

Marine Corps Air Station ★ Miramar

Officers' Club

Catering & Events



S E M P E R F I D E L I S

★ ★ ★ Catering & Events Menu ★ ★ ★

CATERING OFFICE

858·307·4814

ombmiramar.cateringevents@usmc-mccs.org

“Doing the right thing, for the right people, at the right time.”

A Tradition of Excellence

CATERING MENU

Officers' Club — MCAS Miramar



Welcome to the Officers' Club at MCAS Miramar — where tradition meets hospitality. For over a generation, our team has had the honor of serving Marines, their families, and distinguished guests at the events that matter most. From morning briefings and unit luncheons to formal Mess Nights, every gathering is approached with the same standard of care.



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All prices subject to a 20% service charge. All prices subject to change.

BREAKFAST & BRUNCH

To begin the day with distinction

BREAKFAST PACKAGES — Minimum 20 guests; below 20, \$50.00 charge applies. **BUFFETS** — Minimum 50 guests; below 50, \$75.00 charge applies.

CONTINENTAL

\$15 per person

- Assorted Pastries — muffins, danish, croissants
- Orange, Pineapple & Cranberry Juice
- Freshly Brewed Regular & Decaf Coffee
- Hot Tea Station with assorted teas

ELEVATED CONTINENTAL

\$17 per person

- Assorted Pastries — muffins, danish, croissants
- Sliced Fresh Seasonal Fruit
- Yogurt Bar — granola, berries, honey, dried fruit
- Orange, Pineapple & Cranberry Juice
- Freshly Brewed Regular & Decaf Coffee, Hot Tea Station

BUFFETS

MIRAMAR BREAKFAST BUFFET

\$21 per person

- Sliced Fresh Seasonal Fruit
- Assorted Pastries
- Scrambled Eggs
- Crispy Bacon & Sausage Links
- Breakfast Potatoes
- Juices, Coffee & Tea Service

OFFICER'S BRUNCH BUFFET

\$27 per person

Everything in the Miramar Buffet, plus your choice of one:

- Eggs Benedict — Canadian bacon, hollandaise
- Belgian Waffles or Pancakes — berries, maple syrup, whipped cream
- Biscuits & Sausage Gravy
- Build-Your-Own Omelet Station +\$4 pp

À LA CARTE

- Muffins (dozen) — \$28
- Donuts (dozen) — \$26
- Danish (dozen) — \$26
- Cinnamon Rolls (dozen) — \$34
- Croissants (dozen) — \$28
- Bagels & Cream Cheese (doz) — \$30
- Yogurt Bar — \$5 pp
- Yogurt Cups — \$3 ea
- Cereal Station — \$5 pp
- Whole Fresh Fruit — \$2 ea
- Unlimited Coffee/Tea Station — \$3 pp
- Breakfast Sandwiches or Burritos — \$6 ea

BUILD YOUR OWN LUNCH BUFFET

A midday spread, composed to your standard

MINIMUM 50 GUESTS. Below 50, a \$75.00 service charge applies.

TWO ENTRÉES

\$30

per person

THREE ENTRÉES

\$34

per person

FOUR ENTRÉES

\$38

per person

Premium entrée selections additional, as noted

SALAD — CHOICE OF ONE

- ✦ Fresh Garden — mixed greens, feta, balsamic
- ✦ Caesar — romaine, parmesan, herb croutons
- ✦ Spinach — chopped egg, bacon, champagne vinaigrette
- ✦ Orzo — arugula, dried cranberries, feta
- ✦ Pasta — fusilli, peppers, lemon vinaigrette

STARCH — CHOICE OF ONE

- ✦ Brown Butter Rice Pilaf
- ✦ Garlic Mashed Potatoes
- ✦ Roasted Rosemary Heirloom Potatoes
- ✦ Buttered Egg Noodles
- ✦ Macaroni & Cheese
- ✦ Cilantro Lime Rice

