



# CATERING

at Joint Base Anacostia Bolling

*ADD GREATNESS TO YOUR GATHERING*

*Brochure Updated March 2026*



# CONTENTS

Venue Options	3
.....	
Beverages and A La Carte	4
.....	
Breakfast	5
.....	
Plated Cold Lunch	6
.....	
Hot Plated Lunch and Dinner	7, 8, 9
.....	
Duo Plates	10
.....	
Buffet Lunch and Dinner	11
.....	
Hors d' Oeuvres	12, 13
.....	
Carving Stations and Displays	14
.....	
Desserts	15
.....	
Weddings & General Policies	16
.....	
Rental Item Fee's	17
.....	
Contact Information	18
.....	

## FOR ALL OCCASIONS

Thank you for choosing the Bolling Event Center! We are a premier event venue in the Washington, D.C. metro area, offering exceptional service, amenities, and value. With over 340,000 square feet and seven versatile event spaces, we can accommodate everything from meetings and conferences to receptions and special celebrations. Located on Joint Base Anacostia–Bolling, the club is just minutes from the monuments of Washington, D.C., National Harbor, and Old Town Alexandria, and only 15 minutes from Ronald Reagan National Airport. Guests enjoy a secure, gated location with convenient free parking.

Thank you,  
Bolling Event Center Staff

Our menu is extensive, but not exhaustive. If you have an idea for a special menu, a themed dinner, or a special dish, please ask our Catering staff and we would be happy to put together a custom menu for your special event!

# Venue Options

*We have a variety of rooms available for your special event.  
Rooms are booked on a first-come first-served basis and at the discretion of the  
11th Force Support Squadron Commander.*

## Room Capacity and Fees

Room	Minimum Capacity	Maximum Capacity	Room Fee	Room Deposit
Old Club Room	10	30	\$150	\$75
Fireside Lounge	25	50	\$150	\$75
Arnold Suite	30	60	\$350	\$250
Spatz Room	30	100	\$350	\$250
Tuskegee Room	50	100	\$450	\$250
Washington Dining Room available starting Fall 2026	130	200	\$700	\$500
Capital Ballroom	130	350	\$650	\$500

*Room Fees are waived for Club Members in good standing (all dues paid) who have been an active member for at least 90 days prior to event date.*

*Official Functions IAW 11 FSS Operating Instruction will have room fees waived.*



**Arnold Suite**



**Capital Ballroom**



**Washington Dining Room**



**Tuskegee Room**



**Spatz Room**

# Beverages

1 Gallon serves approximately 16 people  
 3 Gallon minimum unless otherwise specified

Coffee, Regular and Decaf	<i>\$25/gallon</i>
.....	
Iced Tea (Sweet or Unsweet)	<i>\$25/gallon</i>
.....	
Lemonade or Fruit Punch	<i>\$30/gallon</i>
.....	
Infused Water: lemon, cucumber, citrus, tropical	<i>\$2.50 each</i>
.....	
Assorted Sodas (coke, diet coke, coke zero, sprite, orange )	<i>\$2.50 each</i>
.....	
Bottled Water	<i>\$2.00 each</i>
.....	
Assorted Bottled Fruit Juice (Orange, Apple, Cranberry, Grapefruit)	<i>\$ 15 per pitcher, \$35/per gallon</i>



# A La Carte Items

Assorted Bagels with Flavored Cream Cheese	<i>\$40/ dozen</i>
.....	
Freshly Popped Popcorn (Minimum 20PP)	<i>\$2.50/person</i>
.....	
Assorted Fresh Baked Cookies (sugar, chocolate chip, and oatmeal)	<i>\$30/ 2 dozen</i>
.....	
Chewy Chocolate Brownies	<i>\$25/ dozen</i>
.....	
Assorted Danishes	<i>\$30/ dozen</i>
.....	
Donuts	<i>\$30/ dozen</i>
.....	
Lemon Bar Squares	<i>\$35/ dozen</i>
.....	
Yogurt Parfaits (Vanilla Yogurt with Seasonal Berries & Granola)	<i>\$6 each</i>
.....	
.....	
Assorted Yogurt	<i>\$2.00 each</i>
.....	
Mixed fruit & Nuts (N)	<i>\$2.00 each</i>
.....	
Jumbo Soft Pretzels with Brown Mustard and Cheddar Cheese Sauce	<i>\$50/ dozen</i>
.....	
Chex Mix	<i>\$2.50/ each</i>
.....	

