



CLUB STEWART & HUNTER CLUB

Conference and Catering

CLUB STEWART

(571) 801-2532

1020 HERO RD, BLDG 405

HUNTER CLUB

(571) 801-8986

135 DUNCAN DRIVE, BLDG 6015

StewartHunter.ArmyMWR.com

VENUE RENTALS No Catering

Rates based on 4 Hour Events. \$150 for each additional hour.

Club Stewart

	Weekday Rate	Weekend Rate
Ballroom	\$1,000	\$1,600
2/3 Ballroom	\$750	\$1,200
Liberty Lounge	\$350	\$550
Palmetto Lounge	\$400	\$600
Warriors Lounge	\$400	\$600
Thunder Run	\$450	\$650
Whole Club	\$2,500	\$3,500

Hunter Club

Hunter Club	\$1,000	\$1,500
Ballroom	\$600	\$800
Hunter VIP Large 2 Rooms	\$500	\$800
Hunter VIP Small	\$400	\$600

BAR PACKAGES

Distinguished Visitor

\$550

30 Imported Beers
30 Domestic Beers
6 Bottles of Wine 3 Red & 3 White

The Traveler

\$400

15 Imported Beers
25 Domestic Beers
4 Bottles of Wine (2R/2W)

Catering Add-On

House Wine or Champagne Toast *Per Person*
House Wine or Champagne Bottle *Per Table*

\$7
\$30



CATERING

Morning Packages *0700-0900*

Continental *Per Person*

Starting at \$10

Coffee, Water & Tea Service

Select from Morning Packages Menu

Lunches *Reservations Encouraged*

Starting at \$10

Overflow Lunches *Per Person*

Not To Exceed 30 Guests

Tuesday through Friday 1100-1330

Warriors Lounge or Club Stewart Upper Deck

Guests order from the Club Stewart Lunch Menu

Subject to space availability: (912) 767-4717

Private Luncheons *Reservations Required • Per Person*

Starting at \$18.75

30-50 Guests

Monday through Friday 1000-1400

Private Room *Palmetto Room • Warriors Lounge*

Guests order from the Club Stewart Lunch Menu or Catering Menu

Boxed Lunches *Pre-Order Required • Per Box*

\$15

Pick Up & Delivery Available *75 Mile Radius*

Events

Catering Event *50-150 Guests • Per Person*

\$45.50

All Inclusive: *Gratuities • Linens • Flatware • Venue • Set-up • Clean-up*

Venue Options: *Club Stewart • Palmetto Room • Warriors Lounge • Liberty Lounge*

Water, Coffee, & Tea Service

Plated Salad and Served Entrée *Select from Catering Menu*

Ballroom Event *100+ Guests • Per Person*

\$55.50

All Inclusive *Gratuities • Linens • Dance Floor • Flatware • Venue • Set-up • Clean-up*

Water, Coffee, & Tea Service

Plated Salad and Served Entrée *Select from Catering Menu*

Ballroom Event Plus *Per Person*

\$65.50

Ballroom Event *with Chair Covers • Chair Sashes • Up Lights*

Ballroom Event Premium *Per Person*

\$75.75

Ballroom Event Plus *with*

1 Hour Cocktail Reception *Alcohol Not Included*

3 Hors D' Oeuvres *Select from Groups A, B & C*

Champagne Toast or Wine on each Table

CATERING MENU

Please make your selections from the options below.

Chicken

Almond Encrusted Chicken

Grit Cake • Beurre Blanc Sauce
Paprika Oil • Asparagus

Pan Seared Chicken

Roasted Fingerlings
Haricot Green Beans

Chicken Marsala

Sautéed Mushrooms • Linguine
Fresh Green Beans

Fish

Hickory Smoked Salmon

Honey Bourbon Glaze
Wild Rice • Zucchini Spears

Seafood Trio Linguine

Shrimp • Little Neck Clams
Blue Mussels • White Wine Sauce
Heirloom Tomatoes

Fried Fish & Grits Etouffee

Stone Grits, Tomato & Tasso Ham
Etouffee

Meatless

Smoked Tofu Benedict

Grilled Asparagus • Hollandaise
Sauce • French Bread

Veggie Linguine

Blackbean Meatball Marinara
Linguine • Fresh Green Beans

Beef

Bacon Wrapped Filet

Cognac Butter • Grilled Broccoli &
Carrots • Duchess Potatoes

Short Ribs

Buttery Mashed Potatoes
Glazed Carrots

Sliced Steak

Fried Onions, Mashed Potatoes,
Demi- Glace, Fresh Steamed
Green Beans

Pork

Balsamic Glazed Pork

Roasted Red Potatoes
Glazed Carrots

Smothered Pork Chop

Onion Gravy • Mashed Potatoes
Collard Greens

Pork Roulade

Stuffed with Spinach & Feta Cheese
Roasted Red Potatoes
Broccolini • Thyme Pan Sauce

