented. The center is not liable for items lost or left behind.

Food and Beverage Policies

Outside food or drinks, aside from wedding cakes and grog ingredients, are not allowed. Specialty wines or champagne incur a cork-age fee of \$10 per bottle. All food and beverages must be consumed on the premises.

Guest Count and Catering Adjustments

The final guest count must be confirmed 72 hours before the event, setting the minimum number of meals catered. Adjustments up to 10% above the guaranteed count may be made within this time-frame, though last-minute increases may not be accommodated.

Payment Requirements

All event payments are due 48 hours before the event. Payment options include cash, major credit cards, personal checks, or cashier's checks. Please contact the catering office at (719) 576-6646 to verify final accounts and payments.



The CG's Pub

CATERING & CONFERENCE POLICIES CONTD.

Alcohol Policy

All Colorado state and Fort Carson policies on alcohol consumption apply. Guests must be 21 or older to consume alcohol, with no exceptions. Alcohol is not permitted to be brought into the facility or consumed on conference center property, including parking areas. Hosts are responsible for ensuring safe and lawful alcohol consumption by their guests.

Deposits

A non-refundable deposit of \$150 per room is required for reservations, except in December, when a \$500 deposit is required for Friday and Saturday evenings. Reserving multiple dates as backup will also require a non-refundable deposit of \$150 or \$500, respectively.

Equipment and Small wares

Room reservations include audiovisual equipment, poly-blend linens, cutlery, china, glassware, and buffet service units. For off-site events, a 28% equipment fee applies. Audiovisual equipment is available only on-site. Additional linen requests will be charged at the center's rental rate.

Service Charge and Off-site Fees

On-premises events incur an 18% service charge on all food and beverages. For off-site events with under \$500 in food and beverages, a 28% service charge applies. For larger off-site events exceeding \$500 or requiring additional setup, an off-site fee will be determined based on time and logistical needs.



ROOM RATES

ELKHORN CATERING AND CONFERENCE CENTER ROOM RENTAL PRICING

Room Size	Room Name	Location	1/2 Day	Full Day
Small Room 30 PAX	Aspen	ECC	\$200	\$350
	Elkhorn	ECC	\$200	\$350
Medium Room 31 - 75 PAX	Cheyenne	ECC	\$450	\$800
	Columbine	ECC	\$450	\$800
	Conifer	ECC	\$350	\$600
	Ivy	ECC	\$350	\$600
	Dining Room	HUB	\$350	\$600
	Classroom	HUB	\$350	\$600
Large Room 76 - 200 PAX	Colorado	ECC	\$450	\$800
	Theatre or Bar Area	HUB	\$450	\$800
XL Room 201+ PAX	Grand Ballroom	ECC	\$550	\$950
	Full Bar with Classroom	HUB	\$550	\$950
Full Facility Rental	Bar / Theatre / Classroom	HUB	\$650	\$1,050
	Elkhorn Conference Center	ECC	\$850	\$1,550

BILL REED SPECIAL EVENT CENTER ROOM RENTAL PRICING

		1/2 Day	Full Day
Full Facility Rental	Calendar Year	\$650	\$1,150
Holiday: 4 Hour Blocks <i>Thanksgiving - Christmas (Facility is decorated for the holidays)</i>	7 A.M. - 12 P.M. or 1 P.M. - 6 P.M.	\$450	_____

ADDITIONAL PRICING INFORMATION

- Room pricing includes basic setup, linen, and AV.
- Prices can be adjusted if customer chooses to perform setup/clean up.
- Specialty pricing is available on a case by case basis for recurring or long term rental requests.

Prices may vary based on room size, half or full day rental, guests count, room setup, decorations, and audio/visual requirements.

◀ Clockwise from top left:
Elkhorn Ballroom
The Ivy Pub
Patio at The Hub
The Aspen Room

Ready to book with us?
Scan Here to fill out our
Client Booking Form!



CONFERENCE BREAKS

*Conference breaks are set-up based on contracted guest count and start time.

