



FORT HAMILTON

Catering



In service since 1825



Welcome TO HISTORY

During the nineteenth and early twentieth centuries, the United States was defended by a system of fortifications designed to protect its harbors and strategic waterways. With its cornerstone laid in 1825, Fort Hamilton was part of this network and was the first Third System fortification built in New York City. The fort had two missions. The first was to support actions against enemy warships seeking to pass through the Narrows. Its second was to defend itself and the other Narrows forts against land-based infantry attacks.

Since 1825, Fort Hamilton has been the largest military installation and currently is the only 'Active' Military base in the New York metro area. The original Garrison has since been converted into the Fort Hamilton Community Club as you see it today - a New York City historic landmark.

The Community Club offers casual dining, Sunday Brunch, Bar, and a Recreational Swimming Program. Held within in our traditional stone wall, the Community Club beautiful grounds will add a sense of history while providing beauty to a conference, private party, or wedding.

Ultimately after more than 185 years of service, Fort Hamilton is "the Face of America's Army in New York City. We continue to work hard to preserve such an amazing place full of history.

[HTTPS://HAMILTON.ARMYMWR.COM/PROGRAMS
/FORT-HAMILTON-CATERING-AND-EVENT-
PLANNING](https://hamilton.armymwr.com/programs/fort-hamilton-catering-and-event-planning)

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01

COURSED

If you're a connoisseur and want a more gentle multicourse dinner, a plated dinner package might be the best option for your function. It allows your guests to select a specific entrée in advance, so they know what to expect. A plated package can be customize to meet your event's expectations.

Price Exclusive of 20% Service Charge



Bronze Seated

\$45.95

3 Hour Event

Monday-Thursday: 40 Guest Minimum

Friday- Saturday-Sunday: 50 Guest Minimum

Entrée (Choice of Three)

House Salad. Chef's Selection of Fresh Seasonal Vegetable & Starch accompany all Entrees

ENTREE SELECTIONS

Salmon with Orange Tarragon Beurre Blanc / Butter Poached Halibut with Salad / Gorgonzola Crusted Filet with Barolo Demi Glace / Molasses Grilled Pork Loin with Spiced Apple Chutney / Thyme & Rosemary Roasted Chicken with Olives, tomatoes and Roasted Garlic.

Silver Seated

\$52.95

3 Hour Event

Monday-Thursday: 40 Guest Minimum

Friday- Saturday-Sunday: 50 Guest Minimum

Entrée (Choice of Three)

House Salad. Chef's Selection of Fresh Seasonal Vegetable & Starch accompany all Entrees



ENTREE SELECTIONS

Salmon with Orange Tarragon Beurre Blanc / Butter Poached Halibut with Salad / Gorgonzola Crusted Filet with Barolo Demi Glace / Molasses Grilled Pork Loin with Spiced Apple Chutney / Thyme & Rosemary Roasted Chicken with Olives, tomatoes and Roasted Garlic.



Gold Seated

Monday-Thursday: 40 Guest Minimum
Friday- Saturday-Sunday: 50 Guest Minimum
4 Hour Event

Upon Arrival

Beer & Wine Offering
Hors d'oeuvres (Choice of Three -30 Minutes)

Reception

Choice of Salad
Entrée (Choice of Two)
Served with Chef's Selection of Seasonal Vegetable & Starch

Dessert

A delectable Sheet Cake with you choice of Sponge and Filling Flavors
Covered with Butter Cream Icing
Coffee and Tea

Beer & Wine Service throughout the event

\$74.95

Above pricing does not include required 20% service charge





Platinum Seated

Monday-Thursday: 40 Guest Minimum
Friday- Saturday-Sunday: 50 Guest Minimum
5 Hour Event

Upon Arrival

Beer & Wine Offering
Hors d'oeuvres (Choice of Four - 30 Minutes)

Reception

Choice of Salad
Entrée (Choice of Three)
Served with Chef's Selection of Seasonal Vegetable & Starch

Dessert

A delectable Sheet Cake with your choice of Sponge and Filling Flavors
Covered with Butter Cream Icing
Coffee and Tea


Beer & Wine Service throughout the event

\$84.95

Above pricing does not include required 20% service charge
Standard Linen Included

Upgrades

Standard Bar \$25.00 per person / Premium Bar \$30.00 per person
Specialty Linen Upon Request (Additional Fees Apply)



BUFFET

02

Consider the feel you want for your party, reception or gathering. If you're looking for a reception where people are going to pack the dance floor, enjoy a photo booth, and party all night long, a buffet where service moves reasonably quickly with salad and entrées being served at the same time might be more your style.





