

The Patriot Club and Jack Daniel's Lounge



Catering and Events Facility

500 Upton Road

Fort Sill, Ok. 73503

Main: (580) 442-5300

Catering Office: (580) 442-4074

Jack Daniel's Lounge: (580) 442-6595



CONTENTS

PAGE

Frequently asked questions	3-4
Catering Provision Contract	5-8
Venue Rentals	9
Breakfast Selections	10-11
Lunch Selections	12-13
Cold Appetizers	14
Hot Appetizers	15
Dips	16
Desserts	16
Meeting/Conference Selections	17
Beverage Selections	17
Dinner Selections	18-19
Military Reception Packages	20
Military Ball Packages	21
Bar Packages	22

Current as of June 2025

Menu items and pricing are subject to change without notice.

Frequently Asked Questions

GENERAL

Why choose the Patriot Club?

Private events, catering and providing special events to the Fort Sill Families and surrounding communities are what we do, and we do it well. We offer stunning venue options, customizable menus, and a dedicated event team to bring your vision to life. Our trained staff are passionate about every detail of your event and strive to provide top-notch customer service. To stay up-to-date, and for more information please visit us at: <https://sill.armymwr.com/programs/patriot-club>

Who is eligible to use our facility?

The Patriot Club is open to the public in accordance with AR215-1. Anyone able to access the installation can enjoy the services of the Patriot Club. For gate access, you can simply visit <https://pass.aie.army.mil/> or stop by the Visitor Welcome Center located before the Bentley Gate located on Sheridan Road. If you are not a military ID card holder, a Real ID is required to access Fort Sill.

What types of events do the Patriot Club cater for?

We cater weddings, graduations, hail and farewells, military balls, proms, corporate events, military training sessions, business luncheons, dinner parties, church gatherings, birthday parties, anniversaries, and more! Call today: (580) 442-5300.

What size events can the Patriot Club host?

The Patriot Club offers a six-indoor venue facility ranging in size from intimate rooms of 10 guests to a grand ballroom accommodating up to 500 guests. The Patriot Club also includes a full bar/lounge and outdoor venue areas. If you're looking for a more intimate setting, the Polo House offers a rustic, private event space with a bar, accommodating up to 100 guests located at the Polo Field.

What catering services does the Patriot Club offer?

We offer full-service buffets, plated menus, hors d'oeuvres, and fully customizable menus, available both on and off site.



Scan the QR code for the Patriot Club Catering Packet.

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BOOKING AN EVENT/ORDERING

How do I place a catering order?

Simple! Give us a call at (580)442-5300 or stop by our catering office during our normal business hours 0900-1600 Monday through Friday. You may also use the following link to send us an e-mail requesting information. https://www.armymwr.com/location-contact?location_form_location=68304

How far in advance do I need to place my catering order?

We highly recommend booking catering orders as far in advance as possible, especially for popular dates, to ensure availability. Please allow a minimum of 72 hours for all catering orders.

How do I make sure there will be enough food for everyone?

We're happy to discuss portion sizes and offer recommendations to ensure everyone has enough to enjoy. We will help you determine the correct food quantities based on your guest list and menu selection.

Do you have special dietary options?

We offer vegetarian, gluten-free, and vegan options. Let us know if you have specific dietary preferences or restrictions. Our team can whip up a tasty option for your guests. Please provide us with the number of guests requiring special dietary accommodation when you place your order.

What form of payment does the Patriot Club accept?

All forms of payment are accepted are Cash, Visa/MasterCard/Amex/Discover, and checks made payable to the Patriot Club. All checks must include the following information: Driver's License number, unit name (if applicable), day and evening telephone number and current mailing address. We reserve the right to refuse the service for checks that are not honored.

DELIVERY

Can I get my order delivered?

We deliver to both Fort Sill and the surrounding Lawton community. Delivery fees are \$50 on post and \$75 off post. With delivery, our staff will set up your feast with all the necessary utensils, plates, and napkins. Please contact the Patriot Club for date and travel availability. Can I just pick up my catering? Yes, you can! Give us a time you will be picking up your order and we will be ready!

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CATERING AND SPECIAL EVENTS OPERATING PROVISIONS

Thank you for considering the Patriot Club for your event. Please read each of the following sections carefully and initial where indicated so we may begin planning arrangements for your event. Upon receipt of this document, final review, and signing by our catering manager, we will confirm your reservation, and a contract will be started. We appreciate your business and strive to exceed your expectations.

