



## *Catering Brochure*



6633 Sportsman's Lane  
Fort Campbell KY 42223



The Smokehaus Restaurant is quietly nestled back in the woods. Enjoy the all-you-choose-to-eat Smokehaus Buffet which includes our smoked meats, award- winning schnitzel, a variety of your favorite home-style entrees and side items, a full soup and salad bar, plus dessert selections.

These menu selections are offered in our venue, your home, office, or another location of your choice.

For more information, please e-mail us:

[Carolina.franco3.naf@mail.mil](mailto:Carolina.franco3.naf@mail.mil)  
[Elizabeth.a.harmon19.naf@mail.mil](mailto:Elizabeth.a.harmon19.naf@mail.mil)

or call our  
Catering Sales Office  
270.798.4993 / 270.412.3456.  
We look forward to serving you.





*Banquet and Lounge Areas are available and can accommodate any type of private party or military function.*

### ***OFFICIAL FUNCTIONS***

<b><i>Room</i></b>	<b><i>4 Hours</i></b>	<b><i>Additional Hour</i></b>
Lounge: 200 Seated	\$150.00	\$37.50
Banquet: 60 Seated	\$100.00	\$25.00

### ***NON OFFICIAL FUNCTIONS***

<b><i>Room</i></b>	<b><i>4 Hours</i></b>	<b><i>Additional Hour</i></b>
Lounge: 200 Seated	\$300.00	\$37.50
Banquet: 60 Seated	\$200.00	\$25.00
Banquet and Lounge	\$500.00	\$62.50

### ***ADDITIONAL FEES***

Cake Cutting	\$0.50 per person
Dance Floor	\$100.00
Bartender Fee (per bartender)	\$20.00 per hour
Additional Staff (per person)	\$15.00 per hour

*Special décor is available, please contact our Catering Sales Office*







### ***EVENT COORDINATION***

We recommend that the event point of contact schedule an appointment with the catering sales office to discuss and plan the details of the event. This allows us to provide you with the individualized service your special event deserves. Drop-ins are welcome, however, please understand that if we are already scheduled with another appointment or are encumbered with an event in progress, you may be asked to schedule an appointment to come back in order to provide the best service to all of our guests.

One person must be designated the Event Point of Contact (POC) to coordinate all requirements for the event. The POC will be our only point of contact during the event to ensure we have clear direction and your function runs smoothly. Any change(s) to an event must be submitted a minimum of seven days prior to the event date. Any changes submitted less than seven days prior to the event may result in additional fees.

### ***ROOM RESERVATIONS***

Cole Park Commons requires a non-refundable, non-transferable deposit in the amount of (\$) to guarantee each catering function. After the initial deposit, the remaining balance will be due seven (7) days prior to the event. *Any additional charges incurred the day/night of the event must be settled at the conclusion of the event.*

### ***PRIVATE ORGANIZATIONS/FUNDRAISING***

The Garrison Commander must approve all private organization fundraising events in advance. The Event POC must have written authorization from the Private Organizations Coordinator (270-798-9953), and approval from Garrison Commander prior to acceptance of reservations. No commercial business activities are authorized.

***Use of the Smokehaus for financial gain is against Army Regulation  
(i.e. charging for entrance to your event, door cover charge, etc.).***

### ***LINENS***

Table lines and napkins are available for rental for your event. A linen charge of \$3.50 per tablecloth, \$1.50 per overlay and \$0.25 per napkin will apply. We can provide a variety of colors and fabric options. Specialty linens are available. Please speak to our Catering Manager for pricing and options.



## ***FOOD & BEVERAGE SERVICE***

### **Food & Beverage**

Smokehaus will provide all food and beverage with the exception of a wedding/anniversary/celebration cake. Outside food and beverage will not be permitted without consent. For health reasons, food and beverage must be consumed during your event and is not permitted to be removed. Buffet and Reception food items will be available for a 1-½ hour time period agreed upon by the Client and Catering Manager, unless otherwise specified. (AR215-1)

Please notify your Catering Manager by 10:00 a.m. seven (7) days preceding your event to confirm the guaranteed number of guests for your event. THIS GUARANTEE IS NOT SUBJECT TO REDUCTION OUTSIDE OF SEVEN BUSINESS DAYS. Smokehaus will have the product prepared and set up for 5% over this number. Should your guarantee not be received by the specified time, the estimated number initially submitted by you will then become the guarantee. Your guarantee is the minimum charge. If there are meals served above the guarantee, additional charges will apply

We are not responsible for packaging any type of specialty cakes brought into the facility.

