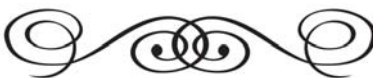




The Club at Andrews

Wedding Planner

**Bldg. 1889 Arnold Ave.
Joint Base Andrews, MD 20762**



Welcome,

We are extremely pleased that you have chosen to have your wedding at The Club at Andrews.

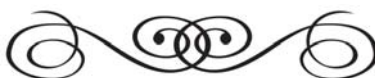
This brochure has been prepared for your convenience. It contains various menu suggestions, prices and arrangements available for your event. In order that we may serve you better and insure the best possible end result to your elegant affair, please inquire about any items not found in our brochure that you may wish to have.

All wedding receptions booked at The Club at Andrews are governed by Air Force directives.

Food items left over from your wedding reception may NOT be removed from the club under any circumstances. The only exception to this rule is the Wedding Cake.

We sincerely appreciate the opportunity to serve you and your guests. Our reputation for superb food and service is second to none. It has been and will remain the desire of this club to satisfy our members. We feel that we can provide you the best and most elegant reception in the metropolitan area and we are extremely grateful for the opportunity to serve you and your wedding party.

By Appointment Please
Catering Office
301.568.3799
9 a.m. to 3 p.m. Tuesday
9 a.m. to 4 p.m. Wednesday through Friday
Saturday by Appointment



Policies: The club requires a minimum of 75 persons in order to provide a reception. As a rule all receptions are scheduled for four (4) hours. Additional time can be arranged at a charge of \$200 per half hour.

Cancellation Fee: On all receptions, a non-refundable cancellation fee of \$250 is required within seven (7) days of initial booking. This fee will be applied to the final bill.

Guarantee: A written guarantee, signed by the sponsor booking the function must include and initial number of guests. The final guaranteed number of guests must be supplied to the catering office five (5) business days prior to the date of the reception. (The sponsor will be charged on the final bill if count was not supplied three (3) business days prior or last minute additions were added to final count.) The sponsor will be charged for the larger amount guests.

Payment: The Sponsor agrees to make payment on the final bill three (3) days prior to the date of the reception. If payment is not made, the reception will be cancelled. The sponsor will be charged for any additional guests above the guaranteed number on the day of the reception. Payment may be made by personal check, cash, MasterCard or Visa.

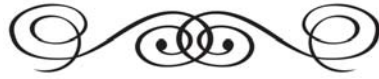
Service Charge: A service charge of 20% is included in the total cost of the reception.

Multiple Entrees: A color code will be used when two entrees are served. Color code may be a name tag or place card by which the server can distinguish which entree the guest has ordered. The coding of place settings is the responsibility of the party host. If two entrees are chosen, a \$1 charge per plate fee will be added to the bill.

Party Host: The party host is responsible for the conduct of guests while on Club premises. Any damage to or theft of Club property caused by any person participating in the wedding party will be added to the final bill.

Decorations: All decorations are the responsibility of the host. Permission must be received from the office on methods of attachment prior to decorating the club. Violators of this policy will be charged for damage to the facility. The host must arrange for placement of specialized items (embossed napkins and any favors).

Security Gate: It is the responsibility of Security Forces to stop all vehicles to check identification cards. The sponsor/host must provide four (4) copies of an alphabetized list of ALL guests to the catering office five (5) business days prior to the reception.



*The Club will provide the following
Amenities for your Wedding*

A Candelabra for Bridal or Cake Table

Lace Skirting

Votive Candles

Assorted Mints for Cake Table

Champagne Toast for Wedding Party and Guests

Complimentary Bottle of Moet Champagne for Departing Bride and Groom

Embossed White Guest Book

Fresh Vegetable Crudite Tray with Dip

Assorted Finger Sandwiches

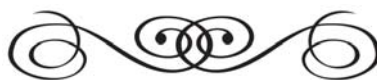
Cheese and Cracker Display

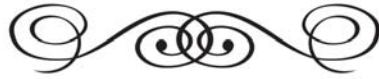
Fruit Punch

Basket of Fruit for Bride and Groom

Club Disc Jockey

Cake Cutting Service





Wedding Entrees

Chicken Kiev

Boneless breast of chicken, rolled with herb butter, breaded and baked, served on a pool of white wine cream sauce.