Initials: _____ Room Reservations: The Patriot Club provides catering and banquet services to military units, private organizations, and guests. A deposit is required to confirm your reservation and hold the banquet room selected for your specified date and time. Deposits are non-refundable. Reservations are prioritized based on affiliation:

A. _____ **DOD and official military events (promotions, retirements, classes, etc.).** Deposits may be waived at the discretion of the Catering Coordinator. Affiliated organizations of the Commanding General, Garrison, or Directorates may reserve a room without a deposit, but are subject to being moved if a deposit paying organization requests a room.

B. _____ **Private Events** A deposit is required to confirm your reservation. Deposits must be made within 24 hours of requesting a room. Reservations will be cancelled if the deposit isn't received within the required time frame.

Initials: _____ Cancellations: All deposits are non-refundable; however, exceptions are made under the following circumstances: a catastrophic event which requires cancellation; official military reassignments or orders; other events require approval by the Patriot Club's Business Operations Division Chief. Events cancelled within 7 days of the scheduled event will be subject to payment equaling 25% of the total event cost. Events cancelled less than 72 hours prior to the event will be subject to payment equaling 75% of the total event cost. To request an exception to the cancellation policy, please submit a written request to the Business Operations Manager.

Initials: _____ Catering/Contracts: The Catering Office must have a signed contract before the event with the following information: date, time, duration, menu, room set up, estimated guest count, audio visual requirements and point of contact (POC) information. Final payments for the event are required no later than the day of the event. If your event is set up for each person to pay their share, the host event must be the only liaison between the guests and Club.

Initials: _____ Payments: Cash, Visa/MasterCard/Amex/Discover/Star Card, and checks made payable to the Patriot Club and must include the following information: Driver's License number, unit name (if applicable), day and evening telephone number and current mailing address. We reserve the right to refuse the service for checks that are not honored.

Initials: _____ Rooms: Room reservations are for 4-hour blocks. Access for set-up or rehearsals the day prior to the event are subject to availability and Patriot Club business demands. All Activities must be completed during normal business hours. Your room rental rate is based on the selected room, day and time of the reservation. Rates include set-up of requested tables, chairs, and basic linen for food service/buffet staging tables; hospitality table(s), restroom service, clean up and tear down after your event. Table skirting and linens for guest tables are available at an additional charge. Any damage to the facilities caused by guests will be the responsibility of the host/POC. Under no circumstances should any items be taped, stapled, push pinned or nailed into any wall in the facility. Table decorations with open flame candles are not permitted due to fire hazard. Electronic candles are allowed. Glitter, sprinkles, tinsel, and confetti are allowed in the facility and usage of these materials are subject to an additional cleaning fee of \$75.00 upon conclusion of the event unless cleaned up by the party. The Patriot Club is not responsible for any item(s) lost or left behind in the facility.

Initials: _____ Meals: In accordance with AR 215-1, no outside food or beverages may be brought into the facility. Special occasion cakes are the only exception to this policy. The Unit, Organization or POC signing the contracts is obligated to pay for the final number of guests or meals guaranteed on the contract, whichever is greater. No refunds will be given for meals not served or consumed from buffets or plated meals. Buffets are portioned for the expected guest count. Our Catering Coordinator can help you estimate appropriate quantities. Meal combinations with multiple meats, vegetables and starches are all portioned per person. Your catering coordinator can adjust ratios and will explain the menu for your event. A service charge of 18% will be applied to all food and beverage and menu packages. Meal service including two or more different entrée types will be charged based on the entrée with the highest price point. Your catering coordinator will discuss all meal options and pricing to meet your events needs and budget. We request all final menu selections be submitted at least one (1) week prior to your event.

Initials: _____ Alcohol Service: Guests must be 21- years of age to consume alcohol on the premises. **Per Army regulations, outside alcohol may not be brought in or consumed on Club property and there is zero-tolerance for this policy.** Prohibited items include bottles for sharing, single servings or in personal flasks, cups, containers, or cans. Please ensure your guests are aware of this rule to avoid any complications during your event. If outside alcohol is discovered by Club staff during your event, these items will be confiscated, and your guests may be asked to depart the premises or bar service will be discontinued. The Club offers a wide variety of both alcoholic and non-alcoholic beverages for celebratory toasts, punches, grogs, and bar service. The bar service offered is Cash, Open Bar, Consumption Bar, or Full Bar. Our Catering Manager can recommend the best option for your event.