# Breakfast Options

All Breakfast options include the following items: Biscuits, Butter, Jelly, Freshly Brewed Coffee, assorted hot tea, orange juice, and water

Minimum Guest Guarantee 20

## Plated Style

Select one, split plate orders will incur \$2 per plate upcharge.

### Sunrise Start

Scrambled eggs, two strips of crispy bacon, two sausage links, biscuit, hash brown potatoes  
\$19 per person

### JBAB Special

Two fresh waffles or pancakes, scrambled eggs, hash brown potatoes, two strips of bacon, two sausage links, two biscuits  
\$22 per person

## Buffet Style

### The Bolling Breakfast Buffet

Fresh waffles or pancakes, scrambled eggs, home fried potatoes, crispy bacon and sausage, grits or sausage gravy, biscuits, fresh fruit salad  
\$27 per person

## Breakfast Additions

### Assorted Fresh Baked Breakfast Breads

Cranberry, banana nut, poppy seed, or lemon  
\$67 per 24 slices

### Selection of Bagels with Cream Cheese

\$40 per dozen

### Assorted Fresh Mini Muffins

\$35 per dozen

### Assorted Fresh Baked Cookies

Chocolate chip, sugar and oatmeal  
\$30 per 2 dozen

### Assorted Whole Fresh Fruit

\$2.00 per person

### Assorted Fresh Fruit Cup

\$5.50 per person

### Assorted Yogurt Cup

\$2.50 per person

### Assorted Danishes

\$2.50 per person

### Assorted Donuts

\$2.50 per person



Whole Fresh Fruit and Mini Muffins



Sunrise Start Breakfast



*Classic Club Sandwich with Chips*

# Lunch Boxes

*All lunch boxes include chips, cookie and a piece of fruit and your choice of soda or bottled water.*

*Minimum Guest Guarantee 20*

## Lunch Box Sandwiches

*All served on toasted 9 grain bread*

### Capital Grilled Chicken Breast

Grilled chicken breast with lettuce, tomato, onion.

*\$17 per person*

### Classic Club

Turkey, bacon, ham, Swiss and American cheese with lettuce, tomato.

*\$19.00 per person*

### Deluxe Deli

Roast beef, ham, and turkey Swiss and American cheese with lettuce, tomato.

*\$18.50 per person*

# Plated Cold Lunch

*All plated cold lunches include coffee, iced tea, and dessert and water.*

*Minimum Guest Guarantee 20*

## Sandwiches

*All served on toasted 9 grain bread and include choice of potato chips or side salad.*

### Capital Grilled Chicken Breast

Grilled chicken breast with lettuce, tomato, onion.

*\$20 per person*

### Classic Club

Turkey, bacon, ham, Swiss and American cheese with lettuce, tomato.

*\$21 per person*

### Deluxe Deli

Roast beef, ham, and turkey Swiss and American cheese with lettuce, tomato.

*\$23 per person*

### Heirloom Ham

Black Forrest ham, romaine, tomatoes Swiss and honey mustard

*\$ 20 per person*

### Salad Add-ons, per person

*Sliced Grilled or fried Chicken Breast \$6.00*

*Marinated Flank Steak \$9.00*

*Grilled Salmon \$9.00*

## Salads

*All served with fresh baked rolls and butter.*

### Oriental Chicken

Diced, marinated and grilled chicken breast with mixed greens with sesame dressing and crispy noodles.

*\$21 per person*

### Southwestern Salad

Slices of marinated beef served on a bed of mixed greens, roasted corn, shredded cheese, black beans, and avocado served with Pico de Gallo and tortilla strips.

*\$21 per person*

### Chef Salad

Ham, turkey, American and Swiss cheeses, boiled eggs, and vegetables on a bed of fresh greens.

*\$19 per person*

### Classic Cobb

Grilled chicken, blue cheese crumble, roasted corn, avocado, diced bacon, tomatoes, and hardboiled egg on mixed greens.

*\$23 per person*

### Homestyle Caesar

Chopped romaine, shredded parmesan and croutons tossed in Caesar dressing.