Bronze Buffet

\$42.95

3 Hour Event

Monday-Thursday: 40 Guest Minimum

Friday- Saturday-Sunday: 50 Guest Minimum

Entrée (Choice of Two). Accompaniments (Choice of Two)

ENTREE SELECTIONS

POULTRY

Chicken Francaise / Chicken Marsala / Chicken Balsamico / Chicken Parmigiana

SEAFOOD

Baked Tilapia over Citrus Tarragon Butter / Sole Meuniere / Crispy Fried Cod with Tartar Sauce

VEGETERIAN

Slow Roasted Cauliflower Steak / Piperade

ACCOMPANIMENTS SELECTIONS



Spice Roasted Butternut Squash / Baby Red Bliss Potatoes / Green Beans Almandine / Yellow Rice and Red beans / Four Cheese Farfalle / Penne a la Vodka / Hot Honey Glazed Carrots / Steamed Broccoli and Cauliflower / Oven Roasted Seasonal Roots Vegetables / Oven / Roasted Broccoli and Carrots / Wild Rice Pilaf with Sun-dried Cranberries / Roasted Rosemary Fingerling Potatoes



Silver Buffet

\$48.95

3 Hour Event

Monday-Thursday: 40 Guest Minimum

Friday- Saturday-Sunday: 50 Guest Minimum

Entrée (Choice of Three). Accompaniments (Choice of Three)

ENTREE SELECTIONS

POULTRY

Chicken Francaise / Chicken Marsala / Chicken Balsamico / Chicken Parmigiana

SEAFOOD

Baked Tilapia over Citrus Tarragon Butter / Sole Meuniere / Crispy Fried Cod with Tartar Sauce

VEGETERIAN

Slow Roasted Cauliflower Steak / Piperade

ACCOMPANIMENTS SELECTIONS



Spice Roasted Butternut Squash / Baby Red Bliss Potatoes / Green Beans Almandine / Yellow Rice and Red beans / Four Cheese Farfalle / Penne a la Vodka / Hot Honey Glazed Carrots / Steamed Broccoli and Cauliflower / Oven Roasted Seasonal Roots Vegetables / Oven / Roasted Broccoli and Carrots / Wild Rice Pilaf with Sun-dried Cranberries / Roasted Rosemary Fingerling Potatoes



Gold Buffet

Monday-Thursday: 40 Guest Minimum
Friday- Saturday-Sunday: 50 Guest Minimum
4 Hour Event

Upon Arrival

Beer & Wine Offering
Hors d' oeuvres (Choice of Three - 30 Minutes - Butler Style)

Reception

Choice of Salad
Entrée (Choice of Two)
Accompaniments (Choice of Three)

Dessert

Customized Specialty Cake
Coffee and Tea

Beer & Wine Service throughout the event

\$70.95 PP

Monday-Thursday

\$78.95 PP

Friday- Saturday-Sunday

Above pricing does not include required 20% service charge





Platinum Buffet

Monday-Thursday: 40 Guest Minimum
Friday- Saturday-Sunday: 50 Guest Minimum
5 Hour Event

Upon Arrival

Beer & Wine Offering
Hors d' oeuvres (Choice of Three - 60 Minutes - Butler Style)

Reception

Choice of Salad
Entrée (Choice of Three)
Accompaniments (Choice of Three)

Dessert

Customized Specialty Cake
Coffee and Tea

Beer & Wine Service throughout the event

\$78.95

Monday-Thursday

\$88.95

Friday- Saturday-Sunday

Above pricing does not include required 20% service charge





03

BRUNCH

Historically, New Yorkers believe that Brunch was the first meal after a long night out and was first mentioned by Guy Beringer in 1895. We love history and what better than to offer this NYC tradition at our Historical Venue. We have custom Brunch packages for birthdays, bachelorette parties, Bridal Showers, Baby Showers, and every special occasion. We understand how important these moments in time are and we always deliver an unforgettable experience. Our Team is here to create unforgettable experiences for you, your family and your friends.

