



THE CANNON CLUB

AT WATERVLIET

BREAKFAST BUFFETS

ALL BREAKFAST PACKAGES SUBJECT TO \$250 ROOM FEE (EXCLUDING BRUNCH BUFFET)

THE CLUB CLASSIC

25 GUEST MINIMUM - \$5.00 PER PERSON

A Selection of Fresh-Baked Danish and Muffins with Coffee & Tea

THE CLUB SUNRISE

25 GUEST MINIMUM - \$6.25 PER PERSON

Assorted Chilled Juices - Cranberry & Orange
The Bakery Basket: A Selection of Fresh Danish, Pastries, New York-Style Bagels with Fruit Preserves, Sweet Butter & Cream Cheese with Coffee & Tea

THE CLUB EXECUTIVE

25 GUEST MINIMUM - \$8.50 PER PERSON

Assorted Chilled Juices - Cranberry & Orange
The Bakery Basket: A Selection of Fresh-Baked Mini-muffins, Danish, Pastries, New York-Style Bagels with Fruit Preserves, Sweet Butter & Cream Cheese with Coffee & Tea

THE CLUB AMERICAN BREAKFAST

50 GUEST MINIMUM - \$17 PER PERSON

Assorted Chilled Juices - Cranberry & Orange
The Bakery Basket: A Selection of Fresh Danish, Mini-muffins, Pastries, New York-Style Bagels with Fruit Preserves, Honey, Sweet Butter & Cream Cheese

Buffet Selections

French Toast Sticks With Maple Syrup
Fluffy Scrambled Eggs
Apple-Smoked Bacon
Breakfast Sausage Links
Breakfast Potatoes

Freshly Brewed Coffee & Tea

THE CLUB BRUNCH BUFFET

50 GUEST MINIMUM - \$29.95 PER ADULT
\$15 PER CHILD AGES 3-12 | FREE AGES 0-2
\$350 ROOM FEE FOR PARTIES OF 50 OR LESS

Assorted Chilled Juices ~ Cranberry & Orange
The Bakery Basket: A Selection of Fresh Danish, Pastries, New York-Style Bagels with Fruit Preserves, Sweet Butter & Cream Cheese

Chilled Presentations - Choice of two:

Mixed Field Greens & Seasonal Vegetables with Assorted Dressings, Fresh Mozzarella & Garden Tomato Salad with Extra Virgin Olive Oil, Balsamic Vinegar & Fresh Basil, Red Bliss Potato Salad, Coleslaw, Caesar Salad, Tri-Color Tortellini Salad with Sun-Dried Tomatoes, Julienne Vegetables & Sweet Onion-Red Pepper Vinaigrette

Chaffered Entrées: Fluffy Scrambled Eggs, Apple-Smoked Bacon, Breakfast Sausage Links, Breakfast Potatoes, Penne alla Vodka, Grilled Chicken Bruschetta w/ Balsamic Glaze, Grilled Atlantic Salmon with Dill Cream, Seasonal Vegetable Medley

Dessert - \$3 per person - Choice of one :

Oven-Fresh Cookies, NY Cheesecake, Carrot Cake, Chocolate Layer Cake

Assorted Juice, Freshly Brewed Coffee & Tea

THE CANNON CLUB

AT WATERVLIET

1 BUFFINGTON ROAD
WATERVLIET ARSENAL
WATERVLIET, NY 12189

973 - 724 - 2582
USARMY.WVEVENTS@ARMY.MIL

HOT & COLD LUNCH BUFFETS

ALL LUNCH MENUS SUBJECT TO \$250 ROOM FEE

AVAILABLE BETWEEN THE HOURS OF 10AM-2PM

THAT'S A WRAP

35 GUEST MINIMUM - \$19 PER PERSON

Assorted Artisan Sandwiches and Wraps

Choice of 3: Roast Beef with Horseradish Mayo & Cheddar, Pastrami & Swiss on Marble Rye, Turkey and Swiss with Russian Dressing and Coleslaw, Ham and Muenster Cheese, Honey Mustard on a Mini Croissant, Tuna with Bacon and American Cheese, Chicken Salad with Cranberry Mayo, Grilled Chicken with Pesto Mayo, Tomato & Fresh Mozzarella

Choice of 2: Pasta Salad, Coleslaw, Potato Salad House-made Chips, Watermelon Slices, Iced Tea & Lemonade

THE CLUB DELI

35 GUEST MINIMUM - \$17 PER PERSON

Roast Beef, Turkey, Ham, Salami, Tuna Salad Assorted Cheeses, Lettuce, Tomato, & Onions Choice of 2: Pasta Salad, Coleslaw, Potato Salad Fresh Breads & Rolls, House-made Chips, Fresh Baked Cookies or Watermelon Slices, Iced Tea & Lemonade.