Items above are not replenished.

The Good Morning Package

Available from 6 a.m. - 11 a.m.

Fresh Pastries: Assorted Danishes

Fruit Selection: Sliced Orange and Grapefruit Trays

Beverages: Coffee and Tea Service

Per Person: \$9.50

The Good Afternoon

Available from 1 p.m. - 5 p.m.

Sweet Treats: Freshly Baked Cookies

Snacks: Variety of Chip Bags

Beverages: Chilled Canned Soda, Bottled Water, Coffee, and Tea Service

Per Person: \$9.50

The Good Day Special Package

Served All Day

Breakfast Items: Assorted Fresh Danishes, Fruit-Flavored Yogurt Cups

Fruit Selection: Sliced Orange and Grapefruit Trays

Morning Beverages: Coffee and Tea Service

Afternoon Treats: Freshly Baked Cookies, Variety of Chip Bags

Cold Beverages: Chilled Canned Soda, Bottled Water

Per Person: \$16.75

Coffee Only

Available All Day

Beverage Service: Coffee and Hot Tea provided throughout the day

Per Person: \$2.75

HORS D'OEUVRES

Carver fee: \$50.00 per carver

(All Items are pre-carved unless carver is requested)

Main Entrées

Whole Roasted Turkey

Includes Cranberry Chutney, Rolls, and Condiments

Serves Approximately 50 Guests

Price: \$172

Prime Rib Au Jus

Serves: Approx. 15-18 for Dinner or 40-45 for Hors D'oeuvres

Price (Per Prime): \$328.50

Top Round of Beef

Includes Horseradish, Rolls, and Condiments

Serving Options:

Hors D'oeuvres: 2 oz. per person

Buffet: 4 oz. per person & serves approximately 100 Guests

Price: \$307.00

Honey Glazed Ham

Includes Rolls and Condiments

Serves Approximately 50 Guests

Price: \$191.50

Pepper Seared Tenderloin of Beef

Includes Rolls, Chutney, Peppercorn Sauce, and Condiments

Market Price (Minimum 8 lbs)

APPETIZERS

Cold Options

Serves Approximately 50 Guests

Skewers & Brochettes

- Antipasti Skewers — \$60.50
- Tomato Brochette with Crostini — \$49.50
- Roasted Red Pepper Brochette with Crostini — \$49.50
- Caprese Salad Skewers — \$87.50
- Strawberry and Cheese Kabobs — \$63.25
- Fruit Kabob — \$68.50

Platters & Trays

- Fruit Tray — \$76.50
- Vegetable Tray — \$82.00
- Watermelon Basket — \$107.00
- Cubed Cheese Tray with Crackers — \$69.00

Hot Options

Serves Approximately 50 Guests

Skewers & Rolls

- Philly Cheese Steak Spring Rolls — \$49.75
- Teriyaki Beef Skewers — \$71.25
- Chicken Sauté Skewers — \$71.25

Wings & Wraps

- Buffalo Chicken Wings with choice of Ranch, • BBQ, or Bleu Cheese — \$50.75
- Bacon Wrapped Scallops — \$71.25
- Jalapeños Stuffed with Cream Cheese — \$49.50
- Bacon Wrapped Jalapeños — \$77.75

Bites & Starters

- Meatballs (Plum Sauce, Swedish, or BBQ) — \$49.75
- Mini Assorted Quiche — \$136.00
- Egg Rolls with Sweet and Sour Sauce — \$46.50
- Chicken Quesadillas — \$47.00
- Fried Mushroom Caps — \$47.50
- Barbecued Shrimp and Bacon — \$78.75
- Pigs in a Blanket — \$39.00

- Shrimp Cocktail Platter — \$91.25
- Sliced Deli Meats (Ham, Turkey, Roast Beef) with Silver Dollar Rolls and Condiments — \$76.75
- Deviled Eggs — \$45.50
- Italian Marinated Mushrooms — \$47.50
- Mushroom Caps Stuffed with Crabmeat — \$54.00

