



ROOM RENTAL & BOOKING POLICY

For Official Military Functions: All Wet Downs and PME's will be offered in the lounges at no charge, based on availability. The lounge must be left in the manner that it was found, i.e., tables in place and area policed. If this is not done, a clean-up and set-up fee will be charged to the booking party. Additional room setups will result in additional charges.

Wet Downs and PME's may be scheduled on Monday & Tuesday: 1430-1630, and Wednesday through Friday; 1430-1530.

BEVERAGES

If you would like ONLY the bar opened for a party on a Monday, Tuesday, or Thursday evening, a minimum purchase amount of \$300 must be met at the bar. If you would like a bar included with a catered event, the fee is \$90 for three hours. Bartender fees will be waived if a minimum purchase amount is met. (\$50 per hour for 3 hours minimum)

MILITARY SPONSORED FUNCTIONS

Special Marine Corps Events

THE CLUBS AT QUANTICO

MARINE CORPS
BASE QUANTICO
3017 RUSSELL RD
703-432-0219



P M E

All PME arrangements are booked through The Clubs Catering Office no earlier than 30 days in advance. To make arrangements, contact 703-432-0219. The Catering office will assign the appropriate lounge area for PME's.

MILITARY EVENTS

The Food Operations Department of MCCS has prepared this brochure for special Marine events. Menus are specially designed to meet the needs of Marines for military sponsored functions.

Please consult with our Catering Department if you require a different menu than those shown. We will make every effort to meet your particular needs.



MESS NIGHT CHOICE #1

APPETIZER

French Onion Soup

SALAD

Garden Salad with House Dressing

ENTRÉE

Roast Prime Rib of Beef Au Jus
or
Broiled Breast of Chicken Ver Blanc

ACCOMPANIMENTS

Fresh Vegetables
Roasted Baked Potato
or Twice Baked Potato
Hot Rolls & Butter

DESSERT

Crème Brûlée Cheesecake with
Caramel Sauce

Coffee & Tea
Chablis, Burgundy, Port Wines,
Rum Punch

*\$37.75 Per Person Inclusive
Shrimp Cocktail Appetizer for an
additional \$7.50 Per Person.

DINING-IN CHOICE #2

APPETIZER

French Onion Soup

SALAD

Garden Salad with House Dressing

ENTRÉE

Combination of Grilled Rib Eye Steak
and
Chicken Ver Blanc

ACCOMPANIMENTS

Fresh Vegetables
Roasted Baked Potato
or Twice Baked Potato
Hot Rolls & Butter

DESSERT

Crème Brûlée Cheesecake with
Caramel Sauce

Coffee & Tea
Chablis, Burgundy, Port Wines,
Rum Punch

*\$32.00 Per Person Inclusive
Shrimp Cocktail Appetizer for an
additional \$7.50 Per Person.

PROFESSIONAL DINNER CHOICE #3

SALAD

Garden Salad with House Dressing

ENTRÉE

Roast Prime Rib of Beef Au Jus
or
Boneless Breast of Chicken Ver Blanc

ACCOMPANIMENTS

Fresh Vegetables
Roasted Baked Potato
or Twice Baked Potato
Hot Rolls & Butter

DESSERT

Crème Brûlée Cheesecake with
Caramel Sauce

Coffee & Tea

*\$30.50 Per Person Inclusive
Shrimp Cocktail Appetizer for an
additional \$7.50 Per Person.

* PRICES SUBJECT TO AN 18% SERVICE FEE.