



**West Point Club
Off-Premise
Catering
Menu**

Facility Features



Class of 1948 Ski Lodge

Victor Constant Ski Slope,
Route 9W

The Ski Lodge, which was built and later renovated by the Class of 1948, is a beautiful alpine lodge located at the foot of the ski slope. It has large picture windows overlooking

the ski slope, a wide veranda, and lots of room to play outside. It is a great place for larger parties with seating for approximately 125 people. It has no kitchen facilities. The lodge may be rented when there is no skiing, usually from the end of March through November.

Golf Course Club House

West Point Golf Course, Route 9W

The West Point Golf Club House, which was fully renovated in 1996, has a beautiful view of the Driving Range through panoramic windows. It sports a rustic décor with a stone fireplace; however, it has no kitchen facilities. The Clubhouse is available for



parties during golf's off-season, usually December through March. This facility can comfortably seat 75 guests.



Class of 1949 Lodge

Delafield Pond, West Point

The 49er Lodge, which was donated by the class of 1949, is a beautiful log house situated on a knoll overlooking the woods and Delafield Pond. The lodge was completely renovated inside and out in 1998. It is a large facility with a wrap-around deck and can comfortably accommodate up to 160 people, leaving enough room for a large dance floor, DJ or live band. The wood tables comfortably seat 8 persons and are complemented by large wood chairs. It has a household stove, refrigerator, sink and beautiful oversized stone barbecue.

Class of 1947 Train Station

South Dock, West Point

West Point's old Train Station is located by the Hudson River on South Dock. The old Gothic station was renovated by the Class of



1947 and is available for parties throughout the year. It is the perfect location for a smaller party, since it seats up to 35 people and has a fully equipped kitchen, including a household stove, refrigerator, sink and ice machine. The beautiful cathedral ceilings adorned with brass chandeliers and ceiling fans make for a charming facility.

Conditions & Information

RESERVATIONS AND DEPOSITS

Reservations for catering must be made for all events. Reserving a party facility and reservations for catering services are two separate contracts. Reserving the West Point Club to cater your special event requires a \$300 deposit. Wedding receptions require \$500. This deposit is applied to your final bill and is nonrefundable if the event is canceled less than 90 days in advance.

Menus and approximate number of guests are required no later than eight weeks prior to your function. A final guest number is required two weeks prior to your function, and can be amended up to 72 hours prior to the event. For certain events, the West Point Club uses the wristband system in order to keep an accurate guest count at your event. Wristbands will be issued when final payment is made and are only issued through the Catering Office.

ALCOHOL POLICY

New York State law and the United States Military Academy both require an individual be 21 years of age to consume alcoholic beverages. We ask for your cooperation in sharing the responsibility for the conduct of your guests, and to ensure no one under the age of 21 consumes alcoholic beverages in the facilities. The party facility supervisor will not allow alcoholic beverages into the facility, that are not listed on the "Party Facility Contract."

Please re-read Para.1, Sec. k of your Party Facility Contract.

PAYMENT

A 50% payment is required at menu planning, eight weeks prior to your event, and the balance is due 72 hours prior to the event. MasterCard, VISA, cash and checks are all acceptable. Final payment must be by cash or certified check. In cases where there is an open bar on consumption, a credit card number must be left with the Catering Department for final billing.

SERVICE CHARGES & LABOR CHARGES

There will be a 10% service charge applied to all food, beverage and bar selections. Additional labor charges are calculated hourly.

DECORATIONS

All decorations must meet West Point Fire Department safety regulations. Arrangements for early decorating must be included in the contracted time for the event on your "Party Facility Contract." The use of confetti, glitter and candles is strictly prohibited, as well as the throwing of rice or birdseed inside or outside the facility. Any balloons set free or entangled in lighting fixtures or fans become the sole responsibility of the lessee to remove. Use of scotch tape, masking tape, push pins, staples, nails or any other adhesive is strictly prohibited. Please review the party facility checklist for further information. We kindly remind you: all government facilities are non-smoking.



Your Choice - Build Your Own! Anything Goes...

