



breakfast breaks lunch packages cocktail hour & dinner sweets beverage

envisioned for you

West Point Club

603 Cullum Road West Point | New York | 10996

(845) 446-5504/5506

thewestpointclub.com facebook.com/WestPointClub



breakfast

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SEASON

cereals

juices

coffee & tea

fruit

pastries

milk

yogurt

eggs

pancakes

breakfast **events** at West Point

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Continental Breakfast

(Minimum 25 persons)
\$7.50 per person
Coffee, Tea & Decaffeinated Coffee
Chilled Orange Juice
Scones and Breakfast Breads
Condiments
Fresh Fruit Display

Heart Healthy

(Minimum 25 persons) \$8.50 per person Coffee, Tea & Decaffeinated Coffee Chilled Orange Juice Multi Grain Muffins and Bars Assorted Greek Yogurts, Granola and Berries Fresh Fruit Display

Sweet Beginnings

(Minimum 25 persons)
\$11.50 per person
Coffee, Tea & Decaffeinated Coffee
Chilled Orange Juice
Scrambled Eggs w/Sauteed Peppers, Onions,
Mushrooms and Shredded Cheddar
Choice of Sausage, Bacon or Ham
Belgium Waffles with Toppings
Cinnamon Buns
Fresh Fruit Display

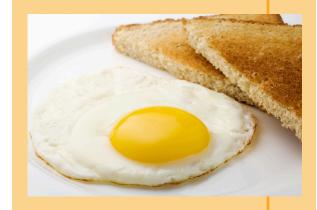
New York Breakfast

(Minimum 50 persons)
\$12.95 per person
Coffee, Tea & Decaffeinated Coffee
Chilled Orange Juice
Brie and Veggie Breakfast Strata
Whole Smoked Salmon
Bagels w/Assorted Chef's Choice Spreads
Fresh Fruit Platter

Executive Breakfast

(Minimum 50 persons)
\$15.50 per person

Coffee, Tea & Decaffeinated Coffee
Chilled Orange & Cranberry Juice
Chef Attended Omelet Station
Sausage & Bacon
Buttermilk Pancakes & Syrup
Hash Browns
Danish & Croissants
Fresh Fruit Display





Breakfast Served Monday – Friday until 10:30am. Saturday & Sunday add \$4 per person.

breaks

<u>breakfast</u> <u>breaks</u> lunch <u>packages</u> <u>cocktail hour & dinner</u> <u>sweets</u> <u>beverage</u>



DELIGHT

muffins

juices

nuts

cookies

fruit

brownies

cakes

soda

breaks

events at West Point

breakfast

breaks

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cocktail hour & dinner

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beverage

Midday Break

\$5.50 per person

Coffee, Tea & Decaffeinated Coffee
Assorted Homemade Cookies
Assorted Soda & Bottled Water

Heart Healthy Break

\$7.50 per person

Coffee, Tea, Decaffeinated Coffee & Bottled Water
Assorted Multi-Grain Granola Bars
Assorted Yogurts and Granola
Basket of Whole Fruit

Chocolate Buzz

\$8.50 per person

Coffee, Tea, Decaffeinated Coffee & Bottled Water
Chocolate Chip Cookies
Fudge Brownies
Hershey's Kisses

Sweet Treats

9.95 per person
Coffee, Tea, Decaffeinated Coffee & Bottled Water
Hershey's Assorted Miniatures
M & M's
Twizzlers
Chocolate Covered Nuts

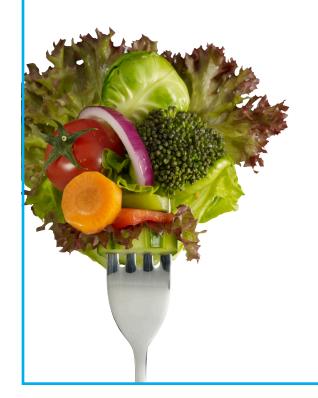
Fresh Cut Fruit Tray (add \$2 per person)





lunch

breakfast breaks lunch packages cocktail hour & dinner sweets beverage



ESSENCE

salads

fish

beef

pasta

desserts

beverages

sandwiches

events at West Point

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sweets

beverage

on the run gourmet boxed lunches to go

Academy Chicken Club Wrap #1

\$11 per person
Grilled Marinated Chicken with Bacon, Provolone,
Onions and Tomatoes

