U.S. COAST GUARD CLUB 14

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MENU

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USCG BASE HONOLULU CLUB 14 PHONE: 808-842-2961 FAX: 808-842-2959 VISIT US AT HTTP://USCGCLUB14.WEEBLY.COM/CATERING.HTML HTTP://FACEBOOK.COM/USCGCLUB14

Party Buffet Plans

<u>Kama'aina Party Plan</u>

\$16.75 Per Adult, \$10.75 Per Child (3yrs to 10yrs) 1 - Entrée 1- Starch

1 - Vegetable 1 - Salad

Aloha Party Plan

\$20.75 Per Adult, \$13.75 Per Child (3yrs to 10yrs)
2 - Entrées
2 - Vegetables
1 - Salad

Ohana Party Plan

\$24.75 Per Adult, \$16.75 Per Child (3yrs to 10yrs) 3 - Entrées 2 - Starches

2 - Vegetables 2 - Salads

Wiki Wiki Lunch Plan "Mon-Fri"

\$10.00 Per Person (1000-1330 Only)
 1 - Entrée 1 - Starch
 1 - Vegetable or Salad
This is our Daily Special turned into a buffet of your choice.
 This is a split luncheon and not a private buffet.

PRICES INCLUDE DINNER ROLLS, TWO NON-ALCOHOLIC BEVERAGES, AND CONDIMENTS. COFFEE AND LINENS WILL REQUIRE ADDITIONAL FEES. ALL BUFFETS REQUIRE A MINIMUM OF **50** PEOPLE, WITH THE EXCEPTION OF THE WIKI WIKI BUFFET.

THERE WILL BE AN **18%** SERVICE CHARGE.

Menn Options

ENTREES (Ala Carte serves 40-45 people)

- Oven Roasted Beef
- Beef & Broccoli Stir Fry <u>Ala Carte \$174.95</u>
- Beef Pepper Steak
- Beef Teriyaki Strips
- Teriyaki Chicken
- Chicken Katsu

Huli Huli Chicken

Grilled Sesame or Teriyaki Chicken

Ala Carte \$96.95

Ala Carte \$179.30

Ala Carte \$205.54

Ala Carte \$211.68

- Herb Roasted Chicken
- Kalua PigAla Carte \$170.95
- □ Marinated Pork Kebabs (or Chicken, Beef)
- Grilled Pork Chops
- BBQ Pork Ribs
 Ala Carte \$210.00
- Spaghetti with Meat Sauce
- Oven Poached Fish

STARCHES

- Baked Beans Ala Carte \$45.95
- Oven Roasted Red Potatoes
- □ Mashed Potatoes & Gravy
- Oven Glow Potatoes
- U Vegetable Fried Rice
- Fried Rice <u>Ala Carte \$55.95</u>
- **Rice** Pilaf
- □ Wild Grain & Mushroom Rice
- Spanish Rice
- □ Steamed White Rice <u>Ala Carte \$35.95</u>
- Hawaiian Long Rice
- Pancit Filipino Bihon
- Pasta's (Penne, Linguini, Spaghetti etc.)

**Don't see what you're looking for? Club 14 will cater to your needs. Consult with your Catering Coordinator for any special orders or concerns.

SPECIALTY ENTREES

- □ Prime Rib +\$5.50
- Gilled Mahi Mahi +\$5.00
- □ Salmon + Market Price increase
- □ King Crab + Market Price increase

HOT VEGETABLES

- □ Whole Baby Carrots
- Herbed Green Beans
- Broccoli Parmesan
- Steamed Broccoli
- Broccoli w/Cheese Sauce
- Mixed Vegetables
- Club Spinach
- Ueggie Stir Fry <u>Ala Carte \$143.10</u>
- Steamed Kernel Corn
- Mexican Corn
- Cream Corn
- Corn On the Cob

SALADS

- Macaroni Salad <u>Ala Carte \$50.00</u>
- Cole Slaw <u>Ala Carte \$55.95</u>
- Tomato & Cucumber Salad
- Pasta Salad <u>Ala Carte \$71.95</u>
- Caesar Salad <u>Ala Carte \$70.95</u>
- Toss Greens Salad <u>Ala Carte \$55.95</u>
- Deviato Salad <u>Ala Carte \$96.95</u>
- BLT Salad <u>Ala Carte \$75.95</u>

Included Beverages, Choose two:

- Lemonade
- □ Ice Tea (unsweetened)
- Arnold Palmer Tea (50/50 Lemonade & Ice Tea)
- **Fruit Punch**
- Blue Mountain Blast "Powerade"
- *Ice Water Always Included*
- Add Soda, Juice or Coffee for additional cost.

Menu Uptions **APPETIZERS 2 APPETIZERS 1**

- □ Jalapeno Poppers
- BBQ Cocktail Links
- □ Finger Sandwiches
- Pinwheel Deli Wraps
- □ Mozzarella Sticks

Small (Feeds 25-30 People) - \$60.00 Large (Feeds 50-75 People)- \$85.00

- Lumpia
- Chicken Wings (variety of sauces)
- Chicken Tenders
- BBO Chicken Skewers
- Shrimp Cocktail Market Price

Small (Feeds 25-30 People) - \$95.00 Large (Feeds 50-75 People) - \$115.00

Chips and Dip

- Tortilla Chips
- Potato chips
- Barbecue chips
- Sour cream and Onion chips
- Chips Only \$20.00
 - French Onion \$30.00
 - Ranch \$30.00
 - Con Queso \$30.00
 - □ Salsa \$30.00
 - **Guacamole \$55.00**