Chips & Dips

- Homemade Salsa and Tortilla Chips — \$20.00
- Dip with Chips (Sour Cream and Onion or French Onion) — \$20.00
- Pretzel Bowl — \$20.00

Specialty Trays

- Brie En Croute Tray with choice of Raspberry or Apricot Jam — \$39.00
- Grilled and Sliced Polish Sausage with Spicy Mustard Dipping Sauce — \$45.25

BREAKFAST BUFFET

All Breakfast Buffets Include: Choice of Chilled Juice, Toast or Biscuits, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea *Note: Buffets are for a minimum of 50 people.*

American Breakfast Buffet

Pastries & Breads: Mini Muffins, Mini Danishes, Assorted Bagels and Croissants

Spreads: Jam, Nutella, and Country Crock Butter
Per Person: \$13.50

American Classic Breakfast Buffet

Main Dishes: Fluffy Scrambled Eggs, Potatoes O'Brien

Bread Choice: Hot Biscuits or Silver Dollar Pancakes with Butter, Preserves, and Honey

Extras: Fresh Fruit Slices, Grits
Per Person: \$17.75

Action Station (Choose One): Omelets, Waffles, or Made-to-Order Eggs
Additional Per Person: \$3.75

Healthy Continental

Fresh Items: Fresh Fruit Tray, Fruit-Flavored Yogurt, Cottage Cheese

Cereals & Grains: Granola Cereal, Toast with Jam (Toaster Available for Personal Toasting)

Beverages: Milk Carafes
Per Person: \$15.50

Home Style Favorites:

Main Dishes: Home Fried Potatoes, Scrambled Eggs, Grilled Bacon Sliced or Sausage Links, Biscuits & Gravy
Per Person: \$15.00

LUNCH SALADS

Served with assorted rolls, iced tea and coffee.

Salad Options

Please Choose One(1):

Chef's Salad — \$13.25

Classic ham, turkey, and assorted cheese on a bed of crisp greens with your choice of dressing.

Grilled Chicken Caesar Salad — \$13.25

Marinated sliced grilled chicken breast served on crisp romaine lettuce tossed in Caesar dressing, with fresh breadsticks.

Southwestern Chicken Salad — \$13.25

Mixed greens with cherry tomato, corn, carrots, black beans, avocado, sour cream, fried chicken breast, and homemade salsa.

Five-Star Salad — \$13.25

A variety with chicken salad, potato salad, three bean salad, carrot raisin salad, and fresh fruit.

Taco Salad — \$13.25

Zesty ground beef, pinto beans, tomatoes, taco shell, and shredded cheese over a bed of lettuce.

Cobb Salad — \$13.25

A favorite topped with chopped bacon, eggs, and bleu cheese crumbles.

LUNCH OPTIONS

Served with iced tea and coffee.

Lunch Sandwiches

Please Choose One(1):

Jumbo Croissant Sandwich — \$13.25

Choice of Beef and Cheddar Cheese, Ham and Swiss Cheese, Cashew Chicken Salad, or Tuna Salad.

Accompanied by Potato Salad.

Club House — \$13.25

Fresh bread piled high with turkey, ham, bacon, and American cheese, lettuce, and tomato

Served with a dill pickle and choice of potato salad or potato chips.

1/2 Sandwich and Soup or Salad — \$13.25

Choice of Beef and Cheddar Cheese, Ham and Swiss Cheese, Cashew Chicken Salad, or Tuna Salad. Served with a garden salad or Soup du Jour.

Box Lunches (Offsite Only) — \$15.55

Choice of Croissantwich, Club House Sandwich, or Chef's Choice of Wrap.

Includes pasta salad, pita chips, pickle, wrapped cookie, condiments, and bottled water.

LUNCH ENTREES

All luncheon entrées are served with a premier vegetable and starch, roll and butter, coffee and iced tea. Enhance your lunch event with a fresh tossed green salad with house dressing for an additional \$1.00.