Grilled Veggie Wrap # 2

\$11 per person
Assorted Chef's Choice Grilled Vegetables
topped with a Balsamic Glaze

Arthur Avenue #3

\$11 per person

Ham, Salami, Pepperoni, Provolone, Roasted Red Peppers
on a Kaiser Roll w/Balsamic Glaze

Hudson Valley Sandwich # 4

\$11 per person
Roast Beef with Asiago Cheese topped
with Creamy Coleslaw on a Kaiser Roll





events at West Point

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beverage

luncheon selections

Grilled Lemon Basil Chicken

\$11.95 per person

Lemon and basil marinated chicken breast topped with butter sauce and accompanied with garlic roasted mashed potatoes and rolls and butter

Marinated and Grilled Flank Steak

\$14.95 per person

Marinated and perfectly seasoned flank steak topped with caramelized vidalia onions and served with garlic roasted mashed potatoes and rolls and butter

The Brooklyn Bridge

\$11.95 per person

Hot Panini sandwich stuffed with grilled marinated chicken, roasted red bell peppers and provolone cheese with a garlic mayonnaise spread. Accompanied with coleslaw and pickles

Hot Open-Faced Roast Beef

\$13.95 per person

Perfectly sliced and seasoned hot roast beef sandwich on a kaiser roll served with roasted potatoes.

Aloha Mahi Mahi

\$13.95 per person

A specialty of the Hawaiian Islands, our mahi mahi is served with pineapple salsa, coconut rice and rolls and butter





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luncheon selections

Nonna's Lasagna

\$12.95 per person

Creamy three cheese lasagna topped with a tomato basil sauce and shredded parmesan and served with rolls and butter

Penne Pasta with Shrimp

\$13.95 per person

Al dente cooked penne pasta served with shrimp in a sun-dried tomato cream sauce.

Served with rolls and butter

Caesar Salad

\$12.95 per person

Crispy romaine lettuce served w/shredded parmesan cheese, seasoned croutons and your choice of chicken or flank steak

Served with rolls and butter

House Salad

\$2.50 per person

All entrees are served with coffee, tea, decaffeinated coffee and iced tea Predetermined choice of two luncheons will be offered to your guests Coded place cards required

Served Monday through Friday - Not to be served after 2:00 p.m. (minimum 25 persons)

Saturday & Sunday add \$6 per person.





events at West Point

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lunch buffets

Deli Counter

\$14.95 per persons
Soup du Jour
Roast Turkey
Honey Baked Ham
Genoa Salami
Swiss & American Cheeses
Assorted Rolls and Breads
Garden Salad with Dressings
Potato Salad & Coleslaw
Pickle Spears & Potato Chips
Chef's Choice Dessert

Asian Buffet

\$15.95 per person
Asian Tossed Salad with Mandarin Oranges
Soup du Jour
Stir Fry Steak with Spicy Orange Sauce
Crispy Cashew Chicken with Pineapple
and Sweet and Sour Sauce
Vegetable Chow Mein
White Sticky Rice
Stir Fry Vegetables
Chef's Choice Dessert
Fruit Platter
Fortune Cookies

Ba da Bing Buffet

\$16.95 per person
Classic Caesar Salad
Tri Color Tortellini Salad
Sweet Italian Sausage and Bell Peppers
Chicken Parmigiana
Rigatoni Bolognese
Eggplant Manicotti with a Vodka Sauce
Focaccia and Brick Oven Bread and Butter
Chef's Choice Dessert

Comforts of Home Buffet

\$15.95per person

Mesclun Mix Salad with Dressings
Honey Dipped Fried Chicken
Meatloaf and Brown Gravy
Garlic Roasted Smashed Potatoes
Creamy Macaroni and Cheese
Peas and Pearl Onions
Buttermilk Biscuits
Apple Crisp