VEGETABLE — CHOICE OF ONE

- ✦ Roasted Vegetable Medley
- ✦ Green Bean Almondine
- ✦ Honey Butter Roasted Carrots
- ✦ Sautéed Corn & Black Bean
- ✦ Steamed Broccoli with Lemon
- ✦ Oven Roasted Brussels Sprouts

ENTRÉES

- ✦ Teriyaki Marinated Chicken
- ✦ Lemon Herb Roasted Chicken
- ✦ Chicken Piccata — capers, white wine
- ✦ BBQ Chicken Legs
- ✦ Penne Marinara with Italian Sausage
- ✦ Cheese Tortellini with Pesto Cream
- ✦ Meatballs in Marinara
- ✦ Slow Roasted Pork Loin — apple compote
- ✦ Sliced Roast Beef with Au Jus
- ✦ Beef & Broccoli Stir Fry
- ✦ Battered Cod with Citrus
- ✦ Eggplant Parmesan (V)
- ✦ Stuffed Portobello with Quinoa (V)

PREMIUM ENTRÉES

- ✦ Chicken Cordon Bleu — +\$2 pp
- ✦ Sliced Tri Tip with Demi-Glace — +\$3 pp
- ✦ Pan Seared Salmon — +\$4 pp
- ✦ Grilled Mahi-Mahi — +\$4 pp

INCLUDED WITH BUFFET

- ✦ Chef's Assorted Desserts

Includes fresh rolls and butter, water and iced tea on tables, full place setting

Lunch buffets are available 10:00 AM – 2:00 PM only.



PLATED LUNCHEONS

Three courses, served with care

MINIMUM 20 GUESTS. Below 20, a \$50.00 service charge applies. All entrées served with rice pilaf and roasted mixed vegetables.

FIRST COURSE — CHOICE OF ONE

FRESH GARDEN SALAD

Mixed greens, shaved carrots, heirloom tomatoes, red onion, feta cheese, balsamic vinaigrette

SPINACH SALAD

Spinach, chopped egg, bacon bits, champagne vinaigrette

CAESAR SALAD

Chopped romaine, herb croutons, parmesan, classic Caesar dressing

ORZO SALAD

Orzo, arugula, cherry tomatoes, dried cranberries, feta, champagne vinaigrette

SECOND COURSE — CHOICE OF ONE

TERIYAKI CHICKEN

\$27

Teriyaki marinated grilled chicken breast

CHICKEN CORDON BLEU

\$30

Breaded chicken stuffed with ham, Swiss, and American cheese

CHICKEN MOREL

\$31

Grilled boneless chicken breast, brown demi-glace, morel mushrooms

ROAST BEEF

\$32

Sliced roast beef with au jus

GRILLED SALMON

\$34

Grilled filet, creamy lemon caper butter sauce, fresh dill

GRILLED MAHI-MAHI

\$36

Grilled mahi-mahi with citrus-mango salsa

VEGETABLE WELLINGTON (V)

\$28

Roasted vegetables & mushroom duxelles in puff pastry

THIRD COURSE — CHOICE OF ONE

TRIPLE CHOCOLATE MOUSSE CAKE

Chocolate sauce

RED VELVET CAKE

Raspberry reduction

FLOURLESS CHOCOLATE CAKE (GF)

Whipped cream

LEMON OLIVE OIL CAKE

Lightly whipped cream

THEMED BUFFET LUNCHEONS

Five culinary destinations · per person

MINIMUM 50 GUESTS. Below 50, a \$75.00 service charge applies.