Initials: _____ Rental Options: The Club can provide all the amenities you would expect to host a successful event. Items which can save you time, hassle, expense and can add a signature touch to your event, are all available for rent or purchase. Items include, but are not limited to linens, chair covers and select centerpieces. If you need a DJ or photographer, please speak with the Catering Coordinator and they can provide contact information. DJ and photography services are to be paid directly to the service company. The fees associated with these additional items are very competitive and are designed to save you money. We encourage you to inquire with our manager about items that may aid in adding to your event.

Initials: _____ Event Timeline: Scheduled milestones for your event from 30 days out:

Once the room is confirmed, and the deposit is made, the contract will be started. Below are some important milestones you will want to watch for and to have completed with the Catering Manager.

14 Days - Room layout, menu, and timeline planned.

7 Days – Menu, linen selection, and layout finalized.

5 Days - Meal guest count update.

3-Days – Meal guest count finalized.

2-Days – Last minute changes regarding seating, table placement, and event timelines are to be made at the beginning of the day.

1 day - Event Day, final payment prior to event.

I have read and understood the preceding information presented to me by the Catering Manager of The Patriot Club. I agree to abide by these policies and procedures.

Host/POC Printed Name

Type of Event or Unit Name

Host/POC Signature

Event Time

Contact Phone Number

Date of Event

Email Address

Room Requested

Date

Catering Manager Signature



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VENUE RENTALS

Rates do not include catering

Room Rentals are typically for a 4-hour block. Extended rental times may be available based on Club availability; additional fees may apply.

Room	Seating Capacity	Rate
Caisson	25	\$0
Quads & Dusters	32	\$0
(Caisson & Quad & Dusters are as is rooms, furniture cannot be moved)		
Beer Garden	100	\$250
Backbone Lounge	100	\$250
Jack Daniels Lounge	75	\$175
(Available for rent during non-bar hours, does not include bartender, \$50.00 per hour per bartender)		
Sheridan Room	65	\$350
Artillery Room	150	\$400
(not handicapped accessible)		
Main Ballroom	500	\$800
Polo House	100	\$350
Whole Club (Multi- Room Use/private event)		\$2000.00

(Whole club rental is only available for Sat-Tues due to regular business operations)

Sunday events will incur a \$200.00 opening fee in addition to the room rental rate. Additional fees may apply for AV equipment and any other special requests. Please inquire for details.

BREAKFAST SELECTIONS

All breakfast menus are served with water and premium chilled orange, apple, or cranberry juice. Breakfast packages are designed for a two-hour serving period. Listed prices are per person. These packages are available for groups of 15 or more and during the times of 0700-1030 a.m.

Continental Breakfast.....\$12.00/person
Freshly baked assorted scones, pastries, and croissants served with fresh cut seasonal fruit, butter, honey, and fruit preserves.

Healthy Start.....\$10.00/person
Fresh cut seasonal fruit, Greek and low-fat yogurts with natural granola, oatmeal with healthy topping station.

The Garden Buffet..... \$15.00/person
Scrambled eggs, turkey bacon and turkey sausage, seasoned breakfast potatoes with peppers and onions, fresh seasonal fruit, Greek and low-fat yogurts with granola, and croissants.

Breakfast on the Go..... \$15.00/person
Includes choice of 2 breakfast sandwiches or burritos, and choice of side.

Breakfast sandwich options:

Bread: biscuits, croissants, or English muffin

Meat: ham, bacon, or sausage or variety (variety is split between # of guests)

Egg and cheese included.

Burrito options:

Egg and cheese

Egg and chorizo

Meat lover and egg

All include cheese.

Choice of side: hashbrown patties or yogurt parfait cup (vanilla yogurt, granola with strawberries and blueberries).

Build Your Own Breakfast Buffet.....\$18.00/person
Includes scrambled eggs, fresh seasonal cut fruit, and grits with your choice from the following:

Choice of one potato: *shredded hashbrowns, hashbrown patties, or homestyle potatoes with onions and peppers.*

Choice of two meats: *Ham, turkey bacon, pork bacon, pork sausage, pork sausage links, or turkey sausage*

Choice of Bread: *Pancakes, waffles, French toast sticks, biscuits, or toast station.*

All appropriate condiments are provided (butter, jam, syrup, ketchup, and hot sauce)

BREAKFAST ENHANCEMENTS

Add any of these to your breakfast package, for additional per person price listed.