Please Choose One(1):

Herbed Roast Beef — \$19.50

Served with red-wine and mushroom sauce

Chicken Cordon Bleu — \$19.50

Italian Chicken — \$18.75

Served with angel hair pasta, Roma tomato, pine nuts, and pesto

Baked Italian Lasagna — \$15.50

Choice of vegetarian, chicken, or beef

Steak Tampequeña — \$20.25

Strip steak with green chili and cheese, served with black beans and cilantro rice

Coconut Caribbean Chicken — \$19.25

Chicken breast with coconut breading, pineapple-lime salsa, and fluffy white rice

Country Fried Steak — \$17.00

Served with cream gravy

Linguini with Pesto — \$15.75

Served with cream sauce and choice of mushrooms, sausage, or chicken (+\$2.00)

Fettuccini Primavera — \$13.60

Blend of fresh vegetables over a bed of fettuccini noodles

mushrooms, sausage or chicken for \$3.00

Boneless BBQ Roasted Pork Chops — \$17.75

Baked Cod — \$16.25

**All food & beverage prices are subject to a 18% service charge.*

Offsites are subject to a minimum 28% service charge.

LUNCH BUFFET

Served with iced tea and coffee.

Please Choose One(1):

American Deli-Deluxe Buffet — \$15.75

Includes sliced ham, turkey breast, roast beef, American, Swiss, and provolone cheeses

Bread selection: White, whole wheat, and sourdough

Accompaniments: Condiments, relish, crisp lettuce, tomato slices, potato salad, coleslaw, and freshly baked cookies

Add chicken or tuna salad for an additional \$2.50

Mexican Buffet — \$17.00

Red and green enchiladas, beef flautas, Spanish rice, refried beans, and tossed salad with assorted dressings. Served with warm tortillas, sour cream, jalapeños, and salsa

Italian Buffet — \$19.25

Choice of spaghetti with marinara sauce or fettuccini with Alfredo sauce. Includes chicken, beef, or vegetarian lasagna, tossed salad, and garlic toast.

BBQ Buffet — \$20.00

Choice of pulled pork, sliced brisket, or baked chicken. Accompaniments: Macaroni or potato salad, garden salad, ranch beans, corn O'Brien, and cornbread.

American Classic Buffet — \$17.25

Choice of marinated chicken breast, sliced roasted pork, or sliced roasted beef. Includes whipped potatoes, green beans, tossed salad, and a warm Kaiser roll.

**All food & beverage prices are subject to a 18% service charge. Offsites are subject to a minimum 28% service charge.*

Veggies & Sides

Vegetable Options

Please Choose One (1):

Steamed Broccoli, Cauliflower, and Baby Carrots

Broccoli Florets

Broccoli Spears

Honey Glazed Carrots

Sautéed Spinach

Peas and Pearl Onions

Corn O'Brien

Enhance your entrée with steamed or roasted asparagus spears for an additional \$3.75.

Starch Options

Please Choose One (1):

Oven Roasted New Potatoes

Whipped Potatoes

Scalloped Potatoes

Potatoes Au Gratin

Wild Rice

Rice Pilaf

Buttered Noodles with Parsley

Rustic Garlic Whipped Potatoes

Enhance your entrée with a cheesy twice-baked potato for only \$3.75.

Clients may choose two options for a served meal for an additional \$3.00 per person.

(Vegetarian option does not apply.)



DINNER OPTIONS

All dinner entrées are served with a tossed green salad, dressing, premier vegetable and side dish selection, dinner roll, butter, coffee and iced tea.

Dinner Entrees

Please Choose One(1):

Chicken Marsala — \$24.75

Sautéed chicken breast served with Marsala wine and mushroom demi-glaze.

Chicken Cordon Bleu — \$27.75

Drizzled with Alfredo sauce.

Chicken Piccata — \$25.50

Served over angel hair pasta with lemon butter sauce.

Pecan Crusted Chicken — \$27.75

Served with Dijonnaise sauce.

Tenderloin of Beef — \$29.00

Served with Bordelaise sauce.