1/2 & 1/2

35 GUEST MINIMUM - \$21 PER PERSON

Assorted Artisan Sandwiches and Wraps

Choice of 2: Roast Beef with Horseradish Cheddar, Pastrami & Swiss on Marble Rye, Turkey and Swiss with Russian Dressing and Coleslaw, Ham and Muenster Cheese, Honey Mustard on a Mini Croissant, Tuna with Bacon and American Cheese, Chicken Salad with Cranberry Mayo, Grilled Chicken with Pesto Mayo, Tomato & Fresh Mozzarella, Black Angus Hamburgers, Hot Dogs with Assorted Toppings & Cheeses, Garden or Caesar Salad, House-made Potato Chips, Fresh Watermelon Slices, Iced Tea & Lemonade

WRAP IT UP BOXED LUNCH

10 GUEST MINIMUM - \$10.00 PER PERSON

Choice of 2: Roast Beef, Turkey, Honey Roasted Ham with Swiss, or Tuna Rolled in a Flour Tortilla Wrap or Kaiser Roll with Lettuce and Tomato, Potato chips, Cookie, Bottled Water

THE COOKOUT BUFFET

35 GUEST MINIMUM - \$16 PER PERSON
AVAILABLE MON-FRI 10AM-2PM

Black Angus Hamburgers, Hot Dogs & Assorted Toppings and Cheeses, Baked Beans, Garden or Caesar Salad, Choice of Potato Salad, Macaroni Salad or Coleslaw, House-made Potato Chips, Iced Tea & Lemonade

THE GRILL

35 GUEST MINIMUM - \$19 PER PERSON

Black Angus Hamburgers, Hot Dogs & Assorted Toppings & Cheeses, Sausage & Peppers or Grilled Chicken, Baked Beans, Garden or Caesar Salad, Choice of Potato Salad, Macaroni Salad or Coleslaw, House-made Potato Chips, Fresh Watermelon Slices, Assorted Soft Drinks & Iced Tea, Fresh Brewed Coffee & Tea

BBQ BUFFET

35 GUEST MINIMUM - \$21 PER PERSON

Garden Salad with Assorted Dressings, Black Angus Hamburgers with Assorted Toppings & Cheeses, Sausage & Peppers, Smoked Pulled Pork, Baked Beans, House-made Mac & Cheese, Choice of Potato Salad, Macaroni Salad or Coleslaw, Assortment of Fresh Breads and Rolls, Fresh Baked Cookies, Iced Tea & Lemonade
Add BBQ Ribs for \$5 Per Person

THE WATERVLIIET LUNCH

\$15 PER PERSON - MON-FRI 10AM-2PM
CAC REQUIRED - NO ROOM FEE -
35 GUEST MINIMUM

Choice of 2:

Mixed Greens Salad, Caesar Salad, Mediterranean Pasta Salad, Tri-Color Tortellini Salad with Sun-Dried Tomatoes and Julienne Vegetables, Red Bliss Potato Salad, Coleslaw or Macaroni Salad

Choice of 2:

Chicken Parmigiana, Grilled Bruschetta Chicken with Balsamic Glaze, Sausage & Peppers, Roast Beef, Baked Ham, Baked Filet of Flounder with White Wine Garlic and Herbs, Eggplant Rollantini, Baked Ziti, Penne Primavera, Penne Vodka, Rigatoni Pomodoro

Served with Chef's Choice of Potato, Seasonal Vegetable and Dessert with Ice Tea & Lemonade

HOT BUFFET OPTIONS

PARTIES OF 50 OR LESS ADD \$250 ROOM FEE | PARTIES OF 15 OR LESS ADD \$350 ROOM FEE

THE TRADITIONAL

\$27.95 PER PERSON

Choice of 2:

Marinated Mushrooms, Mixed Greens Salad, Caesar Salad, Mediterranean Pasta Salad, Tri-Color Tortellini Salad with Sun-Dried Tomatoes and Julienne Vegetables, Red Bliss Potato Salad, Coleslaw

Choice of 3:

Chicken Parmigiana, Grilled Bruschetta Chicken with Balsamic Glaze, Sausage & Peppers, Carved Roast Beef, Baked Ham, Baked Filet of Flounder with White Wine Garlic and Herbs, Eggplant Rollatini, Baked Ziti, Penne Primavera, Rigatoni Pomodoro

Served with Chef's Choice of Potato and Seasonal Vegetable, Lemonade, Iced Tea, & Soda

Choice of 1: Additional \$3 Per Person

Assorted Cookies, NY Cheesecake, Carrot Cake, or Chocolate Cake

THE PREMIUM

\$29.95 PER PERSON

Choice of 3: Salads & Cold Platters

Marinated Mushrooms, Mixed Greens Salad, Caesar Salad, Mediterranean Pasta Salad, Mozzarella & Tomato Salad, Tri-Color Tortellini Salad with Sun-Dried Tomatoes and Julienne Vegetables, Red Bliss Potato Salad, Coleslaw or Antipasto Salad

Choice of 3: Entrees

Chicken Parmigiana, Breaded Chicken Milanese, Chicken Française, Chicken Marsala, Grilled Bruschetta Chicken with Balsamic Glaze, Chicken Marsala, Veal Marsala, Sausage & Peppers, Herb Roasted Pork Loin with Rosemary-Thyme Jus, Carved Roast Beef, Baked Ham, Turkey or Marinated Flank Steak Teriyaki, Baked Filet of Flounder with white wine Garlic and Herbs, Grilled Salmon with Sundried Tomato Cream Sauce, Eggplant Rollatini, Penne alla Vodka, Baked Ziti, Penne Primavera, Rigatoni Pomodoro

Served with Chef's Choice of Potato and Seasonal Vegetable, Lemonade, Iced Tea, & Soda

Choice of 1: Additional \$3 Per Person

Assorted Cookies, NY Cheesecake, Carrot Cake, Chocolate Cake, Peanut Butter Pie, Choice of Vanilla or Chocolate Ice Cream

ARE CHILDREN ATTENDING YOUR EVENT? LET US KNOW HOW MANY BOOSTER SEATS AND HIGH CHAIRS YOUR GUESTS WILL NEED SO WE CAN HAVE THEM READY AT THE TABLES.

DOES YOUR EVENT OR A GUEST REQUIRE A SPECIAL ACCOMMODATION NOT LISTED HERE?

GIVE US A CALL!

WE'RE HAPPY TO DISCUSS ANY OF YOUR NEEDS!



At the Cannon Club at Watervliet, our expert chefs prepare all food on site, fresh for each event.

Our offerings are fully customizable; bring us your vision and we can make it a reality.

*Please alert our Catering Manager at time of event planning of any food allergies or dietary needs.

This will allow us to accommodate in a timely manner.*

Prices are subject to a 20% Service Charge & 3% Administrative Fee, Additional Delivery Fee for Offsite Catering.

HORS D' OEUVRES & CARVING STATIONS

\$350 ROOM FEE IF NOT COMBINED WITH A BUFFET OR PLATED OPTION | EXTRAS AT THE CLUB ONLY

COLD HORS D' OEUVRES

SERVED FOR 1 HOUR
50 GUEST MINIMUM (THE CLUB)

International Cheese & Crackers, Seasonal Fruit Platter, Vegetable Crudité, Grilled Balsamic Vegetables, Seasonal Fresh Melon & Prosciutto Di Parma, Tomato Bruschetta on Garlic Crostini, Roasted Filet of Beef with Horseradish Cream Crostini, Pan-Seared Tuna with Wasabi Crostini, Garlic and Roasted Pepper Hummus & Pita Chips

HOT HORS D' OEUVRES

SERVED FOR 1 HOUR
50 GUEST MINIMUM (THE CLUB)