\$55.00

Chicken Princess

Boneless breast of chicken, oven baked, topped with asparagus spears and finished with bearnaise sauce.

\$55.00

Chicken Marsala

Boneless breast of chicken, sauteed then topped with a mushroom Marsala wine sauce.

\$55.00

Chicken Stuffed with Dressing

Boneless breast of chicken, stuffed with dressing, baked then topped with a sauce supreme.

\$55.00

Chicken Cordon Bleu

Boneless breast of chicken, filled with ham and Swiss cheese, baked to a golden brown. Served on a pool of white cream sauce.

\$60.00

Chicken Monterey

Boneless breast of chicken, topped with a light cream sauce and Monterey Jack cheese.

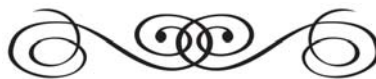
\$55.00

Chicken a la Oscar

Boneless breast of chicken, sauteed and topped with asparagus, imitation crab meat and bearnaise sauce.

\$60.00

*All prices are per person





London Broil

Thin sliced marinated flank steak, served on a pool of sherry mushroom sauce.

\$60.00

Prime Rib

Tender prime rib, roasted and served with au jus.

\$65.00

Filet Mignon

Center cut tenderloin, char-grilled, served with Bordeaux sauce.

\$55.00

Stuffed Flounder

Filet of flounder, filled with our special blend of imitation crab meat stuffing, then baked and topped with a hollandaise sauce.

\$60.00

Almond Sole

Filet of sole, baked with almond butter, orange juice and chives, then topped with toasted almonds.

\$55.00

Salmon Princess

Boneless salmon filet, poached, topped with asparagus and bearnaise sauce.

\$60.00

Orange Salmon

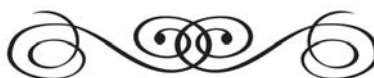
Filet of salmon, brushed with lemon and seasoning, then broiled and served with orange hollandaise sauce.

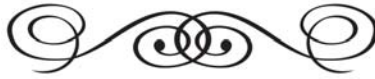
\$60.00

Bourbon St. Tilepia

Filet of Tilepia, broiled with white wine, then finished with a blackened seasoned cream sauce.

\$55.00





Accompaniments

Tossed Salad

Fresh greens with shredded carrot, red cabbage and tomato wedges.

Mixed Greens

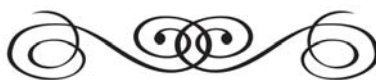
Romaine lettuce and fresh iceberg with shredded carrot and onions rings.

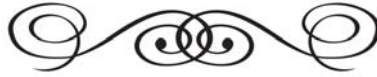
Choice of Vegetables

Green beans, green bean almondine, broccoli, corn O'Brien, Italian blend vegetables, California blend vegetables, baby glazed carrots and sweet peas with mushrooms.
(Cheese sauce is an additional \$.30 per person)

Choice of Starch

Red bliss potatoes, au gratin potatoes, parsley potatoes, rice pilaf, wild rice, baked potato, twice baked potatoes (additional \$1.00 per person).





Wedding Buffet

(75 person minimum)

Fresh Fruit Platter

Garden Salad with Ranch or Italian Dressing

*Choice Round of Beef with Attendant to Carve
with Au Jus and Horseradish Sauce*

Seafood Newburg or Flounder Florentine

Fried Chicken or Chicken Breast in Champagne Sauce

Buttered Rice

Red Bliss Potatoes

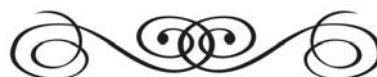
Baby Glazed Carrots

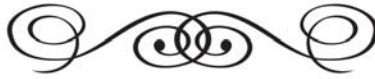
Green Bean Almondine

Rolls and Butter

Fresh Brewed Coffee and Hot Tea

\$65.00 per person





Wedding Fingertip Buffet Receptions

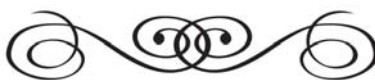
Available for one and one half hours.