Omelet and fried egg station (action station with chef) \$10.00/person

Yogurt station (granola, honey, mixed berries, chocolate chips, & shaved almonds)
 \$6.00/person

Topping bar (whipped cream, chocolate chips, mixed berries, & pecans) \$3.00/person

Assorted cereals with whole or low-fat milk \$3.00/person

Toast Station (an assortment of sliced bread, bagels, & English muffins with butter, jams, and cream cheese) \$4.00/person

White country sausage & pepper gravy (available without sausage) \$4.50/person

THEMED LUNCH BUFFETS

Lunch buffets are designed for a two-hour serving period. All buffets include iced tea and water stations. Listed prices are per person. These packages are available for groups of 20 or more and during the times of 1100-2:00 p.m.

Soup and Salad..... \$14.00/person

Create your own salad buffet with mixed greens, romaine, fresh vegetables, grilled chicken strips, shredded cheese, and salad dressings, choice of soup (pick one: chicken noodle, minestrone, chicken and sausage gumbo, corn chowder, loaded potato, tomato basil, or broccoli and cheese), fresh-baked rolls with butter.

Add steak tips \$5.00/person

Add grilled shrimp or salmon \$4.00/person

Soup and Baked Potato Bar..... \$12.00/person

Create your own loaded potato with fresh baked potatoes or sweet potatoes sour cream, shredded cheese, bacon bits, green onions, butter, and fresh-baked rolls with butter.

Your choice of soup or salad bar

Add chili \$1.50/person

Add smoked brisket \$5.00/person

Add grilled chicken strips \$3.00/person

The Deli Buffet.....\$14.00/person

Basket of rolls and bread, platters of deli meats and cheeses (turkey, ham, roast beef, salami, American, Swiss, and cheddar cheese), lettuce, sliced tomato, dill pickles, mayo and mustard served with your choice of pasta salad, potato salad, or coleslaw and chips.

Sandwich Board..... \$16.00/person

Assortment of hoagie sandwiches and wraps served with chips, choice of potato salad, pasta salad, or coleslaw. Lettuce, tomatoes, pickles, mayo, and mustard included.

Choice of Three:

(hoagies) Roast beef and cheddar, Ham and Swiss, Turkey and American,

(wraps) Chicken Caesar wrap (grilled or fried), Veggie Wrap, buffalo chicken wrap (grilled or fried) and tuna or chicken salad (wrap or hoagie)

Fresh Mex.....\$15.00/person

Choice of build your own fajita bar (chicken) or build your own taco bar (crispy shell & flour)/nacho bar. Mexican rice and choice of seasoned pinto beans or refried beans. Served with lettuce, onions, diced tomatoes, shredded cheese, black olives, sour cream and salsa.

Taco and nacho bar are served with seasoned ground beef.

Add white queso or guacamole \$2.00/person

Add grilled steak strips \$5.00/person

Add grilled shrimp \$4.00/person

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Barbecue.....\$15.00/person
 BBQ chicken leg quarters, pulled pork, and smoked sausage links, baked beans, corn on the cob, potato salad or coleslaw, garden salad bar, cornbread.
 Add smoked BBQ ribs \$5.00/person

Asian Stir Fry.....\$16.00/person
 Grilled chicken strips, stir fry mixed vegetables (broccoli, cabbage, carrots, onions, green and red peppers, and baby corn), steamed white rice, fried spring rolls accompanied by an assortment of sauces.
 Add Grilled Steak strips \$5.00/person
 Add Shrimp \$4.00/person

Italian\$12.00/person
 Spaghetti and Penne pasta are served with savory red marinara sauce, alfredo sauce, with grilled chicken and homemade meatballs. Served with garlic bread sticks, and salad bar.
 Substitute a pasta/meat option for:
 Classic Lasagna \$4.00/person
 Chicken Parmesan \$3.00/person

ASK US TO CREATE A MENU FOR YOU

Our catering team can create a menu specifically designed for your event.
 Don't hesitate to ask us to create something extraordinary just for you!

Box Lunch

Designed for on the go

All Box lunches include..... \$10.00/person
 Sandwich or wrap selection, (1 per box), Assorted potato chips (1 bag per box), and a fresh baked cookie. *All sandwiches are served with lettuce, tomato, red onion, and pickle spear.* Bottled water included or canned soda for an additional \$2.00 per person.

