



CATERING GUIDE

Mulligan's Bar & Grill
3313 Fuller Heights Rd. Quantico, VA 22134
703-784-2426 / 703-432-0287
Email: mulliganscatering@usmc-mccs.org
www.quantilocatering.com



WELCOME



Mulligan's Bar & Grill would like to welcome you to experience great service and taste when it comes to your golf outing and special occasion needs. We offer a variety of services to make your catered and non-catered events memorable.

Our Team holds true to the Core Values of Honor, Courage, and Commitment. These Core Values serve as fundamental touch points for moral character, professional behavior, and conduct of the Marine Corps family. Every Marine Corps Community Services team member is additionally guided by similar customer service values including Courtesy, Responsibility, and Loyalty. These Core Values guide each of us individually to provide the greatest in customer service.

Whether you are planning a special occasion, meeting, or an event for a few or many, we can accommodate your needs. Not sure what you need? Don't worry! Our staff is ready to accommodate and make recommendations for a customized menu that best suits your needs and budget.

We want to make sure all our guests experience the utmost in customer service and dining. Customer service is our number one goal, so we invite you to come and visit us or let us cater your special event!

Mulligan's Bar & Grill Management

WELCOME

HOURS OF OPERATIONS:

Conference Room: 0730 - 1700
Pavilion: 1000 – 1900 (April – Sept), 1000 – 1700 (Oct – March)
Mulligan's Dining Room: 1400 – 1700

ROOM RENTAL FEES:

Conference Room, Pavilion or Dining Room.

\$75 per hour
\$600 per 9 hours
\$2,400 per 5 days (9 hours each day)

Room fees may be waved if the total food and beverage charge is greater than the room fee.

MEETING PACKAGES:

- Standard Audio Visual Equipment (included)
- Breakfast Buffet
- Mid-Morning Break
- Lunch Buffet (in room working lunch or in separate space)
- Mid-Afternoon Refreshment Break
- All Day Food and Beverage Service (including Lunch)
- All Day Food and Beverage (excluding Lunch)

Pricing is per person. Applicable for groups of 10 or more participants.

½ DAY MEETING PACKAGE

- Morning Food and Beverage Service
- Morning Food and Beverages and Lunch
- Lunch and Afternoon Food and Beverage Service
- Afternoon Only Food and Beverage Service

Food and Beverage service (based on per person pricing), will be for a one-hour duration unless otherwise noted on menus.

RESERVATIONS

• Reservations may be made by contacting the Mulligan's Office located at The Medal of Honor Golf Course, by phone at 703-432-0287 / 703-784-2424, by email to mulliganscatering@usmc-mccs.org, or by appointment.

• Events are scheduled on a first come, first served basis. Non-Refundable deposits are required to confirm your booking & will go towards payment of the final invoice. All deposits are due at the time of contract signing. Official military events do not require a deposit. These events are limited to: Change of Command, Post & Relief, Relief & Appointments, and Professional Dinners.

• Should you cancel the event for any other reason than "An Act of God"; the authorized host will forfeit the deposit. All cancellations must be submitted via email or in person with a written statement 72 hours in advance.

OUTSIDE EVENT POLICY:

• All outside functions must include an alternative inclement weather plan. If the event cannot be held as scheduled due to acts of nature or to other causes beyond Mulligan's control, the event will be rescheduled to another date acceptable to both the Client & Mulligan's, if possible. If it cannot be rescheduled, the Client shall receive a refund for any deposits & prepayments made with no further liability of Mulligan's to the Client.

MENU REGULATIONS:

- In compliance with Marine Corps Regulations, MCO P1700.30 Chapter 11, paragraph 23, "No food or beverages intended for consumption in the hospitality activity may be brought into the activity by patrons or guests. The only exception may be specialty cakes that the activity cannot produce itself. No food from catering events may be taken away."
- A service fee will be charged to all menu items. An additional service fee applies to all cakes (except wedding cakes), which are cut & served by the wait staff.
- Menu selection & all details should be furnished no later than 5 days prior to the event. Menu changes less than 3 days prior to the event will not be allowed without Management approval & possible surcharge.
- An approximate number of guests attending will be provided at the time of booking. The guaranteed number of guests needs to be provided 72 hours prior to the contracted start time of the event.
- Mulligan's reserves the right to provide an alternate entrée to those guests in attendance above & beyond the actual number agreed on the contract. No reduction in guaranteed guests will be accepted within 3 days of the event.
- Buffet service (based on per person pricing), will be for a one hour duration unless otherwise noted on menus.
- Due to seasonal nature of some food items, they may not be available at the time of finalizing the details. However, an equitable substitute shall be coordinated with the Host & Mulligan's.

ADDITIONAL INFORMATION:

- Mulligan's is NOT responsible for Acts of God, Force Majeure, or any other act, event, circumstance, or condition, beyond the control of The Clubs.
- Mulligan's is not responsible for items left in banquet rooms. All personal items should be removed by the Host immediately following the event. The Client agrees to hold Mulligan's harmless from any loss or damage to Mulligan's property caused by the client and/or guests. Loss or damage to any & all items brought onto Mulligan's premises by the Client & it's guests will be the sole responsibility of the Client. The Client agrees to inform their guests & invitees of this policy.
- All our facilities are tobacco free.

EQUIPMENT SERVICES:

- Audio & visual equipment is available in our rooms.

PAYMENT PROCEDURES FOR CATERED EVENTS:

- Catered events are not confirmed until a nonrefundable deposit is received. The Mulligan's Manager & the Client must sign all contracts. At the time of the contract signing an estimated number of attendees will be given to the Catering Department for planning purposes.
- All non-military events require a deposit at the time of contract signing. A \$250 deposit is required for all events. A \$500 deposit is required for all weddings.
- Mulligan's accepts cash, & credit cards.
- The Client, as the Point-of-Contact (POC), is the only person who may make changes to the contract. Mulligan's Manager & the Client must initial all contract changes. Changes cannot be guaranteed until the Client initials the contract.