Steak Au Poivre — \$29.00

Peppercorn-crusted steak flambéed with cognac cream sauce.

Bourbon Street Steak — \$29.00

Served with Cajun spices, onions, and mushrooms.

Italian Lasagna — \$20.50

Layered with sweet Italian sausage, ricotta cheese, marinara sauce, and topped with mozzarella.

Prime Rib — \$30.25

Served with au jus and horseradish.

Filet Mignon — \$32.75

Served with brandied mushroom caps.

The Darling Duet — \$36.00

Tenderloin filet and marinated seasoned chicken breast.

Beef Wellington — \$37.75

Tender filet topped with mushroom duxelle, wrapped in puff pastry, served with pommes purée and choice of vegetable.

Baked Cod — \$23.25

Served with beurre blanc.

Grilled Salmon — \$28.00

Served with lemon beurre blanc.

Roast Loin of Pork — \$25.75

Served with herbed demi-glaze.

Eggplant Parmesan — \$20.50

Pasta Primavera — \$21.25

Tossed with fresh vegetables.

Veggies & Sides

Vegetable Options — \$3.75

Please Choose One (1):

Steamed Broccoli, Cauliflower, and Baby Carrots

Broccoli Florets

Broccoli Spears

Honey Glazed Carrots

Sautéed Spinach

Peas and Pearl Onions

Corn O'Brien

Enhance your entrée with steamed or roasted asparagus spears for an additional \$3.50.

Starch Options — \$2.75

Please Choose One (1):

Oven Roasted New Potatoes

Whipped Potatoes

Scalloped Potatoes

Potatoes Au Gratin

Wild Rice

Rice Pilaf

Buttered Noodles with Parsley

Rustic Garlic Whipped Potatoes

Enhance your entrée with a cheesy twice-baked potato for only \$2.50.

(Vegetarian option does not apply.)

Clients may choose two options for a served meal, however they will incur a \$3.00 per person fee. Vegetarian option does not apply.

DINNER BUFFET

All buffets are served with dinner rolls, butter, iced tea and coffee.

Basic Dinner Buffet — \$24.25

Includes choice of one meat, one vegetable, one starch, mixed green salad, and one specialty salad

Deluxe Dinner Buffet — \$31.00

Includes choice of two meats, two vegetables, two starches, mixed green spring salad, and one specialty salad

Elkhorn Premier Dinner Buffet — \$34.50

Includes choice of two meats, two vegetables, two starches, mixed green spring salad, two specialty salads, and choice of dessert

Meal Enhancements

Steamed Asparagus Spears

Glazed with homemade hollandaise sauce, for an additional \$3.75 per person

Specialty Baked Potato Bar

Add for \$3.25 per person

Salad Upgrade

Upgrade to a Caesar salad with freshly grated Parmesan and creamy Caesar dressing for \$2.00 per person

Specialty Desserts

Available with the Elkhorn Premier Dinner Buffet
Choice of Chocolate or Yellow Cake with Vanilla or Chocolate Buttercream Frosting
Logo services included at no extra charge
Specialty Fruit Cobbler

All food & beverage prices are subject to a 18% service charge. Offsites are subject to a minimum 28% service charge.

Buffet Entree Options:

- Roast Beef
- Baked Chicken
- Honey Glazed Ham
- Roast Loin of Pork
- Roast Turkey with Gravy
- BBQ Beef or Pork Ribs
- Baked Fish Almandine
- Teriyaki Chicken
- Baked Lasagna (Chicken, Beef, or Vegetable)
- Herb Encrusted Chicken
- Marinated Brisket

Vegetable Options

- Green Beans Almandine
- Corn O'Brien
- Steamed Buttered Broccoli
- Glazed Baby Carrots
- Vegetable Medley

Starch Options

- Rice Pilaf
- Fried Rice
- Wild Rice
- Au Gratin Potatoes
- Scalloped Potatoes
- Oven Roasted Potatoes
- Whipped Potatoes
- Buttered Noodles

Specialty Salad Options

- Potato Salad
- Coleslaw
- Pasta Salad
- Three Bean Salad
- Cucumber & Tomato Salad
- Spinach Salad
- Carrot and Raisin Salad
- Waldorf Salad
- Fruit Cocktail Salad
- Macaroni Salad

SWEETS SHOP

Pricing is per person or serving.