Hot Entrees - All dishes are homemade.
Each tray serves 20-25

BEEF:

Sliced Roast Beef with Mushroom Gravy
Beef Stroganoff
Oriental Pepper Steak
Chili Con Carne

CHICKEN:

Chicken Scampi
Chicken Marsala
Chicken Parmesan
Rotisserie Chicken
Honey-Dipped Fried Chicken

PORK & VEAL:

BBQ Spare Ribs
Italian Sausage & Peppers
Apple-Stuffed Pork Loin
Sweet & Spicy Pork
Grilled Bratwurst with Mustard and Onions
Veal Marsala
Veal Cacciatore

FISH:

Seafood Marinara (shrimp, clams, mussels, crab, scallops)
Fillet of Sole Florentine
Poached Salmon with Dill Butter Sauce
Paella Español

PASTA:

Lasagna with Meat Sauce
Penne ala Vodka
Stuffed Shells Parmesan
Rainbow Tortellini Alfredo
Baked Ziti Marinara (meatless)
Baked Macaroni & Cheese

VEGETARIAN:

Eggplant Parmesan
Penne Pasta with Grilled Vegetables & Garlic Butter
Vegetable Lasagna (sautéed vegetables with a white sauce)
Vegetable Quiche
Vegetable Wellington

SIDE DISHES:

Rice Pilaf
Parsley Buttered Red-Skinned Potatoes
Baked Beans (with pork)
Vegetable Medley
Whipped Potatoes
Glazed Baby Carrots
Mashed Sweet Potatoes
Baked Macaroni & Cheese

Morning Coffees and Breaks

EARLY BIRD SPECIAL

(Minimum 50 Persons)
Coffee, Tea and Decaffeinated Coffee
Danish and Muffins

CONTINENTAL BREAKFAST

(Minimum 50 Persons)
Coffee, Tea and Decaffeinated Coffee
Orange Juice
Danish and Muffins
Bagels, Cream Cheese, Butter and Jelly
Fresh Cut Fruit Platter

MID AFTERNOON BREAK

(Minimum 50 Persons)
Assorted Canned Soda
Cookies and Chocolate Brownies

COFFEE CALL

(Minimum 50 Persons)
Coffee, Tea and Decaffeinated Coffee

Specialty Sandwiches, Salads and Bread

Specialty Sandwiches

Submarine Sandwiches (3- and 6- foot)

Italian:

Salami, Pepperoni, (Hot Ham) Cappicola, Provolone, Lettuce, Tomatoes, Onions, Oil and Vinegar

American:

Ham, American Cheese, Turkey, Lettuce, Tomato, Mustard and Mayo (on the side)

Salads and Bread

Garden Salad with Ranch and Vinaigrette Dressings (serves 25)

Spinach Salad with Balsamic Vinaigrette Dressing (serves 25)

Caesar Salad (dressing on side) (serves 25)

Italian Pasta Salad

Homemade Potato Salad

Homemade Cole Slaw

Homemade Macaroni Salad

Seafood Pasta Salad

Watermelon Basket Fruit Salad (serves 30)

Assorted Dinner Rolls

Mini Croissants

Garlic Bread (pan serves 25)

Garlic Sticks

Mini sandwiches:

(presented on assorted dinner rolls and mini croissants)

100 pieces

Tuna Salad, Ham Salad, Turkey and American Cheese, Roast Beef and Swiss Cheese, Cream Cheese and Green Olives

Wraps:

30 pieces (15 each of two varieties)

60 pieces (15 each of four varieties)

Grilled Vegetable Wrap: Marinated grilled Vegetables; Eggplant, Tomatoes, Peppers, Zucchini, Squash and Onions wrapped in a Honeywheat Tortilla.

Mexican Wrap: Grilled Chicken Strips, Lettuce, Tomato, Guacamole, with Southwest Sauce wrapped in a Jalapeño Cheddar Tortilla.

Italian Wrap: Genoa Salami, Provolone Cheese, Cappicola Ham, Lettuce, Tomatoes, Onions and Vinaigrette Dressing wrapped in a Garlic Herb Tortilla.

Club Wrap: Roast Beef, Green Leaf Lettuce, Red Pepper Strips, Sun-Dried Tomato Cream Cheese wrapped in a Spinach Tortilla.