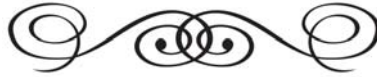
Gold Hors D'Oeuvres Buffet: \$60.00 per person (75 person minimum)

*Choice Round of Beef with Attendant to Carve
Chicken Drumettes ♦ Chinese Egg Rolls with Hot Mustard
Swedish or Barbeque Meatballs ♦ Mini Chicken Kabobs
Assorted Finger Sandwiches ♦ Sausage Filled Mushroom Caps
Fancy Deviled Eggs ♦ Vegetable Crudies with Ranch Dressing
Assorted Cheese Tray with Crackers ♦ Fresh Sliced Fruit Tray
Crab Salad with Crackers*

Platinum Hors D'Oeuvres Buffet: \$65.00 per person (100 person minimum)

*Choice Round of Beef with Attendant to Carve
Cold Sliced Ham or Turkey
Crab Salad with Crackers ♦ Swedish or Barbeque Meatballs
Pasta Station ♦ Chinese Egg Rolls with Hot Mustard
Crispy Wontons with Sweet and Sour Sauce
Assorted Cheese Tray with Crackers
Vegetable Crudites with Ranch Dressing
Mini Beef Kabobs ♦ Chicken Drumettes
Fancy Deviled Eggs ♦ Sausage Filled Mushroom Caps*





A Touch of Class

Chilled Shrimp with Tangy Cocktail Sauce and Lemon
Assorted Finger Sandwiches ♦ Vegetable Crudites with Ranch Dressing
Fresh Sliced Fruit Tray

French Baked Brie with Crushed Raspberries and Sliced Baguette
Grilled Chicken Kabobs (2 pcs. per person)

Crab Rangoon with Shoyu Mustard sauce (3 pcs. per person)

Black Bean and Cheese Quesadillas (3 pcs. per person)

Steamship of Beef Served with Creamy Horseradish Sauce & Rolls

Fruit Punch ♦ Coffee Service

\$70.00 per person (50-124 guests)

\$65.00 per person (125-299 guests) ♦ \$60.00 per person (300-400 guests)

Gala Affair

Tomato Basil Crostini (2 pcs. per person) ♦ Beef Taquitos (3 pcs. per person)

Assorted Finger Sandwiches ♦ Fancy Deviled Eggs (2 pcs. per person)

Vegetable Crudites with Ranch Dressing ♦ Assorted Dips with Chips

Fresh Sliced Fruit Tray ♦ Deluxe Sliced Meats, Imported and Domestic Cheeses with
Rolls and Condiments

Fruit Punch ♦ Coffee Service

\$65.00 per person (50-124 guests)

\$60.00 per person (125-299 guests) ♦ \$55.00 per person (300-400 guests)

Club Classic

Tomato Basil Crostini (2 pcs. per person) ♦ Assorted Finger Sandwiches

Fancy Deviled Eggs (2 pcs. per person)

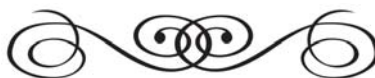
Imported and Domestic Cheeses with Sliced Baguettes

Vegetable Crudites with Ranch Dressing ♦ Assorted Dips with Chips

Fruit Punch ♦ Coffee Service

\$55.00 per person (50-124 guests)

\$50.00 per person (125-299 guests) ♦ \$45.00 per person (300-400 guests)



Beverage Arrangements

There are three types of beverage service to choose from for your wedding.

1. **Host Bar:** Charged at the conclusion of the wedding based on the number of drinks consumed.