Dessert Options

Chocolate Mousse — \$5.25

Apple Pie — \$5.25

Pound Cake with Marinated Berries — \$5.00

Apple Strudel

Drizzled with warm vanilla sauce — \$6.00

New York Cheesecake — \$4.25

Add fruit topping for \$2.00

Tuscan Tiramisu — \$6.00

Assorted Fruit Cobbler — \$5.25

Add ice cream for \$2.75

Fruit Cobbler — \$2.75

Pecan Pie — \$4.25

Ice Cream Sundae Bar — \$5.25

Carrot Cake — \$5.25

German Chocolate Cake — \$4.50

Double Chocolate Cake — \$4.50

Bakery Items (Sold per dozen)

Brownies (Chocolate or Blonde) — \$15.00

Mini Danish Pastries — \$15.00

Assorted Mini Muffins — \$17.25

Assorted Cookies — \$15.00

Assorted Doughnuts — \$17.25

Mini Bagels — \$17.25

(Served with individual packets of cream cheese)

Cookie Varieties

Sugar Cookies — \$15.00

Chocolate Chip Cookies — \$15.00

Macadamia Nut Cookies — \$15.00

Peanut Butter Cookies — \$15.00

Specialty Pastries

Cream Puffs — \$15.50

Chocolate Fountain

Add a touch of class to any event with a chocolate fountain. Guests can dip favorites like fruit, pound cake, pretzels, marshmallows, or even bacon for a fun experience! Rental includes chocolate, one dipping choice, and skewers.

Dipping Choices:

Strawberries, Pineapple, Cherries, Grapes, Pretzels, Marshmallows, Pound Cake, Wafers, Graham Crackers, or Animal Crackers

Large Chocolate Fountain — \$325.00

Includes up to four dipping choices, 15 lbs of chocolate, and 350-400 pieces with skewers
Small Chocolate Fountain — \$175.00

Ideal for smaller events. Includes up to three dipping choices, 7 lbs of dipping sauce, and 175-200 pieces with skewers

Sheet Cakes — \$70.00

Elkhorn provides custom sheet cakes for official functions, including logo placement, pick-up, delivery, slicing, and plating.

BAR SERVICE

The Elkhorn offers five types of bar services to accommodate all client needs:

Party Bars & Beverages

- We offer private bars for your event, with the following setup and service options:
- Private Bar Fee: \$75.00 per hour, per bartender (minimum 2 hours).
- If alcohol sales reach \$75.00 per hour, the bartender fee is waived.
- Hosted Alcohol Service: 18% additional service charge applies.
- Offsite Bar Setup: Additional \$100.00 setup fee for offsite locations.

Specialty Wine and Champagne:

- Guests may bring specialty wines or champagne with a corking fee of \$3.00 per bottle (with prior approval from club management).
- No other outside beverages (alcoholic or non-alcoholic) may be brought into the club.

Cash Bar

- Guests pay individually for each drink.
- No setup fee, but requires a minimum of \$75.00 in sales per hour.
- If the minimum sales are not met, the client will cover the difference on the contract.

Open Bar

- Guests enjoy complimentary beverages, covered by the host.
- The host can either prepay a set amount or provide a deposit to cover open bar hours.
- If a prepaid threshold is reached, the bar can transition to a cash bar.
- 18% gratuity is applied to all on-premise food and beverages.

Honor Bar

- Ideal for smaller events or informal gatherings.
- A selection of bottled beer, wine, and soda is set up in an ice bath, with an initial amount up to

\$125.00 on the contract.

- Unused, unopened items are deducted from the total after the event.
- Requires a credit card on file prior to the event. 18% gratuity is applied to all on-premise food and beverages.