MEXICAN BUFFET

2 Proteins \$26 pp | 3 Proteins \$32 pp

★

- ✦ Lime Marinated Chicken
- ✦ Verde Pork
- ✦ Beef Barbacoa +\$1.50
- ✦ Chicken or Beef Tamale
- ✦ Cheese or Chicken Enchilada
- ✦ Carne Asada +\$3
- ✦ Battered Fish +\$3.50
- ✦ Cilantro-Lime Shrimp +\$4

Includes: refried beans, Mexican rice, salsas, pico, sour cream, guacamole, tortillas, chips

Dessert Add-Ons: Churros with Caramel Sauce +\$3 pp · Tres Leches Cake +\$4 pp

ITALIAN BUFFET

2 Entrées \$24 pp | 3 Entrées \$29 pp

★

- ✦ Meatball Spaghetti Marinara
- ✦ Chicken Fettuccini Alfredo
- ✦ Penne with Italian Sausage
- ✦ Chicken Penne Pesto
- ✦ Cheese Tortellini
- ✦ Brown Butter Gnocchi
- ✦ Chicken Parmesan or Eggplant (V)
- ✦ Chicken Marsala +\$2
- ✦ Shrimp Scampi +\$4

Includes: Caesar salad, orzo salad, garlic bread

Dessert Add-Ons: Tiramisu +\$4 pp · Cannoli Bites +\$3 pp

ASIAN BUFFET

2 Proteins \$27 pp | 3 Proteins \$30 pp

★

- ✦ Teriyaki Chicken
- ✦ Beef & Broccoli
- ✦ Kung Pao Chicken
- ✦ Sweet & Sour Pork or Tofu (V)
- ✦ Mongolian Beef +\$2
- ✦ Korean BBQ Bulgogi +\$3
- ✦ Honey Garlic Shrimp +\$4

Includes: Asian salad, fried rice, vegetable stir fry, fortune cookies

Dessert Add-On: Mochi +\$3 pp

AMERICAN BUFFET

2 Proteins \$24 pp | 3 Proteins \$27 pp

★

- ✦ Hot Dogs & Hamburgers (with toppings)
- ✦ Corn Dogs
- ✦ Chicken Wings (BBQ, Carolina Gold, Umami, Buffalo)
- ✦ BBQ Chicken Breast or Pulled Pork
- ✦ BBQ Salmon Filet +\$3
- ✦ Whiskey BBQ Pork Ribs +\$4.50
- ✦ BBQ Brisket +\$5

Includes: Caesar salad, mac & cheese, potato salad, coleslaw, cornbread

Dessert Add-Ons: Apple & Peach Cobbler +\$3 pp · Brownies & Cookies +\$2.50 pp

MEDITERRANEAN BUFFET NEW

2 Proteins \$27 pp | 3 Proteins \$31 pp

- ✦ Chicken Souvlaki Skewers
- ✦ Beef & Lamb Gyro
- ✦ Spanakopita (V)

- ✦ Lemon Herb Roasted Chicken
- ✦ Falafel with Tahini (V)

Includes: Greek salad, rice pilaf, roasted vegetables, pita, hummus, tzatziki, tabbouleh

Dessert Add-Ons: Baklava +\$3 pp · Greek Yogurt with Honey & Berries +\$3.50 pp



CONFERENCE PACKAGE

A full day, fully provisioned

MINIMUM 20 GUESTS. Below 20, a \$50.00 service charge applies.

ALL-INCLUSIVE ★ **\$47** PER PERSON

CONTINENTAL BREAKFAST

- ✦ Assorted pastries — muffins, danish, croissants
- ✦ Orange, pineapple, cranberry juice
- ✦ Regular & decaf coffee, hot tea station

Upgrade to Elevated Continental +\$2

Upgrade to Miramar Buffet +\$4

Upgrade to Officer's Brunch +\$6

AFTERNOON BREAK

- ✦ Fresh baked cookies and brownies
- ✦ Assorted sodas and bottled water
- ✦ Refreshed coffee and tea service

LUNCH BREAK

Choice of any Themed Lunch Buffet

- ✦ Mexican (3-entrée option +\$2)
- ✦ Italian (3-entrée option +\$3)
- ✦ Asian (3-entrée option +\$3)
- ✦ American (3-entrée option +\$3)
- ✦ Mediterranean (3-entrée option +\$4)

Premium entrée selections additional

ALL DAY

- ✦ Freshly brewed regular and decaf coffee
- ✦ Hot tea station with assorted teas
- ✦ Fruit-infused water station

INCLUDED

- ✦ AV Package — screen, projector, microphone, podium
- ✦ Mints at each seat





A Marine Corps Tradition

MESS NIGHT

Honoring the legacy, observing the customs



MINIMUM 50 GUESTS. Below 50, a \$75.00 service charge applies.