Stuffed Portabella Mushroom

Sourdough Stuffing • Kale
Smoked Tofu • Balsamic Glaze
Arugula

MORNING
BRUNCH
PACKAGES

MORNING PACKAGES

Available 0600 to 1100

All Morning Service Packages include: Standard Linens & Silverware

Continental Breakfast Platter *Per Person* \$10

25 Guest Minimum

An assortment breakfast pastries

Coffee, Hot Tea & Orange Juice

Morning Hospitality Table *Per Person* \$15

25 Guest Minimum

Chef's Assortment *Mini Danish • Mini Honey Buns • Pecan Swirls & More*

Fresh Cut Fruit

Orange Juice & Apple Juice

Coffee & Hot tea

Southern Hot Breakfast Favorites *Per Person* \$17

50 Guest Minimum

Scrambled Eggs

Bacon

Sausage

Garlic Cheddar Biscuits & Gravy

Hash Browns

Grits

Selection of Petite Pastries

Orange Juice & Apple Juice

Coffee & Hot Tea

Looking for something to **WOW** your guests?

Ask about our Sunday Brunch Items for your morning event!

BOXED MENU

To-Go or Delivery available • 24 hour advance notice

**pending availability of products*

ONLY
\$15

Main Course *Choose One*

House Smoked Brisket Sandwich

Option 1: Arugula • Pickled Vegetables • Chimichurri Aioli • Brioche

Option 2: Coleslaw • Russian Dressing • Apricot BBQ Sauce • Brioche

Caprese Sandwich *Classic or Grilled Chicken*

Fresh Cut Mozzarella • Tomato • Balsamic Vinegar • Ciabatta

Thunder Run Club Wrap

Turkey • Ham • Bacon • Cheddar • Lettuce • Tomato • Aioli

Grilled Chicken Sandwich *Regular or Spicy*

Grilled Chicken • Lettuce • Tomato • Aioli • Ciabatta

Smoky Sriracha available

Italian Deli Hoagie

Pepperoni • Salami • Ham • Provolone • Lettuce • Tomato • Banana

Peppers • Italian Dressing • Hoagie Roll

Turkey BLT or BLAT *Avocado*

Best served on a Ciabatta

Grand Chicken Caesar Salad

Romaine • Bruschetta • Parmesan • Croutons • Grilled Chicken

Apple Orchard Salad

Sliced Apples • Dried Cranberries • Spicy Candied Pecans • Grilled Chicken

Crumbled Blue Cheese • Mixed Greens • Apple Butter Vinaigrette

Sides *Choose One*

Assorted Bags of Chips or Pretzels

Traditional Pasta Salad or Potato Salad

Fresh Cut Fruit Cup

Carrots • Celery

Dessert *Choose One*

Chocolate Chip Cookie

Pudding *Chocolate • Vanilla • Banana*

Slice of Pie *Blueberry • Cherry*

Drink *Choose One*

Water or Coca-Cola Products

HORS D'OEUVRES

HORS D'OEUVRES

Party Packages

Price Includes:

- 4-Hour Room Rental w/ Reception Style Set-Up
- Beverage Station: Iced Tea, Water & Coffee
- Standard Linens

**Additional fees apply for use of Full Ballroom*

DAY PARTY PACKAGES BEFORE 3PM

Items based on 50 pieces per selection

	<i>Weekday Rate</i>	<i>Weekend Rate</i>
75 Guests 3 Items from GROUP A 4 Items from GROUP B 2 Items from GROUP C 1 Item from GROUP D	\$1,375	\$1,475
50 Guests 3 Items from GROUP A or B 2 Items from GROUP C 1 Item from GROUP D	\$975	\$1,075
30 Guests 3 Items from GROUP A 1 Item from GROUP B	\$675	N/A