Have a PIZZA Party!

Choose from:

Cheese Pizza

White Pizza
(16" Pie, 8 Slices per Pie)

Supreme Pizza
(4 Toppings)

Add Toppings for Extra Fun!

Pepperoni, Sausage, Mushrooms, Peppers, Onions, Black Olives, Broccoli and Extra Cheese

Theme Parties- You Provide the Fun!

THE GREAT AMERICAN BBQ:

(minimum 50 persons)

Garden Salad with Ranch and Vinaigrette Dressings
Italian Pasta Salad
BBQ Chicken Pieces
Grilled Steaks (1 per Person)
BBQ Ribs
Baked Beans
Corn on the Cob
Baked Potato with Sour Cream and Butter
Apple Crisp with Vanilla Sauce
Assorted Cookies

THE WEST POINT CLUB COOKOUT:

(minimum 50 persons)

Garden Salad with Ranch and Vinaigrette Dressings
Homemade Potato Salad
Homemade Cole Slaw
Hamburgers
Hot Dogs
Cookies • Brownies

THE NEW ENGLAND CLAMBAKE:

(minimum 75 persons)

New England Clam Chowder
Garden Salad with Ranch and Vinaigrette Dressings
Raw Littleneck Clams
Peel-and-Eat Shrimp
Grilled Italian Sausage
BBQ Chicken Pieces
Corn on the Cob
Brownies
Apple Crisp with Vanilla Sauce

THE HAWAIIAN LUAU

(minimum 75 persons)

Roast Suckling Pig
Teriyaki Beef Kebobs
Shrimp Kebobs
Pineapple Fritters
Sweet and Spicy Rice
Fresh Vegetable Medley
Assorted Fresh Fruit Platter
Coconut Cream Pie
Pineapple and Cheese Strudel

MEXICAN NACHO BAR

(minimum 50 persons)

Tri-Color Nacho Tortilla Chips
Refried Beans
Salsa Dip
Guacamole
Melted Cheddar Cheese
Diced Mild Chilies
Diced Onions
Sour Cream
Diced Black Olives

A Happy Ending

Desserts

Chocolate Brownie Platter
Assorted Cookie Platter
1/2 Sheet Cake
Full Sheet Cake
Cookie, Brownie and Pastry Platter
Watermelon Fruit Basket

Beverages & Bar Service

Thirsty?...Bar Service and Beverages

Full-service bars or beer, wine and soda bars, either cash or open, are available. Minimum sales requirements for all bars are \$100 per bar, per hour, minimum two hours. If minimum sales are not obtained, it is the sponsor's obligation to pay the difference. Plasticware is used on all bars unless otherwise contracted. Glassware packages for bars are featured on page 14. A 10% service charge will be assessed on all open bars.

BOXED WINES & TABLE WINES

Almaden - 5 Liter

Chablis
Chardonnay
White Zinfandel
Cabernet Sauvignon
Merlot

Inglenook - 18 Liter

Chablis
Burgundy
White Zinfandel

Please ask to see our extensive table-wine listing. These wines are sold by the case of 12.



Keg Beers

Budweiser (1/2 or 1/4)
Budweiser Lite (1/2 or 1/4)
Samuel Adams (1/2)
Heineken (1/2)
Miller Lite (1/2)
Molson Ice (1/2)
Coors Light (1/4)
Honey Brown (1/2)
Michelob (1/2)
Killian's Red (1/2)

See "Notes" on page 15 for deposit information

ADDITIONAL BEVERAGE SERVICE

Assorted Canned Sodas and Bottled Water
Lemonade Punch
Fruit Punch
Iced Tea
Bloody Mary Punch
Whiskey Sour Punch
Coffee and Decaffeinated Coffee

Please note: Punches, Iced Tea, Coffee and Alcoholic Punches are sold in 5- and 10- gallon increments and are dispensed appropriately.

The Extra Touch

China Packages & Additional Services

The West Point Club will be happy to provide your event with Premiere China Packages. All three packages are available to accompany any catered event.

Standard China Package (Also available in quality plastic ware.)