Grab and Go Bar

- "Grab and go" stations with a selection of bottled beer, wine, soda, and bottled water are set up around the room.
- The host places a set amount on the contract for product, purchased in advance.
- Great for promotion parties, unit gatherings, or receptions.
- 18% gratuity is applied to all on-premise food and beverages.

Offsite Bar

- Portable bar service available for offsite events, including the Special Event Center, Iron Horse Park, or on-post locations.
- A \$100.00 offsite fee applies, along with a minimum of \$75.00 in sales per hour.
- If the sales minimum is not met, the host will cover the difference on the contract.

BEVERAGES

Beverages

Iced Tea — \$22.75 per gallon

Freshly Brewed Coffee — \$22.75 per gallon

Lemonade — \$22.75 per gallon

Hot Tea Service — \$3.50 per person

Chilled Juices (Orange, Apple, Tomato, or Grapefruit) — \$11.75 per carafe

Bottled Water — \$2.75 each

Canned Soda — \$2.75 each

Hot Chocolate Buffet — \$60.50 per 25 people
Includes marshmallows, sprinkles, peppermint sticks, vanilla syrup, whipped cream, hot chocolate packets, and hot water

Fruit Punch — \$22.75 per gallon

Specialty Beverages

Orange Julius Punch — \$37.75 per gallon

Strawberry Slush Punch — \$37.75 per gallon

Orange Dream Punch — \$37.75 per gallon

Hot Beverages

Hot Apple Cider — \$2.50 per person

Hot Cranberry Cider — \$2.50 per person

Seasonal Favorites

Peppermint Eggnog — \$3.50 per person

Eggnog — \$3.00 per person

Sparkling Cider — \$2.50 per person

Alcohol Options

Champagne — \$13.00 per bottle

Red House Wine — \$12.25 per carafe

White House Wine — \$12.25 per carafe

Beer Keg — \$405.00 per keg

Available selections: Coors Light, Miller Light, Guinness, Iron Horse Ale, Blue Moon, Harp, Kilkenny, and Bud Light

Each keg serves 165 12-ounce serving

Specialty Punches — \$92.00 per gallon

Each gallon serves 21 six-ounce servings.

- Bellini Punch
- Mimosa Punch
- Screwdriver Punch
- Margarita Punch
- Bloody Mary Punch
- Champagne Punch
- Sangria Punch

MILITARY UNIT DINING MENU

Minimum 100 Guests

Make your unit's Dining-In, Dining-Out, Formal Farewell, or any official military event special by selecting one of our three tailored packages. Simply provide us with your menu choices, color scheme, and event plan, and we'll handle the rest to ensure a seamless and memorable experience. All of our packages comes with complimentary room setup, state of the art audiovisual support to include retractable projectors and screens, cordless microphones, podium; quality elegant table linens and napkins, china and glass stemware and a professional waiter service.

Queen's Feast — \$23.75 per person

Entrée: Roasted Breast of Marinated Chicken

Starch: Wild Rice

Vegetables: Delicately roasted blend of carrots, snap peas, cauliflower, and broccoli florets

Salad: Green house salad with house dressing

Bread: Rolls and butter

Dessert: Complimentary sheet cake

Choice of chocolate, yellow, white, or marble

Includes unit, club, brigade, or post logo

Beverages: Iced tea, water, and coffee service

King's Feast — \$26.86 per person

Entrée: Sliced London Broil

Starch: Piped Garlic Mashed Potatoe

Vegetable: Steamed Green Beans

Salad: Green house salad with house dressing

Bread: Rolls and butter

Dessert: Complimentary sheet cake

Choice of chocolate, yellow, white, or marble

Includes unit, club, brigade, or post logo

Beverages: Iced tea, water, and coffee service

Delightful Duo — \$30.75 per person

Entrée: 4 oz. marinated, juicy chicken breast

4 oz. tender, marinated filet of beef

Vegetable: Steamed Green Beans

Starch: Garlic Mashed Potatoes

Salad: Green house salad with house dressing

Bread: Rolls and butter

Dessert: Complimentary sheet cake

Choice of chocolate, yellow, white, or marble

Includes unit, club, brigade, or post logo

Beverages: Iced tea, water, and coffee service

**Enhance your military affair with the addition of carafes of house red or white wine on each table for only \$7.25 a carafe.*