*\$13 per person*

## Deserts

Assorted Cakes and Pies

# Hot Plated Lunch and Dinner Entrée Selections

*These items include coffee, iced tea, and water, fresh baked rolls with butter, one salad selection, one starch selection, and one vegetable selection & dessert (options shown on next page).*

*Minimum Guest Guarantee 20 (lunch), 30 (dinner)*

## Poultry

### Stuffed Chicken Breast with Glazed Burgundy Sauce

chef's cornbread stuffing.  
\$30.00 per person Lunch  
\$38.00 per person Dinner

### Chicken Cordon Bleu

Boneless breast of chicken rolled with ham and Swiss cheese, breaded, baked, and served with white wine sauce.  
\$30.00 per person Lunch  
\$38.00 per person Dinner

### Roasted Chicken Breast in Lyonnais Sauce

Roasted with onion, garlic, Dijon mustard, fresh parsley and white wine.  
\$29.00 per person Lunch  
\$36.00 per person Dinner

### Chicken Piccata

Sliced chicken breast dipped in egg batter, sauteed with lemon and caper sauce and served with penne pasta.  
\$29.00 per person Lunch  
\$36.00 per person Dinner

## Beef

### Sliced London Broil

Broil served with a rich, creamy mushroom sauce.  
\$30.00 per person Lunch  
\$38.00 per person Dinner

### Roasted and Sliced Beef Tenderloin

Slow roasted beef with fresh herbs, topped with a mushroom merlot sauce.  
\$38.00 per person Lunch  
\$49.95 per person Dinner

### Roasted Prime Rib of Beef

Slow roasted seasoned prime rib of beef, served with au jus.  
\$40.00 per person Lunch  
\$49.95 per person Dinner

### Grilled Beef Tenderloin Filet

Grilled to your specification, optionally topped with sauteed mushrooms and onions.  
\$40 per person Lunch  
\$49.95 per person Dinner



*Grilled Beef Filet with Roast Potatoes and Asparagus*

***Pork, Seafood and Vegetarian Options on Next Page***

# Plated Lunch and Dinner

## Entrées Continued

*These items include coffee, iced tea, and water, fresh baked rolls with butter, one salad selection, one starch selection, and one vegetable selection and dessert (options shown on next page).*

*Minimum Guest Guarantee 20 (lunch), 30 (dinner)*



*Grilled Salmon with Rice Pilaf and Asparagus*

### **Pork**

#### **Pork Tenderloin**

Roasted medallions of pork with balsamic vinaigrette and caper sauce.

*\$30 per person Lunch*

*\$33 per person Dinner*

#### **Grilled Pork Chops**

Stuffed with Chef's freshly made cornbread stuffing, topped with herbed pork gravy.

*\$30 per person Lunch*

*\$33 per person Dinner*

### **Seafood**

#### **Baked Cod Filet**

Baked in a lemon herb sauce.

*\$27 per person Lunch*

*\$32 per person Dinner*

#### **Grilled Salmon**

Grilled filet of salmon with a dill lemon sauce.

*\$33 per person Lunch*

*\$37 per person Dinner*

### **Vegetarian**

#### **Grilled Portobello Mushroom Cap**

Grilled portobello stuffed with herbs, breadcrumbs, and vegetables on top of a bed of couscous.

*\$25 per person Lunch*

*\$29 per person Dinner*

#### **Vegetable Lasagna**

Layers of Lasagna pasta filled with mixed vegetables in a blend of cheeses, served with garlic bread.

*\$25 per person Lunch*

*\$28 per person Dinner*

#### **Mediterranean Bowl**

Rice, chickpeas, red onions, broccoli, feta cheese and tomatoes.

*\$22 per person Lunch*

*\$25 per person Dinner*

#### **Ratatouille**

Zucchini, eggplant, peppers, onions, fresh mushrooms in an herbed tomato sauce.