NIGHT PARTY PACKAGES AFTER 3PM

Items based on 100 pieces per selection

Party of 100 3 Items from GROUP A 4 Items from GROUP B 3 Items from GROUP C 2 Items from GROUP D	\$2,550	\$2,750
Party of 75 5 Items from GROUP A or B 3 Items from GROUP C 1 Item from GROUP D	\$2,150	\$2,350
Party of 50 3 Items from GROUP A or B 2 Items from GROUP C 1 Item from GROUP D	\$1,650	\$1,950

HORS D'OEUVRES

HORS D'OEUVRES

GROUP A

Meatballs <i>Bourbon, Swedish, Maple, Sweet & Sour or Teriyaki</i>	\$50
Pinwheel Sandwiches	\$50
Hoagie Platter	\$50
Assorted Finger Sandwiches <i>English Tea</i>	\$50
Housemade Chips w/ <i>Blue Cheese & Bacon Crumbles</i>	\$45
Fried Mac & Cheese Bites	\$50
Fried Chips & Salsa	\$30
Chicken Salad Puffs	\$50
Bacon Pancake Bites	\$40
Assorted Mini Muffins	\$45
Cheese Curds	\$45

GROUP B

Caprese Skewers	\$65
Roma Tomato Bruschetta <i>atop Asiago Crostinis</i>	\$65
Melon & Prosciutto	\$65
Spinach Dip with Assorted Breads	\$65
Chicken Skewers <i>Bourbon, Teriyaki or Thai Peanut</i>	\$65
Cheese & Cracker Assortment	\$65
Fresh Vegetable Crudité	\$65
Grilled Ham & Pineapple Skewers	\$60
Asian Potstickers	\$60
Chicken Wings <i>Buffalo, BBQ, Lemon Pepper, Jerked or Naked</i>	\$65
Hot Honey Cheese Bites	\$65
Deviled Eggs	\$60
Assorted Cookie Tray	\$60
Chicken Spring Rolls	\$60
Buffalo Fried Cauliflower	\$55

GROUP C

Bourbon Glazed Beef Skewers <i>with Jalapeño Bacon</i>	\$80
Fruit Display	\$80
Spanakopita	\$75
Empanadas <i>Buffalo Chicken or Steak & Cheese</i>	\$75
Petit Fours	\$75
Fried Ravioli w/Marinara	\$75
Stuffed Mushroom Caps <i>Sausage or Crab</i>	\$70
BBQ Pulled Pork Bruschetta <i>Caramelized Onions Atop Asiago Crostinis</i>	\$70
Assorted Dessert Bites	\$70
Stuffed Churros w/ Cinnamon Sugar	\$75
Assorted Phyllo Bites <i>savory or sweet</i>	\$70

GROUP D

Fruit Trays x2	\$165
Meatball Slider Station w/ <i>Assorted Rolls</i>	\$160
Cheese Fondue Station	\$155
Bacon Wrapped Scallops	\$155
Savannah Crab Dip w/ <i>Assorted Crackers</i>	\$155
Petit Fors	\$150
Coconut Shrimp	\$125
Shrimp Cocktail	\$100
Shrimp & Grits	\$100
Low Country Boil Skewers	\$100
Nigiri Tuna or Shrimp	\$90
Chicken & Waffles	\$90
Salmon Patties	\$85
Assorted Quiche Bites	\$80

LUNCH & DINNER BUFFET

Lunch & Dinner Buffet Options

Entrees

- Herb Roasted Chicken
- Orange Dijon Chicken
- Pulled BBQ Chicken
- Chicken Piccata
- Grilled Chicken Breast *in Beurre Blanc or marsala*
- Roast Beef *w/ brown gravy*
- Smothered Pork
- Pulled Pork
- Pork Roulade *w/ cream sauce*
- Sliced Beef *w/ demi*
- Baked Lemon Peppered Fish
- Roasted Turkey *White & Dark Meat*
- Glazed Ham *w/ Pineapple*
- Meatloaf *w/ mutha sauce*
- Vegetable Lasagna

Vegetables

- Chef's Steamed Vegetable Blend
- Glazed Carrots
- Seasoned Sweet Corn
- Peas *w/ Pearl Onion*
- Green Beans
- Steamed Broccoli

Starches

- Wild or Garden Rice
- Roasted Potatoes
- Garlic Mashed Potatoes
- Macaroni & Cheese
- Stuffing
- Sweet Potato Casserole

Specialty Salad

- Potato Salad
- Coleslaw
- Pasta Salad
- Cucumber & Tomato Salad
- Seasonal Fruit Salad
- Macaroni Salad