The Texas Smorg

\$15.95 per person
BBQ Pulled Pork with Rolls
Grilled Chicken with Tequila and Orange
Ranch Beans
Baked Macaroni and Cheese
Coleslaw
Potato Salad
Corn Bread
Texas Pecan Chocolate Cookies

The Picnic

\$15.95 per person
Creamy Potato Salad
Homemade Coleslaw
Boar's Head Hot Dogs
All Beef Hamburgers
BBQ Chicken Breasts
Grilled Red Onions
Lettuce, Tomatoes, Pickles and Cheese
Condiments and Rolls
Chocolate Chip and Oatmeal Raisin Cookies





All buffets are served with coffee, tea, decaffeinated coffee and iced tea

Served Monday through Friday - Not to be served after 2:00 p.m. (Minimum 50 persons)

Saturday & Sunday add \$6 per person.

packages

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SAVOR

canapes shrimp

bruschetta

tenderloin

cheese

beef wellington

packages events at West Point

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two hour cocktail party package

These packages are perfect for promotion parties, hail and farewells, corporate gatherings, or department parties!

Choose One Package
Both packages are served with Domestic Beer, Wine and Soda.

Just Fun Picking

\$29.95 per person

Choose any four hot Hors d'oeuvres displayed in our silver chafers accompanied with an assortment of Spreads:

Asian Meatballs, Mini Beef Wellington, Quesadilla Rolls, Frank Puffs, Asian Spring Rolls, Buffalo Wings with Bleu Cheese, Mozzarella and Sundried Tomato Skewers, Fried Ravioli, Edamane Potstickers And

Mediterranean Spreads: Hummus, Tomato and Basil Bruchetta, Roasted Red Pepper and Garlic Spread paired with Pita Triangles.

Mixed Bag

\$32.95 per person

Chef attended Pasta Station with your choice of 2 pastas and 3 sauces accompanied with red pepper flakes and grated parmesan cheese.

Also included are Mini Meatballs and a Meat/Cheese/Vegetable Antipasto Display Make Your Own Smores Bar

Oh yes! –You roast the marshmallows and then load your graham crackers with Hershey's chocolate. Fun for everyone!

A full service open bar, please add \$10 per person.





Available Sunday - Friday (Minimum 50 persons)

packages **events** at West Point

breakfast

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three hour cocktail party package

Great for Communions, Engagements, Confirmations and Corporate Gatherings \$41.95

This package includes:

Domestic Beer, Assorted Wines, Soda and Juices

Beautifully Arranged Display of Assorted & Seasonal Cold Foods

Please choose 2

International Cheese, Fresh Cut Seasonal Fruit, Grilled Marinated Vegetables, Tomato and Mozzarella Salad, Bruschetta & Pita Triangles, Seafood Salad, Crudite Arrangement

Selection of Hors d'oeuvres Passed Butler Style

Please choose 3

Fried Macaroni & Cheese Wedges, Coconut Chicken, Mini Egg Rolls, Sweet & Sour Meatballs, Fried Ravioli, Franks in a Blanket, Mini Deep Dish Pizza, Grilled Teriyaki Skewers

Silver Chafer Buffet Station

Please choose 2

Sweet & Spicy Pork, Eggplant Rollatini, Lemon Chicken, Pasta Pomodoro, Sweet Italian Sausage and Peppers, Smoked Beef Brisket, Seafood Tiffany

The Carver Station

Honey Baked Ham, Roasted Turkey or Steamship Round of Beef Accompanied with Rolls and Condiments

Risotto Bar

It's Risotto your way! Varieties of this Italian specialty are created for you by our culinary team.

Choose your favorite combination and we'll prepare it while you wait.