*\$25 per person Lunch*

*\$29 per person Dinner*

# Plated Side Options

## Salad Options

Fresh Tossed Mixed Greens with tomatoes and cucumbers

Classic Caesar Salad

Pear Salad with Walnuts, Raisins, and Blue Cheese Crumbles

Apple Salad with Raisins and Gorgonzola Cheese

Mixed Baby Greens with Raspberry Vinaigrette

*Salad Dressing Options: Raspberry Vinaigrette, Balsamic, Ranch, Italian, or Honey Mustard*

## Starch Options

Roasted Potatoes

Rice Pilaf

Couscous

Baked Potato with Sour Cream, Butter and Chives

Mashed Potatoes (choice of garlic, cheese, or original with butter)

## Vegetable Options

Fresh Steamed Mixed Vegetables

Green Beans

Fresh Steamed Broccoli with Hollandaise or Lemon Butter Sauce

Fresh Steamed Asparagus with Herbed Butter

Steamed Corn with Butter

Julienned Assorted Roasted Vegetables with Balsamic

## Soup

*(additional \$6.95 per person)*

Tomato Basil

Gazpacho

Asparagus

Minestrone

Cream of Broccoli

Fresh Vegetable

New England or Manhattan Clam Chowder

## Desserts

Assorted Cakes and Pies



*Plated Mixed Greens Salad*

# Plated Dinner Service

## Duo Plates

*Can't make up your mind on just one entree? No problem, we have you covered. All Dinner Duo plates also include: mixed green salad with choice of dressing, rolls and butter, and dessert. Included beverages are iced tea, coffee, and water.*

*Minimum Guest Guarantee 30*

*Must be selected for guest count above 130\**



*Filet Mignon and Salmon Duo Plate*

## Duo Selections

### **Filet Mignon with Grilled Shrimp**

Served with cabernet sauce, roasted shallots with whipped potatoes, fresh vegetables.

*\$70.00 per person*

*\$10.00 to upgrade to scallop*

### **Filet Mignon and Salmon**

Grilled filet with seared salmon and dill sauce, whipped potato, and asparagus.

*\$75.00 per person*

### **Sliced London Broil and Roasted Chicken Breast**

Sliced London Broil with marinated chicken breast, served with rice pilaf and steamed broccoli.

*\$60.00 per person*

### **Grilled Chicken and Roasted Salmon**

Marinated chicken breast with roasted salmon and dill, served with rice pilaf and steamed broccoli.

*\$49.00 per person*

### **Frenched Grilled Lamb Chops and Maryland Style Crabcake**

Served with herb roasted potatoes and roasted brussels sprouts.

*\$85.00 per person*

### **Grilled Lobster Tail and Filet Mignon**

Served with a baked potato and vegetable medley.

*\$80.00 per person*

### **Roasted Chicken Breast and Garlic Butterfly Shrimp**

Marinated chicken breast with sauteed buttery shrimp, served with rice pilaf and sauteed green beans.

*\$60.00 per person*

## **Deserts**

Assorted Cakes and Pies

*Mix and match also available, please ask your Catering specialist for pricing.*

# Hot Buffet Lunch and Dinner Selections

All buffets include coffee, iced tea, and water, rolls with butter, tossed salad with choice of dressing, and dessert.

Minimum Guest Guarantee 20 (lunch), 30 (dinner)

## Classic Buffet

Choose Two Meats, Two Starches, Two Vegetables

\$35.00 per person Lunch

\$40.00 per person Dinner

## Sumptuous Buffet

Choose Three Meats, Two Starches, Two Vegetables

\$45.00 per person Lunch

\$55.00 per person Dinner

### Meat Options

London Broil in Mushroom Sauce

Sliced Roast Beef

Burgundy Beef Sirloin Tips

Savory Baked, BBQ, or Fried Chicken

Chicken Marsala

Grilled Garlic-Lemon Chicken Breast

Roasted Turkey (Carver or pre-sliced)