MILITARY RECEPTION PACKAGES

Minimum 50 Guests

The Early Bird — \$513.00

Platters: Fresh fruit platter, sliced meat platter with rolls and condiments

Pastries: Assorted muffins, croissants, and pastries

Appetizers: Quiche bites

Cheese: Assorted cheese and cracker tray

Beverages: Coffee, hot tea, hot chocolate, apple juice, and orange juice

The Traditional — \$572.00

Sandwiches: Finger sandwiches

Dips: Crab dip with crackers, spinach dip with bread bowl

Platters: Fresh fruit platter (no carved display), assorted cheese tray with gourmet crackers

Desserts: Assorted cookies and chocolate brownies

Beverages: Coffee, iced tea, water, and fruit punch

The All American — \$836.00

Appetizers: Buffalo wings, deviled eggs, mozzarella sticks

Platters: Sliced meat platter, fresh vegetable platter, fresh fruit platter

Beverages: Grab and go beverage station with assorted sodas

Dessert: Complimentary sheet cake (choice of chocolate, yellow, white, or marble) with unit, club, brigade, or post logo

The International Package — \$858.00

Appetizers: Swedish Meatballs, Jalapeno Cheese Poppers

Platters: Thai peanut chicken skewers, Mongolian BBQ beefsSkewers, mozzarella sticks with marinara Sauce, vegetable spring rolls with soy dipping sauce, Aztec pie (7 layer dip) with Tortilla Chips & Fresh Vegetable platter

Beverages: Grab and go beverage station with assorted sodas & Lemonade

Dessert: Complimentary sheet cake (choice of chocolate, yellow, white, or marble) with unit, club, brigade, or post logo

The DV Package — \$901.00

Appetizers: Assorted high rollers (Pinwheels), Assorted crostini, Mushroom caps stuffed with crab salad quiche bites

Platters: Chicken skewers, whole smoked salmon with capers, sliced onion and bagel bites, fresh fruit platter

Beverages: Grab and go beverage station with assorted sodas

Dessert: Complimentary sheet cake (choice of chocolate, yellow, white, or marble) with unit, club, brigade, or post logo

Holiday Packages

Christmas Classic — \$27.50 per person

Salad: Classic Caesar salad with herbed croutons and Parmesan cheese

Entrée Options (Choose One):

Prime Rib of Beef Au Jus with roasted new potatoes and chef's vegetables

Roast Turkey with stuffing, cranberry chutney, and pan gravy

Dessert: White and dark chocolate mousse

Bread: Fresh baked rolls with butter

Beverages: Coffee and tea service

Family Traditions — \$23.50 per person

Salad: Tossed greens with toasted walnuts and raspberry vinaigrette

Entrée: Roast Turkey with stuffing, cranberry chutney, and pan gravy

Sides: Garlic and buttered mashed potatoes

Chef's vegetables

Dessert: Pumpkin and pecan pie buffet display

Bread: Fresh baked rolls with butter

Beverages: Coffee and tea service

Spectacular Hometown Holiday — \$30.50 per person

Salad: Fresh spinach salad with walnuts, cucumbers, grape tomatoes, and dressing

Entrée: Roast Turkey Breast, Honey Glazed Ham

Sides: Herbed stuffing with cranberry chutney

Macaroni casserole topped with crispy cracker crust, Pan gravy

Garlic and whipped sweet potatoes, Green bean casserole

Dessert: Pumpkin and pecan pie buffet display

Bread: Fresh baked rolls with butter

Beverages: Coffee and tea service

ROOMS



ROOMS



1725 Woodfill Rd. BLDG 7300
Fort Carson, 80913
+1 (719) 524-1163
www.mwrfortcarson.com