Mashed Potato Bar

Creamy Mashed Yukon and Sweet Potatoes topped with Bacon, Shredded Cheddar, Sour Cream, Chives, Broccoli Florets, Ham, Onions and Tomato Basil Cream Sauce

Beautifully Decorated Occasion Cake for Dessert

Accompanied with Coffee, Tea and Decaffeinated Coffee

For a full service open bar, please add \$12 per person





Available Sunday through Friday (Minimum 50 per person – Maximum 100 persons)

packages **events** at West Point

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beverage

sunday showers at the club

Our Sunday only package includes the following:

Personalized Photo Menu Keepsake for all your Guests Your Choice of Colored Linen and Napkins Seasonal Bud Vase Centerpieces on all Guest Tables Mimosa's, Bellini's, Lemonade and Iced Tea Bar

Healthy Spring Mix with Gorgonzola Cheese, Crushed Walnuts and Sun Dried Cranberries drizzled with a Raspberry Vinaigrette

Guests Choice of

Grilled Marinated Flank Steak with Shallot Demi Glaze Or Lemon Basil Chicken with Light Cream Sauce

Chef's Choice Accompaniments
Hot Rolls and Butter
Coffee, Tea, Decaffeinated Coffee

Showers of Happiness Strawberry Shortcake or Decorated Cupcakes



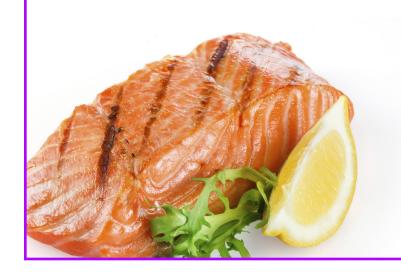


Your three-hour event can run between the hours of 11am – 3pm, Sundays only (Minimum 30 persons)

\$32.00 per person

cocktail hour & dinner

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FLAVOR

salads

salmon

poultry

filet

desserts

beverages

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cocktail hour specialty bars

Jewels of the Sea

Unlimited large peeled Shrimp, Littleneck Clams on the Half Shell, & Oysters all accompanied with fresh Lemon Wedges, Tabasco Sauce & Cocktail Sauce beautifully presented in a hand sculptured ice boat - \$17.95

Tuscan Hot & Cold Antipasto Bar

Our beautifully decorated authentic bar features Prosciutto, Pepperoni, Supersata, Provolone & Mozzarella Cheeses, Marinated Mushrooms, Roasted Red Bell Peppers, Marinated Artichokes, Olives and your choice of one hot dish. All accompanied with assorted Italian and French breads.

Crispy Fried Calamari with Marinara Sauce • Eggplant Rollatini • Broccoli Rabe with Andouille Sausage Rigatoni al'Pomodoro • Penne ala Vodka Orecchiette Pasta with Grilled Chicken in a Portobello Cream Sauce - \$11.95

Mexican Stop

Authentically prepared and presented, our Beef and Chicken Fajitas will be a tremendous hit at any event. Accompanied with; Marinated Peppers and Onion, Guacamole, Shredded Cheddar Cheese, Sour Cream, Onions, Black Beans, Tri-Color Tortilla Chips and Flour Tortilla Shells - \$11.95

Tokyo Bay

Imagine, if you will, our chefs stir frying Beef & Broccoli with Hoisen Sauce, Baby Shrimp with Snow Peas, Stir Fry Vegetables & Sesame Chicken with Vegetables in our state-of-the-art-woks. These favorites are accompanied with Jasmine Steamed Rice, Chilled Lo Mein Salad, Mini Vegetable Spring Rolls & Vegetable Potstickers all served in Chinese take-out cartons with chopsticks - \$11.95

Arthur Avenue

Your choice of any three pasta dishes prepared tableside and made to order with sides of shredded parmesan and crushed red pepper

Gemelli sautéed with Broccoli Rabe and Sweet Italian Sausage • Farfalle al'Pesto with Sun Dried Tomatoes • Orecchiette Pasta with Broccoli & Chicken in a rich Chicken Broth • Cheese Filled Tortellini Alfredo with Peas &

Prosciutto • Penne ala Vodka with Shredded Parmesan • Rigatoni al'Pomodoro • Mini Cheese Ravioli with Garlic Pesto Sauce - \$10.95





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hors d'oeuvre

Cold Hors d'oeuvre

Jumbo Shrimp Cocktail (100 pieces) - \$200.00
Assorted Fresh Cut Fruit Platter (each) - \$85.00
Tomato Bruschetta w/Pita Triangles (100 pieces) - \$95.00
Traditional Stromboli (100 pieces) - \$110.00
California Rolls (100 pieces) - \$150.00
Fresh Tomato & Mozzarella Skewers
(serves 40) - \$180.00
Mini Beef Wellington (100 pieces) - \$140.00
18" Crudite Platter with Dip - \$80.00
18" Domestic Cheese Board with Crackers - \$85.00
18" Hummus Dip with Pita Triangles - \$95.00
Shrimp Remoulade with Cucumber Crostini's - \$125.00