China: Dinner, Salad and Cake Plates
Flatware: Fork, Knife, Spoon and Cake Fork

Grand China Package

Standard China Package plus Bread-and-Butter Plate,
Water Glass, Coffee Cup and Saucer

Wedding Package

Grand China Package plus Champagne Glass
and Colored Linen Tablecloths and Napkins

Bar Glasses

Water/Soda
Wine
On-the-Rocks
Cordial
Pilsner
Champagne

Additional Services

Table Linens
Linen Napkins
Paperware
Tables
Chairs
Table Skirting
Service Personnel

Notes:

- Paper Products are included with all orders totaling over \$500
- A \$50 refundable deposit is required on all catering equipment
- A \$50 refundable deposit is required on all beer kegs and taps
- A \$30 refundable deposit is required on all sandwich boards
- The Club does not provide serving utensils unless service personnel are contracted for entire event
- All events requiring staffing, will be assessed a 10% service charge and labor charge
- A \$75 delivery charge is assessed on all deliveries \$200 - \$499 when no service personnel are contracted
- A \$50 delivery charge is assessed on all deliveries \$500 - \$799 when no service personnel are contracted
- A \$25 delivery charge is assessed on all deliveries \$800 - \$1499 when no service personnel are contracted
- Free Delivery on orders \$1500 or more
- No delivery on orders of \$200 or less.
- When service personnel are contracted, hourly labor charges are based on event start and end times, and must allow for appropriate setup and breakdown time. Labor charge is \$15 per hour, minimum 2 hours.

Hot & Cold Hors d'Oeuvres and Carving Stations

Hot Hors d'Oeuvres

(Per 100 pieces)

Hot wings *
Breaded Chicken Tenderloins*
Swedish Meatballs
Sweet & Sour Meatballs
Mini Egg Rolls *
Spinach and Feta Cheese in Phyllo
Pizza Bagels
Spinach and Potato Puffs
Mini Quiches
Asian Chicken Skewers with Pineapple
Franks in a Blanket *
* appropriate sauce included

Carving Board

(Minimum 50 persons:)

Roast Turkey
Honey-Glazed Ham
Steamship Round of Beef
Served with Rolls and appropriate Condiments

Cold Hors d'Oeuvres

(Per 18" Round Platter)

Antipasto Platter- (serves 30)

Italian Prosciutto Ham, Pepperoni, Hard Salami, Provolone and Mozzarella Cheeses, Marinated Mushrooms, Roasted Bell Peppers, Marinated Artichokes, Giardiniera, Olives and Assorted Italian and French Breads.

Crudités with Dip- (serves 30)

Assorted Cut Vegetables served with House Dip

Fresh Fruit Platter (serves 30)

Imported and Domestic Cheeses & Crackers (serves 30)

Chilled Gulf Shrimp with Cocktail Sauce (100 pieces)

Deviled Eggs (50 pieces)



Wedding Packages for Your Special Day

Wedding Packages

Your cocktail hour will include Crudit  Platter with Dips and International Cheeseboard with Fruit and Crackers.

For additional options, please see pages 16 & 17 for our listing of hot and cold hors d'ouvres and carving stations

Champagne Toast

Garden Salad served with both Ranch and Vinaigrette Dressings on the table

Option I

Prime Rib au Jus

Option II

Harvest Chicken
(Apple-Nut Stuffing)

Option III

Poached Salmon
with Dill Sauce

Served with Fresh Vegetable Medley and your choice of Garden Rice Blend or Twice-Baked Potato
Rolls and Butter
Coffee, Tea and Decaffeinated Coffee

Wedding Cake

A beautiful wedding cake with a choice of styles, flavors and fillings

Additional Options

Appetizers

Penne ala Vodka
Fresh Seasonal Fruit Cup

Dessert

Viennese Platter on each Table
(Assortment of Mini Italian and French Pastries,
Cakes, Fancy Cookies and garnished with Strawberries)

Valet Parking

A uniformed valet attendant will park your guests' vehicles upon arrival

Please choose one option to be served to all your guests. If a choice of meal is desired, a predetermined choice of two entr e selections is required.

Full-service bars are also available for your wedding reception. Please see page 12 for details.

All Wedding Options Include the China Wedding Package on Page 14