### **Beverage Service**

Any guest under the age of twenty-one (21) will not be permitted to request or consume alcoholic beverages. We reserve the right to refuse to serve alcoholic beverages to anyone who we, in our sole discretion, determine is intoxicated, impaired or under the age of twenty-one (21).

No alcoholic beverages may be brought into the facility with the exception of GROG. A \$10 corkage fee per bottle will be charged.

Host and cash bars are available for your event. A \$20 per hour bartender fee will apply (minimum of 2 hours).

### **Service Charges**

All food and beverage prices are subject to a service charge of 18%.

### **Liability**

Client agrees to be responsible for any damage to the function room or any other part of Smokehaus by the client, his/her guests, independent contractors or their agents under the client's control. You will be responsible for complying with any applicable laws, regulations or permitting requirement for any decorations you supply. Smokehaus will not permit the affixing of anything to walls, floors, or ceilings, with nails, tacks, staples or tape. Glitter, confetti, rice and birdseed are not permitted. *Your vendors and suppliers may enter the facility no sooner than one-hour prior to your event, unless other arrangements have been made with the Catering Manager.* Smokehaus will not assume or accept any responsibility for damage to or loss of any merchandise or articles left or property prior to, during, or following a function. Smokehaus will charge a \$500 fee for damages or additional cleaning of the facility beyond normal wear and tear.



# BREAKFAST SERVICES

*served with freshly brewed coffee and orange juice*

## CONTINENTAL BREAKFAST

Coffee, Tea & Decaffeinated Coffee

Chilled Orange Juice

Muffins, Danishes and Breakfast Breads

Bagels and Condiments

Fresh Fruit Tray

***\$7.50 / person***

## AIRBORNE BREAKFAST

Fresh scrambled eggs

Golden hash browns

Sausage patty and apple wood smoked bacon

Freshly baked biscuits

Fresh Fruit Cup

***\$9.50 / person***

## AIR ASSAULT BUFFET

Fresh scrambled eggs

French toast with Hot Maple Syrup or Pancakes with Hot Maple Syrup

Apple wood smoked bacon and sausage patty

Freshly baked biscuits w/ sausage gravy

Assorted Muffins

Skillet Potatoes

***\$10.25 / person***

### **Service Charges**

*An 18% service charge will be applied to the total sales of food and beverage for an event. Sales tax will not be charged on food, beverage or service charge.*





## ***PICNIC STYLE***

### **ALL DAY SMOKEHAUS SPECIALTY**

*\$9.00 per person*

#### **PULLED PORK SANDWICH**

Cole Slaw  
Potato Chips  
Soft Drink  
Cookie

#### **BRISKET SANDWICH**

Cole Slaw  
Potato Chips  
Soft Drink  
Cookie

#### **FRIED CHICKEN SANDWICH**

Cole Slaw  
Potato Chips  
Soft Drink  
Cookie

#### **Service Charges**

*An 18% service charge will be applied to the total sales of food and beverage for an event.*

*Sales tax will not be charged on food, beverage or service charge.*





## PRIVATE LUNCH BUFFET

*(Monday thru Friday 1100-1530)*

*\$12.95 / person – Served with tea, ice water, and dinner rolls and  
Mixed Garden Greens w/ Ranch and Italian Dressings*

### CHOICE OF TWO ENTREES

#### **BEEF**

Brisket

#### **POULTRY**

Smoked Turkey

Chicken *(Fried, Baked)*

#### **PORK**

Pulled Pork

Schnitzel

#### **SEAFOOD**

Fried Catfish

### SIDE DISHES (Choice of Two)

Mashed Potatoes with Gravy

Green Beans

Buttered Corn

Wild Rice

Glazed Carrots

#### **DESSERT**

Apple Cobbler

#### **Service Charges**

*An 18% service charge will be applied to the total sales of food and beverage for an event.*