FIRST COURSE

Chef's Mixed Green Salad

Mixed greens, shredded carrots, heirloom tomatoes, red onions, balsamic vinaigrette

Served with dinner rolls, whipped butter, and house white wine



SECOND COURSE — DUO ENTRÉE

Skirt Steak with Demi-Glace · Chicken Cordon Bleu

Served with rice pilaf and roasted vegetables

Served with house red wine



THIRD COURSE — CHOICE OF ONE

APPLE PIE

Vanilla ice cream, caramel sauce

TRIPLE CHOCOLATE MOUSSE CAKE

Chocolate sauce

RED VELVET CAKE

Raspberry reduction

FLOURLESS CHOCOLATE CAKE (GF)

Whipped cream

MESS NIGHT PACKAGE ★ **\$58** PER PERSON

INCLUDES BY TRADITION

- ★ "Parade of Beef" before the First Course
- ★ Rum Punch & Grog Bowl (alcoholic and non-alcoholic)
- ★ Port Wine
- ★ Bar Available

DINNER SERVICE

Buffet & plated packages

MINIMUM 50 WEEKDAYS / 100 WEEKENDS. Below minimums, \$300/\$500 service charge applies.

BUFFET 2 ENTRÉES

\$49

per person

BUFFET 3 ENTRÉES

\$54

per person

BUFFET 4 ENTRÉES

\$58

per person

3-COURSE PLATED

\$50

single · \$55 duo

4-COURSE PLATED

\$59

single · \$63 duo

All dinner buffets and plated dinners include a chef's assortment of desserts · 4-course plated includes a chef-created amuse-bouche

SALAD — CHOICE OF ONE

- ✦ Mixed Green
- ✦ Caesar
- ✦ Orzo
- ✦ Spinach with candied walnuts
- ✦ Pasta
- ✦ Caprese
- ✦ Roasted Beet & Goat Cheese

STARCHES

- ✦ Garlic Mashed Potatoes
- ✦ Roasted Rosemary Heirloom Potatoes
- ✦ Panko Mac & Cheese (Lobster +\$5)
- ✦ Brown Butter Rice Pilaf
- ✦ Truffle Parmesan Risotto +\$1.50
- ✦ Potato Au Gratin

VEGETABLES

- ✦ Roasted Vegetable Medley
- ✦ Sautéed Corn & Black Bean
- ✦ Green Bean Almondine
- ✦ Lemon Parmesan Asparagus +\$1.50
- ✦ Honey Butter Roasted Carrots
- ✦ Roasted Brussels (Pork Belly +\$1.50)
- ✦ Charred Broccolini

ENTRÉES

- ✦ Pan Seared Salmon — lemon saffron
- ✦ Chicken Cordon Bleu — herbed cream
- ✦ Chicken Piccata
- ✦ Alfredo Tortellini with Roasted Chicken
- ✦ Mahi-Mahi — pineapple salsa
- ✦ Brown Sugar Roasted Pork Loin — apple compote
- ✦ Airline Chicken — lemon beurre blanc
- ✦ Sliced Tri Tip — red wine demi
- ✦ Grilled Beef Filet — red wine demi
- ✦ 6-Hour Braised Short Rib +\$2 pp
- ✦ Pan-Seared Sea Bass +\$8

CARVING STATIONS

See following page for chef-attended carving station options



CARVING STATIONS

Chef-attended live carving — add to any package

Each carving station is staffed by an Officers' Club chef who carves to order in front of your guests. Pricing is per person and includes the carver and appropriate sauces. Stations may be added to any buffet or plated package, or substituted as your headline entrée.