*Choice of Sandwich *Any option can be a wrap*

Tuna, Chicken Salad, or Egg Salad

Turkey and Cheddar, Roast Beef and Cheddar, or Ham and Cheddar

Turkey, Bacon, Swiss

Vegetarian (lettuce, tomato, cucumbers, red onion, avocado, bell peppers)

*Chicken Bacon Ranch *wrap only (grilled or fried chicken)*

*Chicken Caesar *wrap only (grilled or fried chicken)*

Bread options: Hoagie, Spinach and Herb Wrap, White or Wheat bread.

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Cold Appetizers

Priced per person

Seasonal Fresh Cut Fruit Tray or Assorted Fruit Skewers

(Cantaloupe, pineapple, honeydew, strawberries, and grapes. \$6.00/person (4 to 6 oz)

Vegetable Crudit  Tray

Array of fresh broccoli florets, baby carrots, cucumber, tomatoes, celery sticks, and sweet bell peppers served with a ranch dipping sauce..... \$5.00/person (4 to 6 oz)

Charcuterie Grazing Table

Assortment of imported gourmet, domestic cheeses and meats served with dried fruit, nuts, jams, crackers, and sweets..... \$15.00/person

Jumbo Shrimp Cocktail

Served with Cocktail sauce and lemons..... \$8.00/person (4 pcs.)

Tea Finger Sandwiches

Turkey, Ham, Roast Beef, Chicken Salad, Tuna Salad or Egg Salad sandwich bites on white or wheat crustless bread with white American cheese and mayo/mustard mixture. Choice of two per order.....\$3.50/person (4 Pcs.)

Antipasto Skewers

Fresh mozzarella, grape tomato, and basil with balsamic drizzle... \$2.00/person (1 Pcs.)

With marinated olives and salami \$3.00/person (1 Pcs.)

Pinwheels

Ham or Turkey with Herb and Cream Cheese wrapped in a Spinach and Herb Tortilla
\$1.50/person (2 Pcs.)

Hot Appetizers

Priced per person

Pulled Pork Sliders

Pulled Pork in BBQ Sauce served on Hawaiian Slider Roll..... \$3.00/person (2 Pcs.)

Cheeseburger Sliders

All Beef with American Cheese served with ketchup & mustard.... \$4.50/person (2 Pcs.)

Chicken Nuggets

Served with BBQ Sauce..... \$3.00/person (5 Pcs.)

Vegetable or Pork Spring Rolls

Served with Sweet Chili Sauce.....\$3.50/person (2 Pcs)

Egg Rolls

Served with Sweet and Sour Sauce.....\$4.00/person (1 Pcs.)

Meatballs

Choice of BBQ, Swedish, Spicy Pineapple BBQ, or brown gravy... \$2.50/person (5 Pcs.)

Pigs in a Blanket

Served with mustard and ketchup..... \$3.00/person (3 Pcs.)

Lil Smokies in BBQ Sauce or Plain \$2.00/person (4 Pcs.)

Chicken Strips

Served with (Ranch, Honey Mustard, BBQ, or Buffalo) \$3.50/person (2 Pcs.)

Chicken Wings

Choice of Lemon Pepper, Hot, Buffalo, Garlic Parmesan, or BBQ

Bone In or boneless..... \$2.50/person (4 Pcs.)

Quesadillas

Steak, Chicken, or Vegetarian served with sour cream and salsa... \$4.00/person (2 Pcs.)

Dips

Crab Dip with Toasted Baguettes..... 96 oz (serves 50) \$125.00

Salsa served with tortilla chips..... 48oz (serves 25) \$35.00
96oz (serves 45) \$65.00

Spinach and Artichoke Dip served hot with tortilla chips... 64 oz (serves 30) \$40.00
128oz (serves 60) \$80.00

White Queso with green chilis served with tortilla chips.... 80 oz (serves 40) \$60.00
160 oz (serves 80) \$100.00

Desserts

Fresh baked Cookies

(Sugar, Peanut Butter, Chocolate Chip, White Chocolate Macadamia, Oatmeal Raisin, Snickerdoodle \$18.00/dozen

Brownies

.....\$10.00/dozen

Pie

(Apple, Cherry, Pumpkin, Pecan, Coconut Cream) \$2.50/slice

Cheesecake

(Plain or assorted) \$3.00/slice

Sliced Sheet Cake

(Carrot Cake, Chocolate, Golden White, German Chocolate and Orange) \$2.50/slice

MEETING/CONFERENCE PACKAGES

These packages are designed for a one-hour serving period, listed prices are per person. A water and tea station are included with all break packages.