BREAKFAST

BAKED BREAKFAST

Assorted Danishes, assorted muffins, assorted bagels with cream cheese, white or wheat toast, seasonal fruits. Served with assorted jams and butter.

HOT BREAKFAST

Fresh scrambled eggs, bacon, sausage patties, crispy potato rounds, white or wheat toast and seasonal fruits. Served with assorted jams and butter.

CREATE YOUR OWN BREAKFAST OR ADD ON

Bagels: plain, cinnamon raisin, poppy seed, sesame seed and onion bagels, served with cream cheese, butter and assorted jellies.

ASSORTED BREAKFAST PASTRIES

Mini danishes: cinnamon raisin, berry, apple, and cheese
Assorted Muffins: chocolate chocolate-chip, banana nut, wild blueberry.

ASSORTED DONUTS, CAKE STYLE

Iced chocolate chip, sour cream, powdered sugar and glazed devils food.

ASSORTED BOXED CEREALS

Cheerios, Honey Nut Cheerios, Rice Chex, Nature Valley Granola Fruit Medley, Cinnamon Chex, served with 2% milk.

SEASONAL FRESH FRUIT TRAY

COFFEE

Regular, decaffeinated and hot tea.

SNACKS AND REFRESHMENTS

FRESH FRUIT TRAY

Red seedless grapes, strawberries, cantaloupe, honeydew and watermelon.

FRUIT AND CHEESE TRAY

Red seedless grape clusters and strawberries, with cubed cheddar, Swiss and pepper jack cheese.

VEGGIE CRUDITÉ

Fresh assorted veggies including celery, carrots, cherry tomatoes, broccoli and cucumber slices.
Served with your choice of ranch, blue cheese or honey mustard dressings.

COFFEE BREAK

Mini danishes: cinnamon raisin, berry, apple, and cheese
Assorted donuts cake style: iced chocolate chip, sour cream, powdered sugar and glazed devils food.
Served with coffee regular and decaffeinated, and assorted hot teas.

BARISTA BREAK

Assorted bagels: plain, cinnamon raisin, poppy seed, sesame seed and onion, served with cream cheese, butter and assorted jellies. Assorted muffins: chocolate chocolate-chip, banana nut, wild blueberry.
Bottled juices: apple, orange, cranberry. Coffee: regular and decaffeinated, and assorted hot teas.

ENERGY BAR

Assorted granola bars, mixed nut bags, assorted yogurts, fresh fruit and energy drinks.

BAKED TREATS

Assorted Cookies, assorted muffins and brownies.

SNACK BAR

Nacho Cheese Doritos, Lays original chips, Pringles: cheddar, sour cream and onion and original, assorted nut bags, full sized Snickers and Skittles.

ASSORTED BEVERAGES

Sodas
Gatorades
Bottled Water
Juices
Coffee
Hot Tea

CATERED BUFFETS

Each Buffet selection comes with your choice of two sides.

CUSTOM SANDWICH BUFFETT

Assorted fresh sliced deli meats and cheeses with dressings, lettuce, tomato and onion.

Served with a variety of breads and rolls to build a personalized sandwich. Add bacon \$1 additional per person.

GRILLED HAMBURGERS AND ALL-BEEF HOT DOGS

Served with lettuce, tomatoes, onions, a variety of sliced cheeses, condiments and potato buns and brioche rolls.

Add bacon \$1 additional per person.

OAK-SMOKED PULLED PORK BARBEQUE

Served with southern-style cole slaw, tangy BBQ sauce and brioche buns.

TEX MEX

Slow-cooked pork carnitas and fajita-style chicken breast.

Served with lettuce, tomatoes, onions, shredded cheddar cheese, sour cream, salsa and flour tortillas.

PASTA PRIMAVERA

Rotini noodles, served with sautéed fresh vegetables, grilled chicken breast, and your choice of creamy alfredo sauce or zesty marinara.

SIDE CHOICES

Southern-style Cole Slaw

Hot Baked Beans

Potato Salad

Potato Wedges

Spicy Tex-Mex Pinto Beans

Caesar Salad

Garden Salad

Dinner Rolls

BAR AND BEVERAGE MENU

BEER

- Domestic Beer 12oz (can)
- Imported Beer 12oz (can)
- Domestic 16oz draft
- Import 16oz draft
- Domestic Keg (½ keg approx. 165 12oz servings)
- Import Keg (½ keg)

- Domestic Keg (¼ keg approx. 75 12oz servings)
- Import Keg (¼ keg)

WINE/LIQUOR

- Wine 5oz
- Well Liquor
- Premium Liquor
- Top Shelf Liquor

FULL BAR

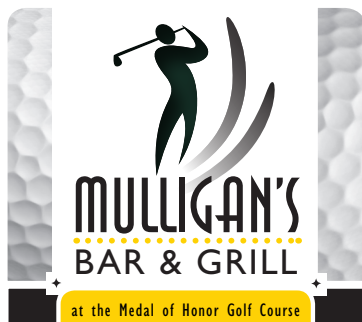
Minimum 25 people – 2 hour timeframe

Cash Bar: Guests pay for individual beverages ordered

Hosted Bar: House maintains a running total for the host to pay at the conclusion of the event

Open Bar: Host pays a per person fee 72 hours prior to the event
Premium Liquor, Wine and Beer

Cigars also available, please speak with your booking agent for variety and price.



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