HERB-ROASTED TURKEY BREAST <i>Carved to order with pan gravy and cranberry compote</i>	+\$4 pp	HONEY GLAZED HAM <i>Bone-in ham with whole grain mustard and pineapple glaze</i>	+\$5 pp
SLOW ROASTED TOP ROUND OF BEEF <i>Sliced to order with au jus and creamy horseradish</i>	+\$6 pp	ROASTED PORK LOIN <i>Apple cider brined, with apple compote and whole grain mustard</i>	+\$6 pp
WHISKEY GLAZED BRISKET <i>12-hour smoked brisket with bourbon BBQ sauce and pickled onions</i>	+\$9 pp	CEDAR PLANK WHOLE SALMON <i>Whole side of salmon with dill cream and lemon caper relish</i>	+\$10 pp
HERB-CRUSTED PRIME RIB <i>Slow roasted prime rib with au jus and creamy horseradish</i>	+\$11 pp	WHOLE BEEF TENDERLOIN <i>Peppercorn-crusted tenderloin with red wine demi-glace and béarnaise</i>	+\$14 pp

WHOLE ROASTED SUCKLING PIG

A traditional special-event presentation: whole suckling pig carved tableside with mojo verde and apple mostarda
Market Price · Minimum 75 guests



HORS D'OEUVRES

Each selection serves fifty pieces

HOT

- ✦ Italian Meatballs — \$140
- ✦ Chicken Waffle Bite — \$170
- ✦ Chicken Skewer (3 styles) — \$170
- ✦ Coconut Shrimp — \$195
- ✦ Pork Lumpia — \$160
- ✦ Smoked Gouda Mac Bites — \$170
- ✦ Spanakopita — \$160
- ✦ Pulled Pork Sliders — \$180
- ✦ Cheese Hot Honey Bite — \$150
- ✦ Mini Grilled Cheese w/ tomato bisque — \$155
- ✦ Pork Belly Skewers — \$180
- ✦ Ham & Cheese Panini Bites — \$180
- ✦ Asian Chicken Crepe — \$170
- ✦ Chicken Quesadilla Bites — \$155
- ✦ Loaded Potato Skins — \$150
- ✦ Mini Spicy Philly Cheese Steak — \$160
- ✦ Sweet Thai Shrimp Skewers — \$255
- ✦ Bacon-Wrapped Dates **NEW** — \$165
- ✦ Crab Rangoon **NEW** — \$185
- ✦ Mini Beef Wellington **NEW** — \$235

COLD

- ✦ Cucumber Hummus Cup — \$140
- ✦ Caprese Skewers — \$140
- ✦ Vegetable Crudit  Cups — \$135
- ✦ Watermelon Skewers — \$130
- ✦ Ricotta Toast — \$140
- ✦ Antipasto Skewers — \$145
- ✦ Grilled Vegetable Sliders — \$150
- ✦ Mini Avocado Toast — \$145
- ✦ Individual Tuna Poke — \$185
- ✦ Deviled Eggs Sampler — \$150
- ✦ Smoked Salmon Crostini **NEW** — \$185
- ✦ Beef Tartare on Crostini **NEW** — \$215
- ✦ Shrimp Cocktail Shooters **NEW** — \$195

DISPLAYED

- ✦ Vegetable Crudit  — \$175
- ✦ Fresh Fruit Display — \$170
- ✦ Imported & Domestic Cheese Board — \$285
- ✦ Assorted Sushi Platter — \$180
- ✦ Mediterranean Mezze Board **NEW** — \$225
- ✦ Antipasto Display **NEW** — \$260



BAR SERVICE

Per person packages · consumption · cash · hosted



PER-PERSON PACKAGES

Based on total adult guests · 4 hours max · \$11 pp each additional hour

STANDARD \$11 PER PERSON ★ - Assorted sodas, bottled water - House wines - Regular craft & IPA draft beer	SILVER \$22 PER PERSON ★ ★ - Assorted sodas, bottled water - House wines - Well liquors with garnishes - Regular craft & IPA draft beer	GOLD \$29 PER PERSON ★ ★ ★ - Assorted sodas, bottled water - House wines - Top shelf liquors with garnishes - Two craft & IPA draft beers
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ALTERNATIVE BAR OPTIONS

HOSTED BAR

Host pays for all beverages consumed at established menu prices. \$550 minimum + 20% service charge.