Hot Hors d'oeuvre

(100 piece platter) Spanakopita - \$150.00 Mozzarella Sticks - \$100.00 Asian Chicken Skewers - \$150.00 Italian Sausage en Croute - \$130.00 Franks in a Blanket - \$95.00 Coconut Shrimp - \$175.00 Swedish Meatballs - \$95.00 Baked Brie en Croute - \$140.00 Scallops en Brochette - \$165.00 Stuffed Mushrooms - \$125.00 Grilled Teriyaki Steak - \$140.00 Coconut Chicken - \$105.00 Mini Spring Rolls - \$95.00 Baby Lamb Chops - \$195.00 Clams Casino - \$125.00 Quesadilla Roll Ups - \$105.00 Fried Cheese Ravioli - \$95.00 Asparagus Wrapped Phyllo - \$135.00 Pan Seared Diver Scallops - \$175.00 Beef Bruschetta with Onion-Tomato Relish -\$150.00 Chicken Wing Lollipops - \$175.00





Unlimited Hot Package

\$15.95 per person

Throughout your cocktail hour, we will continuously serve your guests butler style, your choice of any seven hot Hors d'oeuvres

& dinner **events** at West Point

breakfast

breaks

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sweets

beverage

appetizer & dinner selections

APPETIZERS

Family Style Brie en Croute with Dried Fruits, Nuts and Baguettes - \$9.95

Gemelli al' Pomodoro- \$6.95 • Seasonal Chilled Melon Soup - \$4.95

Traditional Shrimp Cocktail -\$9.95 • Maryland Crab Cakes - \$9.95

Penne Pasta with Mushrooms and Sun-Dried Tomatoes in Cream Sauce - \$7.95

Fresh Mozzarella & Tomato with Balsamic Vinaigrette -\$8.95

Family Style Antipasto Platter - \$9.95 • Mussels in Buerre Blanc Sauce - \$9.95

DINNER SELECTIONS

All entrees are served with a mesclun mix salad or iceberg wedge, Chef's choice vegetables and potato or grain, baked rolls and butter, coffee, tea and decaffeinated coffee.

CHAR- GRILLED RIB-EYE STEAK

\$25.95

Perfectly marinated and grilled this 12 ounce steak is sure to melt in your mouth

HUDSON VALLEY APPLE CIDER PORK CHOPS

\$23,95

Our center-cut pork chop with bone-in is marinated in our regions apple cider before hitting the broiler

PAN-SEARED CHICKEN

\$21.95

Pan-seared French chicken breast marinated in our chef's special blend of herbs

BOURBON-GLAZED CHICKEN

\$22.95

Half chicken, marinated and slow roasted in a bourbon glaze sauce





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FILET MIGNON

\$28,95

Marinated 7 ounce cut of filet, served with a red wine demi-glaze

BLACKENED SALMON

\$25.95

8 ounce salmon blackened fillet served with a cilantro cream sauce

CHILEAN SEA BASS

\$29.95

7 ounce pan-seared bass with a citrus buerre blanc sauce

GULF SHRIMP & FILET MIGNON

\$32.95

Seasoned to perfection, our skewered shrimp is paired with a 5 ounce filet mignon

PARMESAN POLENTA CAKE

\$21.95

Served with roasted corn, sautéed spinach in a ragu sauce

WILD MUSHROOM RISOTTO

\$21.95

Vegetarians love this dish. A creamy risotto combined with sautéed wild mushrooms and topped with parmesan cheese





A pre-determined choice of two entrée selections may be offered to your guests (coded place cards are required)

& dinner **events** at West Point

breakfast breaks lunch packages cocktail hour & dinner sweets beverage

dinner buffet

Our buffet includes served mesclun mix of field greens or iceberg wedge salad, choice of dressings, hot baked rolls & butter and coffee, tea and decaffeinated coffee.