Pastry Wrapped Cocktail Franks, Swedish-Style Meatballs, Toasted Ravioli with Marinara Spinach & Feta Spanakopita, Fried Mozzarella, Jalapeño Poppers, Vegetable or Pork Pot Stickers, Chicken Quesadilla Cornucopias, Chinese Spring Rolls with Sweet & Sour Dipping Sauce, Seasoned Grilled Chicken Skewers with Teriyaki Dipping Sauce

Choice of 3: \$8 per person
Choice of 5: \$10 per person
Choice of 7: \$12 per person
Choice of 9: \$15 per person

CARVING STATIONS

MUST BE ADDED TO BUFFET OR STATION PACKAGE

Choice of 1:
Baked Ham, Roasted Turkey, Roast Beef
\$9 per person

Choice of 1:
Oven-Roasted Prime Rib of Beef with Roasted Garlic Au Jus, Marinated Grilled Flank Steak, Herb-Roasted Boneless Pork Loin with Rosemary-Thyme Jus
\$10 per person

Choice of 1:
Rosemary-Scented High Country Lamb Leg with Dried Cranberries, Pearl Onions, & Double-Reduced Lamb Stock, Sliced Filet Mignon served with Horseradish Cream Sauce
\$11 per person

Prices are subject to a 20% Service Charge & 3% Administrative Fee, Additional Delivery Fee for Offsite Catering.

CONFERENCE & BEVERAGE SERVICE

CONFERENCE SERVICE

MINIMUM 48 HOURS NOTICE \$350 FIRST 2.5 HOURS
\$100 EACH ADDITIONAL HOUR UP TO 8 HOURS

Morning Service Includes
Assorted Mini-Muffins, Coffee & Tea
Afternoon Service includes Soda & Cookies

Mini Pastry	\$3 Per Person
Orange Juice	\$2 Per Person
Coffee & Tea Refill	\$2.75 Per Person
Bagels w/Spreads	\$3.50 Per Person
Fruit Punch	\$2 Per Person
Assorted Whole Fruit	\$1.75 Per Person
Cookies (2)	\$3 Per Person
Croissant	\$3 Per Person
Milk	\$2 Per Person
Cold Cereal	\$2 Per Person
Soda	\$2.50 Per Person
Bottled Water	\$2 Per Person

BEVERAGE SERVICE

Domestic Beer Draft	\$5
Imported Beer Draft	\$6
Domestic Beer Bottle	\$5
Imported Beer Bottle	\$6
Non-Alcoholic Beer	\$6
Mixed Drinks	\$9
Wine by the Glass	\$8
Soda Pitcher	\$10
Wine Bottle	\$17
Champagne Bottle	\$17
Mimosa Station	\$75
Sangria Station	\$75
¼ Keg of Beer	TBD
½ Keg Beer	TBD
Tap Handle Deposit	\$25

THE OPEN BAR

First Hour - \$12 Per Person
Each Additional Hour - \$8 Per Person

THE CASH OR CONSUMPTION BAR

Soft Drinks	\$3
Domestic Beer	\$5
Non-Alcoholic Beer	\$6
Imported Beer	\$6
Mixed Drinks	\$9
Wines by the Glass	\$8

ADDITIONAL FEES

Non-Refundable Deposit	\$600
Linen Fee	\$2 per person
Bartender Fee	\$75 (per 100 guests)
Bar Setup Fee	\$50
Keg Service Fee	\$75
Dessert Service	\$50
DIY Candy Bar	\$100
DIY Dessert Table (8 items)	\$175
Firepit Package	\$350
Gaming Package	\$150
Audio Visual Package	\$175
Additional Hour	\$500
Valet Parking	Pricing Available
Uplighting Package	Pricing Available



THE CANNON CLUB
AT WATERVLIET

**LOOKING FOR SOMETHING SPECIFIC?
GIVE US A CALL - YOUR SPECIAL DAY
IS COMPLETELY CUSTOMIZABLE!**

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AT WATERVLIET

1 BUFFINGTON ROAD
WATERVLIET ARSENAL
WATERVLIET, NY 12189

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**At The Cannon Club At Watervliet, the safety of our clients and staff is our #1 priority.
We reserve the right to refuse service to anyone we suspect to be
under legal drinking age or over their consumption capacity.
Prices are subject to a 20% Service Charge & 3% Administrative Fee.
Additional Delivery Fee for Offsite Catering.**