2. **Pay as you go bar:** Payment is rendered at the time of drink order by the guest. There is a minimum bar guarantee of \$100.00 for each hour the bar is open. If minimum guarantee is not met, a \$50.00 labor charge, per bartender will be charged to event sponsor. Bar minimum is three (3) hours and maximum is four (4) hours.

3. **Open Bar:** Charged per hour per person, based on the wedding guarantee. Unlimited consumption of name brand liquors, domestic, imported beers, domestic wine and soft drinks. \$10.00 per person for the first hour, \$8.00 per person for each succeeding hour.

We offer a variety of Alcoholic and Non-Alcoholic Punches to enhance your Wedding Reception.

Non-Alcoholic Punches - \$15.00

Cranberry/Gingerale Punch per gallon

Spirited Punch - \$45.00

Rum per gallon

Wine per gallon

Champagne per gallon

Mimosa per gallon

Champagne

Champagne by the Bottle - \$20.00

Coffee

Coffee - Regular \$12.00 per gallon

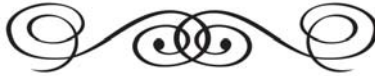
Coffee - Decaf \$15.00 per gallon

Coffee Set-Up for 75 (includes hot tea) \$125.00

Wine List Available Upon Request.

Beer Kegs

Domestic - \$200.00 Import - \$250.00



Upgrades

Desserts

Ice Cream ♦ \$2.50

Sherbet ♦ \$2.75

Chocolate Mousse ♦ \$3.00

Hors d'oeuvres

Eggrolls 100 ea ♦ \$65.00

Swedish Meatballs 5 lbs. ♦ \$55.00

Shrimp (Jumbo) ♦ \$1.50 ea

Chicken Drumettes 100 ea ♦ \$90.00

Scallops Wrapped in Bacon 100 ea ♦ \$250.00

Ice Sculptures

Ice sculptures are available at additional cost.

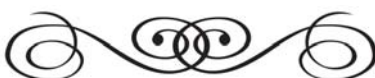
Prices range from \$600.00 to \$1,200.00

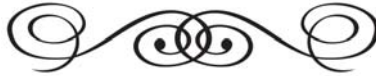
Music

Private D.J. - \$100.00 (Hook-up fee)

Service

Waiter service of hors d'oeuvres or beverages - \$45.00 per Waiter

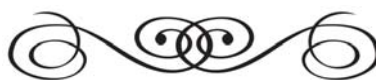




Checklist

This checklist is provided for information needed by the catering office to plan your reception. If there are any other arrangements that we can help you with, don't hesitate to ask.

- | | |
|-------------------------------|------------------------------|
| <i>Bride's Table</i> _____ | <i>Microphone</i> _____ |
| <i>Family's Table</i> _____ | <i>Podium</i> _____ |
| <i>Dining Tables</i> _____ | <i>Receiving Line</i> _____ |
| <i>Buffet Table</i> _____ | <i>Candelabras</i> _____ |
| <i>Guest Book Table</i> _____ | <i>Floor Plan</i> _____ |
| <i>Cake Table</i> _____ | <i>Type of Seating</i> _____ |
| <i>Gift Table</i> _____ | <i>Assigned</i> _____ |
| <i>Punch Table</i> _____ | <i>Open</i> _____ |
| <i>Color Scheme</i> _____ | <i>Seating Chart</i> _____ |
| <i>Color Flowers</i> _____ | <i>Place Cards</i> _____ |
| <i>Dance Floor</i> _____ | <i>Cake Ornament</i> _____ |



Directions to The Club at Andrews

Enter:

Enter main gate from Allentown Road, follow to check point. After check point, proceed to stop light and turn left on Perimeter Road. Follow road to stop sign. Turn right on Arnold Avenue and the Club is on the right. The drop off area is at the main entrance (glass doors). Ample parking is available.

Exit:

To exit the Club parking lot, turn right and proceed to the first street sign on your right, Westover Drive. Turn right. Follow road to stop sign, turn left on Perimeter Road. Go to stop light, turn right and exit the base.