\$38.95 per person Minimum 75 persons

Please choose one item from each category

BEEF & PORK

Orange Honey Pork Loin
Italian Meatballs
BBQ Spare Ribs
Beef Tips with Mushrooms and Onions
Sliced Marinated Flank Steak

VEGETARIAN

Green Beans with Cranberries and Almonds
Zucchini Medley
Honey Glazed Baby Carrots
Eggplant Rollatini
Onion Gratin





breakfast breaks lunch packages cocktail hour & dinner swee

sweets

beverage

SEAFOOD

Blackened Cilantro Salmon Mussels in Buerre Blanc Sauce Fillet of Sole Florentine Maryland Crab Cakes

CHICKEN

Honey Dipped Fried Chicken Lemon Herb Chicken Cranberry & Cornbread Stuffed Chicken Breast Bourbon Glazed Roasted Chicken

POTATOES/PASTA/RICE

Penne with Fresh Tomato & Basil Wild Rice Pilaf Gemelli Alfredo Garlic Smashed Potatoes Oven Roasted Potatoes

CARVING BOARD

Steamship Round of Beef Roast Turkey & Cranberry Sauce Baked Virginia Ham Pork Loin with Apple Stuffing





sweets

breakfast breaks lunch packages cocktail hour & dinner sweets beverage



INDULGE

pastries

cakes

sundaes

cupcakes

chocolate fountain

smores

sweets

events at West Point

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sweet desserts

Why not top off your event with one of our delectable desserts?

Vanilla Ice Cream - \$4.95 • Vanilla Ice Cream with Fresh Strawberries - \$6.95

Tiramisu - \$6.95 • Carrot Cake - \$6.95 • Italian Ricotta Cheesecake - \$7.95 • Key Lime Pie - \$6.95

Limoncello Mascarpone Cake - \$7.95 • New York Apple Crumb Cake - \$7.95 • Black and White Mousse Cake - \$7.95

Chocolate Covered Canolli - \$7.95 • Mixed Berry Tart - \$7.95

Or one of our famous dessert bar specialties?

Viennese Table - (minimum 75 persons) – A beautiful variety of Chef's choice cakes, pastries, cookies, fresh fruits, mousses, cherries jubilee and bananas foster - \$11.95

Ice Cream Sundae Bar – Two flavors of your favorite Ice Cream accompanied by a variety of gourmet toppings to include: Oreo Cookies, M & M's, Snickers Bites, Chocolate Covered Nuts & Raisins, Granola, Toasted Coconut, Chocolate Covered Pretzels, Chocolate Syrup, Whipped Cream, Rainbow Sprinkles & Maraschino Cherries - \$8.95

Spectacular Chocolate Fountain – (Minimum 100 persons) Rich, warm, Chocolate flows down a three-tiered fountain while your guests dip Fresh Strawberries, Pineapples, Marshmallows, Rice Krispie Treats, Oreos, Pound Cake, Sugar Wafers & Pretzels into this decadent dessert - \$12.95

Cupcake, Cannoli and Coffee Bar – A tower of magical desserts is the tall order of the day. Enjoy an assortment of Homemade Cupcakes and Cannoli's in a variety of flavors sure to satisfy the child in everyone. To accompany these treats, our Coffee Bar caps off your event with Espresso, Irish Coffee, Jamaican Coffee, Bailey's Cup of Joe, Almond Chocolate Coffee & Russian Coffee - \$10.95

Smores Bar – Bring all the fun of the outdoors ~ indoors with our deluxe "make em' yourself" Smores Bar. Toast Marshmallows on a stick and then smother them in Chocolate & Graham Crackers. A big hit for all ages - \$8.95

Chocolate Cordial Cup Platter – An assortment of top shelf liquors served in mini Chocolate Cordial Cups - \$9.95 per person





beverages

breakfast breaks lunch packages cocktail hour & dinner sweets beverage



ENJOY

champagne cordials red wine white wine tonics beer

non-alcoholic

beverages **events** at West Point

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bar services

The following information will assist you in determining which type of bar service best satisfies your needs:

CASH BAR

Every guest pays the regular price for their drinks as they receive them. The minimum cash sales for a no-host bar is \$150.00 per hour, minimum two hours per bar. A cash register is placed at the bar for tabulating all drinks. If minimum sales are not obtained, it is the sponsor's obligation to pay the difference. This arrangement is appropriate for sponsors with budgetary restrictions who still would like to provide full beverage service to their guests.