Buffet

LUNCH PRICES

All Inclusive Basic Lunch Buffet

\$17.95

Choice of entree • Vegetable • Starch

Served with mixed greens salad or specialty salad • Rolls

Choice of Sweet Tea • Coffee

All Inclusive Deluxe Lunch Buffet

\$22.95

Choice of two entrees • two vegetable • Starch

Served with mixed greens salad or specialty salad • Rolls

Choice of Sweet Tea • Coffee

DINNER PRICES

Basic Dinner Buffet *per person*

\$34.95

Choice of entree • vegetable • starch

Served with mixed greens salad or specialty salad

Deluxe Dinner Buffet *per person*

\$39.95

Choice of two entrees • two vegetable • one starch

Served with mixed greens salad or specialty salad

Premier Dinner Buffet *per person*

\$43.95

Choice of two entrees • two vegetable • two starch

Served with mixed greens salad or specialty salad

Includes Chef's Choice dessert

GROUP EXPERIENCES

Golfing

GROUP EXPERIENCES

Location: Taylors Creek Golf Course or Hunter Golf Course

Golf Scramble Tournament 20 person minimum

- 9 Holes Cart • Tournament Set-up • Scoring
- 18 Holes Cart • Tournament Set-up • Scoring

\$50
\$60

PLUS

- + 2 Mini Competitions Long Drive • Closest to the Pin • Longest Put
- + Boxed Meal from Club Stewart
- + Complimentary 30 min Golf Clinic -or- One Range Token

Choose one of the scramble formats below

Powerball Scramble

Team members are assigned a number (1 through 4) and previous to going out, a "Powerball", 1 - 4 will be drawn and that player will then play from the forward tees for that event.

Las Vegas Scramble

Players on teams will be assigned a number (1 through 4) and assigned 1 die. On each tee, they will roll the die and if it lands on 1 - 4 that person is the person whose tee shot will be used. If a 5 or 6 is rolled, then it is just a standard scramble.

Drop-Out Scramble

Who's ever shot is chosen to play, that person does not play the next shot.

Red, White and Blue Scramble

Teams will alternate between the Red, White and Blue tee boxes.

Texas Scramble

Teams will be required to use 4 tee shots from each player.

Fort Lauderdale Scramble

Standard type of scramble, no restrictions on drives, and players play from the tees that they normally play.

Ambrose Scramble

This will be a net or handicapped event.

Bowling

GROUP EXPERIENCES

Location: Marne Lanes Bowling Center

Pizza Pin and Pop

- 6 people \$8.50 for each additional person
- 1 16" one topping pizza
- 1 Unlimited pitcher of soda
- 2hrs of bowling & shoes

\$65.00

MORE Other Entertainment Options at Marne Lanes

- + Dropzone Gaming Pods (play by the hour)
- + Win cash on site by playing Bingo!
- + Arcade with Air Hockey & Billiards
- + Enjoy sports on our 22' screens

Please note: prices are subject to change

FAQ

Frequently Asked Questions

GENERAL

Why choose Club Stewart?

Private events are what we do and we do it them well. We focus on exceeding your needs while making your day stress-free and enjoyable. Our trained catering staff is passionate about every detail of your event and strive to provide top-notch customer service.

Who is eligible to use our facility?

Club Stewart is open to the public in accordance with regulatory guidance written in AR215-1. Anyone able to be sponsored or access the installation is able to enjoy the services of Club Stewart.



Gate Access

Visit <http://www.stewart.army.mil/>

Click the Newcomers tab and then Gate Information.

From this site you can fill out the Access Control Form to request access to the Installation.

Hosting an Event? The Club will provide a QR code for all catering events; customers will provide information to the gate via the QR code prior to the event date. Those with CAC or Military ID cards already have access to the installation.

What types of events does Club Stewart cater?

We cater weddings, graduations, military balls, proms, corporate events, military training sessions, business luncheons, dinner parties, church gatherings, and more! Call today: (912) 767-4717

What size events can Club Stewart host?

Club Stewart is a seven venue facility; Thunder Run (200 Guests), Warriors (150 Guests), Ballroom (600 Guests), Patriots Corner (80 Guests), Palmetto Room (100 Guests), Liberty Lounge (80 Guests) and Marne Room (80 Guests).

What catering services does Club Stewart offer?

We offer full service buffet, plated or family style meals both on and off premise. We also offer hors d'oeuvres packages for any event.