AFTERNOON BREAK..... \$6.00/person
Granola bars, sandwich crackers, assorted bags of chips, and mixed nuts.

SUGAR RUSH.....\$8.00/person
Fresh baked cookies and brownies, assortment of candy, Rice Krispie treats, and chocolate dipped pretzels.

CHEESE BOARD.....\$12.00/person
Assorted domestic cheese board (White cheddar, Swiss, Pepper Jack, and Colby) crackers and grapes.

GOURMET CHARCUTERIE BOARD.....\$15.00/person
Platter with an assortment with hard and soft cheeses, Italian meats, dried fruits, nuts, and crackers.

HEALTHY BREAK BAR.....\$12.00/person
Fresh-sliced seasonal fruit, garden-fresh vegetables crudité served with dip, hummus, and a fruit yogurt dip.

TEATIME.....\$5.00/person
Iced tea and hot tea bar served with an assortment of tea sandwiches, scones, mini muffins, and cookies

Beverage Selections

CANNED SODAS (ASSORTED ON CONSUMPTION) \$2.00 EACH

UNSWEET TEA \$30.00 FOR 3 GALLONS

COFFEE STATION (INCLUDES, CREAMERS, SUGARS, STIRRERS, CUPS) \$25.00 PER GALLON

JUICES (APPLE, ORANGE, OR CRANBERRY) \$30.00 FOR 3 GALLONS

LEMONADE OR FRUIT PUNCH \$30.00 FOR 3 GALLONS

HOT TEA STATION WITH ASSORTMENT OF HERBEL TEAS, SUGAR, HONEY, AND LEMONS WEDGES..... \$1.50 per person

- 1 Gallon serves 21 6oz servings or 16 8oz servings

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DINNER SELECTIONS

These menus are only available for groups of 25 or more. More than one entrée selection is split 50/50 between the total number of guests. If you want each entrée to equal the total number of guests, an additional charge may be added.

Buffet Options

All buffet meals include Iced Tea and Iced Water Station, Dinner Rolls and Butter, Salad Bar, Entrée, Starch, and Vegetable Selection. Add dessert for \$2.00 more per person.

One Entrée – Price as marked

Two Entrée's – Price based on higher-priced entree

Plated Options

All plated dinners include table set Iced Tea and Iced Water, choice of Salad (preset), Dinner Rolls and Butter (preset), Choice of Entrée, Starch, Vegetable, and Dessert (preset). An additional 20% will be added for a seat and serve dining experience.

Salads

(Dressing Options: Ranch, Italian, Blue Cheese, Caesar, Thousand Island, and Balsamic Vinaigrette)

House Salad

Caesar Salad

Caprese Salad

Strawberry and Feta (Seasonal)

Entrée Choice

\$15 - Herb Roasted Chicken

\$15 - BBQ Chicken Leg Quarters

\$17 - Parmesan Crusted Chicken Breast

\$25 - Salmon with Dill Sauce or Lemon Pepper

\$14 - Hawaiian Glazed Ham

\$20 - Slow Roasted Roast Beef with Au Jus

\$16 - Pork Tenderloin (Mushroom Gravy or Cranberry Glazed)

\$17 - Pork Chops (Grilled, Roasted, or Fried)

\$16 - Tuscan Grilled Chicken Breast

\$16 - Traditional Lasagna

\$20 - Grilled Flank Steak

Market Price - Grilled Ribeye

Market Price - Grilled Sirloin

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\$24 - Beef Tips with Mushroom Gravy

Starches

- Three Cheese Macaroni & Cheese
- Roasted Red Skinned Potatoes
- Mashed Potatoes & Gravy
- Au Gratin Potatoes
- Wild Rice
- Rice Pilaf
- Baked Potatoes
- Roasted Baby Golden Potatoes

Vegetables

- Malibu Blend Vegetables
- Steamed Green Beans
- Buttered Corn
- Corn on the Cob
- Fire Roasted corn
- Steamed Broccoli w/ Garlic Butter
- Honey Glazed Baby Carrots
- Roasted Asparagus

Desserts

Pie (Apple, Cherry, Pumpkin, Pecan, Coconut Cream)

Cheesecake (Plain or Assorted)

Sliced Sheet Cake (Carrot Cake, Chocolate, Golden White, German Chocolate and Orange)

*Vegetarian, vegan, and gluten free options are available. Please speak with the catering team regarding your dietary needs for specific options and pricing.