OPEN BAR

HOURS	FULL SERVICE	BEER/WINE/SODA
2	\$20.00 per person	\$18.00 per person
3	\$25.00 per person	\$23.00 per person
4	\$30.00 per person	\$26.00 per person
5	\$35.00 per person	\$30.00 per person

MIMOSA & BELLINI BAR - Based on Consumption

Mimosa's and Bellini's will come in an assortment of fruity favors; Peach, Mango, Pear & Kiwi!

KEG BEER

A keg of beer will be set out and tapped with glasses available. There is no refund on the unused portion of the keg. Unused portions may not be taken from the club premises.

ADDITIONAL BEVERAGE SERVICE

Wine Toast - \$5.00 Champagne Toast - \$5.00 Cranberry/Pineapple Punch - \$12.95 per gallon Lemonade Punch - \$10.50 per gallon Raspberry Sangria - \$45.00 per gallon





conditions and information

Reservations for all events at the West Point Club must be secured with a deposit at the time of booking. The amount of deposit required will depend on the particular room reserved. Deposits are non-refundable unless the room is re-booked. Menus and approximate number of guests are required no later than 12 weeks prior to your function. A final guest number is required two weeks prior to your function. This count can be amended up to 72 hours prior to your event.

PARTY FAVORS

Liquor or wine may not be brought into the club or taken out of the Club. If wine or liquor is required, it must be purchased through the Catering Office. Food items may not be brought into or taken out of the club. An exception is made for cakes. A cake-cutting fee of \$1.75 per person will be applied.

PAYMENT

A 50% payment is required at the menu-planning session 12 weeks prior to your function and the balance is required 72 hours prior to your event. MasterCard, VISA, cash and checks are all acceptable. Events which contract bar service are required to leave a credit card on file with us.

SERVICE CHARGES

There will be a 20% service charge applied to all food, beverage and bar selections.

ROOM DECORATIONS

All decorations must meet West Point Fire Department safety regulations. Arrangements for early decorating time or any special requirements must be coordinated in advance with the Catering Office. Depending on the complexity of the decoration and set up, additional charges may be incurred. The West Point Club does not permit the throwing of rice, flower petals or birds seed. Open flame candles or the use of bubbles, confetti or glitter inside or outside the Club is not permitted.

conditions and information

LIABILITY

The club will not be liable for any damages to the patrons or patron's guests and will not assume liability for the loss or damage to articles left in the club prior to, during or following the function. The host/hostess and sponsor assumes full responsibility for the conduct of all persons in attendance at the event and for any damages done to the club or persons as a result of the event. Patrons and his/her guests will conduct the event in an orderly manner in compliance with all laws and West Point regulations. Should an event run past agreed upon vacate time, any overtime wages or other expenses incurred will be the responsibility of the patron. New York State law and the United States Military Academy both require an individual be 21 years of age or older to consume alcoholic beverages. We ask for your cooperation in sharing the responsibility for the conduct of your guests and for ensuring no one under the age of 21 consumes alcoholic beverages in the club. The West Point Club is not an approved child care site and therefore, child care of any kind is not permitted in the facility. The West Point Club is a non-smoking facility.

PARKING

Parking at the West Point Club during regular duty hours (Monday through Friday, 8 a.m. to 4:30 p.m.) is limited. We suggest all off-post groups inquire about the free shuttle bus service on West Point. Ample parking is available at Buffalo Soldier Field (across from the Hotel Thayer). Shuttle buses run every half hour. A schedule is available through the Catering Office. The West Point Club will be happy to arrange private transportation to your guests based on a scheduled fee. Weekend and evening parking is available on Thayer Hall roof, Clinton Field, or Doubleday lots.

Valet Parking Service is available on weekends and evenings only.