Baked Tilapia

Fried Catfish

Baked Whiting

### Meat Enhancements

Additional \$6.00 per person

Baked Salmon with Dill

Seafood Newburg

New England Baked Cod

### Starch Options

Garlic Mashed Potatoes

Baked Macaroni and Cheese

Rustic Mashed Potatoes

Steamed Rice

Rice Pilaf

Roasted New Potatoes

Baked Potatoes

Cornbread Stuffing

### Deserts

Assorted Cakes and Pies

### Vegetable Options

Green Beans

Steamed, Buttered Broccoli

Candied Yams

Buttered Corn

English Peas

Glazed Carrots

Mixed Vegetable Medley

Collard Greens

### Vegetable Enhancements

Additional \$2.00 per person

Asparagus



Fried Chicken



Macaroni and Cheese

# Hors D'oeuvres

50 pieces each unless otherwise noted  
Butler service available \$55 per item

## Hot Offerings

### Meatballs (150 pcs)

BBQ, Sweet and Sour, or Swedish  
\$85.00

### Jalapeño Poppers

With Ranch dipping sauce  
\$72.00

### Pigs-in-a-Blanket

\$70.00

### Crispy Fried Chicken Strips

With honey mustard sauce  
\$130.00

### Buffalo Wings

With Ranch dipping sauce  
\$105.00

### Assorted Mini Quiches

\$125.00

### Mini Black Bean and Cheese Quesadillas

\$75.00

### Vegetable Spring Rolls

\$95.00

### Beef and Cilantro Empanadas

\$110.00

### Crispy Chicken Drumsticks

\$100.00

### Pot Stickers with Plum Sauce

Choose vegetable, chicken, or pork.

\$ 75.00

### Deep Fried Crab Balls

Crispy fresh crab with breadcrumbs.

\$ 155.00

## Cold Offerings

### Fancy Deviled Eggs

\$60.00

### Homemade Tortilla Chips and Dip

\$35.00

### Small Cheese Tray with Crackers

\$80.00

### Mozzarella and Olive Tapenade Crostini

\$85.00

### Mini Caprese Skewers

Ripe cherry tomato married with a mozzarella ball and fresh basil.

\$60.00

### Tomato Basil Crostini

\$85.00

### Salmon Tartine

Smoked salmon, fresh onion relish, capers, dill, lemon on toasted bread.

\$115.00

### Steak au Poivre

Thinly sliced tenderloin, butter, herbs, peppercorn, on baguette rounds.

\$115.00

### Chilled Spiced Shrimp Platter

100 pieces

\$ MP

### Fresh Fruit Tray with Dip

Serves 30-40. Smaller than the display option.

\$95.00



Spring Rolls



Buffalo Wings



Cheese and Crackers



Mini Caprese Skewers

## Hot Offerings Cont...

### Mushroom Caps

With succulent crabmeat stuffing.  
\$165.00

### Battered Fried Shrimp

Served with cocktail sauce.  
\$80.00

### Grilled Beef or Chicken Skewers

Served with tangy BBQ sauce.  
\$165.00

### Bacon-Wrapped Scallops

Juicy scallops skewered with crispy bacon.  
\$165.00

### Mini Chicken Cordon Bleu

Chicken chunks, ham, and cheese wrapped in a breadcrumb crust.  
\$100.00

### Chicken Satay Skewers

Served with peanut sauce.  
\$160.00

## Mini Sandwiches

### Baby BLTs

Mini bacon, lettuce tomato sandwiches.

\$ 75.00

### Chicken or Egg Salad Minis

Served on fresh bread.

\$80.00

### Smoked Salmon and Cucumber

Served on fresh bread.  
\$95.00

### Curried Chicken

Served on fresh bread.  
\$ 80.00



Chicken Salad Mini Sandwiches

## Dips

Served by the pound  
1 pound serves 8-10 guests

### Spinach and Artichoke Dip (V)

Chopped spinach and artichoke hearts with cream cheese served warm with assorted gourmet crackers and pita chips  
\$16.00 per pound

### Bacon Jalapeño Dip

Jalapeno, green chili's and bacon in a creamy cheese sauce served with tortilla chips  
\$18.00 per pound

### Queso Blanco (V)

Creamy white cheese sauce served with tortilla chips  
\$13.00 per pound

### Hummus Trio (V)

Red pepper, roasted garlic and classic hummus served with pita chips  
\$15.00 per pound

## Action Stations

Minimum Guest Guarantee 30

### Mashed Potato Creation Station

Customize your own mashed potatoes with an assortment of toppings including crispy bacon, sour cream, chives, avocado, salsa, cheddar, jack and bleu cheeses. Its all up to your imagination!  
\$8.50 per person

### Slider Station

Beef, chicken, and pulled pork with assorted cheeses, and sauces  
\$15.00 per person

### Taco Bar

Beef or chicken, served with all the toppings, cheeses, and sauces  
\$22.00 per person

### Create your own Pasta Station

Assorted pasta, with your choice of toppings, sausage, shrimp, meatballs, onions, green peppers, mushrooms & garlic bread served with Alfredo or marinara sauce  
\$25.00 per person