FAQ:

FREQUENTLY ASKED QUESTIONS

ORDERING

How do I place a catering order?

Simple! Give us a call. **912-767-4717**

What size of events can Club Stewart cater?

For catering during normal business hours (8am-3pm, M-F) we recommend a 30 person minimum.

For a weekend and evening event (after 3pm) recommend a 50 person minimum.

How do I request a catering quote?

You can request a quote by giving us a call at **912-767-4717** or stopping into our catering office at **1020 Hero Road, Bldg 405 Fort Stewart.**

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

Catering orders should be placed as far in advance as possible.

Minimum amount of time for a catering order would be 72 hours.

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

Our professional catering team will be happy to assist you to make sure your event is a great experience.

DELIVERY

Do you have special dietary options?

Let us know if you'd like vegetarian options or specific dietary restrictions.

Our team can whip up a tasty option for your guests.

Can I get my order delivered?

We deliver! A 50 mile radius is included in all current menu pricing. With this option our staff will set up your feast with all the necessary utensils, plates, and napkins. Anything further can still be supported, but will require a \$50 distance fee.

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!

CATERING AND SPECIAL EVENTS OPERATING PROVISIONS

Thank you for considering Club Stewart for your event. Please read each of the following sections carefully and initial were indicated so we may begin making arrangements for your upcoming event. Upon receipt of this document, final review, and signing by our catering staff, we will confirm your reservation. We appreciate your business and strive to exceed your expectations.

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 payment for the event is required no later than 72 hours prior to the event. Payments to Club Stewart will only be accepted from the event host or POC. If your event is set-up for each person to pay their share, the event host must be the only liaison between the guests and Club Stewart. Club Stewart cannot collect event payments from your guests or attendees.

Initials: _____

Payments:

All forms of payment are accepted Visa/MasterCard/Amex and checks must be made payable to Club Stewart and must include the following information: Driver's License number, unit name (if applicable), day and evening telephone number and mailing address. All returned checks will be assessed a \$25 or 10% surcharge, whichever is greater. No personal checks will be accepted for final payment.

Initials: _____

Meals:

No outside food and beverages may be brought into the facility. Special occasion cakes are the only exception to this policy. Your organization's POC will be required to sign a Letter of Understanding (provided by the Club) regarding 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 or take outs will be given for meals not served or consumed from buffets or plated meals.

The chef prepares generous buffet portions based on guest count; however, our buffets are not in an "all you can eat" format. 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. For an additional amount, your buffet can be upgraded to an endless, all you can eat format.

Service charges will be applied to all food, beverage and menu packages that are not all inclusive— 18% for in-house catered events and 10% pickup orders.

A cutting fee at the rate of \$50 per every 150 guests will be assessed for specialty cakes and desserts which are brought in to the Club and also require plating and service from Club wait-staff. To avoid this fee, the Club may be able to add your cake to the event contract.

Meal service including two or more different entrée types will be charged based on the entrée with the highest price point and the labor service charge to execute the function. 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 30-days prior to your event. A minimum of two weeks is necessary to purchase food and schedule production for the event. Final menu selections made less than 2-weeks from event date may require substitutions.

Initials: _____

Alcohol Service:

Guests must be 21-years of age to consume alcohol on the premises. Per Army regulations, out\$150 alcohol may not be 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 well 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. The Club offers a wide variety of both alcoholic and non-alcoholic beverages for toasts, punches, grogs and bar service. Grog items must be approved by the catering office or Club management, for a limited amount. Bars can be set-up based on your event budget. Bar service if offered as limited, full, open and cash. Our Business Manager can recommend the best one for your event.

Initials: _____

Rental Options:

The Club is capable of providing all the amenities you would expect from world class hotels and conference centers. Items which can save you time, hassle, expense and can add a signature touch to your event, are all available to for rent or purchase. Items include, but are not limited to: linens, chair covers and equipment (chafing dishes, etc.). 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:

30 -Days Final room rental change & menu selection	21-Days Last day for menu changes	14-Days Room layout planned. Access list remitted.	7-Days	6-Days	5-Days Meal guest count finalized	4-Days	3-Days	2-Days Last possible day for final payment	1-day	Event Day!!!
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I have read and understood the preceding information presented to me by the Catering staff of Club Stewart. I agree to abide by these policies and procedures.

Printed name of host/POC

Work & cell phone

Signature

Email address

Catermate contract #

Address or unit

Date of event, room name, & time

Credit card #, exp date (for final/additional charges)