CASH BAR

Guests pay individually. Host covers bartender labor: \$200 fee (3-hour min, 4-hour max). Credit cards accepted.

DISPLAYED BAR <i>Pre-ordered beer, wine & canned cocktails — charged by consumption</i> Domestic Beer \$7 ea · Import Beer \$8 ea · House Wine \$23/bottle · Canned Cocktail \$10 ea

BAR ADD-ONS

- Signature cocktail creation — \$4 pp
 - Champagne toast upgrade — \$3 pp
- Mimosa Bar (brunch) — \$12 pp
 - Bloody Mary Bar (brunch) — \$14 pp

EVENT ENHANCEMENTS

Audio / Visual, lighting, dance floor & more

Tables, chairs, standard linens, china, glassware, and flatware are **included** with all food packages. The items below are optional enhancements available à la carte.

AV PACKAGE

\$275 per event

Screen, projector, microphone, podium, and all AV needs

DJ HOOKUP

\$100 per event

Sound system access & connection for client-provided DJ

The Conference Package on page VII already includes the AV Package.

À LA CARTE AUDIO / VISUAL

- ✦ HD Projector — \$125
- ✦ Wireless Handheld Mic — \$50 ea
- ✦ Podium (no mic) — \$35
- ✦ Podium with Mic — \$75
- ✦ DJ Speaker w/ Bluetooth — \$125
- ✦ Wireless Clicker — \$15
- ✦ Laptop Rental — \$75
- ✦ HDMI / Adapter Kit — \$20
- ✦ Extension Cords / Power Strips — \$10/set

LIGHTING

- ✦ Uplighting — Set of 6 — \$185
- ✦ Uplighting — Set of 12 — \$315

DANCE FLOOR

- ✦ Dance Floor Rental — \$350

LINEN & TABLETOP

House linens are **included** with all food packages. Available in cream, white, black, red, blue, navy blue, or gold.

- ✦ Specialty Colored Linen (round) — \$18 ea
- ✦ Specialty Colored Linen (8' rect) — \$22 ea
- ✦ Floor-Length Linen — \$12/table
- ✦ Chair Sash — \$3 ea
- ✦ Charger Plates — \$3 ea

DÉCOR & AMBIANCE

- ✦ Ceremony Arch — \$250
- ✦ Aisle Runner — \$75
- ✦ Easel Rental — \$15 ea
- ✦ Table Number Stands (set of 20) — \$40
- ✦ Votive Candle Centerpiece — \$12/table
- ✦ Hurricane Vase Centerpiece — \$25/table
- ✦ Card Box / Memory Table Setup — \$50

SERVICE & STAFFING

- ✦ Additional Bartender — \$150 (4 hr min)
- ✦ Additional Server — \$125 (4 hr min)
- ✦ Coat Check Attendant — \$125
- ✦ Event Greeter / Usher — \$100
- ✦ Extended Service Hour — \$200/hr

All add-ons subject to availability. Confirm with the catering office at booking.



MEETING ROOMS & VENUES

Capacity charts & rental rates

Capacity figures reflect maximum guest seating. Please plan appropriately for additional setup needs, audio/visual, and dance floor space.

ROOM	RENTAL	DIMENSIONS	SQ. FT.	BANQUET	RECEPTION	THEATER	CLASSROOM
Main Ballroom	\$3,700	60' × 64' × 12'	3,445	250	400	400	240
Entire Officers' Ballroom	\$2,500	All three Officers' Ballroom sections combined					
Hornet — Officers' Ballroom (N) w/ bar	\$1,200	46' × 30' × 12'	1,150	80	100	120	58
Osprey — Officers' Ballroom (M)	\$800	35' × 30' × 12'	1,050	70	90	90	30
Super Stallion — Officers' Ballroom (S)	\$500	35' × 20' × 12'	700	30	60	60	30
WOXOF	\$700	—	1,312	48	40–50	50	20
Patio	\$500	—	1,570	Outdoor — capacity varies by setup			

Additional layouts available on request: Boardroom, U-Shape, Hollow Square, Exhibit. Contact catering for full configuration capacities.