# Carving Stations and Displays

*Each display serves 35-50 guests depending on the style and meal period of the event*

*Price includes 90 minutes of chef attendant at stations*

## **Large Deli Platter Display**

Assorted sliced deli meats and cheese with rolls and condiments.  
\$155.00

## **Whole Roasted Turkey**

Served with fresh baked rolls, cranberry sauce and mayonnaise.  
\$260.00

## **Honey Glazed Ham**

Served with Fresh baked rolls, mustard and mayonnaise.  
\$325.00

## **Prime Rib of Beef au Jus**

Served with fresh baked rolls, horseradish, mustard and mayonnaise.  
MARKET PRICE

## **Top Round of Beef**

Served with fresh baked rolls, horseradish, mustard and mayonnaise.  
\$395.00

## **Cheese Lovers Board**

Selection of domestic and imported cheeses served with assorted nuts, dried fruits, and olives garnished with berries and grapes with toasted baguette and assorted gourmet crackers  
\$175.00

## **Fresh Seasonal Crudités**

Fresh vegetables, roasted red pepper hummus, ranch or bleu cheese dips paired with pita chips  
\$155.00

## **Seasonal Fruit Display (V)**

A selection of seasonal fruit with assorted dips  
MARKET PRICE

## **Veggie Display (V)**

A Selection of fresh vegetables  
\$95.00



*Buffet in the Spatz Room during the Holidays*

# Dessert Enhancements

All buffets and plated meals (except breakfast) include assorted cake and pie dessert. All other meals will need to order dessert separately. Personal cakes are allowed with a cake service fee.

## Assorted Pies

Apple, pumpkin, sweet potato, lemon, fruits of the forest, meringue  
\$6.00 per person

## Assorted Layer Cake

Chocolate, German chocolate, Boston crème, golden fudge, spiced apple, carrot, chocolate fudge, lemon, coconut.  
\$5.50 per person

## NY Style Cheesecake

Toppings include strawberry, blueberry or cherry.  
\$7.25 per person

## Ice Cream

Vanilla, chocolate, or strawberry.  
\$3.00 per person

## Sherbet or sorbet

Rainbow, orange, mango, or lemon  
\$3.00 per person



NY Style Cheesecake with Strawberry Topping

# Special Diets

We are sensitive to the dietary requirements of our guests. **Please discuss any dietary concerns with the catering staff before your event.**

- Gluten Free products can be substituted for dinner rolls, pastas and other breads.
- Vegetarian options are identified in the brochure, but we can also accommodate Vegan options.