Price Exclusive of 20% Service Charge



Bronze Brunch

\$25.95

3 Hour Event

Monday-Thursday: 40 Guest Minimum

Friday- Saturday-Sunday: 50 Guest Minimum

Hot Items

Scrambled Eggs

Applewood Smoked Bacon

Turkey Sausage

Home fries

Choice of: Belgian Waffles, Pancakes or French Toast

Maple Syrup

Warm Flatters

Danishes

Croissants

Muffins

Cold Items

Seasonal Fresh Fruit Platter

Beverages

Orange Juice

Cranberry Juice

Coffee with Creamers & Sugars

Herbal Tea





Silver Brunch

\$32.95

4 Hour Event

Monday-Thursday: 40 Guest Minimum

Friday- Saturday-Sunday: 50 Guest Minimum

Hot Items

Omelet Station

Scrambled Eggs

Applewood Smoked Bacon

Turkey Sausage

Home fries

Chicken Piccata

Choice of: Belgian Waffles, Pancakes or French Toast

Maple Syrup

Warm Platters

Danishes

Croissants

Muffins

Cold Items

Garden Salad served with Balsamic Vinaigrette

Seasonal Fresh Fruit Platter

Beverages

Orange Juice

Cranberry Juice

Coffee with Creamers & Sugars

Herbal Tea





Gold Brunch

\$45.95

4 Hour Event

Monday-Thursday: 40 Guest Minimum

Friday- Saturday-Sunday: 50 Guest Minimum

Hot Items

Omelet Station

Scrambled Eggs

Applewood Smoked Bacon

Turkey Sausage

Home fries

Chicken Piccata - Churrasco with Chimichurri Sauce

Choice of: Belgian Waffles, Pancakes or French Toast

Maple Syrup

Warm Flatters

Danishes

Croissants

Muffins

Cold Items

Garden Salad served with Balsamic Vinaigrette

Seasonal Fresh Fruit Platter

Beverages

Bottomless Mimosas

Orange Juice

Cranberry Juice

Coffee with Creamers & Sugars

Herbal Tea





04

WEDDINGS

The Fort Hamilton Community Club is a New York historical landmark specializing in fine dining and catering. Our facility offers a diverse series of Wedding packages whether a small family affair or a formal reception. The Community Club's beautiful grounds, overlooking the Verrazano Bridge, adds a sense of history while providing elegance for your conference, private party or wedding.

With over 20 years of experience in the catering industry we have formed a business that can boast an extensive portfolio of satisfied clients. We take great pride in delivering a second to none service, and ensuring your event is a great success. Our rooms offer panoramic view of the Verrazano Bridge and Waterfront providing sophisticated settings for elegant Weddings.



The Waterfront

Monday-Thursday: 80 Guest Minimum
Friday- Saturday-Sunday: 100 Guest Minimum
5 Hour Event

Upon Arrival

Service at The Washington Room with Standard Bar (45 Minutes)
Hors d'oeuvres (Choice of Six / 60 Minutes / Butler Style)

Reception

Service at The Pierce Room with Champagne Toast upon entrance

First Course

Choice of Salad (Preset)

Second Course

Choice of Pasta

Third Course

Entrée (Choice of Two)

Served with Chef's Selection of Seasonal Vegetable & Starch

Fourth Course

A delectable Tier Cake with you choice of Sponge and Filling Flavors
Covered with Butter Cream Icing.
(Fondant Icing and Specialty Decoration upon request. Additional Fees Apply)

Coffee and Tea Service

Standard Bar Service throughout the event

\$128.95

Above pricing does not include required 20% service charge





The Verrazano

Monday-Thursday: 80 Guest Minimum
Friday- Saturday-Sunday: 100 Guest Minimum
6 Hour Event

Upon Arrival

Service at The Washington Room with Premium Bar (60 Minutes)
Hors d'oeuvres (Choice of Eight / 60 Minutes / Butler Style)

Reception

Service at The Pierce Room with Champagne Toast upon entrance

First Course

Choice of Salad (Preset)

Second Course

Choice of Pasta

Third Course

Entrée (Choice of Three)

Served with Chef's Selection of Seasonal Vegetable & Starch

Fourth Course

A delectable Tier Cake with you choice of Sponge and Filling Flavors
Covered with Butter Cream Icing.
(Fondant Icing and Specialty Decoration upon request. Additional Fees Apply)

Coffee and Tea Service
Premium Bar Service throughout the event

\$172.95

Above pricing does not include required 20% service charge



Book your Event NOW

If you've looked at your style and preference but are still unsure about food service for your event, contact our Fort Hamilton Community Club team, we will provide you with first class service, with great attention to detail for any event that you would like catered.. We are based in NYC, but remember...

We are the Face of America's ARMY in New York City.



CONTACT INFORMATION



For Weddings or Private Events:

Call Catering Office: 718.765.7368 EXT 4

Or Email: usarmy.hamilton.imcom.mbx.dfmwr-comm-club@army.mil



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<https://hamilton.armymwr.com/programs/fort-hamilton-catering-and-event-planning>