MAIN BALLROOM SUITE

- ✦ Main Ballroom — 3,445 sq. ft.
 - ✦ Main Ballroom Stage — 183 sq. ft.
- ✦ Main Ballroom Foyer — 286 sq. ft.
 - ✦ VIP Room (included)

All venues include set up, breakdown, and clean up. Tables, chairs, house linens (cream, white, black, red, blue, navy blue, or gold), china, glassware, and flatware are included with all food packages. The Officers' Club reserves the right to reassign rooms based on final attendance.

TERMS & CONDITIONS

Please review these standard terms governing all catered events at the MCAS Miramar Officers' Club. A complete Banquet Event Order (BEO) will be issued upon booking.

DEPOSIT & BOOKING

Reservations are held tentatively for five (5) days after issuance of this agreement. A **\$500 deposit**, copy of the sponsor's military ID, and signed agreement are required to confirm. The deposit is **non-refundable but transferable one time** to a new event date. Final payment is due fourteen (14) business days prior to the event. Accepted forms: credit card or cashier's check/money order payable to MCCS — MCAS Miramar.

GUEST GUARANTEES

A final guaranteed guest count is required fourteen (14) business days prior to the event and becomes the minimum for billing. If no guarantee is received ten (10) business days out, the original estimate is used. Guest counts may be increased — but not decreased — within five (5) business days of the event. Food and beverage are prepared for the guaranteed number plus 5%.

CANCELLATION

Cancellations 90 days or less prior to the event: deposit non-refundable (transferable once to a new date). Within 30 days: deposit forfeited plus up to 50% of the anticipated balance. Within 14 days: 100% of the anticipated balance. Cancellations due to official military obligations receive a full deposit refund with documentation; we will first take all reasonable steps to accommodate the event at a suitable on-base location.

OUTSIDE FOOD & BEVERAGE

Except for commercially made cakes, all food and beverage must be provided by the Officers' Club. Outside food or beverage will be confiscated by Officers' Club staff and not returned. A **\$1.00 per person cake cutting fee** applies to all commercially made cakes. Ceremonial cakes are authorized at no charge unless cut or consumed, in which case the cutting fee applies. **Food may not be**

taken home from the event. Per food and health regulations, buffet food may not remain on display longer than 1.5 hours.

ROOM SETUP & DÉCOR

Room setup begins three (3) hours before the scheduled start time. Decorations may be brought in two (2) hours before the start at no additional charge and must be approved by the facility in advance. House linens are provided at no extra charge with all food and beverage minimums.

BASE ACCESS

An alphabetized guest list is required at the Catering Office by noon, fourteen (14) working days prior to the event. The list is forwarded to the Provost Marshal for base access authorization. Failure to provide the list on time may result in cancellation with up to a 50% penalty. Admittance will be denied to anyone driving without a current valid driver's license, registration, and proof of insurance.

ENTERTAINMENT & CONDUCT

All entertainment must comply with Marine Corps MCCS Policy Manual (MCO P1700.30) and be suitable for a mixed community audience. Activities that could result in embarrassment to the military are prohibited. Hosts and sponsors are responsible for the conduct of their guests and conformity with all MCAS Miramar regulations.

PRICING & MODIFICATIONS

All prices, services, and programs are subject to change without notice and are not negotiable. A **20% service charge** applies to all food and beverage. This agreement constitutes the total understanding between the parties; no oral modifications will be honored.

CATERING OFFICE

858-307-4814

ombmiramar.cateringevents@usmc-mccs.org

4472 Anderson Avenue · San Diego, CA 92145



SEMPER FIDELIS