Plated Dinner in the Capital Ballroom

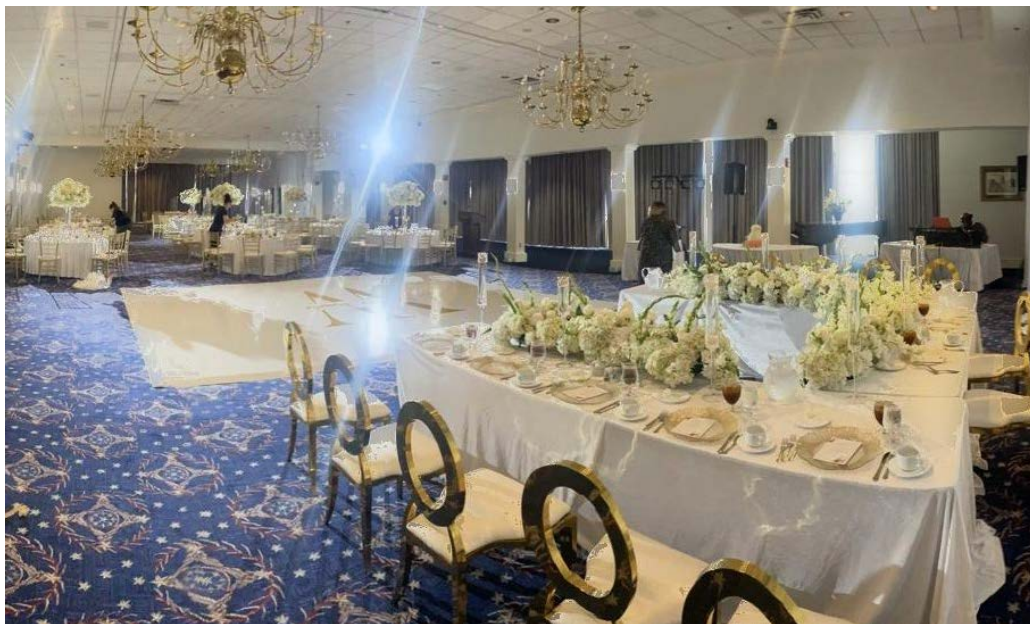
# Wedding Receptions

We would be honored to host your wedding ceremony and reception. We have a variety of options to allow ample space for a bride's room, a banquet room, and stunning images on our grand staircase. Note there is a 75-person minimum for weddings.

Wedding packages include:

1. The Capital Ballroom, Chief's room, Spaatz Room, and the Old Club Room -or-
2. The Washington Dining Room and the Old Club Room

Wedding Room Fee (non-Member)	\$3500.00
Wedding Room Fee (Member)	\$3000.00
4 Hours included, additional hours	\$650.00 each



*A Formal Wedding in the Capital Ballroom*

# Policies

## **Deposits and Cancellations**

A deposit of \$250 - \$500 (depending on room) is due within seven (7) days from the date of booking. This fee will be applied towards the final invoice. In the event of a cancellation less than ninety (90) days from the event date, this deposit is non-refundable

## **Weekend Functions**

Sundays incur a guaranteed sales minimum of \$8,000 and a 30% service charge. Saturdays incur a guaranteed sales minimum of \$2500.

## **Service Charge**

A 20% gratuity will be applied to the total cost of all food and beverage.

## **Menu Selection**

Menu selections must be made no later than 30 days prior to event date.

## **Final Guest Count and Final Payment**

Final food order numbers and final payment are due no later than 7 business days prior to event date.

## **Multiple Entrees**

For guest counts above 130, only one vegetarian and one protein meal may be selected. Consider a dual plate for expanded menu.

## **Decorations**

Decorations may not be affixed to the walls or any other Club property. Consider free-standing and tabletop decorations. Glitter is not permitted.

## **Host**

The host is responsible for the conduct of their guests. Damages to property will be added to the final invoice. The host is also responsible for coordinating base access for guests.

## **Cakes**

Guests are welcome to bring their own cakes. They will incur a \$0.50 per person cake service charge, which includes plates, napkins, forks, and slicing of the cake if desired.

## **Pricing**

Prices are subject to change due to market fluctuations. Prices are considered final once the catering contract is signed and deposit received.

# Rental Item Fees

## Linen Upgrades and Dinnerware

<b>Napkins (colored)</b>	\$3.00
<b>Silverware (upgrade)</b>	\$10.00
<b>Tablecloths (colored)</b>	\$14.00
<b>Overlays (colored)</b>	\$14.00
<b>Chair Upgrade</b>	\$MP

<b>Corkage fee</b>	\$7.00
<b>Additional podium</b>	\$50.00
<b>DJ hook-up fee</b>	\$75.00
<b>Rolling Club TV Monitor</b>	\$75.00
<b>Dance Floor (small)</b>	\$250.00
<b>Dance Floor (large)</b>	\$350.00
<b>Screen and Projector fee</b>	\$100.00
<b>Additional Stage</b>	\$450.00

## Staff and Server Fees

<b>Bartender</b>	\$250.00
<b>Buffet Serving (per dish)</b>	\$55.00
<b>Cake Serving (per person)</b>	\$1.50
<b>Butler Service Hors d'oeuvres</b>	\$55.00

## Room Fees Include:

- Staff to set-up and tear-down tables, chairs, linens
- Pre- and post-event room cleaning
- Standard podium and microphone
- Access to stage in Capital Ballroom and Washington Dining Room

## All Plated and Buffet Meals Include:

- Experienced banquet servers
- Standard table and chair setup
- White tablecloths and napkins
- Standard cutlery, dishware, glassware
- Additional table for registration, cake, or display



*A Formal Plated Table Setting*



**Ms. Jennifer Moreland**

(P): (202) 284-3992

Email: [jennifer.moreland@us.af.mil](mailto:jennifer.moreland@us.af.mil)

**JBAB Catering**

Building 50

Joint Base Anacostia-Bolling,

Washington, DC, 20032