MILITARY RECEPTION PACKAGES

Retirements/Change of Commands/Promotions

Package One \$15.00 per person

Selection of 4 Hors D'oeuvres

Selection of 2 beverages

Package includes iced water, disposable plates, flatware, cups, and napkins.

Waived Room Rental Fee

Your choice of color linen tablecloths

(need two weeks' notice in advance for linen selection)

Package Two \$25.00 per person

Selection of 6 Hors D'oeuvres

Selection of 2 beverages

Package includes iced water, disposable plates, flatware, cups, and napkins.

Waived Room Rental Fee

Your choice of color linen tablecloths

(need two weeks' notice in advance for linen selection)

Hors D'oeuvres

Assorted Mini Muffins

Assorted Pastries

Assorted Seasonal Fresh Cut Fruit

Assortment of Cheese and Crackers

Meatballs (BBQ, Swedish, or Spicy Pineapple BBQ)

Sliders (Pulled Pork, Ham & Cheddar, Chicken Salad, or Tuna Salad)

Assorted Fresh Vegetable Tray with Ranch Dip

Chips and Salsa

Lil Smokies (Plain or in BBQ sauce)

Fresh Baked Cookies (Assorted)

Beverages

Coffee Station (includes stirrers, sugars, and creamers)

Fruit Juice (cranberry, apple, orange, or pineapple)

Iced Tea

Fruit Punch

Lemonade

*Delivery not included.

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MILITARY BALL PACKAGES

Speak with our catering team and we'll create a custom menu based on your specific tastes, dietary restrictions, and budgetary requirements.

Our Military Ball Package includes:

- ❖ Three-course dinner
- ❖ Waived Room Rental Fee
- ❖ Tables, Chairs, Linen Tablecloths, Linen Napkins
 - ❖ Complete Fallen Soldier Table
 - ❖ Stage, Podium, and Dance Floor
- ❖ Full Bar (Jack Daniel's only) with Bartenders
- ❖ Menu tasting (Optional, up to 10 people) additional fees apply

Add Ons

House Red and White Wine on tables with toasting glasses \$50.00 per table
(Merlot, Cabernet, Chardonnay, Pinot Grigio, or Moscato)

Chair covers (Black) \$3.00 each chair

Chair Sashes (ask for available colors) \$1.00 each chair

Alcoholic Grog

(Includes: choice of base fruit punch or champagne, house whiskey, house bourbon, house gin, house vodka, and house rum \$200.00)

Non-Alcoholic Grog (3 gal of Fruit Punch)

*If additional liquor is needed or substituted, an additional charge will apply. No outside liquor is to be brought in.

*If audio visual is required for your event, please specify to the caterer to ensure IT staff will be available for assistance. If you require IT to stay and operate for the event, additional charges may occur.

**Patriot Club is not responsible for booking Photographer, DJs, or supplying centerpieces.

BAR PACKAGES

Jack Daniel's Lounge Hours of Operations are Wednesday through Friday from 1600 to 2100.

*Must be 18 or over to enter the lounge area.

If your event is at the Patriot Club and is during bar hours, your guests may use the Jack Daniels Lounge to purchase additional beverages. If you would like to add a portable bar/bartender to your event in the room, off premise, or during non-bar hours, the rate is \$50.00 plus service charge per hour not exceeding the 4-hour event time plus one hour set up and one hour clean up time.

Portable Bar Options

- ❖ Cash Bar (Each guest pays for their own beverages)
- ❖ Open Bar (Host pays for guests drink by setting limit with bartender. The host will be required to provide a credit/debit card on file to cover potential bar charges.
- ❖ Consumption Bar (Charged only for what is consumed. Available for Beer and wine only)
- ❖ Full Bar (Includes a mixture of beer, wine, and spirits)

Draft beer is only available in the Jack Daniel's Lounge.

Bottled Wine (House Wine)

Merlot, Cabernet, White Zinfandel, Chardonay, Pinot Grigio, and Moscato
\$25.00 per bottle

*If you would like a specific brand of wine for your special event, ask our catering team and we will be more than happy to check availability and pricing.

Champagne

\$26.00 per bottle

*Purchased bottles are opened by the bartender and are not allowed to be removed from the premises.