*Sales tax will not be charged on food, beverage or service charge.*







## HAIL & FAREWELL BUFFET

*\$15.00 / person – Served with tea and ice water.*

### ENTREES

Baked or Fried Chicken  
Pulled Pork BBQ

### VEGETABLES

Green Beans  
Mashed Potatoes w/Gravy  
Seasoned Corn

Tossed Salad with 3 Dressings  
Dinner Rolls  
Apple Cobbler

**Cash Bar available upon request**

### **Service Charges**

*An 18% service charge will be applied to the total sales of food and beverage for an event.  
Sales tax will not be charged on food, beverage or service charge.*





## DINNER BUFFET

*\$17.95 / person – Served with tea, ice water, and dinner rolls and  
Mixed Garden Greens w/ Ranch and Italian Dressings*

### CHOICE OF TWO ENTREES

#### BEEF

Roast Beef *(\$1.00 Additional)*

Brisket *(\$1.00 Additional)*

#### POULTRY

Smoked Turkey

Chicken *(Fried, Baked, Smoked)*

#### PORK

Glazed Ham

Pulled Pork

Jäger Schnitzel

#### SEAFOOD

Fried Catfish

### SIDE DISHES (Choice of Three)

Roasted Red Potatoes

Roasted Vegetable Blend

Mashed Potatoes with Gravy

Green Beans

Buttered Corn

Wild Rice

Glazed Carrots

Macaroni and Cheese

### DESSERT

Assorted Cobblers

Assorted Cake Bites

*For a plated and served meal, additional staffing will be required*

### Service Charges

*An 18% service charge will be applied to the total sales of food and beverage for an event.*

*Sales tax will not be charged on food, beverage or service charge.*





## HORS D'OEUVRES

Buffet Style

### COLD HORS D'OEUVRES

Assorted Finger Sandwiches	\$32.00 (25pcs)
Salsa w/Tortilla Chips	\$28.00 (serves 25)
Buffalo, BBQ or Honey BBQ Wings w/Ranch Dip	\$38.00 (25pcs)
Chicken Tenders	\$38.00 (25pcs)
Meatballs – Swedish, BBQ, Thai, or Sweet ‘n’ Sour	\$25.00 (25pcs)
Cocktail Franks in BBQ Sauce	\$27.00 (25pcs)
Mozzarella Sticks	\$38.00 (25pcs)
Fried Mushrooms	\$24.00 (25pcs)
Mini Egg Rolls	\$28.00 (25pcs)
Spinach-Artichoke Dip w/toasted French bread slices	\$50.00 (serves 25)
Buffalo Chicken Dip w/toasted French bread slices	\$50.00 (serves 25)
Super Nacho Dip w/Tortilla Chips	\$80.00 (30ppl)

### DESSERT SELECTIONS

Served Buffet Style (Price per dozen)

Brownies	\$16.00 (dz)
Assorted Cookies	\$15.00 (dz)
Carrot Cake	\$18.00 (dz)
German Chocolate Cake	\$18.00 (dz)

#### **Service Charges**

*An 18% service charge will be applied to the total sales of food and beverage for an event.*

*Sales tax will not be charged on food, beverage or service charge.*





## DISPLAYS AND TRAYS

Displays are offered by individual tray.

Rainbow of Fresh Seasonal Fruits

\$60.00 Small, \$100.00 Medium, \$180.00 Large

Crisp Vegetable Crudités w/Dips

\$60.00 Small, \$100.00 Medium, \$180.00 Large

Deli Meats w/Breads and Spreads

\$80.00 – 3lbs of sliced deli turkey, ham and roast beef

Cheese and Cracker Variety

\$65.00 – 4lbs of Cheddar, Swiss and pepper jack cheese

## SPECIALTY ITEMS

**Champagne/Sangria Fountain**

*(Oranges and Apples)*

(serves 50)

\$150.00

**Chocolate Fountain**

*(Strawberries, marshmallows, pretzels and pineapples)*

(Serves 50)

\$100.00