Special Items

- □ Pastries (assorted) \$12.00 per dozen
- □ Assorted Fresh Fruits Platter Small - \$85.00, Large - \$125.00
- U Vegetable Platter with Dip Small - \$45.00, Large \$ 65.00
- Cheese & Cracker Tray Small - \$50.00, Large \$70.00
- Ahi Poke Market Price
- Tako Poke Market Price

Kid's Party Items

- □ Pizza –Priced by size and toppings
- Chicken Tenders \$3.50 each
- Corn Dogs & Fries \$2.00 each
- Hot Dogs & Fries
 - \$3.00 each
- Hamburgers & Fries \$4.00 each Jell-O/ Pudding
 - \$1.00 each
- U Watermelon Seasonal

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Room Rentals

- Banquet Room (max capacity 132) \$250.00. "Extra hours fee is \$70/hr."
- ◆ Bar & Sunroom (max capacity 24) \$100.00. "Extra hours fee is \$40/hr." "Extra hours fee is \$30/hr."
- Indoor Lanai (max capacity 79) \$100.00.
- Outdoor Lanai (max capacity 175) \$150.00. "Extra hours fee is \$50/hr"
- Entire Club (max capacity 372) \$550.00. "Extra hours fee is \$100/hr.

Flat room rental fees are based on a 6 hour limit (this includes setup and clean up time). There will be an additional fee for late departures. During working hours Club 14 Staff may arrange tables and chairs if you are in need of assistance. Lined trash containers will be provided. Patrons are responsible for removing all trash upon completion of their event and completing the cleaning checklist. If using catering services in excess of \$350 then the room rate is discounted 50%.

Room rental fees are waived for all official USCG Morale or training functions.

• 52"x114" White Table Cloths

- \$11.00 ea

(For use on USCG installations Only)

To ensure proper quantities are on hand the day of pick-up, please request in advance. Depending on the day of pick-up, your linens maybe required to be ordered and delivered a week early. There is a \$50.00 rush fee if not requested within the stander delivery time frame.

Bartender Rates

- Monday thru Friday after 1600 \$150.00 for first 6 hours, \$25.00 every hour thereafter.
- Saturday/Sunday \$150.00 for first 6 hours, \$25.00 every hour thereafter.

Beverages

- ♦ Large Pitcher of Soda
- ◆ Fruit Punch (2 ¹⁄₂ Gallons)
- \$5.00 - \$25.00
 - \$30.00
- Small Juices (1 Gallon)
- ♦ Assorted Juices (2 ½ Gallons) - \$15.00
- Hot Tea (Hawaiian variety pack) - \$20.00
- ◆ Coffee for Meetings (1 airpot) - \$8.00

(Condiments and Cups Included)



Booking The Event

First Step (808) 842-2960/2961

When booking your event, you will need to fill out a facility request form and answer the following questions :

- How many Guests will be attending? Military/Gov and/or Civilian
- Will audio/video be required?
- Will VIP parking be required? (After Hour's & Weekends all parking spots are open)
- Will you need bar services?

 \square Check yes for catering services.

• Ask for a copy of the guest list template

Catering Request

- Contact Club Manager at (808)842-2973 and set up an appointment.
- Private functions requires a private party contract that must be signed by the Party Sponsor at least 14 days prior to the event.
- Final count & Base Access List is required One week prior to your event. You may reduce your numbers up to three days before your event, otherwise the original count will stand.
- A deposit is required 30 days prior to event date. Deposit is refundable up to 14 days prior to event. Payments can be made in cash, personal check, credit or debit cards (Visa and Mastercard only). Please make out checks to: USCG MWR. Payment in full is required no later than the day of the event.

Private Party Contract

Please be ready to answer the following questions.

- Arrival times for Host and Guests.
- Meal service times (Buffet Open for 2 Hours)
- Menu choices
- How would you like the room to be setup? (Example: social event or dinner event?)
- Place Setting- Standard or Full setup

Optional

- Colored linens
- Themes, decorations, & centerpieces
- Cultural foods
- Deserts service
- Bar service time
- Bar service options:
- -drink tickets, -host/no host bar, -keg order • Dance Floor, Entertainment

Base Access and Parking

 Visiting Non-Military/Gov't guests need their full name, birth date, and state ID number submitted on a guest list one week prior to the day of the event for access to base. Guests 15 years old and under are not required to have ID or be added to the guest access list as long as they are with an_authorized adult.

- 0600-1700 Mon-Fri parking is only available in non-designated spots or overflow parking.
- Exchange parking is off limits during the workday.
- Guests not on an access list may be sponsored on base by a person with a DOD ID card. Only Two guest per ID card.

Safety

- The sponsor of the function is responsible for the actions of his/her guests. All Guest are restricted to the areas that are reserved for your event.
- Club 14 reserves the right to refuse service to anyone who does not conform to the rules of the agreement. OOD has the authority to close the club at any times for due cause.
- Any incidents shall be reported to the OOD and Club Manager.
- Unconsumed food and beverages provided by Club 14 will not be removed from the facility and will be properly disposed of by Club Staff.

Bringing Your Own Food

- Outside food is only allowed in Club 14 with the expressed written approval of Club 14 Manager, with the exception of ceremonial cakes(i.e. Birthday, Anniversary, Wedding, etc.)
- No outside beer or alcohol is allowed in Club 14 at any time.
- Club maintains the first rights of refusal for any food brought into club.
- The Club Kitchen and tools my not be used to prep or prepare outside food.
- Patrons <u>may not Cook/Deep Fry</u> on base without written permission from the Base Commanding Officer.
- Club 14 is not responsible for any articles or merchandise left behind following your function.